

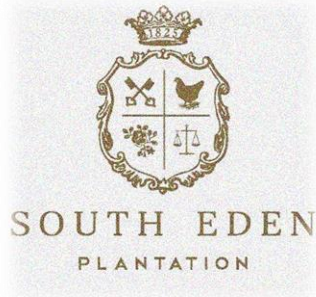


SOUTH EDEN

South Eden Catering Menus

An exquisite selection of tasty satisfactions for you & your guests...





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 Pricing & Inclusions sheet for this information, as it varies by date/package booked.

Is there a guest count minimum I must meet?

Our 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 on food related items & beverage related items will vary based on selections.

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 options 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.



HORDERVES

Estimated 1 to 3 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.....	\$5.50
Southern Style Deviled Eggs.....	\$5.75
Rosemary Cheese Skewer.....	\$5
Peach, ricotta, & balsamic crostini.....	\$5.50
Spinach & Feta Spanakopita.....	\$6
Hummus, Pepper, Olive, & Pita	\$8.25
Prosciutto Melon Canape	\$8.50
Prosciutto Wrapped Asparagus.....	\$8.50
Prosciutto Wrapped Goat Cheese.....	\$8.50
Smoked Salmon crostini.....	\$11.50
Chilled Shrimp Cocktail.....	\$12.50
Beef Tartare with capers.....	\$15.50
Raw OR Fried Oysters.....	\$15.50
Ahi Tuna Tartare.....	\$15.50
Charcuterie Cheese Graze Table.....	\$15.75
Centerpiece Charcuterie/Cheese Graze Table (Full Display on each reception table)...	\$27

HORDERVES

Estimated 1 to 3 pieces per person

WARM

Raspberry & Bri Pastry	\$4.50
House Cornbread with honey	\$4.50
French Fry Cup	\$4.50
Fried Okra	\$4.50
Onion Rings	\$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
Pepper Encrusted Bacon	\$7
Roasted Eggplant, pear, cheese	\$7
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	\$9.25
Mini Meatballs	\$9.50
Mini Chicken Tacos.....	\$9.50
Mini Beef Slider.....	\$9.50
Mini Cuban Sandwich.....	\$9.50
Mini Fried Chicken & Waffles.....	\$9.50
Mini Beef Wellington.....	\$10.50
Coconut Encrusted Shrimp.....	\$10.50
Mini Shrimp & Grit Shooter.....	\$10.50
Quail Poppers w/bleu cheese dip.....	\$11.50
Beef Brochette w/Chimichurri.....	\$11.50
Mini Crab Cake w/Spicy Aioli.....	\$13.50
Peach Glazed Duck Breast	\$13.50
Filet, Onion, & Pepper Canape.....	\$15.50
Bacon Wrapped Scallop.....	\$15.50
Lamb Lollipop w/mint yogurt.....	\$18.50



MAIN OFFERINGS:

Bronze Tier – 1 Station \$32pp / 2 Stations \$55pp

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

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
 - Sesame Seared Tofu

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
- Sautéed 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

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 – \$57pp

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/red sauce
 - Eggplant Parmesan

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 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...\$10
- Gold...\$15

STARCH, additional

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

VEGETABLE, additional

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

Presidential Add on's

- Prime Rib w/au jus...\$22
 - Red Snapper...\$26
 - Rack of Lamb...\$27
 - Lobster Tail...\$29
 - Scallops....\$29

Salad Enhancement's

- House Garden...\$4.00
- Caesar Salad w/parmesan...\$4.00
- Winter Salad w/candied nuts...\$5.50
- Basil, Watermelon, & Arugula...\$5.50
 - Classic Caprese...\$5.50
- Wedge Salad w/bacon & bleu cheese.. \$6
- Prosciutto Salad w/oranges & cherry..\$8.50

Hot Soup Enhancement's

- Roasted Tomato w/parmesan...\$5
 - Creamy Potato & Leek...\$5
 - Italian Wedding...\$5
- Clam Chowder Bisque...\$7.50
- Lobster Bisque..... \$10.50

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:

Individual Dessert | \$7.00
CHOOSE ONE

Duo Dessert Bar | \$14.00
CHOOSE TWO

Presidential Dessert Bar | \$25.00
CHOOSE FOUR

- Cobbler (Peach or Apple)
- Bread Pudding (Caramel, Pecan, or Vanilla)
- Southern Pie (Pecan, Pumpkin, or Apple)
- Cake or Cupcakes (Chocolate, Vanilla, Red Velvet, Superfetti, or Carrot with nuts)
- House Banana Pudding w/vanilla wafer
- New York Style Cheesecake w/red glaze
 - Key Lime Pie w/whipped cream
 - Chocolate Mousse Parfait
 - Strawberry Cream Parfait
 - Classic Tiramisu
 - Cinnamon Rolls
- Seasonal fruit dusted w/cinnamon & cream
 - Double Chocolate Brownies
 - Gelato (Choose 2 flavors)
- Cookie & Milk Shot Bar (Choose 1)
 - Candy display (Choose 2 types)

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)

Donut Wall ...\$10.50

- Choose up to 3 donut flavors

Gourmet Pretzel Bar ...\$14.50

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

Chocolate Covered Bar ...\$19.00

- Chocolate covered pretzels, potato chips, strawberries, & marshmallows

Gourmet Greek Bar ...\$19.00

- Baklava, Rice Pudding, & Greek Cookies

Tiered Cake Offerings:

Below is information on our tiered round cake offerings. This is not a mandatory service.

Amount of tiers will vary based on number of servings.

Please estimate for an additional amount separate from your serving amount, if saving the top tier of the cake.

\$9.00 per serving



Choose your FLAVOR:

- Red Velvet
- Traditional Chocolate
- Traditional Vanilla
- Tuxedo (Chocolate-Vanilla Combo)
 - Superfetti
 - Carrot with nuts

Choose your ICING:

- Buttercream
- Chocolate Buttercream
 - Chocolate fudge
- Wedding cream cheese
(Blend of buttercream & cream cheese)

*UPGRADE – Add a Filling | \$2.00 per serving

Fruit Fillings:

cherry, fresh strawberry, guava, lemon, lemon-raspberry, pineapple, raspberry

Decadent Fillings:

cannoli, cookies/cream mousse, dulce de leche, hazelnut cream cheese,
hummingbird, mascarpone cream cheese

Custard Fillings:

chocolate, fresh banana, fresh raspberry, fresh strawberry, vanilla

Cake tastings can be added to your details meeting, by request, for an additional fee of \$37.00 per type of cake sample.

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.

Pricing listed is associated with house wines, domestic standard beers, & mid-shelf liquors.

Pricing is subject to increase for specialty requested premium brands of alcohol.

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

Classic Wine & Beer:

4 types of wine &/or beer

Three Hour | \$32

Four Hour | \$38

Five Hour | \$45

Six Hour | \$50

His & Hers Only:

2 signature cocktails

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

Three Hour | \$25

Four Hour | \$32

Five Hour | \$37

Six Hour | \$44

Libations Only:

4 signature cocktails

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

Three Hour | \$32

Four Hour | \$38

Five Hour | \$45

Six Hour | \$50

Combined Standard:

4 types of wine &/or beer, 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 | \$37

Four Hour | \$45

Five Hour | \$54

Six Hour | \$60

Combined Presidential:

4 types of wine &/or beer, 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 | \$45

Four Hour | \$55

Five Hour | \$62

Six Hour | \$70

Add On's to your Unlimited Bar Package:

Below are additional options for adding to any of the above Unlimited Bar Packages.

Every Additional Signature Cocktail | \$9.00 per person

Every Additional Wine OR Beer | \$11.00 per person

Other Alcohol Enhancements:

Pre-Ordered Wine &/ OR Beer:

This is a great option for those desiring wine &/or beer that is limited at a certain amount.

This is ordered by the case varying on your specific desires for amount pre-ordered.

Please note that this is not an unlimited amount & could deplete prior to your desired length of time.

House Wine | \$325 per case (12 bottles in a case; 48 glasses in a case)

Domestic Bottled House Beer | \$96.00 per case (24 bottles in a case)

Premium Wine OR Specialty/ Craft Beer | \$\$ (Varies by desired brands; Inquire for pricing.)

Signature Cocktail Premixed | \$9.00 per person

This is a great signature cocktail option for those desiring a mixed cocktail that is limited at a certain amount.

A 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 pre-mixed vessel by bartender.

Choice of cocktail may increase pricing if it requires more than one type of liquor.

Butler Passed Signature Cocktail | \$10.00 per person

Butler Passed Signature Cocktail for 1 consecutive hour of your event.

Champagne Toast Per Place Setting OR Champagne Tower

\$9pp (Avisi Prosecco) | \$17pp (Nicolas Fiullatte) | \$32pp (Veuve Clicquot)

You may also choose to display Champagne on a Greenery Wall for an additional \$350.00.

Champagne by the Bottle Service:

An exquisite selection that can be on ice display at your Sweetheart Table, Dessert Table, OR VIP Tables.

Avisi Prosecco, Sparkling Wine | \$35.00 by the bottle

Nicolas Fiullatte, Champagne | \$65.00 by the bottle

Veuve Clicquot, Champagne | \$125.00 by the bottle

Petite Baileys & Coffee Cordial Libation | \$7.50 per person

Elegant, petite nightcap on a stationed display OR butler passed.

Unique enhancement to begin your celebration, keep the party going, OR conclude the event.

Hot Beverage Bar | \$10.50 per person

Elegant, stationed display of Coffee, Hot Herbal Tea, Hot Cocoa, Hot Apple Cider, Creamer, Marshmallows, Candy Canes, Whipped Cream, & Sugar Cubes.

You may also opt to do add on Baileys Irish Cream Shots for an additional \$5.00 per person.

Mimosa Bar Display

Elegant, stationed display of orange juice, another seasonal juice of your choice, Avissi Prosecco, a fruit garnish assortment, & champagne stemware. This is a self-serve display.

You may also opt to do add on Vodka for an additional \$5.00 per person, per hour.

Two Hour | \$27

Three Hour | \$30

Four Hour | \$35

Five Hour | \$40

Six Hour | \$45

Bloody Mary Display

Elegant, stationed display of our house made bloody mary mix with vodka, an assortment of garnishes: celery stalk, bacon, lemon, cheese, carrot sticks, & an assortment of spices: old bay, pepper, cayenne, paprika. This is a self-serve display.

You may also opt to do add on Shrimp Cocktail for an additional \$9.50 per person, per hour.

Two Hour | \$35

Three Hour | \$40

Four Hour | \$45

Five Hour | \$52

Six Hour | \$60

Groom's/Presidential Lounge Beer Keg | \$150.00

If you are renting the Grooms/Presidential Lounge for an event or preparation day, you may choose to enhance your experience by adding a Pony Keg. A pony keg estimates about 70 beers.

South Eden will install this to the Keerator located in this venue, for your convenience.

Priced for a domestic standard beer. Pricing will increase with specialty or craft beer selections.

Bourbon Tasting | \$70.00 per person

An elegant display of 4 specialty bourbons, each pre-poured for the amount of guests associated.

An assortment of bitters, sugar cubes, lime, & orange garnishments will also be displayed.

Each bourbon will have a relevant tasting card describing the appearance, aroma, taste, & finish, allowing for creative discussion amongst your group.