



\$25 Lunch Prix Fixe

Course 1

GUEST TO CHOOSE 1

BIG HOUSE SALAD MIXED GREENS & VEGGIES, PARMESAN, CROUTONS, RED WINE VINAIGRETTE

MFC CHOWDER CHEF'S DAILY PREPARATION

Course 2

GUEST TO CHOOSE 1

GRILLED SALMON BLT LEMON AIOLI, TOASTED BREAD, CHIPS AND PICKLES

CAMP BURGER 2 SMASHED PATTIES, COOPER SHARP, LETTUCE, RED ONION, TOASTED BREAD, CHIPS AND PICKLES

KUNG PAO CHICKEN FRIED TENDERS, GREENS & VEGGIES, SOY DRESSING, WONTONS, SESAME SPICE, MISO MAYO

JUMBO FRIED SHRIMP WAFFLES FRIES, COLESLAW, PICKLES & LEMON

Course 3

CHEF'S SEASONAL ICE CREAM SCOOP

\$50 Prix Fixe

Course 1

GUEST TO CHOOSE 1

COBB SALAD LOCAL GREENS, BACON, EGG, BLUE CHEESE, TOMATOES, CUCUMBERS, PICKLED RED ONIONS, CITRUS VINAIGRETTE

BABY SPINACH BEETS, BLUE CHEESE, CANDIED WALNUTS, MAPLE & ORANGE VINAIGRETTE

MFC CHOWDER CHEF'S DAILY PREPARATION

Course 2

GUEST TO CHOOSE 1

SHRIMP AND GRITS ANDOUILLE SAUSAGE, OKRA, ROASTED TOMATOES, CAJUN BROTH

SEA SCALLOP MAC CHORIZO, FUSILLI, CHEESE BÉCHAMEL, RITZ CRUMBLE, PECORINO

ROOT BEER BBQ CHICKEN PARSNIP PUREE, ROASTED BRUSSEL SPROUTS, BUTTERMILK FRIED ONION STRAWS

BUTCHER STEAK WHIPPED POTATOES, FARM BEANS, MUSHROOM GRAVY, SUNNY EGG

Course 3

EVENT ORGANIZER PLEASE CHOOSE 1

PERSONALIZED CAKE FUNFETTI OR BLACK & WHITE

PLATED DESSERT CHEF'S SEASONAL SELECTION

ASSORTED DESSERT BITES SERVED FAMILY STYLE

SODEL
CONCEPTS

STEPHANIE NAY - MARKETING & EVENT MANAGER
29 ATLANTIC AVE, OCEAN VIEW, DE 19970
302-212-4900
STEPHANIE@SODELCONCEPTS.COM

Buffet Menu

\$32/PRICED PER PERSON

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

Entree Options

Choose 2

HERB ROASTED SALMON LEMON BUTTER

CREOLE SHRIMP

GRILLED FLANK STEAK CHIMICHURRI

SLOW ROASTED PORK LOIN MUSTARD CREAM

Starches

Choose 1

ADD A SECOND FOR \$3/PER PERSON

BAKED BEANS

CHEESY GRITS

POT O' GOLD POTATOES

Vegetables

Choose 1

ADD A SECOND FOR \$3/PER PERSON

MAPLE BACON BRUSSELS

GREEN BEAN ALMONDINE

BRAISED COLLARD GREENS

Enhancements

Salad Options

CHOOSE ONE | ADD \$6/PERSON

COBB SALAD

LOCAL GREENS, BACON, EGG, BLUE CHEESE, TOMATOES, CUCUMBERS,
PICKLED RED ONIONS, CITRUS VINAIGRETTE

BABY SPINACH

BEETS, BLUE CHEESE, CANDIED WALNUTS
MAPLE & ORANGE VINAIGRETTE

BIG HOUSE SALAD

MIXED GREENS & VEGGIES, PARMESAN, CROUTONS
RED WINE VINAIGRETTE

Desserts

CHOOSE ONE | ADD \$8/PERSON

SEASONAL PLATED DESSERT

ASSORTED COOKIES, BARS, & SWEET BITES SERVED FAMILY STYLE



Stations

PRICED FOR THREE HOURS

Happy Hour Station \$20/PRICED PER PERSON

STICKY IKKY TENDERS
SUSSEX COUNTY EGG ROLLS
CODDIES
HOG WINGS
CALIFORNIA CRAB ROLL

Kung Pao Bar \$18/PRICED PER PERSON

CHOOSE 2

CHICKEN TENDERS
POPCORN SHRIMP
TEMPURA CAULIFLOWER
MARINATED TOFU

SERVED WITH GREENS & VEGGIES, CRISPY WONTONS, SESAME SPICE SOY DRESSING, MISO AIOLI, STICKY IKKY SAUCE

Mini Dessert Display \$8/PRICED PER PERSON

CHEF'S CHOICE OF ASSORTED COOKIES, BARS, AND SWEET BITES

SERVED FAMILY STYLE

Slider Bar \$23/PRICED PER PERSON

CHOOSE 3

CRABCAKE WITH MUSTARD TARTAR
FLASH FRIED COD WITH MUSTARD TARTAR
PULLED PORK WITH CHIPOTLE SLAW
STICKY IKKY FRIED CHICKEN WITH MISO AIOLI
LOBSTER SALAD +\$4

ON A BRIOCHE BUN SERVED WITH B&B PICKLES, GREENS SALAD, TOTS

Raw Bar \$30/PRICED PER PERSON

LOCAL OYSTERS
SHRIMP COCKTAIL
COCKTAIL CLAWS
CHILLED LOBSTER TAILS +\$10

SERVED WITH MIGNONETTE, COCKTAIL SAUCE, HORSERADISH, LEMON

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