



## **Full Meal Menu**

The following descriptions are our offerings for a full meal service with heavier plates. Each of the following services will require a full place setting for each guest at seating tables.

The Broadberry requires a 50 guest minimum at this rate. Other options are available, inquire for more details.

### **The Broadberry Buffet**

**\$26.50 Per Guest**

This traditionally features salad, breads, entrees, seasonal vegetable and starch presented on a stationary buffet that allows your guests to serve themselves.

**Choose 1 salad + 2 entrees + 1 vegetable + 1 starch**  
**Includes assorted bread, rolls and butter**

### **Salad Options**

#### **Field Greens**

Mixed organic greens, fresh herbs, carrots, tomatoes and red onions with balsamic-dijon vinaigrette

#### **Edamame–Cranberry Salad**

Spinach & mixed greens, hard-boiled egg, toasted walnuts, cucumbers, carrots, grape tomatoes, cranberries, feta, fresh edamame + lemon vinaigrette

#### **Country Caesar Salad**

Pickled eggs, pickled onions, cornbread croutons, crispy country ham over romaine with parmesan and creamy Caesar dressing

#### **Heirloom Salad**

Heirloom Spinach, Baby Arugula, Smoked Blue Cheese, Shaved Fennel, Watermelon Radish, Grapefruit Supremes, Crispy Prosciutto, Fig Vinaigrette

#### **Kale Salad**

Locally sourced kale, softened, chopped and tossed with, shredded brussels sprouts, grilled cherry tomatoes, dates, sliced almonds, grated parmesan cheese, fresh lemon and olive oil



## **Main Entrees**

### **Apricot Pork Tenderloin**

Pickled Apples and Apricot Mostarda

### **Bistro Beef Tenderloin Medallions**

Oven-roasted, with bourbon-bacon au jus or Gouda cream

### **Braised Beef Short Rib**

In a Cheerwine reduction

### **Tuscan Chicken**

Fresh spinach, artichokes, olives, lemon aioli + caper demi

### **Low Country Chicken**

Grilled and topped with spinach, bacon and smoked gouda cream sauce

### **Sorghum-Molasses Glazed Chicken**

With toasted benne seeds

## **Seafood Entrees**

### **Low Country Crab Cakes**

With chipotle tartar sauce

### **Firecracker Salmon**

Oven-roasted fillets with Thai chili + ginger glaze

### **Mahi Mahi**

Grilled with a blood orange beurre blanc

### **Thai Spiced Salmon Cakes**

With lemongrass-basil sauce

## **Vegetarian/Vegan Entrees Options**

### **Stuffed Portobello Mushroom**

With sautéed seasonal vegetables + herbed panko crumb crust (VG)

### **Manicotti Verde**

Stuffed with ricotta, parmesan, spinach and basil in a cream sauce

### **Spaghetti Squash**

With sautéed spinach and mushrooms and arrabiata sauce (VG)

*\*Additional entrees can be added a la carte for an additional \$11.00 per guest*



## **Vegetable Sides**

- Sautéed Kale with garlic + olive oil
- Roasted Root Vegetables with fresh herbs
- Butter–Thyme Green Beans with sea salts
- Braised Brussels Sprouts with herbs & lemon
- Edamame Succotash with herbs, corn and peppers
- Roasted Cauliflower with fresh garlic, olive oil & lemon
- Sautéed Broccolini garlic, crushed red peppers and olive oil

## **Starch + Grain Sides**

- Citrus Faro Salad
- Corn Spoon Bread
- Stone–Ground Grits
- Parmesan Whipped Potatoes
- Rosemary Smashed New Potatoes
- Cheddar + Sundried Tomato Smashed Potatoes
- Smoked Gouda Mac & Cheese with parmesan–panko crust
- Greek Style New Potatoes oven roasted with oregano and Greek seasoning

***\*Additional sides can be added a la carte for an additional \$4.50 per guest***