



SOLIS™  
TWO PORSCHE DRIVE  
ATLANTA, GEORGIA

# LUNCH

**BANQUET MENUS** ■ Fall / Winter 2017 - 2018

# PLATED LUNCH

## Our Plated Lunches Include:

Salad, Entrée, Warm Rolls with Sweet Butter,  
Coffee & Tea Selection

*Add a Soup Course for \$8.00 Per Guest*

## SOUP

Spiced Sweet Potato Soup  
Maple Marshmallow, Crème Fraîche

Truffle Mushroom Veloute  
Roasted Garlic Flan, Pickled Mushroom

Cauliflower & Brie  
Smoked Bacon, Cauliflower Tips, Extra Virgin Olive Oil

**\$8.00 Per Guest**

## SALAD

### Caprese Salad

Tomato, Fresh Mozzarella, Basil Pesto,  
Delicate Blend of Petite Lettuces, White Balsamic Vinaigrette

### Traditional Greek Salad

Romaine Lettuce, Tomatoes, Cucumber, Red Onions, Kalamata  
Olives, Lemon & Parsley Vinaigrette

### Classic Cobb Salad

Fresh Avocado, Tomato, Hard-Boiled Egg, Red Onion, Smoked  
Bacon

### Classic Caesar Salad

Crisp Hearts of Romaine, Garlic Croutons, Shaved Parmesan, Caesar  
Dressing

### Baby Iceberg

Grape Tomatoes, Pickled Red Onions, Crispy Bacon, Ranch Dressing

### Port-Poached Pear with Whipped Goat Cheese

Delicate Blend of Petite Lettuces, Herbs, Malt Vinaigrette



# PLATED LUNCH ENTRÉES

## CHICKEN

Prestige Farms Airline Chicken Breast, Served with Sweet Potato and Cranberry Farrotto, Green Beans and Carrot Mousse, Preserved Lemon Sauce

Prestige Farms Airline Chicken Breast, Served with Potato Purée, Cauliflower Flan, Campari Tomato, Green Peppercorn Sauce

Prestige Farms Airline Chicken Breast, Served with Smoked Tomato Polenta, Smoked Sweet Potato Mousseline, Crispy Brussels, Red Wine Sauce

**\$47.00 Per Guest**

## BEEF

Roasted Filet Mignon, Served with Brown Butter Whipped Potatoes, Haricot Vert, Roasted Roma Tomato, Madeira Sauce

**\$53.00 Per Guest**

## SEAFOOD

Fennel Glazed Salmon, Served with Dauphinoise Potato, Heirloom Cauliflower, Preserved Lemon Sauce

Lemon Glazed Mahi-Mahi, Served with Green Pea & Cauliflower Risotto, Carrot Mousseline, Champagne Butter Sauce

**\$49.00 Per Guest**

## DUOS

Beef Tenderloin and Seared Fennel Glazed Salmon Served with Mashed Potato, Tomato Basil Compote, Red Wine Sauce

Beef Tenderloin and Marinated Piri – Piri Shrimp Served with Mushroom Risotto, Celeriac Purée, Madeira Wine Sauce

**\$62.00 Per Guest**



# PLATED LUNCH DESSERT

Select One:

Vanilla Crème Brulée, Fresh Fruit

Strawberry Cream and Coconut Daquoise, Strawberry Gelée

Key Lime Tart with Mango Chutney, Graham Cracker Crust

Carrot Cake

Lemon Tart, Fresh Fruit, Toasted Meringue

Double Chocolate Fondant Cake, White Chocolate Mousse,  
Raspberry Sauce

Bourbon Pecan Pie, Chantilly Whipped Cream, Southern Comfort  
Caramel Sauce



# LUNCH BUFFETS

## THE RUNWAY

### Salads

Tomato & Beet Salad with Pickled Eggs, Sherry Bacon Vinaigrette

Green Bean, Black-Eyed Pea and Corn Salad, Cilantro Lime Vinaigrette

Southern Fried Chicken Salad with Sweet Corn, Gem Lettuce, Grape Tomatoes,  
Mushrooms, Herb Honey Mustard Vinaigrette

### Entrées

Beer Can Chicken, Crispy Fried Yukon Gold Potato, Brown Butter,  
Rosemary and Parmesan

Achiote Marinated Mahi-Mahi, Cauliflower Brussels Gratin,  
Champagne Lemon Butter

Cane Marinated Pork Loin, Charred Fall Vegetables, Calvados Sauce

Vegetable Medley of Roasted Cauliflower, Green Beans, Swiss Chard,  
Rainbow Carrots

### Accompaniments

Warm Rolls and Sweet Butter

### Desserts

Lemon Meringue

Pecan Pie Bar

Red Velvet Cake with Cream Cheese Icing

Freshly Brewed First Drop  
Regular & Decaffeinated Coffee

Tea Selection

**\$42.00 Per Guest**



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# LUNCH BUFFETS

## THE CHECKERED FLAG

### Soup

Southern Corn Chowder

### Salads

Tossed Salad with Romaine Lettuce, Tomatoes, Cucumber, Red Onions, Green and Black Olives, Lemon & Parsley Vinaigrette

Macaroni Salad with Black Forest Ham and English Peas

Coleslaw with Pineapple, Golden Raisins and Buttermilk Dressing

### Entrées

Rosemary Roasted Whole Chicken Rotisserie

Coca-Cola BBQ Brisket

Roasted Salmon, Cippolini & Piquillo Relish, Cider Beurre Blanc

Buttered Green Beans with Tabasco Fried Onions

Chive Whipped Potatoes

### Accompaniments

Warm Rolls and Sweet Butter

### Desserts

Chocolate S'Mores Tart

Carrot Cake

Chocolate Chip Bread Pudding

Key Lime Pie

Freshly Brewed First Drop  
Regular & Decaffeinated Coffee

Tea Selection

**\$42.00 Per Guest**



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# LUNCH BUFFETS

## LATITUDES

### Soup

Black Bean Soup, Cilantro Lime Créma

### Salads

Quinoa Salad with Grape Tomatoes, Cucumber and Cumin-Orange Dressing

Panzanella Salad with Crisp Romaine Crushed Tomato, Ciabatta and Roasted Garlic Basil

Hearts of Palm with Tomatoes, Olives, Cured Ham, Fresh Basil, Sherry Vinaigrette

### Entrées

Cane Marinated Chicken Breast with Chipotle Sauce

Seared Mahi-Mahi, Arugula Salad, Mojito Butter Sauce

Grilled Churrasco Marinated Skirt Steak, Coriander and Cumin Sauce, Heart of Palm

Spanish Rice with Red Pepper and Tomato Sofrito

Cauliflower and Brussels Gratin

### Accompaniments

Warm Rolls and Sweet Butter

### Desserts

Passion Fruit and Raspberry Tart

Chocolate Coconut Cake

Mango Cheesecake

Lemon Crème Brulée

Freshly Brewed First Drop  
Regular & Decaffeinated Coffee

Tea Selection

**\$46.00 Per Guest**



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# LUNCH BUFFETS

## THE BOX CAR

### Salads

Ashland Farm Greens, Choice of Dressings

Cheese Tortellini Salad with Creamy Pesto, Sun Dried Tomatoes, Pine Nuts

Potato Salad, Bacon, Celery Apples, Fresh Chives, Apple Cider Vinaigrette

Southern Tomato Salad with Fresh Basil, Marinated Onions, Cucumber, Avocado and Olive Oil

### Make Your Own Sandwich Bar

Solid White Tuna Salad with Tarragon

Selection of Roast Beef, Turkey Breast, Virginia Ham, Salami, Mortadella and Prosciutto

Cheddar, Swiss, Provolone and Smoked Gouda

Sliced Vine Ripened Tomatoes, Bibb Lettuce, Shaved Onions, Kosher Dill Pickles, Onion Compote, Avocado Mayo, Pesto Mayo, Grain Mustard, Horseradish Mustard, Ketchup

Sundried Tomato Buns, Olive Rolls, Brioche Rolls, Sliced Multi-Grain and Sourdough Breads

### Desserts

Cookies

Brownies

Blondies

Rice Krispy Treats

Freshly Brewed First Drop  
Regular & Decaffeinated Coffee

Tea Selection

**\$46.00 Per Guest**

*Add a Soup of the Day to This Buffet  
for an Additional \$6.00 Per Guest*



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# LUNCH BUFFETS

## THE TIGHT TURN

### Salads

Traditional Italian Pasta Salad with White Cannellini Beans, Cherry Tomatoes, Orecchiette Pasta, Fresh Herbs and Lemon Vinaigrette

Herb Marinated Potato Salad with Celery and Confit Garlic

Classic Caesar Salad with Croutons and Shaved Parmesan

Watermelon and Feta Salad with Tomato, Olives, Pickled Onions, Toasted Pine Nuts and White Balsamic Vinaigrette

### Pre-Made Sandwich Bar

BBQ Pork with Creamy Coleslaw on a Potato Bun

Moroccan Spiced Chicken Wrap with Arugula, Garlic Hummus and Cucumber-Mint Aioli in a Sun Dried Tomato Wrap

House Made Smoked Chicken Salad with Spinach and Sun Dried Tomato Jam on a Brioche Roll

### Hot Sandwich

Grilled Turkey and Swiss on a Pretzel Roll

### Desserts

Pastry Chef's Selection of Desserts

Freshly Brewed First Drop Regular & Decaffeinated Coffee

Tea Selection

**\$48.00 Per Guest**

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# LUNCH BUFFETS

## THE GEAR SHIFT

### Soup

Roasted Tomato Soup, Aged Balsamic and Basil

### Salads

Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil

Orzo Pasta Salad with Tomato, Green Beans, Cucumber, Chives, Lemon Zest and Parsley

Bow-Tie Pasta Antipasto Style with Roasted Eggplant, Peppers, Onions, Capers and Pesto Vinaigrette

### Italian Flat Breads

Traditional Margherita

White Pizza with Crispy Prosciutto, Sliced Grapes, Goat Cheese and Ricotta

### Entrees

Balsamic Marinated Chicken with Forest Mushrooms and Marsala Jus

Glazed Salmon with Red Onion, Piquillo Pepperonata, Basil and Red Pepper Sauce

Three Cheese Tortellini with Parmesan and Sage Cream

Baked Eggplant Rollatini with Wilted Spinach, Ricotta, Fresh Mozzarella and Basil

### Accompaniments

Warm Rolls and Sweet Butter

### Desserts

Pastry Chef's Selection of Italian Inspired Desserts

Freshly Brewed First Drop Regular & Decaffeinated Coffee

Tea Selection

**\$48.00 Per Guest**



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# LUNCH BUFFETS

## ALTITUDE

### Salads

Mixed Green Salad and Romaine Spears, Ranch Dressing, Caesar Dressing and Balsamic Vinaigrette

Cucumber, Baby Tomatoes, Chick Peas, Carrots, Red Beets, Crumbled Feta

Green and Yellow Bean Salad, Sherry Bacon Vinaigrette

Pasta Salad with Artichokes, Arugula, Peppers, Sun Dried Tomato Vinaigrette

### Pre-Made Sandwich Bar

Chicken Salad Sandwich

Almonds, Truffle Oil, Spinach and Herb Mayo on a Brioche Roll

Tuna Salad Croissant

Bibb Lettuce, Celery, Scallion, Mayo and Crème Fraîche

Mediterranean Wrap

Portabella Mushroom, Zucchini, Squash, Spinach and Red Pepper Aioli on a Sun Dried Tomato Wrap

### Hot Sandwich

Ham & Swiss with Whole Grain Mustard on Pretzel Bread

### Desserts

Pastry Chef's Selection of Desserts

Freshly Brewed First Drop Regular & Decaffeinated Coffee

Tea Selection

**\$54.00 Per Guest**

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# LUNCH BUFFETS

## THE HORSE POWER

*Designed for Groups of Less Than 20 Guests*  
*Select 2 Salads and 2 Entrees – Buffet Includes Soup and Dessert*

### Soup

Seasonal Soup Selection

### Salads

Traditional Greek Salad with Romaine Lettuce, Tomatoes, Cucumber, Red Onion, Green and Black Olives, Lemon & Parsley Vinaigrette

Macaroni Salad with Black Forest Ham and English Peas, Garlic Aioli Dressing

Seared Tuna Salad with Green Beans, Roasted Pepper, Egg, Extra Virgin Olive Oil and Lemon

Bow-Tie Pasta Salad with Spiced Shrimp and Broccoli, Lemon Olive Oil Dressing

Quinoa Tabbouleh with Orange and Mint Dressing

Southern Tomato Salad with Fresh Basil, Marinated Onions, Cucumber, Avocado, Olive Oil



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### Entrées

Roasted Beef Tenderloin Topped with Shallots, Served with Mashed Potatoes and Bordelaise Sauce

Cane Marinated Pork Loin with Charred Fall Vegetables and Apple Cider Sauce

Roasted Chicken, Creamy Polenta, Rosemary and Lemon

Fennel Glazed Salmon with Red Onion, Piquillo Pepperonata, Basil and Red Pepper Sauce

Seared Mahi-Mahi with Mojito Beurre Blanc and Roasted Vegetables

### Desserts

Pastry Chef's Selection of Desserts

Freshly Brewed First Drop  
Regular & Decaffeinated Coffee

Tea Selection

**\$48.00 Per Guest**

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# BOXED LUNCH

*Your Selection of up to 4 Pre-Made Sandwiches*

## **Smoked Turkey and Brie**

Bibb Lettuce, Yellow Tomato, Pumpernickel Roll

## **Moroccan Spiced Chicken Wrap**

Arugula, Garlic Hummus, Cucumber-Mint Aioli, Sun Dried Tomato Wrap

## **Chicken Salad**

Spinach, Truffle Oil, Herb Mayo, Brioche Roll

## **Mediterranean**

Spinach, Zucchini, Squash, Portabella Mushroom, Red Pepper Aioli

## **Tuna Salad Croissant**

Bibb Lettuce, Celery, Scallion, Mayo, Crème Fraîche

## **Boxed Lunch Accompaniments**

Individual Bag of Potato Chips

Chef's Selection of Pasta Salad or Vegetable Salad

Granny Smith Apple

## **Desserts (Select One)**

Chocolate Chip Cookie

Double Chocolate Brownie

Rice Krispy Treat

**\$48.00 Per Guest**

Add a Bottled Water - \$6.00 Each

Add a Soft Drink - \$7.00 Each



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