



## Wedding Dinner Menus (*Tier 1 through 4*)

Each tier includes water and sweet/unsweet tea.

### *How do I choose my menu for a buffet dinner service?*

Once you have selected a tier please choose one option from each category of the selected tier. Your final selections will be displayed on an elegant stationed arrangement on the day of your event.

### *Can I add additional food to my tier selection?*

You can absolutely select additional items from each category of your tier. This is normally a \$3 to \$3.50 upgrade per person. You can also add additional items from other tiers if desired. Please contact your South Eden Plantation coordinator so they can provide you with a specific estimate for these upgrades.

### *Can I add a salad to my menu?*

You can absolutely add a salad to your menu! It will be a \$3.00 upgrade per person.

### *Can I have a plated menu?*

Plated service is only applicable for specific event sizes. Please contact your South Eden Plantation coordinator to discuss this option for your event.

**Please note:** These menu tiers can be served plated OR buffet depending on the venue site chosen as well as the size of your event. Please ask your South Eden Plantation representative directly about specific food service options for your event. Each tier requires a 7% sales tax and a 22% wait staff gratuity charge per person.

## Tier 1: **Bronze** \$28

### Entrée Selection

- Grilled Chicken
- Pepper Encrusted Flank Steak
- Seared Pork Loin

### Vegetable Selection

- Steamed Broccoli
- Roasted Cauliflower
- Buttered Carrots

### Bread Selection

- Garlic Brushed White Rolls
  - Bread Sticks  
with Garlic Butter
- Rustic cut Baguettes  
with Garlic Butter

### Starch Selection

- Herb Roasted Potato Quarters
  - Rice Pilaf
- Garlic Mashed Potatoes
- Mashed Sweet Potatoes

## Tier 2: **Silver** \$35

### Entrée Selection

- Roasted Pork Tenderloin  
with Granny Smith Fig preserve Glaze
- Seared Seasonal White Fish  
with Fresh Herbs & Lemon Butter
- Roasted Red Wine Beef Brisket  
Seasoned with Cracked Pepper &  
Spices

### Bread Selection

- Ciabatta Rolls
- Rustic Asiago Cheese Loaf  
with Garlic Butter Spread
- Olive Loaf Bread  
with Whipped Butter Spread

### Starch Selection

- Mushroom Risotto
- Sweet Potato Hash with Caramelized  
Onions & Applewood Smoked Bacon
- Herbed Garlic Redskin Tuscan  
Potatoes tossed in Asiago Cheese

### Vegetable Selection

- Sautéed Spinach  
with Caramelized Onions & Grape  
Tomatoes
- Root Vegetables  
with Beurre Noisette (Brown Butter)
- Traditional Collard Greens  
with Apple Wood Smoked Bacon

## Tier 3: **Gold** \$38

### **Entrée Selection**

- House made Fried Chicken
  - Chicken & Waffles
- Braised Brisket in Apricot Liquor
  - Fried Catfish & Shrimp

### **Bread Selection**

- Cornbread & Honey
- Selection of white & wheat rolls
  - House made Biscuits
    - Yeast Rolls
- Biscuit Bar with 3 cheese biscuits & regular biscuits featuring a display of toppings: Honey, Jam, Jalapenos, Gravy, Apple Butter, Cheese  
(Biscuit bar is \$5.50 per person upgrade)

### **Vegetable Selection**

- Black eyed peas & ham
- Braised Collard Greens
- Green Beans & Applewood Smoked Bacon
  - Corn on the Cob with blue cheese & butter
- House made succotash

### **Starch Selection**

- Mashed Potatoes & southern gravy
  - Hoppin' John
- Sweet Potato with brown sugar butter
  - Cheese Grits
- Roasted Potato Hash with onions

## Tier 4: **Platinum** \$55

### Entrée Selection

- 5 Ounce Grilled Fillet Mignon
- Free Range ¼ Bone-in Chicken  
Seared to Perfection
  - Jumbo Lump Crab Cake  
with Thai Chili Aioli
- Premium Carving Station with Chef  
Prime Rib or Strip Loin  
(Note: \$150.00 charge for Culinary  
Attendant; Increase to \$60 per person)

### Bread Selection

- Sun Dried Tomato & Goat Cheese  
Focaccia Bread
- Gourmet Selection of Artisan Breads  
with Chianti Paste & Olive Oil
  - 3 Cheese Biscuitswith Fresh Chives, Basil, Oregano &  
Rosemary

### Vegetable Selection

- Buttered Broccoli Rapine  
with Colored Carrots
- Stuffed Butternut Squash  
with Braised Fennel & Leeks
  - Brussel Sproutswith Apple Wood Smoked Bacon,  
Grape Tomatoes, Onions & Garlic

### Starch Selection

- Harvest Rice  
with Walnuts, Apples, and Cranberries
  - Scalloped Potatoes  
with Feta cheese, White Cheddar, &  
Monterey Jack Layered in Seasoned  
Heavy Cream, Caramelized Onions &  
Cajun Bread Crumbs
- Roasted Garlic Smashed Potatoes  
with Sour Cream, Chives & Bacon