



Catering Menus

Banquet Lunch

March 2017

Lunch Selections

PLATED LIGHT LUNCHES

We will complete your meal with Brasstown Valley Bread & Beverage Service
Please note there is a \$10 per person plate up fee for Creekside, Sunset and the Tack Room areas

Grilled Chicken Caesar Salad

Grilled Seasoned Breast of Chicken, served over Crisp Romaine Lettuce, Housemade Croutons, Grated Parmesan Cheese and served with our own House Caesar Dressing

\$19

Georgia Pecan Chicken Salad

White Meat Chicken Salad and Fresh Seasonal Fruits served on Green Leaf Lettuce, topped with Roasted Georgia Pecans

\$19

Cobb Salad

Mixed Greens with diced Tomatoes, Avocado, Crispy Bacon, Grilled Chicken Strips, Bleu Cheese, sliced Black Olives and hard-boiled Egg served with two Choices of Dressing

\$21

Brasstown Chef Salad

*Crisp Greens topped with thin strips of Roasted Turkey, Tender Roast Beef, Deli Ham and Cheddar cheese
Tomato, Cucumber and Housemade Croutons*

\$21

Dessert Selections (Choose One)

*Georgia Pecan Pie
Chocolate Mousse with Raspberry Sauce
Myer Lemon Bars
Key Lime Pie*

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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LUNCHES ON THE GO...

Packaged to go for your day at the pool, round of golf, boating or fishing excursion, horseback rides or hikes on the trails. Ask your sales representative for more details.

Travelers Lunch Box

Make one selection from the Choices of:

- *Ham & Cheddar*
- *Roast Beef & Provolone*
- *Turkey & Swiss*

*On a Bakery Fresh Kaiser Roll with Lettuce,
Tomato and Sliced Onion*

*Whole Fresh Seasonal Fruit, Sweet and Tangy Coleslaw, Potato Chips Cookie and
Condiments*

Soft Drink or Bottled Water

\$18

Wrap Lunch Box

Make one selection from the Choices of:

- *Marinated Grilled Chicken Breast Strips with Pesto Aioli*
- *Turkey and Applewood Bacon with Jalapeno Mayonnaise*
 - *Veggie Hummus Wrap with Cucumbers and Sprouts*
- *Cappicola, Pepperoni and Salami with Vegetable Cream Cheese Spread*

All wrapped in a Tortilla and served with Lettuce & Tomatoes

*Whole Fresh Seasonal Fruit, Sweet and Tangy Coleslaw,
Kettle-cooked Potato Chips, Cookie and Condiments.*

Soft Drink or Bottled Water

\$20

Gourmet Lunch Box

Sliced Pepper-crusted Beef Tenderloin with Cheddar Cheese

on soft Focaccia Bread with Horseradish Sauce,

Edamame and Sesame salad, Kettle Fried Potato Chips,

Chocolate Blondie and Condiments.

Soft Drink or Bottled Water

\$24

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LUNCHEON ENTREES

*All Luncheon Entrees are served with House Salad, Dessert,
Chef's choice of Starch and Vegetable.*

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

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Brasstown Chicken Picatta

Pan Seared Boneless Breast of Chicken Caper Butter Sauce and Parsley

\$25

Seared Salmon with Peach Pico de Gallo

Atlantic Salmon and Georgia Peaches

\$26

Blackened Shrimp Farfalle

*Shrimp Lightly Blackened tossed with Farfalle Pasta with Asparagus Tips in a Creamy
Basil Pesto.*

\$27

Flank Steak with Roasted Red Pepper Chimmichuri

Grilled USDA Choice marinated Beef

\$28

Dessert Selections (choose one)

Fresh Fruit Cup

Chocolate Mousse with Raspberry Sauce

Myer Lemon Bar

Georgia Pecan Pie

Key Lime Pie

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LUNCHEON BUFFETS

We do not offer Hot Buffets under 30 persons in attendance

Harris Ridge Buffet

*Lentil and Vegetable Soup
Garden Fresh Tossed Salad
Baked Maple Glazed Ham
Citrus Marinated and Roasted Chicken
Pan Roasted Button Mushrooms
Mashed Redskin Potatoes
Broccoli with Roasted Pecans
Our Famous Bread Pudding with Bourbon Sauce*
\$27

Appalachian Buffet

*Southern Style Potato Salad
Sweet and Tangy Cole Slaw
Barbecued Pork Ribs
Marinated Grilled Chicken
Molasses Baked Beans
Buttery Corn "off the cob"
Vanilla Maple Butter Mashed Sweet Potatoes
Southern Style Green Beans with Tomatoes and Onions
Cornbread Muffins
Peach-Pecan Crunch*
\$29

Salad and Baked Potato Bar

*Garden Fresh Tossed Salad with Dressings
Seasonal Fruit Salad
Idaho Russet Baked Potatoes
Condiments include: Butter, Sour Cream, Chili, Shredded Cheddar Cheese, Jalapenos,
Bacon Bits, Scallions, Sliced Mushrooms
Homemade Seasonal Fruit Cobbler*
\$24

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LUNCHEON BUFFETS (Continued)

Brasstown Deli Buffet

Garden Fresh Tossed Salad
Southern Style Potato Salad
Dill Pickles, Lettuce, Onions, Tomatoes
Assortment of Deli Meats including:
Roast Beef, Shaved Ham,
Smoked Turkey and Italian Salami
Swiss and American Cheeses, Kaiser and Sandwich Breads
Kettle Fried Potato Chips
Homemade Fudge Brownies and Blondies
\$26

Sandwich Wrap Buffet

Garden Fresh Tossed Salad
Pasta Salad
Marinated Grilled Chicken Breast Strips with Pesto Aioli
Turkey and Applewood Bacon with Jalapeno Mayonnaise
Veggie Hummus Wrap with Cucumbers and Sprouts
Cappicola, Pepperoni and Salami with Vegetable Cream Cheese Spread
All wrapped in a Tortilla with Lettuce & Tomatoes
Myer Lemon Bars
\$26

Light Lunch Soup and Salad Bar

Tomato and Basil Bisque
Garden Fresh Tossed Salad
Smoked Turkey strips, House Smoked Salmon
Dried Cranberries, Sunflower Seeds, Garbonzo Beans, Broccoli, Olives, Shredded
Parmesan and Cheddar cheeses, Crumbled Feta and Blue Cheeses with a variety of
Dressings
Fruit Cocktail
\$26

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LUNCHEON BUFFETS (Continued)

High-Country Cobb Salad Buffet

*Soup Du Jour
Chopped Romaine Lettuce
Diced Grilled Chicken and Roast Beef
Roma Tomatoes, Puffed Garbanzo Beans, Roasted Corn, Black Olives Bell Peppers,
Chopped Egg, and Bacon
Cheddar, Crumbled Bleu and Feta Cheeses
Buttermilk Ranch, Bleu Cheese and Balsamic Dressings
Pecan Dessert Bars*
\$25

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
Baja Rice Pudding with Cinnamon*
\$25

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