

# Yahoola Creek Grill

## Event Planner



# Special Events at Yahooola Creek Grill

Couples come from near and far to celebrate their weddings in beautiful Dahlonega, Georgia. With its unmatched charm, scenery, and variety of venues and accommodations, Dahlonega is the perfect location for your special day.

Yahooola Creek Grill, nestled in the North Georgia mountains on the way to the Dahlonega Square, is the ideal location for any event. At Yahooola Creek Grill, we customize menus, staging and more, down to the finest detail. We consider it an honor to host your party and play a part in creating unforgettable memories.

## Yahooola Creek Offers:

- › Three unique dining environments: main dining room, covered outdoor deck and upstairs loft.
- › Custom banquet menus (for parties of twenty or more).
- › An extensive list of wonderfully interesting eclectic wines as well as a full compliment of Domestic and Imported beers.
- › Technology for slideshows and presentations, including a 60" flat-screen, perfect for viewing.
- › World-class customer service. It's your event; we're happy to be a part of it!
- › Delicious Southern-inspired food. In addition to creating a flavorful menu, Chef Katie is famous for her homemade desserts. Your guests will not be disappointed.



*Our spacious Outdoor Deck with seating for 48 provides an intimate setting for your special event*



At Yahooola Creek Grill, we prepare outstanding locally-sourced, made-from-scratch Southern specialties served in a relaxed, enjoyable atmosphere with excellent customer service. We invite you to see – and taste – for yourself!

The following pages are guides to help you plan the perfect menu. Remember, if what you see doesn't suit your event, we will be happy to create alternative menus.

# Let's Get Started—

## Casual or Elegant Events for Any Style and Budget



The management team and staff at Yahooola Creek Grill are excited to work with you to plan your one-of-a-kind event. Our planning process assures that your gathering will be memorable and proceed without a hitch. Yahooola Creek Grill is ideal for any type of event for any budget. We offer accommodations and menu combinations for everything from a quick business meeting with salads and sandwiches to an elegant, plated event with champagne and carving stations.

The following pages offer selections that are available from our Buffet, Lunch and Dinner menus. Please review the menus to find the combination appropriate for your group and contact Yahooola Creek Grill's management team at **706-482-2200** or **eat@yahoolacreekgrill.com**. We'll help you finalize your event in beautiful, historic Dahlonega!

There are no fees for reserving our dining rooms; however, depending on the day of the week, size of your party, and other considerations, there may be food and beverage minimums and/or deposits required.

Explore our menus! We look forward to working with you and serving your guests!



# Buffet Menu

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## Appetizer Platter

Fried Green Tomatoes with Sweet Balsamic BBQ  
Homemade Hummus with Pita Bread  
Fried Mushrooms with Horseradish Cream Sauce  
Fried Pickles with Spicy House Sauce  
Spinach Artichoke Dip with Pita Bread  
Corn Chips with Chipotle Peach and Pineapple Salsa  
Beet and Sweet Potato Kettle Chips with Gouda Fondue  
Fruit and Cheese Plate  
Cheese Straws  
Bruschetta

## Salad

House Salad with Your Choice of Homemade Dressings  
Caesar Salad with Cornbread Croutons

## Entrées

Eggplant Parmesan  
Chicken Fingers (Grilled or Fried)  
Grilled Chicken Pasta  
Chicken Kabob with Seasonal Vegetables  
Seasonal Roasted Chicken  
Shrimp Kabobs with Seasonal Vegetables  
Pork Tenderloin Kabob with Seasonal Vegetables  
Slow Roasted BBQ Pork  
BBQ Ribs (Baby Back or Short Ribs)  
Homemade Meatballs  
Steak Kabob with Seasonal Vegetables  
Tips and Shrooms

## Carving Station

Slow Roasted Turkey  
Sweet Honey Bourbon Ham  
Prime Rib  
Filet of Beef

## Starches

Mashed Potatoes  
Pasta Bake  
Mac-n-Cheese  
Savory Bread Pudding  
Sweet Potato Soufflé  
Scalloped Potatoes  
Rice Pilaf  
Baked Beans  
Cornbread Bread Pudding  
Spicy Black-Eyed Peas  
Gouda Cheese Grits

## Vegetables

Vegetable Medley (Squash, Broccoli, Cauliflower)  
Grilled Squash, Onions and Peppers  
Garlic Green Beans  
Stewed Okra  
Stuffed Mushrooms  
Green Bean Casserole  
Roasted Root Vegetables  
One of our Homemade Soups  
Stewed Cabbage  
Squash Casserole

## Dessert Buffet

Assorted Cookies  
Peach and Blueberry Cobbler  
Chocolate Covered Strawberries  
Mini New York Style Cheesecakes  
Mini Red Velvet Cupcakes  
Brownie Bites  
Apple Crisp  
Lemon Pound Cake

7% Sales Tax and 18% Gratuity Will Be Added to the Final Bill

# Lunch Menu

includes a non-alcoholic beverage

## Appetizer

Fried Green Tomatoes with Sweet Balsamic BBQ  
Homemade Hummus with Pita Bread  
Fried Mushrooms with Horseradish Cream Sauce  
Fried Pickles with Spicy House Sauce  
Spinach Artichoke Dip with Pita Bread  
Corn Chips with Chipotle Peach and Pineapple Salsa  
Beet and Sweet Potato Kettle Chips with Gouda Fondue  
Fruit and Cheese Plate

## Salad

House Salad with Your Choice of Homemade Dressings  
Caesar Salad with Cornbread Croutons

## Entrées

All sandwiches are served with your choice of one of the following items:

- French Fries
- Side Salad
- Sweet Potato Chips
- Broccoli Salad
- Pasta Salad

### Potabella Burger

topped with Roasted Red Pepper, Spinach, Provolone cheese, Tomato and Sweet Onion Relish

### Artichoke Wrap

Basil-Parmesan Pesto, Tomatoes, Artichoke Hearts, Cucumber, Goat Cheese and Spinach in a Garlic Herb Wrap

### Seasonal Spinach Salad

Baby Spinach, Plum slices, Roasted Peppers, Sunflower Seeds, Marscapone Cheese and Honey-Mint Vinaigrette

### Seasonal Farmhouse Salad

fresh Spring Mix topped with Strawberries, Blueberries, Goat Cheese Crumbles, Spiced Pecans and Peach Vinaigrette

### Salad Trio

Chicken Salad, Pasta Salad and Broccoli Salad served on a bed of greens

### Large House Salad with Grilled Chicken

### Large Caesar Salad with Grilled Chicken

## Entrées (continued)

### Yahoola Club

Roasted Turkey topped with Bacon, Smoked Gouda, Lettuce, Tomato, Onion and Honey Mustard sauce

### Chicken Sandwich

topped with Bacon, melted Cheddar cheese, BBQ sauce, Lettuce, Tomato and Onion

### Grilled Chicken Pasta

Grilled Chicken Breast and fresh Seasonal Vegetables sautéed in a light White Wine Butter Sauce, tossed with whole wheat Penne Pasta and topped with Parmesan

### Beer-Battered Chicken Fingers

### Grouper Tacos

Country-fried Grouper topped with Cabbage-Iceberg mix and Sweet and Spicy Mayo, served with Tri-Color Tortilla Chips and Peach-Pineapple Salsa

### Grouper Sandwich

Grouper (grilled, fried or blackened) topped with Lettuce, Tomato and Onion with our Spicy House dressing

### Large House Salad with Sautéed Shrimp or Salmon

### Large Caesar Salad with Sautéed Shrimp or Salmon

### Southern BLT

Fried Green Tomatoes, homemade Pimento Cheese, Iceberg Lettuce and Bacon on toasted Pita Bread

### Pulled Pork Sandwich

topped with Cheddar cheese and BBQ sauce, served with Coleslaw

### Philly Cheesesteak Sandwich

Beef Tips topped with Sweet Onions, Bell Peppers and Gouda cheese

### Southern Burger

topped with Pimento cheese, fried Green Tomato, Lettuce, Red Onion and Ranch dressing

### Elk Burger

topped with Lettuce, Tomato, Onion, American cheese and Spicy Mustard

## Dessert Buffet

### Assorted Cookies

### Peach and Blueberry Cobbler

### Chocolate Covered Strawberries

### Mini New York Style Cheesecakes

### Mini Red Velvet Cupcakes

### Brownie Bites

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# Dinner Menu

includes a non-alcoholic beverage

## Appetizer

Fried Green Tomatoes with Sweet Balsamic BBQ  
Homemade Hummus with Pita Bread  
Fried Mushrooms with Horseradish Cream Sauce  
Fried Pickles with Spicy House Sauce  
Spinach Artichoke Dip with Pita Bread  
Corn Chips with Chipotle Peach and Pineapple Salsa  
Beet and Sweet Potato Kettle Chips with Gouda Fondue  
Fruit and Cheese Plate

## Salad

House Salad with Your Choice of Homemade Dressings  
Caesar Salad with Cornbread Croutons

## Sandwiches

Potabella Burger  
Yahoola Club  
Chicken Sandwich  
Southern Burger  
Elk Burger

## Entrées

Harvest Trio (Vegetarian)  
Eggplant Parmesan  
Beer Battered Chicken Fingers and Fries  
Chicken Pot Pie  
Large House Salad with Grilled Chicken  
Large Caesar Salad with Grilled Chicken  
Herb-Crusted Chicken  
with Egg Noodles and Lemon-Caper Sauce  
Chicken & Waffles  
topped with Andouille Sausage, Spinach and Sausage Gravy  
Grilled Chicken Pasta  
Grilled Chicken Breast and fresh Seasonal Vegetables sautéed  
in a light White Wine Butter Sauce, tossed with whole wheat  
Penne Pasta and topped with Parmesan  
Grouper Tacos  
Country-fried Grouper topped with Cabbage-Iceberg mix  
and Sweet and Spicy Mayo, served with Tri-Color Tortilla  
Chips and Peach-Pineapple Salsa

## Entrées (continued)

Stuffed Trout  
with Sweet Mashed Potatoes and Sautéed Spinach  
Pecan-Cornmeal Catfish  
with French Fries, Coleslaw and Spicy House Dressing  
Shrimp and Grits  
blackened Shrimp, Andouille Sausage, Smoked Gouda  
Cheese Grits, Red Pepper Cream Sauce and Asparagus  
Country Paella  
Grilled Salmon  
with Mashed Potatoes, Asparagus and Lemon-Thyme Sauce  
Blackened Grouper  
with Pineapple Salsa, Wild Rice and Sautéed Spinach  
Scallop Pesto  
served over whole wheat Angel Hair pasta, tossed in a  
Pistachio-Parsley Pesto and topped with Parmesan  
Grilled Mahi Mahi  
topped with Grapefruit Salsa, served with Grilled Asparagus  
and Garlic and Herb Couscous  
Low Country Boil  
Char-grilled Pork Chop  
topped with a Sweet Cherry and Orange Chutney, served  
with Garlic Green Beans and Mountain Red Rice blend  
Seasonal Pork Tenderloin  
Pulled Pork Plate  
slow-roasted Pork Shoulder served with Mac-n-Cheese  
and Green Beans  
Shepherd's Pie  
Steak Salad  
with your choice of our Homemade Dressings  
Tips and Shrooms  
8oz Sirloin  
with your choice of topping and two sides  
12oz Ribeye  
with your choice of topping and two sides  
6oz Filet Mignon  
with your choice of topping and two sides

## Dessert Buffet

Assorted Cookies  
Peach and Blueberry Cobbler  
Chocolate Covered Strawberries  
Mini New York Style Cheesecakes  
Mini Red Velvet Cupcakes  
Brownie Bites

7% Sales Tax and 18% Gratuity Will Be Added to the Final Bill

# YAHoola CREEK GRILL

*Menus are for planning purposes only. Our menus change seasonally, so we encourage you to work with the staff at Yahooola Creek Grill to finalize your selections.*



Here at Yahooola Creek Grill, our staff will work hard to make your vision come to life. Tell your guests to come up to the Creek for delicious food, friendly service and a great time.



Contact us today to reserve space for your event. Book the main dining room, deck, loft or even rent out the entire restaurant.

**706-482-2200**  
**[eat@yahoolacreekgrill.com](mailto:eat@yahoolacreekgrill.com)**

*"You won't be disappointed with Yahooola Creek Grill! It was more than you could ever expect from a North Georgia town."*

*- Kathy Hussain, Satisfied Customer  
Hosted a Rehearsal Dinner July 2010 for 75 People*