



SOLIS™
TWO PORSCHE DRIVE
ATLANTA, GEORGIA

RECEPTION

BANQUET MENUS ■ Fall / Winter 2017 - 2018

RECEPTIONS

COLD HORS D'OEUVRES

Minimum 25 Pieces Per Item

Masala Hummus, Tapenade on Grilled Naan
\$5.00 Per Piece

Cheese Crostini with Brie and Honeycomb
\$7.00 Per Piece

Green Gazpacho Shooter, Sliced Almond, Olive Oil
\$5.00 Per Piece

Mini Smoked Salmon Canapé, Caviar, Dill Cream Cheese
\$7.00 Per Piece

Mini Taco - Salmon, Avocado Mousse, Cilantro
\$6.00 Per Piece

Citrus Marinated Shrimp and Horseradish Cocktail, Crispy Celery
\$7.00 Per Piece

Mini Taco - Tuna Tartare, Wakame Sriracha Aioli
\$6.00 Per Piece

Beef Tartare with Deviled Egg and Caviar
\$7.00 Per Piece

Compressed Melon, Mint and Feta Skewer
\$6.00 Per Piece

Coastal Crab Salad Summer Roll, Mango Sambal
\$8.00 Per Piece

Smoked Chicken and Gouda Vol-au-vent, Preserved Tomato Jam
\$6.00 Per Piece



SOLÍS.
TWO PORSCHE DRIVE
ATLANTA, GEORGIA

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

RECEPTIONS

HOT HORS D'OEUVRES

Minimum 25 Pieces Per Item

Potato Samosas, Curried Apple Sauce
\$5.00 Per Piece

Vegetable Spring Roll, Sriracha Lime Aioli
\$6.00 Per Piece

Hand-Rolled Andouille En Croûte, Pommery Mustard
\$6.00 Per Piece

Tandoori Spiced Chicken Satay, Mojito Raita
\$6.00 Per Piece

Peking Duck Bánh Mì, Chili and Ponzu Hoisin Sauce
\$6.00 Per Piece

Blue Corn Dusted Scallop, Red Pepper Chorizo Sofrito
\$7.00 Per Piece

Chicken Croquette, Roasted Red Pepper Sauce
\$7.00 Per Piece

Short Rib Empanada, Avocado Salsa
\$8.00 Per Piece

Mini Beef Wellington
\$8.00 Per Piece

Mini Taco - Guajillo Marinated Mahi-Mahi, Chayote Slaw,
Avocado-Cilantro Sour Cream
\$8.00 Per Piece

Crab Cake with Pickled Ginger, Citrus Aioli
\$8.00 Per Piece

Spanakopita of Spinach and Feta
\$8.00 Per Piece

Moroccan Spiced Lamb Chop, Cucumber and Jalapeño Raita
\$9.00 Per Piece



RECEPTIONS

COLD DISPLAY STATIONS

RAW BAR

All Raw Bar Selections Served with Lemon Wedges and Tabasco

Chilled Jumbo GA Shrimp
Cocktail Sauce, Lemon Caper Remoulade
\$7.00 Per Piece

East Coast Oysters on the Half Shell
Cocktail Sauce, Mignonette
\$7.00 Per Piece

Snow Crab Claws
Cocktail and Cognac Sauce
\$7.00 Per Piece

Cracked King Crab Legs
Cocktail and Cognac Sauce
\$9.00 Per Piece

CAVIAR

Assorted American Caviars

Served with:

Blini Toast Points

Traditional Condiments

Market Price

Add an Ice Sculpture to Your Display

Standard Ice Sculpture - \$500.00

Custom-Carved Sculpture with Logo - \$700.00



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COLD DISPLAY STATIONS

HOME GROWN

Minimum 25 Guests

Seasonal Raw and Pickled Vegetable Display to Include:

Picked Green Beans, Beet and Baby Carrots
Broccoli, Cauliflower, Grape Tomatoes

House Made Dips:

Blue Cheese, Chipotle Ranch, Romesco
Hummus and Pita Chips

Petite Field Greens, Asparagus, Grape Tomatoes, Aged Cheddar,
English Cucumbers, Sliced Almonds, Sunflower Seeds, Hard-Boiled
Eggs, Chopped Bacon, Avocado
Balsamic Vinaigrette, Ranch, Caesar, Olive Oil Pesto

Caesar Salad with Crisp Hearts of Romaine, Shaved Parmesan,
Garlic Croutons and Caesar Dressing

\$14.00 Per Guest



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FROMAGE

Assortment of European Cheeses
Artisan American Farm Cheeses
Marinated Cheeses
Fresh & Dried Fruits, Nuts and Marmalades
English Crackers and Assorted Artisan Breads

\$15.00 Per Guest

ANTIPASTI DISPLAY

Hummus & Olive Tapenade, Sun Dried Basil Tapenade, Pita
Chips, Crostini, Baguette and Naan

Marinated Olives, Roasted Peppers, Marinated Artichokes,
Grilled Portabella Mushrooms, Zucchini and Onions
Whole-Roasted Garlic in Oil, Buffalo Mozzarella with Vine
Ripened Tomatoes

Prosciutto di Parma, Salami, Bresaola, Parmesan, Pecorino,
Balsamic Vinegar, Extra Virgin Olive Oil, Dried Fruits & Nuts

\$24.00 Per Guest

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HOT DISPLAY STATIONS

DIM SUM AND DUMPLINGS

Served in Bamboo Steamers

Vegetable and Shrimp Dumplings
Crispy Chicken Pot Stickers

Chili and Ponzu Hoisin Sauce
Sriracha Mayo

\$16.00 Per Guest

ASIAN STATION

Sushi Rolls and Nigiri - (3 Pieces per Guest)
Wakame Salad, Wasabi, Pickled Ginger, Soy Sauce

Vegetable and Shrimp Dumplings, Crispy Chicken Pot Stickers
Vegetable Spring Rolls

Pulled Pork Bánh Mì

Chili and Ponzu Hoisin Sauce
Sriracha Mayo

\$29.00 Per Guest

CHIPS AND GUACAMOLE BAR

Smoked Paprika Tortilla Chips
Spiced House Made Potato Chips

Fire Roasted Tomato Salsa
Avocado Créma
Fresh Guacamole

\$12.00 Per Guest

MINI-TACOS STATION

Guajillo Marinated Steak Tacos
Red Onion Pickles, Chipotle Aioli

White Fish Tacos
Chayote and Red Pepper Slaw, Avocado Créma

Tandoori Chicken Taco
Cucumber and Carrot Pickles
Saffron and Cumin Yogurt

\$72.00 Per Dozen



RECEPTIONS

HOT DISPLAY STATIONS

SLIDERS AND FRIES

Beef Cheeseburger
Tomato Jam, Smoked Bacon, Tilamook Cheddar

Buttermilk Fried Chicken
Bread & Butter Pickles, Chipotle Ranch

Meatball Slider
Fresh Mozzarella, Basil and Tomato Sauce

Truffle Shoestring Fries
House Made Ketchup, Whole Grain Mustard

\$132.00 Per Dozen



RECEPTIONS

ACTION STATIONS

RAMEN STATION

Ramen Noodles, Cooked in Dashi and White Miso Broth

Toppings:

Bamboo Shoots, Shitake Mushrooms, Fresh Bean Sprouts,
Nori Seaweed, Tofu, Pickled Ginger, Scallions, Spicy Pickled
Cabbage

Sauces:

Sriracha, Hot Chili Sauce, Soy Sauce

\$20.00 Per Guest

ITALIAN PASTA STATION

Prepared to Order:

Wild Mushroom Risotto with English Peas,
Parmesan and Mascarpone

On Display:

Seafood Penne Pasta with Calamari, Shrimp,
Fresh Basil and Tomatoes

Baked Mac & Cheese

\$22.00 Per Guest

MARTINI PASTA STATION

Cheesy Pasta "Cocktails"

Toppings:

Braised Short Ribs, Spiced Rubbed Pulled Pork, Smoked
Chicken

Truffle, Tilamook Cheddar, Garlic Boursin

\$22.00 Per Guest

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



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CARVING STATIONS

POULTRY

Honey Wheat Brined Turkey
Cranberry Mostarda, Sage Gravy
Fresh Made Biscuits

\$275.00 Each (Serves 25 Guests)

SEAFOOD

Preserved Tomato Crusted Atlantic Salmon
Lemon Butter Sauce

\$300 Each (Serves 20 Guests)

Sesame Crusted Ahi Tuna in Banana Leaves
Asian Sauces, Lavosh Crackers

\$400.00 Each (Serves 20 Guests)



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ROASTED

Coca-Cola Brined Beef Brisket
BBQ Béarnaise, Sourdough Rolls
\$225.00 Each (Serves 25 Guests)

Ginger-Maple Glazed Virginia Ham
Grain Mustard, Cider Jus, Cheddar Biscuits
\$290.00 Each (Serves 40 Guests)

Herb Roasted Beef Tenderloin
Madeira Sauce, Horseradish Cream, Mini Brioche Rolls
\$275.00 Each (Serves 16 Guests)

Pepper Crusted NY Strip
Green Peppercorn Sauce, Dijon Mustard, Miniature Rolls
\$375.00 Each (Serves 25 Guests)

Dry Aged Marinated Prime Rib
Red Wine Sauce, Horseradish Cream, French Rolls
\$475.00 Each (Serves 30 Guests)

Slow Roasted Steamship Round of Beef
Red Wine Sauce, Horseradish Cream, Sourdough Rolls
\$1,200.00 Each (Serves 150 Guests)

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PASTRY DISPLAY STATIONS

PASTRY CHEF'S SUGAR RUSH

Pastry Chef's Creation of Cakes

Tarts

Mini Desserts

House Made Candies

Truffles

\$20.00 Per Guest

CHEESECAKE STATION

Raspberry Black Bottom, New York Style and
Cookies & Cream Cheesecakes

Toppings:

Vanilla, Chocolate and Strawberry Sauces,
Toasted Almonds, Fresh Fruit Chocolate Crunch,
Maraschino Cherries

\$20.00 Per Guest

GEORGIAN DESSERT STATION

(Minimum of 50 Guests)

Sour Cream Pound Cake

Strawberry Short Cake

Lemon Meringue Tart

Banana Pudding

Chocolate Pecan Pie

Pecan Sandies

Red Velvet Cake with Cream Cheese Icing

Warm Seasonal Fruit Cobbler

\$28.00 Per Guest



RECEPTIONS

PASTRY ACTION STATIONS

THE SODA SHOPPE

Selection of Home Made Ice Creams
and Sorbets

Assorted Ice Cream Toppings:

Hot Chocolate Sauce
Hot Caramel Sauce
Brownie Pieces
M&Ms
Oreo Pieces
Fresh Berries
Whipped Cream

Coca-Cola Floats
Vanilla Milk Shakes

\$24.00 Per Guest

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

CUPCAKE STATION

Chocolate Cupcakes
Vanilla Cupcakes
Red Velvet Cupcakes

Buttercream Icings:

Vanilla
Chocolate
Raspberry
Cookies & Cream
Cream Cheese Icing

Toppings:

Rainbow Sprinkles
Chocolate Croquant
Toasted Nuts
Rice Puffs

\$16.00 Per Guest



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