

Carolina First Center Wedding Menus

SAVOR...Greenville, catering by SMG, provides exclusive food and beverage services within Carolina First Center. Our award winning culinary team has created unique menu packages to include a wide range of beautifully presented creative cuisines. Custom menus are always welcome, and can be tailored to reflect your specific desires. We pride ourselves on detailed, prompt and friendly service within rooms that will accommodate intimate rehearsal dinners or glorious receptions for 2000 guests. So SAVOR... this moment and put your trust in us. We promise to exceed your expectations.

All Menus Chosen from our Wedding Package Includes the Following Amenities

- A Display of Fruit, Cheese and Crudités for Pre-Dinner Guest Arrival
- Champagne Toast
- Elegant Champagne Flutes for the Bride and Groom to Use for Toasting
- Cake Cutting Service with an Elegantly Topped and Skirted Table
- The Use of Our Cake Serving Pieces
- Coffee, Tea and Water Service
- A Sampling of The Evenings Food for the Bride and Groom to take with them
- 12 X 12 Dance Floor - *Based on availability*
- Mirror Center Pieces with Votive Candles
- Ficus Trees with Up Lighting
- White Table Linens and Choices of Colored Napkins
- Skirted and Elegantly Decorated Buffet Tables
- China Service, Flat Ware and Stem Ware
- Topped and Skirted Gift Table
- No Parking Charges
- Our Wedding Event Specialists who will assist in the planning of your event
- Picturesque Spiral Staircase, Outdoor Water Feature and an Outdoor Terrace for Premier Photo Opportunities

The New Yorker

Seated Dinner, Buffet or Reception
75 person minimum

Seated Dinner Service

Appetizer

Poached Cold Water Lobster Tail with Wakami Salad and a Truffled Shitake Mignonette

Salad

Baby Field Greens with Caramelized Pears, Spiced Walnuts, Maytag Blue Cheese and Champagne Vinaigrette

Served with a Variety of Rustic Breads

Duo Entrée

Porcini Dusted Filet Mignon with a Cognac Demi Glace and Peppered Pancetta Praline

&

Seared Scallops with a Saffron Tomato Cream Sauce

Scallion Whipped Potatoes and Seasonal Baby Vegetables

Reception Service

Butler Passed Chilled Endive with Chevre Cheese and Dried Fruit Compote

Chef Carved Station of Whole Roasted Tenderloin with Cognac Demi Glace

Roasted Garlic Aioli, Dijon Mustard and Rustic Rolls

Action Station of Sautéed Prawns Pomodoro over Sweet Pea Risotto

Caesar Salad with Garlic Croutons and Shaved Romano Cheese

Salmon Gravlox or Whole Poached Salmon with Bagel Chips and Condiments

Tri Color Hummus with Grilled Vegetables and Pita Bread

Spinach and Artichoke Dip with Fresh Sliced Baguette

Classic Crab Cakes with Remoulade Sauce

Sausage Stuffed Mushrooms Dijonaise

Buffet Service

Baby Field Greens with Caramelized Pears, Spiced Walnuts, Maytag Blue Cheese and Champagne Vinaigrette

Mediterranean Orzo Pasta Salad

Rustic Bread Assortment

Porcini Dusted Filet Mignon with a Cognac Demi Glace and Peppered Pancetta Praline

Seared Chicken Breast with Pesto Cream Sauce and Pine Nut/Artichoke Salsa

Seared Atlantic Salmon with Tarragon Beurre Blanc and Black Olive Tapenade

Roasted New Potatoes with Shallots and Rosemary

Wild Rice Pilaf

Sautéed Fresh Seasonal Vegetable Assortment

All New Yorker selections include our listed Wedding Amenities

All Charges are subject to 20% service charge, 6% Sales Tax and 2% Local Tax

San Francisco's China Town

Seated Dinner, Buffet or Reception
75 person minimum

*** Seated Dinner Service ***

Appetizer

Jumbo Shrimp Cocktail with Asian Slaw
Pickled Ginger Remoulade and Spicy Cocktail Sauce

Salad

Baby Field Greens with Cucumber Chowchow, Spicy Cashews, Crispy Won Tons and Fried Rice Noodles with Mandarin Orange/Sesame Vinaigrette, Served with Fresh Rolls and Butter

Duo Entrée

Miso Basted Filet Mignon with Hoisin Demi Glace and
Asian Seared Chicken Breast with Pandun Curry Sauce and
Peanut/Coconut Gremolata
Sesame Sticky Rice and Seasonal Fresh Vegetables

*** Reception Service ***

Chef Carved Station of Char-Su Pork Loin with Chinese Hot Mustard, Cilantro Mayonnaise and Rolls
Action Station of Tempura Fried Shrimp and Vegetables with Soy Ginger Sauce and Asian Remoulade
Assorted Maki Sushi Display with Wasabi and Soy
Vegetable Soba Noodle Salad with Sweet Soy Vinaigrette
Cucumber Cups with Shredded Duck Slaw
Chilled Sweet Soy Glazed Flank Steak Skewers
Chicken Satay with Peanut Sauce
Assorted Steamed Pot Stickers
Vegetable Egg Rolls with Dipping Sauces

*** Buffet Service ***

Japanese Cucumber Salad with Cilantro /Mirin Vinaigrette
Vegetable Soba Noodle Salad
Mandarin Spinach Salad with Orange/Sesame Vinaigrette
Char-Su Pork Loin with Hoisin Demi Glace
Asian Seared Chicken with Pandun Curry Sauce and Peanut/Coconut Gremolata
Wok Seared Garlic Shrimp and Scallops with Edamame
Thai Style Fried Rice and Jasmine Rice
Stir Fried Vegetables
Shrimp Chips with Peanut Sauce

*All San Francisco's China Town selections include our listed Wedding Amenities
All Charges are subject to 20% service charge, 6% Sales Tax and 2% Local Tax*

Seattle – The Great Northwest

Seated Dinner, Buffet or Reception
75 person minimum

◆ Seated Dinner Service ◆

Appetizer

Dungeness Crab Cakes with Fried Capers and Red Pepper Remoulade

Salad

Bib Lettuce with Smoked Duck, Dried Fruit Compote, Spiced Candied Hazelnuts and
Pinot Noir Vinaigrette Served with Rustic Breads

Duo Entrée

Roast Petite Rack of Lamb with Rosemary Demi Glace &
Hickory Planked Salmon with Charred Tomato Coulis and Shoepeg Corn Salsa
Risotto of Smoked Bacon and Forest Mushrooms
Fresh Seasonal Vegetables

◆ Reception Service ◆

Chef Carved Leg of Lamb with Aioli, Stone Ground Mustard,
Mint/Cilantro Sauce and Rustic Rolls
Action Station of Smoked Chicken Quesadillas with Sun Dried Tomatoes and Pico de Gallo
Alder Smoked Salmon Display
Grilled and Marinated Vegetable Display with Dipping Sauces
Spoon Canapés of Truffled Yukon Gold Potato Salad with Crème Fraiche
Peppered Shrimp on Cucumber Rounds
Wild Mushroom, Leek and Goat Cheese Tartlets
Crab Cakes with Red Pepper Remoulade

◆ Buffet Service ◆

Baby Field Greens with Dried Fruit Compote, Spiced Candied Hazelnuts and
Pinot Noir Vinaigrette
Rustic Bread Assortment
Truffled Yukon Gold Potato Salad with Crème Fraiche
Mediterranean Tabbouleh Salad
Hickory Planked Salmon with Charred Tomato Coulis and Rock Shrimp/Shoepeg Corn Salsa
Seared Rosemary Chicken Breast with Wild Mushroom Ragout
Wild Rice Confetti Pilaf
Penne Pasta Pomodoro
Fresh Seasonal Vegetables

All Seattle selections include our listed Wedding Amenities

All Charges are subject to 20% service charge, 6% Sales Tax and 2% Local Tax

New Orleans

Seated Dinner, Buffet or Reception
75 person minimum

Seated Dinner Service

Appetizer

Savory Bread Pudding with Rock Shrimp Etouffee

Salad

Iceberg Lettuce with Black Eyed Peas, Corn and Cucumber Salsa, Corn Bread Croutons and Basil Vinaigrette
Served with Assorted Rustic Breads, Corn Bread and Biscuits

Entrée

Double Cut Bone in Pork Loin Chop with Pecan Spoon Bread and Bourbon Bordelaise Sauce
Goat Cheese Mashed Potatoes
Fresh Seasonal Vegetables

Reception Service

Chef Carved Roast Pork Loin with Apricot Mustard, Roasted Garlic Aioli and Dollar Rolls
Rock Shrimp and Stone Ground Cheddar Cheese Grits
Crab and Artichoke Dip with Fresh Baguette
Pickled Onion and Green Bean Salad
Cucumber Cups with Crab Salad
Mini Muffaletta Sandwiches
Grilled Sausage Sampler
Creole Style Meatballs in Sweet Tomato Jam
Four Cheese Fondue with Cubed French Bread

Buffet Service

Shrimp and Sausage Gumbo
Scallion White Rice
Roast Pork Loin with Pecan Spoon Bread and Bourbon Bordelaise Sauce
Goat Cheese Mashed Potatoes
Fried Catfish Nuggets with Pickled Watermelon Remoulade
Iceberg Lettuce with Black Eyed Peas, Corn and Cucumber Salsa, Corn Bread Croutons and Basil Vinaigrette
Pickled Onion, Green Bean and Bacon Salad
Fresh Seasonal Vegetables
Rustic Bread, Corn Bread and Biscuits with Butter

All New Orleans selections include our listed Wedding Amenities

All Charges are subject to 20% service charge, 6% Sales Tax and 2% Local Tax

Atlanta

Seated Dinner, Buffet or Reception
75 person minimum

Seated Dinner Service

Appetizer

Grilled Shrimp Brochette atop Stone Ground Cheddar Cheese Grits

Salad

Vine Ripened Tomato, Cucumber and Sweet Vidalia Onion Salad with Cider Vinaigrette

Fresh Corn Muffins and Biscuits with Butter

Entrée

Spiced Pecan Crusted Chicken Breast with Peach/Ginger Chutney and Sweet Corn Beurre Blanc

Country Ham Risotto

Seasonal Fresh Vegetables

Reception Service

Action Station of Classic Shrimp and Stone Ground Cheddar Cheese Grits

Grilled Short Ribs with BBQ Sauce

Fried Chicken Tenders with Dipping Sauces

Scallion and Cheddar Stuffed Potato Skins

Spinach Dip with Fresh Baguette

Petite Ham Biscuits with Honey Mustard Sauce

Pimento Cheese Pinwheels

Deviled Eggs with Crab Salad

Artichoke Petals with Herbed Cream Cheese and Prosciutto

Buffet Service

Roast Pork Loin with Caramelized Vidalia Onions and Red Eye Bordelaise Sauce **or** Pulled Pork BBQ

Buttermilk Fried Chicken

Country Fried Steak with White Gravy

Yukon Gold Mashed Potatoes

Tomato, Cucumber and Sweet Onion Salad with Cider Vinaigrette

Country Macaroni Salad with Cheddar Cheese and Bacon

Mixed Field Greens with Horse Radish Ranch Dressing

Fresh Corn Muffins and Biscuits with Butter

Succotash with Fried Okra

Southern Style Green Beans

All Atlanta selections include our listed Wedding Amenities

All Charges are subject to 20% service charge, 6% Sales Tax and 2% Local Tax

Chicago

Seated Dinner, Buffet or Reception
75 person minimum

✧ Seated Dinner Service ✧

Appetizer

Antipasto of Cured Salami, Olives, Peppers and Provolone Cheese

Salad

Caesar Salad with Roasted Garlic Crostini

Focaccia Bread and Rustic Rolls with Butter and olive oil

Entrée

Seared Chicken Breast Saltimbocca with Lemon/Parmesan Beurre Blanc

Roasted Red Pepper Risotto

Grilled Fresh Seasonal Vegetables

✧ Reception Service ✧

Action Pasta Station of Penne Pomodoro and Smoked Chicken in Pesto Cream

Focaccia Bread and Rustic Rolls

Antipasto Display of Cured Meats, Marinated Vegetables, Cheese and Olives

Pizza Station

Prosciutto, Goat Cheese and Pine Nuts and the Classic Margarita

Caesar Salad with Roasted Garlic Crostini

Fried Mozzarella with Marinara Sauce **or** Spanakopita

Tomato Petals with Fresh Mozzarella and Artichoke Tapenade

Bruschetta with Asiago Cheese and Black Olive Tapenade

✧ Buffet Service ✧

Chicken Saltimbocca with Lemon/Parmesan Beurre Blanc

Lasagna Bolognese

Confetti Rice Pilaf

Tomato, Basil and Fresh Mozzarella Salad

Penne Pasta Salad with Basil Pesto

Caesar Salad

Focaccia Bread and Rustic Rolls with Butter and olive oil

Sautéed Italian Green Beans and Italian Squash

All Chicago selections include our listed Wedding Amenities

All Charges are subject to 20% service charge, 6% Sales Tax and 2% Local Tax

Brunch Buffet

75 person minimum

Chef Carved Top Round of Beef
With Rosemary Aioli, Stone Ground Mustard Horseradish Sauce and Rustic Rolls



Chef Attended Frittata/Omelet Action Station
To Include Crab meat, Bacon, Caramelized Onions, Cheese, Green Peppers and Tomatoes



Belgian Waffles
With Maple Syrup and Fruit Toppings

Scrambled Eggs
With Sour Cream and Chives

Chicken and Apple Sausage Links

Hickory Smoked Bacon

Roasted Red Potatoes



Whole Poached Salmon Display
With Herbed Cream Cheese

Fresh Fruit Display
With Yogurt Dipping Sauce

Fresh Biscuits
With Butter and Preserves

Orange Juice, Coffee and Hot Tea

All Charges are subject to 20% service charge, 6% Sales Tax and 2% Local Tax

Embellishments

Passed Hors d'oeuvres
Priced by 100 pieces

SAVOR... Signatures	Peppered Shrimp on Cucumber Rounds with Herb Cream Cheese and Italian Salsa
	Shaved Beef Tenderloin Crostini with Caper Aioli and Roasted Pepper Salsa
	Goat Cheese and Dried Fruit Compote on Root Vegetable Chips
	Smoked Salmon on Bagel Chips with Dill Cream Cheese and Black Olive Tapenade
	Belgian Endive Spears with English Stilton Cheese and Spiced Walnuts
	Artichoke Petals with Shrimp Salad, Red Pepper Hummus and Feta Cheese
Spoon Canapés	Truffled Potato Brunoise with Domestic Caviar
	Salmon Gravlox with Lemon/Ginger Crème Fraiche
	Tuna Tartar with Tobiko and a Wonton Crisp
	Pecan Smoked Salmon with Bacon Praline and Tomato Confit
Tea Sandwiches	Prosciutto Ham with Apricot Cream Cheese
	Smoked Chicken and Pecan Salad
	Crab and Peppered Bacon with Rosemary Aioli
	Curried Egg Salad with Arugula
	Shrimp Salad with Fresh Dill
	Smoked Salmon with Chive Cream Cheese

For additional hors d'oeuvre selections please inquire with your sales representative

Drinks	Champagne Punch
	Sparkling Peach Punch
	Citrus Punch
	Punch Fountain Rental
	Assorted Sodas and Bottled Water
	Freshly Brewed Coffee Station

**One gallon is equivalent to approximately 32 servings*

Libations

WINE & COCKTAIL SELECTIONS

HOUSE COCKTAILS
PREMIUM BRAND COCKTAILS
CORDIALS & COGNACS
TWO LIQUOR HOUSEDRINKS
TWO LIQUOR PREMIUM DRINKS
DOMESTIC BEER
IMPORTED OR MICRO BREWED BEER
SOFT DRINK
BOTTLED WATER
FRUIT JUICE
CHAMPAGNE PUNCH
SPARKLING PEACH PUNCH - NON ALCOHOLIC
FRUIT PUNCH - NON ALCOHOLIC
DOMESTIC KEG BEER
IMPORTED OR MICRO BREWED KEG BEER

PREMIUM BRANDS

Myer's Rum ~ Dewar's Scotch ~ Cuervo 1800 t ~
Seagram's VO ~ Stolichnaya Vodka ~ Tanqueray Gin ~
Jack Daniel's Bourbon
Hosted premium bar service
Charged Per Person by the first hour

HOUSE BRANDS

Smirnoff Vodka ~ Gordon's Gin ~ Bacardi Rum ~ Jim
Beam Bourbon ~ Scoresby Scotch ~ Seagram's 7 ~
Cuervo Gold Tequila
Hosted house bar service
Charged Per Person by the first hour

WINE TIERS

HOUSE
HIGHLY RECOMMENDED
SUPERIOR
PREMIUM
SPARKLING WINE OR CHAMPAGNE

HOSTED BAR SERVICE POLICIES

One bartender per 100 - 125 guests is recommended. A service charge per bartender for the first three hours will apply if sales do not exceed a certain amount. Prices do not include a 20% service charge, state sales tax of 6%, state liquor tax of 5% and local sales tax of 2%.

CASH BAR SERVICE POLICIES

One bartender per 75 - 100 guests is recommended. A service charge per bartender for the first three hours will apply if sales do not a certain amount. Prices are inclusive of a state sales tax of 6%, state liquor tax of 5% and local sales tax of 2%.

ALCOHOL SERVICE POLICIES

All alcoholic beverages **must** be served by employees of the Carolina First Center.
It is our policy to request valid picture identification for guests appearing to be under 30 years of age.