



Catering Menus

Banquet Reception

March 2017

Reception Selections

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

Minimum of Two Reception Stations and One Chef Station per event
All prices are reflective of 1 hour of Food Service

Reception Stations

Appalachian Garden

*Gourmet Assortment of Artisan Lettuces including Arugula, Spinach, Baby Romaine,
and Spring Leaf
Georgia Pecans, Red Grapes and Sunflower Seeds
Goat Cheese, Crumbled Bleu Cheese, and Smoked Gouda
Cucumbers and Cherry Tomatoes
Roasted Shallot, Buttermilk/Herb Ranch and Balsamic Dressings*
\$17

High-country Cobb Salad Station

*Chopped Romaine Lettuce
Roma Tomatoes, Puffed Garbanzo Beans, Roasted Corn and Black Olives
Smoked Salmon, Chopped Egg, and Bacon
Hoop Cheddar, Crumbled Bleu and Goat Cheeses
Buttermilk Ranch, Bleu Cheese and Roasted Shallot Dressings*
\$18

Shrimp & Grits Station

*Locally Milled Cheese Grits and Tender Shrimp Sautéed in Trinity and Tomatoes.
Served with array of toppings including Andouille Sausage, Bacon, Sweet Peppers and
Cheddar Cheese*
\$22

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



Reception Stations – (continued)

Taco Station

*Marinated Beef Carne Asada, Shredded Chicken and Black Bean Sofrito
Pico De Gallo, Guacamole, and Roasted Tomato Salsa
Shredded Lettuce and Ancho Chili Slaw
Cheddar and Pepper Jack Cheeses
Warm Flour and Corn Tortillas*
\$20

Beans and Rice Martini Bar

*Steamed Rice and Black Beans Sofrito
Mojo Marinated Chopped Chicken and Slow Roasted Cuban Pork
Mango Salsa, Scallions, Pico De Gallo and Jalapenos
Shredded Cheddar and Pepper Jack Cheeses*
\$17

Gourmet Soup Station

*Served with Assorted Crackers and Condiments
(Choice of three)*

- *She Crab Soup ~ Finished with Sherry*
- *Tomato Basil Bisque with Scallops and Shrimp*
- *Italian Wedding ~ Classic festive soup with mini Pasta and Meatballs*
 - *Roasted Cauliflower and Smoked Gouda Bisque*
 - *Vidalia and Sweet Corn Chowder*
 - *Chilled Gazpacho*
 - *Chilled Peach soup with Greek Yogurt*

\$16

Slider Station

*Mini Gourmet Beef and Chicken Patties with Roma Tomatoes,
Lettuce, Deli Pickle Chips, Rosemary Aioli, Whole Grain Mustard, Tomato Ketchup,
Swiss and Cheddar Cheeses*
\$17

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Chef Stations

(\$75 Attendant Fee required per station)

Gourmet Mac n' Cheese Station

(Gluten Free Pasta Available for additional \$3)

*Vermont White Cheddar Cheese Sauce and Corkscrew Pasta with selections of Crab, Blackened Chicken, Bacon, and Mushrooms
Blue Cheese, Smoked Gouda, Truffle Oil and Cracked Pepper
Green Scallions and Fried Onions*

\$25

Pasta Station

(Gluten Free Pasta Available for additional \$3)

Choose Two Pasta Types:

- Penne ~ Farfalle (Bow-Tie)~ Cheese Tortellini
Tri-colored Rotini ~ Potato Gnocchi*

Choose Two Sauce Types:

- Marinara ~ Alfredo ~Pesto Cream ~ Vodka Cream
Bolognese ~ Cajun Butter Sauce*

*Pastas are tossed to order with the following accompaniments:
Shrimp, Chicken, Broccoli, Tomatoes, Mushrooms, and Red Peppers
Parmesan and Ricotta*

\$19

Pastry Chef's Dessert Table

*Bananas Foster Flambé Prepared To Order with Vanilla Ice Cream,
Georgia Pecan Pie, Chocolate Torte, New York Cheesecake,
Key Lime Pie and Chocolate Dipped Strawberries*

\$20

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Carving Stations

(\$75 Attendant Fee required per station)

Pepper Dusted Whole Strip Loin of Beef
Sauce Béarnaise, Horseradish Cream, Baked Rolls

\$350

(Serves Approximately 30 persons)

Whole Roasted Breast of Turkey
Thyme Infused with Cranberry Relish and Baked Rolls

\$180 Each

(Serves Approximately 30 persons)

Maple Glazed Country Ham
Stone Ground Mustard Sauce, Supper Biscuits

\$275 each

(Serves Approximately 60 persons)

Oven Roasted Pork Loin
Bacon Wrapped and Herb Infused Roast with Plum wine Reduction, Baked Rolls

\$225 Each

(Serves Approximately 40 persons)

Garlic and Rosemary Crusted Prime Rib of Beef
Au Jus, Horseradish Sauce and Rolls

\$400

(Serves Approximately 30 Persons)

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HORS D'OEUVRES

Displayed HORS D'OEUVRES

Fresh Vegetable Crudités with Dips
\$5/per person

International Cheese Board
\$8/per person

Seasonal Fruit Platter
\$5/per person

Cured Meat Display of Cappicola, Prosciutto and Salami
Marinated Kalamata Olives
\$9/per person

Iced Jumbo Shrimp with Cocktail Sauce
\$350/per 100

Swedish Meatballs
\$200/per 100

Buffalo Style Chicken Wings with Bleu Cheese Dip
\$150/per 100

Whole Baked Brie en Croute garnished with Fruit and Raspberry Compote
\$150

(Serves Approximately 40 Persons)

Side of House Smoked Salmon
Red Onions, Capers, Chopped Egg and French Bread Crostini
\$200
(Serves Approximately 30 Persons)

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HORS D'OEUVRES - Continued

Chicken Sate with Teriyaki Pineapple Glaze
\$250/ per 100

Petite Beef Wellington
\$350/ per 100

Assorted Petite Quiche
\$200/ per 100

Chinese Spring Rolls with Sweet Chili Sauce
\$200/ per 100

BBQ Meatballs
\$200/ per 100

Scallops Wrapped in Bacon
\$350/ Per 100

Coconut Shrimp with Raspberry-Chili Sauce
\$350/ Per 100

Deviled Eggs with Candied Bacon
\$200/ Per 100

Crab stuffed Mushrooms
\$300/ Per 100

Spanakopita
\$200/ Per 100

Caprese Kabobs
\$250/ Per 100

Brasstown Signature Bruschetta
\$225/ Per 100

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HORS D'OEUVRES - Continued

“Chip and Dip”

French Onion Dip with Kettle Chips

\$25/per Quart

Hot Artichoke Dip with Corn Tortilla Chips

\$30/per Quart

Spicy Salsa with Corn Tortilla Chips

\$20/per Quart

Homemade Guacamole with Corn Tortilla Chips

\$35/per Quart

Southwest Con Queso Dip with Corn Tortilla Chips

\$30/per Quart

Hot Spinach and Bacon Dip with Corn Tortilla Chips

\$30/per Quart

Spiced Hummus with Garlic Pita Chips

\$30/per Quart

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HORS D'OEUVRES - Continued

Light Sacks

Mixed Cocktail Nuts

\$25/per Pound

Potato Chips

\$15/per Pound

Tortilla Chips

\$15/per Pound

Salted Pretzels

\$15/per Pound

Trail Mix

\$20/per Pound

Goldfish

\$15/per Pound

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