



Catering Menus

Banquet Dinner

May 2020

Dinner Selections

DINNER PLATES

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 the Creekside Pavilion

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*

Lemon Pepper Trout with Chimichurri

*North Georgia Rainbow Trout lightly dredged with Lemon Pepper and finished with
Chimichurri Sauce*

Bourbon and Chipotle Glazed Salmon

Stone Ground Mustard Chimichurri

Roasted Pork Loin

Boneless Pork Loin with Blueberry Balsamic Compote

Flank Steak

*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
\$4 per person additional.***

Upgrade the house salad to our Soup du Jour, \$4 per person additional.

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



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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.

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

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
Pecan Pie – Key Lime Pie*

Upgrade to our Pinegrove Caesar Salad or Spinach Salad with Hot Bacon Dressing for \$4 per person additional.

Upgrade the house salad to our Soup du Jour, \$4 per person additional.

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



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 the Creekside Pavilion

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*

\$64 per person

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



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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

\$68 per person

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



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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*

\$66 per person

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



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Dinner Buffets

We do not offer Buffets under 25 persons in attendance

All Dinner Buffets are available at the Sunset Pavilion or Tackroom for the additional price of \$10 per person

“Georgia Mountain Goldrush”

Southern Potato Salad

Tomato, Onion and Cucumber Salad with Rosemary Vinaigrette

Barbequed Pork Ribs

Blackened Cod with Lemon Dill Butter

Southern Fried Chicken

Buttered Corn “off the cob”

Medley of Fresh Seasonal Vegetables

Choice of Dessert

\$49

“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 Ragout and Artichoke Hearts

Cavatappi Pasta with Ricotta and Roma Tomato Sauce

Roasted Rosemary and Garlic Potatoes

Italian Green Beans with Sun Dried Tomatoes

Garlic Bread

Choice of Dessert

\$49

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Dinner Buffets- (continued)

“Trackrock Buffet”

(Includes Carving Fee)

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 Chimichurri

Mashed Yukon Potatoes

Marinated and Sauteed Vegetables

Choice of Dessert

\$50

“Bayou Seafood Buffet”

Iceberg Salad with Roma Tomatoes, bacon, and blue cheese

Garden Fresh Tossed Salad

Cajun Rubbed Ribs

Low County Boil ~ Shrimp, New Potatoes, Corn on the Cob, and Andouille Sausage

Grilled Chicken with Creole Sauce

Blackened Cod with Tasso Cream

Fresh Vegetable Medley

Choice of Dessert

\$50

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Dinner Buffets- (continued)

“Blue Ridge Prime Rib Buffet”

(Includes Carving Fee)

Spinach Salad with Mushrooms, Eggs, Shaved Red Onions and Hot Bacon Dressing

Classic Caesar Salad

Chef Carved Garlic and Herb Crusted Roasted Prime Rib au Jus with Horseradish Cream

Slow Roasted Pork Loin with Honey Bourbon Sauce

Chicken Oreganata

Fresh Medley of Seasonal Vegetables with Butter and light Seasoning

Scalloped Red Bliss Potatoes

Choice of Dessert

\$50

“Hog Creek BBQ”

Creamy Potato Salad

Sweet and Tangy Cider Slaw

Barbequed Pulled Pork with Side Sauces

Local Bratwurst

Barbequed Chicken

Warm Cornmeal Dusted Buns

Molasses Baked Beans

Mashed Sweet Potatoes with Vanilla Cinnamon Butter

Choice of Dessert

\$42

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

\$33

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