



Broyhill Center Catering

A la Carte Menu

SALADS

Chopped Salad with Greens

romaine, mixed greens, tomato, cucumber, carrot, cheese, House Vinaigrette or Ranch

Kale Salad

watermelon radish, red onion, goat cheese, pecan vinaigrette

Low Country Caesar

crispy cured ham, biscuit crumble, Caesar dressing

Arugula

marinated beets, goat cheese, spiced pecan, blue cheese vinaigrette

Garden Salad

spring mix, tomato, cucumber, red onion, carrot, goat cheese, house vinaigrette, ranch

Charred Romaine

elote corn, tomato, cotija, crispy tortilla, avocado Caesar

ENTRÉES

Cider-Glazed Chicken Breast

warm collard green slaw, bacon vinaigrette

Grilled Chicken Breast Fricassée

house marinated chicken, mushroom, paprika, parsley

Chicken Basque

roasted red pepper, cured ham, tomato demi

Medi Chicken Stew

tomato, olive, clove, cinnamon, lemon

Pepper-crusted Tender Fillet

seared tender beef, mustard beurre blanc

Roasted Tender Fillet

roasted variety mushroom, marsala demi

Caramelized Meatloaf

sweet peppers, onion, Chef's ginger sauce

Hoisin Bigrade Short Rib

hoisin glazed braised short rib, sweet orange reduction

Braised Beef Stroganoff

oxtail reduction, mushroom, mustard cream sauce, egg noodles

Grilled Salmon

beet chutney, dressed watercress and herbs

Seared Fareo Island Salmon

dilly cucumber salad

Grilled Mahi Mahi

creole spiced, pickled pineapple relish, cilantro

Shrimp n Fall Grits

pumpkin, chipotle, and white cheddar grits, maple-bourbon shrimp

Braised Pork

apple-fennel slaw, scallion

Roasted Pork Loin

molasses glaze, smoked peach salsa

Grilled Pork Loin

apple-maple agrodolce

Smoked Mushroom Ragu

tomato, pepper, onion, mushroom jus, over penne or rice

Penne alla Vodka

penne pasta with vodka sauce, basil, cured ham

Vegetable Lo Mein

roasted carrot, soy glazed shitakes, cabbage, snap pea, gingered hoisin

Blackened Chicken Pasta

peppers, onion, charred corn, mushroom, parmesan, peppered cream
over penne

SIDES

Whipped Potatoes

Homestyle

Roasted Potatoes

jerk spiced

Duchess Potatoes

mashed potato soufflé, buttery potatoes, parmesan

Potato and Leek Bake

rustic potato, creamy leeks, gruyere

Herbed Rice Pilaf

jasmine rice, sweet onion, herbs

Mac n Cheese Soufflé

three cheese, brandy, truffle

Edamame Succotash

charred corn, bell pepper, tomato, sesame

Sautéed Green Beans

dried cherry vinaigrette, toasted walnuts

Green Bean Stew

tomato, garlic, onion, herbs, potatoes, olive oil

Roasted Cauliflower

chimichurri pesto, almonds

Charred Baby Carrots

chipotle-maple butter, pecan dust

Broccoli Caesar

roasted broccoli, light caesar, parmesan-bread crumb

Roasted Brussel Sprout Chimi

chimichurri, fresh herbs, garlic, olive oil

Roasted Broccolini

creamy sesame

Roasted Vegetable Hash

sweet potato, carrot, parsnip, brussel sprouts, squash, chermoula

Roasted Squash and Chickpeas

blistered tomato, cumin, paprika, olive oil

Squash and Cornbread Gratin

zucchini, yellow squash, cheddar, swiss, sweet cornbread crumb