



PRIVATE DINING & EVENTS



TACOS & MARGARITAS

SOLITATACOS.COM

huntington beach | valencia | long beach | anaheim | orlando

8.8.24



LIGHT THE FIRE WITHIN

Thank you for considering solita in your search for the perfect venue for your private event. solita Tacos & Margaritas is a unique restaurant that celebrates wood-fired tacos, fresh fruit margaritas, gathering with good friends and any reason to have a great time. We are so excited to help you with your private event and create memories.

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TACO PARTY

\$40 PER PERSON

SHARED ANTOJITOS

Choose one antojito for your guests to share family style.

Guacamole Solita
Grilled Corn Elote
Chicken Taquitos



TACO BAR

Choose 3 street taco proteins for your guests to choose from.

Each guest will receive 3 street tacos made with their choice of one protein. Served with Guacamole Solita, Mexican Red Rice, Charro Beans, chips & house-made salsa

PROTEINS

SLOW-ROASTED PORK CARNITAS

OAK-ROASTED CHICKEN

ENSENADA CRISPY FISH

CARNE ASADA

**MUSHROOMS WITH GARLIC
& EPAZOTE**

PAN-SEARED CHILE TOFU



SHARED DESSERT

Demonic Brownie

BEVERAGES

coffee, tea & soda



LONCHE DE SOLITA

\$29 PER PERSON

SHARED ANTOJITOS

Choose one antojito for your guests to share family style.

Guacamole Solita
Grilled Corn Elote

ENTRÉES

Each guest will have the choice of one item from the list below. Each entrée item will be served with Mexican Rice and Charro Beans.

SPINACH & ARUGULA SALAD

+5.25 grilled chicken or tofu
+6.25 carne asada
+7.25 chipotle shrimp

QUESADILLA

option to add proteins and toppings

LAZY ENCHILADAS

option to add proteins and toppings

BURRITO BOWL

option to add proteins and toppings

BURRITO

option to add proteins and toppings

ADD-ONS

Proteins

Tofu +\$5.25
Chorizo & sweet potato mix +\$5.25
Grilled chicken +\$5.25
Roasted chicken +\$5.25
Carnitas +\$5.25
Carne asada +\$6.25
Fish +\$7.25
Chipotle shrimp +\$7.25

Toppings

Wet or green salsa +\$2
Wet red or green with cheese +\$3
Guacamole +\$3
El Flag (red, green & cheese) +\$4

SHARED DESSERT

Choose one dessert for your guests to share family style.

Demonic Brownie
Churro Bites

BEVERAGES

coffee, tea & soda



TASTE OF MEXICO

\$50 PER PERSON

SHARED ANTOJITOS

Choose two antojitos for your guests to share family style.

Guacamole Solita
Grilled Corn Elote
Ensalada Ranchera

PLATILLOS

Choose 3 items for your personalized menu.

ENTRÉES

CARNE, CORN & SPINACH
QUESADILLA

HOUSE CARNITAS

LAZY CHEESE ENCHILADAS

CHICKEN CHILE VERDE

CHILE RELLENO CON QUESO

SHARED DESSERT

Demonic Brownie
Churro Bites

BEVERAGES

coffee, tea & soda



MEJOR DE SOLITA

\$65 PER PERSON

FIRST COURSE

SHARED ANTOJITOS

Guacamole Solita
Chicken Taquitos
Ceviche Tropical

SECOND COURSE

SIDE SALAD

THIRD COURSE

ENTRÉES

Each guest will have the choice of one item from the list below.

ENTRÉES

WOOD-GRILLED CHICKEN FAJITAS

HOUSE CARNITAS

STEAK CARNE ASADA

CHILE RELLENO CON QUESO

SPICY SHRIMP SPECIALTY TACO

SHARED DESSERT

Choose 1 dessert for your personalized menu.

Demonic Brownie

Churro Bites

Berry Cinnamon Bread Pudding

BEVERAGES

coffee, tea & soda



WEEKEND BRUNCH

\$35 PER PERSON

Includes one Welcome Mimosa per guest

SHARED ANTOJITOS

Guacamole Solita

Berry Cinnamon Bread Pudding

Watermelon Copa

BRUNCH ENTRÉES

Each guest will have the choice of one item from the list below.

ENTRÉES

MAD SCRAMBLE

HUEVOS RANCHEROS

BREAKFAST BURRITO

CHILAQUILES

MACHACA & EGGS

BEVERAGES

coffee, tea & soda

ADD-ONS

Mimosa Bucket +\$16

Rainbow Mimosa Bucket +\$21



CONVENE OVER TEQUILA

ADD-ONS FOR ANY EVENT

MARGARITAS

House Margarita Pitcher

Organic Skinny Margarita Pitcher

Watermelon Margarita Pitcher

Ask to view our full margarita and cocktail menu

CHAMPAGNE TOAST

\$8 per person

Celebrate and honor the get-together with a champagne toast.

Each guest will receive a 5 oz. pour of our house champagne.

WINES

Ask to view our curated wine list

EVENTS & CATERING GUIDELINES

- All private rooms have a minimum guest count or food and beverage minimums in order to secure a private room. Food minimums vary depending on the date and time of the event. If the minimum food requirement is not met, the difference will be charged in the form of a room charge or no credit will be given if the amount is not met.
- A non-refundable initial 50% payment is required and will be applied toward the final bill at the conclusion of the event. They may be applied to a rescheduled event provided by the restaurant within (6) months from the original date if event is cancelled 7 days prior to the event.
- Final menu selection & guest count will be due (7) days prior to the event. Any additional guests after the final guest count will be charged at the conclusion of the event. Final payment is due (2) days prior to the event. We accept Visa, Mastercard, Discover, American Express, or cash. We are unable to accept personal checks or company checks.
- The restaurant must be informed and approve any outside food or beverages the guest is planning to bring. A corkage fee will apply to any wine or champagne that is provided by the guest. No other alcohol is allowed.
- Buffet menus are for a minimum of (20) guests and can be customized to fit the guests' needs. Additional food may be purchased at the restaurant the night of the event. Under no circumstances are any food items from a buffet allowed to be taken as "to-go".
- Plated menus are available for groups between (15) and (20) guests and can be customized to fit the guests' needs.
- Plated Menus and Buffets include a soft drink, lemonade, iced tea, or coffee. Alcohol beverages will be charged upon consumption. Guest can choose a hosted or non-hosted bar. Guest may also choose to limit the dollar amount and type of beverages served at their event.
- Prices do not include tax, gratuity & administration fee.