Off-P remise Events



55 PHILA STREET SARATOGA SPRINGS, NY 12866 • 518.450.7094 SOLEVORITCHEN.COM • @SOLEVORITCHEN • EVENTS@SOLEVORITCHEN.COM

#### FREQUENTLY ASKED QUESTIONS

#### How can I place an order?

EMAIL US AT EVENTS®SOLEVORITCHEN.COM OR CALL US ANY TIME AFTER 2PM AT 518-450-7094 When should I place my order?

MOST ORDERS REQUIRE 24 TO 48 HOURS NOTICE, DEPENDING ON THE ORDER SIZE. OUR MARKET MENU IS AVAILABLE ON-DEMAND.

### Can Solevo helĵ me ĵlan a menu?

TO GET THE BALL ROLLING, EMAIL EVENTS@SOLEVOKITCHEN.COM WITH A BIT ABOUT WHAT YOU'RE LOOKING FOR AND THE AMOUNT OF GUESTS YOU ARE HOSTING.

#### Do you deliver?

YES, WE CAN PROVIDE LOCAL DELIVERY FOR CATERING ORDERS. ADDITIONAL FEES APPLY.

### How much does a half tray or full tray serve?

DEPENDS ON WHAT YOU'RE ORDERING, BUT HALF TRAYS USUALLY SERVE 6-10 AND FULL TRAYS SERVE 14-20. CONTACT US AND WE WILL HELP YOU PLAN AN ORDER.

# Can you provide staff? WE CAN PLAN, SET UP AND STAFF YOUR ENTIRE EVENT.

**KITCHEN STAFF, SERVERS AND BARTENDERS AVAILABLE!** 

# Do you take special requests?

OUR TALENTED CULINARY TEAM CAN ACCOMMODATE VIRTUALLY ANY REQUEST.

# Does Solevo have special holiday catering menus?

OF COURSE! FOLLOW US ON INSTAGRAM AND CHECK OUR WEBSITE FOR ALL HOLIDAY AND SPECIAL OCCASSION MENUS THROUGHOUT THE YEAR.

### What sort of events does Solevo usually cater?

FAMILY DINNERS, BIRTHDAY PARTIES, ENGAGEMENT PARTIES, SHOWERS, WEDDINGS, OFFICE PARTIES, BUSINESS MEETINGS AND MORE! SERVICE OPTONS INCLUDE BUFFETS, STATIONS AND PLATED MULTICOURSE DINNERS. What if J have other questions?

THE BEST WAY TO CONTACT US IS BY EMAIL: EVENTS@SOLEVOKITCHEN.COM

#### **APPETIZERS**

EGGPLANT CHIPS	HALF	FULL
CRUSHED RED PEPPER, HONEY, BASIL	40	80
PANE COTTE		
BEANS, GREENS, CRUSTY BREAD, CACIOCAVALLO CHEESE	50	100
CALAMARI FRITTI		
FLASH FRIED, SERVED WITH LEMON AND MARINARA	65	125
MEATBALLS		
GRAM'S RECIPE, WITH SUNDAY SAUCE	<b>48</b> (12)	<b>90</b> (24)
LITTLENECK CLAMS OREGANATO		
BROILED WITH BREADCRUMB, GARLIC, OREGANO AND LEMON	<b>54</b> (24)	100(48)
BROCCOLI RABE & SAUSAGE		
SWEET ITALIAN SAUSAGE WITH BROCCOLI RABE AND GARLIC	65	125
LOBSTER ARANCINI		
MINI FRIED RISOTTO BALLS WITH BUTTER POACHED LOBSTER	<b>60</b> (24)	<b>110</b> (48)
MELANZANE AL FORNO		
EGGPLANT BAKED WITH RICOTTA, MOZZ AND MARINARA	60	120
GAMBERI DI PARMA		
PROSCIUTTO WRAPPED SHRIMP, SHALLOT PROSECCO CREAM	100(24)	200(48)
SAUSAGE AND PEPPERS		
SWEET ITALIAN SAUSAGE, CARAMELIZED ONIONS AND PEPPERS	55	100
SALADS		
BALSAMIC BEETS	HALF	FULL
MARINATED BEETS, ASIAGO, CANDIED PISTACHIO	50	90
ANTIPASTO SALAD		
MIXED LETTUCES, VEGETABLES, IMPORTED MEATS AND CHEESES	60	100
CAESAR		
ROMAINE, SHAVED PECORINO ROMANO, SESAME CROUTONS	40	75
INSALATA DELLA CASA		
GREENS, FRESH TOMATO, SHAVED ONION, PARM, RED WINE VIN	40	75
CAPRESE		
HEIRLOOM TOMATO, MOZZARELLA, BASIL, EXTRA VIRGIN OLIVE OIL	60	100

	La Nonna
١	"GRANDMA'S TABLE" OF IMPORTED ITALIAN MEATS AND CHEESES, CAPRESE SALAD,
	HOUSE MADE GARDINIERA, OLIVES, MARINATED VEGETABLES, ASSORTED DIPS,
	TARALLI, FRESELLE, BREADSTICKS
	60 (12" round) 100 (16" round) 150 (18" round)
	La Salumeria
	CHARCUTERIE, LOCAL AND IMPORTED CHEESES, FRESH FRUIT, SPICED NUTS,
	HOUSEMADE CRACKERS, CONDIMENTS AND GARNISHES
	85 (12"x12" board) 150 (12"x18" board) 200 (18"x24" board)
	Il Fornaio
	FROM OUR OWN BAKERY: ASSORTED BRUSCHETTA AND CROSTINI,
	MINI PIZZAS, FOCACCIA, STUFFED BREADS
	75 (18" round)

### PASTA

tutti fatti in casa - all house made

U	HALF	FULL
RIGATONI	HALF	POLL
WITH YOUR CHOICE OF SAUCE:		
SUNDAY SAUCE, MARINARA, ALFREDO, VODKA, VEGAN VODKA	50	90
TORTELLINI BOLOGNESE		
GROUND BEEF, RED WINE, PECORINO CREAM AND TOMATO RAGU	65	120
LOBSTER RAVIOLI		
IN A BUTTER POACHED LOBSTER VODKA SAUCE	90	165
GNOCCHI AI FUNGHI		
WILD MUSHROOMS, MADEIRA CREAM, RED ONION, ARUGULA	65	120
LASAGNA		
RICOTTA, PECORINO BECHAMEL, GROUND BEEF, SAUSAGE	70	130

See our Market Menu for options to add jars of extra sauce, grated pecorino romano cheese and fresh pastas by the pound.

# CHICKEN

PARMIGIANO	HALF	FULL
CHICKEN CUTLETS, SUNDAY SAUCE, PARMIGIANO, MOZZARELLA	60	110
EGG BATTERED CHICKEN BREAST, LEMON, WHITE WINE, CREAM	65	120
CHICKEN BREAST, ROASTED MUSHROOMS, MARSALA BROWN BUTTER MILANESE	65	120
THIN SLICED FRIED CHICKEN CUTLETS WITH SEA SALT	45	80
ON-THE-BONE, HOT AND SWEET PEPPERS, SAUSAGE, POTATOES	70	130
VEAL, PORK, BEEF		
VEAL PARMIGIANO	HALF	FULL
VEAL CUTLETS, SUNDAY SAUCE, PARMIGIANO, MOZZARELLA	100	200
OSSO BUCO		
SLOW BRAISED PORK SHANKS, NATURAL JUS	90	180
BISTECCA PIZZAIOLA		
SLICED PRIME NY STRIP, PIZZAIOLO TOMATO SAUCE, FRESH MOZZ $\ldots\ldots$	125	250
ROAST PRIME RIB OF BEEF		
5LB BONELESS RIB ROAST, AU JUS, HORSERADISH SAUCE	295	
SEAFOOD		
SALMON PICATTA	HALF	FULL
CAPERS, SHERRY, WHITE WINE, LEMON, BUTTER	90	180
FRA DIAVOLO		
U10 SHRIMP, SPICY SAN MARZANO TOMATO SAUCE	90	180
SIDES	HALF	FULL
ROASTED MUSHROOMS	50	90
GORGONZOLA SMASHED POTATOES	50	90
SAUTEED GARLICKY GREENS	45	80
BRUSSELS SPROUTS	45	80
CRISPY POLENTA	45	80

# BAKERY

## *Desserts* CARROT CAKE

LAYER CARE WITH CREAM CHEESE FROSTING AND WALNUTS	42 (six 3" mini)
SINGLE LAYER, ITALIAN CHOCOLATE SOUFFLE CARE	<b>36</b> (six 3" mini)
SINGLE LAYER, ALMOND AND POLENTA CARE, LEMON GLAZE	<b>36</b> (six 3" mini)
GRAHAM CRACKER BUTTER CRUST, TOPPING OPTIONS GALORE! 65(10°)	<b>35</b> (6")
VANILLA CARE WITH CHOCOLATE CHIP RICOTTA FILLING	
CHOCOLATE CARE, HAZELNUT MOUSSE, GANACHE FROSTING	<b>45</b> (6")
CHOOSE FROM CHOCOLATE DIPPED, PISTACHIO OR PLAIN 24(6) SFOGLIATELLE	<b>45</b> (12)
"LOBSTER TAILS" FILLED WITH RICOTTA AND CANDIED ORANGE $30_{(6)}$	<b>60</b> (12)
MINI CANNOLI, ITALIAN PASTRIES, BISCOTTI AND ITALIAN COORIES 55(10x10)	<b>100</b> (14x14)
FRESHLY BAKED, FLAVORS BY REQUEST 44(10x10)	<b>75</b> (14x14)
changes with the season, or by request	
FOCACCIA	
toppings: sea salt, rosemary, olive, onion, grape $12_{(9x13)}$	
sicilian pan pizza with tomato, parmigiano and basil	
broccoli rabe and sausage or eggplant, sauce and mozz 20 TARALLI AND FRESELLE	
ITALIAN SNACKING CRACKERS, GREAT WITH WINE AND CHEESE $15\scriptscriptstyle (12)$	

Solevo specializes in off-premise event management. Let us plan an elegant affair at your special location!

#### EVENT SERVICES

DELIVERY CHAFING DISHES AND STERNO HEAT TENT / FURNITURE / SMALLWARES RENTAL DEDICATED EVENT PLANNERS KITCHEN, SERVICE AND BAR STAFFING FLORAL SERVICES COCKTAIL PARTIES WINE TASTING EVENTS PRIVATE CHEF / BARTENDER EXPERIENCES

To place an order:

EVENTS@SOLEVORITCHEN.COM / 518.450.7094



Market items to stock your pantry,

made fresh daily and always available.

PASTAS SAUCES SUNDAY SAUCE RIGATONI SPAGHETTI MARINARA TAGLIATELLE BOLOGNESE FRA DIAVOLO BUCATINI PAPPARDELLE VODKA VEGAN VODKA CAPPELLINI \$9 / POUND S15 2320Z GLASS JAR DRESSINGS + CONDIMENTS CAESAR DRESSING RED WINE VINAIGRETTE APPLE CIDER VINAIGRETTE SALSA VERDE BALSAMIC STEAK SAUCE COCKTAIL SAUCE CHERRY PEPPER HOT SAUCE EGGPLANT CAPONATA FRESHLY GRATED ROMANO HOUSE SEASONING SHAKER \$10 / 120Z GLASS JAR Inquire about our custom gift boxes!