



Catering Menus

Banquet Reception

Reception Selections

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

Minimum of Three Reception Stations 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*

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*

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*

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*

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*

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*

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*



Gourmet Mac n' Cheese Station

(Gluten Free Pasta Available)

*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*

Pasta Station

(Gluten Free Pasta Available)

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 with the following accompaniments:

*Shrimp, Chicken, Broccoli, Tomatoes, Mushrooms, and Red Peppers
Parmesan and Ricotta*

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*



Carving Stations

Pepper Dusted Whole Strip Loin of Beef
Sauce Béarnaise, Horseradish Cream, Baked Rolls
(Serves Approximately 30 persons)

Whole Roasted Breast of Turkey
Thyme Infused with Cranberry Relish and Baked Rolls
(Serves Approximately 30 persons)

Maple Glazed Country Ham
Stone Ground Mustard Sauce, Supper Biscuits
(Serves Approximately 60 persons)

Oven Roasted Pork Loin
Bacon Wrapped and Herb Infused Roast with Plum wine Reduction, Baked Rolls
(Serves Approximately 40 persons)

Garlic and Rosemary Crusted Prime Rib of Beef
Au Jus, Horseradish Sauce and Rolls
(Serves Approximately 30 Persons)

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



HORS D'OEUVRES

Displayed HORS D'OEUVRES

Fresh Vegetable Crudités with Dips

International Cheese Board

Seasonal Fruit Platter

*Cured Meat Display of Cappicola, Prosciutto and Salami
Marinated Kalamata Olives*

Iced Jumbo Shrimp with Cocktail Sauce

Swedish Meatballs

Buffalo Style Chicken Wings with Bleu Cheese Dip

*Whole Baked Brie en Croute garnished with Fruit and Raspberry Compote
(Serves Approximately 40 Persons)*

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



HORS D'OEUVRES - Continued

Chicken Sate with Teriyaki Pineapple Glaze

Petite Beef Wellington

Assorted Petite Quiche

Chinese Spring Rolls with Sweet Chili Sauce

BBQ Meatballs

Scallops Wrapped in Bacon

Coconut Shrimp with Raspberry-Chili Sauce

Deviled Eggs with Candied Bacon

Spanakopita

Caprese Kabobs

Brasstown Signature Bruschetta



HORS D'OEUVRES - Continued

“Chip and Dip”

French Onion Dip with Kettle Chips

Hot Artichoke Dip with Corn Tortilla Chips

Spicy Salsa with Corn Tortilla Chips

Homemade Guacamole with Corn Tortilla Chips

Southwest Con Queso Dip with Corn Tortilla Chips

Hot Spinach and Bacon Dip with Corn Tortilla Chips

Spiced Hummus with Garlic Pita Chips



HORS D'OEUVRES - Continued

Light Sacks
Mixed Cocktail Nuts

Potato Chips

Tortilla Chips

Salted Pretzels

Trail Mix

Goldfish

