

# YAHoola

## Creek Grill

★ EST. 2008 ★

## Event Information

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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! Chef Nick is here to craft the ideal menu for you and your guests. So sit back, relax and let us take care of the details!

### *Contact Us for Your Next Event!*

Fill out our **Event Inquiry Form** on our website at [www.yahoolacreekgrill.com/events-weddings](http://www.yahoolacreekgrill.com/events-weddings) and our Special Events Coordinator will be in touch! You can also give us a call at 706.740.4300 or send us an email at [events@yahoolacreekgrill.com](mailto:events@yahoolacreekgrill.com).

## Our Dining Spaces

Yahoola Creek Grill features three unique dining environments— our covered deck, cozy upstairs loft and private garden terrace. Our spaces can be reserved individually, or you may reserve the entire restaurant.



### *Garden Terrace*

Our lower level banquet 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 and misters, 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 and multimedia capabilities, and always quiet enough for casual conversation, this space is a great option for a family gathering or business meeting. Comfortably seats 20 to 30.



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## Hors d'Oeuvres Menu

### Hot Hors d'Oeuvres

#### SEAFOOD

Shrimp Fritters with Key Lime Remoulade Sauce  
Oysters Rockefeller with Pernod Scented  
Hollandaise Sauce  
Coconut Shrimp with Tropical Fruit Curry Chutney  
Mini Crab Cakes with Whole Grain Mustard  
Butter Sauce

#### MEAT + POULTRY

Beef Teriyaki with Ginger Lime Glaze  
Premium All Beef Meatballs with Sweet + Sour Sauce  
Mini Beef Empanadas with Mango Chili Sauce  
Jerk Spiced Crusted Chicken Kabob  
Miniature Cocktail Reubens  
Miniature Quiche Lorraine  
Thai Beef Satay  
Pimento Potato Bites with Bacon Crumbles  
Boneless Chicken Tenders with Blue Cheese Dressing  
Grilled Baby Lamb Chops with Cilantro Concasse  
Chicken Satay

#### VEGETARIAN

Vegetable Spring Rolls with Plum Duck Sauce  
Stuffed Mushrooms with Boursin Cheese and  
Baby Spinach Stuffing  
Fried Ravioli with Roasted Roma Tomato  
Mariana Sauce  
Spinach Pie with Feta Cheese wrapped in Phyllo Dough  
Vietnamese Spring Rolls with a Sweet Chili Sauce  
Roasted Tomato, Garlic and Basil Bruschetta  
Miniature Vegetable Quesadillas  
Portobello Stuffed Mushrooms  
Crispy Asparagus with Asiago  
Parmesan Artichoke Hearts

### Cold Hors d'Oeuvres

#### SEAFOOD

Seared Sesame Crusted Ahi Tuna with Cucumber  
Rounds and Ginger Soy Glaze  
Belgium Endive Spear with Hickory Smoked Salmon  
and Mini Salad  
Saffron Potato Cup with Coconut Curried Sea  
Scallops and Cucumber Fan  
Sock Eye Salmon Roulade with Chive Cream and  
Pumpnickel Toast Point  
Fresh Shucked Oysters

#### VEGETARIAN

Pepper and Pistachio Crusted Goat Cheese with  
Caramelized Figs and Chiabata Toast  
Roasted Red Pepper Hummus Tartlet with Kalamata  
Olive Tapenade, Goat Cheese and Caramelized  
Golden Beets  
Ciabatta Hard Crusted Buttered Crouton with Fresh  
Mozzarella, Organic Zebra Tomato and Basil Oil  
Tri-Colored Lentils with Sweet Corn Salad and  
Flakey Phyllo Cup  
Brie and Raspberry Phyllo  
Crudit  Cups

\* Butler service available upon request.

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## Yahoola Catering Menu

### Appetizers

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Fried Green Tomatoes  
Homemade Roasted Red Pepper Hummus  
with Pita Bread  
Shrimp Fritters  
Sesame Grilled Chicken Skewers  
Stuffed Risotto Balls with Smoked Mozzarella  
Goat Cheese Tart  
Crab Cakes  
Crudit  Cups

### Salads

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House Salad with choice of homemade dressings  
Caesar Salad with cornbread croutons  
Spinach Salad with white mushrooms, red onions,  
sliced eggs and crispy bacon dressing  
Yahoola Creek 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  
Crab and Avocado Salad with fresh crab meat  
and avocado, a cilantro lime vinaigrette, mixed  
greens and crispy wontons

### Entr es

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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

### Starches

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Mashed Potatoes  
Pasta Bake  
Mac-n-Cheese  
Sweet Potato Souffl   
Scalloped Potatoes  
Rice Pilaf  
Spicy Black-Eyed Peas  
Gouda Cheese Grits  
Pimento Potato Bites

### Vegetables

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Vegetable Medley (Squash, Broccoli, Cauliflower)  
Grilled Squash, Onions & Peppers  
Garlic Green Beans  
Green Bean Casserole  
Roasted Root Vegetables  
Steamed Broccoli  
Squash Casserole

### Dessert

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Peach and Blueberry Cobbler  
Chocolate Covered Strawberries  
Mini Red Velvet Cupcakes  
Brownie Bites  
Blueberry Muffin Bread Pudding  
Flourless Chocolate Torte  
Praline Cheese Cake  
Apple Crisp

### Theme Dinners

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Low Country Boil	Country BBQ
Taste of Italy	Mediterranean
Asian	The possibilities are endless!

### Carving Station

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Herb Roasted Pork Loin  
Slow Roasted Turkey  
Sweet Honey Bourbon Ham  
Herb Crusted Prime Rib  
Filet of Beef



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## Family-Style Options

### Option 1 \$28.95 per person

#### STARTERS (choose one)

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

#### ENTR ES (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 Almondine  
Roasted Root Vegetables  
Squash Casserole

#### DESSERTS (choose two)

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

\* Served Buffet Style for an additional fee.

\*\* Sodas, Sweetened and Unsweetened Tea,  
Lemonade included.

\*\*\* Coffee Station, Hot Teas, Specialty Drinks  
(Mimosas and Bellinis) available for an additional charge.

### 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

#### ENTR ES (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  
Scalloped Potatoes  
Pasta Bake  
Pimento Potato Bites

#### VEGGIES (choose two)

Vegetable Medley  
Green Bean Almondine  
Roasted Root Vegetables  
Squash Casserole

#### DESSERTS (choose two)

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

### Option 3 \$39.95 per person

#### STARTERS (choose two)

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

#### ENTR ES (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  
Scalloped Potatoes  
Pasta Bake  
Sweet Potato Souffl   
Pimento Potato Bites

#### VEGGIES (choose two)

Vegetable Medley  
Roasted Root Vegetables  
Squash Casserole  
Green Bean Almondine  
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 Cupcakes  
Chocolate Covered Strawberries

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## Morning in the Mountains

### BRUNCH CATERING MENU

#### Option 1

\$15.95 per person

#### Option 2

\$19.95 per person

##### **MAINS** (choose one)

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

##### **MAINS** (choose two)

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

BBQ Pulled Pork Eggs Benedict

Omelet Station

\$75 for staffing Chef

Chef available to make omelets to order  
with onions, mushrooms, bell peppers,  
ham, bacon, tomato, cheese & salsa.

##### **PROTEIN** (choose one)

Bacon  
Sausage  
Canadian Bacon  
Corned Beef Hash

##### **PROTEIN** (choose two)

Bacon  
Sausage  
Canadian Bacon  
Corned Beef Hash  
Country Ham

##### **STARCHES** (choose one)

Potatoes O'Brien  
Hashbrown Casserole  
Southern Grits

##### **STARCHES** (choose one)

Potatoes O'Brien  
Hashbrown Casserole  
Southern Grits

##### **SIDES** (choose one)

Biscuits & Sausage Gravy  
Toast Selection  
English Muffins

##### **SIDES** (choose one)

Biscuits & Sausage Gravy  
Toast Selection  
English Muffins

\* Sodas, Sweetened and Unsweetened Tea, Lemonade included.

\*\* Coffee Station, Hot Teas, Juice Bar, Specialty Drinks (Mimosas and Bellinis) available for an additional charge.