

Catch 54

FISH HOUSE

SODEL
CONCEPTS

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Harvest Table

\$17/PRICED PER PERSON

ASSORTED ARTISANAL MEATS & CHEESES
SEASONAL FRUIT & VEGETABLES
ASSORTED ACCOUTREMENTS
FRESHLY BAKED BREADS & CRACKERS

Stationary Hors d'oeuvres

180 | CLASSIC CRAB DIP OLD BAY KETTLE CHIPS (SERVES 25 PPL)
160 | SMOKED BLUEFISH DIP ASSORTED CRACKERS (SERVES 25 PPL)
9PP | ARTISANAL & DOMESTIC CHEESE DISPLAY ASSORTED ACCOUTREMENT
9PP | BAKED BRIE EN CROUTE ASSORTED CRACKERS, JAM, FRESH FRUIT
5PP | VEGETABLE CRUDITÉ ASSORTED ACCOUTREMENT

Butlered Hors d'oeuvres

PRICED PER PIECE, 25 PIECE MINIMUM

2 PP | EGGPLANT FRITTER MARINARA SAUCE
2 PP | SMOKED PAPRIKA HUMMUS ROASTED BELL PEPPERS ON CROSTINI
2 PP | CARBONARA ARANCINI PARMESAN CREAM
2 PP | AVOCADO TOAST RADISH, PICKLED RED ONION, EDAMAME, TOGARASHI
2 PP | WILD MUSHROOM CROSTINI FIG JAM, GOAT CHEESE, THYME
3 PP | FALAFEL HARISSA AIOLI
4 PP | PROSCIUTTO WRAPPED SCALLOP SEASONAL JAM AND PICKLED MUSTARD SEEDS
3 PP | BEEF SHORT RIB & BLUE CHEESE SPRING ROLL
3 PP | MINI CRABCAKE MUSTARD TARTAR
4 PP | TUNA POKE SPOONS FRIED WONTON, SEAWEEED, SESAME, SPICY MAYO
3 PP | DUCK CONFIT CROSTINI ORANGE MARMALADE AND FRIED SAGE
2 PP | CRAB DEVEILED EGGS PICKLED MUSTARD SEEDS, MICRO CELERY
4 PP | KOREAN BBQ MEATBALLS CHIVES
4 PP | SHRIMP COCKTAIL LOLLIPOPS OLD BAY
5 PP | PIMENTO CHEDDAR GRIT CAKE CREOLE SHRIMP, TOMATO JAM
7 PP | LOLLIPOP LAMP CHOPS MINT CHIMICHURRI
5 PP | SMOKED SALMON BAGEL CHIP, CAPERS, DILL AIOLI

Buffet Menu

\$36/PRICED PER PERSON

Includes Freshly Baked Bread, Hot Teas, Iced Tea & Coffee

Entree Options

Choose 2

HERB ROASTED BONE IN CHICKEN CARAMELIZED ONIONS & LEMON BUTTER SAUCE

BRAISED SHORT RIBS NATURAL JUS

ROASTED PORK LOIN MUSTARD CREAM

BLACKENED SEASONAL WHITE FISH SALSA FRESCA

HERB ROASTED SALMON LEMON BUTTER

SEASONAL VEGETABLE CASSEROLE

JUMBO LUMP CRAB CAKES MUSTARD TARTAR +\$6 PP

ROASTED BEEF TENDERLOIN MUSHROOM DEMI +\$7 PP

Sides

Seasonal Vegetables | Choose 1

SPRING & SUMMER

ROASTED ASPARAGUS CITRUS BUTTER

GRILLED ZUCCHINI AND SQUASH TOMATO VINAIGRETTE

GREEN BEAN AMANDINE PARMESAN

LOCAL CORN SUCCOTASH OLD BAY BUTTER

ROASTED WILD MUSHROOMS ROSEMARY, OLIVE OIL

FALL & WINTER

BACON ROASTED BRUSSEL SPROUTS MAPLE GLAZE

ROASTED HEIRLOOM CARROTS HONEY, HERBS

GREEN BEAN AMANDINE PARMESAN

ROASTED WILD MUSHROOMS ROSEMARY, OLIVE OIL

Starch | Choose 1

WHIPPED POTATOES

CREAMY GRITS JACK CHEESE

ROASTED PEEWEE POTATOES ROSEMARY, SEA SALT

RICE PILAF ALMONDS, PARSLEY

Enhancements

Salad

CHOOSE ONE | ADD \$6/PERSON

CLASSIC CAESAR

BUTTERED CROUTON, SHAVED PARMESAN, WHITE ANCHOVY HOUSE DRESSING

HOUSE SALAD

SPRING MIX, LOCAL VEGGIES, BALSAMIC VINAIGRETTE

CHOPPED

MIXED GREENS, CUCUMBERS, TOMATOES, RED ONION, HARD EGG BLUE CHEESE DRESSING

Carving Station

24 PP PRIME RIB AU JUS, HORSERADISH CREAM

13 PP ROASTED PORK LOIN MUSTARD SAUCE

14 PP HONEY GLAZED HAM

18 PP GRILLED LONDON BROIL CHIMICHURRI MAYO

Desserts

CHOOSE ONE | ADD \$8/PERSON

SEASONAL BREAD PUDDING OR CRISP

ASSORTED COOKIES, BARS, & SWEET BITES - SERVED FAMILY STYLE OR DISPLAYED

Plated Menu

\$48/PRICED PER PERSON

Includes Freshly Baked Bread, Hot Teas, Iced Tea & Coffee

Plated Entrees

Choose 2

- ROASTED BONE IN CHICKEN BREAST LEMON BUTTER
- GRILLED PORK CHOP MUSTARD SAUCE
- SLOW ROASTED BEEF SHORT RIB NATURAL JUS
- SHRIMP AND GRITS TOMATO BEER BOTH, ANDOUILLE SAUSAGE, VEGGIES
- HERB ROASTED SALMON LEMON BUTTER
- FARMERS BOWL CHEF'S SEASONAL VEGETARIAN PREPARATION

ADD A JUMBO LUMP CRABCAKE +12 PP

Sides

Seasonal Vegetables | Choose 1

SPRING & SUMMER

- ROASTED ASPARAGUS CITRUS BUTTER
- GRILLED ZUCCHINI AND SQUASH TOMATO VINAIGRETTE
- GREEN BEAN AMANDINE PARMESAN
- LOCAL CORN SUCCOTASH OLD BAY BUTTER
- ROASTED WILD MUSHROOMS ROSEMARY, OLIVE OIL

FALL & WINTER

- BACON ROASTED BRUSSEL SPROUTS MAPLE
- ROASTED HEIRLOOM CARROTS HONEY, HERBS
- GREEN BEAN AMANDINE PARMESAN
- ROASTED WILD MUSHROOMS ROSEMARY, OLIVE OIL

Starch | Choose 1

- WHIPPED POTATOES
- CREAMY GRITS JACK CHEESE
- ROASTED PEEWEE POTATOES ROSEMARY, SEA SALT
- RICE PILAF ALMONDS, PARSLEY

Choice of

Salad

Choose 1

CLASSIC CAESAR

BUTTERED CROUTON, SHAVED PARMESAN, WHITE ANCHOVY HOUSE DRESSING

HOUSE SALAD

SPRING MIX, LOCAL VEGGIES, BALSAMIC VINAIGRETTE

CHOPPED

MIXED GREENS, CUCUMBERS, TOMATOES, RED ONION, HARD EGG BLUE CHEESE DRESSING

Or

Desserts

Choose 1

SEASONAL BREAD PUDDING OR CRISP

ASSORTED COOKIES, BARS, & SWEET BITES - SERVED FAMILY STYLE OR DISPLAYED

ADD A SALAD *and* DESSERT + \$11/PER PERSON

Plated Menu

\$60/PRICED PER PERSON

Includes Freshly Baked Bread, Hot Teas, Iced Tea & Coffee

Plated Entrees

Choose 2

- JUMBO LUMP CRABCAKES MUSTARD TARTAR
 - DOMESTIC LAMB CHOPS MINT CHIMICHURRI
 - FILET MIGNON CHEF'S BUTTER
 - PAN ROASTED HALIBUT BEURRE BLANC
 - CRAB IMPERIAL STUFFED SHRIMP SAFFRON CREAM
 - FARMERS BOWL CHEF'S SEASONAL VEGETARIAN PREPARATION
- ADD A 4OZ LOBSTER TAIL +18 PP

Sides

Seasonal Vegetables | Choose 1

SPRING & SUMMER

- ROASTED ASPARAGUS CITRUS BUTTER
- GRILLED ZUCCHINI AND SQUASH TOMATO VINAIGRETTE
- GREEN BEAN AMANDINE PARMESAN
- LOCAL CORN SUCCOTASH OLD BAY BUTTER
- ROASTED WILD MUSHROOMS ROSEMARY, OLIVE OIL

FALL & WINTER

- BACON ROASTED BRUSSEL SPROUTS MAPLE
- ROASTED HEIRLOOM CARROTS HONEY, HERBS
- GREEN BEAN AMANDINE PARMESAN
- ROASTED WILD MUSHROOMS ROSEMARY, OLIVE OIL

Starch | Choose 1

- WHIPPED POTATOES
- CREAMY GRITS JACK CHEESE
- ROASTED PEEWEE POTATOES ROSEMARY, SEA SALT
- RICE PILAF ALMONDS, PARSLEY

Choice of

Salad

Choose 1

CLASSIC CAESAR

BUTTERED CROUTON, SHAVED PARMESAN, WHITE ANCHOVY HOUSE DRESSING

HOUSE SALAD

SPRING MIX, LOCAL VEGGIES, BALSAMIC VINAIGRETTE

CHOPPED

MIXED GREENS, CUCUMBERS, TOMATOES, RED ONION, HARD EGG BLUE CHEESE DRESSING

Or

Desserts

Choose 1

SEASONAL BREAD PUDDING OR CRISP

ASSORTED COOKIES, BARS, & SWEET BITES - SERVED FAMILY STYLE OR DISPLAYED

ADD A SALAD *and* DESSERT + \$11/PER PERSON

Stations

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

The Harvest Table \$17/PRICED PER PERSON

ASSORTED ARTISAN CHEESES
CURED MEATS
SEASONAL FRUIT & VEGETABLES
ASSORTED ACCOUTREMENTS
FRESH BAKED BREADS & CRACKERS

Mac-n-Cheese Station \$25/PRICED PER PERSON

THREE CHEESE CAVATAPPI
MARINATED GRILLED CHICKEN
OLD BAY SHRIMP
LOBSTER +10 PP
SERVED WITH CRISPY BACON, SCALLIONS, HERB BREAD CRUMBS

Slider Bar

16 PP CRABCAKE
14 PP SHORT RIB
12 PP PULLED PORK
18 PP MINI LOBSTER ROLLS

Rustic Station \$32/PRICED PER PERSON

ROASTED PORK LOIN MUSTARD SAUCE
GRILLED LONDON BROIL CHIMICHURRI MAYO
HONEY GLAZED HAM
SERVED WITH RUSTIC BREAD, DIRTY POTATO SALAD
GRILLED VEGETABLE SALAD

Raw Bar \$30/PRICED PER PERSON

LOCAL OYSTERS
SHRIMP COCKTAIL
COCKTAIL CLAWS
CHILLED LOBSTER TAIL +10 PP
TUNA POKE +6 PP
SERVED WITH MIGNONETTE, LEMON, COCKTAIL SAUCE, HORSERADISH

Mini Dessert Display \$8/PRICED PER PERSON

CHEF'S CHOICE OF 4 ASSORTED MINI DESSERTS

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

Require 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

Prices are per person based on the length of time the bar remains open. Includes liquor (does not include shots), beer, wine, soda, and tea. 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