



SODAM CATERING CO.

CLEAN. BEAUTIFUL. DELICIOUS.



WEDDING MENU • CURATE YOUR EXPERIENCE

Passed

HORS D'OEUVRES

HOUSE FAVORITES

MINI CHICKEN LETTUCE WRAPS

juicy chicken, marinated in a savory blend of spices, wrapped in crisp lettuce leaves.

LOBSTER RANGOONS

creamy lobster filling wrapped in a crisp wonton shell, served with a tangy chili dipping sauce.

LOBSTER ROLLS

brown butter-poached lobster on toasted brioche with a fresh corn salsa.

MAC & CHEESE BITES

golden crispy bites of rich, creamy mac and cheese.

KIMCHI JEON

savory kimchi pancakes served with a soy-sesame dipping sauce.

MINI BULGOGI SLIDERS

tender, marinated beef bulgogi on soft buns with pickled cucumber and gochujang mayo.

CRISPY TOFU BITES

crispy tofu squares drizzled with sweet soy glaze and topped with sesame seeds and scallions.

SPICY KOREAN CHICKEN WINGS

crispy wings tossed in a fiery gochujang sauce, finished with sesame seeds and green onions.

BACON-WRAPPED STUFFED DATES

sweet Medjool dates filled with tangy goat cheese, wrapped in crispy bacon.

DEVEILED EGGS & PANCETTA

silky deviled eggs topped with crispy pancetta.

PIGS IN A BLANKET

miniature all-beef franks wrapped in flaky pastry, served with a smoky chipotle ketchup.

KOREAN PORK BELLY LETTUCE CUPS

crispy marinated pork belly served in fresh lettuce leaves with pickled daikon, a spicy gochujang drizzle, finished with sliced garlic, green chilies, and toasted sesame seeds.

CEVICHEs

OCTOPUS & CAVIAR

tender octopus, lightly marinated, topped with luxurious caviar.

WHITE FISH W. TIGRE DE LECHE

fresh white fish cured in a bright, citrusy tiger's milk, served with a hint of spice.

SHRIMP & CUCUMBER AGUA CHILIS

succulent shrimp marinated in lime, paired with crisp cucumber and a hint of heat from chili.

SCALLOP & CRUNCHY QUINOA

sweet, delicate scallops accompanied by crunchy quinoa.

WATERMELON, AVOCADO & SERRANO

juicy watermelon cubes balanced with creamy avocado and a hint of heat from serrano pepper.

FRITTERS

CRAB CAKES

golden, crispy crab cakes paired with fresh avocado salsa.

CORN & SHRIMP

sweet corn and succulent shrimp fried to perfection, served with smoky pimento cheese.



Passed

HORS D'OEUVRES

FRITTERS

ZUCCHINI & CORN

light and crispy zucchini and corn fritters, served with a zesty tequila lime sauce.

BEER-BATTERED HALIBUT BITES

tender halibut dipped in a light beer batter and fried, served with a classic tartar sauce.

CORNMEAL-FRIED SHRIMP

crispy cornmeal-coated shrimp, drizzled with a sweet and spicy thai chili glaze.

MUSHROOM & FONTINA ARANCINI

italian-style arancini filled with earthy mushrooms and creamy fontina cheese.

ROSTIS

SPICY TUNA TARTARE "AL PASTOR"

fresh tuna, seasoned with "al pastor" spices, served on a crisp potato rosti with a drizzle of chili oil.

SMOKED SALMON, LEMON & DILL CRÈME FRAICHE

delicate smoked salmon paired with zesty lemon and creamy dill-infused crème fraîche.

MARINATED TOFU & SPICY KIMCHI

savory marinated tofu paired with spicy, tangy kimchi.

SHORT RIB & TOMATILLO CHOW CHOW

rich, tender short rib topped with a bright, tangy tomatillo chow chow.

CRAB & AVOCADO SALAD

sweet, succulent crab and creamy avocado, balanced with fresh herbs and citrus.

ARTICHOKE, SPICY CREAM CHEESE & SPINACH

a creamy mix of artichoke, spinach, and a touch of spice.

SHISH

MARINATED LAMB W MINT TZATZIKI

tender lamb skewers marinated with middle eastern spices, served with a cooling mint tzatziki sauce.

THAI-MARINATED CHICKEN

grilled chicken skewers marinated in thai spices, served with a rich, savory peanut dipping sauce.

BURNT ASPARAGUS & BEEF TENDERLOIN

perfectly seared beef tenderloin and charred asparagus drizzled with a decadent brown butter sauce.

WATERMELON, CUCUMBER & FETA

light and refreshing skewers of juicy watermelon, crisp cucumber, and creamy feta, drizzled with balsamic glaze.

TURKEY MEATBALLS W SAMBAL YOGURT

juicy turkey meatballs served with a spicy sambal yogurt dipping sauce.

MARINATED TOFU & SHISHITO PEPPERS

savory tofu skewers paired with blistered shishito peppers.

CAPRESE

sweet heirloom tomatoes, fresh mozzarella, and basil, drizzled with extra virgin olive oil.

PROSCIUTTO & MELON

salty prosciutto wrapped around sweet melon, finished with a tangy pomegranate glaze.



Passed

HORS D'OEUVRES

SHISH

KOREAN BBQ PORK BELLY

tender pork belly, marinated in a soy and sesame blend topped with a hint of sweet chili glaze with green onion and sesame seeds.

LEMON & GARLIC SHRIMP

succulent shrimp marinated in lemon and garlic.

CROSTINIS

YUKHOE BEEF TARTARE WITH SWEET PEAR

korean-style beef tartare, topped with julienned sweet pear.

EGGPLANT CAPONATA & HARISSA YOGURT

rich, roasted eggplant caponata paired with spicy harissa yogurt.

HONEY, ORANGE & RICOTTA

creamy ricotta, drizzled with honey and fresh orange zest.

SALMON RILLETTES

delicate salmon rillettes with a hint of lemon.

CRAB, AVOCADO & CORN SALAD

sweet crab meat, creamy avocado, and fresh corn.

HEIRLOOM TOMATO, BASIL & BALSAMIC GLAZE

juicy heirloom tomatoes, fragrant basil, and tangy balsamic glaze.

"BEET TARTARE", EDAMAME & KIMCHI

vibrant beet tartare, topped with crunchy edamame and tangy kimchi.



Stationed

DISPLAYS

VEGGIES

CRUDITÉS

local vegetables served raw with assorted dips.

GRILLED VEGETABLES

local, seasonal vegetables charred to perfection.

PICKLED VEGETABLES

local assorted pickled vegetables for a tangy bite.

SLIDERS

TOFU SLOPPY JOE

house-made bbq sauce, shredded cabbage, and crispy onions.

CLASSIC BEEF BURGER

cheddar, lettuce, and caramelized onions.

CRISPY FRIED CHICKEN

chipotle aioli, pickles, and lettuce.

PULLED PORK

smoky bbq sauce, apple slaw, and crispy jalapeño.

SPICY SHRIMP

sriracha-lime aioli, avocado, and shredded romaine.

MUSHROOM & SWISS

sautéed wild mushrooms, swiss cheese, and truffle aioli.

KOREAN BBQ BEEF

marinated beef, kimchi, and gochujang mayo.



Stationed DISPLAYS

FLATBREADS

CLASSIC CHEESE

RICOTTA, MAPLE PORK BELLY & ARUGLA

FIG, PROSCIUTTO & GOAT CHEESE

ROMESCO, FETA & PEPPADEW PEPPERS

CHERRY TOMATO, FRESH MOZZARELLA & BASIL PESTO



TACOS

BEEF BARBACOA

queso fresco and pineapple salsa.

FRIED HALIBUT

baja sauce and pickled cabbage slaw.

ACHIOTE CHICKEN

tomatillo salsa and cotija cheese.

SWEET POTATO & CACTUS

avocado salsa.

CARNITAS PORK

roasted corn salsa, guacamole, and cilantro.

GRILLED SHRIMP

chipotle crema, mango salsa, and shredded romaine.

CARNE ASADA

salsa roja, diced onions, and fresh cilantro.

CHORIZO & POTATO

queso blanco and pickled onions.

MUSHROOM & POBLANO

black beans, spicy crema, and crispy tortilla chips.

ROASTED CAULIFLOWER

garlic-lime sauce, pickled radish, and microgreens.



FRIED RICE

KIMCHI

classic korean-style fried rice with fermented kimchi, fragrant garlic, green onions, and a soft-cooked egg, topped with sesame seeds and a drizzle of sesame oil. optional: add pork belly or tofu.

PINEAPPLE SHRIMP

a tropical twist on a classic, with juicy shrimp, sweet pineapple chunks, cashews, and thai basil, stir-fried with jasmine rice and a hint of curry powder.

BEEF BULGOGI

marinated bulgogi beef stir-fried with jasmine rice, mushrooms, and crisp vegetables, finished with soy sauce, garlic, and a dash of gochugaru (korean chili flakes) for a savory kick.

MISO VEGGIE

miso-infused rice, stir-fried seasonal vegetables, edamame, and toasted nori flakes. finished with sesame oil and fresh herbs.

CRAB & SCALLION

lump crab meat stir-fried with garlic, scallions, and egg, a touch of fish sauce, lemon zest, topped with crispy shallots.

SPICY CHICKEN

chicken stir-fried with chili garlic sauce, mixed vegetables, and soy glaze. served with fresh cilantro and lime.

Stationed DISPLAYS

BAO BUNS

KOREAN PORK BELLY

caramelized pork belly, pickled cucumber, crisp radish slaw with spicy gochujang aioli, finished with fresh cilantro and sesame seeds.

SPICY KOREAN FRIED CHICKEN

crispy fried chicken tossed in gochujang sauce, topped with pickled daikon and carrots, drizzled with sesame mayo.

MISO-GLAZED EGGPLANT

caramelized miso-glazed eggplant, with a crunchy slaw of napa cabbage, fresh herbs, and sesame seeds.

BBQ SHORT RIB

slow-cooked short rib, with kimchi slaw, scallions, and a sweet soy glaze for a rich, savory bite.

SHRIMP TEMPURA

crispy shrimp tempura with a zesty yuzu mayo, fresh cucumber, and a sprinkle of black sesame.

TOFU & AVOCADO

crispy tofu, creamy avocado, pickled red onion, and sriracha aioli.

PEKING DUCK

shredded peking duck, cucumber, spring onion, and a tangy plum sauce.

PULLED JACKFRUIT

slow-braised jackfruit, served with a spicy slaw of pickled vegetables and chili lime dressing.



ARTISINAL CHEESE BOARD

An elegant assortment of local cheeses, accompanied by fresh seasonal fruit, house-made preserves, spiced nuts, country olive mix, and an array of local crackers.

LOCAL CHEESE FONDUE

A warm and indulgent fondue made from local cheeses, served with farm vegetables, country breads, pretzels, and little smokies for dipping.

RAW BAR EXTRAVAGANZA

An impressive display of the ocean's finest, served with flavorful sauces.

SHRIMP COCKTAIL • KING CRAB • FRESH OYSTERS

with passion fruit mignonette, tequila cocktail sauce, and wasabi aioli.



Coastal

SEAFOOD EXPERIENCES

CLAM BAKES, LOBSTER BAKES & SHRIMP BOILS

Experience the best of New England's coastal flavors with our curated clam bakes, lobster bakes, and shrimp boils. Each menu is crafted with premium, sustainably sourced seafood and paired with farm-fresh sides for an unforgettable culinary experience.



CLASSIC CLAM BAKE

STEAMED LITTLENECK CLAMS, SWEET CORN ON THE COB, RED BLISS POTATOES, KIELBASA SAUSAGE, DRAWN BUTTER & LEMON WEDGES, FRESH BAKED ROLLS.

MAINE LOBSTER BAKE

WHOLE STEAMED MAINE LOBSTER, FRESH MUSSELS & CLAMS, RED BLISS POTATOES & SWEET CORN, CLASSIC COLESLAW, DRAWN BUTTER & FRESH LEMON, ARTISAN BREAD.

SOUTHERN SHRIMP BOIL

GULF SHRIMP IN CAJUN SPICES, ANDOUILLE SAUSAGE, SWEET CORN & BABY RED POTATOES, GARLIC HERB BUTTER, FRESHLY BAKED CORNBREAD.

ADD-ONS

LOCAL SEASONAL SALAD · GRILLED VEGETABLES

DESSERTS

NEW ENGLAND BLUEBERRY COBBLER
SALTED CARAMEL BROWNIES
SOUTHERN BANANA PUDDING

Breakfast AND BRUNCH

BENEDICTS

CRAB CAKE

poached egg with crab cake, old bay hollandaise, and asparagus.

CALIFORNIA

scrambled eggs with avocado, tomato, croissant, and chipotle hollandaise.

CLASSIC

poached eggs with canadian bacon, english muffin, and white wine hollandaise.

SMOKED SALMON

poached eggs with smoked salmon, everything bagel, and dill crème fraîche.

FILET MIGNON

sunny-side-up egg with filet mignon, spinach, english muffin, and bacon hollandaise.

RÖSTIS

TOFU SCRAMBLE & KIMCHI

crispy potato rösti topped with savory tofu scramble and spicy kimchi, drizzled with a creamy cashew vegan hollandaise.

MAPLE PORK BELLY

golden rösti with rich maple-glazed pork belly and a smoky chipotle hollandaise.

BARBACOA & TOMATILLO CHOW CHOW

tender barbacoa atop a crispy rösti, finished with tomatillo chow chow and a side of warm consommé.

HAM & SWISS

classic ham and swiss cheese melted over a crisp rösti, topped with a zesty lemon hollandaise.

LOBSTER & SPINACH FLORENTINE

decadent lobster and sautéed spinach, served florentine-style over a crispy rösti.

SMOKED SALMON & DILL CRÈME FRAÎCHE

smoked salmon atop rösti, finished with a dollop of dill crème fraîche and fresh herbs.

• TIP: ADD POACHED EGG •

SWEETS

BRIOCHE FRENCH TOAST

thick-cut brioche with fresh berries, maple syrup, and whipped butter.

BLUEBERRY PANCAKES

fluffy pancakes with blueberries, maple syrup, and whipped cream.

BELGIAN WAFFLE

crisp waffle with honey butter and berry coulis.



Soup + Salad

BUFFET, FAMILY STYLE OR PLATED

SALAD

SPRING

BABY KALE & AVOCADO

baby kale, avocado, corn, pickled peppers, orange segments, and feta with green goddess dressing.

ROMAINE & NAPA CABBAGE

a crisp mix of romaine and napa cabbage with red pepper, fried wontons, and fresh herbs, finished with sesame vinaigrette.

SUMMER

BIBB LETTUCE

crisp bibb lettuce with radishes, cucumber, carrot, heirloom tomatoes, and buttermilk dill dressing.

ARUGULA & GRANA PADANA

peppery arugula with pancetta, pickled peppers, and a charred lemon vinaigrette.

FALL

MIXED GREENS & BUTTERNUT SQUASH

butternut squash, goat cheese, cranberries, and apple tossed with white balsamic vinaigrette.

SPINACH & PICKLED RED ONION

fresh spinach with dried cherries, pear, blue cheese, and bacon vinaigrette.

WINTER

BABY GEM CAESAR

crisp baby gem lettuce with brioche croutons, grana padana, and classic caesar dressing.

MIXED GREENS & MAPLE BACON

maple bacon, almonds, vermont cheddar, and roasted pepper with a citrus vinaigrette.

SOUP

ROASTED BUTTERNUT SQUASH

creamy butternut squash blended with tart apples, topped with a vibrant beet relish.

TOMATO BISQUE

rich tomato bisque served with crispy grilled cheese toast points for dipping.

POZOLE ROJO

traditional mexican hominy and pork stew, slow-cooked with bold spices.

CORN CHOWDER

hearty corn chowder with yukon gold potatoes and a touch of thyme

SEAFOOD CHOWDER

a luxurious blend of halibut, clams, bacon, and shrimp in a classic new england broth.



Pasta

BUFFET, FAMILY STYLE OR PLATED

PASTA

RISOTTO CARBONARA

creamy risotto infused with parmesan and topped with crispy maple-glazed pork belly.

BUTTERNUT SQUASH RAVIOLI

handmade ravioli filled with roasted butternut squash, finished with a sweet corn sauce.

GNOCCHI WITH BROWN BUTTER CREAM

pillowy gnocchi tossed in a luxurious brown butter cream, sprinkled with toasted hazelnuts.

FRESH RIGATONI W SAUSAGE & MUSHROOMS

rustic rigatoni with locally sourced sausage and earthy wild mushrooms in a light sauce.

BUCATINI CACIO E PEPE

classic roman pasta with pecorino and cracked black pepper.

FRESH RIGATONI ALLA VODKA

perfectly al dente rigatoni in a rich tomato vodka sauce.

GEMELLI PESTO

twisted fresh gemelli pasta tossed in a vibrant kale and pine nut pesto, finished with creamy goat cheese.



Entrees

BUFFET, FAMILY STYLE OR PLATED

VEGETARIAN

SQUASH RISOTTO

creamy risotto with squash blossoms, asparagus, and toasted almonds.

MARINATED TOFU

tofu in a fragrant thai yellow curry, with yukon gold potatoes and zucchini.

CAULIFLOWER STEAK

marinated cauliflower with roasted wild mushrooms, root vegetable demi glacé.

POULTRY

CHICKEN MILANESE

crispy chicken cutlet with arugula, grana padana, chicken jus, and a fresh tomato salad.

BRICK CHICKEN

crispy-skinned chicken with sautéed rainbow chard and creamy lemon risotto.

CONFIT LEG OF DUCK

butternut squash puree with orange sauce and charred broccolini.

DUCK BREAST

sous-vide hudson valley duck with parsnip puree, pork belly, pickled cherries and duck demi-glacé.



Entrees

BUFFET, FAMILY STYLE OR PLATED

SEAFOOD

MISO BLACK COD

delicate black cod with marinated cucumber and korean japchae, glazed with savory miso.

ROASTED SEA SCALLOPS

sweet sea scallops with fresh corn succotash and smoky romesco sauce.

POACHED HALIBUT

lightly poached halibut with yellow thai curry, haricot verts, peppers, fingerling potato and pineapple.

GRILLED SWORDFISH

grilled swordfish with french green beans, salsa verde and purple potato puree.

MAPLE-GLAZED SALMON

tender salmon glazed with maple, served with japchae noodles and parsnip purée.

YELLOW THAI CURRY LOBSTER TAIL

lobster tail with thai yellow curry, purple potatoes, mixed peppers with forbidden rice.



PORK

PORK CHOP MILANESE

crispy pork chop with asparagus, pillowy gnocchi, and cider demi-glace.

PORK TENDERLOIN

juicy pork tenderloin with heirloom apples chutney, broccolini and butternut squash puree.



BEEF

BEEF TENDERLOIN

perfectly seared tenderloin with potato fondant, sweet pea purée, and rich bordelaise.

BRAISED SHORT RIBS

tender short ribs, slow-cooked to perfection, with maple-glazed carrots and mascarpone mashed potatoes.

BEEF SIRLOIN

juicy beef sirloin with parsnip purée, bacon hollandaise, and broccolini.

ROASTED PRIME RIB

succulent prime rib served with roasted fingerling potatoes, asparagus, and a rich au jus.

SIDES

CRISPY FINGERLINGS WITH GARLIC & HERBS

ASPARAGUS WITH SAUCE GRIBICHE

HARICOT VERTS WITH ALMONDS & SHALLOTS

ROASTED CARROTS WITH ALMOND PESTO

MASCARPONE MASHED POTATOES

BRAISED KALE WITH WILD MUSHROOMS

ROASTED WILD MUSHROOMS WITH BASIL PESTO

ROASTED CORN ELOTE

