



## Coffee Break Packages

### Start Off the Morning Coffee Breaks

#### **The State Street Break**

Orange, Apple or Cranberry Juice  
Assorted Breakfast Breads  
Regular and Decaffeinated Coffee  
Assorted Herbal Teas

**\$8.00 per person**

#### **The 12th Street Break**

Orange, Apple or Cranberry Juice  
Assorted Breakfast Breads  
Seasonal Fresh Fruit with Yogurt Dip  
Regular and Decaffeinated Coffee  
Assorted Herbal Teas

**\$9.00 per person**

#### **The Monticello Street Break**

Orange, Apple or Cranberry Juice  
Assorted Breakfast Breads  
Seasonal Fresh Fruit with Yogurt Dip  
Assorted Fruit Yogurts  
Assorted Breakfast Bars  
Regular and Decaffeinated Coffee  
Assorted Herbal Teas

**\$10.00 per person**

### The All Day Break

#### **Early Morning**

Assorted Breakfast Breads  
Regular and Decaffeinated Coffee  
Assorted Herbal Teas  
Orange, Apple or Cranberry Juice

#### **Mid Morning**

Regular and Decaffeinated Coffee  
Assorted Herbal Teas  
Assorted Diet and Regular Soft Drinks

#### **Afternoon**

Whole Fresh Fruit  
Assorted Fresh Baked Cookies  
Regular and Decaffeinated Coffee  
Assorted Herbal Teas

**\$15.00 per person**

### The Meeting Planner

#### **Early Morning**

Assorted Breakfast Breads  
Seasonal Fresh Fruit with Yogurt Dip  
Orange, Apple or Cranberry Juice  
Regular and Decaffeinated Coffee  
Assorted Herbal Teas

#### **Mid Morning**

Regular and Decaffeinated Coffee  
Assorted Herbal Teas  
Assorted Diet and Regular Soft Drinks

#### **Afternoon**

Assorted Mini Candy Bars  
Assorted Bags of Potato Chips  
Assorted Fresh Baked Cookies  
Chocolate Brownies  
Regular and Decaffeinated Coffee  
Assorted Herbal Teas  
Assorted Diet and Regular Soft Drinks  
Bottled Water

**\$17.00 per person**

**All items are subject to a 20% Service Charge**



## Breakfast Menu Selections

### **The West Columbia Buffet**

Assorted Breakfast Breads  
Fresh Seasonal Fruit  
Assorted Fruit Yogurts  
Fresh Scrambled Eggs  
Southern Style Grits or  
Breakfast Potatoes  
Bacon (Pork or Turkey)  
Sausage Patties or Links  
Fluffy Pancakes  
Fresh Baked Biscuits  
Orange, Apple or Cranberry Juice  
Assorted Herbal Teas  
Regular and Decaffeinated Coffee

**\$17.00 per person**

### **The Brookland Plated Breakfast**

Seasonal Fruit Cup  
Freshly Scrambled Eggs  
Breakfast Potatoes  
Bacon (Pork or Turkey)  
Sausage Links or Patties  
Fresh Baked Biscuits  
Orange, Apple or Cranberry Juice  
Assorted Herbal Teas  
Regular and Decaffeinated Coffee  
**\$12.00 per person**

### **The Hwy 378 Breakfast Buffet**

Assorted Breakfast Breads  
Fresh Seasonal Fruit  
Freshly Scrambled Eggs  
Southern Style Grits or  
Breakfast Potatoes  
Bacon (Pork or Turkey)  
Sausage Patties or Links  
Fresh Baked Biscuits  
Orange, Apple or Cranberry Juice  
Assorted Herbal Teas  
Regular and Decaffeinated Coffee

**\$14.00 per person**

### **Belgium Waffle Station**

Battered Baked in the Waffle Iron,  
Served with fruit toppings, whipped  
cream and Hot Maple syrup

**\$6.00 per person**

### **Omelet Station**

A variety of meats, vegetables and  
cheeses prepared the way you want.

**\$6.00 per person**

**\$45.00 Station Attendant Fee**

**All items are subject to a 20% Service Charge**



## Coffee Break À La Carte Menu

### Breakfast Breads

Buttermilk Biscuits with Assorted Jelly.....	\$21.00 per dozen
Assorted Bagels with Cream Cheese.....	\$21.00 per dozen
Sausage or Ham Biscuits or Croissants.....	\$27.00 per dozen
Mini Croissants with Butter.....	\$24.00 per dozen
Assorted Mini Muffins .....	\$24.00 per dozen
Assorted Danish.....	\$24.00 per dozen

### Snacks

Potato Chips with dip.....	\$2.00 per person
Tortilla Chips with Salsa.....	\$2.00 per person
Snacks Mix (Goldfish, Trail Mix or Mixed Nuts).....	\$2.00 per person
Assorted Baked Gourmet Cookies.....	\$20.00 per dozen
Chocolate Brownies.....	\$20.00 per dozen
Mini Candy Bars.....	\$15.00 per dozen

### Fruit, Yogurt and Breakfast Cereal

Assorted Oatmeal.....	\$2.00 per person
Assorted Breakfast Cereals.....	\$3.00 per person
Individual Yogurt Cups with Granola (Assorted Flavors).....	\$3.00 per person
Sliced Fresh Fruit.....	\$3.00 per person
Whole Fresh Fruit.....	\$2.00 per person

### Beverages

Bottled Water.....	\$2.00 per bottle
Assorted Diet & Regular Soft Drinks.....	\$2.00 per bottle
Milk.....	\$2.00 per carton
V-8 Juice.....	\$12.00 per pitcher
Assorted Fruit Juices.....	\$12.00 per pitcher
Iced Tea.....	\$1.75 per person
Lemonade or Fruit Punch.....	\$1.75 per person
Regular and Decaffeinated Coffee, Hot Tea.....	\$1.75 per person

**All items are subject to a 20% Service Charge**



## **Afternoon Themed Breaks**

### **After The Class Break**

Assorted Baked Cookies  
Chocolate Brownies  
Coffee, Assorted Herbal Teas, Decaffeinated Coffee  
Assorted Diet and Regular Soft Drinks  
Lemonade and Bottled Water  
**\$8.00 per person**

### **The Movie Madness Break**

Fresh Buttered Popcorn  
Nachos and Cheese Sauce  
Individual Bags of Potato Chips  
Assorted Mini Candy Bars  
Assorted Diet and Regular Soft Drinks and Bottled Water  
**\$10.00 per person**

### **Take Me Out to the Ballpark Break**

Soft Pretzels and Spicy Mustard  
Mini Franks in the Blankets  
Cracker Jacks  
Roasted Peanuts  
Assorted Diet and Soft Drinks and Bottled Water  
**\$10.00 per person**

### **The Health and Wellness Break**

Assorted Granola and Fruit Bars  
Assorted Yogurt Cups  
Whole Fresh Fruit  
Dried Snack Mix  
Individual Boxes of Raisins  
Bottled Water  
**\$11.00 per person**

**All items are subject to a 20% Service Charge**



## **Afternoon Themed Breaks**

### **I Scream for Ice Cream Break**

Chocolate and Vanilla Ice Cream  
Assorted Sundae Toppings  
Assorted Ice Cream Bars and Sandwiches  
Brookland Fiesta Punch  
Bottled Water

**\$9.00 per person**

### **The West Metro Break**

Fried Chicken Drumettes  
Carrot Sticks  
Assorted Dry Snacks  
Assorted Diet and Regular Soft Drinks  
Bottled Water

**\$10.00 per person**

### **The Campus Chocolate Craze Break**

Chocolate Chip Cookies and Brownies  
Chocolate Mousse Cake  
Fresh Seasonal Fruit and Chocolate Fondue Dip  
Regular and Decaffeinated Coffee with Chocolate Shaves  
Chocolate and 2 % Milk  
Bottled Water

**\$12.00 per person**

### **The Celebration Break**

Assorted Domestic and International Cheese Display with Crackers  
Vegetable Crudités Tray and Dip  
Mini Fried Chicken Tenderloins with Dipping Sauces  
Brookland Fiesta Punch

**\$12.00 per person**

**All items are subject to a 20% Service Charge**



## Light Lunch Entrees

**Grilled Chicken Caesar Salad ..... \$15.00**

Grilled Boneless Chicken Strips on a bed of Romaine Lettuce topped with Parmesan Cheese, Greek Olives and Croutons.

**Three Rivers Salad..... \$15.00**

Chunky Chicken Salad with grapes, Fresh Fruit Salad made with poppy seed dressing and our Vegetable Pasta Salad all nestled on mixed leafy greens.

**Deli Style Salad..... \$16.00**

Shaved Strips of Roasted Turkey, Ham and Roast Beef with tomatoes, boiled eggs and pickle spears constructed on a bed of Mix Salad Greens with choice of dressing.

**Deli Style Sandwich..... \$16.00**

Rolled Slices of Roasted Turkey, Ham and Roast Beef with leaf lettuce, sliced tomatoes, purple onions, pickle spear, Swiss and American Cheeses. Build with choice of Hoagie, Kaiser or sliced breads and condiments served with a choice of Potato Salad, Pasta Salad, Fresh Fruit or Potato Chips.

**Santa Fe Wrap..... \$16.00**

Choice of Grilled Chicken, Turkey, Ham or Italian Deli Meats wrapped in a Tortilla Shell stuffed with lettuce, tomato and a Zesty Southwestern Sauce served with a choice of Potato Salad, Pasta Salad, Fresh Fruit or Potato Chips.

**Boardroom Beef Sandwich..... \$17.00**

Warm Sliced Roast Beef topped with grilled onions and mozzarella cheese on a Hoagie Roll served with a choice of Potato Salad, Pasta Salad, Fresh Fruit or Potato Chips.

**All Light Lunch Entrees are served with a choice of Dessert,  
Sweet and Unsweetened Iced Tea, Regular and Decaffeinated Coffee.**

**All items are subject to a 20% Service Charge**



## Luncheon Plated Entrees

**Roasted Chicken.....\$15.00**

6 oz. Boneless breast of chicken with a demi sauce.

**Chicken Cordon Bleu.....\$17.00**

Baked Breast of Chicken Stuffed with Cured Ham and Creamy Swiss Cheese topped with a cream sauce.

**Honey Pecan Crusted Chicken Breast.....\$16.00**

Boneless Breast of Chicken crusted with breadcrumbs and topped with a rich roasted pecan and honey glaze.

**Chicken Florentine.....\$18.00**

Baked Chicken Breast stuffed with spinach and mushrooms topped with an herb cheese sauce.

**Blackened Tilapia.....\$18.00**

Moist, flaky fillet seasoned with Cajun spices and topped with a black bean salsa.

**London Broil.....\$18.00**

Grilled slices of marinated Flank Steak topped with a demi glaze sauce.

**Crusted Pork Loin.....\$17.00**

Pork Loin Medallions roasted with herbal bread crumbs.

**Petit Sirloin Steak.....\$19.00**

Grilled tender cut top sirloin seasoned with herbs and topped with a fried onion ring garnish.

### Vegetables

Fresh Green Beans  
Steamed Vegetable Medley  
Grilled Asparagus  
Steamed Broccoli

### Starches

Seasoned Rice Pilaf  
Yellow Rice  
Mashed Potatoes  
Roasted Potatoes  
Wild Rice

All Luncheon Entrees are served with a Fresh Garden Salad, a choice of two dressings, a vegetable, a starch, a choice from our House Desserts, Sweet and Unsweetened Iced Tea, Regular and Decaffeinated Coffee.

**All items are subject to a 20% Service Charge**



## Dinner Plated Entrees

**Roasted Chicken.....\$19.00**

8 oz. Boneless breast of Chicken with a demi sauce.

**Hawaiian Chicken Breast.....\$22.00**

Boneless breast of Chicken marinated in pineapple juice and tropical seasonings, grilled and topped with pineapples, maraschino cherries and fried plantains.

**Cornish Game Hen.....\$24.00**

A tender hen seasoned for that harvest taste and braised to a golden bronze.

**Campus Duo.....\$26.00**

Your choice of two (Grilled Breast of Chicken, Sirloin Steak and Sautéed Shrimp) nestled on a bed of fettuccine topped with alfredo sauce.

**Grilled Salmon.....\$26.00**

Grilled Atlantic Salmon with Honey lemon sauce.

**Brookland Trio.....\$30.00**

Boneless Chicken Breast, Jumbo Shrimp and Sirloin Steak with its own sauce.

**Prime Rib of Beef.....\$29.00**

12oz Slow Roasted Prime Rib Sirloin with a liquid smoked and garlic seasoning for the ultimate taste in beef.

### Vegetables

Fresh Green Beans  
Steamed Vegetable Medley  
Grilled Asparagus  
Steamed Broccoli  
Fried Green Tomatoes  
Steamed Zucchini and Squash  
Corn and Sweet Peas with Pimentos

### Starches

Seasoned Rice Pilaf  
Yellow Rice  
Mashed Potatoes  
Roasted Potatoes  
Wild Rice  
Baked Potato

All Dinner Entrees are served with a Fresh Garden Salad, a choice of two dressings, a vegetable, a starch, a choice from our Deluxe Desserts, Sweet and Unsweetened Iced Tea, Regular and Decaffeinated Coffee.

**All items are subject to a 20% Service Charge**





## Lunch Buffet Menus

### Salad Display (Choose 1)

Tossed Garden Salad  
(Choice of two dressings)

Pasta Salad

Fresh Fruit Salad

Cole Slaw

Potato Salad

### Vegetables (Choose 2)

Fresh Green Beans

Green Peas and Carrots

Vegetable Medley

Baby Lima Beans

Black-eyed Peas

### Starches (Choose 1)

White Rice or Rice Pilaf

Cornbread Dressing

Macaroni and Cheese

Mashed or Roasted Potatoes

Candied Yams

### Entrees

Southern Fried Chicken

Baked Chicken

Smothered Pork Chops

Baked Whiting

Country Turkey

Baked Ham

Buffet includes Rolls & Butter, House Desserts, and Beverages

\$16.00 per person (1 Entrée)

\$20.00 per person (2 Entrées)

\* Add \$2.00 per person to get an additional starch or vegetable.

\*\* Please add \$3.00 per person if buffet guarantee is less than 40 persons.

**All items are subject to a 20% Service Charge**



## Dinner Buffet Menus

### Salad Display (Choose 2)

Tossed Garden Salad  
(Choice of two dressings)  
Vegetable Pasta Salad  
Fresh Fruit Salad or Waldorf Salad  
Mixed Vegetable Salad  
Potato Salad

### Vegetables (Choose 2)

Fresh Green Beans  
Green Peas and Carrots  
Vegetable Medley  
Baby Lima Beans  
Collard or Turnip Greens  
Black-eyed Peas

### Starches (Choose 2)

Yellow Rice or Rice Pilaf  
Cornbread Dressing  
Macaroni and Cheese  
Mashed or Roasted Potatoes  
Candied Yams

### Entrees

Southern Fried Chicken  
Baked Chicken or BBQ Chicken  
Smothered Pork Chops or Roasted Pork Loin  
Braised Beef Tips or Sliced Roast Beef  
Roasted Turkey  
Baked Salmon

Buffet includes Rolls & Butter, House Desserts, and Beverages

\$19.00 per person (1 Entrée)

\$26.00 per person (2 Entrées)

\$30.00 per person (3 Entrées)

\* Add \$2.00 per person to get an additional starch or vegetable.

\*\* Please add \$3.00 per person if buffet guarantee is less than 40 persons.

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## Themed Buffets

### The Deli Buffet

Chef's Soup Selection  
Vegetable Pasta Salad  
Red Skinned Potato Salad  
Deli Shaved Turkey, Ham  
and Roast Beef  
Leaf Lettuce  
Sliced Purple Onions  
Sliced Tomatoes and Pickles Spears  
Assorted Sliced Cheese  
Hoagie, Kaiser, and Sliced Breads  
Individual Bags of Potato Chips  
Assorted Baked Cookies  
Iced Tea and Lemonade

**\$17.00 per person**

### The Western Buffet

Fresh Garden Salad w/ Dressings  
Potato Salad  
Cole Slaw  
Barbeque Chicken  
Barbeque Ribs  
Baked Potatoes  
Fresh Corn on the Cob  
Baked Beans  
Cornbread Muffins  
Home Style Peach Cobbler  
Iced Tea and Lemonade

**\$22.00 per person**

### The All American

Cole Slaw  
Individual Bags of Potato Chips  
Hot Dogs  
With Homemade Chili, Onions and  
Sweet Relish  
Hamburgers  
With Tomatoes, Lettuce, Onions,  
Pickles and Sliced Cheese  
Oven Baked Beans  
Corn on the Cob  
Peach or Apple Cobbler  
Iced Tea and Lemonade

**\$15.00 per person**

### The Italian Buffet

Caesar Salad  
Chicken Parmesan  
Beef Lasagna or Baked Spaghetti  
Italian Vegetable Medley  
Garlic Bread  
Tiramisu  
Iced Tea and Lemonade

**\$16.00 per person**

**All items are subject to a 20% Service Charge**



## Reception Hors d'oeuvres

### Cold Hors d'oeuvres

(Per 100 pieces)

Stuffed Deviled Eggs.....	\$125.00
Assorted Finger Sandwiches.....	\$125.00
Ham or Chicken Salad Bouches.....	\$125.00
Cherry Tomatoes filled with Seafood Salad.....	\$175.00
Assorted Cold Canapés.....	\$175.00
Roast Beef Wrapped with Asparagus Tips.....	\$175.00
Shrimp (Shell On).....	\$275.00
Oysters on the Half Shell.....	\$250.00
New Zealand Mussels.....	\$250.00
Shrimp Peel and Deveined.....	\$350.00
Snow Crab Legs (Cluster).....	Market Price

### Hot Hors d'oeuvres

(Per 100 pieces)

Meatballs (Barbeque, Swedish, or Sweet and Sour).....	\$100.00
Franks in a Blanket.....	\$100.00
Vegetable Spring Rolls.....	\$125.00
Assorted Mini Deep Dish Pizza.....	\$100.00
Chicken Drumettes.....	\$100.00
Petite Quiche Lorraine.....	\$125.00
Spanakopita.....	\$175.00
Mini Fried Chicken Tenderloins.....	\$125.00
Chicken Brochette.....	\$250.00
Scallops in Bacon.....	\$175.00
Smoked Chicken Quesadilla.....	\$150.00
Louisiana Crab Cakes.....	\$250.00
Beef Teriyaki Brochette.....	\$250.00
Beef & Mushroom Brochette.....	\$250.00
Seafood Stuffed Mushroom Caps.....	\$175.00

**All items are subject to a 20% Service Charge**



## Reception Displays

Assorted Cheese  
Tray including  
Cheddar, Swiss and  
Pepper Jack cheese  
and crackers.

Seasonal Fresh Fruit  
Tray including  
honeydew,  
cantaloupe,  
pineapple,  
strawberries, and  
yogurt dip.

Vegetable Crudités  
Tray with an array of  
fresh vegetables and  
choice of dressing.

Small (25 people) \$125.00  
Medium (50 people) \$225.00  
Large (100 people) \$350.00

Small (25 people) \$125.00  
Medium (50 people) \$250.00  
Large (100 people) \$375.00

Small (25 people) \$100.00  
Medium (50 people) \$175.00  
Large (100 people) \$250.00

Spinach and Artichoke  
Dip with Sliced  
Baguettes and Crackers

\$5.00 per person

Whole Smoked Salmon  
Platter served with mini  
bagels, cream cheese,  
chopped eggs, capers  
and onions.

\$325.00 side

Jumbo Cocktail Shrimp  
display with Cocktail  
Sauce and Lemon  
Wedges

\$300.00 per 100 pieces

### Fresh Fruit Palm Tree

Fresh pineapple, strawberries, honey dew, cantaloupe and shortcake squares.

Includes chocolate and yogurt dips

(Chocolate fondue fountain also available for additional charge)

Market Price

**All items are subject to a 20% Service Charge**



## **Action Stations**

### **Martini Shrimp and Grits Station**

Creamy Southern Grits topped with plump sautéed shrimp, smoked sausage, and a savory demi sauce.

**\$6.00 per person**

### **Potato Bar**

Red-skinned mashed potatoes with choice of smoked bacon pieces, shredded cheese, red onions, diced tomatoes, whipped butter, sour cream, and chives  
or Sweet Potato Soufflé with choices of brown sugar, raisins and marshmallows.

**\$6.00 per person**

### **Pasta Station**

Chicken and Shrimp with Marinara and Alfredo Sauce and a selection of vegetable ingredients prepared the way you like.

**\$7.00 per person**

### **Taco Station**

Ground Beef or Turkey served with flour tortilla shells, tomatoes, lettuce, cheddar cheese, onions, guacamole, sour cream, and salsa.

**\$6.00 per person**

### **Carving Station**

(Serves a minimum of 75 people)

Roast Turkey Breast  
**\$225.00 each**

Black Forest Ham  
**\$225.00 each**

Roast Round of Beef  
**\$275.00 each**

Carved items include appropriate condiments and silver dollar rolls

**\$45.00 per Station Attendant**

**All items are subject to a 20% Service Charge**



## **Sweet Sensations**

### **Desserts Delight**

A Sweet selection of our irresistible House Desserts  
Sweet and Unsweetened Iced Tea, Regular and Decaffeinated Coffee

**\$6.00 per person**

### **Dessert Petit Fours**

A delicious selection of Petit Fours consisting of Carrot Cake and Red Velvet Cake enrobed in white chocolate, along with Double Chocolate and Truffle Bonbons, Sweet and Unsweetened Iced Tea, Regular and Decaffeinated Coffee

**\$7.00 per person**

### **House Desserts**

Carrot Cake  
Double Chocolate Cake  
Strawberry Cloud Cake  
Strawberry Shortcake  
Walnut Cream Cake  
French Cream Cheese Cake  
Peach Cobbler  
Apple Cobbler  
Bread Pudding, Banana Pudding  
Pecan Pie, Sweet Potato Pie, Apple Pie,  
Dutch Apple Pie, Pumpkin Pie

### **Deluxe Desserts**

Red Velvet Cake  
German Chocolate Cake  
Deluxe Cheese Cake  
Key Lime Pie  
Chocolate Mouse Cake  
Coconut Layer Cake  
Fudge Pecan Pie

**All items are subject to a 20% Service Charge**



## Specialty Beverages

### VIP Coffee Sensation

Regular and Decaffeinated Coffee, Herbal Hot Tea, Hot Chocolate Served with Shaved Chocolate, Flavored Creams, Brown Sugar, Cinnamon Sticks and Whipped Cream

**\$5.00 per person**

### Brookland Fiesta Punch

A zesty blend of Fruit punch, Orange Juice, and Ginger Ale for a tangy Fiesta taste.

**\$15.00 per Gallon**

## Brookland's Spiritual Beverages

Favorites without the "Spirits"

### Angleritas

Frozen or on the Rocks blend of Orange Juice, Sweet and Sour Mix, and Lime Juice.

**\$3.00 per person**

### Mia Tithes

A sparkling mixture of Orange, Cranberry and Pineapple juice on the rocks topped off with splash of ginger ale.

**\$3.00 per person**

### Pina Choirladas

A frozen Blend of Pineapple juice, sweet and Sour mix, half and half topped off with whipped cream.

**\$4.00 per person**

### Virgin Mary Strawberry Daiquiris

An all-time frozen favorite blend of frozen strawberries and fruit punch topped off with whipped cream.

**\$5.00 per person**

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