

BROOKGREEN *Gardens*



Catering

Meeting Packages

Coffee Break

Morning Set-up

Coffee (Regular and Decaffeinated)
Pitchers of Ice Water

6.00 per person

Afternoon Set-up

Refill water and coffee as needed

Coffee Break & Afternoon Snack

Morning Set-up

Coffee (Regular and Decaffeinated)
Pitchers of Ice Water
Hot Tea Assortment

10.00 per person

Afternoon Set-up

Assorted Homemade Cookies
Refill water and coffee as needed

Continental Breakfast/ Afternoon Snack

Morning Set-up

Coffee (Regular and Decaffeinated)
Hot Tea Assortment
Brookgreen Bottled Water
Choice of Juice (Choose One)
 Cranberry Juice Orange Juice
 Grapefruit Juice Apple Juice
Choice of Muffins, Scones or Danishes

15.00 per person

Afternoon Set-up

Assorted Homemade Cookies
Iced Tea (Sweet and Unsweet)
Refill water and coffee as needed

Menus can be created and priced by Brookgreen's Manager of Food & Beverage per event.
All pricing is per person and is subject to change based on season/availability and current market values.

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Catering

Self Serve Breakfast

Basic Selections

Scrambled Eggs	Assorted Danish	Assorted Scones
Fresh Fruit	Assorted Muffins	Assorted Bagels with Cream Cheese
Sausage Patties	Sausage Links	Hickory Smoked Bacon
Home Fries	Grits	Biscuits

Main Dishes

French Toast Casserole

(Apple, Strawberry, Chocolate or Traditional Cinnamon)

Frittata

(Traditional Spanish Egg, Potato and Cheese Casserole with Fresh Vegetables)

Mexican Egg Casserole

(Eggs, Sausage, Peppers, Tomatoes, Onion, Cheese served with Salsa)

Tier 1: Your choice of 3 items from the basic selections.	15.00 per person
Tier 2: Your choice of 4 items from the basic selections.	18.00 per person
Tier 3: Your choice of a main dish with 4 items from the basic selections.	21.00 per person

All Tiers for the Morning Meeting Packages include coffee, hot tea, pitchers of water and choice of juice.

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Catering

Afternoon Packages

Afternoon Snack

An assortment of Cookies or Chocolate Fudge Brownies with a choice of a Seasonal Fruit or Cheese and Cracker Display

7.00 per person

Self Serve Luncheon Packages

Deli Tray

An assortment of deli meats (Turkey, Ham, Roast Beef) and Cheeses with Assorted Breads and a choice of two (2) Side Dishes, Chef's Dessert, Water and Iced Tea.

14.00 per person

Indoor BBQ

Choice of Country Style Fried Chicken or Pulled Pork served with rolls and a choice of two (2) Side Dishes, Chef's Dessert, Lemonade and Iced Tea.

17.00 per person

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Catering

Midday Social

Choice of any two (2): Curried Shrimp Salad, Pecan Chicken Salad, Tuna Salad or Egg Salad
Served with Croissants and three (3) side dishes, one (1) Dessert, Iced Tea, Lemonade and Water

Desserts: Key Lime Pie, Chocolate Caramel Pecan Fudge Cake or
Raspberry Crème Brulee Cheesecake

20.00 per person

Afternoon Luncheon

Choice of one (1): Herbed Grilled Chicken Breasts, Pasta with Homemade Marinara, or Hot Roast Beef
Served with rolls, three (3) Side Dishes, two (2) Desserts, Iced Peach Tea, Lemonade and Water

Desserts: Key Lime Pie, Chocolate Caramel Pecan Fudge Cake or
Raspberry Crème Brulee Cheesecake

23.00 per person

Side Dish Selections:

- Lowcountry Coleslaw
- Country Style Potato Salad
- Pasta Salad
- Tossed Garden or Caesar Salad
- Fruit Salad
- Potato Chips

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Other Luncheon Options

Dining With a View

Groups can opt to dine from Group Menu in the beautiful Pavilion Restaurant. Group menu includes a lunch entrée, cup of fresh cut fruit, chef's dessert, and a beverage

Group lunch menu changes per season and is available upon request

15.00 per person

Boxed Lunch

Choice of any one (1): Ham or Turkey Sandwich on either white or wheatberry bread *or* vegetarian wrap on tomato basil tortilla.

Served with chips, cookie, and bottled water

apple sauce can be substituted for cookie

All boxed lunches will be delivered to the picnic area by the Food and Beverage Department

10.00 per person

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Catering

Receptions & Socials

Hot Hors D'oeuvres

Vegetarian

Mini Vegetarian Spring Rolls with Oriental Ginger Dipping Sauce

Garlic Artichoke Dip with Toasted Pita Points

Fried Portobello Mushrooms with Asiago cheese and Tomato Basil Dipping Sauce

Petite Assorted Mini Quiche

(Spinach, Herb cheese, Quiche Lorraine and Zesty Shrimp)

Chicken, Beef & Pork

Chicken Empanadas with Homemade Mango Salsa

Sesame Chicken with Asian Dipping Sauce

Mini Beef Wellington with Mushroom Duxelle

Sesame Chicken with Asian Dipping Sauce

Pulled Pork Sliders topped with Lowcountry Coleslaw

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Catering

Receptions & Socials

Hot Hors D'oeuvres

Seafood

Mini Crab Cakes with Roasted Red Pepper Remoulade

Hot Crab & Artichoke dip Served with Garlic Parmesan Toasted Pita Points

Classic Shrimp Cocktail

Bacon Wrapped Scallops

Golden Coconut Shrimp with Mandarin Orange Ginger Dipping Sauce

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Catering

Receptions & Socials

Cold Hors D'oeuvres

Vegetarian

Antipasto Skewers

(Artichoke Hearts, Sun Dried Tomatoes & Fresh Mozzarella in Balsamic Vinaigrette)

Fresh Tomato & Mozzarella Bruschetta on Garlic Parmesan Toasted Pita Points

Blue Corn Tortillas topped with Black Bean and Corn Salsa

Chicken, Beef, Seafood & Pork

Curried Shrimp Salad in Phyllo Cups

Crab Salad on Toast Points

Smoked Salmon on Toast Points with Cucumber Dill Sauce

Pecan Chicken Salad in Phyllo Cups

Assorted Canapés

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Catering

Receptions & Socials

Cold Displays

Seasonal Fruit

Assorted Cheeses with Gourmet Crackers

Assorted Vegetable Tray with Dip

Cold Peeled Shrimp with Cocktail Sauce

Grilled Seasonal Vegetable Display with Dip

Gourmet Wisconsin Cheese Board served with Gourmet Crackers
(Fontina, Smoked Gouda, Havarti with Pesto, Buttermilk Blue, Gruyere and Havarti)

Package Pricing

Please select from each level:

Tier 1: Choice of four (4) Hors D'oeuvres, two (2) in each category (Hot & Cold) along with one (1) Cold Display
30.00 per person

Tier 2: Choice of six (6) Hors D'oeuvres, three (3) in each category (Hot & Cold) along with two (2) Cold Displays
40.00 per person

Tier 3: Choice of eight (8) Hors D'oeuvres, four (4) in each category (Hot & Cold) along with three (3) Cold Displays
50.00 per person

Water service is available with all packages-additional beverages can be added

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Catering

Receptions & Socials

A La Carte

Pasta Station

Portobello & Cremini Mushroom Stuffed Ravioli **6.00**

Lobster Stuffed Ravioli **7.00**

Spinach Linguine **6.00**

Penne Primavera **6.00**

Linguine **6.00**

Chicken & Spinach Ravioli **6.00**

Choice of sauces: Alfredo, Marinara, Tomato Basil

Carving Station

Please add \$20 for Carving Chef per item per hour

Honey Peppercorn Encrusted Roast Turkey Breast **6.00**

Black Forest Ham **6.00**

Prime Rib **9.00**

Beef Tenderloin **9.00**

Choice of: Spicy Brown Mustard, Horseradish Sauce, Rosemary infused Au Jus, Herbed Mayonnaise

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Catering

Receptions & Socials

A La Carte

Chicken/Fish

Baked Herbed Chicken Breasts **6.00**

Chicken Saltimbocca **7.00**

Chicken Cordon Bleu **7.00**

Chicken Kiev **7.00**

Baked Salmon with Honey Teriyaki Glaze **8.00**

Shrimp and Grits **8.00**

Baked Filet of White Fish (seasonal) with Lemon Butter Sauce **7.00**

Side Dish Selections:

Garden salad **3.00**

Caesar salad **4.00**

Garlic Mashed Potatoes **3.00**

Roasted Red Potatoes **3.00**

Rice Pilaf **3.00**

Grilled or Steamed Seasonal Vegetable Medley **3.00**

Chef's Dessert Selections:

Chocolate Carmel Fudge Cake **4.00**

Raspberry Brulee Cheesecake **5.00**

Key Lime Pie **4.00**

Wild Berry Blast Pie **5.00**

Plated dinner menus can be created upon request-Additional fees may apply

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Catering

Receptions & Socials

Holiday Package Pricing

Tier 1: Choice of one (1) of Signature Soup, one (1) Cold Display, Assorted Holiday Cookies and Pumpkin or Apple Pie Choice of 2 Hot Beverages and Water Service

20.00 per person

Tier 2: Choice of two (2) of our Signature Soups, one (1) Cold Display, Hot Garlic and Artichoke Dip or Tomato Basil Bruschetta, Assorted Finger Sandwiches, Assorted Holiday Cookies and Pumpkin or Apple Pie. Choice of 2 Hot Beverages and Water Service

30.00 per person

Tier 3: Choice of any two (2) of our Signature Soups, one (1) Main Dish from our A La Carte Menu, two (2) Cold Displays, two (2) Sides, two (2) Seasonal or Chef's Desserts and three (3) hot beverages and Water Service.

40.00 per person

Cold Display Choices are listed on page 9

Signature Soup Selections:

Northern Bean and Ham

Tomato Basil

*She-Crab (*Tiers 2 & 3 only)

White Bean Chili

(Served with side of cheese & sour cream)

Hot Beverage Selections:

Homemade Hot Chocolate

Hot Apple Cider

Regular and Decaffeinated Coffee

Assorted Tzao Hot Teas

Hot Carolina Peach Tea

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Beverages

Please add \$20 per Bartender per hour

Brookgreen House Select Wine and Domestic Beer Pricing:

7.00 per person unlimited for the first hour and 6.00 per person each additional hour

Brookgreen Premium Wine and Beer Pricing:

10.00 per person unlimited for the first hour and 9.00 per person each additional hour

Brookgreen House Select Sparkling Wines for toast:

3.00 per glass per person; Pricing 28.00 per bottle

Brookgreen Gardens reserves the right to refuse service to anyone who is intoxicated or under the legal drinking age according to South Carolina state law.

Non-Alcoholic Beverages:

Iced Tea (Sweet & Unsweet) **1.50**

Coffee **1.50**

Soft Drinks **1.75**

Lemonade **1.50**

Iced Peach Tea **2.50**

Beverage prices are per person and apply to all guests attending

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Catering

Brookgreen Catering Guidelines:

- ❖ Number of guests must be guaranteed at least 14 business days prior to the event.
- ❖ Food is priced on a per person basis and will be plentiful. All food and beverages remaining at the conclusion of the event is the property of Brookgreen Gardens.
- ❖ There will be a half-price charge for children under the age of 12. There will be no charge for children under the age of 5.
- ❖ The event host is directly responsible for their guest with regard to the consumption of alcohol while on these premises. ****Brookgreen Gardens management reserves the right to refuse to serve alcohol to anyone they believe to be legally under the influence or whom they believe to be under the legal drinking age for the State of South Carolina.****
- ❖ Menu and Bar prices are not inclusive and are subject to a service charge and set-up fee. Rental fees may apply.
- ❖ A deposit of 50% of the total bill is required to secure a catered event at Brookgreen Gardens 6 months prior to the event or at the time of accepting the invoice generated if within 6 months. The deposit is 100% refundable if the event is cancelled no later than one month prior to its scheduled time. One half of the deposit will be refunded if cancellation occurs no later than 14 days prior to the scheduled event. There will be no refunds issued for cancellation otherwise.
- ❖ In order to maintain quality customer service all menus will be finalized one month prior to the event date.
- ❖ All prices are at the discretion of Brookgreen Gardens catering department and are subject to change without notice. The host will be charged in accordance with the number of people which have been last guaranteed to attend the event. In the event, for whatever reason, the number of guests exceeds the final guarantee, the host will be charged 1.5 the full amount for each additional person.
- ❖ Indoor facilities are always available for inclement weather during the time of an outdoor scheduled event. Therefore, unless the Governor has issued an evacuation order or the state highway department has closed roads, functions will go on as scheduled.

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