



# *Catering Menus*

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## *Banquet Dinner*

March 2017

# Dinner Selections

## **PLATED DINNER ENTREES**

All Dinner Entrees are served with House Salad, Dessert,  
Chef's choice of Starch and Vegetable accompaniments

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

*\*Please note there is a \$10 per person plate up fee for Creekside, and the Tack Room areas\**

### **Pecan Dusted Breast of Chicken**

*Boneless Chicken Breast coated with a mixture of Herbed Crushed Georgia Pecans  
and finished with Peach Chutney*

**\$31**

### **Crab Crusted Breast of Chicken**

*Boneless Chicken Breast topped with Crabmeat and Smoked Gouda  
Roasted Red Pepper Coulis*

**\$34**

### **Cornmeal Dusted Trout**

*North Georgia Rainbow Trout lightly dredged with Cornmeal and finished with Lemon  
Butter sauce and Tomato Jam*

**\$32**

### **Bourbon and Chipotle Glazed Salmon**

*Stone Ground Mustard Chimichurri*

**\$36**

### **Roast Pork Loin Medallions**

*Boneless Pork Loin with Blueberry Balsamic Compote*

**\$32**

### **Roasted Striploin of Beef**

*USDA Choice Strip Loin roasted with Herbs and Garlic  
Served with a Mushroom Sauce*

**\$39**

### **Charbroiled Filet Mignon**

*USDA Choice Filet charbroiled; served with Cabernet Glace*

**\$46**



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

*New York-style Cheesecake*

*Chocolate Cake*

*Georgia Pecan Pie*

*Key Lime Pie*

***Upgrade to our Arugula and Goat Cheese or Pinegrove Caesar Salad  
\$2 per person additional.***

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

A customary 23% 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\*\*\***



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## **PLATED DINNER COMBINATIONS**

All Dinner Combinations are served with House Salad, Dessert,  
Chef's choice of Starch and Vegetable accompaniments

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

*\*Please note there is a \$10 per person plate up fee for Creekside, Sunset and the Tack Room areas\**

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

*Boneless Breast of Chicken with Orange Butter Sauce  
Jumbo Shrimp sautéed in Garlic Butter and White Wine*

**\$42**

### **Caramelized Bistro Filet with Salmon**

*Coffee Dusted Hanger Steak  
Fresh Salmon with Piquillo Pepper and Lime Chimichurri*

**\$45**

### **Filet Mignon and Diver Scallops**

*USDA Choice Filet of Beef served with Shiitake Demi Glace  
Seared Jumbo Scallops and Candied Lemon Cream*

**\$49**

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

*USDA Choice Filet of Beef charbroiled; served with Cabernet Glace.  
Broiled cold water Lobster Tail served with Lemon Butter.*

**\$56**

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

*Turtle Cheesecake – Chocolate Cake  
Tiramisu Martini – Key Lime Pie*

**Upgrade to our Pinegrove Caesar Salad or Spinach Salad with Hot Bacon Dressing for \$2 per person additional.**

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

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## **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.

*\*Please note there is a \$10 per person plate up fee for Creekside, Sunset and the Tack Room areas\**

### **Truffled Shrimp Risotto**

*Jumbo Shrimp and Shiitake Mushrooms*

### **Baby Bibb Salad**

*Fresh Blueberries, Toasted Almonds and Roasted Shallot Dressing*

### **Butter Broiled Halibut**

*with Sage and Piquillo Peppers*

*Broccolini*

*Sweet Potato Souffle*

### **Chocolate Truffle Cake**

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

**\$62 per person**

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## **GOURMET DINNERS- Continued**

### **Tuna Tataki**

*Coriander Dusted Seared Tuna Steak with Pearl Couscous  
Preserved Lemon and Melted Tomato Confit*

### **Poached Pear Salad**

*Cinnamon and Clove Poached Anjou Pears,  
Tossed with Mesculin Mix, Goat Cheese and Champagne Vinaigrette*

### **Filet of Beef**

*Grilled 8oz Beef Tenderloin  
Topped with Shallot-Herb Butter  
Yukon Gold Au Gratin  
Baby Bok Choy and Baby Carrots*

### **Ameretto Mousse**

*Hazelnut Cookie and Chantilly Cream*

**\$66 per person**

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## **GOURMET DINNERS- Continued**

### **Beef Carpaccio**

*Pan Seared and Shaved Beef Tenderloin  
Arugula, Puffed Capers, Basil Aioli and Pickled Red Onion*

### **Fennel and Golden Beet Salad**

*Blood Orange Vinaigrette  
Manchego Cheese Crouton*

### **Bourbon Glazed Duck Breast**

*Fig and Cherry Compote  
Haricot Verte  
Pistachio Quinoa*

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

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

**\$64 per person**

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## ***Dinner Buffets***

*We do not offer Buffets under 30 persons in attendance*

*All Dinner Buffets are available at the Sunset Pavilion or Tackroom for the additional price of \$10 per person*

### ***“Georgia Mountain Goldrush”***

*Southern Potato Salad*

*Tomato, Onion and Cucumber Salad with Rosemary Vinaigrette*

*Barbequed Pork Ribs*

*Blackened Mountain Rainbow Trout with Scallion “Ramp” Sauce*

*Southern Fried Chicken*

*Buttered Corn “off the cob”*

*Medley of Fresh Seasonal Vegetables*

*Choice of Dessert*

***\$45***

### ***“Tuscan Supper”***

*Salad of Romaine and Radicchio*

*Shaved Asiago, Red Onion and Balsamic Vinaigrette*

*Antipasto Salad ~ Tomatoes, Cucumbers, Artichoke Hearts, Provolone and Sweet Peppers*

*Marinated Flank Steak “Bistecca” ~ Chef Carved*

*Tuscan Chicken Breast ~ with Roasted Red Peppers and Capers*

*Homemade Vegetable Lasagna with Balsamella and Marinara Sauces*

*Roasted Rosemary and Garlic Potatoes*

*Italian Green Beans with Sun Dried Tomatoes*

*Garlic Bread*

*Choice of Dessert*

***\$47***

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

### **“Trackrock Buffet”**

Garden Fresh Tossed Salad  
Cucumber, Tomato, Onion Salad  
Roasted Salmon with Lemon Beurre Blanc  
Chef Carved Coffee Dusted NY Striploin ~ Shallot and Bourbon Sauce  
Grilled Breast of Chicken with a Roasted Red Pepper Coulis  
Mashed Yukon Potatoes  
Marinated and Sauteed Vegetables  
Choice of Dessert

**\$48**

### **“Bayou Seafood Buffet”**

Romaine and Red Cabbage Salad with Pecans, Oranges and Blue Cheese  
Balsamic Vinaigrette  
Salad of Artichoke Hearts, Frissee, and Hard cooked eggs with Shallot dressing  
Shrimp Creole with Cheese Grits  
Crawfish Etouffee with Steamed Rice  
French Quarter Fried Chicken  
Blackened Drum Fish with Tasso Cream  
Fresh Vegetable Medley  
Choice of Dessert

**\$48**

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

### **“Blue Ridge Prime Rib Buffet”**

*Spinach Salad with Mushrooms, Eggs, Shaved Red Onions and Hot Bacon Dressing*

*Waldorf Salad*

*Garlic and Herb Crusted Roasted Prime Rib au Jus with Horseradish Cream*

*Slow Roasted Pork Loin with Roasted Red Pepper Chimichurri*

*Chicken Picatta*

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

*Scalloped Red Bliss Potatoes*

*Choice of Dessert*

**\$45**

### **“Hog Creek BBQ”**

*Creamy Potato Salad*

*Sweet and Tangy Cider Slaw*

*Smoked Pulled Pork with Side Sauces*

*Local Bratwurst*

*Barbequed Chicken*

*Warm Cornmeal Dusted Buns*

*Molasses Baked Beans*

*Signature Corn Pudding*

*Choice of Dessert*

**\$40**

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

*Southern Bread Pudding with Bourbon Sauce*

*Seasonal Fruit Cobbler*

*New York-style Cheesecake*

*Chocolate Cake*

*Georgia Pecan Pie*

*Key Lime Pie*



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

### ***“Around the Campfire”***

*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*

*Kettle Chips*

*Chocolate Brownies*

**\$32**

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