

UNFORGETTABLE



CELEBRATIONS

2024

~ ~
BANQUET BROCHURE
~ ~

YAHoola
CREEK GRILL
CONTACT US

LEAH ALICEA

leah@yahoolacreekgrill.com

706.482.2200

CATERING



YAHoola GRILL/LEAH KAY CATERING
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.

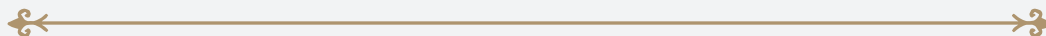
Creatively, the sky's the limit!

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!



MEET THE YAHOOOLA 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 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.

LET US HOST YOUR EVENT



CONTACT US!

Please contact Leah Alicea
leah@yahoolacreekgrill.com
Phone: 706.482.2200

HOT HORS D'OEUVRES



SEAFOOD

- SHRIMP FRITTERS**\$3.75
with Key Lime Remoulade Sauce.
- OYSTERS ROCKFELLER**\$5.50
with Pernod Scented Hollandaise Sauce.
- COCONUT SHRIMP**\$3.75
Coconut Shrimp with Tropical Fruit Curry Chutney.
- MINI CRAB CAKES**\$4.00
with Whole Grain Mustard Butter Sauce.

MEAT & POULTRY

- BEEF TERIYAKI**\$3.50
with Ginger Lime Glaze.
- MEATBALLS**.....\$3.50
Premium All Beef Meatballs with Sweet & Sour Sauce.
- MINI BEEF EMPANADES** \$3.75
with Mango Chili Sauce.
- CHICKEN KABOB**\$3.00
Jerk Spiced Crusted Chicken Kabob.
- REUBENS**\$3.50
Miniature Cocktail Reubens.
- QUICHE LORRAINE**\$3.50
Miniature Quiche Lorraine.
- CHICKEN TENDERS**\$3.50
Boneless Chicken Tenders with Blue Cheese Dressing.
- PIMENTO POTATO BITES** \$3.50
with Bacon Crumbles.

MEAT & POULTRY CONT.

- BABY LAMB CHOPS**\$4.00
Grilled with Cilantro Concasse.
- THAI BEEF SATAY**.....\$3.50
- CHICKEN SATAY**.....\$3.50

VEGETARIAN

- SPRING ROLLS**.....\$4.00
Vegetable Spring Rolls with Plum Duck Sauce.
- STUFFED MUSHROOMS**.....\$3.75
with Boursin Cheese & Baby Spinach Stuffing.
- FRIED RAVIOLI**\$3.50
with Roasted Roma Tomato Mariana Sauce.
- SPINACH PIE**.....\$3.50
with Feta Cheese Wrapped in Phyllo Dough.
- SPRING ROLLS**\$4.00
Vietnamese Spring Rolls with a Sweet Chili Sauce.
- QUESADILLAS**.....\$3.50
Miniature Vegetable Quesadillas.
- STUFFED MUSHROOMS**.....\$3.75
Portobello Stuffed Mushrooms.
- CRISPY ASPARAGUS**\$3.50
with Asiago Cheese.
- ARTICHOKE HEARTS**\$3.50
Parmesan Artichoke Hearts

COLD HORS D'OEUVRES



YOUR PERFECT
EVENT!



CONTACT US!

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

SEAFOOD

AHI TUNA.....\$4.75

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

BELGIUM ENDIVE SPEAR \$4.00

with Hickory Smoked Salmon & Mini Salad.

SAFFRON POTATO CUP\$4.50

with Coconut Curied Sea Scallops & Cucumber Fan.

SOCK EYE SALMON.....\$5.00

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

FRESH SHUCKED OYSERS\$5.00

VEGETARIAN

CRUSTED GOAT CHEESE\$3.25

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

RED PEPPER HUMMUS \$3.50

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

CIABATTA CROUTON..... \$3.25

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

BRUSCHETTA..... \$3.25

Roasted Tomato, Garlic, & Basil Bruschetta.

LENTIL & CORN SALAD \$3.00

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

BRIE & RASPBERRY PHYLLO.\$3.25

CRUDITE CUPS \$3.75

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 10oz 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 - \$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 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 - \$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 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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

FAMILY STYLE OPTIONS



YOUR PERFECT
EVENT!



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leah@yahoolacreekgrill.com
Phone: 706.482.2200

**OPTION 3 - \$30.95
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.

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MORNING IN THE MOUNTAINS



BRUNCH CATERING MENU

OPTION 1 - \$24.95 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 - \$18.95 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



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MORNING IN THE MOUNTAINS



BRUNCH CATERING MENU

WE LOVE HOSTING EVENTS



ENJOY BRUNCH WITH US

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

MEET THE YAHOOOLA 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

\$175 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.

Final menus and 50% due one month prior.

Final guest count and payment due one week prior.

3% credit card fee applied and 5% late fees

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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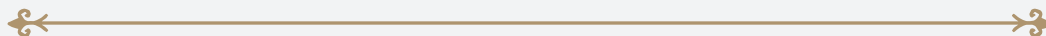
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