



# 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

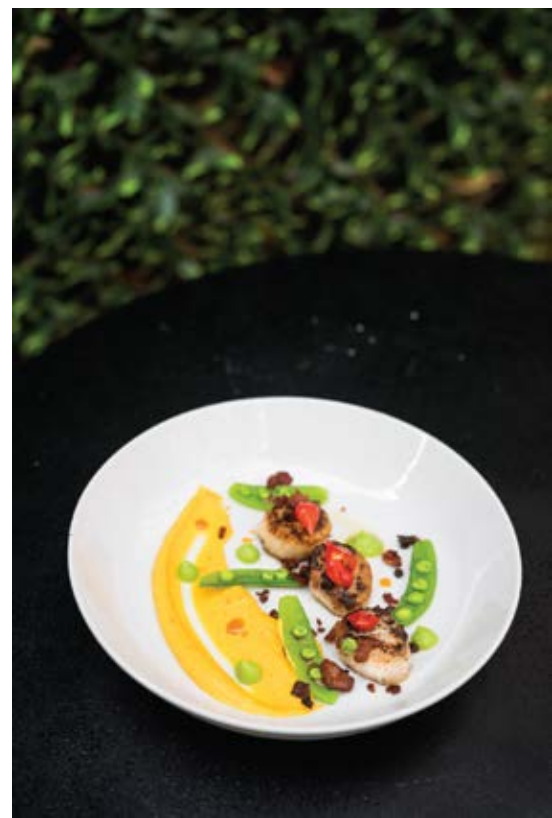
sriracha-lime aioli, avocado, and shredded romaine.

### 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

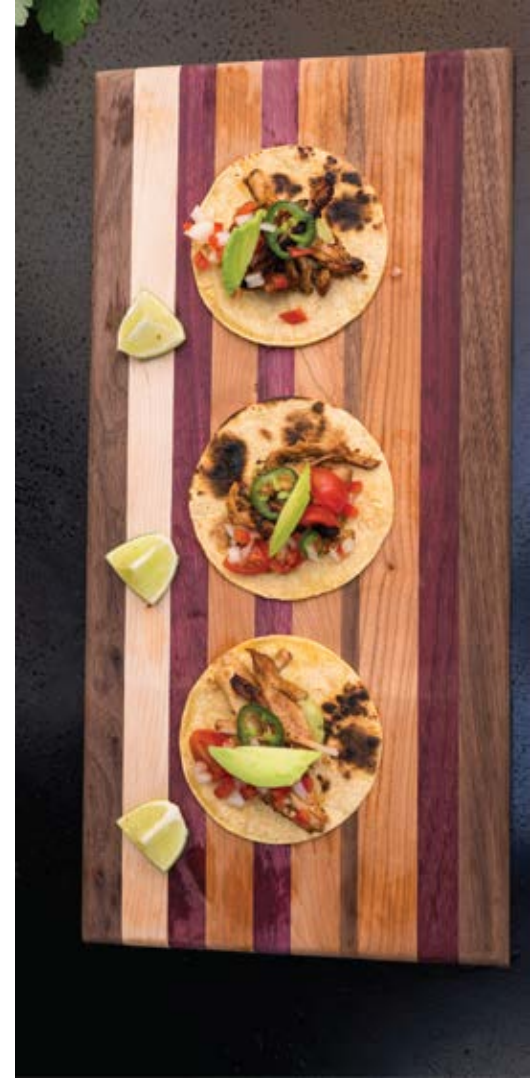
crispy tofu, creamy avocado, pickled red onion, and sriracha aioli.

### 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

# Soups + Salads

## 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

#### MASCARPONE MASHED POTATOES

creamy mashed potatoes enriched with silky mascarpone cheese.

#### TRUFFLE PARMESAN MASHED POTATOES

creamy mashed potatoes infused with truffle oil, topped with freshly grated parmesan and parsley.

#### CRISPY FINGERLING POTATOES

golden fingerlings roasted to perfection with fresh garlic and fragrant herbs.

# Entrees

## BUFFET, FAMILY STYLE OR PLATED

### SIDES

#### **DUCK FAT ROASTED POTATOES**

golden roasted yukon potatoes in duck fat, seasoned with sea salt and fresh rosemary.

#### **GOCHUJANG SWEET POTATOES**

roasted sweet potatoes glazed with a spicy-sweet gochujang sauce and sesame seeds.

#### **FRENCH ONION POTATO GRATIN**

thinly sliced potatoes baked in a creamy caramelized onion sauce with gruyère cheese.

#### **KIMCHI MASHED POTATOES**

creamy mashed potatoes folded with finely chopped kimchi.

#### **GARLIC BUTTER BROCCOLINI**

crisp broccolini sautéed in garlic butter, finished with a squeeze of lemon.

#### **ASPARAGUS WITH SAUCE GRIBICHE**

tender asparagus spears served with a classic french egg and herb dressing.

#### **SOY-GLAZED BRUSSELS SPROUTS**

roasted brussels sprouts coated in a sticky soy and honey glaze, garnished with crispy garlic.

#### **TUSCAN BRAISED KALE WITH PANCETTA**

tender braised kale cooked with pancetta, garlic, and a splash of white wine.

#### **HARICOT VERTS WITH ALMONDS & SHALLOTS**

delicate french green beans sautéed with toasted almonds and caramelized shallots.

#### **SAUTEED SESAME SPINACH (SIGEUMCHI NAMUL)**

wilted spinach tossed in sesame oil, garlic, and toasted sesame seeds.

#### **BUTTERNUT SQUASH RISOTTO**

creamy arborio rice with roasted butternut squash, sage, and parmesan.

#### **HONEY-ROASTED CARROTS WITH THYME**

rainbow carrots roasted with honey, thyme, and a sprinkle of sea salt.

#### **XO SAUCE YELLOW SQUASH & ZUCCHINI GRATIN**

layers of yellow squash and zucchini baked with a rich xo sauce, cream, and gruyère cheese.

#### **SPICY GOCHUGARU CAULIFLOWER**

roasted cauliflower florets tossed with korean chili flakes (gochugaru) and garlic.

#### **MAPLE-GLAZED ACORN SQUASH**

roasted acorn squash brushed with a maple syrup glaze, finished with a touch of smoky espelette pepper.

#### **ELOTE-STYLE ROASTED CORN**

fire-roasted corn on the cob brushed with a creamy chili-lime sauce, sprinkled with cotija cheese, and garnished with fresh cilantro.

#### **ROASTED WILD MUSHROOMS**

a medley of roasted wild mushrooms dressed with fresh basil pesto.

