



CONTACT

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PHILOSOPHY

Food is more than sustenance—it evokes tale-telling emotion.

Known for its high standard of service, creativity, and elegance, 8th Wonder Cuisine transforms evening affairs into immersive dining experiences. With a farm-to-table approach and locally sourced ingredients, each dish is crafted with quality and artistic presentation.

Whether an intimate dinner or a grand celebration, our personal chefs, bartenders, and event professionals curate every detail.

The goal is not to simply deliver food and drink, but good ol' Southern hospitality.

Evening Event Guide

Guests are encouraged to utilize this guide for seamless navigation of menus and services.

Contact dedicated staff for availability and assistance curating the perfect affair.

Evening pricing is limited to services rendered after 4 PM.

PASSED HORS D'OEUVRES

\$28/dozen | 3-5 pieces/person

Vegetarian

Maitake Mushroom Canape, Polenta

Red Beet Tartare, Goat Cheese, Candied Pecans, Rye Toast, Microgreen

Gazpacho Soup Shooter, Blueberry, Lemon, Mint

Watermelon Salad, Feta, Basil

Caprese Skewer, Mozzarella, Tomato, Basil, Balsamic Reduction

Seafood

Lump Crab Cakes, Remoulade, Lemon

Flaming Rods, Hot Cheetos, Crème Fraîche, Caviar, Chives

Smoked Oyster Ceviche, Crostini, Avocado, Red Onion, Heirloom Tomato, Cilantro

Shrimp & Grits Shooter, Chesapeake Cream, Bacon, Parsley

Ahi Tuna Poke, Phyllo, Carrot, Peas, Sesame Ginger Emulsion

Shrimp Scampi, White Wine, Garlic

Spinach Artichoke Mousse, Phyllo

Meat

Charcutini, Choice Meats, Artisan Cheeses, Accompaniments

Chicken Satay, Thai Peanut, Curried Chocolate

Seared Duck Surfer, Mango Pico, Bibb Lettuce

Seared Filet, Heirloom Tomato Sauce

Sticky Meatball, Teriyaki Glaze, Sesame Seeds, Chives

PLATTERS & DISPLAYS

Fresh Vegetable Crudité \$8/person

Served with Assorted Crackers, Pimento Cheese, Spinach Artichoke Mousse, Black Sesame Hummus

Grazing Table \$16/person

3-4 oz Cheese, 2 oz Meat/person

Served with Crostini, Assorted Crackers, Choice Meats, Artisan Cheeses, Baby Dill Pickles, Blue Cheese Stuffed Olives, Spiced Apple Chutney, Almonds, Table Grapes

Poached Shrimp Cocktail \$13/person

6-8 Shrimp, 3 Oyster/person

Bloody Mary Cocktail, Citrus Remoulade, Lemon Wheels

Add Oysters w/Red Wine Mignonette \$6/person

Add Salmon Dip w/Crackers \$4/person

Slider Trio \$15/person

Angus Beef (*sub Black Bean*) Burger Slider, Bibb Lettuce, Colby Jack Cheese, Chipotle Aioli, Grape Tomato, Brioche

Cuban Medianoche Slider, Smoked Ham, Baby Swiss, Caribbean Mustard, Sweet Pickle, Potato Roll

Pulled Pork (*sub Chicken*) Slider, Gold Rush BBQ, Slaw

Big MAC \$10/person

Collard Greens, 3-Cheese, Caramelized Onions

Add Chicken \$3/person

Add Lobster \$5/person

Meatball Selects \$13/person

Chicken & Waffle, Maple Syrup

Sticky Beef, Teriyaki Glaze, Sesame Seeds, Chives

Pork Lion's Head, White Pepper, Green Onion, Soy

ACTION & CARVING STATIONS

Stations will be opened and replenished for 2 hours

Build Your Own Salad \$14/person

Mixed Greens, Romaine, Tomatoes, Cucumbers, Red Onion, Carrots, Croutons, Almonds, Marinated Olives, Shredded Colby Jack, Shaved Parmesan, Turkey, Ham, Chicken, Bacon Bits

Served with Ranch, Blue Cheese, Catalina, Italian, Balsamic Vinaigrette

Pommes Frites \$7/person

Chipotle Aioli, Caribbean Mustard, Sriracha Ketchup, Truffle Parmesan, Enhance Season-All

Twice Baked Potato \$8/person

Toppings: Bacon, Smoked Gouda, Pico de Gallo, Crema de Adobo, Caramelized Onions

Street Tacos

Served with Corn and Flour Tortillas, Lettuce, Cotija Cheese, Guacamole, Onions, Lime Crema, Hot Sauces

One Protein \$12/person **Two Protein** \$15/person **Three Protein** \$17/person

Pork Carnitas, Chuck Barbacoa, Seared Flounder, Grilled Chicken, Maitake Mushrooms

Choice of Two Salsas

Salsa Rojo, Salsa Verde, Tomatillo Salsa, Mango Pico

Add Cauliflower Cilantro Rice & Black Beans \$3/person

Add Tortilla Chips \$2/person

ACTION & CARVING STATIONS (cont.)

Stations will be opened and replenished for 2 hours

Carving Stations (\$100 for Uniformed Chef for 2 Hours)

Served with Dinner Rolls & Butter

One Protein \$18/person **Two Protein** \$26/person

Sirloin, Lemon Pepper Roasted Turkey, BBQ Salmon, Orange-Rosemary
Pork Loin

Premium Meats add \$5/person

Grilled Filet, Smoked Steamship Round, Herb de Provence Prime Rib

Choice of Two Sauces

Bordelaise, Horseradish Cream, Au Jus, Lemon Herb Butter, Chimichurri
Creme Fraiche, Red Pepper Romesco

One Side Included, **Two Sides** \$5/person, **Three Sides** \$11/person

Mixed Greens Salad, Grape Tomato, Cucumber, Colby Jack Cheese, Croutons, Italian
Dressing

Classic Ratatouille, Seasonal Squashes, Zucchini, Heirloom Tomato, Onion, Eggplant

Creamy Grits, Potato, Tomato, Onion, Bell Pepper, Bacon, Gruyere Cheese

Green Bean Almondine, Crispy Prosciutto, Dijon Cream

Quinoa, Brown Rice, Blistered Tomatoes, Carrots Vichy, Chickpea, Cucumbers, Onions

DINNER BUFFETS

Served with Bread, Butter, Hot Beverage Station.

We can customize any menu. Prices are subject to change.

Pinewood Buffet \$54/person

Select Once Salad, Two Entrees, Two Sides & Two Desserts

Midlands Buffet \$60/person

Select Two Soups or Salads, Two Entrees, Two Sides & Three Desserts

Carolina Buffet \$68/person

Select Two Soups or Salads, Two Entrees, Three Sides & Four Desserts

Soups and Salads

Heirloom Tomato Bisque, Basil, Oregano

Butternut Squash Soup, Ras el Hanout, Yogurt

Soup à l'Oignon, Lardons, Toasted Baguette

Mixed Greens, Romaine, Tomato, Cucumber, Colby Jack Cheese, Italian dressing

Kale, Pears, Pepitais, Brussels Sprouts, Radicchio, Cranberries, Poppyseed Dressing

Hearts of Romaine, Shaved Parmesan Garlic Croutons, Caesar Dressing

Entrees

A vegetarian option is available with all selections.

Lemon Pepper Roasted Turkey, Cranberry Relish, Gravy

Blackened Alaskan Salmon, Lemon Herb Butter

Coca-Cola Braised Chuck Roast, Onions, Carrots, Potatoes

Herb Rubbed Pork Loin, Orange, Peppercorn, Au Jus

Chicken Tagine, Onion, Carrots, Preserved Lemon

Moroccan Rainbow Trout, Citrus, Onions, Roasted Peppers, Blistered Tomatoes

Sides

Roasted Garlic Potatoes Gratin

3-Cheese Macaroni & Cheese

Quinoa Salad

Parmesan Garlic

Cauliflower Mash

Roasted Brussels Sprouts

Tri-Color Pasta Salad

Jasmine Rice

Broccoli Cheese Casserole

Roasted Root Vegetables

DINNER BUFFETS (cont.)

Miniature Desserts

Dark Chocolate Mousse

Epicurean Fruit Tart

Chef's Choice Bread Pudding

Assorted Cheesecake Bites

Cupcakes

Milk & Cookies

Apple Pie Tartlets

Mango Coconut Chia Pudding

Boston Cream Bites

Baklava Cups

PLATED DINNERS Guest Selection Required Prior to Event

Served with Bread, Butter, Hot Beverage Service.

We can customize any menu. Prices are subject to change.

Two Course Menu \$52/person (salad & entree)

Three Course Menu \$60/person (salad, entree, dessert)

Three Course Duo Menu \$70/person (salad, duo entree, dessert)

Salad (please select one)

Mixed Greens, Candied Pecans, Strawberry, Dark Chocolate Vinaigrette

Romaine Hearts, Egg, Carrots, Cucumber, Tomatoes, Colby Jack Cheese, Avocado Ranch

Baby Spinach, Tri-Colored Bell Peppers, Carrot, Crispy Wonton, Mandarin, Sesame Miso Dressing

Asparagus, Brussels Sprouts, Mint, Toasted Walnuts, Parmesan, Chili Oil, Citrus Dressing

Frisee, Arugula, Roasted Beets, Goat Cheese, Honey Vinaigrette

Entrees (please select two)

A vegetarian option is available with all selections.

Eggplant Parmesan, Linguini, Garden Ragu, Green Bean Almondine

Stuffed Cabbage Roll, Garlic Parmesan Roasted Cauliflower, Garden Ragu

Herb Crusted Salmon, Wild Rice Pilaf, Spinach Oil

Lump Crab Cakes, Creole Remoulade, Chow Chow, Frisee Salad

Swordfish Steak, Beet Puree, Prosciutto, Sweet Potato Hash

Grilled Chicken Breast, Carrots Vichy, Orzo, Shallot Butter

Marinated Flank Steak, Bacon Potato Au Gratin, Sautéed Kale

Entree Duos (please select one)

Braised Beef Short Rib & Sea Bass

Creamy Grits, Cabbage, Succotash, Mirapoix

Lamb Shank & Shrimp Skewer

Mushroom Parmesan Risotto, Sweet Peas, Red Wine Reduction

Roast Beef Tenderloin & Butter Poached Lobster *add \$10/person*

Poached Crimini Mushrooms, Garden Ragu, Lemon Asparagus, Bearnaise

PLATED DINNERS (cont.)

Dessert (please select one)

Chocolate Cake, Chocolate & Caramel Sauce, Whip

Assorted Trio *Cheesecake Bite, Donut Hole, and Macaron*

Epicurean Fruit Tart

HOSTED BAR

All bar packages include soft drinks and are charged at an hourly rate for all guaranteed adults over 21.

Beer & Wine

2 Hours, \$11/person

3 Hours, \$15/person

4 Hours, \$19/person

Sommelier Choice Beer & Wine Pairing

Call Package

2 Hours, \$13/person

3 Hours, \$18/person

4 Hours, \$23/person

Low Water Vodka, Bacardi Rum, Dewar's White Label Scotch, High Cotton Bourbon, Sommelier Choice Beer & Wine Pairing

Premium Package

2 Hours, \$16/person

3 Hours, \$21/person

4 Hours, \$26/person

Grey Goose Vodka, Bacardi Rum, Bombay Sapphire Gin, Teramana Tequila, Johnnie Walker Black Label Scotch, High Cotton Bourbon Whiskey, Bulleit Rye Whiskey, Sommelier Choice Beer & Wine Pairing

ENHANCEMENTS

Custom Macarons \$9/each

Two Housemade Macarons, Boxed & Tied with a Ribbon

Bottled Water for the Table \$6/each

One Liter Aqua Panna Still Water or San Pellegrino Sparkling Water

Cake Cutting Service \$2/person

Happy to Cut, Plate, Serve, & Box

Hot Beverage Station \$125/setup (*includes first 50 persons*) + \$0.75/person

Colombian Coffee, Hot Water, Assorted Teas, Sweeteners, Cream

Water Bar \$135/setup

Fruit Infused Water Trio *Assorted Berries, Citrus, Cucumber*

Celebration Toast \$5/person

Signature Cocktail \$11/person (*or \$3/person with Bar Package*)

Wine Service with Dinner *Complimentary with Bar Package*

Additional Charges Apply Based on Wine Selection

Curated Gift Box Starting at \$45/person

THINGS TO KNOW

Supplements & Additions

- Pre-Printed Menus
- Wine/Beer Pairings
- Signature Cocktails
- Themed Bars
- Take-Home Gifts & Favors
- Additional Courses
- In-House Rentals

Special Notes

- Pricing is based on 50 person minimum.
- Seasonal menu items are subject to availability and change.
- We are happy to customize any menu and price accordingly.
- Please inform us of known allergies and dietary restrictions prior to your event so that we can properly accommodate your needs.
- All food and beverage is subject to 18% service fee.
- A \$75 concierge fee is included in all invoices to provide you with prompt care 7 days a week.

Rental Notes

- Required Door Greeter
(\$15/hour, 4-hour minimum)
- On-Site Staff Members
(\$150/person)
- Coat Check Attendant
(\$150/attendant)
- \$3/Linen for Auction/Non-food Tables
- Dance Floor
(Starting at \$1,000)
- Bar Setup Fee
(\$125/bar)
- 5' Round Tables and Chairs Included
(100 person min.)
- White or Black Napkins & 90" x 90" Linen Included
(100 person min.)

Payments & Contracts

A signed contract is required after proposal acceptance to receive a secure payment link. 25% **or** \$2,500, **whichever is greater**, non-refundable retainer is due at time of booking. Final balance is due 30 days prior to the event date. If the event date is less than 30 days away, payment is due in full.