

NORTHEAST Seafood Kitchen

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
10 PP | HOUSE SMOKED FISH DIP Bluefish, Trout, Horseradish Cream, Herbs, w/Crostini

Butlered Hors d'oeuvres

PRICED PER PIECE, 25 PIECE MINIMUM

2.25 PP | CRISPY RISOTTO BALLS Stuffed w/Gorgonzola, Balsamic Syrup
2.25 PP | WILD MUSHROOM CROSTINI Herb Whipped Goat Cheese
2.25 PP | DEVILED EGGS Seasonal Toppings
2.25 PP | WATERMELON & FETA SKEWERS Seasonal Availability
2.25 PP | WHITE BEAN HUMMUS CANAPÉS
4.25 PP | OPEN FACE SHORT RIB SLIDERS Brioche with Onion
3.25 PP | BLUE CRAB CLAWS Creamy Mustard Aioli
2.75 PP | CAROLINA STYLE PORK BBQ CANAPES Chipotle Slaw
3.25 PP | SAUSAGE STUFFED MUSHROOMS
3.75 PP | TUNA POKE Wakame Salad Spoons
3.75 PP | SPICY SCALLOP & COCONUT CEVICHE
4.25 PP | FIRE ROASTED BEEF SKEWERS Salsa Verde
4.25 PP | SPICED SHRIMP LOLLYPOPS
6.25 PP | MINI MOROCCAN SHRIMP SALAD ROLLS
8.75 PP | MINI NEW ENGLAND STYLE LOBSTER ROLLS
3.75 PP | MINI CHEESEBURGER SLIDERS

Buffet Menu

\$36/PRICED PER PERSON

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

Entree Options

Choose 2

BONE-IN CHICKEN BREAST Smoked Paprika Rub & Caramelized Lemon Butter Sauce

BEEF SHORT RIBS Wild Mushroom Veal Gravy

PAN ROASTED SALMON Teriyaki Glaze or Lemon & Herb

BLACKENED MAHI MAHI Lemon Butter Sauce

8 OZ. PAN ROASTED BISTRO STEAK Topped with Steak Butter

SEASONAL FISH Lemon, Herb & Bread Crumb Baked

ROASTED VEGETABLE CASSEROLE Vegetarian Option

JUMBO LUMP CRAB CAKES Mustard Tartar Sauce +\$6

6 OZ. FILET MIGNON Topped with Steak Butter +\$7

Sides

Choose 2

ADD A THIRD FOR \$3/PER PERSON

ROASTED BRUSSELS SPROUTS

TRUFFLE PARMESAN TATER TOTS

CHEF'S SEASONAL FARM VEG

BUTTERED MASHED POTATOES

CREAMY GRITS

HOUSE COLESLAW

CAULIFLOWER GRATIN

FIRE ROASTED ASPARAGUS

PAN ROASTED FARM BEANS W/GARLIC CONFIT

SWEET CORN SUCCOTASH

COUNTRY STYLE GREEN BEANS W/BACON & WINE

ROSEMARY & SEA SALT ROASTED RED SKIN POTATOES

Enhancements

Salad Options

CHOOSE ONE | ADD \$6/PERSON

SHAVED BRUSSELS SPROUTS

Pecorino, Pistachios, Red Onion, Honey Vinaigrette

KALE CAESAR

Butter Croutons, Parmesan, White Anchovy, House Dressing

HOUSE SALAD

Spring Mix, Local Seasonal Veg, Balsamic

BABY ICEBERG

Bacon, Bleu Cheese, Pickled Onion, Hard Egg, Tomato, Spicy Bleu Cheese Dressing

Desserts

CHOOSE ONE | 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 Menu

\$48/PRICED PER PERSON

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

Plated Entrees

Choose 3

- BONE-IN CHICKEN BREAST** Smoked Paprika Rub & Lemon Butter Sauce
- BONE-IN PORK CHOP** Whole Grain Mustard Fondue
- BRAISED BEEF SHORT RIBS** Wild Mushroom Veal Gravy
- SEARED SCALLOPS** Chef's Preparation
- PAN ROASTED SALMON** Teriyaki Glaze or Lemon & Herb
- BLACKENED MAHI MAHI** Lemon Butter Sauce
- SEARED LOCAL TUNA** Spice Rub & Chimmichurri
- JUMBO LUMP CRAB CAKES** Mustard Tartar Sauce
- SEASONAL FISH** Lemon, Herb & Bread Crumb Baked
- 6 OZ. FILET MIGNON** Topped with Steak Butter +\$7
- SURF & TURF** +\$15

Seasonal Side Dishes

Choose 2

- FIRE ROASTED ASPARAGUS**
- PAN ROASTED FARM BEANS W/GARLIC CONFIT**
- SWEET CORN SUCCOTASH**
- COUNTRY STYLE GREEN BEANS W/BACON & ONIONS**
- MAC AND CHEESE**
- SEA SALT ROASTED BEETS**
- ROASTED BABY HEIRLOOM POTATO SALAD**
- ROSEMARY & SEA SALT ROASTED RED SKIN POTATOES**
- ROASTED WILD MUSHROOMS**
- WILD MUSHROOM STUFFING**
- DELAWARE OYSTER STUFFING**
- CAULIFLOWER GRATIN**

Choice of

Salad Options

Choose 1

- SHAVED BRUSSELS SPROUTS**
Pecorino, Pistachios, Red Onion, Honey Vinaigrette
- KALE CAESAR**
Butter Croutons, Parmesan, White Anchovy, House Dressing
- HOUSE SALAD**
Spring Mix, Local Seasonal Veg, Balsamic
- BABY ICEBERG**
Bacon, Bleu Cheese, Pickled Onion, Hard Egg, Tomato,
Spicy Bleu Cheese Dressing

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 + \$11/PER PERSON

Stations

PRICED FOR THREE HOURS

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 FARMHOUSE & ARTISAN CHEESES

Domestic & Imported

CURED ARTISAN MEATS

SEASONAL FRUIT

OLIVES, PICKLES & NUTS

CHILLED VEGETABLE SALADS

ARTISAN BREADS, CRACKERS & CROSTINI

Taco Bar \$22/PRICED PER PERSON

Choose 2

GROUND BEEF

ADOBO CHICKEN

PORK CARNITA

STEAK

BLACKENED SHRIMP

BRAISED SHORT RIB

BLACKENED FISH

FRIED FISH

FRIED SHRIMP

Served With:

Flour & Corn Tortillas, Rice, Beans, Gaucomole, Shredded Jack Cheese,
Pico De Gallo, Crema, Shredded Lettuce, House Hot Sauces

Mac-n-Cheese Station \$16/PRICED PER PERSON

THREE CHEESE CAVATAPPI

Toppings Include:

Bacon Pieces, Ham, Peas, Garlic & Herbed Bread Crumbs,
Sautéed Mushrooms, Sautéed Onions, Truffle Oil,
Crumbled Bleu Cheese

Slider Bar \$27/PRICED PER PERSON

Choose 2

CRAB CAKE

BRAISED BEEF SHORT & CRISPY ONION PORCHETTA

MUSTARD GLAZED SALMON & GRILLED RED ONION

ROTISSERIE CHICKEN SALAD

Rustic Station \$32/PRICED PER PERSON

PRIME RIB

PORCHETTA

LONDON BROIL

RUSTIC BREAD

HEARTY VEGETABLE SALAD

DIRTY POTATO SALAD

Raw Bar \$30/PRICED PER PERSON

CRAB CLAWS

OYSTERS

COCKTAIL SHRIMP

TUNA POKE +\$8

SCALLOP CEVICHE +\$8

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

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