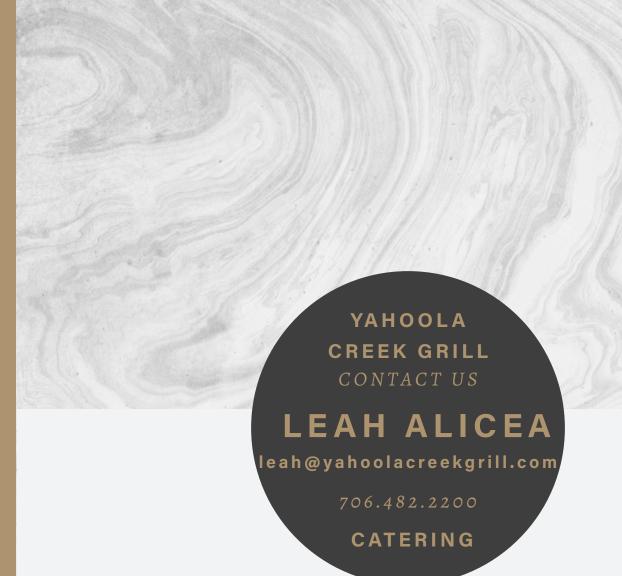
UNFORGETTABLE



CELEBRATIONS

2023

BANQUET BROCHURE







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!



MEET THE YAHOOLA CREEK ATMOSPHERES







THREE UNIQUE ATMOSPHERES

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.

ENCLOSED 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 desk 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.











SEAFOOD

SHRIMP FRITTERS\$2.50 with Key Lime Remoulade Sauce.)
OYSTERS ROCKFELLER \$3.00 with Pernod Scented Hollandaise Sauce.)
Coconut Shrimp with Tropical Fruit Curry Chutne	



MEAT & POULTRY

BEEF TERIYAKI
MEATBALLS
MINI BEEF EMPANADES \$2.00 with Mango Chili Sauce.
CHICKEN KABOB
REUBENS \$2.00 Miniature Cocktail Reubens.
QUICHE LORRAINE
CHICKEN TENDERS

PIMENTO POTATO BITES \$2.00

with Bacon Crumbles.

MEAT & POULTRY CONT.

BABY LAMB CHOPS	\$2.75
THAI BEEF SATAY	\$1.75
CHICKEN SATAY	\$2.75



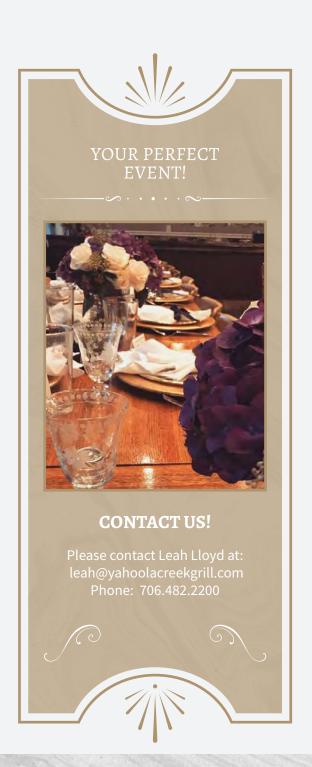
SPRING ROLLS
STUFFED MUSHROOMS\$2.50 with Boursin Cheese & Baby Spinach Stuffing.
FRIED RAVIOLI \$2.50 with Roasted Roma Tomato Mariana Sauce.
SPINACH PIE \$2.00 with Feta Cheese Wrapped in Phyllo Dough.
SPRING ROLLS
QUESADILLAS
STUFFED MUSHROOMS\$2.50 Portobello Stuffed Mushrooms.
CRISPY ASPARAGUS \$2.00 with Asiago Cheese.
ARTICHOKE HEARTS \$2.00 Parmesan Artichoke Hearts











SEAFOOD	
AHI TUNA \$2.7 Seared Sesame Crusted Ahi Tuna with Cucumbe Rounds & Ginger Soy Glaze.	
BELGIUM ENDIVE SPEAR \$2.0 with Hickory Smoked Salmon & Mini Salad.	0
SAFFRON POTATO CUP	0
SOCK EYE SALMON\$3.0 Sock Eye Salmon Roulade with Chive Cream & Pumpernickel Toast Point.	0
FRESH SHUCKED OYSERS\$2.5	0
VEGETARIAN	
CRUSTED GOAT CHEESE\$2.2 Pepper & Pistachio Crusted Goat Cheese with Caramelized Figs & Chiabata Toast. RED PEPPER HUMMUS\$1.7 Roasted Tartlet with Kalamata Olive Tapenade, Goat Cheese & Caramelized Gold Beets.	
CIABATTA CROUTON	0
BRUSCHETTA\$2.0 Roasted Tomato, Garlic, & Basil Bruschetta.	0

LENTIL & CORN SALAD \$2.00Tri-Colored Lentils with Sweet Corn Salad & Flakey

BRIE & RASPBERRY PHYLLO.\$2.50 CRUDITE CUPS \$1.75

Phyllo Cup.







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







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 & BLUEVERRY 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







<u>OPTION 1</u> - \$42.95 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

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

Salsa Verde

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 - \$38.95 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 Coullette 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











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

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



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



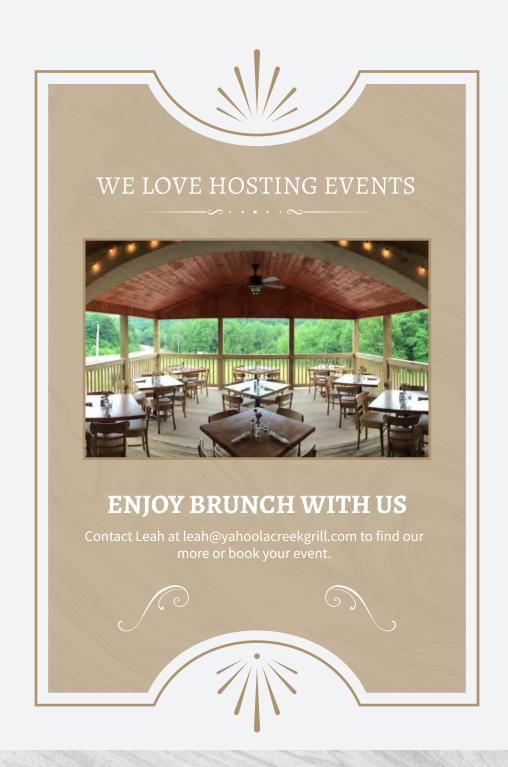
MORNING IN THE MOUNTAINS







BRUNCH CATERING MENU









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.Laniertentrental.com 770-532-4740 laniertentrental@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

\$150 Per Chef (for stations)

\$3.00 Per Person Set Up Fee which covers linens, décor, flowers, plates, glasses, silverware, etc.

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

\$500.00 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



LEAH ALICEA

leah@yahoolacreekgrill.com

706.482.2200

CATERING



