



**FULL SERVICE MENUS & WEDDING PACKAGES  
SPRING 2025**



## SERVICE STYLES

Urban Solace offers full service catering, with menus designed to accommodate many service styles, cultural preferences and themes. Dining experiences can be customized by selecting plated, buffet, or experiential stations. Consider the vibe you want. Is it casual and relaxed or artsy formal? The wedding location can influence your theme, which will affect your service style. Prices range from \$95 to \$215 per person, based on a 100-guest minimum. Please refer to our full menus for custom proposals.

**PLATED** - If a classic and formal event is what you envision, an elegant plated menu is always the perfect choice. We offer dual entrees or multiple entree choices with selections chosen in advance. This requires more labor for a higher level of service.

**STATIONS** - Grazing can create a casual feeling or an elevated experience. It's very social and engaging and works with a mix of dining and cocktail tables with lounge furniture. Specialty stations with attendants add a cost, but it's exhibition cooking with a show.

Prices are subject to contract minimums, and the pricing listed above is for food only. Total prices will include staff, service, china, and tax. Speak with your sales coordinator to learn how menus and pricing can be adjusted for smaller events. Please keep in mind we offer several bar options that can be added to your celebration. Rentals of tables, chairs and equipment are additional.





## CLASSIC PLATED STYLE SAMPLE MENUS

### RECEPTION TRAY PASSED APPETIZERS - select three

PEACH GLAZED CHICKEN SKEWER - sweet & spicy peach soy glaze

GRILLED VEGETABLE SKEWER - halloumi red & green pepper, zucchini, balsamic glaze

BEEF SATAY - sesame ginger marinade, sake plum sauce

TOMATO BRUSCHETTA - basil, garlic, EVOO, balsamic, red chili flake V, VG

### DISPLAY OF GARDEN VEGETABLES, ARTISAN CHEESES & FRUIT

Select cheeses, fruit chutney, berry jam, spiced honey, sun-dried cherries, seasonal fruit, toasted nuts, baguettes, crackers with local fresh vegetables, grilled artichoke hummus & green goddess dressing V, GF

### DINNER - coffee & tea station included

#### SALADS - select one

SOLACE - endive, candied pecans, apple, dried cranberries, goat cheese, orange segment, citrus vinaigrette V, GF

CAESAR - heirloom romaine, parmesan, brioche crouton, pickled onion, Caesar dressing V, GF

#### ENTREES - Plated individually or a combo duo / focaccia & butter included

ROAST LEMON CHICKEN BREAST - lemon-herb jus, polenta, caramelized brussels GF

SMOKED TRI TIP - blueberry BBQ sauce, grilled zucchini, au gratin potatoes

HERB CRUSTED SALMON - citrus beurre blanc, roasted garlic potatoes, fresh vegetables

EGGPLANT PARMESAN - mozzarella, panko, herbs, roasted tomato sauce, garlic bread V

CURRY CAULIFLOWER - golden raisin chutney, whipped sweet potatoes V, GF

## CLASSIC DINNER BUFFET SAMPLE MENU

### RECEPTION TRAY PASSED APPETIZERS - select three

AHI TUNA - wasabi aioli, micro greens, taro crisp GF

BRUSCHETTA & PROSCIUTTO CROSTINI - tomatoes, garlic & basil V

VEGETABLE EMPANADAS - mushroom, spinach, cumin, & fontina, roast tomato salsa V

BEEF EMPANADAS - tomato salsa

CHICKEN SATAY- sesame ginger marinade, sweet chili sauce

BOURSIN STUFFED MUSHROOMS - Italian herbs, panko V

MINI SHORT RIB SLIDER - red wine braised short ribs, brioche bun



### DINNER BUFFET - coffee & tea station included

#### SALADS

MARKET - mixed greens, fennel, cucumber, carrot, grape tomatoes, honey vinaigrette. V,GF

FIRE ROASTED VEGETABLES - goat cheese, peppers, zucchini, squash, eggplant, red potatoes, balsamic glaze VG, GF

ISRAELI COUSCOUS - arugula, caramelized onions, cranberries, artichoke hearts, sundried tomatoes, blistered peppers, lemon vinaigrette VG, V



#### ENTREES - select two

COQ AU VIN - red wine braised chicken, pearl onions, smoked bacon

GARLIC MARINATED GRILLED TRI TIP - chimichurri GF

ROASTED ACORN SQUASH - stuffed with quinoa, butternut squash & cranberries VG

LEMON CHICKEN BREAST - roasted chicken, lemon-herb jus GF

BRAISED BEEF SHORT RIB - smoked tomato jam GF

HERB CRUSTED SALMON - citrus beurre blanc



#### SIDES - select two

YUKON GOLD GARLIC MASHED POTATOES or ROAST POTATOES V, GF

ROASTED HEIRLOOM CARROTS or GREEN BEANS & BACON JAM V, GF

CHEDDAR CHIVE BISCUITS or HOMEMADE FOCACIA, with whipped butter V





## ASIAN GLOBAL BUFFET SAMPLE MENU

### RECEPTION TRAY PASSED APPETIZERS - select three

ROASTED GARLIC ARANCINI - Cilantro pesto sauce V

CHICKEN or BEEF SATAY - Asian BBQ sauce

SALMON TACO - miso glazed salmon, kimchi, sambal vinaigrette, crispy taro root shell GF

PORK BELLY BITES - smoked pork belly burnt ends, Asian BBQ sauce, scallions, pickled vegetables on endive

COMPRESSED WATERMELON "POKE" - sweet sesame chile sauce, scallion, taro crisp V, GF

### BUFFET DINNER - coffee & tea station included

#### GARDEN SALADS

ORIENTAL - romaine, oranges, cabbage, snow peas, carrots, bell peppers, & edamame sesame ginger dressing V, GF

JAPANESE TOMATO SALAD - yellow bell peppers, cilantro, ponzu dressing V, GF

#### ENTREES - select two

KOREAN SHORT RIB - mirin, brown sugar, green onion, garlic, kimchi, bok choy, furikake rice

LEMONGRASS CHICKEN BREAST - tangy lemon, ginger, garlic & soy

GRILLED SALMON - mango chili sauce GF

TERIYAKI MAHI MAHI - soy sauce, honey, garlic, and ginger

#### SIDES

VEGETARIAN FRIED RICE - stir fried peas, bean sprouts and Chinese vegetables V

STIR FRIED SOBA NOODLES - crispy tofu, mushrooms, bean sprouts, napa cabbage, red bell peppers, broccoli, snow peas, carrots, chili sauce GF

BABY BOK CHOY - Kimchi VG

JAPANESE SWEET POTATO - Five spice, sesame, honey, ginger V

## GLOBAL MEXICAN SAMPLE BUFFET

### RECEPTION TRAY PASSED APPETIZERS

JUMBO SHRIMP SHOOTER - spicy cocktail sauce, lemon wedge

MINI BEEF EMPANADAS - smoked brisket, fontina cheese, cilantro, lime crema, fire roasted tomatillo salsa

MINI CHICKEN EMPANADAS - chicken al pastor, fontina cheese, cilantro, lime crema, fire roasted tomato salsa

MEXICAN GRAZING BOARD - tortilla chips, pico de gallo, roasted tomato salsa, green tomatillo salsa, cotija, queso fresco, chorizo, grilled chicken spiced with achiote, fresh jalapeños slices, sliced radishes, cucumber slices, grilled sweet peppers GF



### DINNER BUFFET - coffee & tea station included

#### SALADS

MEXICAN CAESAR - romaine, kale, Cotija cheese, toasted pepitas, tortilla strips V, GF

MEXICAN PASTA - grape tomatoes, black olives, red onion, corn, shredded cheddar, queso fresco, cilantro V



#### ENTREES -select two

BEEF BIRRIA - slow cooked with spices & guajillo chilies

CHICKEN MOLE POBLANO - chocolate, chilis & spices

BEEF SHORT RIB MOLE - slowly braised in house-made mole

POBLANO & JACK CHEESE ENCHILDADA - house-made sauce V

#### SIDES

REFRIED BLACK BEANS - onion, garlic, chili powder, cumin V

TORTILLAS, CORN OR FLOUR

MEXICAN RICE - peas, onion, garlic, tomato, peas, carrots V







## GLOBAL ITALIAN SAMPLE BUFFET

### RECEPTION TRAY PASSED APPETIZERS

Tomato Basil Bruschetta - basil, olive oil, chili flakes, aged balsamic reduction VC

Wild Mushroom Arancini - romesco sauce VC

Mini Meatballs (Polpettine), marinara

### ITALIAN GRAZING BOARD

mozzarella di bufala, provolone, mozzarella, salami, capicola, fresh figs, dried apricots, raisins, dried figs, black olives, crostini, ciabatta, crackers, pesto, olive tapenade, honey balsamic vinegar glaze, marinated artichokes

### DINNER BUFFET - coffee & tea station included

#### SALADS

INSALATA CAPRESE - fresh mozzarella, roma tomatoes, fresh basil, EVOO, balsamic glaze V

INSALATA di RUCOLA - arugula, parmesan, lemon, olive oil

#### ENTREES - SELECT TWO

RISOTTO ALLA MILANESE- arborio rice, saffron, onion, parmesan

GNOCCHI WITH SAGE BUTTER - braised chicken, butternut squash, parmesan

SEAFOOD PASTA - clams, mussels, garlic, white wine, parsley, olive oil, chili flakes

BRACIOLE - flank steak with provolone, parmesan, fresh herbs, & house-made tomato sauce

VEGETARIAN STUFFED SHELLS - roasted vegetables, spinach, ricotta, mozzarella, & marinara

#### SIDES

FIRE ROASTED VEGETABLES - goat cheese, peppers, zucchini, squash, eggplant, red potatoes, balsamic glaze

BABY RAINBOW CARROTS - grilled spice rubbed

ROASTED BRUSSELS - with balsamic glaze and parmesan



## ALA CARTE

### APPETIZERS

SMOKED BEET CROSTINI - goat cheese

PEACH GLAZED CHICKEN SKEWER - sweet & spicy peach soy glaze

SEARED SCALLOPS - smoky corn puree, sundried tomato oil

BEEF SATAY - sesame ginger marinade, sake plum sauce

SHRIMP ANDOUILLE SKEWER - jumbo shrimp, mild andouille sausage, aji amarillo aioli

CHICKEN & BELGIUM WAFFLE - crispy chicken, butter, rosemary syrup

PORK BELLY BITE - pork belly burnt ends, Asian BBQ sauce, scallions

SPANISH CHORIZO SAUSAGE - sautéed with roasted garlic aioli

HEARTS OF PALM "CRAB" CAKE - hearts of palm, garbanzo beans, mustard, lemon, kelp, spices, and vegan tartar sauce



SWEET POTATO CHIPS & DIP - housemade chili-lime yogurt dip

MARKET FRUIT - fresh fruit & berries, honey yogurt & maple whipped cream

GARDEN VEGETABLES - with grilled artichoke hummus & green goddess dressing

FIRE ROASTED VEGETABLE PLATTER - goat cheese stuffed mini peppers, French beans, zucchini, squash, eggplant, red potatoes, balsamic glaze



## ALA CARTE MENUS

### GRAZING BOARDS & DISPLAYS

#### CHEESES & FRUIT

brie en croute, artisan cheeses, fruit chutney, berry jam, spiced honey, sundried cranberries, seasonal fruit, toasted nuts, toast points, crackers

#### CLASSIC CHARCUTERIE

cured meat, artisan cheeses, fresh berries, dried fruit, honey mustard, fig jam, spiced nuts, crackers

#### MEDITERRANEAN

baba ganoush, roast red pepper hummus, falafel, dolmas, kalamata olives, pickled red onion, cucumber, feta, tzatziki, artichoke, sundried tomatoes, spiced chickpeas, pita

#### UP IN SMOKE

pork belly burnt ends, hot links, St. Louis spareribs, CowgirlQ spicy BBQ & Carolina gold mustard sauce, cheddar, smoked gouda, grilled vegetables, stone fruit, smoked almonds, cornbread, honey-sage butter

#### ASIAN

BBQ pork, Thai spicy pork sausage, chicken skewers, five-spice apple compote, mandarin oranges, pickled veggies, kimchi, wasabi peas, rice crackers

#### BAJA - CEVICHE TRIO WITH TORTILLA CHIPS & GUACAMOLE

SHRIMP - onion, tomato, mango, serrano, lime, cilantro

WHITEFISH - citrus, tomato, cucumber, onion, serrano,

AMARILLO SHRIMP AGUA CHILI - bourbon-barrel aged shoyu

HEARTS OF PALM & VEGETABLE CRUDITE`

#### POKE BOWL STATION - SUSHI RICE & MIXED GREENS

SPICY & REGULAR SALMON, TUNA & TOFU

Toppings: edamame, seaweed salad, cilantro, green onion,

shredded carrot, corn, jalapeno, ginger, wasabi, sesame seeds

3 sauces: ponzu, poke, spicy chili



## ACTION STATIONS



### PAELLA - all are GF

Paella Mixta - Saffron rice with chorizo, chicken, shrimp, clams, mussels, tomatoes, and peas

Seafood Paella - saffron rice with shrimp, clams, mussels, salmon, calamari, tomatoes, peas, green onions

Vegetarian Paella - saffron rice with zucchini, onion, bell peppers, tomatoes, peas, green onions



### STREET TACOS - select two

pollo, carnitas, carne asada or soyrito potato

**Toppings** - guacamole, salsa fresca, sour cream, cheddar, onion & cilantro, limes, with corn tortillas

### KABOBS

VEGGIE - eggplant, cherry tomato, zucchini, squash, mushroom, bell pepper, onion

CHICKEN - herb-marinated chicken, peppers & onions

SHRIMP - spiced shrimp, peppers & onions

JEWELED RICE - basmati rice with saffron, orange, pomegranate, toasted almonds

Sauces - tzatziki, harissa tahini, zhoug, & shatta



### SLIDERS & TOTS - select two

BEEF - natural beef, cheddar, tomato jam, applewood smoked bacon, brioche bun

CHICKEN - grilled chicken, pepper jack, avocado, chipotle aioli, brioche bun

TRADITIONAL or SWEET POTATO TOTS - chipotle aioli & ketchup

### MAC N' CHEESE

signature three-cheese blend with toppings of bacon, bleu cheese, roasted tomatoes, caramelized onions

SIGNATURE - chicken, bbq pork, brisket, shrimp

UPGRADE - ADD A PREMIUM PROTEIN - crab, lobster,

URBAN SOLACE FAVE - Duckaroni with duck confit



### FLATBREADS- select two

BIANCA - garlic, ricotta, mozzarella, smoked tomato, olive oil, pepper flakes, herbs

BBQ CHICKEN - mozzarella, applewood smoked bacon, red onion, pineapple, cilantro

SAUSAGE & PEPPERS - Italian sausage, Spanish chorizo, roast tomato, gorgonzola, bell & cherry peppers



## DESSERT STATIONS

**CANNOLIS** - filled with sweet creamy ricotta, powdered sugar

**BREAD PUDDING** - creamy custard, vanilla crème anglaise

**FLOURLESS CHOCOLATE CAKE**, powdered sugar

**CHURROS** - traditional preparation tossed in cinnamon sugar, with Mexican chocolate & caramel

**COBBLER - Seasonal Selections:** strawberry vanilla, blueberry mint, pear lavender, blackberry peach, whiskey caramel apple topped with streusel and whipped cream

**S'MORES** - build your own s'mores with graham crackers, chocolate, marshmallows, peppermint patties & peanut butter cups



## LATE NIGHT

**SLIDERS** - cheeseburgers, pulled pork, or chicken sliders

**SMOKED TURKEY on CHEDDAR BISCUIT** - cranberry pear, compote & arugula

**MAC N' CHEESE** - confit tomatoes, roasted garlic, caramelized onions, sauteed mushrooms, applewood bacon

**FRENCH FRIES OR TATOR TOT BASKETS** - ketchup, ranch, garlic aioli

**DIRTY FRIES** - with cheese, pickles, grilled onions & thousand island dressing

**TACO BAR** - carne asada, pollo asado, carnitas with toppings of avocado crema, sour cream, cilantro, salsa, shredded lettuce, cotija cheese, jalapenos

**CAVIAR BUMP** - 3g caviar, half glass champagne

**CAVIAR TOTS** - crème fraiche, chives

**CAVIAR FRIES** - sour cream, chives