

WEDDING GUIDE

Tans Creations Catering

Greenville, SC - Travel available

Made-from-scratch comfort food with elevated presentation - built around your vision, your guests, and your budget.

Contact: 864-275-5231 • privatechef@tanscreations.com • Facebook: Tans Creations

Welcome

Thank you for considering Tans Creations Catering for your wedding celebration. This guide is a starting point - every wedding menu can be customized for dietary needs, cultural preferences, and your overall wedding vibe (classic, modern, rustic, or casual).

How to use this guide: Choose a reception style and a menu collection, then tell us your guest count, venue location, and service level (setup-only or full service). We will turn it into a clean proposal.

What's Inside

- Reception Styles (Plated, Buffet, Stations)
- 5 Signature Wedding Menus (with pricing)
- Service Levels (Setup vs Full Service)
- Add-Ons (apps, dessert, late-night)
- Details of Service (timing, staffing, rentals)
- Booking & Payment Terms (template)

Reception Styles

Plated (Seated) - A formal, coursed meal served to each guest at their seat.

Buffet - A guest-favorite for variety and comfort. Great for 50-200+ guests.

Food Stations - Multiple stations around the room for a fun, modern flow.

Not sure what fits? Buffets and stations are perfect for a relaxed wedding. Plated service shines when you want a classic, timed dinner experience.

How Pricing Works

Food price per person covers ingredients, prep, cooking, and standard packaging/serving pans.

Service is added depending on the level you choose.

Setup Service: delivery + buffet/station setup + sternos + labeling + light styling (no guest serving).

Full Service: setup + staffed buffet/stations + maintaining the line + breakdown + cleanup of food service area.

Suggested service add-ons (starting points): Setup +\$8/person • Full service +\$18/person. Final staffing may adjust based on venue rules, timeline, and guest count.

Signature Wedding Menus

Each menu below is written for a wedding buffet. We can convert any menu to plated service upon request.

Menu 1: Southern Elegance Buffet

Classic wedding comfort with Southern flavor.

Proteins (choose 2)	<ul style="list-style-type: none"> • Herb-roasted chicken with pan gravy • Smothered pork loin with caramelized onions • Honey-glazed salmon (+\$6)
Sides (choose 2)	<ul style="list-style-type: none"> • Garlic mashed potatoes • Baked mac & cheese • Seasonal vegetables • Candied yams
Salad	Mixed greens with ranch and vinaigrette
Bread	Warm rolls with whipped butter
Dessert (optional)	<ul style="list-style-type: none"> • Banana pudding cups (+\$5) • Mini peach cobbler jars (+\$6)

Pricing (per person)	
Food: \$38	Setup: +\$8 • Full service: +\$18
Example totals	Setup total: \$46 • Full service total: \$56

Kid-friendly swap available: chicken tenders + tater tots (+\$4/person for kids).

Menu 2: Taco Bar (Build-Your-Own)

Fun, casual, and perfect for mixed age groups.

Proteins (choose 2)	<ul style="list-style-type: none"> • Chipotle-lime grilled chicken • Seasoned ground beef • Citrus garlic shrimp (+\$6)
Sides (choose 2)	<ul style="list-style-type: none"> • Cilantro-lime rice • Seasoned black beans • Pinto beans • Street corn salad
Salad	Southwest chopped salad with chipotle ranch and lime vinaigrette
Bread	Flour tortillas + corn tortillas + tortilla chips
Dessert (optional)	<ul style="list-style-type: none"> • Churro bites (+\$5) • Tres leches cups (+\$6)

Pricing (per person)	
Food: \$34	Setup: +\$8 • Full service: +\$18
Example totals	Setup total: \$42 • Full service total: \$52

Includes toppings: lettuce, cheese, pico de gallo, salsa verde, sour cream, jalapenos.

Menu 3: Carolina BBQ + Lowcountry Sides

Backyard-elegant, rustic, and crowd-pleasing.

Proteins (choose 2)	<ul style="list-style-type: none"> • Pulled BBQ chicken • Slow-cooked pulled pork with house BBQ sauce • Smoked turkey breast (+\$4)
Sides (choose 2)	<ul style="list-style-type: none"> • Baked beans • Creamy coleslaw • Mac & cheese • Buttered corn
Salad	Garden salad with cucumber and tomato and house vinaigrette
Bread	Hawaiian rolls + pickles + onions
Dessert (optional)	<ul style="list-style-type: none"> • Peach cobbler (+\$6) • Mini pound cake + berries (+\$6)

Pricing (per person)	
Food: \$40	Setup: +\$8 • Full service: +\$18
Example totals	Setup total: \$48 • Full service total: \$58

Great with a late-night slider bar add-on (+\$10/person).

Menu 4: Italian Comfort Wedding Buffet

A warm, romantic menu that serves beautifully in buffet or plated style.

Proteins (choose 2)	<ul style="list-style-type: none"> • Chicken Parmesan with marinara + mozzarella • Herb-roasted pork loin with garlic jus • Garlic butter shrimp (+\$6)
Sides (choose 2)	<ul style="list-style-type: none"> • Baked ziti • Roasted vegetables • Garlic mashed potatoes • Penne alfredo (+\$3)
Salad	Classic Caesar salad with shaved parmesan and croutons
Bread	Garlic knots + herb butter
Dessert (optional)	<ul style="list-style-type: none"> • Tiramisu cups (+\$7) • Cannoli dip + cookies (+\$6)

Pricing (per person)

Food: \$42	Setup: +\$8 • Full service: +\$18
Example totals	Setup total: \$50 • Full service total: \$60

Ask about plated service upgrade: +\$10/person (staffing dependent).

Menu 5: Surf + Soul (Seafood + Southern Fusion)

Elevated, soulful, and perfect for a statement dinner.

Proteins (choose 2)	<ul style="list-style-type: none"> • Creole shrimp • Herb-roasted chicken with lemon butter • Blackened salmon (+\$6)
Sides (choose 2)	<ul style="list-style-type: none"> • Cheesy grits • Roasted seasonal vegetables • Candied yams • Dirty rice
Salad	Cucumber + tomato salad with light vinaigrette
Bread	Cornbread muffins + honey butter
Dessert (optional)	<ul style="list-style-type: none"> • Sweet potato cake squares (+\$6) • Mini bread pudding cups (+\$6)

Pricing (per person)

Food: \$48	Setup: +\$8 • Full service: +\$18
Example totals	Setup total: \$56 • Full service total: \$66

Ideal for stations too: shrimp & grits station + carving chicken station.

Add-Ons & Enhancements

- **Butlered appetizers** (choose 3): mini crab cakes, chicken & waffle bites, spinach dip cups, steak bites, bruschetta - **+\$12-\$18/person**
- **Stationary grazing table:** charcuterie + fruit + dips - **starting at \$250**
- **Non-alcoholic beverage station:** tea, lemonade, infused water - **+\$4/person**
- **Late-night snacks:** slider bar, taco bar reload, loaded fries - **+\$8-\$14/person**
- **Dessert table:** banana pudding, cobblers, mini cakes - **+\$6-\$10/person**
- **Kids meals:** tenders + tots or mac & cheese cups - **\$14-\$18/child**

All menus can be adjusted for allergies and dietary needs (gluten-free, dairy-free, vegetarian).

Details of Service

Typical timing: pricing assumes a 4-5 hour reception window plus setup and breakdown. Extended event time may require overtime staffing.

Staffing guidelines (buffet/stations): 1 attendant per 20 guests (minimum 2 attendants) + a lead captain for larger events. Bartending is available upon request.

Included equipment (standard): chafing dishes, sternos, serving utensils, and disposable serving pans. Upgrade options for plates/flatware/cups are available if your venue requires it.

Venue requirements: Some venues require a licensed/insured caterer, specific trash removal, or kitchen fees. We will confirm requirements during planning so there are no surprises.

Booking & Payment (Template)

To reserve your date, we recommend a signed agreement and a non-refundable retainer. Final guest count is typically due 10-14 days before the event.

- **Retainer:** 25% to reserve the date
- **Second payment:** 50% due 60 days prior (for weddings)
- **Final payment:** remaining balance due 10 days prior
- **Changes:** menu tweaks welcome up to the final-count deadline
- **Cancellations:** retainer is non-refundable; additional refunds depend on timeline and purchases

Want a tasting? A private tasting can be scheduled for a small fee that can be credited toward your final invoice if you book.

Ready for a Proposal?

Send your date, venue address, estimated guest count, and the menu + service level you like. We will reply with a detailed proposal including staffing, delivery/setup details, and totals.

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