



## *Catering Menus*



### *Dinner Selections*

## **PLATED DINNER ENTREES**

*All Dinner Entrees are served with House Salad, Dessert, Chef's choice of Starch and Vegetable accompaniments for your Entree Selection. We will complete your meal with Brasstown Valley Bread and Beverage Service.*

### ***Breast of Chicken Piccata***

*Boneless Chicken Breast sautéed in Butter with minced Shallots and Garlic.  
Served with a Caper Butter Sauce.*

**\$32**

### ***Herb Crusted Breast of Chicken***

*Boneless Chicken Breast coated with a mixture of Herbed Crushed Pecans.  
Served with Pineapple Kiwi Salsa.*

**\$32**

### ***Pecan Crusted Roast Trout***

*North Georgia Farm-raised Rainbow Trout coated with  
Herbed Crushed Pecans sautéed in Butter. Served with Pecan Beurre Blanc.*

**\$33**

### ***Crab Stuffed Grouper***

*Fresh Grouper Fillet stuffed with Crabmeat.  
Served with Lobster Butter Sauce.*

**\$35**

### ***Roast Pork Loin Medallions***

*Boneless Pork Loin roasted with Herbs and Seasonings.  
Served with a Garlic Whipped Potatoes and topped with a Mushroom Ragout.*

**\$35**

***Upgrade to our Pinegrove Caesar Salad, \$2 per person additional.  
Upgrade the house salad to our Soup du Jour, \$3 per person additional.***

*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\*\*\**

*DINNER ENTREES – Continued*

***Prime Rib of Beef Au Jus***

*USDA Choice Prime Rib roasted with Herbs and Seasoning.*

*Served with Au Jus and Horseradish Sauce.*

**\$38**

***Charbroiled Filet Mignon***

*USDA Choice Filet charbroiled; served with 3-Peppercorn Sauce.*

**\$41**

***Dessert Selections (choose one)***

*Southern Bread Pudding with Bourbon Sauce*

*Seasonal Fruit Cobbler*

*New York-style Cheesecake*

*Chocolate Truffle Cake*

*Georgia Pecan Pie*

*Key Lime Pie*

***Upgrade to our Pinegrove Caesar Salad, \$2 per person additional.***  
***Upgrade the house salad to our Soup du Jour, \$3 per person additional.***

*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\*\*\****

## ***PLATED DINNER COMBINATIONS***

*All Dinner Combinations are served with House Salad, Dessert, Chef's choice of Starch and Vegetable accompaniments for your Entree Selection. We will complete your meal with Brasstown Valley Bread and Beverage Service.*

### ***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.*

***\$41***

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

*Grilled Top Sirloin Steak seasoned with Fresh Herbs.  
Fresh Mahi Mahi topped with Pineapple Fruit Salsa*

***\$45***

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

*USDA Choice Filet of Beef served with Cabernet Demi Glace.  
Atlantic Salmon Fillet charbroiled and served with Lime Beurre Blanc.*

***\$49***

### ***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.*

***\$59***

### ***Dessert Selections (choose one)***

*Southern Bread Pudding with Bourbon Sauce  
Seasonal Fruit Cobbler  
New York-style Cheesecake  
Chocolate Truffle Cake  
Georgia Pecan Pie  
Key Lime Pie*

***Upgrade to our Pinegrove Caesar Salad, \$2 per person additional.  
Upgrade the house salad to our Soup du Jour, \$3 per person additional.***

*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\*\*\**

## **GOURMET PLATED DINNERS**

*Our Chef has created unique culinary delights to satisfy even the most sophisticated palate.  
Wine Pairings are available to create a truly unique and memorable affair.*

### ***Shrimp Cocktail***

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

~

### ***Caprese Salad***

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

~

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

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

~

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

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

***\$62 per person***

*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\*\*\**

***GOURMET DINNERS- Continued***

***Salmon Brasstown***

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

~

***Poached Pear Salad***

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

~

***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*

~

***Twin Mousse***

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

***\$68 per person***

*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\*\*\**

***GOURMET DINNERS- Continued***

***Beef Carpaccio***

*Cracked Black Pepper Rubbed Beef Tenderloin Pan Seared served Medium Rare,  
Topped with Gorgonzola Béchamel Garnish with French Banquette*

~

***Brasstown Spinach Salad***

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

~

***Pan Seared Duck Breast***

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

~

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

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

***\$65 per person***

*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\*\*\**

## ***Dinner Buffets***

*(\$250 surcharge for groups under 50)*

### ***“Georgia Mountain Goldrush”***

*Southern Potato Salad*  
*Tomato, Onion and Cucumber Salad with Rosemary Vinaigrette*  
*BBQ Pork Ribs*  
*Blackened Mountain Rainbow Trout*  
*Southern Fried Chicken*  
*Buttered Corn on the Cob*  
*Medley of Fresh Seasonal Vegetables*  
*Choice of Dessert*  
**\$45**

### ***“Taste of Italy”***

*Caesar Salad Bar*  
*Includes: Crisp Romaine Lettuce, Seasoned Croutons,*  
*Shredded Parmesan and our own Caesar Dressing*  
*Chicken Marsala*  
*Homemade Vegetable Lasagna*  
*Italian Sausage with Peppers and Onions*  
*Fettuccine Alfredo*  
*Green Beans Pancetta*  
*Garlic Bread*  
*Choice of Dessert*  
**\$42**

### ***Dessert Selections (choose one)***

*Southern Bread Pudding with Bourbon Sauce*  
*Seasonal Fruit Cobbler*  
*New York-style Cheesecake*  
*Chocolate Truffle Cake*  
*Georgia Pecan Pie*  
*Key Lime Pie*

*We will complete your meal with Brasstown Valley Bread and Beverage Service.*

*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\*\*\**

***Dinner Buffets- (continued)***

*(\$250 surcharge for groups under 50)*

***“Mountain Valley”***

*Garden Fresh Tossed Salad  
Grilled Marinated Vegetables  
Grilled Salmon with Lemon Beurre Blanc  
Chef Carved London Broil of Roasted Beef Au Jus  
Grilled Breast of Chicken with a Roasted Red Pepper Coulis  
Oven Roasted Rosemary New Potatoes  
Medley of Fresh Seasonal Vegetables  
Choice of Dessert  
\$47*

***“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 Sauce  
Catfish with Cajun Béarnaise Sauce  
Blackened Chicken Breast with Tasso Ham Cream Sauce  
Fresh Vegetable Medley  
Dirty Rice  
Choice of Dessert  
\$46*

***Dessert Selections (choose one)***

*Southern Bread Pudding with Bourbon Sauce  
Seasonal Fruit Cobbler  
New York-style Cheesecake  
Chocolate Truffle Cake  
Georgia Pecan Pie  
Key Lime Pie*

*We will complete your meal with Brasstown Valley Bread and Beverage Service.*

*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\*\*\**

***Dinner Buffets- (continued)***

*(\$250 surcharge for groups under 50)*

***“Blue Ridge Prime Rib Buffet”***

*Spinach Salad with Hot Bacon Dressing*

*Cucumber Onion Tomato Salad*

*Roasted Prime Rib au Jus with Horseradish Cream*

*Roasted Pork Medallions with Bourbon and Chive Demi*

*Chicken Marsala*

*Fresh Medley of Seasonal Julienne Vegetables with Butter and Seasoning*

*Baked Potato Bar: Fresh Baked Potatoes with Shredded Cheese,*

*Bacon Bits, Butter and Sour Cream*

*Choice of Dessert*

***\$45***

***Dessert Selections (choose one)***

*Southern Bread Pudding with Bourbon Sauce*

*Seasonal Fruit Cobbler*

*New York-style Cheesecake*

*Chocolate Truffle Cake*

*Georgia Pecan Pie*

*Key Lime Pie*

*We will complete your meal with Brasstown Valley Bread and Beverage Service.*

*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\*\*\**

***Dinner Buffets- (continued)***

*(\$250 surcharge for groups under 50)*

***“Antojitos Mexicanos”***

*Black Bean and Corn Salad*

*Garden Fresh Tossed Salad*

*Pollo Mazatlán*

*(Grilled chicken breast with peppers, pickled onions, mushrooms and olives)*

*Carne Asada*

*(Thinly Sliced Steak, marinated in lemon, cilantro, and spices)*

*Enchiladas de Camaron*

*(Fresh gulf shrimp enchiladas, simmered in red enchilada sauce, topped with melted cheese)*

*Refried Beans with Pepper Jack Cheese*

*Fire Grilled Vegetables*

*Spanish Rice*

*Caramel Flan*

***\$46***

***“Around the Campfire”***

*Southern Potato Salad*

*Creamy Cole Slaw*

*Grilled Hot Dogs and Chili*

*Juicy Hamburgers*

*Grilled Breast of Chicken*

*Baked Beans*

*Lettuce, Tomato, Onions, Pickles and Condiments*

*Sliced Cheeses and Buns*

*Potato Chips*

*Chocolate Brownies*

***\$29***

*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\*\*\**