



THE SOUTHERN GOURMET
“Where Southern Meets Gourmet”
Wedding Menu & Wedding Cakes

Please visit our Cafe & Event Venue:
9101 Monroe Road
Café - Suite 110

Southern Garden Events - Suite 120
Charlotte, NC, 28270
TELE: 704.849. SOGO

Email: southerngourmet@windstream.net

www.thesoutherngourmet.net

GOURMET WEDDING DINNER

Served with your choice of Salad, Two Side Dishes & Bakery Basket
Choose Two Entrees for One Price (higher price applies)

Cocktail hour appetizers below.

CHICKEN ENTREES

- *Vidalia Chicken with Caramelized Sweet Onions...17.99
- *Fresh Spinach & Mozzarella Stuffed Breasts, Balsamic Glaze, Parmesan & Rosemary...19.99
- Classic Chicken Marsala with Mushrooms & Rosemary...18.99
- Orange Piccata Chicken, White Wine Orange Sauce & Capers...18.99
- *Balsamic Chicken, Tomatoes, Red Wine & Balsamic Drizzle...17.99
- Classic Lemon Chicken Piccata...18.99
- Beer Braised Chicken with Bacon & Country Vegetables...17.99
- Asiago Chicken with Red Bell Pepper Sauce...19.99
- Sicilian Chicken simmered with Tomatoes, Capers & White Wine...18.99
- Chardonnay Chicken, simmered French style with Bacon & Country Vegetables...17.99
- Bourbon Teriyaki Chicken with Black Sesame Seeds...17.99
- Mediterranean Artichoke Chicken...18.99
- Orange Bourbon Chicken...\$18.99
- Coconut Ginger Chicken...\$18.99

PASTA & VEGETARIAN ENTREES

- Roasted Vegetable Lasagna...17.99
- Seafood Macaroni & Cheese...20.99
- Classic Meat Lasagna...17.99
- Lemon Ricotta Ziti...17.99
- Venetian Macaroni & Cheese...17.99
- Sweet Italian Sausage & Ziti...17.99
- Turkey & Spinach Stuffed Shells...17.99
- *Spinach Stuffed Portabella Mushrooms...17.99
- Chicken & Bacon Lasagna Rolls...18.99

MEAT & SEAFOOD ENTREES

- Bourbon Pecan Pork Tenderloin...20.99
- Angus Roast Beef with Pan Sauce...24.99
- *Smokehouse Pulled Pork BBQ...19.99
- Beef Tenderloin with Mushroom Wine Sauce...25.99
- *Black Forrest Ham with Cranberry Spice Couli...18.99
- Pork Tenderloin Marsala, Mushrooms & Rosemary...19.99
- *Italian Sausage Grill, Marinara, Bell Peppers, & Onions...17.99
- *Cuban Pork Tenderloin with Black Beans & Chimichurri...19.99
- *Greek Shrimp Scampi, Mediterranean twist on an old classic...22.99
- *Center Cut Center Cut Grilled Salmon Piccata...23.99, seasonal
- *Charleston Shrimp & Stone Ground Cheese Grits...22.99
- Roast Turkey with Pan Sauce...18.99
- Center Cut Lemon Tilapia Piccata...22.99
- Beef Tenderloin with Port Wine Sauce...25.99
- Cape Fear Crab Cakes with Dill Caper Sauce...23.99
- *Bourbon Teriyaki Pork Tenderloin...18.99
- *Slow Smoked Beef Brisket with Carolina Sauce...26.99
- Beef Tenderloin Pepper Steak...25.99
- *Gluten Free

Add Entree...3.00-5.00 Add Side Dish...2.00-2.50
Add Beverage Station...2.25 Add Coffee Station...2.50 Split Entrees...1.00

SIDE DISHES

Super Sweet Corn with Basil Butter
Sautéed String Beans & Tomatoes with White Wine
Grilled Seasonal Vegetables
Marsala Carrots
Buttered Baby Lima Beans
Shallot- Ricotta Mashed Potatoes
Country Green Beans
Stuffed Twice Baked Potatoes
Classic Succotash
Fresh Collard Greens
Sautéed Carrots & Sugar Snap Peas
Buttermilk Mashed Potatoes
Tuscan Macaroni & Cheese
Tangerine Rice Pilaf
Creamed Spinach
Orzo Crème Pasta with Spinach & Tomatoes
Fresh Seasonal Fruit Salad
Baby Lima Beans with Herb Cream Sauce
Amaretto Apples or Sugar & Spice Apples
Southern Baked Macaroni & Cheese
String Beans with Shallot Butter & White Wine
Bourbon Mashed Sweet Potatoes
Beer Baked Mac & Cheese
Roasted Baby Potatoes with Rosemary & Olive Oil
Citrus Mashed Sweet Potatoes
Sugar & Spice Carrots
Bourbon Sweet Potatoes

SALADS

Southwest Salad, Salsa Ranch
Classic Caesar, Caesar Dressing
Fruit & Nut Salad, Honey Balsamic Tossed Organic Green Salad, Dilled Buttermilk
Thai Vegetable Salad, Ginger Peanut Dressing

BEVERAGES

Strawberry, Peach or Watermelon Lemonade Punch
Gourmet Coffee & Hot Tea Service
Iced Beverage Station
Iced Latte Station
Hot Chocolate Station
2.99 Per guest, each

Bar Service available & customizable.
Add Iced Tea to your bar...\$7.99 gal.
Add Lemonade to your bar...\$9.99 gal.

KIDS MENU – AGE 10 & UNDER

Roasted Chicken Tenders,
Macaroni & Cheese, Country Green Beans
& Rolls...Half Price

Please let us know of any allergies or special dietary requests,
many of our recipes are adaptable.

THEMED WEDDING DINNER PACKAGES

We've done all the work for you & paired together these great combinations.

Substitutions are welcome & may incur a slightly higher price.

All dinners come complete with butler passed Crostini or Cheese Torte & Crackers for
Cocktail hour & Beverage Tea Station.

LUAU

Coconut Ginger Chicken & Kalua Pua Pork Sliders
Grilled Seasonal Vegetables
Tangerine Rice Pilaf
Tropical Fruit & Nut Salad, Vinaigrette
Hawaiian Sweet Rolls

25.

TUSCAN ROMANCE

Balsamic Chicken & Pork Tenderloin Marsala
Roasted Rosemary Potatoes
Super Sweet Corn with Basil Butter
Tossed Classic Caesar Salad, Caesar Dressing
Petite Croissants, Seeded Rolls & Rosemary Focaccia

25.

SIMPLY SOUTHERN

Vidalia Chicken & Angus Roast Beef in Pan Sauce
Buttermilk Mashed Potatoes
String Beans & Tomatoes
Tossed Organic Garden Salad, Dilled Buttermilk Dressing
Cheddar Corn Muffins & Fresh Baked Yeast Rolls

30.

RUSTIC HOMESTYLE

Gourmet Turkey Meatloaf & Black Forrest Ham
Homemade Macaroni & Cheese
Country Green Beans
Organic Garden Salad, Dilled Buttermilk
Fresh Baked Yeast Rolls & Cheddar Corn Muffins

24.

THAI CUISINE

Teriyaki Chicken & Beef Tenderloin Pepper Steak
Pineapple Coconut Rice
Sautéed Carrots & Sugar Snap Peas
Thai Vegetable Salad with Peanut Dressing
Thai Flat Breads & Fortune Cookies

31.

WEDDING CAKES, CUPCAKES & FAVORS

Let our in-house cake designer create the made from scratch wedding cake of your dreams.

Our cakes & frostings are made with real butter, cream cheese, natural flavorings & Love.

We will also be happy to create your Grooms Cake.

Check out our Gallery page for ideas.

When The Southern Gourmet caters your wedding you will enjoy a substantial discount on your cake as well as a Gift Certificate for a complimentary wedding "Cake Top" to enjoy on your first anniversary.

POPULAR CAKE & CUPCAKE FLAVORS

Amaretto Almond – Classic Yellow

Chocolate Almond – White Velvet

Peanut Butter - Red Velvet – Key Lime

Chocolate Mayonnaise

Lemon Blossom - Coconut Cream

Strawberry Dream - Pumpkin Spice

Hummingbird - Banana Buttermilk - Mocha Marble

PREMIUM CAKE & CUPCAKE FLAVORS

Pink Champagne (not available in cupcake)

Tropical Carrot

Grand Mariner

Honey Lavender Tiramisu

Lemon Blueberry

Orange Rosemary

Italian Cream

FROSTING STYLES

Cream Cheese*

Whipped Cream*

Buttercream – Chocolate Buttercream

Italian Buttercream*

French Buttercream*

Mocha Buttercream

FILLINGS*

Raspberry, Pastry Cream, Chocolate Hazelnut Cream, Grand Mariner, Mocha, Apricot, Chocolate Truffle, Irish Cream, Amaretto, Lemon Curd, Strawberry Curd

CREATIVE LAYERS

Each tier, two different flavors, best of both worlds.

Red Velvet & White Velvet

Chocolate & Vanilla

Pink Champagne & Strawberry

Key Lime & Coconut

Dark Chocolate & Amaretto

Peanut Butter & Chocolate

Dark Chocolate & White Chocolate

Coconut & Chocolate Coconut

Create your own flavor paring....

CAKE PRICES FOR OUR CLIENTS

Traditional Tiered Cakes, starting at 2.99 per guest
Cupcakes start at 24.00 dozen
Cupcake Mini's...19.00 dozen
6" couples cake 25.00
Fondant work Gum Paste or intricate flowers are priced accordingly.

Also available cupcake tiers, sheet cakes, cake pops, whoopee pies & dessert buffets.
Please let us know if we can create a special edible favor for your guests like boxed
Truffles, homemade cookies or mini wedding cakes to take home.

Dessert buffets may be customized & could include
OMG Bars, Cranberry Oat Bars, Sweet Potato Brownies, Cheesecakes, Cappuccino
Brownies, Carolina Dirt Bombs, Homemade Moon Pies, Scones, Mini Pies & Tartlets,
Caramel Apple Pies, Dessert Shooters, Chocolate Dipped Strawberries.

Cake orders Include disposable clear cake plates, forks & napkins.
Please let us know if we should provide a cake topper or flowers.

Please let us know if you need dairy free or Gluten free cake.
*Indicates a slightly higher charge.

APPETIZERS FOR COCKTAIL HOUR

Butler Passed

Butler Passed Crostini...2.99, 3 options
Filo Wrapped Parmesan Asparagus...1.75 ea.
Caprice Sewers...1.99 ea.
Antipasto Skewers...2.50 ea.
Fruit & Cheese Skewers...1.99 ea.
Chipotle Shrimp & Pineapple Skewers...2.99 ea.
BBQ Shrimp Cocktail...30. doz.
Drunken Shrimp Cocktail...30. doz.
Pastry Pinwheels...19. doz.
Cheese Shortbreads...8.99 doz.
Shrimp & Grits Shooters...2.50 per guest
Mac & Cheese Shooters...2.25 per guest
Ahi Tuna on Paris Toast...24. doz.
Homemade Deviled Eggs...15. doz.
Sweet Potato Biscuits with Ham...32. doz.
Tomato Soup & Grilled Cheese Shooters...\$2.50 per guest
Honeyed Goat Cheese & Pistachio Tartlets...19. doz.

Cheeseboards and Appetizer Buffets are available upon request.

ADDITIONAL INFORMATION FOR WEDDING CATERING

- ☑ Please add 8.25% NC Food & Beverage Tax. 7.25% for nonfood items.
- ☑ 24% event service fee includes buffet linens/ set up, service, clean up, wedding decorations, greenery & all service ware. Disposable “china” is also included.
- ☑ Receptions lasting longer than 4 hours may incur an additional service charge.
- ☑ China tableware, bar glasses & linen napkins are available from our rental company at an additional fee, we can price & order any items that you may need.
- ☑ Please visit our Inner Circle page for a list of “Best in The Business” professionals that we work with & recommend including musicians, DJ service, limo’s, florists, venue’s, printers for invitations & photographers, photo booth, caricaturists etc.
- ☑ Your service fee includes service staff; however additional staff starts at 25.00 per person per hour when needed for plated dinners, handling china or after hours. Professional certified Bartenders are available for 35.00 per hour with a four-hour minimum. Our staff will remain on site for minimum of two hours after dinner is scheduled to start. Please let us know if we should schedule staff to stay later. We offer both plated & buffet style dining.
- ☑ Bar service is available & can be customized to suit your event.
- ☑ **Southern Garden Events** is Southern Gourmet’s Garden themed banquet space that seats up to 100. Please call Crystal for availability at 704.849.7646. Visit “Southern Garden Events” for information & pricing. Take a virtual tour of The Garden on our homepage.
- ☑ We support sustainability, our menu items are sourced locally whenever possible & we cook seasonally so that you may enjoy the best of the season’s harvest. Menu items & prices are subject to change due to market fluctuations or produce shortages.
- ☑ The Southern Gourmet is proud to serve Prestige Farms Chicken, Organic & Certified Humane Myers & Braveheart Beef.
- ☑ Even if we do not create your wedding cake, we will be happy to do the cake cutting at no extra charge. Let us know if we can provide cake plates, forks & napkins.
- ☑ Wedding menu prices include upscale disposable “China”.
- ☑ A \$500.00 nonrefundable deposit is required to secure your wedding date. Tastings are at no charge after date has been secured. Unsecured tastings are 25.00 per menu.
- ☑ Please let us know if you need centerpieces or flowers for your guest tables.
- ☑ We will also be happy to cater your rehearsal dinner, bridal shower, bachelor party or day after wedding brunch.
- ☑ Delivery fees are based on your location, but typically will be 25.00 within a 30-minute drive. Locations outside a 30- minute drive may incur a slightly higher fee.
- ☑ Also ask about the \$25.00 all-inclusive menu package that we offer with The South Charlotte Banquet Center www.southcharlottebanquetcenter.com .