

Planning your next meeting, conference, wedding, awards luncheon or dinner or even a birthday celebration? The Brookland Banquet and Conference Center along with The Health and Wellness Center, the perfect place for exhibit shows has over 27,000 square feet of meeting and banquet space to accommodate groups from 10 persons to 1000 persons. We can even provide outside catering services for over 2000 persons. Just give us a call and our seasoned sales staff will handle all of your event needs." Experience the Expected"

1066 Sunset Boulevard  
West Columbia, South Carolina 29169  
(803) 744-7956  
Menu Line (803) 744-7929

# Brookland Banquet & Conference Center



## Hours of Operation

Tuesday – Friday: 11:00 am – 2:00 pm

Sunday: 10:00 am – 3:00 pm

## Lunch Buffet:

\$10.99 - Adults

\$9.99 – Seniors

\$8.99 – Teens (Ages 13-17)

\$5.99 – Children (Ages 5-12)

Children 4 and under eat free

## Sunday Brunch:

\$13.99 – Adults

\$11.99 – Seniors

\$10.99 – Teens (Ages 13-17)

\$ 6.99 – Children (Ages 5-12)

Children 4 and under eat free

*Lawrence Jones, General Manager*

*Lenwood Green, Food Service Manager*

*Morgan McCray, Dining Room Supervisor*

*Richard Sims, Kitchen Supervisor*

# Brookland Banquet and Conference Center Menu

Week of September 24th, 2019

	<b>Tuesday</b> September 24th	<b>Wednesday</b> September 25th	<b>Thursday</b> September 26th	<b>Friday</b> September 27th	<b>Sunday</b> September 29th
<i>Soup</i>	Cream of Broccoli Soup Chef's Choice	Vegetable Beef Soup Chef's Choice	Chicken Noodle Soup Chef's Choice	Clam Chowder Chef's Choice	Chicken & Wild Rice Soup Chef's Choice
<i>Salads</i>	Tossed Garden Salad Carrot & Raisin Salad Fresh Fruit Salad	Tossed Garden Salad Green Pea Salad Macaroni Salad	Tossed Garden Salad Three Bean Salad Pasta Salad	Tossed Garden Salad Cole Slaw Tomato, Cuke & Onion	Tossed Garden Salad Fresh Fruit Salad Pasta Salad
<i>Vegetables</i>	Mixed Vegetables Peas & Carrots Cob Corn	Stewed Rutabagas Stewed Cabbage Green Beans & Carrots	Baked Beans Collard Greens Cream Corn	Brussel Sprouts Cauliflower & Carrots Okra and Tomatoes	Mustard Greens Broccoli & Carrots Lima Beans
<i>Starches</i>	Macaroni and Cheese Corn Bread Dressing Yellow Rice w/ Gravy	Macaroni and Cheese Scallop Potatoes Wild Rice w/ Gravy	Macaroni and Cheese Mashed Potatoes White Rice w/ Gravy	Tater Tots Southern Style Grits Hush Puppies/Onion Rings Spanish Rice	Macaroni and Cheese White Rice w/ Gravy Baby Red Potatoes
<i>Entrees</i>	Southern Fried Chicken Peppered Steak Pork Tenderloin Veggie Pasta Alfredo	Southern Fried Chicken Salisbury Steaks Chicken Pan Pie Veggie Lasagna	Southern Fried Chicken BBQ Chicken & Ribs BBQ Pull Pork & Hash Eggplant Parmesan	Southern Fried Chicken Baked Salmon & Fr. Shrimp Shrimp Fried Rice Veggie Egg Rolls	Southern Fried Chicken Harvest Cornish Hens Baked Cod Smothered Pork Chops
<i>Feature Entree</i>	<b>Stewed Turkey Wings</b>	<b>Buffalo Chicken Wings</b>	<b>Meat Loaf w/ Mashed Potatoes</b>	<b>Fried Fresh Water Fish Catch Will Vary</b>	<b>Carvery Entrée Honey Baked Ham</b>
<i>Desserts</i>	Banana Pudding Peach Cobbler Assorted Cakes & Pies	Banana Pudding Apple Cobbler Assorted Cakes & Pies	Banana Pudding Bread Pudding Assorted Cakes & Pies	Banana Pudding Peach Cobbler Assorted Cakes & Pies	Banana Pudding Peach Cobbler Assorted Cakes & Pies

\*Assortment of Hot Rolls and Cornbread Offered Daily.

\*\*Vegetarian Entree Offered Daily.

\*\*\*Self-Made Golden Waffles Offered Daily.

\* Menu is Subject to Change at Any Time.

## Sunday Breakfast Bar

Grits, Hash Browns, Biscuits & Gravy, Scrambled Eggs, Bacon, Turkey Sausage, \*Salmon Stew, \*Smoked Sausage, \* Rotates Weekly, Omelet and Waffle Station.