

UNFORGETTABLE



CELEBRATIONS

2018

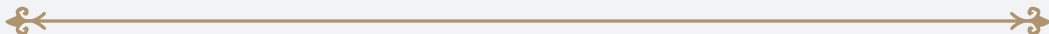
~ ~
BANQUET BROCHURE
~ ~

YAHoola
CREEK GRILL
CONTACT US

LEAH LLOYD
leah@yahoolacreekgrill.com

706.482.2200

CATERING



YAHoola CREEK GRILL
1810 S. Chestatee Street, Dahlonega, GA 30533 706.482.2200



Thank you for considering us for your upcoming event!
Yahoola Creek Grill is dedicated to delivering an unforgettable experience
to you and your guests.

It starts with preparation and attentiveness to your wishlist, and is fully
realized at your event with expertly-prepared dishes, top-notch service,
and versatile accommodations.

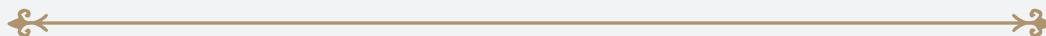
Creatively, the sky's the limit!

From décor and staging to multimedia, we'll work with you to create the
perfect setting for your special occasion.

With our elegant estate table seating and family-style food service,
you'll be able to spend more time with your guests and truly enjoy this
memorable day.

Included in this overview is a sample banquet/catering menu. This is a
great place to start when planning your special event.

Want to make additions, changes, or even create something new? Just ask!
We are here to craft the ideal menu for you and your guests. So sit back,
relax and let us take care of the details!



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MEET THE YAHOOOLA CREEK ATMOSPHERES



THREE UNIQUE ATMOSPHERES AND A FOOD TRUCK

GARDEN TERRACE

Our lower level space features a formal dining room full of charm and rustic touches. Flowing out onto our private garden terrace, this is truly a unique setting for any occasion. Comfortably seats 50 to 60.

COVERED DECK

Dahlonega is best in the fresh air! Fun and casual, our deck provides seasonal outdoor flair to your dining experience. Equipped with state-of-the-art heaters, the deck can be enjoyed year round! Comfortably seats 50 to 60.

UPSTAIRS LOFT

Cozy and private, our upstairs loft is perfect for smaller more intimate gatherings. Equipped with a flat-screen TV, multimedia capabilities, and always quiet enough for casual conversations, this space is a great option for a family gathering or business meeting. Comfortably seats 20 to 30.

MOBILE FOOD TRUCK

We are pleased to offer off-site catering via our fully-prepared food truck for a variety of events including Graduations, Reunions, Film & TV Productions.

LET US HOST YOUR EVENT



CONTACT US!

Please contact Leah Lloyd at:
leah@yahooolacreekgrill.com
Phone: 706.482.2200

HOT HORS D'OEUVRES



SEAFOOD

SHRIMP FRITTERS\$2.50
with Key Lime Remoulade Sauce.

OYSTERS ROCKFELLER\$3.00
with Pernod Scented Hollandaise Sauce.

COCONUT SHRIMP\$2.75
Coconut Shrimp with Tropical Fruit Curry Chutney.

MINI CRAB CAKES\$3.25
with Whole Grain Mustard Butter Sauce.

MEAT & POULTRY

BEEF TERIYAKI\$2.50
with Ginger Lime Glaze.

MEATBALLS \$1.75
Premium All Beef Meatballs with Sweet & Sour Sauce.

MINI BEEF EMPANADES \$2.00
with Mango Chili Sauce.

CHICKEN KABOB\$2.50
Jerk Spiced Crusted Chicken Kabob.

REUBENS \$2.00
Miniature Cocktail Reubens.

QUICHE LORRAINE \$2.00
Miniature Quiche Lorraine.

CHICKEN TENDERS \$1.75
Boneless Chicken Tenders with Blue Cheese Dressing.

PIMENTO POTATO BITES \$2.00
with Bacon Crumbles.

MEAT & POULTRY CONT.

BABY LAMB CHOPS\$2.75
Grilled with Cilantro Concasse.

THAI BEEF SATAY..... \$1.75

CHICKEN SATAY.....\$2.75

VEGETARIAN

SPRING ROLLS..... \$2.00
Vegetable Spring Rolls with Plum Duck Sauce.

STUFFED MUSHROOMS.....\$2.50
with Boursin Cheese & Baby Spinach Stuffing.

FRIED RAVIOLI\$2.50
with Roasted Roma Tomato Mariana Sauce.

SPINACH PIE..... \$2.00
with Feta Cheese Wrapped in Phyllo Dough.

SPRING ROLLS..... \$2.00
Vietnamese Spring Rolls with a Sweet Chili Sauce.

QUESADILLAS..... \$1.50
Miniature Vegetable Quesadillas.

STUFFED MUSHROOMS.....\$2.50
Portobello Stuffed Mushrooms.

CRISPY ASPARAGUS \$2.00
with Asiago Cheese.

ARTICHOKE HEARTS \$2.00
Parmesan Artichoke Hearts

COLD HORS D'OEUVRES



YOUR PERFECT
EVENT!



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SEAFOOD

AHI TUNA.....\$2.75

Seared Sesame Crusted Ahi Tuna with Cucumber Rounds & Ginger Soy Glaze.

BELGIUM ENDIVE SPEAR \$2.00

with Hickory Smoked Salmon & Mini Salad.

SAFFRON POTATO CUP\$2.50

with Coconut Curied Sea Scallops & Cucumber Fan.

SOCK EYE SALMON.....\$3.00

Sock Eye Salmon Roulade with Chive Cream & Pumpernickel Toast Point.

FRESH SHUCKED OYSERS\$2.50

VEGETARIAN

CRUSTED GOAT CHEESE\$2.25

Pepper & Pistachio Crusted Goat Cheese with Caramelized Figs & Chiabata Toast.

RED PEPPER HUMMUS \$1.75

Roasted Tartlet with Kalamata Olive Tapenade, Goat Cheese & Caramelized Gold Beets.

CIABATTA CROUTON..... \$1.50

Ciabatta Hard Crusted Buttered Crouton with Fresh Mozzarella, Organic Zebra Tomato, & Basil Oil.

BRUSCHETTA..... \$2.00

Roasted Tomato, Garlic, & Basil Bruschetta.

LENTIL & CORN SALAD \$2.00

Tri-Colored Lentils with Sweet Corn Salad & Flakey Phyllo Cup.

BRIE & RASPBERRY PHYLLO.\$2.50

CRUDITE CUPS \$1.75

BANQUET MENU



STARTERS

FRIED GREEN TOMATOES
GOAT CHEESE TART
SHRIMP FRITTERS
CRUDITE CUPS
GOAT CHEESE TART
**HOMEMADE ROASTED RED
PEPPER HUMMUS WITH PITA
BREAD**
**SESAME GRILLED CHICKEN
SKEWERS**
**STUFFED RISOTTO BALLS WITH
SMOKED MOZZARELLA**

SALADS

HOUSE SALAD
with choice of one of our homemade dressings.
CAESAR SALAD
with cornbread croutons.
SPINACH SALAD
with white mushrooms, red onions, sliced eggs
and crispy bacon dressing.
FARMHOUSE SALAD
with mixed baby greens, goat cheese, sliced
apples, cranberries, pecans and fig dressing.
ARUGULA SALAD
with fresh strawberries, spiced Georgia pecans
and balsamic dressing.

ENTREES

**EGGPLANT OR CHICKEN
PARMESAN**
**GRILLED CHICKEN FARFALLE
PASTA**
SEASONAL ROASTED CHICKEN
SLOW ROASTED BBQ PORK
BBQ BABY BACK RIBS
**SPINACH AND MUSHROOM
LASAGNA**
CHICKEN POT PIE
PAN-ROASTED BROOK TROUT
BAKED ALASKAN SALMON
SHRIMP AND GRITS
MEATLOAF SURPRISE
**GRILLED 100z NEW YORK STRIP
STEAK**
GRILLED LAMB CHOPS
GRILLED MAHI MAHI
GRILLED PORK CHOPS
RED SNAPPER PICCATA
CRAB STUFFED SHRIMP
CUBAN ROASTED PORK
ROASTED SHRIMP PASTA

BANQUET MENU



SIDES

VEGETABLE MEDLEY
GRILLED SQUASH
GARLIC GREEN BEANS
GREEN BEAN CASSEROLE
ROASTED ROOT VEGETABLES
STEAMED BROCCOLI
SQUASH CASSEROLE
MASHED POTATOES
PASTA BAKE
MAC-N-CHEESE
SWEET POTATO SOUFFLE
SCALLOPED POTATOES
RICE PILAF
SPICY BLACK-EYED PEAS
GOUDA CHEESE GRITS
PIMENTO POTATO BITES

THEMED DINNERS
(offered with Option 1 Package)

LOW COUNTRY BOIL
COUNTRY BBQ
TASTE OF ITALY
MEDITERRANEAN
ASIAN

DESSERTS

PEACH & BLUEBERRY COBBLER
CHOCOLATE COVERED
STRAWBERIES
MINI RED VELVET CUBCAKES
BROWNIE BITES
BLUEBERRY MUFFIN BREAD
PUDDING
FLOURLESS CHOCOLATE TORTE
PRALINE CHEESE CAKE
APPLIE CRISP

CARVING STATION
(Requires One Chef)

PREMIUM MEAT CARVING
ROAST BEEF STATION
SWEET BOURBON HONEY HAM
SLOW ROASTED TURKEY
PASTA STATION
SHRIMP & GRITS STATIONS
MAC & CHEESE STATION
POTATO STATION
FAJITA STATION
SLIDER STATION

FAMILY STYLE OPTIONS



OPTION 1 - \$39.95 PER PERSON

STARTERS(CHOOSE TWO)

House Salad
Caesar Salad
Fried Green Tomatoes
Shrimp Fritters
Crab Cakes
Charcuterie Platter

ENTREES.....(CHOOSE TWO)

Grilled Mahi Mahi with Roasted Peppers and Onions
Grilled Pork Chops with Apple Emulsion
Red Snapper Piccata
Lamb
New York Strip
Crab Stuffed Shrimp
Cuban Roasted Pork with Plantains and Fresh Salsa Verde
Roasted Shrimp Pasta with Julienne Vegetables and Basil Pesto

STARCHES(CHOOSE TWO)

Garlic Mashed Potatoes
Dirty Rice Pilaf
Mac-n-Cheese
Spicy Black-Eyed Peas
Pimento Potato Bites
Scalloped Potatoes
Pasta Bake
Sweet Potato Souffle

VEGGIES.....(CHOOSE TWO)

Vegetable Medley
Green Bean Amondine
Roasted Root Vegetables
Squash Casserole
Broccoli and Cheddar Casserole
Grilled Squash, Onions and Peppers

DESSERTS.....(CHOOSE TWO)

Apple or Pecan Pie
New York Style Cheesecake
Brownie Bites
Apple Tart
Peach or Blueberry Cobbler
Mini Red Velvet Cubcakes
Chocolate Covered Strawberries

OPTION 2 - \$34.95 PER PERSON

STARTERS(CHOOSE ONE)

House Salad
Caesar Salad
Fried Green Tomatoes
Sesame Grilled Chicken Skewers
Stuffed Risotto Balls with Smoked Mozzarella

ENTREES.....(CHOOSE TWO)

Chicken Piccata
Parmesan, rosemary and Pecan Crusted Chicken
Flank Steak with Roasted Shallots
Chicken Roulade with Mushrooms and Spinach
Herb Encrusted Grouper
Grilled Beef Coulette with Roasted Shallot Sauce
Spiced Pork Loin over black Beans with Chimichurri

STARCHES(CHOOSE TWO)

Garlic Mashed Potatoes
Dirty Rice Pilaf
Mac-n-Cheese
Spicy Black-Eyed Peas
Pimento Potato Bites
Scalloped Potatoes
Pasta Bake

VEGGIES.....(CHOOSE TWO)

Vegetable Medley
Green Bean Amondine
Roasted Root Vegetables
Squash Casserole

DESSERTS.....(CHOOSE TWO)

Apple or Pecan Pie
New York Style Cheesecake
Brownie Bites
Apple Tart
Peach or Blueberry Cobbler

FAMILY STYLE OPTIONS



YOUR PERFECT
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OPTION 3 - \$28.95 PER PERSON

STARTERS(CHOOSE ONE)

House Salad
Caesar Salad
Goat Cheese Tart
Roasted Red Pepper Hummus with Pita Bread
Fried Green Tomatoes
Crudite Cups

ENTREES.....(CHOOSE TWO)

Herb Roasted Chicken
Baked Ziti Marinara
Beef Lasagna
Homemade Meatloaf
Eggplant or chicken Parmesan
Herb Crusted Grouper

STARCHES(CHOOSE ONE)

Garlic Mashed Potatoes
Dirty Rice Pilaf
Mac-n-Cheese
Spicy Black-Eyed Peas
Pimento Potato Bites

VEGGIES.....(CHOOSE ONE)

Vegetable Medley
Green Bean Amondine
Roasted Root Vegetables
Squash Casserole

DESSERTS.....(CHOOSE ONE)

Apple or Pecan Pie
New York Style Cheesecake
Brownie Bites
Apple Tart

- * Sodas, Sweetened and Unsweetened Tea, Lemonade included.
- ** Coffee Station, Hot Teas, Specialty Drinks (Mimosas and Bellinis) available for an additional charge.

MORNING IN THE MOUNTAINS



BRUNCH CATERING MENU

OPTION 1 - \$19.95 PER PERSON

MAINS(CHOOSE TWO)

Spinach, Leek & Gruyere Cheese Egg Frittata
French Toast
Scrambled Eggs
Pancakes
BBQ Pulled Pork Eggs Benedict
Omelet Station (\$100 for staffing chef)
Chef available to make omelets to order with
onions, mushrooms, bell peppers, ham, bacon,
tomato, cheese & salsa.

PROTEIN(CHOOSE TWO)

Bacon
Sausage
Canadian Bacon
Corned Beef Hash
Country Ham

STARCHES(CHOOSE TWO)

Potatoes O'Brien
Hashbrown Casserole
Southern Grits

SIDES(CHOOSE TWO)

Biscuits & Sausage Gravy
Toast Selection
English Muffin

OPTION 2 - \$15.95 PER PERSON

MAINS(CHOOSE ONE)

Spinach, Leek & Gruyere Cheese Egg Frittata
French Toast
Scrambled Eggs
Pancakes

PROTEIN(CHOOSE ONE)

Bacon
Sausage
Canadian Bacon
Corned Beef Hash

STARCHES(CHOOSE ONE)

Potatoes O'Brien
Hashbrown Casserole
Southern Grits

SIDES(CHOOSE ONE)

Biscuits & Sausage Gravy
Toast Selection
English Muffin

MORNING IN THE MOUNTAINS



BRUNCH CATERING MENU

WE LOVE HOSTING EVENTS



ENJOY BRUNCH WITH US

Contact Leah at leah@yahoolacreekgrill.com to find out more or book your event.

MEET THE YAHoola CREEK PARTNERS



HERE ARE OUR PREFERRED VENDORS

BAKERS

ZELL'S COTTAGE BAKERY

Gainesville, Georgia
Jennifer Watts
www.zellscottagebakery.com
info@zellscottagebakery.com

SWEET TREATS BY LEIGH

Dahlonega, Georgia
Leigh Evans
sweettreatsbyleigh.wixsite.com/sweet-treats
sweettreatsbyleigh@aol.com
770-316-6141
989 North Grove Street Suite C
Dahlonega GA 30533

FLORISTS

IVY'S GIFTS FROM THE VINE

Dahlonega, Georgia
Ivy Spraker
www.ivysgiftsfromthevine.net
ivy_spraker@hotmail.com
(706) 867-7264
11 South Grove St. Suite 400
Dahlonega Georgia 30533

PHOTOGRAPHER

HORN PHOTOGRAPHY & DESIGN

Dahlonega, Georgia
Brandon & Michelle Horn
hornweddings.com
hello@hornweddings.com
706-973-8819
Dahlonega, Georgia 30533

DJ/LIVE MUSIC

PIRONE ENTERTAINMENT

Dahlonega, Georgia
Tommy Pirone
www.pironedjs.com
info@pironedjs.com
954-494-5210

LINENS & RENTALS

LANIER TENT RENTALS

Gainesville, Georgia
Lee and Dannella Burnett
www.Lanierrental.com
770-532-4740
lanierrental@gmail.com
534 Mill Street SE, Gainesville, GA 30501

BEAUTY SERVICES

STRUCTURE HAIR STUDIO

Dahlonega, Georgia
www.structurehairstudio.com
706-867-6320
structurehs@gmail.com
1808 South Chestatee, Dahlonega, GA 30533

PERSONALIZED GIFTS

PRETTY LITTLE WRITINGS

Tiffany Moehrke
www.facebook.com/pg/PrettyLittleWritings/
prettylittlewritings@gmail.com



ONSITE PRICING:

20% Added Gratuity to Total Bill for Staffing

\$100 Per Chef (for stations)

\$1.50 Per Person Set Up Fee which covers linens, décor, flowers, plates, glasses, silverware, etc.

Specific Flower & Linen choices can be arranged for additional costs.

\$150 deposit required to hold your event room, date, and time.

Room Fees change depending on the room and time of year.

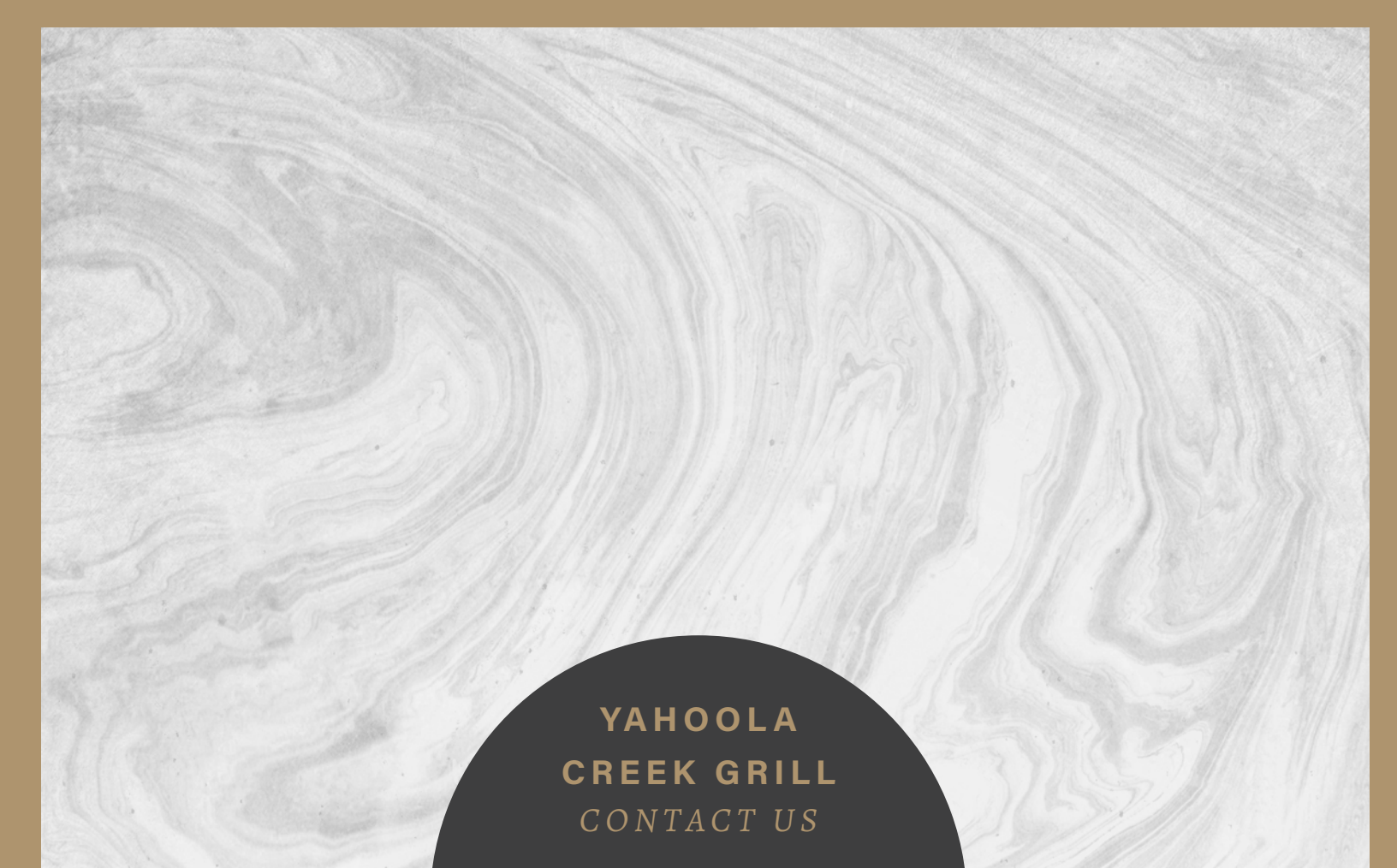
WEDDING & EVENT PLANNING PACKAGES (Fees apply based on needs)

- Full Service
- Partial Planning
- Day of Coordination
- Month of Planning

Add \$1.50 per person for cake cutting

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