



## *Catering Menus*

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### *CMP Dinner Upgrade Selections*

## ***CMP Package Dinner Buffet Upgrades***

### ***Brasstown Bonanza***

*Garden Fresh Tossed Salad*

*Tomato and Artichoke Salad*

*USDA Choice New York Strip Steak*

*Citrus-Marinated Grilled Mahi Mahi*

*Herb Crusted Breast of Chicken*

*Grilled Seasonal Vegetables*

*Buttery Corn on the Cob*

*Baked Potato Bar with Assorted Toppings*

*Honey Cornbread Muffins*

*Seasonal Fruit Pie in a Skillet*

***\$20 Upgrade to CMP Packaged Dinner/ Per Person***

### ***Whispering Pines***

*Creamy Cole Slaw*

*Tomato and Onion Salad*

*Grilled Chicken Breast*

*Grilled Pork Loin Cutlet with Fruit Salsa*

*Tequila Lime Barbequed Skewered Shrimp*

*Oven Roasted Rosemary Potatoes*

*Grilled Seasonal Vegetables*

*Buttery Corn on the Cob*

*Honey Cornbread Muffins*

*Seasonal Fruit Pie in a Skillet*

***\$17 Upgrade to CMP Package Dinner / Per Person***

*A customary 21% service charge and 7% Georgia state sales tax  
will apply to Upgrade prices listed on our menus.*

***\*\*\*All Prices and Menu Selections Are Subject to Change\*\*\****

***CMP Package Dinner Buffet Upgrades (continued)***

***Cajun Seafood Feast***

*Marinated Grilled Vegetable Salad with Balsamic Vinaigrette*

*Brasstown Cabbage Slaw*

*Chilled Cajun Style Peel & Eat Shrimp,*

*Oven Roasted Inside Round of Beef with Au Jus and Horseradish Cream*

*Catfish with Cajun Béarnaise Sauce*

*Blackened Chicken Breast with Tasso Ham Cream Sauce*

*Fried Shrimp with Tangy Cocktail Sauce*

*Hushpuppies*

*Dirty Rice*

*Fruit Cobbler a la Mode*

***\$11 Upgrade to CMP Package Dinner / Per Person***

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Upgrade prices listed on our menus.*

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## ***CMP Package Dinner Plated Upgrades***

### ***Charbroiled Filet Mignon***

*USDA Choice Filet charbroiled; served with 3-Peppercorn Sauce.  
\$6 Upgrade to CMP Package Dinner / Per Person*

### ***Breast of Chicken and Shrimp***

*Grilled Boneless Breast of Chicken served Red Pepper Coulis.  
Gulf of Mexico Jumbo Shrimp sautéed in Garlic Butter and White Wine.  
\$6 Upgrade to CMP Package Dinner / Per Person*

### ***Grilled Flat Iron Steak with Mahi Mahi***

*Grilled Top Sirloin Steak seasoned with Fresh Herbs.  
Fresh Mahi Mahi topped with Pineapple Fruit Salsa  
\$10 Upgrade to CMP Package Dinner / Per Person*

### ***Filet Mignon and Salmon***

*USDA Choice Filet of Beef served with Cabernet Demi Glace.  
Atlantic Salmon Fillet charbroiled and served with Lime Beurre Blanc.  
\$14 Upgrade to CMP Package Dinner / Per Person*

### ***Filet Mignon with Broiled Lobster Tail***

*USDA Choice Filet of Beef charbroiled; served with Cabernet Demi Glace.  
Broiled warm water Lobster Tail served with Lemon Butter.  
\$24 Upgrade to CMP Package Dinner / Per Person*

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will apply to our Upgrade prices listed on our menus.*

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## ***CMP GOURMET DINNER #1 UPGRADE***

*Create a truly memorable event for your guests with this unique offering. Our Chef will be delighted to offer wine suggestions to accompany each menu course. Ask your Conference Service Professional for more details.*

### ***Shrimp Cocktail***

*Chilled Jumbo Shrimp Cocktail,  
Served with a Tangy Lime Cocktail Sauce*

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### ***Caprese Salad***

*Beefsteak Vine Ripened Tomato Stacked with Mozzarella Cheese,  
Shaved Red Onion, Drizzled with Balsamic Glaze*

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### ***Tortilla Encrusted Grouper***

*Encrusted Filet of Grouper with Crisp Corn Tortilla,  
Accompanied with Basmati Rice and Saffron Cilantro Butter Sauce*

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### ***Chocolate Truffle Cake***

*A Rich Slice of Chocolate Truffle Cake, Drizzled with  
Grand Marnier Cream Anglaise and Garnished with Fresh Berries*

***\$27 Upgrade to CMP Packaged Dinner / Per Person***

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will apply to our Upgrade prices listed on our menus.*

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## ***CMP GOURMET DINNER #2 UPGRADE***

*Create a truly memorable event for your guests with this unique offering. Our Chef will be delighted to offer wine suggestions to accompany each menu course. Ask your Conference Service Professional for more details.*

### ***Salmon Brasstown***

*House Cured Salmon Fillet with Vodka and Fresh Dill,  
Served with Capers, Bermuda Onion and Lavosh*

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### ***Poached Pear Salad***

*Cinnamon and Cloves Poached Anjou Pears,  
Tossed with Mesculin Mix, Blue Cheese and Champagne Vinaigrette*

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### ***Filet of Beef***

*Apple Smoked Bacon Wrapped 8oz Beef Tenderloin,  
Topped with Roasted Shallot and Rosemary Hotel Butter,  
Served with Sweet and Yukon Gold Gratin*

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### ***Twin Mousse***

*Black and White Chocolate Mousse, Raspberry Coulis,  
Fresh Whipped Cream, Garnished with Pirouette Crisp*

***\$23 Upgrade to CMP Packaged Dinner / Per Person***

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will apply to our Upgrade prices listed on our menus.*

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## ***CMP GOURMET DINNER #3 UPGRADE***

*Create a truly memorable event for your guests with this unique offering. Our Chef will be delighted to offer wine suggestions to accompany each menu course. Ask your Conference Service Professional for more details.*

### ***Beef Carpaccio***

*Cracked Black Pepper Rubbed Beef Tenderloin, Pan Seared Medium Rare,  
Sliced Thin and Topped with Gorgonzola Béchamel*

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### ***Brasstown Spinach Salad***

*Baby Spinach Tossed with Vidalia Onion Vinaigrette  
Topped with Pecan Goat Cheese and Roasted Red Pepper*

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### ***Pan Seared Duck Breast***

*Maple Leaf Wisconsin Duck Breast Thinly Sliced  
Served with Mushroom Risotto and Cranberry Orange Glaze*

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### ***Dark Rum and Banana Bread Pudding***

*Rum Braised Bananas, Our famous Bread Pudding,  
Served with Caramel Bourbon Sauce and Fresh Berries*

***\$30 Upgrade to CMP Packaged Dinner / Per Person***

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will apply to our Upgrade prices listed on our menus.*

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