



Catering Menus

Banquet Dinner

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*

Crab Crusted Breast of Chicken

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

Cornmeal Dusted Trout

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

Bourbon and Chipotle Glazed Salmon

Stone Ground Mustard Chimichurri

Roast Pork Loin Medallions

Boneless Pork Loin with Blueberry Balsamic Compote

Roasted Striploin of Beef

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

Charbroiled Filet Mignon

USDA Choice Filet charbroiled; served with Cabernet Glace



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

Upgrade the house salad to our Soup du Jour



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.

Breast of Chicken and Shrimp

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

Caramelized Bistro Filet with Salmon

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

Filet Mignon and Diver Scallops

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

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.*

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***

Upgrade the house salad to our Soup du Jour



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*



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



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*



Dinner Buffets

We do not offer Buffets under 30 persons in attendance

“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

“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



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*

“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*



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

“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

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

