

# **lupo di mare**

## **cucina italiano**

*247 Rehoboth Avenue  
Rehoboth Beach, De 19971  
302.226.2240*

### **BANQUET AND CATERING PACKAGES**

*Thank you for considering lupo di mare to provide the food and service for your event. Located in downtown Rehoboth, lupo di mare proudly offers coastal Italian boutique cuisine in an intimate atmosphere. We look forward to working with you and making your next event your best event.*

### **FACILITIES**

*Lupo di mare comfortably seats 65 and can accommodate up to 100 people for a cocktail reception. Lupo di mare's design compliments the menu with simple, classic Italian influence.*

*This space is available to reserve for any occasion. Lupo di mare's convenient location and intimate setting make it an ideal choice for your next small event.*

### **BEVERAGE AND BAR SERVICE**

*Lupo di mare offers full beverage service for all of our events. Cost varies based on selection of liquors, wines, and beers. Should you choose to have a satellite bar to compliment the food service at your event, we will guide you through the process of selecting the beverages, and length of time that the bar remains open.*

## DINNER OPTIONS

*Italian cuisine is typically consumed in multiple courses. Our event menu reflects this tradition. Please take a look at the following options.*

Option one     \$40 per person

*Your choice of:*

*White bean and roasted garlic dip  
Truffle oil, lemon zest, crostini*

*or*

*Shaved brussel sprouts  
Truffle oil, pecorino*

*Your choice of:*

*Arugala salad  
Pecorino, radish, EVOO, red vinegar*

*or*

*Cauliflower bisque  
Roasted garlic, onion, fresh nutmeg*

*Your choice of:*

*Roasted butternut squash orecchietti  
Brussel sprouts, garlic, pecorino, herb butter*

*or*

*European style chicken breast  
Grilled lemon, roasted tuscan vegetables, oven roasted potatoes*

*or*

*Grilled swordfish  
Roasted asparagus, rosemary potatoes, lemon herb chili oil*

*Your choice of:*

*Vanilla panna cotta  
Fresh berries, honey*

*or*

*Mini cannolis  
Chocolate chip sweet ricotta cream, mint*

Option two \$50 per person

Your choice of:

*White bean and roasted garlic dip  
Truffle oil, lemon zest, crostini*

or

*Shaved brussel sprouts  
Truffle oil, pecorino*

Your choice of:

*Arugala salad  
Pecorino, radish, EVOO, red vinegar*

or

*Escarole salad  
Anchovy lemon vinaigrette, gorgonzola, chopped egg*

or

*Cauliflower bisque  
Roasted garlic, onion, fresh nutmeg*

Your choice of:

*Roasted butternut squash orecchietti  
Brussel sprouts, garlic, pecorino, herb butter*

or

*European style chicken breast  
Grilled lemon, roasted tuscan vegetables, oven roasted potatoes*

or

*Grilled swordfish  
Roasted asparagus, rosemary potatoes, lemon herb chili oil*

or

*Wild mushroom buccatini  
Arugala, cracked pepper, pancetta, brandy cream*

or

*Seared jumbo shrimp  
Wild mushroom risotto, white balsamic butter, thyme*

or

*Grilled balsamic marinated lamb leg steak  
Zucchini strings, rosemary potatoes*

Your choice of:

*Vanilla panna cotta  
Fresh berries, honey*

or

*Mini cannolis  
Chocolate chip sweet ricotta cream, mint*

or

*Tiramisu  
Espresso soaked ladyfingers, mascarpone cream, cocoa*

Option three \$60 per person

Your choice of:

*White bean and roasted garlic dip  
Truffle oil, lemon zest, crostini*

or

*Shaved brussel sprouts  
Truffle oil, pecorino*

Your choice of:

*Arugala salad  
Pecorino, radish, EVOO, red vinegar*

or

*Escarole salad  
Anchovy lemon vinaigrette, gorgonzola, chopped egg*

or

*Cauliflower bisque  
Roasted garlic, onion, fresh nutmeg*

or

*Veal meatballs  
Golden raisins, pine nuts, tomato-veal gravy, pecorino*

Your choice of:

*Roasted butternut squash orecchietti  
Brussel sprouts, garlic, pecorino, herb butter*

or

*European style chicken breast  
Grilled lemon, roasted tuscan vegetables, oven roasted potatoes*

or

*Grilled swordfish  
Roasted asparagus, rosemary potatoes, lemon herb chili oil*

or

*Wild mushroom buccatini  
Arugala, cracked pepper, pancetta, brandy cream*

or

*Seared jumbo shrimp  
Wild mushroom risotto, white balsamic butter, thyme*

or

*Grilled balsamic marinated lamb leg steak  
Zucchini strings, rosemary potatoes*

*or*

*Veal osso bucco  
Red bliss potatoes, broccoli rabe, jus*

*or*

*Frutti di mare  
Tomato broth, clams, fish, shrimp, scallop, anchovy, calamari, mussels, fresh  
herbs, linguine*

*or*

*Sea bass  
Roasted in tomato, wine, lemon, olives, fennel*

*or*

*Hanger steak  
Arugala, wild mushroom and pecorino salad, rosemary potato chips*

*Your choice of:*

*Vanilla panna cotta  
Fresh berries, honey*

*or*

*Mini cannolis  
Chocolate chip sweet ricotta cream, mint*

*or*

*Tiramisu  
Espresso soaked lady fingers, mascarpone cream, cocoa*

*or*

*Cheesecake  
Chef's choice, seasonal accompaniments*

*Vegetarian option available.*

*Please inquire about additional menu options.*

*Please see the next page for hors d'oeuvres options.*

*Please contact us at [info@sodelconcepts.com](mailto:info@sodelconcepts.com) for more information and to  
check availability.*

## APPETIZERS AND HORS D'OEUVRES

*Hors d'oeuvres are priced per person. You may choose from the following list of stationary and passed items:*

### Stationary Hors d'oeuvres

<i>Marinated olives.....</i>	<i>\$2</i>
<i>Herbs, EVOO</i>	
<i>Roasted garlic &amp; white bean dip.....</i>	<i>\$2</i>
<i>Truffle oil, lemon zest, housemade crostinis</i>	
<i>Fregula salad.....</i>	<i>\$2</i>
<i>Grilled vegetables, lemon basil vinaigrette</i>	
<i>Veal meatballs.....</i>	<i>\$4</i>
<i>Golden raisins, pine nuts, golden pear tomato, veal gravy, pecorino</i>	
<i>Artesinal Cheeses.....</i>	<i>market</i>
<i>Mountain gorgonzola, aged pecorino, smoked provolone</i>	
<i>Antipasta Misto.....</i>	<i>\$6</i>
<i>Roasted red peppers, grilled asparagus, caramelized cipolini onions, roasted eggplant, marinated olives, grilled artichokes, housemade mozzarella</i>	
<i>Antipasta Classico.....</i>	<i>\$8</i>
<i>Add soprasata, salami, prosciutto, aged pecorino</i>	
<i>Prosciutto wrapped jumbo shrimp.....</i>	<i>\$2.50 each</i>
<i>Pomegranate balsamic glaze</i>	

### Passed Hors d'oeuvres

<i>Pumpkin &amp; fig crostini.....</i>	<i>\$3</i>
<i>Pistachio &amp; fig crostini.....</i>	<i>\$4</i>
<i>Caprese Sliders.....</i>	<i>\$4</i>
<i>Prosciutto wrapped figs.....</i>	<i>\$5</i>
<i>Prosciutto wrapped melon.....</i>	<i>\$5</i>
<i>Cod stuffed deviled eggs.....</i>	<i>\$6</i>

*Please inquire about additional options.*

