



Catering Menus



Reception Selections

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, Marinated Cucumber, Roasted Peanuts with Ginger Soy Dipping Sauce and Spicy Peanut Sauce
\$15

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
\$15

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
\$15

Pasta Station

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)*

\$15

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, and Tomato Bruschetta.*
\$15

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 and Chocolate Dipped Strawberries
(\$75 Attendant Fee Required)*
\$15

Coffee Art

*Selection of Imported Teas and Flavored Coffees
Gourmet Syrups, Cinnamon Sticks, Shaved Chocolate, Candied Orange,
Whipped Cream, Honey and Lemon.*
\$9

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Carving Stations

(\$75 Attendant Fee required per station)

Pepper Crusted Tenderloin of Beef

Sauce Béarnaise, Horseradish Cream, French Rolls

\$300 Each

(Serves Approximately 20 Persons)

Herb Roasted Breast of Turkey

Cranberry Relish and Peppercorn Aioli, French Rolls

\$160 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

\$160 Each

(Serves Approximately 40 Persons)

Steamship Round of Beef

Cabernet Au Jus, Horseradish Cream, French Rolls

\$525 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
\$120
(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
\$150/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

Assorted Petite Quiche
\$200/per 100

Stuffed Mushroom with Crabmeat
\$250/per 100

Sliced Sausage En Croute
\$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
\$225/per 100

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September 2008

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 Chips
\$12/per pound

Tortilla Chips
\$12/per pound

Salted Pretzels
\$12/per pound

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