



Catering Menus

Banquet Dinner

November 2021

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

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*

\$35

Crab Crusted Breast of Chicken

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

\$37

Lemon Pepper Trout with Chimichurri

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

\$38

Bourbon and Chipotle Glazed Salmon

Stone Ground Mustard Chimichurri

\$38

Roasted Pork Loin

Boneless Pork Loin with Blueberry Balsamic Compote

\$34

Roasted Striploin of Beef

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

\$46

Charbroiled Filet Mignon

USDA Choice Filet charbroiled; served with Cabernet Glace

Market Price



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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.



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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.

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Breast of Chicken and Shrimp

*Boneless Breast of Chicken with Orange Butter Sauce
Jumbo Shrimp sautéed in Garlic Butter and White Wine*
\$46

Caramelized Strip Steak with Salmon

*Coffee Dusted Hanger Steak
Fresh Salmon with Piquillo Pepper and Lime Chimichurri*
\$52

Filet Mignon and Diver Scallops

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

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.*
Market Price

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.



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Dinner Buffets

We do not offer Buffets under 25 persons in attendance

“Georgia Mountain Goldrush”

Southern Potato Salad
Broccoli and Cheddar Salad
Barbequed Pork Ribs
Blackened Salmon with Lemon Dill Butter
Southern Fried Chicken
Buttered Corn “off the cob”
Medley of Fresh Seasonal Vegetables
Choice of Dessert
\$50

“Tuscan Supper”

(Includes Carving Fee)

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
\$50



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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 Sea Salt & Cracked Pepper Roasted Striploin
Grilled Breast of Chicken with a Roasted Heirloom Tomato Marmalade
Mashed Yukon Potatoes
Marinated and Sauteed Vegetables
Choice of Dessert*

\$52

“Bayou Seafood Buffet”

*Iceberg Salad with Roma Tomatoes, Bacon and Bleu Cheese
Garden Fresh Tossed Salad
Cajun Rubbed Ribs
Low Country Boil ~ Shrimp, New Potatoes, Corn on the Cob and Andouille Sausage
Grilled Chicken with Creole Sauce
Blackened Salmon with Tasso Cream
Fresh Vegetable Medley
Choice of Dessert*

\$50

“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*

\$60



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“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
\$43

Dessert Selections (choose one)

Southern Bread Pudding with Bourbon Sauce
Seasonal Fruit Crisp
New York-style Cheesecake
Chocolate Cake
Georgia Pecan Pie
Key Lime Pie

“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
\$35



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