



SODEL
CONCEPTS

STEPHANIE NAY - MARKETING & EVENT MANAGER

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Harvest Table

\$17/PRICED PER PERSON

ASSORTED FARMHOUSE & ARTISAN CHEESES Domestic & Imported
CURED ARTISAN MEATS
SEASONAL FRUIT
OLIVES, PICKLES & NUTS
CHILLED VEGETABLE SALADS
ARTISAN BREADS, CRACKERS & CROSTINI

Harvest Boards

PRICED PER PERSON

5 PP | VEGETABLE CRUDITÉ Herb Ranch Cream
5 PP | SEASONAL FRUIT DISPLAY Honey Whipped Yogurt
9 PP | ARTISANAL CHEESE DISPLAY Lavash Crackers
9 PP | HOUSE CRAB DIP Old Bay Potato Chips

Butlered Hors d'oeuvres

PRICED PER PIECE, 25 PIECE MINIMUM

2.50 PP | PORK & SHRIMP DUMPLINGS Soy Glaze
4 PP | WELLINGTON TART Braised Short Rib, Wild Mushroom Duxelle, Truffle Mustard
3 PP | COUNTRY FRIED CHICKEN & BISCUITS Fried Chicken Morsels, Buttermilk Biscuits, Hot Honey
2.50 PP | RAW OYSTERS Cocktail Sauce, House Mignonette, Lemon
1.50 PP | HUSH PUPPIES Bacon, Jalapeño, Corn
2.25 PP | BACON & EGGS Deviled Egg Topped w/Chopped Applewood Smoked Bacon
4 PP | MINI CRAB CAKES Lemon Dijonnaise Sauce, Old Bay Dust
3 PP | STICKY ICKY MEATBALLS Pineapple Soy Glaze, Sriracha Ranch
6 PP | BACON WRAPPED SCALLOPS Seasonal BBQ Sauce
3 PP | THAI CHILI ROASTED SHRIMP Scallion, Sesame Seed
4 PP | TUNA POKE Shaved Cucumber, Maui Onion, Togarashi, Fried Garlic
3 PP | MINI FISH TACOS Fried Seasonal White Fish, Shaved Brussels, Pickled Onion, Fried Tortilla
2 PP | FALAFEL COINS Spiced Harissa Yogurt
2 PP | TOFU SKEWER Soy Marinated Tofu, Sesame Seared
4 PP | BEEF YAKITORI Marinated Sliced Short Rib, Scallion

Breakfast Buffet

PRICED PER PERSON

22 | *Continental + Traditional Breakfast*

12 | *Continental Breakfast Only*

18 | *Traditional Breakfast Only*

Continental Breakfast

ASSORTED BAKED GOODS

YOGURT + GRANOLA

SEASONAL FRESH FRUIT

HONEY, BUTTER, JAM, CREAM CHEESE

Traditional Breakfast

SCRAMBLED EGGS

HOME FRIES

APPLEWOOD SMOKED BACON

BREAKFAST SAUSAGE

CINNAMON FRENCH TOAST

Add Ons

PRICED PER PERSON

8 | OMELET STATION

Applewood Smoked Bacon, Breakfast Sausage, Sweet Onions, Cherry Tomatoes, Spinach, Mushrooms, Red Peppers, Cheddar Cheese, Mozzarella Cheese

5 | QUICHE

Mushroom, Spinach, & Mozzarella

Applewood Smoked Bacon, Sausage & Cheddar

5 | BREAKFAST SANDWICHES

Egg & Cheese

Scrapple, Egg & Cheese

Ham, Egg & Cheese

Bacon, Egg & Cheese

15 | LOX STATION

House Cured Salmon, Fried Capers, Dill Cream Cheese, Hard Egg, Red Onion, Tomato, Assorted Bagels

Buffet Menu

Entree Options

36 | PER PERSON

Includes House Made Bread, Hot & Iced Tea

CHOOSE 2

PAN SEARED SALMON
HERB ROASTED CHICKEN BREAST
HERB ROASTED PORK LOIN
BRAISED SHORT RIB
EGGPLANT PARMIGIANA

Sides

CHOOSE 2

ADD A THIRD SIDE +3/PER PERSON

GREEN BEANS
WHIPPED POTATOES
COLESLAW
SEASONAL ROASTED VEGETABLES
HERB ROASTED POTATOES
SHAVED BRUSSELS & BACON
BABY CARROTS & PEAS
BRAISED GREEN BEANS
SWEET POTATO PURÉE

Banquet Buffet

Italian Dinner

30 | PER PERSON

Includes House Made Bread, Hot & Iced Tea

CHOOSE 2

MEATBALL BAKED ZITI
CHICKEN PENNE
SAUSAGE & PEPPERS

Fried Chicken Dinner

27 | PER PERSON

Includes House Made Bread, Hot & Iced Tea

SERVED WITH

BAKED MAC & CHEESE
COLE SLAW
MASHED POTATOES & CHICKEN GRAVY

Add-Ons

Salad Options

CHOOSE 1

ADD 6/PERSON

SHAVED BRUSSELS SPROUTS Pecorino, Pistachios,
Red Onion, Honey Vinaigrette
CAESAR Butter Croutons, Parmesan, House Dressing
HOUSE SALAD Spring Mix, Local Seasonal Veg, Balsamic

Desserts

CHOOSE 1

ADD 8/PERSON

SEASONAL BREAD PUDDING OR CRISP
ASSORTED COOKIES, BARS & SWEET BITES
Served Family Style or Display

Carving Station

PRIME RIB +16
PORCHETTA +17
HERB RUBBED PORK LOIN +13
BEEF TENDERLOIN +27

Plated Options

48 | PRICED PER PERSON

Includes House Made Bread, Hot & Iced Tea

Plated Entrees

CHOOSE 3

EGGPLANT PARMIGIANA Fresh Mozzarella, Torn Basil, Red Sauce

FRIED CHICKEN Ham & Corn Gravy

GREEN CURRY TOFU NOODLE BOWL Coconut Milk Broth, Szechuan Veggies (additional sides not included)

BRAISED SHORT RIB STROGANOFF (additional sides not included)

MAPLE GLAZED SALMON Micro Greens

BONE-IN BERKSHIRE PORK CHOP Seasonal Chutney

SHRIMP & GRITS (additional sides not included)

ROASTED BONE-IN CHICKEN BREAST Herb Chicken Jus

BRAISED SHORT RIB Veal Demi

JUMBO LUMP CRAB CAKES Old Bay, Tartar Sauce, Lemon +6

FILET MIGNON 6oz, Grilled Filet, Red Wine Reduction +8

SURF-N-TURF 6oz, Grilled Filet, Red Wine Reduction, Crab Cake +15

BARREL CUT RIBEYE Au Poivre Sauce +10

MISO GLAZED HALIBUT Lemon Butter +8

Seasonal Side Dishes

CHOOSE 2

ADD A THIRD + 3/PER PERSON

GREEN BEANS

WHIPPED POTATOES

COLE SLAW

SEASONAL ROASTED VEGETABLES

HERB ROASTED POTATOES

SHAVED BRUSSELS & BACON

BABY CARROTS & PEAS

BRAISED GREENS

SWEET POTATO PURÉE

ANSON MILLS GRITS

choice of

Salad Options

CHOOSE 1

SHAVED BRUSSELS SPROUTS

Pecorino, Pistachios, Red Onion, Honey Vinaigrette

CAESAR

Butter Croutons, Parmesan, House Dressing

HOUSE SALAD

Spring Mix, Local Seasonal Veg, Balsamic

or

Desserts

CHOOSE 1

SEASONAL BREAD PUDDING OR CRISP

SEASONAL OPTION FROM OUR RESTAURANT DESSERT MENU

ASSORTED COOKIES, BARS & SWEET BITES

Served Family Style or Display

ADD A SALAD *and* DESSERT + 8/PER PERSON

Stations

PRICED FOR THREE HOURS

CREATE A MENU WITH STATIONS AND BUTLERED HORS D'OEUVRES
or ENHANCE YOUR BUFFET OR PLATED DINNER!

Raw Bar

25 | PRICED PER PERSON

CRAB CLAWS

OYSTERS

COCKTAIL SHRIMP

TUNA POKE +8

SCALLOP CEVICHE +9

Taco Bar

25 | PRICED PER PERSON

CHOOSE 2

CARNA ASADA

PORK CARNITAS

PULLED CHICKEN MOJO

FRIED WHITE FISH

Served with

Guacamole, Pickled Onions, Warm Tortillas, Pico De Gallo,
Sour Cream, Jalapenos, Spanish Rice, Spiced Pinto Beans

Chili Station

18 | PRICED PER PERSON

HOT DOGS

KETTLE CHIPS

All the fixings

Pickled Onions, Jalapenos, Onion, Sour Cream, Shredded Cheese,
Scallions, Hot Sauce

Lo Mein Bar

25 | PRICED PER PERSON

CHOOSE 2

SLICED MARINATED BEEF

SLICED MARINATED CHICKEN

TOFU

SLICED PORK

LOBSTER + 10

Served with

Lo Mein Noodles, Fresh Veggies, Steamed White Rice

Beverage Plans

Open Beer, Wine, Soda

TWO HOURS	\$22 PP
THREE HOURS	\$26 PP
FOUR HOURS	\$30 PP
FIVE HOURS	\$34 PP

Consumption Bar & Cash Bar

Requires a \$50 per hour, per bartender fee

One bartender required for every 30 guests

* Cash Bar | It is the responsibility of each guest to pay their own bev tab

* Consumption Bar | All beverages ordered will be added to the event organizer's bill to be paid at the conclusion of the event

Open Bar

Priced per person based on the length of time the bar remains open. Includes liquor (no shots served), mixers, beer, wine, and non-alcoholic beverages. The amount charged is based on the number of guaranteed or the actual number of guests in attendance, whichever is greater.

TWO HOURS

HOUSE BRANDS	\$26 PP
PREMIUM BRANDS	\$30 PP
TOP SHELF	\$34 PP

THREE HOURS

HOUSE BRANDS	\$32 PP
PREMIUM BRANDS	\$36 PP
TOP SHELF	\$40 PP

FOUR HOURS

HOUSE BRANDS	\$38 PP
PREMIUM BRANDS	\$42 PP
TOP SHELF	\$46 PP

FIVE HOURS

HOUSE BRANDS	\$46 PP
PREMIUM BRANDS	\$50 PP
TOP SHELF	\$54 PP

Liquors

ITEMS MAY VARY DEPENDING UPON AVAILABILITY

HOUSE

Titos Vodka, Seagrams 7 Whiskey, Seagrams Gin, Seacrets Spiced Rum, Bacardi White Rum

PREMIUM

Absolut Vodka, Tanqueray Gin, Seagrams 7 Whiskey, Captain Morgan Spiced Rum, Bacardi White Rum, Jim Beam Bourbon, Hornitos Tequila

TOP SHELF

Grey Goose Vodka, Hendricks Gin, Crown Royal Whiskey, Captain Morgan Spiced Rum, Patron Silver Tequila, Bulleit Bourbon, Dewars Scotch