



Catering Menus

Sunset Pavilion Selections

“Our Sunset Pavilion”

Let yourself go in a real down home open-air environment with a great view of the hills and the golf course.

You will want to look the part, so bring your best jeans or overalls; we'll supply the straw hats and bandanas. You'd better like country music; you'll hear lots of it.

Bring your camera - the photo opportunities are endless. Don't mind the critters - you're bound to see some deer or other varmints looking to join the fun - they're part of the family!

Casual is the word for dinner as you sit on picnic tables decorated with checkered cloths and oil lanterns. A bounty of veggies served family style arrives non-stop at your tables.

Your senses will come alive as you experience the sights and smells of corn roasting and popping on the grills. Feast on sizzling entrees coming right off a grill and onto your plate.

Leave room for the old fashioned desserts such as skillets of fruit cobblers with ice cream.

Belly up to our whiskey barrel bar and have some country lemonade in a mason jar, or a good old-fashioned cream soda.

So, “Come on Down!” We guarantee you a unique and memorable event.

Welcome Station

(Only \$7 per person, available with all pavilion menus)

Make your Pavilion function complete - a great way to start your function and get your folks in the mountain mood...

We'll give your group a real mountain welcome as we dress all of you with straw hats and bright bandanas, enjoy Old Fashioned Cream Soda or Root Beer. Help yourself to all the roasted peanuts in the shell that you can carry.

SUNSET PAVILION MENUS

Brasstown Bonanza

Garden Fresh Tossed Salad

Tomato and Artichoke Salad

Grilled to order New York Strip Steak

Citrus-Marinated Grilled Mahi Mahi

Herb Crusted Breast of Chicken

Fresh Grilled Vegetables

Buttery Corn on the Cob

Baked Potato Bar with Assorted Toppings

“Build your own S’mores” (weather permitting) OR Seasonal Fruit Pie in a Skillet

\$57

Whispering Pines

Creamy Cole Slaw

Tomato, Onion and Cucumber Salad

Grilled Chicken Breast

Grilled Pork Loin Cutlet with Fruit Salsa

Tequila Lime Barbequed Skewered Shrimp

Oven Roasted Rosemary Potatoes

Fresh Grilled Vegetables

Buttery Corn on the Cob

“Build your own S’mores” (weather permitting) OR Seasonal Fruit Pie in a Skillet

\$55

*We will complete your meal with Brasstown Valley Bread and Beverage Service.
(\$200 surcharge for groups under 25 persons)*

SUNSET PAVILION MENUS (*continued...*)

*Brasstown Barbeque
Southern Potato Salad
Creamy Cole Slaw
Brown Sugar Barbecued Chicken
Mesquite Smoked Pork Ribs
Grilled Andouille Sausage
Molasses Baked Beans
Buttery Corn on the Cob*

*“Build your own S’mores” (weather permitting) OR Seasonal Fruit Pie in a Skillet
\$51*

*We will complete your meal with Brasstown Valley Bread and Beverage Service.
(\$200 surcharge for groups under 25 persons)*