



SOLIS™
TWO PORSCHE DRIVE
ATLANTA, GEORGIA

BREAKFAST

BANQUET MENUS ■ Fall / Winter 2017 - 2018

PLATED BREAKFAST

THE CLASSIC

Freshly Squeezed Orange or Grapefruit Juice

Sliced Seasonal Fruit

Scrambled Eggs with Fresh Herbs

Chicken Apple Sausage or Applewood Smoked Bacon

Campari Tomato

Yukon Gold Hash Brown Potatoes

For The Table:

Basket of House Made Morning Bakeries

Sweet Butter & Preserves

Freshly Brewed First Drop Regular & Decaf Coffee

Tea Selection

\$40.00 Per Guest

THE QUICK START

Freshly Squeezed Orange or Grapefruit Juice

Peach & Pecan Parfait with Maple-Peach Yogurt

Classic Poached Eggs Benedict

Toasted English Muffins, Canadian Bacon, Chorizo

Hollandaise Sauce

Charred Asparagus

Herbed Potato Hash

For The Table:

Basket of House Made Morning Bakeries

Sweet Butter & Preserves

Freshly Brewed First Drop Regular & Decaf Coffee

Tea Selection

\$40.00 Per Guest

**Our Plated Breakfast Menu Includes Tableside Coffee Service.
Coffee Station Is Available At An Additional \$85.00 Per Gallon.**



SOLIS.
TWO PORSCHE DRIVE
ATLANTA, GEORGIA

All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax

CONTINENTAL BREAKFAST

THE QUICK TURN

Freshly Squeezed Orange, Grapefruit and Cranberry Juices

Sliced Seasonal Fruit
Melons, Pineapple, Fresh Berries

Assorted House Made Breakfast Bakeries
Croissants, Muffins, Danishes

Sweet Butter and Preserves

Individual Flavored Yogurts

Freshly Brewed First Drop Regular & Decaf Coffee
Tea Selection

\$34.00 Per Guest

THE FIGURE 8

Freshly Squeezed Orange, Grapefruit and Cranberry Juices

Sliced Seasonal Fruit
Melons, Pineapple, Fresh Berries

Assorted House Made Breakfast Bakeries
Croissants, Muffins, Danishes

Sweet Butter and Preserves

Peach Pound Cake

Bircher Muesli in Mini Martinis

Individual Flavored Yogurts

Freshly Brewed First Drop Regular & Decaf Coffee
Tea Selection

\$34.00 Per Guest



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CONTINENTAL BREAKFAST

HEALTHY OPTION

Freshly Squeezed Orange, Grapefruit and Cranberry Juices

Sliced Seasonal Fruit
Melons, Pineapple, Fresh Berries

Assorted Coffee Cakes

Steel Cut Oats with Dried Fruits & Chia Seeds

Organic Peanut Butter and Wholegrain Breads

Freshly Brewed First Drop Regular & Decaf Coffee
Tea Selection

\$35.00 Per Guest

FIRST GEAR

Freshly Squeezed Orange, Grapefruit and Cranberry Juices

Sliced Seasonal Fruit
Melons, Pineapple, Fresh Berries

Assorted House Made Breakfast Bakeries
Croissants, Muffins, Danishes

Sweet Butter and Preserves

Sliced Smoked Salmon
Tomatoes, Red Onions, Capers

Assortment of New York Style Bagels

Whipped Chive and Plain Cream Cheeses

Freshly Brewed First Drop Regular & Decaf Coffee
Tea Selection

\$39.00 Per Guest



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BREAKFAST BUFFETS

START YOUR ENGINES

Freshly Squeezed Orange, Grapefruit and Cranberry Juices

Sliced Seasonal Fruit - *Melons, Pineapple, Fresh Berries*

House Made Breakfast Bakeries - *Croissants, Muffins, Danishes*

Assorted Sliced Breakfast Breads
Sweet Butter and Preserves

Individual Flavored Yogurts

Scrambled Eggs with Fresh Herbs

Applewood Smoked Bacon
Patuxent Farms Sausage Links

Yukon Gold Potato Hash with Caramelized Onions and Peppers

Freshly Brewed First Drop Regular & Decaf Coffee
Tea Selection

\$43.00 Per Guest



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THE EXPERIENCE

Freshly Squeezed Orange, Grapefruit and Cranberry Juices

Sliced Seasonal Fruit - *Melons, Pineapple, Fresh Berries*

House Made Breakfast Bakeries - *Croissants, Muffins, Danishes*

Assorted Sliced Breakfast Breads
Sweet Butter and Preserves

Peach Yogurt and Homemade Granola Trifles

Scrambled Eggs with Fresh Herbs

Applewood Smoked Bacon and Chicken Apple Sausage

Geechie Boy Stone Ground Grits with Talamook Cheddar

Southern Buttermilk Biscuits and Sausage Gravy

Breakfast Potatoes with Caramelized Onions and Peppers

Freshly Brewed First Drop Regular & Decaf Coffee
Tea Selection

\$45.00 Per Guest

All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax

BREAKFAST BUFFETS

THE AUTOBAHN

Freshly Squeezed Orange, Grapefruit and Cranberry Juices

Sliced Seasonal Fruit - *Melons, Pineapple, Fresh Berries*

House Made Breakfast Bakeries - *Croissants, Muffins,
Danishes*

Assorted Sliced Breakfast Breads
Sweet Butter and Preserves

Individual Bircher Muesli

Sliced Bresaola, Salami, Capicola and Black Forest Ham
Pommery Mustard, Cornichon, Onion

Scrambled Eggs with Fresh Herbs

Applewood Smoked Bacon

Hash Brown Potatoes

Red Velvet Pancakes

White Chocolate Chips, Berry Compote, Maple Syrup

Freshly Brewed First Drop Regular & Decaf Coffee
Tea Selection

\$48.00 Per Guest

All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax



BREAKFAST ACTION STATIONS

Our Breakfast Stations Require One Chef Attendant for Every 75 Guests at \$175 Per Attendant

WAFFLE STATION

Belgian Waffles Made to Order with:

Warm Wild-Berry Compote, Fresh Strawberries,
Vanilla Whipped Cream, Powdered Sugar, Bourbon Maple
Syrup and Sweet Butter

\$14.00 Per Guest

PANCAKE STATION

Freshly Made Pancakes Served with:

Mixed Berry Compote, Blueberries, Fresh Strawberries,
Sliced Bananas, Chocolate Chips, Vanilla Whipped Cream
Powdered Sugar, Orange-Vanilla Maple Syrup and Sweet
Butter

\$14.00 Per Guest

EGGS & OMELET STATION

*Farm Fresh Eggs, Egg Beaters and Egg Whites
Prepared to Order with:*

Diced Red & Yellow Peppers, Vine Ripened Tomatoes,
Virginia Ham, Bacon, Mushrooms, Red Onions, Spinach,
Asparagus, Cheddar and Swiss Cheeses

\$16.00 Per Guest

EGGS BENEDICT STATION

Farm Fresh Eggs Poached to Order:

Selection of Canadian Bacon, Wilted Spinach or Crab Cake
Traditional Hollandaise or Tarragon Tomato Hollandaise with
Lemon

Served on Toasted English Muffins

\$20.00 Per Guest



BREAKFAST BUFFET ENHANCEMENTS

COLD ADDITIONS

Assorted Individual Yogurts
\$5.00 Each

Fresh Whole Fruit
\$6.00 Per Guest

Assorted Cold Cereals
Served with Whole, 2% and Skim Milk
\$6.50 Each

House Made Swiss Bircher Muesli with Apples
\$7.00 Per Guest

Smoked Salmon
*Served with Tomatoes Red Onions, Capers Eggs,
Cream Cheese and Mini Bagels*
\$16.00 Per Guest

Fruit Smoothie "Shooters"
\$20.00 Per Dozen

Local Cheeses and Breakfast Charcuterie
\$20.00 Per Guest

Chilled Organic Hard-Boiled Eggs
\$36.00 Per Dozen

Yogurt and House Made Granola Parfaits
\$42.00 Per Dozen

New York Style Bagels
Served with Assorted Cream Cheeses
\$43.00 Per Dozen

Assorted Breakfast Bakeries
Served with Preserves and Sweet Butter
\$56.00 Per Dozen



BREAKFAST BUFFET ENHANCEMENTS

HOT ADDITIONS

Hash Brown Potatoes
\$7.00 Per Guest

Breakfast Potatoes with Caramelized Onions,
Red Peppers and Fresh Herbs
\$6.00 Per Guest

Applewood Smoked Bacon
\$6.00 Per Guest

Chicken Apple Sausage
\$6.00 Per Guest

Pork Sausage Links
\$6.00 Per Guest

Farm Fresh Scrambled Eggs
\$6.00 Per Guest

Irish Oatmeal with Raisins, Honey & Cinnamon
\$7.50 Per Guest

Logan Turnpike Grits with Aged Cheddar Cheese
\$8.00 Per Guest

Brioche French Toast with Candied Pecans,
Orange Syrup & Whipped Butter
\$10.00 Per Guest

Pancakes with Berry Compote, Maple Syrup & Whipped Butter
\$10.00 Per Guest

Waffles with Sliced Strawberries, Maple Syrup & Whipped Cream
\$10.00 Per Guest

Egg White Frittata with Roasted Forest Mushrooms, Tilamook
Cheddar and Red Pepper Sofrito
\$72.00 Per Dozen

Breakfast Quiche (Serves 8 Guests)
Ham, Spinach and Cheese
\$54.00 Each



BREAKFAST BUFFET ENHANCEMENTS

HOT ADDITIONS

CROISSANT SANDWICHES

Sandwich with Scrambled Eggs, Sliced Deli Turkey Breast,
Swiss Cheese

\$68.00 Per Dozen

Sandwich with Scrambled Eggs, Black Forest Ham,
Swiss Cheese

\$72.00 Per Dozen

BREAKFAST QUESADILLAS

Quesadilla with Grilled Garden Vegetables, Aged Cheddar,
Fire-Roasted Tomato Salsa, Avocado Salsa, Picante Salsa

\$68.00 Per Dozen

Quesadilla with Chorizo, Crispy Potato, Manchego Cheese,
Fire-Roasted Tomato Salsa, Avocado Salsa, Picante Salsa

\$72.00 Per Dozen

BREAKFAST BURRITOS

Scrambled Eggs, Chorizo, Poblano Peppers, Green Onions,
Cheddar Cheese

\$72.00 Per Dozen

