



# PRIVATE DINING & EVENTS



TACOS & MARGARITAS

[SOLITATACOS.COM](http://SOLITATACOS.COM)

9.2.25



## 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.

huntington beach | valencia | orlando



# TACO PARTY

\$45 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

\$32 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.