



SOLEVO

55 PHILA STREET SARATOGA SPRINGS, NY 12866 • 518.450.7094
SOLEVOKITCHEN.COM • @SOLEVOKITCHEN • INFO@SOLEVOKITCHEN.COM

FREQUENTLY ASKED QUESTIONS

How can I place an order?

EMAIL US AT INFO@SOLEVOKITCHEN.COM OR CALL US ANY TIME AFTER 12PM 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 help me plan a menu?

TO GET THE BALL ROLLING, EMAIL INFO@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. AVAILABILITY IS LIMITED AND 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 OPTIONS INCLUDE BUFFETS, STATIONS AND PLATED MULTICOURSE DINNERS.

What if I have other questions?

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

APPETIZERS

	HALF	FULL
EGGPLANT CHIPS		
CRUSHED RED PEPPER, HONEY, BASIL	50	100
PANE COTTE		
BEANS, GREENS, CRUSTY BREAD, CACIOCAVALLO CHEESE	50	100
CALAMARI FRITTI		
FLASH FRIED, SERVED WITH LEMON AND MARINARA	75	150
MEATBALLS		
GRAM'S RECIPE, WITH SUNDAY SAUCE	60 ⁽¹²⁾	120 ⁽²⁴⁾
LITTLENECK CLAMS OREGANATO		
BROILED WITH BREADCRUMB, GARLIC, OREGANO AND LEMON	60 ⁽²⁴⁾	120 ⁽⁴⁸⁾
BROCCOLI RABE & SAUSAGE		
SWEET ITALIAN SAUSAGE WITH BROCCOLI RABE AND GARLIC	70	140
LOBSTER ARANCINI		
MINI FRIED RISOTTO BALLS WITH BUTTER POACHED LOBSTER	60 ⁽²⁴⁾	110 ⁽⁴⁸⁾
MELANZANE AL FORNO		
EGGPLANT BAKED WITH MOZZ AND MARINARA	75	150
GAMBERI DI PARMA		
PROSCIUTTO WRAPPED SHRIMP, SHALLOT PROSECCO CREAM	140 ⁽²⁴⁾	280 ⁽⁴⁸⁾
SAUSAGE AND PEPPERS		
SWEET ITALIAN SAUSAGE, CARAMELIZED ONIONS AND PEPPERS	60	120

SALADS

	HALF	FULL
BALSAMIC BEETS		
MARINATED BEETS, ASIAGO, CANDIED PISTACHIO	60	120
ANTIPASTO SALAD		
MIXED LETTUCES, VEGETABLES, IMPORTED MEATS AND CHEESES	60	120
CAESAR		
ROMAINE, SHAVED PECORINO ROMANO, SESAME CROUTONS	50	100
INSALATA DELLA CASA		
GREENS, FRESH TOMATO, SHAVED ONION, PARM. RED WINE VIN	50	100
CAPRESE		
HEIRLOOM TOMATO, MOZZARELLA, BASIL, EXTRA VIRGIN OLIVE OIL ..	60	120

BOARDS

La Nonna

A "GRANDMA'S TABLE" OF IMPORTED ITALIAN MEATS AND CHEESES, CAPRESE SALAD,
HOUSE MADE GARDINIERA, OLIVES, MARINATED VEGETABLES, ASSORTED DIPS,
TARALLI, FRESELLE, BREADSTICKS
100 (12" ROUND) ... 150 (16" ROUND)

La Salumeria

CHARCUTERIE, LOCAL AND IMPORTED CHEESES, FRESH FRUIT, SPICED NUTS,
HOUSEMADE CRACKERS, CONDIMENTS AND GARNISHES
100 (12" ROUND) ... 150 (16" ROUND)

PASTA

tutti fatti in casa - all house made

RIGATONI

WITH YOUR CHOICE OF SAUCE:

	HALF	FULL
SUNDAY SAUCE, MARINARA, ALFREDO, VODKA, VEGAN VODKA	60	120

TORTELLINI BOLOGNESE

GROUND BEEF, RED WINE, PECORINO CREAM AND TOMATO RAGU	75	150
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LOBSTER RAVIOLI

IN A BUTTER POACHED LOBSTER VODKA SAUCE	120	240
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GNOCCHI AI FUNGHI

WILD MUSHROOMS, MADEIRA CREAM, RED ONION, ARUGULA	75	150
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LASAGNA

RICOTTA, PECORINO BECHAMEL, GROUND BEEF, SAUSAGE	75	150
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*See our Market Menu for options to add on jars of
extra sauce, grated pecorino romano cheese and fresh pastas by the pound.*

CHICKEN

	HALF	FULL
PARMIGIANO		
CHICKEN CUTLETS, SUNDAY SAUCE, PARMIGIANO, MOZZARELLA	75	150
FRANCESE		
EGG BATTERED CHICKEN BREAST, LEMON, WHITE WINE, CREAM	75	150
MARSALA		
CHICKEN BREAST, ROASTED MUSHROOMS, MARSALA BROWN BUTTER ...	75	150
MILANESE		
THIN SLICED FRIED CHICKEN CUTLETS WITH SEA SALT	65	120
SCARPARELLO		
ON-THE-BONE, HOT AND SWEET PEPPERS, SAUSAGE, POTATOES	75	150

VEAL, PORK, BEEF

	HALF	FULL
VEAL PARMIGIANO		
VEAL CUTLETS, SUNDAY SAUCE, PARMIGIANO, MOZZARELLA	120	240
OSSO BUCO		
(6) SLOW BRAISED PORK SHANKS, NATURAL JUS	120	
BISTECCA PIZZAIOLA		
SLICED PRIME NY STRIP, PIZZAIOLO TOMATO SAUCE, FRESH MOZZ	175	350
ROAST PRIME RIB OF BEEF		
5LB BONELESS RIB ROAST, AU JUS, HORSERADISH SAUCE	300	--

SEAFOOD

	HALF	FULL
SALMON PICATTA		
CAPERS, SHERRY, WHITE WINE, LEMON, BUTTER	100	200
FRA DIAVOLO		
U10 SHRIMP, SPICY SAN MARZANO TOMATO SAUCE	100	200

SIDES

	HALF	FULL
ROASTED MUSHROOMS	75	150
GORGONZOLA SMASHED POTATOES	60	120
SAUTEED GARLICKY GREENS	65	130
BRUSSELS SPROUTS	65	130
CRISPY POLENTA	55	110

BAKERY

Desserts

FARMHOUSE CAKE

LIKE A PECAN PIE IN CAKE FORM WITH A BROWN SUGAR CARAMEL... 50^(10")

KEY LIME TARTE

BROWN BUTTER GRAHAM CRACK CRUST 50^(11")

CHOCOLATE CAKE

LAYER CAKE, CHOCOLATE MOUSSE FROSTING 65^(10")

LIMONCELLO POLENTA CAKE

SINGLE LAYER, ALMOND AND POLENTA CAKE, LEMON GLAZE 40^(10")

NY STYLE CHEESECAKE

GRAHAM CRACKER BUTTER CRUST, TOPPING OPTIONS GALORE! 65^(12")

RICOTTA CAKE

VANILLA CAKE WITH CHOCOLATE CHIP RICOTTA FILLING 50⁽⁶⁾

CANNOLI

CHOOSE FROM PISTACHIO OR PLAIN 30⁽⁶⁾

SFOGLIATELLE

FILLED WITH RICOTTA AND CANDIED ORANGE 36⁽⁶⁾

ITALIAN PASTRY BOX

CANNOLI, ITALIAN PASTRIES, BISCOTTI AND ITALIAN COOKIES 50^(10x10)

COOKIE BOX

FRESHLY BAKED, FLAVORS BY REQUEST 36⁽¹²⁾

Breads

PAISANO

CRUSTY ITALIAN ROUND LOAF FROM ROCK HILL BAKERY 12

FOCACCIA

SOURDOUGH WITH ROSEMARY AND CARLIC 15^(9x13)

SFINCIONE

SICILIAN PAN PIZZA WITH TOMATO, PARMIGIANO AND BASIL 25^(13x13)

STUFFED BREADS

BROCCOLI RABE AND SAUSAGE OR EGGPLANT, SAUCE AND MOZZ 30

SOLEVO

MARKET

*Market items to stock your pantry,
made fresh daily and always available.*

PASTAS

RIGATONI
SPAGHETTI
TAGLIATELLE
BUCATINI
PAPPARDELLE
CAPPELLINI

\$12 / POUND

SAUCES

SUNDAY SAUCE
MARINARA
BOLOGNESE
FRA DIAVOLO
VODKA
VEGAN VODKA

\$18 / 32oz 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
HOUSE SEASONING SHAKER

\$15 / 12oz GLASS JAR

Inquire about our custom gift boxes!

CHRISTMAS *Catering*

CENTER OF THE TABLE

main courses available as hot and ready or "heat and serve" with included instructions provided to make your preparation seamless!

CHRISTMAS DAY "SUNDAY SAUCE"

HOUSE MADE RIGATONI WITH
SAN MARZANO PLUM TOMATO SAUCE AND AN ARRAY OF SLOW COOKED MEATS:
MEATBALLS, SWEET ITALIAN SAUSAGE, BEEF BRACIOLE
\$150, SERVES FOUR TO SIX

OSSO BUCO

SLOW BRAISED PORK SHANKS, NATURAL JUS
\$20 PER PIECE

6oz LOBSTER TAILS

STUFFED WITH A CRAB, LOBSTER AND FRESELLE SEAFOOD STUFFING
\$30 PER PIECE

GAMBERI INVOLTINI

U10 SHRIMP STUFFED WITH A CRAB, LOBSTER AND FRESELLE SEAFOOD STUFFING
\$10 PER PIECE

PRIME RIB OF BEEF

5LB USDA PRIME RIBEYE ROAST SEASONED WITH SEA SALT, CRACKED PEPPER AND HERBS,
COOKED TO YOUR LIKING AND SERVED WITH AU JUS AND HORSERADISH SAUCE / \$300

CHATEAUBRIAND

5LB USDA PRIME TENDERLOIN ROAST SEASONED WITH SEA SALT, CRACKED PEPPER AND HERBS,
COOKED TO YOUR LIKING AND SERVED WITH AU JUS AND HORSERADISH SAUCE / \$300

**TO PLACE AN ORDER EMAIL INFO@SOLEVOKITCHEN.COM
ORDER BY SATURDAY 12/20 FOR PICKUP 12/23 OR 12/24
LAST PICKUP: CHRISTMAS EVE AT 5PM**

pickup times are limited and fill up quickly, order early!

APPETIZERS AND SIDES

SHRIMP COCKTAIL

U10 SHRIMP, SAN MARZANO COCKTAIL SAUCE / 42 (1 DOZEN)

OYSTERS

DUXBURY GEMS, CREAMED SPINACH, HOLLANDAISE, BREADCRUMB / 36 (1 DOZEN)

CLAMS CASINO

BROILED CLAMS WITH BREADCRUMB, PANCETTA, ROASTED PEPPER AND BUTTER / 30 (1 DOZEN)

INSALATA DI MARE

CHILLED SCUNGILLI, SHRIMP AND CALAMARI DRESSED WITH LEMON AND EVOO / 100 (HALF TRAY)

BACALA

GRILLED SALT COD, HOT AND SWEET PEPPERS, CELERY AND OLIVES / 100 (HALF TRAY)

BURRATA

HOT HOUSE HEIRLOOM TOMATOES, FRESH BASIL / 70 (HALF TRAY)

STUFFED MUSHROOMS

ITALIAN SAUSAGE AND FRESELLE STUFFING / 65 (HALF TRAY)

WEDDING SOUP

CHICKEN SOUP WITH ESCAROLE, TINY MEATBALLS AND PASTINA / 18 (QUART)

MEZZALUNA

HALF MOON BUTTERNUT SQUASH RAVIOLI, SAGE BROWN BUTTER / 65 (HALF TRAY)

BABY CARROTS

ROASTED WITH A MAPLE AND BROWN SUGAR GLAZE / 60 (HALF TRAY)

PANZANELLA

DELICATA SQUASH, BRUSSELS, PAISANO BREAD, CIDER VIN, ASIAGO / 60 (HALF TRAY)

CREAMED SPINACH

GARLICKY SPINACH, PARMIGIANO BECHAMEL / 60 (HALF TRAY)

CACIO E PEPE MAC 'N CHEESE

RIGATONI, PARMIGIANO, PECORINO, BLACK PEPPER, BREADCRUMB / 75 (HALF TRAY)

Our full catering menu is also available!