



Chuck Wagon Menus

Reception Selections

The Tack Room



Opened in June 2006, The Stables at Brasstown Valley Resort establishes the property as the only full-service resort and conference hotel in the North Georgia Mountains to offer guests a horseback trail-riding experience and a truly unique meeting venue.

- **The Tack Room** - A multi-purpose lounge area, featuring a 32-foot high x 10-foot wide, stacked-stone fireplace and comfortable western themed furnishings. This area is an inviting meeting space for smaller corporate retreats and other organized-group activities. Featuring High Speed Internet and WiFi connectivity and a full range of audio visual equipment available through our in house A/V Team.
- **A center foyer area** - A two-story, entrance area designed to stay open at all times, which provides guests with an immediate, extended view of the stables as they walk into the Welcome Center facility; the foyer's expansive ceiling is octagonal in shape, providing visitors with a striking and memorable first impression of the Stables experience.
- **Front and rear porch areas** - Two spacious porches lined with rocking chairs, which will provide guests with welcomed simplicity and comfort in the rustic surroundings of the horse-riding experience. Sitting on the rear porch, non-riding guests can watch riders mount and dismount their horses as well as enjoy the views of the scenic Stables setting.





Reception Stations

Build your own "Walk Around" Dinner Buffet, Heavy Reception or enhance your Pre-Dinner Reception and Cocktail Hour.

**Minimum of Two Stations per event*
All prices are reflective of 1 hour of Food Service*

Asian Lettuce Wrap Station

Spicy Stir Fried Chicken with Crisp Lettuce Cups, Asian Noodles, Shredded Carrots, Bean Sprouts, Marinated Cucumber, Roasted Peanuts with Ginger Soy Dipping Sauce and Spicy Peanut Sauce

\$14

California Cobb Salad Station

Crisp Iceberg and Romaine Lettuce, Avocado, Grilled Chicken, Diced Tomatoes, Crisp Bacon, Blue Cheese Crumbles, Hard Boiled Eggs, Vermont Cheddar Cheese, Red Onions, Black Olives with Blue Cheese and Ranch Dressing

\$14

Gourmet Greens

Grilled Marinated Italian Vegetables, Fire Roasted Peppers and Goat Cheese Hearts of Romaine, Fresh Spinach, and Baby Mixed Greens with Chefs Choice of Accompaniments and House Made Dressings

\$12

Pasta Station

*Spinach and Cheese Tortellini Tossed with Roasted Chicken, Pine Nuts, Sun Dried Tomatoes and Garlic Alfredo Sauce
Penne Pasta Tossed with Mushrooms, Artichokes
Roasted Peppers, Asparagus and Fresh Oregano Marinara
Served with Roasted Garlic Focaccia Bread and Grated Parmesan Cheese
(\$75 Attendant Fee Required)*

\$14

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

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



Reception Stations- (Continued)

Potato Martini Bar

*Garlic Whipped Yukon Potatoes and Mashed Honey Sweet Potatoes
Served in a Martini Glass with Toppings of Sautéed Mushrooms, Crisp Pancetta,
Shredded Vermont Cheddar, Sour Cream, Crisp Fried Onions, Tomato Bruschetta and
Sautéed Leeks*
\$14

Viennese Dessert Table

*Bananas Foster Flambé Prepared To Order with Vanilla Ice Cream,
Georgia Pecan Pie, Chocolate Sacher Torte, New York Cheesecake, Key Lime Pie,
Chocolate Truffles and Chocolate Dipped Strawberries
(\$75 Attendant Fee Required)*

\$14

Coffee Art

*Selection of Imported Teas and Flavored Coffees
Crystal Sugar, Cinnamon Sticks, Shaved Chocolate, Candied Orange,
Whipped Cream, Acacia Honey and Lemon.*
\$7

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Carving Stations

(\$75 Attendant Fee required per station)

Pepper Crusted Tenderloin of Beef

Sauce Béarnaise, Horseradish Cream, French Rolls

\$250 Each

(Serves Approximately 20 Persons)

Herb Roasted Breast of Turkey

Cranberry Relish and Peppercorn Aioli, French Rolls

\$150 Each

(Serves Approximately 20 Persons)

Charred Cracked Pepper Whole Side of Salmon

Garlic Aioli, Grilled Pineapple Salsa and Cuban Rolls

\$175 Each

(Serves Approximately 25 Persons)

Pineapple Glazed Country Ham

Stone Ground Mustard Sauce, French Rolls

\$150 Each

(Serves Approximately 40 Persons)

Steamship Round of Beef

Cabernet Au Jus, Horseradish Cream, French Rolls

\$500 Each

(Serves Approximately 100 Persons)

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HORS D'OEUVRES

Displayed Hors D'Oeuvres

Fresh Vegetable Crudités with Dips
\$5/per person

International Cheese Board
\$5/per person

Seasonal Fruit Platter with Fruit Yogurt Dip
\$5/per person

Whole Baked Brie en Croute garnished with Fruit
\$100
(Serves Approximately 40 Persons)

Assorted Tea Sandwiches
\$200/per 100

Assorted Deluxe Canapés
\$250/per 100

Iced Jumbo Shrimp with Cocktail Sauce
\$275/per 100

Chicken Finger with Honey Mustard Sauce
\$175/per 100

Buffalo Style Chicken Wings with Bleu Cheese Dip
\$125/per 100

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HORS D'OEUVRES - Continued

Butlered Hors D'oeuvres

*Chicken Sate
with Teriyaki Pineapple Glaze
\$200/per 100*

*Beef Brochettes
with Cabernet Sauce
\$250/per 100*

*Stuffed Mushroom
with Crabmeat
\$250/per 100*

*Grilled Beef Quesadilla
\$200/per 100*

*Sliced Sausage En Crouete
\$200/per 100*

*Chinese Spring Rolls
with Sweet and Sour
\$200/per 100*

*Meatballs in BBQ or
Sweet & Sour Sauce
\$150/per 100*

*Scallops Wrapped in Bacon
\$300/per 100*

*Coconut Shrimp
with Citrus Cream Sauce
\$300/per 100*

*Chicken Quesadillas with Salsa
\$200/per 100*

*Spanakopita
\$200/per100*

*Assorted Deluxe Canapés
\$250/per 100*

*Fresh Mellon wrapped
with Prosciutto Ham
\$200/per 100*

*Brasstown Signature Bruschetta
\$200/per 100*

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HORS D'OEUVRES - Continued

“Chip and Dip”

French Onion Dip
\$18/per quart

Hot Artichoke Dip
\$30/per quart

Spicy Salsa
\$20/per quart

Homemade Guacamole
\$25/per quart

Southwest Con Queso Dip
\$30/per quart

Hot Spinach and Bacon Dip
\$25/per quart

Mixed Cocktail Nuts
\$16/per pound

Potato OR Tortilla Chips
\$12/per pound

Salted Pretzels
\$12/per pound

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