WRITE YOUR STORY
BEAUTIFUL SIMPLE FOOD
CHEF-DRIVEN COMPANY
DEVELOP THE PEOPLE WE WORK WITH
Patton Promoted to Director of Operations at SoDel Concepts

Scott Kammerer, president and CEO of SoDel Concepts in Rehoboth Beach, recently announced the promotion of Matt Patton to director of operations. SoDel Concepts owns and operates eight restaurants, Plate Catering and the food truck Big Thunder Roadside Kitchen. The SoDel Concepts family also includes hospitality management and consulting divisions, and artisanal lines of sea salt seasonings and sodas.

"Having a dedicated and detail-oriented team member like Matt allows us to continue to grow our company," Kammerer said. "He's an incredible asset, and he brings valuable skills and experience to the management team."

Patton, who grew up in Columbia, S.C., has been cooking since he was 6 years old. At 14, he got a job washing dishes at Amadeus, the town's fine-dining icon. While going to high school and the University of Florida, where he earned a bachelor's degree in business administration, Patton continued working in restaurants. He's been a line cook, a fry and grill cook, a bartender and a catering server.

"After college, I wanted to be a restaurant manager, but I had no managerial experience," he said. So he got a job at a franchise restaurant where he worked his way up to general manager in eight months. Continuing in management in the franchise business eventually brought him to Baltimore. Shortly after his move to Baltimore, Patton made the jump to the independent restaurant scene in Rehoboth.

In April 2013, he became the general manager of Catch 54, one of SoDel Concepts' eight restaurants, and in September 2013, he moved to Fish On in Lewes, where great leadership was needed for many new projects that were being initiated there. While general manager at Fish On, Patton assisted with operations for Plate Catering, the catering arm of SoDel Concepts. He was also a key player in getting the Meals on Wheels program up and running out of Fish On. During that time, Matt Haley came up with the idea for Matt's Homemade Sodas, and Patton became a managing partner in the artisanal soda business.

Of Patton's years with the company, Kammerer said, "As a general manager, Matt has helped our business grow in creative and exciting new ways. We know he will continue to do that as a manager at the next level."

As director of operations, Patton oversees Fish On, Plate Catering and Lupo Italian Kitchen in Rehoboth Beach. "It's very fulfilling to work for a fast-growing company whose priorities and passions are so in line with my own: creating beautiful, simple, food, giving back to the community and providing development opportunities to the people we work with," he said.
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ARTICLES
SoDel Concepts CEO Scott Kammerer named businessman of the year

Coastal Style magazine readers named Scott Kammerer the businessman of the year in Sussex County in the magazine’s annual poll.

Posted Oct. 2, 2015 at 4:58 PM

Coastal Style magazine readers named Scott Kammerer the businessman of the year in Sussex County in the magazine’s annual poll.

Kammerer is president and CEO of SoDel Concepts, which owns eight restaurants in Delaware, Plate Catering and the food truck Big Thunder Roadside Kitchen. The company also has divisions for hospitality management, hospitality consulting, film production and artisanal sodas.

The company now has more than 500 employees and $45 million in annual sales.
SoDel Concepts Chef Doug Ruley to cook at James Beard House Jan. 29

Dec 26, 2015

Ruley this year has crafted a menu with the theme Winter at the Beach. The menu includes such coastal-inspired dishes as poached lobster sausage, smoked bluefish on toast, Sweet Jesus oysters with chow chow, tuna and hot sauce, day boat scallops, a clam pan roast, seared halibut and “lobster gravy,” with flash-fried lobster, a scrapple-and-grits cake, a poached egg and “burnt” scallion oil.

In addition to hand-selected wines from around the world, guests will enjoy an opening cocktail made with Matt’s Homemade Root Beer, part of the company’s artisan soda line, and vanilla-spiced rum. The reception will also include a pomegranate-rosemary cocktail made with Prosecco by Conti Di San Bonifacio in Tuscany, a partner of SoDel Concepts. The dessert will pair with a specially brewed Sun Chaser beer, a collaboration with 16 Mile Brewery in Georgetown.

Izabela Wojcik, director of house programming at the James Beard House, called the menu “A perfect expression of the Mid-Atlantic coastal region - it’s inviting winter fare.”

Ruley and his team, pulled from SoDel Concepts’ eight restaurants, enjoy the trip to the city and cooking in the house, despite the challenge of working in the slimmer kitchen space. “We’ve developed a great relationship with the foundation over the years,” he said.

Now that it’s their third time, the nervous jitters are less prevalent, particularly since their dishes have been so well received in the past. “The pressure is off,” he said. “We will just go up and have fun doing what we do best.” The third time truly is a charm.

The event starts at 7 p.m. For tickets, go to jamesbeard.org/events/coastal-winter.

Doug Ruley, corporate chef for Rehoboth Beach-based SoDel Concepts, has been invited to cook at the James Beard House in New York City Friday, Jan. 29. This will be the third time Ruley has prepared a meal in the former home of the late James Beard, an American cookbook author, teacher, syndicated columnist and television personality.

“It’s always exciting to go to New York and show off our chefs and our local cuisine from Sussex County, Delaware,” said Scott Kammerer, president and CEO of SoDel Concepts, which owns eight restaurants, Plate Catering and Big Thunder Roadside Kitchen, a food truck.

“There are many excellent chefs and restaurants along the culinary coast, which we consider to be a culinary destination, and many are deserving. It’s a privilege to be asked for a third time to cook at the James Beard House. We love to go up there and spread the word that Delaware is a dining destination.”

Organized by the James Beard Foundation, the regularly scheduled dinners, held in Beard’s townhome at 167 W. 12th St. in Greenwich Village, feature four- to five-course meals with wine pairings prepared by guest chefs from around the world. The meals can highlight an individual chef or chefs from more than one restaurant. They can showcase the restaurant’s concept or a theme.
SoDel Concepts honored with 2015 Superstars in Business Award

Dollars & Sense  Local News

The Delaware State Chamber of Commerce on Nov. 10 honored SoDel Concepts, a Rehoboth Beach-based hospitality company, at the 2015 Superstars in Business Award luncheon, held at the Hotel du Pont in Wilmington.

Named for the late Marvin S. Gilman, a homebuilder in Delaware, the awards were established in 1998 to pay tribute to extraordinary businesses. SoDel Concepts, which has eight restaurants along the Delaware coast, received the award for a business with between 60 and 150 employees. Eleven people on the SoDel Concepts team traveled to Wilmington to attend the luncheon, which had more than 300 attendees.

"It was an overwhelming honor to receive this prestigious award from a statewide group of our business peers," said Scott Kammerer, president and CEO of SoDel Concepts, which also owns Plate Catering, the food truck Big Thunder Roadside Kitchen and hospitality management and consulting divisions. "Our team has amazed me with their hard work and their dedication, and it’s very rewarding to see the business community acknowledge it."

The award is part of the chamber’s Small Business Alliance group. Since the award program’s start, more than 70 businesses have been named Superstars. This year’s other honorees included the Girl Scouts of Chesapeake Bay Council, Back to Basics Learning Dynamics Inc. and Bernardon, an architecture firm. SoDel Concepts is the only southern Delaware-based company to receive an award this year.
First Annual
SUMMER SOFTBALL SHOWDOWN

Sponsored by SODEL CONCEPTS

"HOMERUN" RULEY AND THE NORTH VS "BASES LOADED" BURKLE AND THE SOUTH

JULY 20, 10:30 AM REHOBOTH LITTLE LEAGUE FIELDS PIZZA SODA MUSIC FUN
CREATE CAMPAIGNS
Sommelier Mike Zygmanski revamps Catch 54 wine list

3 Jan 08, 2015

Catch 54 in Fenwick Island recently unveiled a new wine list designed by Mike Zygmanski, a certified sommelier and the wine director of SoDel Concepts, which owns Catch 54 and seven other beach-area restaurants, Plate Catering and Big Thunder Roadside Kitchen, a food truck.

"We're proud to have a Level 2 sommelier on SoDel's staff," said Scott Kammerer, president and CEO of Rehoboth Beach-based SoDel Concepts. "We plan to use Mike's expertise in every restaurant to select new wines that complement each restaurant's cuisine. He's also providing wine education classes to our managers and our chefs."

Zygmanski, who became a certified through the Court of Master Sommeliers, relishes putting his knowledge to practical use.

"This is what all the studying for the exam was about," he said. "I'm approaching it with the customer in mind. How can we elevate their experience? How can we offer them information about the wines? How can we expand their expertise about wine?"

Among the new wines available at Catch 54 are Stags' Leap Petite Syrah (Napa), Calera Pinot Noir (California's central coast) and a selection of Pinot Gris/Pinot Grigio wines from Italy and Oregon. The list is divided into such categories as Chardonnay, Sauvignon Blanc, sparkling wines, Malbec, Cabernet and blends. Remaining on the list are wines from SoDel Concepts' partner company, Conti di San Bonifacio in Tuscany.

"We encourage customers to ask our servers and managers for suggestions, whether they want to pair the wine with the ingredients in a dish or simply find a wine that they enjoy," Zygmanski said. "There is no right or wrong - drink what you like."

For more information, go to www.sodelconcepts.com.
Finding the perfect wine to pair with a certain dish can cause confusion, but not anymore. Mike Zygmanski, general manager of Papa Grande’s Coastal Taqueria in Rehoboth Beach, was recently named wine director for Papa Grande’s parent company, SoDel Concepts, which has eight restaurants along the Delaware beaches, as well as Plate Catering and Big Thunder Roadside Kitchen.

He recently became a certified sommelier through the Court of Master Sommeliers, which was established to improve beverage knowledge and service in hotels and restaurants.

“We’re so excited that a member of the SoDel Concepts team has this prestigious certification,” said Scott Kammerer, president of SoDel Concepts.

Having a certified sommelier takes the restaurant group to the next level, he added.

“We’re always working to set the trend in Delaware, and Mike’s knowledge about wine and his expertise is just one more example of that.”

To achieve certification, candidates must pass blind tastings, a written theory examination and a practical service examination.

In his new role, Zygmanski will lead education classes for front-of-the-house staff (servers, hosts and managers), so they can recommend wines that suit a customer’s preferences and pair well with a dish.

Zygmanski is also refreshing the wine lists at all the restaurants. He’s no novice at this task. He crafted one for Blue Fin in New York.

The company also plans to install a Coravin wine system in its restaurants that will properly store fine wines so they can be served by the glass without compromising the wine’s quality.

For more information go to sodelconcepts.com.
SuDel Concepts

December 31, 2015

Looking for some great last minute gifts for the foodie in your family?? Our new line of chef-created homemade sea salts is perfect! Add a SuDel gift card too & you'll be sure to see a smile on his or her face!
GRILLED CHEESE MONTH
Papa Grande's Fenwick's post:

Come check out our feature of the month: Papa's grilled cheese quesadilla - duck confit, Mexican house blend of cheeses, cranberries, caramelized onions.
It's January! Grilled cheese month! Catch is serving a Lobster and crab grilled cheese with fontina and cheddar, bacon, & scallions. Served with a cup of roasted tomato and garlic crab bisque. Perfect for a cold day on the bay.

Debbie McGuire Zukas
5 stars
Brought my son and his family here for dinner this past summer and we all just loved the food! From my 8 year old gran... See More
November 16, 2015

Alden Kachemov
5 stars
I have been there more than 30 times. Great views and good food. When it's warm out grab a glass of wine and sit outside and watch the boats.
November 25, 2015

Tell people what you think

Catch 54 added 4 new photos.
December 30, 2015

Chef Carlos is ready for NYE! Stuffed Lobster has been done... Catch is doing Stuffed Jumbo Prawn Tuna Poke with Seaweed Sushi and Seared Crab Ceviche... Just to name a few! See you...
4.7 of 5 stars
88 reviews

People talk about: blue point oysters, mussels and seared scallops

Mary Bond
6: Been past this restaurant a thousand times never gave it much thought. Finally had dinner there.
I was very pleased. I had...
See More
September 22, 2015

Joseph Seth Harner
5: The most friendly and courteous staff of any place in DE.
A meal & evening at Blue Coast never disappoints!
Always worth the wait.
October 23, 2015

It's Grilled Cheese Month! Come Try Our Lobster Grilled Cheese!

Tell people what you think

Claws Seafood House
Seafood Restaurant

Crabcake Factory Bayside
Seafood Restaurant
All month Spanish inspired Grilled Cheese Sandwiches. Yes Grilled Cheese!

Featured on the menu right now
The "Carnitas" with braised pork, jack cheese and pickled jalapenos. Stop in and wash it down with our Spicy Margarita. We are open everyday at 4 pm and at 12 noon on the weekends.
Lupo Italian Kitchen

It's Grilled Cheese Month for all of SoDel Concepts! Our feature at Lupo is like no other... Truffle Grilled Cheese served with Tuscan Tomato - Bread Soup. Stop in for a visit and get one today.
Grilled Cheese Month rolls on with Chef Maurice's Buffalo Chicken version served with Celery Salt Fries! Don't worry, the Crab Cake Grilled Cheese is still available too....

Helen Flood
5微笑 I can't believe that we are in walking distance of one of the best restaurants at the beach! We used to go to Maryland f...
See More
October 23, 2016

Prentice Griffin
5微笑 We loved the food!! The wings are amazing and the oysters are great as well!! It's a nice little hidden treasure at th...
See More
September 27, 2015

Tell people what you think

Lindsey Barry, Elisabeth Kammerer, Scott Kammerer and 309 others like this.

4 shares

Write a comment...
Grilled Cheese Month!
This week's special at Matt's Fishcamp is a grilled cheese combo. Vermont cheddar, applewood bacon, Rosemary tomato jam on toasted sourdough served with Delaware crab soup.
January is Grilled Cheese Month at ScDel Restaurants, come check this out!
Lobster Grilled Cheese, House Cured Ham, Aged Cheddar, Peach Pepper Jam, Butternut Lobster Bisque
NACHOS NACHOS NACHOS NACHOS
Like · Comment · 2 Likes · 3 Comments

Renee Rojas
January 14th at 6:42pm

Love Papa Grande's Food is always fresh and innovative. Great times too! Never disappointing.

Like · Comment · 1 Like · 1 Comment

Craig O'Neill
January 9th at 2:38pm

A little Mexican inspired cob cake on the menu tonight.

Like · Comment · 19 Likes · 2 Comments

People talk about: queso fundido, rice bowl and al pastor taco.

Fara Hane
July 26th at 9:16pm

Food! food! food! Top tier of Mexican food and this place is a hidden gem. Tacos are amazing and a lot of people love them. Yes, it's good.

Jared Warren
August 29th, 2015

Tell people what you think.

Like · Comment

Papa Grande's Fenwick
October 31, 2015

NACHOS! NACHOS! NACHOS! This November we will be the 50th customer and receive FREE nachos for a month! Also, join us for the Surrey Oak Brewing Company Tap Takeover!

Like · Comment · 2 Shares

Scott Kammeyer and 16 others like this.

Like · Comment · 2 Shares

Kimberly Brown
November 1, 2015

But damn they sure make us hungry!

Like · Reply · November 1, 2015 at 3:00pm

Melissa Law
November 1, 2015

Like · Reply · November 1, 2015 at 3:00pm

Papa Grande's Fenwick
October 31, 2015

Don't forget to visit us tomorrow to celebrate the Day of the Dead! We will be having great food and drinks specials all day!
Papa Grande's Fenwick

Come and get some NACHOS NACHOS NACHOS!!! Friday Nov 6th is national nacho day and we will be celebrating with great food and drink specials all day long. Along with the celebration we will be having a tap takeover by Burley Oak Brewing Company. Locally brewed beer and nacho, what more could you want. 60th customer in the door wins free nachos for a month!!!
FREE NACHOS FOR A MONTH

PAPÁ GRANDE'S
Joey Lertora wins a month of nachos at Papa Grande's Coastal Taqueria

Nov 19, 2015

When Joey Lertora walked in the door of Papa Grande’s Coastal Taqueria Nov. 6, he was greeted with unexpected fanfare. Lertora, a frequent diner, was the 50th person to enter the Fenwick Island restaurant that evening, and since it was National ...
Papa Grande's Fenwick

Congratulations Joey for being the 50th customer and winning free NACHOS NACHOS NACHOS for a month along with Papa Grande's apparel and swag! Enjoy and see you soon! Thanks for everyone who came out for our NAD-IO NAC-IO NACH-O DAY and the Shirley Dine Tap Takeover!

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Scott, Kammerer, Lindsey Berry, Wilton Sawyer and 66 others like this.

I agree

Jean Dudley: Congrats Joey!!

Like Reply November 6, 2015 at 11:49pm

Amy Speas: Hope it is for the whole month because I am coming to visit real soon.

Like Reply November 6, 2015 at 1:41pm

Write a comment

Papa Grande's Fenwick

This could be your nacho punch card tomorrow! Be the 50th customer and receive free nachos for a month! NACHOS NACHOS NACHOS

Papa Grande's Fenwick

http://www.papagrande.com/
SUPERSTAR CHEFS
If you're on PR 26 in Moline check out our award-winning chefs on the beautiful digital billboard!
REMEMBERING MATT
NATIONAL DRINK WINE DAY
SoDel restaurants to feature wine flights and discounts Feb. 18

SoDel Concepts, which owns eight restaurants along the Delaware coast, is saluting National Drink Wine Day Thursday, Feb. 18, with some toast-worthy savings and promotions.

According to the website nationaldrinkwineday.org, the purpose of National Drink Wine Day is to "spread the love and health benefits of wine." "When we heard about National Drink Wine Day, our restaurants became enthusiastic supporters," said Scott Kammerer, president and CEO of SoDel Concepts, which has a certified sommelier, Mike Zygmanski, on staff. "It offers customers a great opportunity to explore the world of wine and learn how wine and food can enhance each other."

All eight restaurants will feature wine flights and food pairings, discounted wines by the glass and discounted bottles of wine. Restaurants may also feature special bottles of wine in addition to the regular wine list.

For more information, go to sodelconcepts.com.
NATIONAL DRINK WINE DAY

THURSDAY
FEBRUARY 18TH

GREAT SPECIALS AT ALL 8 SODEL CONCEPTS LOCATIONS

HALF PRICE GLASSES
DISCOUNTED BOTTLES
FOOD & WINE PAIRINGS
SODEL EVENT TICKET GIVEAWAYS

SODELCONCEPTS.COM
NATIONAL DRINK
Wine
DAY
Tell your friends! February 16th is National Drink Wine Day & all SoDial Concepts restaurants will be offering up great wine & food specials to celebrate the greatest day of the year!

THURSDAY FEBRUARY 16TH
GREAT EVENTS AT ALL 3 SO Dial Concepts LOCATIONS

#NATIONAL DRINK WINE

Like | Comment | Share
---|---|---

Write a comment...

Sarah Rabinowitz shared... yesterday

Lisa Diller: I drink wine or not to drink wine is not the question, but what wonderful SoDial restaurants to partake at?

What offers what wine?

Like | Reply | February 1, 8:32p

Visitor 19 more comments.

The countdown is on: Only 17 more days until your new favorite day of the year!

Like | Comment | Share
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Write a comment...