



CATERING MENU

2022

Revised 1/1/22

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Catering Policies

Menus were created and designed by our talented culinary team. Focus on locally sourced foods from local farmers and companies in the Western North Carolina area provide the finest ingredients.

Should you not find exactly what you want from our menu selections, our catering team can help you custom design a menu suited to your tastes.

To ensure the availability of all chosen items, your menu selections must be submitted to our staff two weeks prior to your function date.

Outside food or beverage items are not allowed. In accordance with local health department food safety guidelines, no food can be released to guests after the event.

MENU PRICING

Menu items and pricing are subject to change based upon market fluctuations and product availability. All menu items are subject to a 20% service charge and North Carolina state sales tax.

Children Pricing: 6 – 12 years of age (Half Price) / 5 and Under (Complimentary)

BEVERAGES

All beverages are arranged through Etowah Valley Golf & Resort. As a licensee, Etowah Valley Golf & Resort is responsible for abiding by the North Carolina Alcohol Beverage Commission regulations. It is our policy that no alcoholic beverages are brought onto the resort property from outside sources. We are pleased to offer bar setups for Hospitality Suites and events; however, a bartender must be present at all time when alcoholic beverages are being served (additional fees which apply).

ATTENDANCE GUARANTEE

Please provide a final number of guests attending your event no less than **96 hours prior to the event date**. The number is not subject to reduction. An increase of up to 5% is permitted and will be accepted up to 24 hours in advance of the event starting time. The final number will determine your event charges or the actual number of guests served, whichever is greater. If we do not receive your final number, then the number of expected guests in the contract will serve as your guarantee.

SPECIAL ARRANGEMENTS

Etowah Valley Golf & Resort has developed relationships with local and regional event service vendors. We are happy to assist you in making arrangements for photographers, cake designers, decorations, flowers, audio/visual equipment and entertainment. Please inform our staff in advance of any outside services being used within our resort so proper arrangements and access can be made

Facility Fees & Charges

CEREMONY ON THE GREENS

Usage Fee: \$1,250, plus tax

Chair rental: \$3 per chair, plus tax

Seated or standing ceremony: maximum capacity of 150 guests

CHELSEA'S MAIN DINING ROOM

Facility Fee: \$3,500, plus tax

Seated or standing ceremony: maximum capacity of 150 guests

CHELSEA'S ETOWAH ROOM/UPPER ROOM MEETING SPACE & SMALL PRIVATE DINING

Facility Fee: \$1000, plus tax

Private Dining: Maximum capacity of 50

Meeting Space, Conference Seating: Maximum capacity of 40

Auditorium Seating: Maximum capacity of 60

PAVILION OUTDOOR EVENT CENTER

Facility Fee Catered Event: \$1,500

Facility Fee Non-Catered Event: \$2,000

ADDITIONAL CHARGES

CAKE CUTTING FEE: \$100, plus tax

LINEN FEE: \$350, plus tax

CORKAGE FEE FOR WINE: \$25 per bottle

(unless otherwise specified by Catering Manager)

Alcoholic Beverages

HOST/OPEN BAR

Host is responsible for all beverage charges consumed by guests.

CASH BAR

Event guests are responsible for paying for all consumed beverage charges.

BARTENDER FEE: \$150 for 3 Hours of Continuous Service. (Additional Time added at \$50 per hour) One Bartender per every 50 guests or less.

BAR SETUP FEE: \$125 (Outdoor Pavilion Rentals Only)

HOUSE CHOICE ALCOHOL PRICING

Domestic Drafts by the Pint...5.00
 Craft Drafts by the Pint...6.00
 Domestic Beer by the Can...4.00
 Craft Beer by the Can...5.00
 House Wine by the Glass...8.00-12.00
 Premium Brand Highballs...8.00-12.00
 Top Shelf Cocktails...12.00-15.00

YOUR CHOICE ALCOHOL PRICING

Kegs (1/6 Barrel/40 Pints)
 Domestic Kegs: 150.00 (3.75 per pint)
 Craft Kegs: 190.00 (4.75 per pint)

Wine by the Bottle:
 *Pricing varies from \$25 - \$80 per bottle

Alcoholic Beverages

EXAMPLES OF OUR HOUSE CHOICE ALCOHOL

**Other beers available and can be requested. When left at House Choice there is no guarantee of a specific beer being supplied for an event. For specific requests to be guaranteed, guest must purchase by the keg.

Craft Cocktails may be arranged in advance. The cost will depend on the cocktail chosen. Our Catering Manager will be happy to discuss the charges with you.

HOUSE CHOICE DRAFT/CANNED BEER

DOMESTIC:

Bud Light
Coors Light
Miller Lite
Michelob Ultra
Yuengling
Corona

CRAFT:

Blue Moon
White Zombie
Sierra Nevada Pale Ale
Goose Island IPA
Mama's Little Yellow Pilsner
Hazy Little Thing

HOUSE CHOICE PREMIUM LIQUOR

Jack Daniels Tennessee Whiskey
Jim Beam Bourbon
Crown Royal Canadian Whiskey
Dewar's Scotch Whiskey
Tito's Vodka
Bacardi Rum
Jose Cuervo Gold Tequila
Tanqueray Gin

HOUSE CHOICE WINE

Linderman Cabernet Sauvignon
Black Box Cabernet Sauvignon
Charles Krug Cabernet Sauvignon
J. Lohr Cabernet Sauvignon
Alexander Valley Merlot
Mark West Pinot Noir
Alamos Malbec
Black Box Chardonnay
Linderman Chardonnay
Kendall Jackson Chardonnay

HOUSE CHOICE TOP SHELF LIQUOR

Maker's Mark Bourbon
Glenlivet Scotch
Kettle One Vodka
Grey Goose Vodka
1800 Tequila
Bombay Sapphire Gin
Captain Morgan Rum

Cold Platters & Displays

Pricing is per 25 Guests.

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Imported & Domestic Cheese Display

With fresh fruit garnish and assortment of crackers...125

Wheel of Baked Brie Cheese

Served with fruit preserves and assortment of crackers....125

Vegetable Crudités Display

Served with parmesan-peppercorn dip...85

Fresh Fruit Display

Local fresh fruit served with honey yogurt dip....100

Antipasto Display

Standard: Selection of fresh fruits and cheeses, marinated grilled vegetables and a basket of bread...200

Deluxe: Selection of Italian meats and cheeses, seafood selection, marinated grilled vegetables and a basket of bread...350

Warm Spinach and Artichoke Dip or Hummus Dip

Served with a basket of pita chips or crostini....125

Assorted Pinwheel Finger Sandwich Platter

Sliced turkey, beef, ham, cheese, lettuce, tomato, lavash flat bread wraps....95

Jumbo Cocktail Shrimp Display

Served with fresh lemon slices and homemade cocktail sauce....200

House-Smoked Salmon Display

With cream cheese, capers, lemon, diced onion and bagel chips....150

Melon Wrapped with Prosciutto Italian Ham

Cantaloupe and honeydew wedges wrapped with thinly sliced Italian ham....115

Asparagus Wrapped with Prosciutto

Marinated fresh asparagus wrapped with thinly sliced Italian ham...115

Deviled Egg Halves

The traditional southern favorite...75

All Food and Beverage items are subject to a taxable 20% service charge and applicable NC sales tax.

All prices and items are subject to change. Final Guarantee is due 96 hours prior to arrival.

Hot Hors D'oeuvres

Pricing is per 25 Guests.

Mini Black Bean Cakes

Served with fire-roasted salsa and cilantro sour cream...100

Stroganoff Meatballs

Served with stroganoff sauce....100

Hand Wrapped Seasonal Vegetable Spring Rolls

With wasabi, fresh ginger, and soy dipping sauce...125

Miniature Crab Cakes

Pan fried blue crab cakes with chive tarter sauce....125

Miniature Smoked Trout Cakes

Served with fire roasted salsa & cilantro sour cream...125

Applewood Bacon Wrapped Shrimp or Scallop

Brushed with honey & thyme butter

Shrimp....125

Scallops....125

Coconut Shrimp

Served with sweet chili apricot mustard....125

Sweet Italian Sausage Stuffed Peppers

Sweet Italian sausage, roasted peppers, onion and fresh spinach stuffed peppers...100

Loaded Potato Skins

Shredded cheddar, sour cream, bacon crumbles, sliced green onions....100

BBQ Glazed Chicken Skewers

Served with fruit chutney....100

Parmesan Chicken Tenders

Served with marinara dipping sauce....100

Miniature Country Ham Biscuits

Served with caramelized red onion, spicy mustard tomato preserve....100

BBQ Pork Sliders

Pulled BBQ pork on a roll....100

Turkey Meatballs

Served with red pepper sauce...100

Coconut Chicken Tenders

Served with marinara dipping sauce or sweet chili apricot mustard...100

All Food and Beverage items are subject to a taxable 20% service charge and applicable NC sales tax.

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Individual Hot Plated Entrées

Pricing is Per Person.

All Hot Plated Dinner Options Include:

Homemade Rolls & Butter, Mixed Green Salad, Seasonal Starch, and Seasonal Vegetables

Chicken Breast "Your Way"....28.00

Choice of: #1: Sautéed Marsala Style
 #2: Piccata
 #3: Coq au Vin
 #4: Chicken Cordon Bleu

Grilled Atlantic Salmon "Your Way"....30.00

Choice of: #1: Piccata Style
 #2: Teriyaki
 #3: Sweet & Sour

Roasted Pork Loin....28.00

Sliced pork loin with sautéed apples and pears.

Prime Rib of Beef....Market Price

Slow roasted prime rib with natural pan jus and horseradish sauce.

Carolina Mountain Trout....27.00

Grilled and topped with bourbon pecan butter.

Petite Filet Mignon....Market Price

Grilled and topped with a hand battered onion ring and served with a side of demi glace.

Vegetarian & Gluten Free Menu Selections Available By Request... Market Price



Dinner Buffets

Buffets are for a minimum of 35 people or more. If under 35 people, your event will be surcharged.

All Dinner Buffets served with Sweetened and Unsweetened Iced Tea, & Water.

Pricing is per person.

Chef's Choice Buffet One Protein.....27.00 Two Proteins...33.00

Choice of Red Meat, Poultry, Seafood
Homemade Rolls & Butter
Mixed Green Salad
Seasonal Starch
Seasonal Vegetables
Homemade Desserts

Low Country Feast....45.00

Choice of Protein
Wild Caught Shrimp
Smoked Sausage
New Potatoes
Corn on the Cob
Cole Slaw
Marinated Cucumber & Onion Salad
Macaroni & Cheese
Jalapeno Cornbread or Fresh Baked Rolls
Seasonal Fruit Cobbler & Vanilla Ice Cream

Protein Options:

Pulled Pork BBQ with Sweet Baby Ray's BBQ Sauce
Smoked Beef Brisket
Dry Rubbed St. Louis BBQ Ribs
Southern Fried Chicken
Grilled Chicken Breast with Sautéed Peppers and Onions

North Carolina BBQ Dinner...28.00

Slow Cooked Pulled Pork
Fried Chicken
Baked Beans
Cole Slaw
Braised Collard Greens
Fresh Corn on the Cob
Macaroni and Cheese
Southern Style Potato Salad
Mixed Green Salad
Jalapeno Cornbread & Butter
Seasonal Fruit Cobbler & Ice Cream

ADD AN EXTRA PROTEIN:

(pricing to be added to per person cost)

*Grilled Boneless Chicken Breast
with Sautéed Peppers and Onions....6.00*

Smoked Beef Brisket....Market Price

Dry-Rubbed Babyback Ribs....Market Price

Fried Catfish....6.00

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Dinner Buffets

Buffets are for a minimum of 35 people or more. If under 35 people, your event will be surcharged.

All Dinner Buffets served with Sweetened and Unsweetened Iced Tea, and Water.

Pricing is per person.

Old Fashioned Cookout....25.00

Grilled Hamburgers

Grilled All Beef Franks

Grilled Boneless Chicken Breast with Sautéed Peppers & Onions

Hamburger and Hot Dog Buns

House-made Kettle Chips

Cole Slaw

Baked Beans

Macaroni and Cheese

Garnish Platter: Sliced Tomatoes, Red Onions, Lettuce, American Cheese and Dill Pickle Spears

Assorted Condiments: Mayonnaise, Pickle Relish, Ketchup, Mustard

Chef's Selection House-made Cookies

Ribeye Steak Cookout....Market Price

Grilled Ribeye Steak

Deluxe Salad Bar

Loaded Salt Crusted Baked Potatoes

Sauteed Baby Portabella Mushrooms

Creamed Spinach or Baked Asparagus

Warm Garlic Bread

Seasonal Fruit Cobbler & Vanilla Ice Cream

Desserts

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Below are examples of seasonal desserts to add your event for an additional fee.

Assorted Miniature Dessert Platters
Ganache Brownies with Vanilla Ice Cream
Assorted House-made Cookies
Key Lime Pie or Tart
Flourless Chocolate Torte
Cheesecake with Seasonal Fruit Sauces
Peanut Butter Pie
Seasonal Fruit Cobbler
Banana Pudding
Apple Strudel
Bread Pudding
Strawberry Shortcake

