



**SODEL**  
CONCEPTS

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## Harvest Table

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\$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

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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

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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 CAKE S 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

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# 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

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# 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

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# 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

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## 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

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## 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, HFOornitos Tequila

### TOP SHELF

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