



Catering Menus

Banquet Breakfast

May 2020

Breakfast and Brunch Selections

PLATED BREAKFAST ENTREE'S

Please note there is a \$10 per person plate up fee for Creekside

Brasstown French Toast

*We start with our own French Bread, hand dip and sautéed Golden Brown,
Garnished with Toasted Sliced Almonds
Crisp Applewood Smoked Bacon
Golden Maple Syrup
Chilled Orange Juice
Freshly Brewed Coffees*

Mountain Morning

*Farm Fresh Scrambled Eggs with Tomato,
Chives and Cheddar Cheese
Crisp Applewood Smoked Bacon
Country Fried Potatoes
Southern Style Buttermilk Biscuits
Chilled Orange Juice
Freshly Brewed Coffees*

Steak & Eggs

*Thin Cut Steak
Farm Fresh Scrambled Eggs
Country Fried Potatoes
Southern Style Buttermilk Biscuits
Chilled Orange Juice
Freshly Brewed Coffees*

A customary 23% service charge and 7% Georgia state sales tax
will apply to prices listed on our menus.



BREAKFAST BUFFETS

*We do not offer Buffets under 25 persons in attendance
Please note that to add the Omelet or Waffle Station there will be a \$100 Attendant Fee*

Blackbear Creek

*Assorted Breakfast Bakeries
Fluffy Scrambled Eggs
Crisp Applewood Smoked Bacon
Breakfast Sausage
Country Fried Potatoes
Southern-Style Buttery Grits
Buttermilk Biscuits with Country Gravy
Seasonal Fresh Fruit
Fruit Preserves and Butter
Selection of Chilled Fruit Juices
Freshly Brewed Coffees and Teas*

Add a “Made to order” Omelet Station for \$6 per person

Hiawasse Trail

*Assorted Breakfast Bakeries
Seasonal Fresh Fruit
Scrambled Eggs with Grated Cheddar Cheese
Texas French Toast with Warm Maple Syrup
Crisp Applewood Smoked Bacon
Breakfast Sausage
Cheesy Grits
Buttermilk Biscuits with Country Gravy
“Made to order” Omelet Station
Fruit Preserves and Butter
Selection of Chilled Fruit Juices
Freshly Brewed Coffees and Teas*

Add a Belgian Waffle Station for \$6 per person

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The Brasstown Brunch

Seasonal Fresh Fruit

Pastries, Muffins and Croissants

Arugula Salad with Candied Pecans and Goat Cheese

White Wine - Shallot, Raspberry and Balsamic Dressings

Vine Ripened Tomatoes, Basil and Fresh Buffalo Mozzarella

House Smoked Salmon with Classical Condiments

Imported and Domestic Cheese Display with Gourmet Crackers

Scrambled Eggs with Roma Tomatoes and Chives

Applewood Smoked Bacon and Country Sausage

Display of Assorted Desserts

Selection of Chilled Fruit Juices

Freshly Brewed Coffees and Teas

Includes the Omelet Station

Omelets prepared to order with a variety of fresh fillings: Baby Spinach, Sautéed Mushrooms, Tomato, Imported Cheeses, Smoked Ham, Onion, Sweet Peppers and Scallions

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