



SOLETTE

Breakfast

Includes: Juice, Tea, & Coffee.

*Pricing is per person.

Traditional Continental

\$30

Chef's selection of artisan breakfast breads & breakfast pastries, served with sweet butter & assorted house-made preserves, & seasonal fresh fruit.

The Bell

\$45

Yogurt & house-made granola
Brioche French toast with seasonal fruit compote & maple syrup
Cage-free scrambled eggs
Smoked bacon
Sausage (choice of turkey or pork)
Seasonal fresh fruits & berries
Chef's selection of artisan breakfast breads
Breakfast pastries with sweet butter & assorted house-made preserves

The Randolph

\$50

Brioche French toast with seasonal fruit compote & maple syrup
Chef's
selection of seasonal sliced fruit & berries
Steel cut oatmeal with dried fruit & brown sugar
Egg frittatas with aged cheddar, spinach, & oven-roasted tomatoes
Applewood smoked bacon or chicken sausage

Breakfast

Breakfast Enhancements

Chicken Sausage & Egg Croissant – \$8

Spinach Wrap – \$8

Assorted Bagels with Butter & Cream Cheese – \$8

Avocado Toast – \$10

Overnight Oats – \$6

Protein Additions

*Choice of 2 - \$9 per person.

Applewood Smoked Bacon

Black Forest Ham

Chicken Sausage

Turkey Bacon

Pork Sausage

Boxed Lunches

Make any sandwich or salad a wrap upon request.

Comes with a cookie and chips

\$16 per person (minimum of 10 people, 72 hour notice)

Smoked Salmon

Pumpernickel, arugula, red onion, tomato and chive cream cheese

Ham & Cheese

Sourdough, swiss cheese, mustard, pickles

Italian

Sourdough, pepperoni, salami and ham, provolone, lettuce, tomato, onion, Italian vinaigrette

Turkey & Swiss

Multigrain, bacon jam, lettuce, tomato, aioli

Pastrami & Swiss

Pumpernickel, arugula, Swiss horseradish cream

Grilled Vegetables

Sourdough, grilled vegetables (tomato, zucchini, onion), pesto and goat cheese

Caprese

Sour dough, olive oil poached tomatoes, fresh mozzarella, pesto

Boxed Lunches

Make any sandwich or salad a wrap upon request.

Comes with a cookie and chips

\$16 per person (minimum of 10 people, 72 hour notice)

Caesar Salad

Romaine, croutons, parmesan
add chicken or smoked salmon

Green Goddess Salad

Avocado, tomatoes, macedonian feta, spicy pecans,
egg, green goddess dressing

Lemongrass Noodle Salad

Grilled lemongrass chicken, rice noodles, fresh greens,
peanuts, avocado, carrot, cabbage, serrano peppers, Thai
basil, cilantro, sweet citrus vinaigrette

Cobb Salad

Mixed greens, crisp romaine and lettuce blend tossed in
ranch dressing, topped with grape tomatoes, pickled red
onions, applewood smoked bacon, feta, and a hard-boiled
egg.

Fresh Greens Salad

Mixed greens, cucumber, carrots, cherry tomatoes and
balsamic vinaigrette

Elote Salad

Corn, green pepper, red onion, cabbage, cilantro, tomato
and chipotle lime vinaigrette

Breaks

60 mins of service.

*Pricing is per person.

Cookie Jar

\$20

Cookies
Brownies
Blondies

Healthwise

\$25

Whole fruit
Nuts & seeds
Assorted organic yogurt
Assorted smoothies
Protein bar

Build Your Own Trail Mix Bar

\$25

Granola
Chocolate chips
Mixed nuts
Coconut chips
Pretzels
Dried fruit
Sunflower seeds
Assorted KIND bars
Cold-pressed coconut water

Rejuvenation Snacks

\$25

Whole fresh fruits & energy bars
Classic hummus with chips
Vegetable crudité's with Parmesan & herb dip

Beverages

Coffee Service

Regular or decaf coffee – \$90 per gallon

Juice

Fresh juices (orange, apple, grapefruit, cranberry, pineapple) – \$45 per gallon

Water

Acqua Panna natural spring water – \$6 each

S.Pellegrino sparkling mineral water – \$6 each

Specialty Drinks

Assorted soft drinks – \$5 each

Olipops probiotic drink - \$6 each

Heywell Functional Beverage - \$6

All Day Beverage Package

*Pricing is per person.

Includes assorted sodas, coffee, tea, & bottled water.

4 hours – \$18 per person

8 hours – \$35 per person

Passed Hors D'oeuvres

Priced per dozen

Two dozen minimum

Seafood

Charred Chili Shrimp Skewer - \$72

Mini Lobster Roll - \$120

Mini Crabcakes - \$72

Tuna Tartare - \$72

Smoked Salmon Spoon - \$60

Swordfish Oreganata Skewer - \$72

Shrimp Cocktail - \$72

Meat

Mini Burgers - \$72

Fried Chicken Slider - \$72

BBQ Pulled Pork Slider - \$60

Chicken Potsticker - \$60

Meatballs - \$48

Linguica Sausage Bite - \$48

Italian Sausage and Pepper - \$48

Cajun Chicken Skewer - \$72

Beef Carpaccio - \$48

Filet Skewer - \$108

Vegetarian

Falafel - \$48

Tomato Mozzarella Arancini - \$60

Vegetable Samosa - \$60

Mushroom Potsticker - \$60

Caprese Skewer - \$48

Corn and Cheddar Fritter - \$60

Zucchini and Curried Goat Cheese Fritter - \$60

Artichoke and Spinach Ricotta Fritter - \$60

Stations

1.5 hour time limit. Pricing is per person.

Mexican

\$30

Chipotle Chicken, Carne Asada, Carnitas
Served with corn tortillas, Mexican rice, black
beans, pico de gallo, elote salad, salsa verde
*Add chips & guac – additional charge

Chicago

\$30

Mini Chicago Dogs, Deep-Dish Pizza, Mini Italian
Beef Sandwiches, Fries

Italian

\$30

Rigatoni Bolognese, Mushroom
Risotto, Meatballs, Garlic Bread
Orcchetti Spicy Sausage and Rapini

Flatbreads

\$25

Caprese, Truffle Mushroom, Italian,
BBQ Chicken, Zucchini, Oven
Roasted Tomato, Olive Tapenade

Carving Station

\$70

Select 2 Proteins & 2 Sides
Proteins: NY Strip, Beef Tenderloin, Turkey, Salmon,
Standing Rib Roast
Sides: Mashed Potatoes, French Fries, Broccolini,
Asparagus, Parmesan Spinach, Mushrooms

Displays & Boards

Cheese & Salumi

\$30

Artisan cheeses, cured meats, crackers, dried
fruits, assorted nuts, house-made jam

Dips & Crudité

\$20

Seasonal assortment of heirloom vegetables
such as rainbow carrots & Persian cucumbers,
served with house-made dips, chips, & spreads

Bar Packages

Essential

Includes select liquors, select red & white wine, domestic & craft beer selection, sodas & mixers.

\$18 per hour

SPIRITS

Wheatley Vodka
Bombay Gin
Corazon Blanco Tequila
Captain Morgan Rum
Jim Beam Bourbon
Famous Grouse Scotch

WINE

Villa Puccini Vermentino
Maggio Family Cabernet

BEER

Domestic
Craft
Imported Selection
Seltzers

On consumption: \$12 per cocktail, \$6 per domestic beer, \$8 for craft/import beer, \$12 per glass of wine.

Bar Packages

Premium

Includes premium liquors, premium red & white wine, domestic & craft beer selection, sodas & mixers.

\$22 per hour

SPIRITS

Titos Vodka

Roku Gin

Patron Blanco Tequila

Bacardi White Rum

Makers Mark Bourbon

Johnny Walker Black Label

WINE

Tohu Sauvignon Blanc

Lapis Luna Chardonnay

Elouan Pinot Noir

Greenwing Cabernet Sauvignon

BEER

Domestic

Craft

Imported

Seltzers

On consumption: \$14 per cocktail, \$6 per domestic beer, \$8 for craft/import beer, \$14 per glass of wine .

Bar Packages

Luxury

Includes top shelf liquor, luxury red & white wine, domestic & craft beer selection, sodas & mixers.

\$25 per hour

SPIRITS

Grey Goose Vodka
Hendricks Gin
Ron Zacapa 23 Rum
Don Julio Blanco Tequila
Basil Hayden Bourbon
McCallan Double Oaked Scotch

WINE

Duckhorn Sauvignon Blanc
Jean-Marc Brocard Chablis
Migration Pinot Noir
Oberon Cabernet Sauvignon

BEER

Domestic
Craft
Imported
Seltzers

On consumption: \$17 per cocktail, \$6 per domestic beer, \$8 for craft/import beer, \$17 per glass of wine.

Bar Packages

Beer & Wine

Includes red & white wine, domestic & craft beer selection, sodas .

Essential: \$18 per hour

Premium: \$22 per hour

Luxury: \$25 per hour

*A staffing fee of \$150 per staff member applies (1 per 50 guests required).

Menu selections are subject to change based on availability. Pricing is subject to a 20% service fee, 5% taxable administrative fee, & 11.75% tax on all food & beverage. All fees & taxes are subject to change. Food displays are designed for 60 minutes of service.