

CATERING PACKAGES:



LEAH KAY CATERING

FORMERLY YAHoola CREEK GRILL

LEAH ALICEA

OWNER

LEAH@YAHoolACREEKGRILL.COM

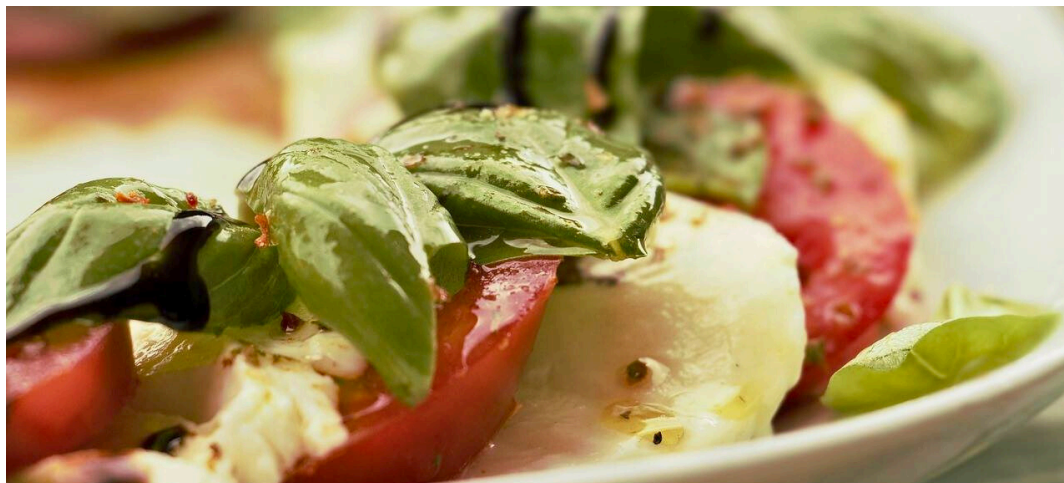
WWW.YAHoolACREEKGRILL.COM

762-699-8050

1810 SOUTH CHESTATEE STREET

DAHLONEGA, GA 30533

CATERING BUFFET PACKAGES:



SIMPLE PACKAGE:

\$35 PER PERSON

- SALAD: CHOOSE ONE
- ENTREES: CHOOSE ONE
- SIDES: CHOOSE TWO
- DESSERT: CHOOSE ONE

CLASSIC PACKAGE:

\$45 PER PERSON

- SALAD: CHOOSE ONE
- ENTREES: CHOOSE TWO
- SIDES: CHOOSE TWO
- DESSERT: CHOOSE ONE

SIGNATURE PACKAGE:

\$50 PER PERSON

- APPETIZERS: CHOOSE ONE
 - TIER 1
- SALAD: CHOOSE ONE
- ENTREES: CHOOSE TWO
- SIDES: CHOOSE TWO
- DESSERT: CHOOSE ONE

ELITE PACKAGE:

\$65 PER PERSON

- APPETIZERS: CHOOSE TWO
 - TIER 1 OR 2
- SALAD: CHOOSE ONE
- ENTREES: CHOOSE TWO
- SIDES: CHOOSE THREE
- DESSERT: CHOOSE ONE

SWEETENED & UNSWEETENED ICED TEA,
LEMONADE, & WATER INCLUDED

COFFEE, HOT TEA, HOT CHOCOLATE
STATIONS AVAILABLE FOR ADDITIONAL
FEES

BEER, WINE, & SPIRIT PACKAGES
AVAILABLE

ADD DINNER ROLLS OR BREAD
ASSORTMENT FOR \$2.00 PER PERSON

PLATED STYLE SERVICE AVAILABLE

ULTIMATE PACKAGE:

\$70 PER PERSON

- APPETIZERS: CHOOSE TWO
 - TIER 1 OR 2
- SALAD: CHOOSE ONE
- ENTREES: CHOOSE TWO
- SIDES: CHOOSE THREE
- DESSERT: CHOOSE TWO

APPETIZER SELECTIONS:

[HAND PASSED OR STATIONED]

ALSO AVAILABLE BY THE DOZEN



TIER ONE:

- PREMIUM ALL BEEF MEATBALLS WITH SWEET & SOUR SAUCE
- PIMENTO POTATO BITES WITH BACON CRUMBLES & BBQ SAUCE
- VEGETARIAN SPRING ROLLS
- SPANAKOPITA
- STUFFED MUSHROOMS WITH BOURSIN CHEESE & BABY SPINACH
- PEPPER & PISTACHIO CRUSTED GOAT CHEESE TARTS WITH CARAMELIZED FIGS & CIABATTA
- ROASTED RED PEPPER HUMMUS TARTLETS
- CAPRESE SKEWERS
- BRIE & RASPBERRY PHYLLO CUPS
- SMOKED RISOTTO BALLS
- SESAME CHICKEN SKEWERS



TIER TWO

- SHRIMP FRITTERS WITH LIME REMOULADE
- COCONUT SHRIMP WITH TROPICAL FRUIT CHUTNEY
- MINI CRAB CAKES WITH SIRACHA AIOLI
- BEEF TERIYAKI WITH GINGER LIME
- BEEF EMPANADAS WITH MANGO CHILI
- JERK SPICED CHICKEN KABOB
- COCKTAIL REUBEN SANDWICHES
- MINI QUICHE
- SOCKEYE SALMON ROULADE
- FRIED GREEN TOMATOES WITH BALSAMIC, GOAT CHEESE, & BBQ SAUCE
- MAPLE BOURBON BACON WRAPPED ANDOUILLE SAUSAGES

DINNER SELECTIONS:



SALAD SELECTIONS:

- HOUSE SALAD- MIXED GREENS, ONION, CUCUMBER, TOMATO, CROUTONS, & MOZZARELLA WITH CHOICE OF DRESSING
- CAESAR SALAD- ROMAINE, PARMESAN, & CROUTONS TOSSED IN CAESAR
- FARMHOUSE SALAD- MIXED GREENS, SLICED APPLES, GOAT CHEESE, BLUEBERRIES, CRANBERRIES, & SPICED NUTS WITH FIG VINAIGRETTE
- ARUGULA SALAD- ARUGULA GREENS, STRAWBERRIES, SPICED PECANS, FETA CHEESE, & BALSAMIC VINAIGRETTE
- GREEK SALAD- ROMAINE, CUCUMBER, TOMATO, ONION, BLACK OLIVES, PEPPERONCINI, & FETA CHEESE TOSSED IN RED WINE & OREGANO VINAIGRETTE



ENTREE SELECTIONS:

- **POULTRY SELECTIONS:**
 - CHICKEN PARMESAN
 - CHICKEN PICCATA
 - HERB ROASTED CHICKEN
 - PARMESAN, ROSEMARY, & PECAN CRUSTED CHICKEN
 - CHICKEN ROULADE WITH SPINACH & MUSHROOMS
- **PORK SELECTIONS:**
 - HERB ROASTED OR CUBAN PORK LOIN
 - PORK CHOPS
 - BBQ PULLED PORK
 - BBQ BABY BACK RIBS (ADD \$2 PER PERSON)
- **BEEF SELECTIONS:**
 - BEEF LASAGNA
 - BEEF BAKED ZITI
 - MEATLOAF
 - NEW YORK STRIP (ADD \$3 PER PERSON)
 - SIRLOIN STEAK (ADD \$2 PER PERSON)
 - WAGYU STEAK (MARKET PRICE)
- **SEAFOOD SELECTIONS:**
 - BAKED ALASKAN SALMON
 - RED SNAPPER (ADD \$2 PER PERSON)
 - HERB ENCRUSTED GROUPER
 - SHRIMP & GRITS
 - MAHI MAHI (ADD \$2 PER PERSON)
 - SHRIMP PASTA WITH JULIENNE VEGETABLES
 - CRAB STUFFED SHRIMP (ADD \$3 PER PERSON)
- **VEGETARIAN OPTIONS:**
 - EGGPLANT PARMESAN
 - SPINACH & MUSHROOM OR 5 CHEESE LASAGNA
 - VEGETABLE STIR FRY
 - STUFFED BELL PEPPERS
 - COUS COUS



SIDE SELECTIONS:

- **VEGETABLES:**
 - VEGETABLE MEDLEY
 - ROASTED ROOT VEGETABLES
 - GREEN BEANS- ALMONDINE, GARLIC, OR CASSEROLE
 - GRILLED ZUCCHINI, SQUASH, ONIONS, & PEPPERS
 - BROCCOLI- STEAMED, ROASTED, OR CHEDDAR CASSEROLE
 - SQUASH CASSEROLE
 - BLACK EYED PEAS
- **STARCHES:**
 - MASHED POTATOES
 - SCALLOPED POTATOES
 - SWEET POTATO SOUFFLÉ
 - PIMENTO POTATOES
 - MAC & CHEESE
 - RICE PILAF- DIRTY, HERB, OR WILD
 - GOUDA CHEESE GRITS

DESSERT SELECTIONS:



- COBBLERS- PEACH, BLUEBERRY, APPLE, OR MIXED BERRY
- NEW YORK CHEESECAKE
- PIES- APPLE, PECAN, BLUEBERRY, PUMPKIN, SWEET POTATO
- BROWNIE BITES
- MINI CUPCAKES- ASSORTED VARIETY
- COOKIES- ASSORTED VARIETY
- APPLE OATMEAL CRISP
- MINI DESSERT SHOOTERS- KEY LIME PARFAIT, CHOCOLATE MOUSSE, BANANA PUDDING

SERVED A LA MODE FOR ADDITIONAL FEES!

ADD A COFFEE STATION WITH DESSERT!



ADDITIONAL HAND PASSED APPETIZERS OR STATIONS (AVAILABLE AT MARKET PRICE):

- CHARCUTERIE GRAZING TABLES
- CLAMS CASINO
- OYSTERS ROCKEFELLER
- WAGYU BEEF SLIDERS
- LAMB CHOPS
- AHI TUNA WITH CUCUMBER ROUNDS & GINGER SOY



ADDITIONAL THEMED DINNERS & STATIONS:

- CARVING STATIONS- MARKET PRICE
- TASTE OF ITALY
- SOUTHERN BBQ
- MEDITERRANEAN CUISINE
- ASIAN CUISINE
- MEXICAN CUISINE
- LOW COUNTRY BOIL
- BAKED OR MASHED POTATO STATION
- PASTA STATION
- MAC & CHEESE STATION

MORNING IN THE MOUNTAINS BUFFET PACKAGES:



SUNRISE PACKAGE:

\$20 PER PERSON

MAINS (CHOOSE TWO):

PROTEINS (CHOOSE ONE):

STARCHES (CHOOSE ONE):

SIDES (CHOOSE ONE):



MORNING GLORY PACKAGE:

\$30 PER PERSON

MAINS (CHOOSE TWO):

PROTEINS (CHOOSE TWO):

STARCHES (CHOOSE TWO):

SIDES (CHOOSE TWO):

MAINS:

- VEGETARIAN OR MEAT FRITTATA
- SCRAMBLED EGGS
- PANCAKES
- FRENCH TOAST
- OMELET STATION (ADD \$200 CHEF FEE)

PROTEINS:

- BACON
- SAUSAGE
- COUNTRY HAM
- CANADIAN BACON
- CORNED BEEF HASH

STARCHES:

- POTATOES O'BRIEN
- SOUTHERN GRITS
- HASH BROWN CASSEROLE

SIDES:

- FRESH FRUIT
- BISCUITS (WITH OR WITHOUT GRAVY)
- TOAST ASSORTMENT
- ENGLISH MUFFINS

ALL PACKAGES CAN BE ALTERED TO FIT YOUR NEEDS & BUDGET

ADDITIONAL FEES MAY APPLY FOR PACKAGE UPGRADES & CHANGES

**PLEASE CONTACT LEAH WITH ANY ALLERGIES OR DIETARY
RESTRICTIONS FOR YOU OR YOUR GUESTS.**



**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOOD BORNE ILLNESS.**

**PLEASE NOTE THAT OUR DISHES ARE PREPARED IN A KITCHEN THAT HANDLES SEVERAL WHEAT
AND NUT PRODUCTS. THEREFORE WE ARE UNABLE TO GUARANTEE THAT ANY ITEM MENU WILL BE
100% SAFE FROM GLUTEN OR CROSS CONTAMINATION TO ALLERGENS.**



PACKAGE DETAILS:

STAFFING FEES:

8 HOUR SERVICE FROM SET UP TO BREAKDOWN

- \$200 PER SERVER OR BARTENDER
- \$250 CHEF FEE (CARVING STATIONS OR PLATED DINNERS)
- TIPS ALWAYS APPRECIATED, BUT NOT EXPECTED.

DEPOSITS:

- \$500 DEPOSIT TO BOOK EVENT DATE
- 50% DEPOSIT DUE ONE WEEK PRIOR WITH FINAL MENU SELECTION
- FINAL PAYMENT & GUEST COUNT DUE ONE WEEK PRIOR

PAYMENTS:

- PAYMENTS MADE WITH CREDIT/DEBIT CARDS WILL INCUR A 3% PROCESSING FEE
- CHECK OR ZELLE PAYMENTS HAVE NO FEE
- CASH PAYMENT WILL RECEIVE AN ADDITIONAL DISCOUNT
- LATE PAYMENTS WILL INCUR A 5% LATE FEE

FEES:

- 15% SERVICE CHARGE- INSURANCE, WORKERS COMPENSATION, PLANNING DETAILS.
- \$1,000 FOOD & BEVERAGE MINIMUM.

EXTRAS:

- ADDITIONAL SET UP PACKAGES AVAILABLE:
 - LINEN SERVICES
 - TABLE SET UP- PLATE ARRANGEMENTS, DECOR & FLORAL PLACEMENTS, MENU CARDS, AND MORE
 - PLATE, STEMWARE, FLATWARE, & GLASSWARE RENTALS
- BEVERAGE PACKAGES AVAILABLE:
 - BEER & WINE PACKAGES
 - BEER, WINE, & SPIRIT PACKAGES
 - MIMOSA BARS
 - COFFEE & HOT TEA
 - HOT CHOCOLATE & HOT CIDER

ADDITIONAL SERVICES:

REHEARSAL DINNER SPACES

WEDDING CATERING

FAMILY REUNIONS

GRADUATION CELEBRATIONS

CORPORATE EVENTS

MANY MORE!



WE ARE A ONE-STOP-SHOP FOR ALL OF YOUR CATERING NEEDS!

WE OFFER 3 PRIVATE DINING ROOMS FOR ALL OF YOUR CELEBRATIONS.

CONTACT LEAH ALICEA FOR MORE INFORMATION.

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