



LAKE
ARROWHEAD

BANQUET EVENT MENU SELECTIONS

486 Arrowridge, Waleska, GA 30189

770.721.7900 x 3

BREAKFAST BUFFETS All buffets include Coffee, Water, and Orange Juice

Traditional Continental Egg Biscuits with Cheese, Assorted Danish, Muffins, Fruit

Breakfast Buffet Scrambled Eggs, French Toast, Bacon, Sausage, Hash Browns, Cheese Grits, Biscuits, Jelly, Maple Syrup

Breakfast Buffet with Omelet Station Made to Order Omelet Station (one Chef per 40 people), Scrambled Eggs, French Toast, Bacon, Sausage, Hash Browns, Cheese Grits, Biscuits and Sawmill Gravy, Fruit Bowl, Jelly, Maple Syrup

BRUNCH (All of the below items include Coffee, Tea or Water)

Option 1 Chicken Crepes

Stuffed Tomato with Spinach and Cheese, Wild Rice Pilaf, Muffins & Butter, Fruit Garnish, and Lemon Squares

Option 2 Quiche

Asparagus, Grits Casserole, Muffins & Butter, Fruit Garnish, and Sherbet with Pirouette Rolled Wafer Garnish

Option 3 Chicken Salad served on a Bed of Lettuce

Stuffed Tomato with Spinach and Cheese, Potato Salad, Muffins & Butter, Fruit Garnish, and Fresh Strawberries & Cream

COLD LUNCHEON SALADS & SANDWICHES

All of the below items include Coffee or Tea and Rolls & Butter. A dessert choice of Ice Cream, Sherbet, or Apple Pie is available for an additional \$1.00 per person.

Fresh Fruit Plate Hawaiian One Quarter Pineapple, Cantaloupe, Strawberries, Blueberries, Honeydew, Cottage Cheese, Sherbet or Fruited Jell-O served with Honey Champagne Fresh Cherry Relish

Fresh Spinach Salad Topped with Bacon, Eggs, Mushrooms, Tomatoes, and surrounded with Cantaloupe Melon Balls, served with Bavarian Dressing

Lake Arrowhead Chef Salad Fresh Sliced Turkey, Roasted Ham, and Original Swiss Cheese and Wisconsin Cheddar all topped on a bed of Romaine, and Wild Mixed Greens surrounded with Tomato Wedges, Feta Cheese, Banana Peppers and Greek Olives

Shrimp & Pasta Salad Gulf Shrimp, Penne Pasta, Fresh Tomatoes, Cucumbers, Ripe Olives, Avocado Wedges, Roasted Red Peppers, Grated Cheddar and Feta Cheese served in a Basil Dressing

Lake Arrowhead Burger Eight Ounces of Pure Char Broiled Angus Beef. Your choice of Cheese and Grilled Onions, Mushrooms, or Bacon served on a Toasted Bun with Lettuce, Tomato, and Fries

Steak Sandwich 8oz Slice of Grilled Angus Prime Rib served on a Toasted Bun with Lettuce, Tomato, and Fries

Grilled and Marinated Breast of Chicken Sandwich Charbroiled and served on a Toasted Bun with Fries, Lettuce, and Tomato

Broiled Salmon Salad Fresh Marinated and Grilled Salmon placed on a bed of Wild Greens mixed with Romaine, Tomato Wedges, Black Olives, Croutons, and Freshly Grated Parmesan Cheese with a light Blueberry Caesar Dressing

HOT LUNCHEON

includes Coffee or Tea, Rolls & Butter, Ice Cream or Sherbet

Quiche Your choice of Broccoli, Mushroom, Asparagus, & Cheddar, or Classic Quiche Lorraine served with Fresh Fruit and Broiled Half Tomato

Shrimp and Crab Melt Shrimp and Crabmeat Salad on an English Muffin with Tomatoes and melted Provolone, Mozzarella and Brie Cheeses served with Fresh Fruit and Steamed Broccoli

Char Grilled Steak or Chicken, Spinach and Romaine Salad Marinated Grilled Flank Steak with Seasonal Greens, Sautéed Red Onions, Tomatoes, Shredded Cheese, Boiled Eggs, Bacon, Mushrooms, and Brie served with a Cajun Honey Balsamic Mustard Dressing

Chicken Crepes Marinated Grilled Chicken and Mushrooms combined in a rich Cream Ragout and wrapped in thin French Crepes and topped with Champagne Supreme Sauce and served with Broiled Half Tomato and Steamed Broccoli

Marinated Grilled Pork Chops Served with Lemongrass and Apples in a rich sauce. Fresh Green Beans and Rice Pilaf are served with this meal.

Sautéed Gulf Shrimp Sautéed with Shallots and Parsley in a Tomato Basil Cream Sauce, finished with Vodka and Triple Sec and served over Pasta.

Petite Filet Mignon Grilled and served with Madeira Demi-Glace. Broccoli and Red Bliss Potatoes are served with this meal.

HORS D'OEUVRE SELECTIONS (Estimate based on three pieces per person, unless otherwise noted)

HOT HORS D'OEUVRES

Asparagus (grilled or steamed)
Boursin Cheese Stuffed Red Bliss Potatoes
*Carved Beef Tenderloin & Rolls (minimum 30 people)
*Carved Pork Loin & Rolls (minimum 35 people)
*Carved Roast Prime Rib of Beef & Rolls (minimum 35 people)
*Carved Roast Beef (Inside Round) & Rolls (minimum 35 people)
Cheese Straws
Country Ham Biscuits with Honey Butter
Crab & Artichoke Dip (for 50 people)
Crab Stuffed Mushrooms
Chicken Satays with Peanut Sauce
Beef Satays with Cucumber Cilantro & Peanut Sauce
Chicken Tenders and Assorted Sauces
Chicken Wings - Mild, Hot, Teriyaki, or Honey BBQ
Ham & Sausage Stuffed Mushrooms
Loaded Stuffed Red Bliss Potatoes
Mashed Potato Bar with appropriate toppings
Mini Cordon Bleu
Mini Crab Cakes:
Mozzarella Sticks
*Pasta Bar
Quesadillas (Choice of two Chicken, Beef, or Cheese)
Raspberry Brie Bites
Scallops wrapped in Bacon
*Shrimp & Grits
Spanakopita
Spinach & Artichoke Dip (for 50 people)
Swedish Meatballs
Sweet Potato Biscuits with Smoked Turkey & Cranberry Mayo
Artichoke Hearts stuffed with Sausage and Cream Cheese
Baked Brie in Puffed Pastry with Baked Apples or Strawberry Preserves and French Bread Display
Decorated Whole Salmon
*Requires an additional Carving Fee/Action Station

DESSERT SELECTIONS

for Hors d'oeuvre Events

Assorted Chocolate Truffles

Assorted Petit Fours

Tuxedo Covered
Chocolate Strawberries

Chocolate Mousse Stuffed Strawberries
Dipped in White Chocolate

Assorted Petit Cheesecakes

Fresh Strawberries
and Chocolate Fudge Sauce

COLD HORS D'OEUVRES

Finger Sandwiches - Ham, Turkey, Pimento Cheese, Pineapple Cream Cheese, Shrimp Salad (choice of two)
Cheese Display
Fruit Display
Fruit & Cheese Display
Fruit, Cheese, & Vegetable Display
Chocolate Covered Strawberries
Chicken Salad on Cucumber Rounds
Deviled Eggs
Melon wrapped with Prosciutto
Plum Tomatoes stuffed with Spinach and Deviled Egg
Shrimp Salad on Bruschetta
Sliced Cucumber Rounds with Shrimp Salad
Sliced Plum Tomato with Lump Crab and Basil
Strawberry placed on top of Cream Cheese and Bruschetta or Gourmet Crackers
Tomato and Mozzarella Bruschetta
Artichoke Hearts Stuffed with Cream Cheese, Roasted Red Pepper and Diced Bacon
Belgium Endive with Lump Crabmeat, Cocktail Sauce and Lemon Twist

BANQUET DINNER MENU All prices quoted below include house salad, potato, vegetable, rolls, ice cream or sherbet, and non-alcoholic beverage

BEEF

Certified Black Angus Traditional Filet Mignon 8oz Beef Tenderloin lightly marinated, seasoned, wrapped with Applewood Bacon, char grilled, served with a Demi-Glace and topped with Roasted Shallot and Brandy Butter.

Certified Black Angus New York Strip Steak 12oz center cut char-grilled and served with a Green and Red Brandied Peppercorn Sauce

Certified Black Angus Prime Rib of Beef Our 12oz Prime Rib is started over an open roasting fire then cooled. Then re-seasoned with our secret ingredients and slow roasted in a special oven, guaranteed for holding in flavor, tenderness, and the meat's original juices. Served with horseradish cream and au jus.

Certified Black Angus Tournedos of Beef Two 4oz Medallions of Beef Tenderloin seasoned and char grilled on a Garlic Herb Crouton topped with a Portobello Mushroom Duxelles and Glace De Veau.

SEAFOOD

Lake Arrowhead Crab Cakes Pure Jumbo Lump Crabmeat sautéed and served with a ribbon of Savannah Crab Sauce (no fillers)

Filet of Salmon Oscar Filet of Fresh Salmon seasoned and lightly grilled for marking and flavor topped with Lump Crab Meat and covered with our homemade Béarnaise.

Flounder New Orleans Crayfish, Scallops, and Shrimp stuffed Flounder Baked with Shallot Butter and served with a Cardinal Sauce

Surf & Turf - Combination of a Petite Filet and Petite Lobster Tail. Our Filet is char grilled and topped with Bordelaise Sauce and sits on an Herb Roasted Crouton. The Lobster Tail is steamed, seasoned, and placed over delicate Scallop Sauce.

POULTRY

Chicken Piccata Breast of Chicken sautéed and seasoned with Lemon, Capers, and White Wine. Served over sautéed Spinach and Feta Cheese.

Chicken Mardi Sole Chicken Breast stuffed with Sundried Tomatoes, Basil, and Boursin Cheese, served with Parmesan Cream.

Chicken Saint Lake Arrowhead Breast of Chicken sautéed in Shallots and Garlic, topped with Artichokes and Shiitake Mushrooms, paper-thin sliced local Country Ham and Tomato Cream Sauce with Oregano and Thyme.

Breast of Chicken Roulade Breast of Chicken stuffed with Spinach, Roasted Red Peppers, Feta Cheese, and Apricots. Roasted, sliced, and fanned for presentation and served with an Apple Roasted Demi-Glace.

Chicken Marsala Marinated and grilled Breast of Chicken placed in a brown Demi-Glace with Mushrooms, Shallots and Garlic then finished with Marsala Wine.

VEAL AND PORK

Veal Oscar Milk-fed Veal tenderized and sautéed with White Wine, Shallots, and Garlic topped with Lump Crab Meat and Asparagus, covered in a Béarnaise Sauce.

Grilled Loin of Pork Marinated in Mustard, Teriyaki, and Black Pepper, then char grilled and sliced and topped with a Gingered Pineapple Brown Sauce.

BUFFET DINNER

Minimum of 55 People Buffet Dinners (Or pay the difference)

Lunch Hours: 11am – 3pm ♦ Dinner Hours: 3:30pm and on

ONE ENTRÉE SELECTION

Chicken Buffet Dinner

Garden Salad and Accompaniments

Chicken: Piccata, Mardi Sole, Marsala (choose one)

Choice of Starch (choose two)

Vegetable (choose three)

Apple Cobbler or Peach Cobbler (choose of one)

Rolls with Butter, Coffee and Tea

TWO ENTRÉE SELECTIONS

Lake Arrowhead Buffet Dinner

Garden Salad and Accompaniments

Roasted Pork Loin or Sliced Inside Round

Grilled Chicken Breast

Choice of Starch (choose two)

Vegetable (choose three)

Apple Cobbler or Peach Cobbler (choose one)

Rolls with Butter, Coffee and Tea

Land and Sea Buffet Dinner

Garden Salad and Accompaniments

Carved Prime Rib

Grilled Chicken Breast

Grilled Salmon (choice of Lobster Sauce, Citrus Glaze, Lemon Caper Beurre Blanc, or Teriyaki Sauce)

Choice of Starch (choose two)

Vegetable (choose three)

Apple Cobbler or Peach Cobbler (choose one)

Rolls with Butter, Coffee and Tea

Beef Tenderloin Buffet Dinner

Garden Salad and Accompaniments

Carved Beef Tenderloin

Grilled Chicken Breast

Popcorn Fried Shrimp

Grilled Salmon (choice of Lobster Sauce, Citrus glaze, Lemon Caper Beurre Blanc, or Teriyaki Sauce)

Starch (choose two)

Vegetable (choose three)

Apple Cobbler or Peach Cobbler (choose of one)

Chocolate Cake

Rolls with Butter, Coffee and Tea

VEGETABLE SELECTIONS

Fresh Broccoli
Broccoli Casserole
Green Beans
Green Bean Casserole
Stewed Tomatoes
Ginger Dill Glazed Carrots
Peas & Carrots

Steamed Brussels Sprouts
Bavarian Red Sweet & Sour Cabbage
Sautéed Fresh Spinach w/Bacon Dressing
Medley of Summer Vegetables
Stir-Fry Vegetables
Cauliflower Au Gratin
Asparagus (additional per person)

STARCH SELECTIONS

Rice Pilaf
Wild Rice Pilaf
Macaroni & Cheese
Mashed Potatoes
Garlic Mashed Potatoes
Black-Eyed Peas
Roasted Corn & Black Beans

Oven Roasted Herb Red Bliss Potatoes
Lyonnaise Potatoes
Sweet Potatoes Yam Style
Corn Bread Dressing
Lima Beans
Butter Beans
Baked Penne Pasta with Parmesan & Tomato Basil Sauce

DESSERT SELECTIONS

Blueberry Pie
Carrot Cake
Pecan Pie
Double Chocolate Cake
Red Velvet Cake

Fudge Brownies
Coconut Cake
Banana Pudding
Strawberry Short Cake
Cheesecake

BEVERAGES AND BAR

Non Alcoholic Beverage Table (includes Water, Coffee, Tea, Soft Drinks, and Ice)

House Champagne for toasts, each bottle pours 6 to 7 glasses

HOUSE WINE

Sycamore Lanepet (Chardonnay, Merlot, and Cabernet Sauvignon)

Beringer (White Zinfandel)

BEER

Domestic: (Bud, Bud Light, Bud Light Lime, Miller Lite, Michelob Ultra, Coors Light)

Imports: (Heineken, Corona, Corona Light, Amstel Light, Newcastle, etc.)

Keg Beer: Miller Lite, Yuengling, Budweiser, Bud Light, Coors Light

LIQUOR SELECTION

Our liquor selections are priced by the bottle and billed on consumption. Other specialty items such as liqueurs, flavored vodkas and single malt scotch are also available by request. Prices listed below include all mixers.

House Liquor: Barton Vodka, Barton Gin, Pepe Lopez Silver/Gold Tequila, Kentucky Gentleman, Seagram's 7, House of Stewart Scotch, Castillo Rum, Castillo Spiced Dark Rum

Call Liquor: Absolut Vodka, Bombay Gin, Jose Cuervo Tequila, Jim Beam Bourbon, Seagram's VO, Johnny Walker Red Scotch, Dewar's Scotch Bacardi Rum, Malibu Rum, Captain Morgan Spiced Rum

Premium Liquor: Ketel One Vodka, Tanqueray Gin, Patron Tequila, Jack Daniel's, Wild Turkey 101, Crown Royal, Chivas Regal

Super Premium Liquor: Grey Goose Vodka, Bombay Sapphire, Maker's Mark, Woodford Reserve, Johnny Walker Black Scotch, Myer's Dark Rum