

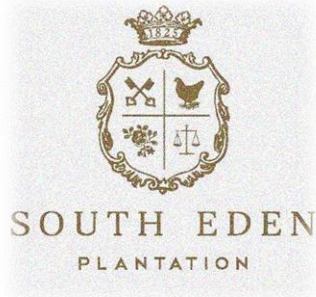


SOUTH EDEN
PLANTATION

South Eden Dinner Catering Menus

Horderves | Main Dinner | Desserts | Tiered Cake





Let us feed your soul, and your guests, with our many, delicious menu offerings.
The South Eden culinary team has depth and skill, embodying the heart of hospitality.

We work to integrate both creativity and care into every dish,
so that you may experience the quality of our white glove service & the dedication of our staff.

We look forward to serving you.

Please view our menus below while keeping in mind that we can do any custom menu desired.



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FREQUENTLY ASKED QUESTIONS

Is South Eden Catering required?

Yes. South Eden has a full in-house culinary team dedicated to serving with the best quality food & service. We require all event foods/beverages/desserts to come through South Eden, EXCEPT wedding cake, which can be booked outside of South Eden, if preferred. It is also permitted to bring in personal food/beverage to your preparation suites &/or hotel rooms. However, we do not allow outside caterers for this nor, do we allow any outside catered or personal at events.

What is included in my menu?

All food displays/tables, elevated premium sterling chafers, & white glove culinary attendants. Each full menu tier also includes tea, coffee, and water.

What taxes and fees are applied to my food/beverage?

Any and all food/beverage items require a 7% sales tax and a 20% culinary service fee.

Will my menu cost ever fluctuate once booked OR after final menu selections are made?

Catering prices are subject to increase based off culinary's discretion, due to market evaluation, regardless of clients status in booking/booked and/or finalizing their specific menu. These are standard increases with the market and will typically not, significantly increase menu cost.

Is there a food/beverage minimum I must meet?

Yes, please review our Wedding Pricing & Inclusions sheet for this information.

Is there a guest count minimum I must meet for the Horderves Menu?

The horderves have a 50 count minimum regardless of a lesser headcount of guests. Headcounts of 50 or more guests will be charged for full headcount of guests, per horderve.

Is there a guest count minimum I must meet for the Main Dinner Menus?

Our Main dinner menus are structured & priced for a guest count of 50 or more. If you have a smaller guest count, there will be an upcharge of \$7.00 per person.

How do I choose my menu?

Your menu choices can, and most likely will, fluctuate after booking your date, so do not stress! Our team will be happy to go over any questions you have, however below you will find many answers.

Is the cocktail hour horderves stationed or butler passed service?

Your horderve selections will be displayed on an elegant & beautiful arrangement with elevation, lighting, & greenery. By special addition, we can do a butler passed service for an additional \$2 per guest.

Is the dinner/dessert menu stationed OR plated service?

All menu selections will be displayed on an elegant & beautiful arrangement with elevation, lighting, greenery, & state of the art, premium food chafers. Each food selection will be served by culinary attendant(s) in a white glove fashion. By special addition, we can do a plated dinner service for a guest count of 125 or less. Plated main dinner service is an additional \$15 per plate.

Can I select additional food to enhance my menu tier?

You can absolutely select additional enhancements to add to your menu. These option are listed on the Add on Enhancements page. Pricing varies based on the items you select. You may also decide to create a custom menu by mixing tiers, comprised of selections from a variety of different tiers OR create a custom non-listed menu. Please inquire with your South Eden rep. for specialty pricing.

COCKTAIL HOUR HORDERVES

Priced per person with an estimate of
1 to 2 pieces per person.

CHILLED

Limoncello Sorbet Shooter.....	\$4.75
Classic Bruschetta.....	\$4.75
Caprese Skewer.....	\$4.75
Gazpacho Soup Shooter.....	\$4.75
Candied brie with ginger snap glaze.....	\$5
Watermelon & Feta Skewer.....	\$5.25
Southern Style Deviled Eggs.....	\$5
Rosemary Skewer.....	\$5
Peach, ricotta, & balsamic glaze crostini..	\$5.50
Spinach & Feta Spanakopita.....	\$6
Mediterranean Hummus Platter.....	\$6
Melon Prosciutto Skewer.....	\$6.50
Prosciutto Wrapped Goat Cheese.....	\$6.50
Prosciutto Wrapped Asparagus.....	\$6.50
Smoked Salmon crostini.....	\$9.50
Chilled Shrimp Cocktail.....	\$9.50
Beef Tartare with capers.....	\$11.50
Raw OR Fried Oysters.....	\$12.50
Ahi Tuna Tartare.....	\$12.50
Charcuterie & Cheese Graze Table.....	\$15
Centerpiece Charcuterie/Cheese Graze Table (Full Display on each reception table)...	\$27



COCKTAIL HOUR HORDERVES

Priced per person with an estimate of
1 to 2 pieces per person.

WARM

Raspberry & Bri Pastry Cup.....	\$4.50
Southern Cornbread with honey.....	\$4.50
French Fry Cup.....	\$4.50
Fried Okra.....	\$4.50
Onion Ring Tower.....	\$4.50
House Chips w/Spinach Artichoke Dip....	\$5
House Fried Mac/Cheese Ball.....	\$5
Loaded Mashed Potato Shooter.....	\$5
Jalapeno Poppers w/Ranch Dip.....	\$5
Cuban Rice & Beans.....	\$5
Squash & Amaretto Bisque Shooter.....	\$6
Mango Chutney Sausage Bites.....	\$6.50
Asian pork or vegetarian egg roll.....	\$7
Mini Fried Chicken Biscuit w/Chipotle..	\$7
Fried Chicken Poppers w/Maple Whiskey..	\$7
Fried Arancini Rice Ball w/truffle aioli..	\$7
Chicken marsala egg roll.....	\$8.25
Tuscan Chicken Satays.....	\$8.25
Mini Meatballs.....	\$8.50
Mini Chicken Tacos.....	\$9.50
Mini Beef Slider.....	\$9.50
Mini Cuban Sandwich.....	\$9.50
Mini Beef Wellington.....	\$9.50
Mini Fried Chicken & Waffles.....	\$9.50
Coconut Encrusted Shrimp.....	\$9.50
Mini Shrimp & Grit Shooter.....	\$9.50
Quail Poppers w/bleu cheese dip.....	\$10.50
Beef Brochette w/Chimichurri.....	\$11.50
Mini Crab Cake w/Spicy Aioli.....	\$12.50
Peach Glazed Duck Breast	\$12.50
Filet, Onion, & Pepper Skewer.....	\$13.50
Bacon Wrapped Scallop.....	\$13.50
Lamb Lollipop w/mint yogurt.....	\$15.50



MAIN DINNER OFFERINGS:

Bronze Tier – 1 Station \$32pp / 2 Stations \$42pp

This tier is comprised of choosing any of the themed self-serve station options from below.
You may choose to do 1 station OR 2 stations for the above per person cost.

Italian Pasta Station

Includes shaved parmesan & house bread.

PLEASE SELECT TWO PASTA CHOICES.

- Fettucine, Grilled Chicken, Alfredo Sauce
- Linguini, House Meatballs, House Marinara Sauce with basil
 - Penne, Grilled Chicken, Tomatoes, Amoretto Cream Sauce
- Cavatappi, Sundried Tomatoes, Spinach, Basil, White Wine Sauce
- Pappardelle, Beef, Peas, Mushrooms, Spicy Arrabbiata Sauce

Mexicana Station

PLEASE SELECT ONE PROTEIN CHOICE.

- Protein: Chicken, Beef, OR Simmered Mixed Vegetables
- Taco Bar w/ variety of fresh topping choices
 - Rice & Beans
 - House Fried Chips w/ Guacamole

Americana Station

Includes French fries & onion rings.

PLEASE SELECT TWO SLIDER CHOICES.

- Classic Beef w/ pickles, cheese, & onion
- BBQ Chicken Slider w/ cheese & coleslaw
 - Buffalo Chicken w/ Ranch
 - Pineapple Pulled Pork
- Ham, Cheese, & Mayo on a sweet roll
 - Bacon, Beef, & Jam
- Cilantro chicken, Cheese, & Cholula

Southern Station

Includes Cheese Biscuits.

PLEASE SELECT ONE FROM EACH CHOICE BELOW.

- Fried Chicken OR Fried Catfish
- Mashed Potatoes OR Mac/Cheese

Pizza Station

Includes a House Caesar Salad.

PLEASE SELECT TWO PIZZAS.

- Three Cheese (cheddar, mozzarella, & parmesan). Topped w/herbs
 - Buffalo Chicken, cheddar, & mozzarella cheese
- Margherita w/basil, tomato, olive oil
- Classic Marinara, ground beef, bacon, pepperoni, parmesan
 - Barbeque chicken, caramelized onions, barbeque swirl
- Hawaiian Red Sauce, ham, bacon, pineapple, onions, mozzarella
- Vegetarian w/mozzarella, spinach, green peppers, onions

Silver Tier – \$45pp

Choose one option from each of the below categories in this tier OR any lower tier.

You may also add as many additional selections, per category, if desired.
Please view our Add on Enhancements below for pricing, per additional selection.

Protein Selection

- Classic Chicken Parmesan
- Grilled Chicken w/lemon reduction
- Roasted Pork Tenderloin w/fig preserve
- Peppered Flank Steak w/brandy cream
 - Braised Brisket in Apricot Liquor
- Country Fried Steak w/gravy & onions
 - Chicken Marsala w/mushrooms
 - Baked Herb Chicken w/rosemary
- Oven Roasted Turkey w/peach reduction
 - Skirt Steak w/Chimichurri OR Au Jus
- Red Wine Beef Brisket w/cracked pepper & spices
 - Seasonal White Fish w/lemon & herbs
 - Fried Catfish

Bread Selection

- Garlic Brushed White Rolls
 - Classic Garlic Knots
- Traditional Bread Sticks
 - Rustic cut Baguettes
 - Ciabatta Rolls
- Rustic Asiago Cheese Loaf
 - Olive Loaf Bread
 - Cornbread w/honey

Vegetable Selection

- Roasted Root Vegetables (Carrots, Cauliflower, Broccoli)
 - Cream Corn Casserole
 - Sautéed Green Beans with garlic
- Sauteed Spinach w/onions & tomatoes
 - Broccoli Casserole
 - Mexican Simmered Vegetables
- Traditional Collard Greens w/bacon
 - Black eyed peas & ham
- Corn on the Cob with butter melt
- Roasted Squash & Zucchini Medley
- Roasted Carrots w/cinnamon & beurre blanc
 - Sesame Seared Tofu

Starch Selection

- Herbed Potato Quarters w/asiago
 - Garlic Whipped Potatoes
 - Puerto Rican Rice & Beans
- Potato Hash w/bacon, jalapeno, cheese
 - Sweet Potato Casserole w/pecans
- Sweet Potato Hash w/Caramelized Onions & Bacon

Gold Tier – \$55pp

Choose one option from each of the below categories.

You may also add as many additional selections, per category, if desired.
Please view our Add on Enhancements below for pricing, per additional selection.

Protein Selection

- 5 Ounce Grilled Filet Mignon
- Braised Beef Short Rib w/onion puree
- Spinach & Ricotta Stuffed Chicken Breast
 - Sautéed Shrimp w/spices
 - Bacon Wrapped Quail
 - Mini Shrimp & Grits
- Grouper w/lemon & herb reduction
- Salmon w/sundried tomato & Lemon Dill
 - Jumbo Lump Crab Cake w/Aioli

Bread Selection

- Sundried Tomato Focaccia Bread
 - Artisan Breads w/Olive Oil
- 3 Cheese Biscuits w/Chives & Oregano

Vegetable Selection

- Roasted Seasonal Vegetable Display of mushroom/eggplant/onion/pepper(Varies)
- Butternut Squash w/Fennel & Leeks
- Brussel Sprouts w/Bacon & Tomatoes
- Vegetarian Stuffed Peppers w/tomato sauce (Rice, cheese, mushrooms, veggies)

Starch Selection

- Mushroom Risotto
- Harvest Rice w/Walnuts, Cheese, Apples, & Cranberry
 - Truffle Whipped Potatoes
- Scalloped Potatoes w/layered cheese, heavy cream, & caramelized onions
- Hot Pasta w/choice of sauce:
Ala Vodka OR Spicy Arrabbiata

Add on Enhancements to Main Dinner Offerings:

Please view our Add on Enhancements below.

This is per person pricing for adding any additional food selections, if desired, to your menu.

You may also decide to create a custom menu by mixing tiers, comprised of selections from a variety of different tiers. Please inquire with your South Eden representative for custom pricing.

PROTEIN, additional

- Silver Protein...\$8
- Gold Protein...\$15

STARCH, additional

- Silver Protein...\$4
- Gold Protein...\$6

VEGETABLE, additional

- Silver Protein...\$4
- Gold Protein...\$6

Presidential Add on's

- Prime Rib w/au jus...\$15
 - Red Snapper...\$17
 - Lobster Tail...\$18
 - Rack of Lamb...\$19
 - Scallops....\$19

Salad Enhancement's

- House Garden...\$3.50
- Caesar Salad w/parmesan...\$3.50
- Winter Salad w/candied nuts...\$4.50
- Basil, Watermelon, & Arugula...\$4.50
 - Classic Caprese...\$4.50
- Wedge Salad w/bacon & bleu cheese.. \$5
- Prosciutto Salad w/oranges & cherry..\$6.50

Hot Soup Enhancement's

- Roasted Tomato w/parmesan...\$4.50
 - Creamy Potato & Leek...\$4.50
 - Italian Wedding...\$4.50
 - Clam Chowder Bisque...\$6.50
 - Lobster Bisque..... \$7.50

Specialty Live Action Services

- Carving Station...\$250 Culinary Attendant fee & \$3 upcharge per person
- European Cheese Wheel Station (Pairs with a pasta selection)...\$350 Culinary Attendant fee & \$3 upcharge per person

Dessert Offerings:

This is per person pricing for adding a dessert offering, if desired, to your menu.

Individual Dessert, CHOOSE ONE...\$7

Duo Dessert Bar, CHOOSE TWO...\$14

Presidential Dessert Bar, CHOOSE FOUR...\$23

- Cobbler (Peach, Berry, or Apple)
- Bread Pudding (Caramel, Pecan, Vanilla, Rum)
- Southern Pie (Pecan, Pumpkin, or Apple)
 - Cake (Chocolate or Caramel)
- House Banana Pudding w/vanilla wafer
- New York Style Cheesecake w/red glaze
 - Key Lime Pie w/whipped cream
 - Chocolate Mousse Parfait
 - Classic Tiramisu
 - Gourmet Cinnamon rolls on a stick
- Chocolate Covered Marshmallow Sticks
 - Chocolate dipped pretzels
 - Double Chocolate Brownies
 - Chocolate Dipped Potato Chips
- Assorted Cookies & Milk Shot Bar (2 flavors)
 - Assorted Donut Bar (2 flavors)
 - Sweet &/or candy display (2 flavors)

Gourmet Pretzel Bar...\$10.50

- Plain & Cinnamon Pretzels w/caramel, chocolate, & whipped cream dipping

Outdoor Smores Bar...\$10.50

- Graham cracker, milk chocolate, marshmallows, smores sticks, & bonfire pit

Live Action Bananas Foster...\$10.50

- 1 Hour Live Action Station
(Requires \$200.00 Culinary Attendant Fee)

Gourmet Greek Bar...\$14

- Baklava, Rice Pudding, & Greek Cookies

Hot Beverage Bar...\$10.50

Coffee (Regular/Decaf), Hot Tea, Hot Chocolate, Marshmallows, Candy Canes, Whipped Cream, Sugar Cubes, & Cream

Tiered Wedding Cake Offerings:

Below is information on a tiered wedding cake, if desired. This is not a mandatory service.
Tiered Wedding Cake is \$9 per serving, with a 50 serving minimum.

Choose your style:

Buttercream Style



Naked Style



Choose your flavor:

Each flavor will be paired with a compatible frosting unless otherwise requested.

You may request an internal filling OR external enhancement such as:
Dried fruits, berries, marshmallows, reductions, etc. for an additional fee.

- Red Velvet with Cream cheese
 - Traditional Chocolate
 - Traditional Vanilla
 - Almond
 - Coconut

Cake tastings can be added to your details meeting, by request. Each 6 inch. tasting cake is \$27 per cake.

Alcoholic Beverage Offerings:

Below is information on a beverage packages priced per person.

Unlimited Bars:

Below is pricing for unlimited bars which is always priced for full guest count. These bars are consecutive from start to finish of timeframe selected and guests are served an unlimited amount during this timeframe. Pricing listed is for house wines & national chain beers. Please inquire separately for premium wines or specialty craft beer desires.

Every bar includes Bar Setup/Stocking/Breakdown/Cleanup,
an assortment of sodas (sprite, coke, diet coke), & juice (seasonal juice & sparkling water).

Classic Wine & Beer:

4 types of wine &/or beer selected by bride/groom

Three Hour - \$25

Four Hour - \$30

Five Hour - \$35

Six Hour - \$40

His & Hers Only:

2 signature cocktails selected by bride/groom

(Standard mixed drinks using the base liquors from your selected signature cocktails are included. Ex: Vodka/Sprite)

Three Hour - \$16

Four Hour - \$20

Five Hour - \$25

Six Hour - \$30

Libations Only:

4 signature cocktails selected by bride/groom

(Standard mixed drinks using the base liquors from your selected signature cocktails are included. Ex: Vodka/Sprite)

Three Hour - \$25

Four Hour - \$30

Five Hour - \$35

Six Hour - \$40

Combined Standard:

4 wine/beer choices, 2 signature cocktails, & assortment of soda/juices.

(Standard mixed drinks using the base liquors from your selected signature cocktails are included. Ex: Vodka/Sprite)

Three Hour - \$32

Four Hour - \$37

Five Hour - \$42

Six Hour - \$47

Combined Presidential:

4 wine/beer choices, 4 signature cocktails, & assortment of soda/juices.

(Standard mixed drinks using the base liquors from your selected signature cocktails are included. Ex: Vodka/Sprite)

Three Hour - \$40

Four Hour - \$50

Five Hour - \$60

Six Hour - \$70

Other alcohol enhancements:

Signature Cocktail Premixed for specific amount of servings | \$9 per person

This is a great signature cocktail option if you would like a mixed cocktail served at your event without paying for an unlimited bar. This would be a pre-mixed signature cocktail of your choice, batched according to how many servings you would like to pre-order. Please note that this would be served from a dispenser vessel by bartender.

Choice of cocktail may increase pricing.

Please note that we have a 50 serving minimum and certain cocktails cannot be pre-mixed.

Veuve Clicquot Champagne | \$125 by the bottle

Champagne Toast Per Place Setting OR Champagne Tower

\$8pp (Avisi Prosecco) | \$16pp (Nicolas Fiullatte) | \$20pp (Veuve Clicquot)

(You may also opt to do a champagne wall by renting a South Eden Greenery Wall rental for additional \$350.00)

Champagne by the Bottle Service:

These premium champagnes can be purchased for service at specific reception tables such as Sweetheart Table, Head Table, Family tables, all reception tables, etc., by the bottle OR can be added to your overall bar, by the case.

Avisi Prosecco, Sparkling Wine | \$32 by the bottle

Nicolas Fiullatte Champagne | \$65 by the bottle

Veuve Clicquot Champagne | \$125 by the bottle

Petite Baileys & Coffee Cordial Libation | \$7pp

Elegant, petite nightcap on a stationed display OR butler passed for a minimum of 50 servings.

Can be used to kick off the celebration, keep the party going, OR conclude the night.

Butler Passed Signature Cocktail | \$10pp

Butler Passed Signature Cocktail for 1 consecutive hour of event. This is usually most popular during cocktail hour.

Minimum of 50 servings.