



SOLIS™
TWO PORSCHE DRIVE
ATLANTA, GEORGIA

DINNER

BANQUET MENUS ■ Fall / Winter 2017 - 2018

PLATED DINNER

APPETIZERS

Cauliflower and English Pea Risotto
Parmesan, Ricotta, Meyer Lemon

\$14.00 Per Guest

Truffle Risotto
Shaved Parmesan, White Truffle Essence

\$15.00 Per Guest

Seared Lemon Glazed Scallop
Fennel and Sultana Silk, Orange Crumble

\$19.00 Per Guest

SOUPS

\$14.00 Per Guest

Garden Pea and Mint Soup
Whipped Morel Cream, Croutons

Truffle Mushroom Velouté
Roasted Garlic Flan, Aged Sherry, Brioche Crouton

Cream of Cauliflower and Brie
Cauliflower Tips, Brioche Crouton

Green Grape and Melon Gazpacho
Sliced Almonds, Extra Virgin Olive Oil

Our Plated Dinners are Accompanied by:

**Warm Rolls and Sweet Butter
Freshly Brewed First Drop Regular & Decaffeinated Coffee, Tea Selection**



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

PLATED DINNER

SALADS

\$19.00 Per Guest

Greek Salad

Cucumber Rolls, Heirloom Tomato, Red Onion Pickles, Olive Mousse, Crumbled Feta, Oregano-Lemon Vinaigrette

Poached Apple Carpaccio Salad

Blend of Petite Lettuces, Whipped Goat Cheese, Walnut Raisin Crostini, Raspberry Vinaigrette

SALADS

\$19.00 Per Guest

Spiced Poached Pear Salad

Delicate Blend of Petite Lettuces & Micro Herbs, Pear and Mint Chutney, Olive Oil Goat Cheese, Malt Vinaigrette

Heirloom Tomato Salad

Fresh Mozzarella, Mascarpone Basil Pesto, Lemon Vinaigrette

Pickled Yellow Beet Salad

Organic Petite Lettuces, Compressed Apple, Basil Cream Cheese, Praline Pecans, Coriander-Orange Vinaigrette

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INTERMEZZO

\$6.00 Per Guest

Raspberry Sorbet with Chambord

Exotic Sorbet with Coconut Rum

Lemon Sorbet with Vodka

CHICKEN

\$58.00 Per Guest

Prestige Farms Chicken in Madeira Sauce

Lemon Basil Risotto, Haricot Vert, Sweet Potato Mousseline

Seared Airline Chicken

Tomato Basil Polenta, Heirloom Cauliflower, Saffron Beet
Purée, Red Wine Sauce

Prestige Farms Chicken Breast in Red Wine Sauce

Spring Rolls of Zucchini with Basil, Asparagus Flan, Carrot
Mousseline

SEAFOOD

\$64.00 Per Guest

Lemon Glazed Snapper

Smoked Eggplant & Mascarpone Mousseline, Marinated
Baby Heirloom Tomato, Crisply Shallots, Chermoula Sauce

Seared Striped Bass

Green Pea & Cauliflower Risotto, Carrot Mousseline,
Asparagus

Lemon Glazed Seared Salmon

Yellow Beet Mousseline, Tomato Compote with Fresh Herbs,
Baby Brussels, Lemon Sauce



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BEEF

\$67.00 Per Guest

Grilled Beef Tenderloin with Truffle Risotto, Green Bean Bundle, Port Wine Sauce

Roasted Beef Tenderloin with Mashed Potato, Asparagus Bundle, Asparagus Custard, Madeira Sauce

Spiced Rubbed Beef Tenderloin with Shallot Mojo, Smoked Sweet Potato Mousseline, Green Bean Bundle, Corn Flan, Coriander Jus

Grilled Beef Tenderloin with Gremolata Polenta, Carrot Mousseline, Crispy Brussels, Red Wine Sauce

BEEF

\$69.00 Per Guest

Seared Beef Tenderloin with Onion Compote, Dauphinoise Potatoes, Cauliflower Purée, Mushroom Croustillant, Red Wine Sauce

Braised Short Rib with House Made Potato Gnocchi, Wild Mushrooms, Roasted Shallots, Thyme, Red Wine Sauce

LAMB

\$69.00 Per Guest

Moroccan Spiced Rack of Lamb with Mashed Potatoes, Mushroom Spring Roll, Roasted Tomato, Red Wine Sauce

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DUOS

Beef & Salmon

Beef Tenderloin Paired with Seared Fennel Glazed Salmon
Truffled Potato, Asparagus, Tomato Basil Compote,
Madeira Sauce

\$75.00 Per Guest

Beef & Shrimp

Beef Tenderloin Paired with Roasted Shrimp
Polenta, Crispy Brussels, Saffron Beet Purée, Red Wine
Sauce

\$75.00 Per Guest

DUOS

Beef & Scallops

Roasted Beef Medallions Paired with Seared Scallops
Cauliflower & Pea Risotto, Haricot Vert, Parsnip Mousseline,
Red Wine Sauce

\$76.00 Per Guest

Beef & Crab Cake

Roasted Beef Medallion Paired with Crab Cake
Sweet Potato Mousseline, Asparagus, Shallot Jus

\$80.00 Per Guest

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DESSERTS

\$17.00 Per Guest

Dark Chocolate Mousse, Salted Caramel, Praline Crunch

Milk Chocolate Mousse, Chocolate Shortbread, Raspberry Sauce

White Chocolate Mousse, Graham Cracker Sable, Red Currant Sauce

Duo of Cheesecake:

Chocolate Cheesecake, White Chocolate Cheesecake, Brandied Cherries

Strawberry Yogurt Cream, White Chocolate Whipped Ganache, Roasted Strawberries

Vanilla Mousse, Passion Fruit Cream, Toasted Coconut

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DINNER BUFFETS

MEDITERRANEAN

Cold Selections

Caprese Salad with Basil and Balsamic Reduction

Ensalada de Mariscos – Seafood Salad with Piquillo and Olive, Olive Oil

Panzanella Salad with Crisp Romaine Hearts, Crushed Tomato and Garlic-Shaved Manchego

Focaccia Bread

Pizza and Pasta

Prosciutto Flatbread with Sliced Grapes, Chevre and Crispy Celery

Tortellini with Alfredo Sauce, Ricotta Cheese

Hot Selections

Basil Marinated Salmon, Red Onion and Piquillo Pepperonata

Balsamic Marinated Chicken Breast with Cippolinis and Marsala Jus

Risotto Milanese with Aged Parmesan and Saffron

Baked Eggplant Rollatini, Wilted Spinach and Ricotta

Desserts

Tiramisu

Olive Oil Cake

Chocolate Hazelnut Tart

Fruit Zabaglione

Assorted Biscotti

Freshly Brewed First Drop
Regular & Decaffeinated Coffee

Tea Selection

\$90.00 Per Guest



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DINNER BUFFETS

“THE DINE AROUND”

Soup

Curried Cauliflower Soup

Cold Selection

Cous Cous and Tabbouleh Salad with Orange and English Cucumber

Black-Eyed Pea & Corn Salad, Cilantro-Lime Vinaigrette

Hot Appetizers

Chicken Tikka Flatbread, Wilted Spinach, Tomato and Fresh Mozzarella, Naan Bread

Hot Selections

Creamy Boursin Polenta

Spice Brined Pork Tenderloin, Barlotti Bean Ragout

Chermoula Rubbed Striped Bass

Charred Heirloom Carrot, Burnt Honey and Chives

Assorted Dinner Rolls

Desserts

Cinnamon Sugar Fritters with Chocolate Dipping Sauce

Banana Pudding

Fruit Shortcake

Pecan Sandies

Pastry Chef's Seasonal Selection of Pound Cakes

Freshly Brewed First Drop
Regular & Decaffeinated Coffee

Tea Selection

\$92.00 Per Guest



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DINNER BUFFETS

“THE FINISH LINE”

Soup

Sweet Corn Soup

Cold Selection

Traditional Wedge Salad with Blue Cheese, Bacon, Red Onions, Ranch Dressing

Sweet Potato Salad with Black Beans and Cilantro

Heirloom Tomato Salad with Hot House Cucumbers, Local Feta Cheese and Garden Herb Oil

Hot Selections

Smoked BBQ Ribs

Spiced Rubbed Chicken Breast

Grilled Salmon with Creamed Corn

Grilled Vegetable Medley

Crispy Potatoes with Brown Rosemary Butter and Parmesan

Cornbread and Honey Butter

Desserts

Pastry Chef's Seasonal Selection of Traditional BBQ Inspired Desserts

Freshly Brewed First Drop
Regular & Decaffeinated Coffee

Tea Selection

\$112.00 Per Guest



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