

Holiday Menu

URBAN SOLACE



Seasonal Packages

SNOWFALL | \$50 PER PERSON

3 passed hor d'oeuvres (excludes premium)
artisan charcuterie grazing station
coffee & tea service

WONDERLAND | \$125 PER PERSON

4 passed hor d'oeuvres (up to 2 premium selections)
1 grazing displays
2 stations (entree, mac & cheese, tamal, taco, flatbread or slider)
mini dessert display (3 selections)
coffee & tea service

AURORA | \$175 PER PERSON

8 passed hor d'oeuvres (up to 2 premium selections)
charcuterie grazing board + 1 enhancement display
1 signature carving
1 entree station
festive mini dessert display + 1 sweet station
coffee & tea service

ENHANCEMENTS

additional station | \$16-\$26 per person
premium carving upgrade (tenderloin, NY Strip, prime rib) | \$18 per person



Hors D'oeuvres

minimum 25 pieces per selection

FROM THE SEA

SHRIMP COCKTAIL 🌿

gin cocktail sauce, lemon

COWGIRL POKE

bourbon barrel aged shoyu, ponzu, sesame (GF option)

DUNGENESS CRAB SALAD

lemon, caper, brioche toast

SMOKED SALMON ON CUCUMBER 🌿

dill cream cheese, lemon

GRILLED OYSTER 🌿

champagne butter

CRAB CAKE

spicy chipotle aioli

CRISPY COCONUT SHRIMP

sweet chili pomegranate sauce

FROM THE FARM

PROSCIUTTO WRAPPED PEAR 🌿

bleu cheese, honey GF

GRILLED CHICKEN SKEWER 🌿

spiced maple bourbon glaze

DUCK CONFIT SPRING ROLL 🌿

cranberry sweet chili sauce

ROAST BEEF CANAPE

fig jam, herb cheese, arugula, toast point

BACON WRAPPED DATE

applewood smoked bacon, gorgonzola

KATIE'S MEATBALL

beef & lamb, feta, mint pest

PORK POTSTICKER

citrus soy dipping sauce

PREMIUM SELECTIONS

STERLING CAVIAR

crème fraiche, chives, new potato

OYSTER ROCKEFELLER

pernod, pancetta, spinach

BACON WRAPPED SCALLOP

cranberry-pear compote

LOBSTER ARANCINI

saffron aioli

ROSEMARY LAMB LOLLIPOP

mint chimichurri

SEARED WAGYU BEEF

smashed potato, rosemary gremolata

BEEF WELLINGTON

bearnaise

MINI FILET YORKSHIRE PUDDING

caramelized onion gravy

FROM THE GARDEN

STUFFED PEPPER 🌿🌿🌿

chickpea, tahini, pomegranate seeds

SOUTHWEST DEVILED EGG 🌿🌿

lime, avocado, cilantro, tomato

CRANBERRY & BRIE TART 🌿

toasted pecans, rosemary, phyllo

SMOKED BEET CROSTINI 🌿

whipped goat cheese, hot honey

BUTTERNUT BISQUE SHOT 🌿🌿

butternut squash, spiced crème fraiche

Gluten Free 🌿 Vegan 🌿 Vegetarian 🌿



Grazing Stations

MINIMUM 25 GUEST ORDER

STATIONARY

COLORFUL CRUDITE

hothouse cucumbers, mini sweet bell peppers, Ninja radishes, grape tomatoes, served with house-made chickpea hummus, green goddess dip, toasted mixed nuts, pita chips, pretzel crisps and fresh pita bread

MARKET FRUIT

assortment of local fruit and berries with honey yogurt & spiced whipped cream

MEDITERRANEAN

babaganoush, red pepper hummus, falafel, dolmas, kalamata olives, pickled red onion, cucumber, feta, tzatziki, artichokes, sundried tomatoes, spice chickpeas, pita

CHARCUTERIE GRAZING BOARD

artisan meats and cheeses, fig & cherry Brandy chutney, honey, spiced whole grain mustard, dried fruit, toasted nuts, pickled onions, assorted crackers

KALE & ARTICHOKE DIP

garlic, chili flake, parmesan & cream cheese, sliced French baguette

POLENTA GRAZING BOARD

creamy polenta, mushroom ragu, ratatouille, pine nuts, mixed olives, parmesan & goat cheeses, sundried tomatoes, balsamic glaze

BRIE EN CROUTE & ARTISAN CHEESE

brie baked in puff pastry, fruit & berries with gran marnier, cranberry pear chutney & spiced honey, dried fruit, toasted nuts, crackers & French baguette

SMOKED FISH & LATKES

potato latkes, smoked salmon & white fish, salmon roe, gouda, apples, grapes, toasted nuts, dried fruit, olives, sour cream, apple sauce

UP IN SMOKE

pork belly burnt ends, hot links, St Louis spare ribs, brisket cubes, aged cheddar, smoked gouda, cowgirl spicy BBQ sauce, Carolina gold BBQ sauce, grilled vegetables, grilled seasonal fruit, smoked almonds, cornbread muffins, sweet rolls, honey sage butter

SUSHI & HANDROLLS (2.5 pieces per gues)

selection of sushi, nigiri, and hand rolls served with wasabi, soy sauce, and pickled ginger (California, spicy tuna, tempura shrimp, rainbow, eel, diablo rolls)





Entree Stations

(a la carte) *additional charges apply for station attendant

STREET TACOS (SELECT 3) GF

served with warm corn tortillas, guacamole, salsa fresca, sour cream, cotija, chopped cabbage, onion & cilantro, limes, salsa verde, salsa roja

MUSHROOMS WITH ONIONS & PEPPERS

BAJA SHRIMP

GRILLED MAHI

POLLO ASADO

HOLIDAY CARNITAS

CARNE ASADA

*Extras available at additional cost

*station attendant required

GOURMET SLIDERS (SELECT 3)

served with fries & ketchup or tater tots & chipotle aioli

HOUSE BURGER

bacon jam, smoked tomato, cheddar

TURKEY & BRIE

pear-cranberry chutney

HICKORY HAM & SWISS

maple-rosemary dijon

ROASTED CHICKEN

spinach artichoke cheese spread, smoked tomato

BRISKET

smoked blueberry BBQ, apple-fennel slaw

TRI TIP

lemon-herb goat cheese, caramelized onions

HAZELNUT-QUINOA

provolone, lemon-thyme aioli, arugula

*Extras available at additional cost

Entree Stations

*additional charges apply for station attendant

MAC & CHEESE

SIGNATURE MAC & CHEESE - baked with garlic-butter panko breadcrumbs

Assorted toppings include: confit tomatoes, roasted garlic, caramelized onions, sauteed mushrooms, applewood smoked bacon

Protein (choose 1):

grilled chicken

holiday spiced

pulled pork

smoked brisket

Enhancements:

Premium Protein:

baja shrimp (+\$1.95)

crab (+\$2.61)

lobster (+7.45)

TAMAL (CHOOSE 1)

served with lime crema, salsa verde, guacamole, queso fresco, pickled onions, pepitas, cilantro, lime

TAMALES - Sweet corn tamales cooked with choice of filling 🌿

chicken adobo

carnitas

garlic shrimp

beef machaca

mixed vegetables

PAELLA (SELECT ONE)

served with Spanish bread 🌿

includes vegan paella, choose additional option

VEGAN: zucchini, onion, bell peppers, tomatoes, peas, green onions

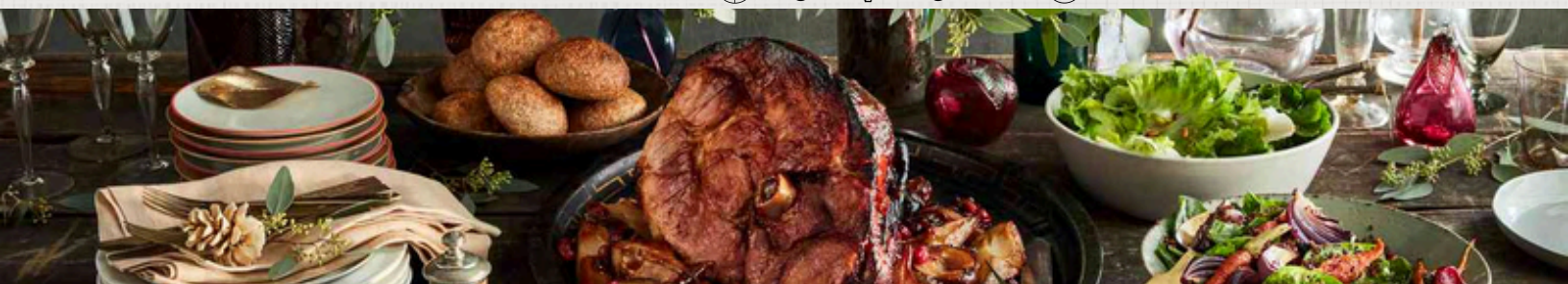
CLASSIC

chorizo, chicken, shrimp, clams, mussels

SEAFOOD

shrimp, clams, mussels, salmon, calamari

Gluten Free 🌿 Vegan 🌿 Vegetarian 🌿



Entree Stations

*additional charges apply for station attendant

FLATBREAD (SELECT 3)

BIANCA

garlic, ricotta, mozzarella, smoked tomato, olive oil, red pepper flakes, herbs

VEGGIES & GOAT

sundried tomato pesto, feta, bell peppers, red onion, broccoli, mushroom

WINTER SQUASH & SAGE

whipped ricotta, roasted butternut squash, slow-caramelized onion, finished with melted fontina, crispy sage, brown-butter drizzle, toasted pepitas, and a thread of local honey

MUSHROOM & GOUDA

white sauce, mixed mushrooms, truffle oil, herbs

Deluxe:

SHRIMP SCAMPI

garlic, ricotta, butter, lemon, red pepper flakes, herbs

BBQ

smoked cranberry BBQ, pulled pork, applewood bacon, bleu cheese, shaved brussels

HOT HONEY CHICKEN

fig jam, goat cheese, caramelized onion, pomegranate, arugula

SHORT RIB

rosemary-garlic sauce, cheese blend, smoked onion, port reduction

PASTA (SELECT TWO)

freshly tossed and served with shaved parmesan and chili flakes

SWEET POTATO GNOCCHI

caramelized onion, mushroom, spinach, pomegranate, brown butter, sage

TORTELLINI

cheese tortellini, roasted garlic, tomatoes, olive oil

CLAM LINGUINE

white wine butter sauce, fresh herbs

LEMON-HERB CHICKEN PENNE

roasted tomato, boursin cream sauce

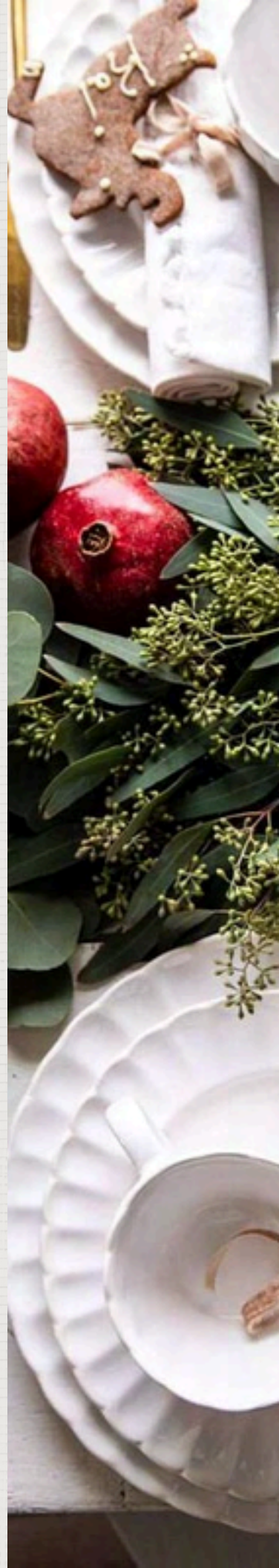
SHORT RIB PAPPARDELLE

short rib ragu, smoked tomatoes

BEEF RIGATONI

beef Bolognese, parmesan

**Can be chef attended station upon request*





Carving

All carving stations are served with parker rolls and honey-sage butter

SIGNATURE & PREMIUM SELECTIONS

-  **HERB CRUSTED SALMON** – blood orange reduction, mango chutney
 - SMOKED TURKEY** – herbed gravy and cranberry pear chutney
 - HICKORY HAM** – spiced maple bourbon glaze and whole-grain mustard
 - STUFFED PORK LOIN** – bacon-mushroom filling, apple-cider chili butter
 - FLANK STEAK** – garlic & herb rub, served with rosemary gremolata
 - ***BEEF TENDERLOIN** – roasted garlic-gorgonzola butter and blackberry bordelaise
 - ***NEW YORK STRIP LOIN** – whiskey peppercorn sauce and red wine demi-glaze
 - ***PRIME RIB** – horseradish cream and whole-grain mustard demi
- *Premium Selections*

ONE SIDE SELECTION PER PROTEIN

-    **FIRE ROASTED VEGETABLES** – balsamic drizzle
-   **RAINBOW CARROTS** – spicy honey glaze
-    **GRILLED BROCCOLINI** – charred red onion, lemon
-  **CARAMELIZED BRUSSELS** – balsamic glaze, dried cranberries
-  **CREAMY POLENTA** – mascarpone, parmesan
-    **GARLIC ROASTED POTATOES** – rosemary, thyme
-  **ROASTED GARLIC MASH** – signature Yukon gold mashed potatoes
-  **CHEDDAR POTATO GRATIN** – caramelized onions, fontina, white cheddar
- HOLIDAY CORNBREAD STUFFING** – apples, celery, fresh herbs

A La Carte

SALAD | \$6 PER PERSON

-  **LITTLE GEM CAESAR**
heirloom romaine, parmesan, brioche crouton, pickled onion, house Caesar
-   **SOLACE**
red leaf, endive, pecans, cranberries, apples, goat cheese, orange-citrus vinaigrette
-  **ITALIAN CHOP**
romaine, salami, mozzarella, artichoke, olives, bells, tomatoes, pepperoncini, vinaigrette
-    **WINTER GREENS & KALE**
quinoa, pumpkin seeds, pomegranate, maple bourbon vinaigrette
-  **SPINACH & FRESH PEAR**
goat cheese, bacon, toasted hazelnuts, sherry vinaigrette
-   **SPICED RED BEET**
arugula, feta, balsamic vinaigrette
- PERSIMMON & PEAR SALAD**
persimmon and pear layered over baby arugula with shaved Manchego, house candied pecans, and jeweled pomegranate — finished with a champagne-thyme vinaigrette

Gluten Free  Vegan  Vegetarian 

Enhancements

CEVICHE & POKE (SELECT 2)

served with house salsas, corn tortilla chips, taro chips

SHRIMP AGUACHILE - lime, serrano, cucumber 🌱

WHITE FISH - lime, cilantro, pico de gallo 🌱

BAY SCALLOP - cucumber, onion, serrano, lime 🌱

AHI TUNA POKE - soy, sesame, ginger, chili orange sauce 🌱

SEAFOOD ON ICE

served with cucumber mignonette, gin cocktail sauce, horseradish, lemon wedges

SEAFOOD - West Coast oysters, littleneck clams, bay scallop ceviche, old bay poached jumbo shrimp, snow crab claws, Dungeness crab legs, Maine lobster medallions 🌱

FIRE GRILLED SEAFOOD

served with grilled lemon aioli, cajun remoulade, cucumber mignonette, gin-cocktail sauce, drawn butter

SEAFOOD - West Coast oysters, blackened jumbo shrimp, Dungeness crab legs, Maine lobster tail 🌱

Gluten Free 🌱 Vegan 🌱 Vegetarian 🌱



Sweets & Treats

HOLIDAY COOKIE & CHOCOLATE BARK DISPLAY

ASSORTED SELECTION - chef's favorites

CHURROS & MEXICAN COOKIES

TRADITIONAL CHURROS - topped with cinnamon sugar 🌿

served with Mexican chocolate, caramel, & fruit compote

FESTIVE MINI DESSERT DISPLAY

SEASONAL FRUIT TARTS – mixed fruit, raspberry ganache, chocolate mousse, meyer lemon, berry compote 🌿

BARs – brownie, blondie, pecan, apple streusel, chocolate coconut, lemon, gluten free lemon

MINI PIES – key lime, bourbon pecan, smore, coconut cream, banana cream, seasonal fruit 🌿

CAKE POPS – vanilla, chocolate, lemon, strawberry, raspberry, red velvet 🌿

CHOCOLATE DIPPED STRAWBERRIES – white, milk, and semi-sweet chocolate 🌿 🌿

SORBET CART

SORBET - mango, raspberry, fruit & berries, raspberry coulis, limoncello

CANNOLI STATION

CANNOLI - cannoli shell, ricotta and chocolate filling, sweet, crunchy, and fruity toppings with powdered sugar dusting, traditional filling, lemon mascarpone filling, toasted nuts, chocolate chips, crushed oreos, chocolate sauce, caramel sauce, strawberries, blueberries, raspberries

S'MORES

S'MORES - toasted marshmallows, graham crackers, chocolate bars, peanut butter cups, peppermint patties 🌿

**Attendant required*

STRAWBERRY GLAZED SHORTCAKE

SHORTCAKE - griddled glazed donut with macerated strawberries and chantelle cream 🌿

MEXICAN HOT CHOCOLATE STATION

HOT CHOCOLATE - mini marshmallows, candy cane stirrers, whipped cream, cookies & cream, crushed peppermint

PREMIUM COFFEE & TEA STATION

REGULAR/DECAF COFFEE & HOT TEAS - peppermint syrup, chocolate syrup, white chocolate syrup, salted caramel, crème brulee creamer, eggnog creamer, gingerbread creamer, cinnamon, nutmeg, cardamom, marshmallows, candy canes

Gluten Free 🌿 Vegan 🌿 Vegetarian 🌿





Happy Holidays

LET US HELP MAKE YOUR
HOLIDAYS FLAVORFUL

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