



## *Catering Menus*

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### *Banquet Reception*

May 2020

# 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*

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

## **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*

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## **Reception Stations – (continued)**

Station Attendant Fee of \$100.00 will be Required for these Stations

### **Gourmet Mac n' Cheese Station**

*(Gluten Free Pasta Available for additional \$3)*

*Vermont White Cheddar Cheese Sauce and Corkscrew Pasta with selections of Crab, Blackened Chicken, Bacon, and Mushrooms  
Blue Cheese, Smoked Gouda  
Green Scallions and Fried Onions*

### **Pasta Station**

*(Gluten Free Pasta Available for additional \$3)*

*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 to order 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*

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## **Carving Stations**

*(\$100 Attendant Fee required per station)*

**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 Herb Crusted Prime Rib of Beef**  
*Au Jus, Horseradish Sauce and Rolls*

*(Serves Approximately 30 Persons)*

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# ***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)*

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***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*

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## ***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*

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## ***HORS D'OEUVRES - Continued***

***Light Sacks***  
***Mixed Cocktail Nuts***

*Potato Chips*

*Tortilla Chips*

*Salted Pretzels*

*Trail Mix*

*Goldfish*

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