



**Currahee**  
LAKE + MOUNTAIN + GOLF

*Catering*  
**MENU**

*1 Currahee Club Way  
Toccoa, Georgia 30577  
706-827-1000 ext. 1028  
[www.curraheecub.com](http://www.curraheecub.com)*



# *Welcome To* CURRAHEE CLUB

*Situated on one of the highest points in the community with panoramic views of Lake Hartwell and the North Georgia Mountains, the Currahee Clubhouse features both casual and fine dining with inspiring dishes from our award-winning culinary team. The warm, inviting Fazio Pub, Overlook Dining Room, and Great Room are perfect for every occasion.*

*It is our pleasure to make each and every event the most extraordinary and memorable experience. The staff at our club is dedicated to exceeding every expectation you may have, from a small business meeting to a grand wedding.*

*In addition to our carefully crafted event selections, our culinary team will work with you to design a menu to satisfy your specific needs.*

*Once again, it is our pleasure here at the Currahee Club to assist you in any way we can to make the planning process an enjoyable one!*

*Liz Johnston  
Wedding and Events Director*

*Chef Maddie Pittman  
Executive Chef*

*Chef Eric Fulkerson  
Food and Beverage Director*



# BREAKFAST

*Each buffet option includes orange juice, coffee and tea station.*

## CONTINENTAL BREAKFAST

*Seasonal fresh fruit, assortment of mini breakfast muffins,  
Greek yogurt, dried fruits, granola*

**\$18**

## SOUTHERN BREAKFAST

*Scrambled eggs, pimento cheese grits, cherry wood bacon,  
breakfast sausage patties, buttermilk biscuits, whipped  
butter, assorted preserves, jellies and honey, sausage gravy*

**\$22**

## GOLFER'S BREAKFAST

*Buttermilk biscuits, scrambled eggs, breakfast sausage patties,  
cherry wood bacon, yogurt parfaits, Greek yogurt, dried fruits,  
seasonal fruit compote, granola, bananas, apples, oranges*

**\$25**

## TRADITIONAL BREAKFAST

*Scrambled eggs, breakfast potatoes, cherry wood bacon &  
breakfast sausage patties. Buttermilk biscuits OR Belgian  
waffles, whipped butter, maple syrup, seasonal fresh fruit*

**\$25**

## CHEF'S BRUNCH

*Quiche Lorraine, sausage, smoked cheddar and potato egg  
bake, cherry wood bacon, breakfast sausage, smoked  
chicken and wild mushroom pot pie, assorted breakfast  
pastries, seasonal fresh fruit*

**\$30**

*All prices are per person, based on two hour food service and subject to taxes and 20% service fee.*

# LUNCH

*Each buffet option includes water and tea station.*

## DELI BUFFET

*Sliced Boar's Head meats - smoked turkey & honey ham  
Selection of breads - sourdough, whole wheat, burger bun or ciabatta  
Green leaf lettuce, sliced tomatoes, shaved red onions, dill pickle  
slices, Swiss cheese, cheddar cheese, pepper jack cheese, assorted  
kettle chips, traditional accompaniments*

*Chef's Soup of the Day (Choice of One)  
Tomato basil  
Creamy chicken, almond & shiitake  
Broccoli and cheddar  
Chicken noodle*

*Choice of fresh baked cookies or brownies*  
**\$28**

## FROM THE GRILL

*6 oz Angus beef patties and grilled chicken breast  
Add all beef franks \$3*

*\*\*Black bean patties available upon request\*\**

*Sautéed cremini mushrooms, caramelized sweet onions,  
cherry wood bacon, green leaf lettuce, sliced tomatoes,  
shaved red onions, dill pickle slices, Swiss cheese, cheddar  
cheese, pepper jack cheese, traditional accompaniments*

*Bourbon bacon peanut butter chocolate chip cookies*  
**\$32**

*All prices are per person, based on two hour food service and subject to taxes and 20% service fee.*

# LUNCH

*Each buffet option includes water and tea station.*

## SALADS FOR ALL

*Seasonal greens, chopped romaine, baby spinach*

*Sliced grilled chicken*

**Add grilled salmon (\$10) or grilled shrimp (\$8)**

*Cherry tomatoes, diced cucumbers, hardboiled eggs, shaved red onions, sourdough croutons, carrots, radishes, gorgonzola, cheddar cheese*

*Dressings (Choice of Two)*

*Buttermilk ranch*

*Creamy gorgonzola*

*Balsamic, raspberry or warm bacon vinaigrette*

*Chef's soup of the Day (Choice of One)*

*Tomato basil*

*creamy chicken, almond & shiitake*

*Broccoli and cheddar*

*Chicken noodle*

*NY style cheesecake with seasonal fruit compote*

**\$26**

## COMPOSED SALADS

*Chicken salad, egg salad, caprese pasta salad, cucumber & dill salad,*

*seasonal fruit salad, assorted crackers*

*Assorted breads - sourdough and whole wheat*

*Chef's soup of the Day (Choice of One)*

*Tomato basil*

*creamy chicken, almond & shiitake*

*Broccoli and cheddar*

*Chicken noodle*

*Key lime pie with whipped cream and candied ginger*

**\$24**

*All prices are per person, based on two hour food service and subject to taxes and 20% service fee.*

# DINNER

*Each buffet option includes water and tea station.*

## FROM THE GRILL

*6 oz Angus beef patties and grilled chicken breast*

**Add all beef franks \$3**

*\*\*Black bean patties available upon request\*\**

*Sautéed cremini mushrooms, caramelized sweet onions, cherry wood bacon, green leaf lettuce, sliced tomatoes, shaved red onions, dill pickle slices, Swiss cheese, cheddar cheese, pepper jack cheese, traditional accompaniments*

*Bourbon bacon peanut butter chocolate chip cookies*

**\$32**

## SOUTHERN BBQ

*Pulled pork*

**Add brisket (\$10) or BBQ chicken (\$6)**

*Bourbon BBQ, Alabama white sauce, Carolina gold sauce  
Chef's potato salad, country green beans, chef's "mac and  
cheese", buttermilk biscuits, whipped butter, assorted  
preserves, jellies, and honey*

*Seasonal salad*

*Dressings (Choice of Two)*

*Buttermilk ranch*

*Creamy gorgonzola*

*Balsamic, raspberry or warm bacon vinaigrette*

*Cobbler (Choice of One)*

*Apple, peach or cherry*

**Add vanilla ice cream \$2**

**\$35**

*All prices are per person, based on two hour food service and subject to taxes and 20% service fee.*

# DINNER

*Each buffet option includes water and tea station.*

## AN EVENING IN LITTLE ITALY

*Balsamic chicken with roasted peppers, sundried tomatoes, mozzarella cheese*

*Grilled salmon with bruschetta, lemon butter sauce*

*Tortellini with creamy pesto alfredo*

*Italian house salad*

*Caprese pasta salad*

*Broccolini with chilies*

*Parmesan, club-made focaccia*

*Tiramisu*

**\$32**

## COUNTRY CLUB CLASSIC

*Herb marinated pork tenderloin with sauce verde*

*Grilled salmon picatta with crispy capers*

*Roasted fingerling potatoes*

*Grilled asparagus with balsamic and extra virgin olive oil*

*Yeast rolls with whipped butter*

*Seasonal salad*

*Dressings (Choice of Two)*

*Buttermilk ranch*

*Creamy gorgonzola*

*Balsamic, raspberry or warm bacon vinaigrette*

*Petite cheesecakes with seasonal fruit compote*

**\$42**

*All prices are per person, based on two hour food service and subject to taxes and 20% service fee.*

# DINNER



*Each buffet option includes water and tea station.*

## AN EVENING AT CURRAHEE

*4 oz. black angus filet mignon with cabernet glaze  
Blue crab cakes with sweet pepper relish, lemon butter  
sauce*


*Yukon and parmesan gratin  
Roast Brussels sprouts with pancetta and sweet chili  
mustard sauce*

*Yeast rolls with whipped butter  
Seasonal salad*

*Dressings (Choice of Two)  
Buttermilk ranch  
Creamy gorgonzola  
Balsamic, raspberry or warm bacon vinaigrette*

*Flourless chocolate torte, dark cherry caramel, whipped  
cream*

**\$65**



*All prices are per person, based on two hour food service and subject to taxes and 20% service fee.*

# HORS D'OEUVRES

## DIPS

*serves 24 people*

*Roasted tomato chipotle salsa*

*Corn tortilla chips*

**\$26**

*Bacon and sweet onion dip*

*Pita rounds*

**\$50**

*Spinach and artichoke dip*

*Crostini or tortilla chips*

**\$46**

*White bean hummus*

*Pita rounds*

**\$46**

*Queso dip*

*Tortilla chips*

**\$50**

*Warm goat cheese dip*

*Tomato bacon jam & pita rounds*

**\$50**

*Hot blue crab dip*

*Crostini or pita rounds*

**\$75**

*All prices are based on two hour food service and subject to taxes and 20% service fee.*

# HORS D'OEUVRES

## PLATTERS

*serves 24 people*

### **Fresh fruit**

*Cantaloupe, pineapple, grapes, strawberries*

**\$32**

### **Cheese**

*Cheddar, gouda, gorgonzola*

*Grapes & strawberries*

*Assorted crackers*

**\$65**

### **Roasted vegetables**

*Asparagus, balsamic mushrooms, artichokes, seasonal squash, balsamic glaze and extra virgin olive oil*

**\$60**

### **International cheese**

*Clemson blue, sweet grass dairy greenhill, sequatchie cove coppinger, spiced pecans, honey, grapes & strawberries.*

*crostini*

**\$80**

### **Crudités**

*Celery, carrots, cherry tomatoes, cauliflower, broccoli  
Creamy parmesan peppercorn dressing & honey yogurt  
sauce*

**\$50**

### **Smoked angus beef tenderloin al fresco**

*Cooked medium, sliced and served room temperature  
Dark ale whole grain mustard & gorgonzola aioli*

**\$100**

*All prices are based on two hour food service and subject to taxes and 20% service fee.*



# HORS D'OEUVRES

## SNACKS & BITES

**\$22 per dozen**

### **Caprese Skewers**

*Grape tomatoes, fresh mozzarella, basil, balsamic syrup,  
extra virgin olive oil*

### **Mozzarella Bites**

*Italian breaded, smoked marinara*

### **Spiced Meatballs**

*Petite beef meatballs, creamy spiced gravy*

### **Pimento Cheese Crackers**

*Smoked cheddar pimento cheese on cheddar cheese  
shortbreads*



*All prices are based on two hour food service and subject to taxes and 20% service fee.*



# HORS D'OEUVRES

## SNACKS & BITES

**\$27 per dozen**

***Artichoke and Parmesan Pizzette***

*Creamy roasted garlic alfredo on toasted pita rounds*

***Smoked Chicken Quesadillas***

*Pepper jack, salsa, crema Fresca drizzle*

***"Bacon and Eggs" Deviled Eggs***

*Deviled eggs with cheddar and crispy smoked bacon*

***Moroccan Lamb Meatballs***

*Roasted red pepper sauce*

***Sausage Stuffed Mushrooms***

*Italian sausage and smoked marinara*

***Smoked Salmon Blini***

*Crème fraiche and paddlefish caviar*

***Honey Ham Biscuits***

*Petite buttermilk biscuits, shaved honey ham and country slaw*



*All prices are based on two hour food service and subject to taxes and 20% service fee.*



# HORS D'OEUVRES

## SNACKS & BITES

**\$45 per dozen**

### ***Spanakopita***

*Creamy spinach in crisp phyllo, honey yogurt drizzle*

### ***Buttermilk Chicken Tenders***

*Creamy honey mustard*

### ***Petite Blue Crab Cakes***

*Cajun remoulade, crispy capers*

### ***Shrimp Cocktail***

*Bloody Mary cocktail sauce*

### ***Tuna Poke***

*Marinated ahi tuna, cilantro, red onion, crispy rice cracker*



*All prices are based on two hour food service and subject to taxes and 20% service fee.*

# CARVING STATIONS



*Served with fresh yeast rolls. Stations require \$200 Chef Attendant Fee (per 50 guests). Minimum of 20 guests required.*

## BROWN SUGAR GLAZED HAM

*Blue cheese and bacon cole slaw  
(Petite buttermilk biscuits may be substituted)*

**\$10**

## CIDER-BRINED ROAST TURKEY BREAST

*Cranberry and pecan relish*

**\$10**

## ROSEMARY & ROASTED GARLIC FLANK STEAK

*Dark ale whole grain mustard*

**\$15**

## PRIME GRADE ANGUS BEEF TENDERLOIN

*Dark ale whole grain mustard, gorgonzola aioli*


**\$28**

## SLOW ROASTED PRIME RIB

*Dark ale whole grain mustard, creamy & raw horseradish,  
au jus*

**\$26**

*All prices are per person, based on two hour food service and subject to taxes and 20% service fee.*



# PLATED OPTIONS

*Must pre-select options for parties with 30 or more guests. 30% service fee applies to plated meals.  
All entree selections include a choice of two from the salads and soups, and a choice of starch,  
vegetable and dessert.*

## SALAD

*Caesar Salad  
Iceberg Wedge  
Crispy Brussels Salad  
Currahee Seasonal*

## SOUP

*Tomato Basil  
Creamy Chicken, Almond & Shiitake  
Broccoli & Cheddar  
Chicken Noodle*

## ENTREE (CHOICE OF TWO)

### **Spaghetti Carbonara**

*Pancetta, arugula, heirloom tomatoes, white wine butter sauce  
Add Grilled Chicken \$6  
Add Sautéed Shrimp \$8  
**\$28***

### **Linguine Alfredo**

*Parmesan & roasted garlic alfredo  
Add Grilled Chicken \$6  
Add Sautéed Shrimp \$8  
**\$28***

*\*\*Pasta entrees do NOT come with starch and vegetable options\*\**

*All prices are per person, based on two hour food service and subject to taxes and 30% service fee.*

# PLATED OPTIONS

*Must pre-select options for parties with 30 or more guests. 30% service fee applies to plated meals.  
All entree selections include a choice of two from the salads and soups, and a choice of starch,  
vegetable and dessert.*

## ENTREES CONTINUED

### **8 oz Roasted Chicken Breast**

*Bruschetta*

**\$30**

### **Wild Mushroom & Artichoke Stuffed Chicken Breast**

*Sundried tomato poultry glaze*

**\$32**

### **Grilled Carolina Trout**

*Rosemary Pecan Butter*

**\$28**

### **Parmesan Crusted Salmon**

*Lemon Caper White Wine Sauce*

**\$32**

### **Cider-Brined 12oz Pork Chop**

*Tomato bacon jam*

**\$32**

### **Herb Crusted Pork Tenderloin**

*Sauce verde*

**\$28**

### **Filet Mignon**

*Wild mushroom, bourbon, peppercorn sauce*

**6 oz \$50**

**8 oz \$55**

**Add Crab Cake \$15**

**Add Grilled Shrimp (3) \$8**

*All prices are per person, based on two hour food service and subject to taxes and 30% service fee.*

# PLATED OPTIONS

*Must pre-select options for parties with 30 or more guests. 30% service fee applies to plated meals.  
All entree selections include a choice of two from the salads and soups, and a choice of starch,  
vegetable and dessert.*

## STARCH (CHOOSE ONE)

*Herb & Parmesan Roasted Yukon Potatoes  
Parmesan & Smoked Baked Smashed Potatoes  
Thyme & Garlic Yukon Smashed Potatoes  
Rice Pilaf  
Quinoa & Couscous Pilaf  
Roasted Fingerling Sweet Potatoes with Brown Sugar Butter*

## VEGETABLE (CHOOSE ONE)

*Grilled Asparagus  
Steamed Broccoli with Lemon Butter  
Roasted Brussels Sprouts  
Sautéed French Green Beans with Toasted Almonds and Lemon*

## DESSERT (CHOOSE ONE)

*Petite Cheesecake with Seasonal Fruit Compote  
Petite Key Lime Pie  
Apple Tart with Pecan Caramel and Whipped Cream  
Traditional Bread Pudding with Bourbon Sauce*

*All prices are per person, based on two hour food service and subject to taxes and 30% service fee.*

# ACTION STATIONS

*Stations require \$200 Chef Attendant Fee (per 50 guests). Minimum of 20 guests required.*

## CAESAR SALAD

*Chopped romaine, sliced grilled chicken, sourdough croutons, parmesan cheese, Caesar dressing, oil & vinegar, balsamic vinaigrette*

**Add Grilled Salmon \$10**

**Add Grilled Shrimp \$8**

*Chef's soup of the day (Choice of one)*

*Tomato Basil*

*Creamy Chicken, Almond & Shiitake*

*Broccoli & Cheddar*

*Smoked Chicken Noodle*

**\$10**

## SHRIMP & GRITS

*Pimento cheese grits, gulf rock shrimp, andouille sausage, heirloom tomatoes, green onions, white wine butter sauce*

**\$20**

*All prices are per person, based on two hour food service and subject to taxes and 20% service fee.*

# ACTION STATIONS

*Stations require \$200 Chef Attendant Fee (per 50 guests). Minimum of 20 guests required.*

## MASHED POTATO BAR

*Yukon mash, sweet potato mash, whipped butter, brown sugar butter, bacon bits, sour cream, green onions, cheddar cheese, marshmallow*

**\$10**

## PASTA STATION

*Marinara sauce, parmesan & roasted garlic alfredo, linguine, campanelle, grilled chicken, Italian meatballs, parmesan, red pepper flakes*

**\$18**

## SLIDER BURGER BAR

*Slider angus beef patties*

**Add all beef franks \$3**

*\*\*Black bean patties available upon request\*\**

*Sautéed cremini mushrooms, caramelized sweet onions, cherry wood bacon, green leaf lettuce, sliced tomatoes, shaved red onions, dill pickle slices, Swiss cheese, cheddar cheese, pepper jack cheese, traditional accompaniments*

**\$15**

*All prices are per person, based on two hour food service and subject to taxes and 20% service fee.*

# INFORMATION & TERMS

## **Currahee Club Event Rental Agreement**

When arrangements for your event are satisfactory, your signature on Currahee's Event Rental Agreement, accompanied by a non-refundable deposit, will finalize your function date on Currahee's Event Calendar.

## **Guaranteed Number of Guests**

The final guaranteed number of guests for your event is due by Noon, fourteen (14) days before the event. If the guaranteed number of guests is not received by then, the initial number of guests estimated on the rental agreement will become the "guarantee". Currahee prepares food to accommodate 5% over the guaranteed number of guests (maximum of 10 meals). If the actual guest count is greater than the guaranteed number, your bill will be adjusted according to the number of guests served.

## **Event Space Rental Fees, Menu Prices, Availability, Service Charge and Sales Tax**

Event space rental fees are charged separately. This charge will be listed as a separate line item on your event invoice. All prices listed on Currahee's Event Menus do not include service charge or sales tax. Currahee's customary 20% service charge for buffet options, 30% for plated options and 7% Georgia sales tax will be added to all costs and will appear on your event invoice. Taxes and service charges can not be waived. All prices and the availability of menu items are subject to change without notice prior to the signed event invoice and rental agreement. Final invoice prices will be honored up to 60 days prior to the function date. All non-profit groups exempt from paying Georgia State Sales Tax must provide written documentation of this status to the Events Director 10 days prior to the event date. Currahee members cannot reserve an event space for a non-member.

## **Deposit and Payment**

Currahee requires a non-refundable deposit with a signed Event Rental Agreement in order to secure the date of your event and our resources. The deposit is deducted from the final event invoice. The balance of this invoice is due fourteen (14) days prior to the event. You will receive an invoice for any additional or incidental charges incurred during your event within seven (7) days after the event. Payment is due upon receipt of the final invoice. Our Accounting Department accepts payment in the form of approved check, money order, or credit/debit cards.

## **Confirmed Event Date(s)**

All event dates are secured on a "first come, first-served" basis. Your event will be confirmed upon receipt of your non-refundable deposit and a signed Event Rental Agreement. Currahee does not reserve "tentative" dates.

## **Currahee Event Menus**

The Events Director welcomes the opportunity to assist you with creating a custom menu for any special occasion or to accommodate the diverse tastes of your group. Custom menus may incur additional fees. Currahee requires a pre-selected menu for all parties exceeding 30 guests, meeting in private rooms. All food and beverages served at Currahee must be ordered through the Events Director, with the exception of wedding and specialty cakes.

## **Wedding and Specialty Cakes**

Wedding and/or specialty cakes may be delivered to the event site no earlier than two hours prior to the function start time, unless prior arrangements are made with the Events Director. Currahee will not accept responsibility or liability for cakes provided by outside vendors. Currahee will not provide refrigeration for these cakes. Florists and bakeries must assume responsibility for setup and display of their products. When outside cakes are brought in, the event invoice will include a \$50 cake service fee to cover the cost of additional china, glassware, flatware, cake knives and staff labor to cut and serve the cake.

## **Lunch, Cocktail and Dinner Buffets**

A buffet will be setup and ready for service 15 minutes prior to the anticipated arrival of your guests unless otherwise discussed. All food items will be removed from the buffet two hours after setup. Due to the sensitivity of food handling, we are not able to box food "to go".

# INFORMATION & TERMS

## **Beverage Service**

All beverages, alcoholic and non-alcoholic, served at Currahee must be ordered through the Events Director. No alcoholic beverages are permitted on the premises from the client or outside vendors. Our staff is trained in the proper service of alcoholic beverages. We will serve alcoholic beverages responsibly at your event and reserve the right to stop serving a guest if it is deemed necessary in order to comply with provisions of our liquor license granted by the State of Georgia. Without proper identification, we reserve the right to refuse to serve an alcoholic beverage to any guest of questionable legal drinking age.

## **Music and Entertainment**

Our Events Director will provide you with a Recommended Vendor List for musicians and entertainment. Should you wish to secure your own entertainment, approval must first be obtained by our Events Director 30 days prior to the event date, with the assurance that the vendor will comply with Currahee's vendor procedures and guidelines. This policy is necessary to ensure that guests in adjacent event spaces or the Overlook Dining Room are not disturbed. If more than one noise violation occurs, Currahee reserves the right to terminate the entertainment or music. If musicians or entertainers require additional electrical power, arrangements must be made with the Events Director thirty (30) days prior to the event date. The client is responsible for any costs incurred. The charges will appear in the final event invoice.

## **Decorations**

All decorations must be delivered to the event space on the day of the event and removed from the premises at the conclusion of the event unless otherwise discussed. All decorations must be confined to the event site space. Decorations are limited to tabletop or freestanding displays and may not be affixed to walls or furniture with nails, staples, screws, tacks or tape. All decorative candles must be enclosed in glass and cannot be on the floor. Smoke or fog machines are not permitted. Sparklers are allowed for departures, but must be accompanied by buckets with sand to distinguish them after use. Currahee is not responsible for personal items or decorations left at the event site after the function.

## **Rental Equipment**

Although most event site rentals at Currahee include "in house" dishware, silverware, glassware and serving pieces, some events require additional/specialty dishware, flatware, glassware, tables, chairs, linens, tents and/or audio visual equipment. We will coordinate delivery of these items according to the terms of your event contract. Charges for rental equipment will appear on your final invoice.

## **Outdoor Functions**

In the event of an inclement weather forecast, a decision to move the event to an indoor location must be made five (5) hours prior to the event start time. If we are unable to reach the host, the staff will determine the best indoor space for the event. Decisions about tent setup, chairs and other outdoor accessories must be made 48 hours prior to the event start time.

## **Clean-up Fees**

Labor fees will be charged for any event requiring more than our customary cleanup. A \$100 fee will be charged for cleanup after a wedding with any send off item including rice, bird seed, flower petals (live indoors, fake outdoors), and sparklers. No clean up fee for bubbles or bells.

## **Cancellation Policy**

If it becomes necessary to cancel an event after a deposit has been made and the Event Rental Agreement signed, we require written notification of the cancellation. All deposits are non-refundable, however, deposits can be transferred to an alternate date within a twelve (12) month period. Cancellation prior to thirty (30) days of the event date, deposits are forfeited. Cancellation within thirty (30) days, deposits are forfeited and host is charged 50% of the estimated event invoice. Cancellation within 72 hours of the event, deposits are forfeited and host is charged 100% of the event invoice.

## **Liability and Damages**

Currahee assumes no liability for the loss or damage of guests' personal items. The replacement cost for any Currahee property damaged or removed from the premises by the host, his/her guests, or independent vendors contracted by the host, is the responsibility of the event host and will be billed accordingly.