

Social Menu

*Chef Suggests 3 Pieces of Each Selected Item per Guest for a Heavy Hors d'oeuvre Event
Suggestions May Vary per Each Specific Reservation*

Cold Selections

Items from our Cold Selection may be served Butler Style at no additional cost

Crab Gazpacho Shooters	\$2.75 per piece
Sliced Tuna Crostini with Ginger Soy Glaze	\$2.25 per piece
Jumbo Shrimp Cocktail	\$2.75 per piece
Prosciutto Wrapped Asparagus	\$2.25 per piece
Fruit Platter	\$50 (Serves 20 guests)
Vegetable Crudités	\$50 (Serves 20 guests)
Crostini with Tapenade and Feta Cheese	\$1.75 per piece
Crostini with Bruschetta and Feta Cheese	\$1.75 per piece
Tuna Tartar Wonton	\$2.75 per piece

Hot Selections

Mini Crab Cakes	\$2.75 per piece
Thai Chili Chicken Skewers	\$1.75 per piece
Crab and Truffle Stuffed Mushrooms	\$2.50 per piece
Herb and Truffle Stuffed Mushrooms	\$1.75 per piece
BBQ Jumbo Shrimp	\$2.75 per piece
Tempura Asparagus with Wasabi Cream	\$2.50 per piece
Vegetable Egg Rolls	\$1.75 per piece
Southwestern Chicken Egg Roll	\$2.50 per piece
Chicken and Pineapple Skewers	\$2.00 per piece
Beef and Vegetable Skewers	\$2.50
Lollipop Lamb Chops with Aged Balsamic	\$3.00 per piece
BBQ Duck Flautas	\$2.50 per piece

Carving Stations

3oz. serving per guest

Grilled Beef Tenderloin	\$10.00 per guest
Pork Tenderloin	\$7.00 per guest

Sweets

Chocolate Fountain with Fresh Strawberries	\$100 (serves 20 guests)
Chocolate Torte Bites	\$2.00 per piece
Apple Chiffon Bites, Brown Butter Cream Icing	\$2.00 per piece
Vanilla Chiffon Bites	\$2.00 per piece

*All menus include bread service, coffee, tea and fountain soda.
Add to the above prices 20% Gratuity and North Carolina State Tax.
Menu and prices are subject to change.*

Plated Menu

\$39 per person

Plated Menus may be selected for parties of 50 or less. Personalized Menus will be printed for each guest.

Starter Plates

(Please Select Two)

Solas House Salad

Mixed Greens, Pancetta, Tomato, Red Onion, Buttermilk

Traditional Caesar Salad

Garlic Croutons, Parmesan Cheese

Soup Du Jour

Chef's Selection

Main Plates

(Please Select Three)

Atlantic Salmon

Saffron Crème

Vegetable Pasta

Garden Fresh Vegetables and Creamy Alfredo

Braised Short Ribs

Charred Scallions

Chateau Chicken Breast

Rosemary, Lemon

Accompaniments

(Please Select Two)

Olive Oil Smashed Yukon Potatoes

Fresh Cut Green Beans

Mixed Vegetable Medley

Sweet Plates

Sorbet Duo

Fresh Berries

Black Forest Cake

Devils Food, Cherries, Mousse

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Plated Menu

\$49 per person

*Plated Menus may be selected for parties of 50 or less. Personalized Menus will be printed for each guest.
Any Menu Option can be substituted for items on \$39 Menu.*

**** Choose 1 Hors d'oeuvre from Social Menu ****

Starter Plates

(Please Select Three)

Crab Gazpacho

Tomato, Cucumber, Crab, Avocado

Traditional Caesar Salad

Garlic Croutons, Parmesan

Soup Du Jour

Chef's Selection

Solas House Salad

Mixed Greens, Pancetta, Tomato,
Red Onion, Buttermilk

Cranberry Balsamic Salad

Mixed Greens, Dried Cranberries, Balsamic
Vinaigrette, Tomato

Main Plates

(Please Select Three)

Seared Tuna

Ginger Soy Glace

Grilled Pork Tenderloin

Honey, Black Peppercorn, Apple Pecan Relish

Wild Shrimp and Grits

Garden Fresh Peppers, Anson Mill Grits, Jumbo Shrimp

New York Strip

Natural Jus

Chateau Chicken Breast

Rosemary and Lemon

Accompaniments

(Please Select Two)

Grilled Zucchini

Jumbo Steamed Asparagus

Mixed Vegetable Medley

Loaded Mashed Potatoes

Herb Roasted Potatoes

Sweet Plates

(Please Select Two)

Sorbet Duo

Fresh Berries

Warm Carrot Cake

Vanilla Ice Cream

Apple Choux Pastry

Granny Smith, Tuaca, Lemon

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Plated Menu

\$59 per person

Plated Menus may be selected for parties of 50 people or less. Personalized Menus will be printed for each guest.

Any Menu Option can be substituted for items on \$39 or \$49 Menu.

**** Choose 2 Hors d'oeuvre from Social Menu ****

Starter Plates

(Please Select Three)

Savory Tart

Chicken Confit, Mushrooms,
Spinach, Goat Cheese

BBQ Duck Flautas

Tangy Pulled Duck, Pico De Gallo

Tomato Cucumber Salad

Granola, Avocado, Red Wine
Vinaigrette

Shrimp Risotto

Butter Braised, Roasted Tomato,
Pablano

Soup Du Jour

Accompaniments

(Please Select Two)

Truffled Broccoli and Cauliflower

Creamy Anson Mill Grits

Jumbo Asparagus

Au Gratin Potatoes

Grilled Onions and Asparagus

Fresh Cut Green Beans

Mushroom Mélange

Main Plates

(Please Select Three)

Filet Mignon

Red Wine Demi Glace

Seafood Platter

Jumbo Shrimp, Scallop, Salmon

Grilled Lamb Chops

Aged Balsamic Vinaigrette

Slow Rendered Duck Breast

Soy-Pearl Onions, Thai Rice

Tuna au Poivre

Brandy Peppercorn Cream Sauce

Baked Vegetable Rigatoni

Garlic Tomato Sauce

Marinated Strip Loin

Au Poivre

Grilled Chicken Breast

Dijon Mustard Cream Sauce

Sweet Plates

(Please Select Three)

Sorbet Duo

Fresh Berries

Warm Carrot Cake

Maple Cream Cheese Icing

Apple Choux Pastry

Granny Smith, Tuaca, Lemon

Mixed Berry Parfait

Seasonal Berries, Cream, Sweet
Granola


Citrus Panna Cotta

Fresh Orange, Lavender, Honey

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Buffet Dinner Menu

\$35 per person

 These Items may be served at a Chef-Attended Carving Station for an additional \$2.75 per person.

Starters

(Please Select One)

Traditional Caesar Salad

Soup Du Jour

Solas House Salad

Entrées

(Please Select Two)

Pork Loin with Rosemary and Garlic 

Atlantic Salmon with Lemon Caper Butter

Chicken Rigatoni with Roasted Tomato Sauce

Vegetable Pasta Alfredo

Side Dishes

(Please Select Two)

Yukon Mashed Potatoes

Creamy Anson Mills Grits

Seasonal Vegetable Medley

Fresh Cut Green Beans


Sweets

Chef's Selection

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Buffet Dinner Menu

\$45 per person

 These Items may be served at a Chef Attended Carving Station for an additional \$2.75 per person
Any Menu Option can be substituted for items on \$35 Menu.

**** Select One Hors d'oeuvre from the Social Menu ****


Starters

(Please Select Two)

Traditional Caesar Salad
Mixed Greens and Dried Cranberry Salad with Tomato and Balsamic
Soup Du Jour
Tomato and Cucumber Salad

Entrées

(Please Select Two)

Wild Shrimp and Grits
Southwestern Marinated Pork Loin 
Flat Iron Steak with Brandy Peppercorn Au Poivre
Grilled Grouper with Citrus Butter Sauce
Atlantic Salmon with Saffron Cream Sauce
Herb Roasted Chicken Breast

Side Dishes

(Please Select Three)

Au Gratin Potatoes
Herb Roasted Potatoes
Creamy Anson Mills Grits
Mushroom Mélange
Sautéed Vegetable Medley


Sweets

Chef's Selection

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Buffet Dinner Menu

\$55 per person

 These Items may be served at a Chef Attended Carving Station for an additional \$2.75 per person
Any Menu Option can be substituted for items on \$35 or \$45 Menu.

****Choose 3 Hors d'oeuvre from Social Menu****

Starters

(Please Select Two)

Lobster Salad

Arugula, Citrus Vinaigrette

Duck Salad Confit

Mustard Vinaigrette, Charred Scallions,
Port Cherries

Soup Du Jour

Traditional Caesar Salad

Garlic Croutons, Parmesan

Cranberry Balsamic Salad

Dried Cranberries, Balsamic, Tomato

Crab Gazpacho

Entrées

This Menu Includes Vegetable Pasta Alfredo with 2 additional Entrée Selections

(Please Select Two)

Sliced Beef Tenderloin with Red Wine Demi Glace 

Seared Jumbo Scallops with Lobster Succotash

Seared Tuna au Poivre with Brandy Peppercorn Cream Sauce

Slow Roasted Pork Tenderloin 

Grilled Lamb Chops

Herb Roasted Chicken

Atlantic Salmon with Lemon Capers Butter

Side Dishes

(Please Select Three)

Toasted Orzo

Herb Roasted Potatoes

Grilled Asparagus with Lemon Butter

Mushroom Mèlange

Sautéed Vegetable Medley

Squash with Roasted Garlic and Herbs

Sweets

Chef's Selection

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