

Coweta Club: Special Events Menu
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Cold Hors D'Oeuvres

Price shown is for a serving size of 50 pieces. All Displays are artfully arranged

Mini Tostadas

Topped with Tomatillo Pico de Gallo
Chicken Salsa Verde
Acapulco Crab
Shrimp Escambeche

Canapés

Toast Points with Herbed Butter and Cheese, garnished with various Vegetables and Meats

Tea Sandwiches

Miniature sandwiches filled with Ham, Egg, Tuna, and Watercress spreads

Tomato Tulips

Cherry Tomatoes filled with a Goat Cheese mousse

Thai High Rollers

Pinwheels of Bok Choy, Red Peppers, Pickled Ginger, and Rice

Italian Summer Garden

Balsamic marinated grilled summer squash, Portobello Mushrooms, Asparagus and Red Pepper with Roasted Garlic Aioli

Bruschetta

Toasted Italian Bread Slices brushed with extra virgin olive oil, topped with an assortment of garnishes such as basil, Roma Tomato, Roma Tomato and Mozzarella, Black Olive Tapenade, and Cannellini Beans

Scones

Mini Rounds of Scones topped with Apple, Scallion Relish, and Cashel Blue

Crudité

Assorted Fresh Vegetables served with Maytag Blue Cheese and Buttermilk Ranch

Maki Sushi

Assortment of Vegetables and cooked Seafood Sushi, served with Pickled Ginger, Soy Sauce, and Wasabi

Cold Hors D'oeuvres continued

Salmon Parfait on Pumpernickel

Oyster Shooters

Cold, Pasteurized, Aquapure Raw Oysters served with Cocktail Sauce and Horseradish Cream

Genoa Cornucopias

Miniature horns of Genoa Salami filled with Smoke Gouda Cheese

Cocktail Shrimp Shooters

Cocktail Shrimp served in a Shot glass with Cajun Cocktail Sauce, Lime and Lemon

Scones

Mini Sundae cones filled with Scottish Whiskey Smoked Salmon, Dill, and Lemon Crème Fraiche

Piemontese

Piedmont Butter on Mini Ciabatta with Prosciutto

Black & Whites

Slices of Baguette topped with Camembert and Black Currant Marmalade

Raw Bar (Display Item)

Shucked Oysters on the half shelf, Shucked Clams on the half shelf, and Spiced Jumbo Cocktail Shrimp

Poached Salmon Mirror

Two whole poached, Pacific Coast Salmon, presented on a mirror with Crayfish, chopped Hard-Cooked Eggs, Diced Red Onions, Capers, Toast Points, and Remoulade Sauce

*Serving size of 75**

Caviar Bar

Assorted Domestic and Imported Caviars on ice, accompanied by chopped Eggs, Sour Cream, Diced Onions, and Buckwheat Blinis

Fruit and Cheese Displays

Price shown is for a serving size of 50 pieces. All Displays are artfully arranged.

Chocolate Covered Strawberries
Hand dipped in Bittersweet Chocolate and stripe in White Chocolate

Petit Fours
Assorted miniature pastries

Prosciutto and Melon
Cubes of Honeydew and Cantaloupe wrapped in Prosciutto Ham

Cheese Fondue
Gruyere and White Wine, or Cheddar and Beer Fondues served with assorted cubed bread, and various roasted vegetables for dipping

International Cheese Board
Assorted soft, semi-soft, and hard cheeses from around the world, served with Lavosh and Flatbreads

Fruit and Fondue
A Strawberry tower surrounded by golden Pineapple and assorted Pound Cakes served with decadent Dark Chocolate fondue

Fruit Extravaganza
The freshest sliced and cubed Fruits of the season, beautifully arranged and served with a Honey Lime dipping sauce

Fruit Montage
Watermelon carvings, Honeydew, Cantaloupe, Grapes, Star Fruit, Strawberries, , Mango, Papaya and served with a Honey Lime dipping sauce

Fruit and Cheese Mélange
Assorted fresh seasonal sliced Fruits, Imported and Domestic Cheeses, with various Flatbreads

Hot Hors D'Oeuvres

Price shown is for a serving size of 50 pieces

Thai Shrimp Beggars Purse served with an Oyster Sauce

Buttermilk Fried Chicken Tenderloins served with a Honey Mustard Sauce

Miniature Quiche Lorraine

Soy Glazed and Bacon Wrapped Water Chestnuts

Swedish, Italian, or Texas BBQ Style Meatballs

Bayou Bites served with Pineapple Relish

Blackened Jumbo Chicken Tenderloins served with a Citrus Salsa

Clams Casino

Crab Rangoons

Arbor Springs Chicken Wings served with a Buttermilk Ranch Dip

Vegetable Spring Rolls served with a Honey Soy Sauce

Spinach and Artichoke Dip served with Bagel Chips

Jumbo Mushroom Caps (Choice of Sausage, Crab, or Creamed Spinach)

Breaded and Jalapeno Jack filled Fried Ravioli served with a Cilantro Salsa

Oyster Rockefeller

Brie En Croute with Raspberry

Miniature Beef Wellingtons

Thai Beef or Chicken Satay served with a Peanut Dipping Sauce

Vegetable, Chicken, or Beef Kabobs served with a Balsamic Honey Jus Lie)

Ground Veal, Beef Tenderloin and Pork Loin spoon Meatballs served with Green Peppercorn Demi Glaze

Miniature Maryland Crab Cakes served with a Dijonaise Sauce

Citrus and Ginger Glazed Bacon Wrapped Scallops

Miniature Lamb Lollipops served with a Cumberland Sauce

Coconut Breaded Shrimp served with a Cranberry Sour Cream

The Carving Station

\$50.00 Chef Carving Fee for 2.5 Hours

- Coulbiac of Salmon** (15 to 25 people)
- Roasted Fresh Turkey Breast** (20 to 40 people)
- Chicken Wellington** (25 to 45 people)
- House Smoked, Dry-Rubbed Pork Loin** (20 to 30 people)
- Boneless Walnut Basil Pesto Crusted Leg of Lamb** (20 to 40 people)
- Coca-Cola, Brown Sugar, and Bourbon Glazed Ham** (40 to 50 people)
- Pepper and Garlic Roasted Strip Loin of Beef** (30 to 50 people)
- Seared and Roasted Tenderloin of Beef** (15 to 25 people)
- Top Round of Beef** (50 to 80 people)
- Steamship Round of Beef** (125 to 175 people)

All Carved items are served with assorted fresh rolls and appropriate sauces

The Action Station

*A minimum guarantee of 30 people is required for all action stations.
A \$50.00 Chef Action Station fee for 2.5 hours also applies.*

Stir Fry:

Stir Fried Oriental Vegetables with your choice of beef or chicken with Honey Soy and Oyster sauces

Add Shrimp

South of the Border:

Sautéed Beef and Chicken with peppers, onions, salsa, guacamole, sour cream, mixed cheeses, Pico De Gallo, and warm flour tortillas

Add Shrimp

A Taste of Italy:

Cheese filled Tortellini and Cavatappi pastas with Neapolitan and Alfredo sauces, Italian Sausage, and peppers or Cavatappi pasta with Primavera with Neapolitan and Alfredo Sauces, and Pesto Chicken

Add Shrimp Scampi

Bourbon Street:

Bananas Sautéed in butter with Cinnamon and Brown Sugar, then flamed with Brandy and served over Vanilla ice cream with Chocolate Chips and Whipped Cream.

Martini Mashed Potato Bar:

Three delicious varieties of mashed potatoes: Roast Garlic Yukon Gold potatoes, Sour Cream purple potatoes, and Sweet Cream and Butter potatoes, served with your choice of roast tomato sauce, mushroom sauce, and Sharp Cheddar cheese sauce, then topped with a variety of garnishes.

Limited Mashed Potato Bar:

Sweet Cream Mashed Potatoes with Cheddar Cheese sauce, brown Gravy, Bacon, Cheese, Sour Cream, and Green Onions as toppings

Arbor Springs Breakfast Menu

Plated Breakfast

All Breakfast entrees include fresh brewed Coffee and Decaf, select Hot Teas, and Orange Juice

Coweta Breakfast
Scrambled Eggs with Double Smoked Bacon or Sausage links, and Hash browns or Grits, served with Buttermilk Biscuits, Butter, and Jellies.

Heartland
Thick Cut French Toast with Warm Maple Syrup and cinnamon Apples served with Double Smoked Bacon or Sausage Links

Arbor Springs Breakfast
Traditional Eggs Benedict with Home-style Potatoes and Fresh Seasonal Fruit

The New Yorker
Fluffy Scrambled Eggs served in a flaky Pastry Shell Topped with asparagus and Shrimp, served with a Baked Raisin Filled Apple

Steak and Eggs
Grilled New York strip steak, served with fluffy scrambled eggs, Obrien potatoes, and buttermilk biscuits

A la Carte Additions

- Assorted Fresh Juices
- Fresh Fruit
- Fresh Baked Danish or Muffin
- Fig, Apple, and Prune Compote
- Delmonte Gold Fresh Pineapple in Kirsch (Contains Alcohol)
- Mimosas

Breakfast Buffets

All Buffets entrees include fresh brewed Coffee and Decaf, select Hot Teas, and Orange Juice

Coweta Breakfast.....

Assorted Fresh Juices
Fresh Seasonal Fruit Display
Scrambled Eggs
Double Smoked Bacon
Turkey Sausage Links
Hashbrown Potatoes
Buttered Grits
Buttermilk Biscuits

Classic City Breakfast.....

Assorted Fresh Juices
Fresh Seasonal Fruit Display
Assorted Cold Cereals with 2% Milk
Eggs Scrambled with Diced Ham, Cheddar, Salsa, and Green Onions
Double Smoked Bacon
Turkey Sausage Links
Roast New Potatoes O'Brien
Assorted Breakfast Pastries

Coweta Club Original Brunch Buffet.....

Assorted Fruit Juices
Sliced Fresh Seasonal Fruit Display
Thick Cut Double Smoked Bacon and Country Sausage Links
Cheese Grits
Hashbrown Potatoes
Eggs Benedict
Grilled Boneless Breast of Chicken Piccata
California Vegetable Medley: Steamed Broccoli, Cauliflower, and Carrots with Brown Butter
Assorted Fresh Pastries
Belgian Waffles Cooked to Order – served with Strawberries, Whipped Cream and Warm Maple Syrup
Omelets Cooked to Order – selection of Ham, Cheddar Cheese, Peppers, Onions, and Diced Tomatoes

Build Your Own Breakfast Buffet (Please choose four of the following).....

Side of Smoked Salmon served with Bagels and Cream Cheese

Brown Sugar and Cinnamon Oatmeal
 Thick Cut French Toast with Syrup and Cinnamon Apples
 Cheese Blintz Casserole
 Buttermilk Biscuits and Sausage Gravy
 Egg, Ham, and Cheese Buttermilk Biscuits
 Country Sausage Biscuits
 Buttered Grits
 Cheese Grits
 Eggs Benedict
 Belgian Waffles Cooked to Order – served with Strawberries, Whipped Cream and Warm Maple Syrup
 Omelets Cooked to Order – selection of Ham, Cheddar Cheese, Peppers, Onions, and Diced Tomatoes
 Each Additional selection.....

Lighter Lunches

*All served with assorted rolls and butter, dessert selection, coffee, decaf, and Iced Tea.
 All prices are subject to a 7 percent Georgia State Sales Tax and 20 percent Service Fee*

Boxed Lunches

Choice of either: Turkey and Swiss on Wheatberry or Sugar Cured Ham and Cheddar on Farmer's Bread
Served with Assorted Potato Chips, Whole Fruit, Snack Crackers and a Candy Bar

Perfect Combo

A fresh baked hoagie roll with Bistro sauce, Smoked Turkey, Sugar Cured Ham, Sharp Cheddar, Swiss cheese,
served with a cup of soup du jour and Vegetable chips

Spicy Chicken Wrap

Spicy Garlic Chicken, Baby Spinach, Pepper Jack Cheese, and cool Ranch dressing served in a soft Flatbread
wrapper with Sea Salt Bagel chips

Classic Chicken Caesar

Grilled or Blackened Breast of Chicken served over crisp Romaine lettuce, served with our creamy Cajun Caesar
dressing, and topped with homemade croutons and Jalapeno Jack Cheese

Salad Sampler

Honey Almond Chicken, Creamy Dill Shrimp, and Herbed Quinoa Salads over crisp mixed greens with olives,
Roma tomatoes, Cucumber curls, and Choice of dressing

Grilled Salmon Salad

Grilled or Blackened Salmon, Roma Tomatoes, Cucumber and Carrot Curls, on field greens, served with your
choice of dressing

Gulf Coast Sampler

Jumbo Lump sautéed crab cake with cornmeal Johnny cake Grilled Zucchini, and Roast shallot tomato Tartar

Uptown Lunch

Chilled and Fanned 6 ounce Tenderloin of beef and Tequila Lime shrimp, served over tomato asparagus salad
with a Basil Balsamic Vinaigrette

Luncheon Entrees

*All are served with choice of salad or soup du jour, and include warm rolls and butter, dessert, coffee, decaf, and Iced Tea.
All prices are subject to a 7 percent Georgia State Sales Tax and 20 percent Service Fee*

Choose one of our Salad Selections:

- **Coweta Salad:** Crisp Greens, Tomato, cucumber, Black Olives, Cheddar and Monterey Jack Cheeses, and JMCC Croutons, served with your choice of dressing
- **Mediterranean Salad:** Lettuce and Baby Field Greens with Feta Cheese, Kalamata Olives, Roma Tomatoes, and Vinaigrette Dressing
- **Caesar Salad:** Crisp Romaine lettuce served with creamy Caesar dressing and JMCC Croutons, topped with Parmesan cheese
- **Sun Coast Salad:** Salad of fresh greens, Mandarin Oranges, Toasted Walnuts, tossed with Raspberry Vinaigrette
- **Fresh Fruit Mélange:** Cubed Fresh Seasonal Fruit with Honey Lime Dressing

Choose one of our Luncheon Entrée selections:

Cavatappi Pomodoro

Cavatappi Pasta Lightly tossed in extra virgin olive oil with roasted Vegetables, Fresh Tomato Basil or Alfred Sauce, and topped with Parmesan Cheese

With Grilled Boneless Breast of Chicken.....

With Fresh, Grilled Pacific Coast Salmon

Mid Hudson Valley Chicken

Apple and Almond filled breast of chicken with Sauce Supreme, Wild Rice Medley, and Haricot Verts Sauce

Sicilian Chicken

Thyme and Lavender Roasted Breast of Chicken over Radiatore Pasta with Squash Provencale, and Balsamic Jus Lie

Arbor Springs Medallions

Pan seared medallions of Pork Loin with Cider Cream, sweet cream butter mashed potatoes, and Grilled Zucchini

Lemon Caper Salmon

Sautéed Filet of Salmon with Lemon Caper Buerre Blanc, Parmesan Rice Pilaf and Glazed Baby Carrots

Filet Henri Duarte

6 ounce Filet of beef with Artichoke Hearts and Sauce Béarnaise, Potato Gratin, and Broccoli with Lemon Butter

Ocean Trilogy

Shrimp, Scallop, and Crab Sauté atop Capellini Pasta with Sauce Imperial and Roasted Tomato

Dinner Entrées

Dinner Entrées include a choice of Dinner Salad, Rolls and Butter, Dessert, Coffee, and Iced Tea

A \$50.00 Fee will be applied to groups of less than 30 guests on Tuesday, Thursday, Saturday, and Sunday Nights.

All prices are subject to a 7 percent Georgia State Sales Tax and 20 percent Service Fee

Appetizers

Crepes a la Reine

Two Crepes filled with a heavy Cream and Chicken Reduction, topped with Hollandaise and Chives

Three Onion Soup Gratinee

A Rich soup of Green, Red, and Bermuda Onions with Brandy, topped with a delicately browned Crouton and Gruyere Cheese

Mushroom and Crab Napoleon

Porcini and Portabella Mushrooms with Crab, Onions, and Parmesan, layered between Phyllo dough with Saffron Vin Blanc

Gulf Shrimp Cocktail

Chilled tender shrimp served with Lime and Cajun Cocktail Sauce

Lobster Acapulco

Lobster meat lightly tossed in Cilantro Lime Dressing, served in an Avocado Ring with Golden Pineapple Salsa

Choose one of our Dinner Salads selections:

- **Spinach Salad:** Baby Spinach leaves with egg, Red Onion, Mushrooms, Fried Capers, and warm Double Smoked Bacon Dressing
- **Georgia Garden Salad:** Crisp mixed greens with sliced radishes, diced Vine Ripe Tomatoes, Cucumber, Carrot Curls, and Vidalia Onion Vinaigrette
- **Caesar Salad:** Fresh Romaine Lettuce with creamy Caesar dressing, croutons and topped with Parmesan Cheese
- **Mediterranean Salad:** Romaine Lettuce with Feta cheese, Kalamata Olives, Roma Tomatoes, and Basil Vinaigrette
- **Sun Coast Salad:** Crisp Mixed and Baby Field Greens with Mandarin Oranges and Toasted Walnuts, tossed in Raspberry Vinaigrette

Choose one of our Dinner Entrée selections:

Chicken Veronique.....
Sautéed boneless breast of chicken with sauce supreme, red grapes, rice pilaf, and buttered medley of cauliflower, broccoli, and carrots

Swordfish Yukon
Swordfish Steak wrapped in Yukon Gold Potatoes, browned in Butter, and topped with Wood Ear Mushrooms, served with Aromatic Wild Rice Medley, and Gingered Brussels Sprouts

Tournedos Arbor Springs
Pan seared Twin Medallions of Porkloin, served with roasted Shallot Sauce, Potato Gratin, and Oven Roasted Root Vegetables

Le Provencale
Lavender and Thyme roasted Cornish Hen, Aromatic Rice Pilaf, Ratatouille, and Balsamic Jus Lie

Salmon Steak Maitre d' Hotel.....
Char-Grilled Sashimi Grade Salmon Filet, topped with Compound Butter and served with roasted Garlic Basil Mashed Potatoes, Haricot Verts, and Red Pepper Sautee

Steak au Poivre.....
New York Strip Steak with Brandied Creamy Pepper Sauce, Scalloped Potatoes, and Carrots Vichy

Bourbon Street
Filet of Beef flamed with Bourbon and finished with Demi Glace, paired with a grilled Breast of Chicken and Cajun Sauce, Saffron Rice Pilaf, and Creole Style Peppers and Squash

Power Trio.....
Medallions of Veal, Lamb, and Filet with Saffron Risotto, Wild Mushrooms, and Lemon Butter Asparagus

Tennessee Tender.....
Seared Filet of Beef wrapped in double smoked Bacon, with Jack Daniel's Demi glaze, Champ potatoes, and braised Leeks and carrots

By Land and Sea.....
Sautee of Filet of Beef and Roast Shallots Sauce with Lobster Tail and Sauce Choron or Jumbo Scamp Style Shrimp, served with squash Boats and Champ Potatoes

Coweta Club Themed Buffets

Coweta Club requires a minimum guarantee of 30 people for all buffets. All guarantees are due 48 hours before the event.

Coweta Club Soup and Salad Bar
Arbor Springs Soup du Jour

Fresh Crisp Mixed Greens

Toppings Include:

Chopped Eggs

Cucumbers

Jardinière Vegetables

Chicken Salad

Tuna Salad

Grape Tomatoes

Cheddar Cheese

Five Dressings

Banana Peppers

Broccoli

Warm Rolls and Butter

Bacon bits

Olives

Delicatessen.....

Please choose three salads from the following list:

Creamy Cole Slaw

Sour Cream New Potato Salad

Bacon Ranch Macaroni Salad

Asian 3 Pepper Slaw

Basil Pesto Pasta Salad

Tomato Cucumber Salad with Balsamic Vinaigrette

Southern Style Potato Salad

Marinated Garden Vegetable Salad

Meats: Deli Sliced Sugar Cured Ham, Smoked Turkey, Roast Beef and Salami

Cheese: Sliced Swiss, Cheddar and Pepper jack

Garnishes: Sliced Tomatoes, Lettuce, Bermuda Onion, Dill Pickle Slices & Spears, Pepperocinni, Brown Mustard, Mayonnaise & Bistro Sauce

Assorted Potato Chips

Fresh Baked Cookies & Triple Chocolate Brownies

Barbeque Cookout

Texas Cole Slaw and Potato Salad

Buttered Corn on the Cob

Spicy Potato Wedges

Bacon and Brown Sugar Baked Beans

Char-Grilled Burgers and Hot Dogs with a full condiment bar and basket of fresh assorted buns

Char-Grilled Chicken Breast

Char Grilled Rib Eye Steak

Full Salad Bar

Full Dessert Display

Coweta Club Themed Buffets continued

Italian Theme.....

Marinated Antipasto Salad

Pasta Salad Florentine

Caesar Salad Bar
Italian Meatballs with Marinara Sauce
Grilled Chicken Breast topped with Mozzarella
Sliced Tomato and Squash Neapolitan
Penne Pasta with Basil
Tomato and Alfredo Sauces
Squash Medley Provencale
Twice Cooked Parmesan Rice
Eggplant Parmigiana
Dessert Display Featuring Tiramisu, Amaretto Mouse and Italian Lemon Crème Cake

Mexican Theme

Mixed Greens with Jalapeno Jack Cheese, Cilantro, and Chili Vinaigrette
Marinated, Seasoned, Chicken and Beef with Sautéed Peppers and Onions
Served with: Flour Tortillas, Taco Shells, Cheddar Cheese, Diced Tomatoes, Shredded Lettuce, Onions, Sour Cream, Salsa,
Guacamole and Pico de Gallo
Refried or Cilantro Black Beans
Spanish Rice
Tortilla Chips and Salsa

Seafood Buffet

Soup du Jour
Full House and Caesar Salad Bar
Raw Oyster on the Half Shell Bar
Choice of 2 Vegetables
Baked and Sweet Potato Bar with assorted toppings
1 Meat (Chicken or Seafood) Entrée
Carved Prime Rib or Beef
Fried Shrimp
Full Dessert Bar featuring assorted plated desserts and cookies

Coweta Club Themed Buffets continued

Low Country Boil
Seafood Jambalaya Soup
House and Caesar Salad Bar
Peel and Eat Shrimp
Choice of 2 Vegetables
Choice of 1 Starch
Boiled New Potatoes
Low Country Boil Crawfish
Dry Rubbed House Smoked Chicken
Assorted Desserts

Grand Seafood Buffet (Available to groups of 30 or more)
New England Clam Chowder
Full House and Caesar Salad Bar
Raw Oysters on the Half Shell Bar
Peel and Eat Boiled Shrimp Bar
Green Beans with Walnut Butter and Honey Orange Glazed Carrots
Rosemary Roasted Buttered New Potatoes and Rice Pilaf
Fresh Salmon with Lemon Caper Buerre Blanc
Fried Shrimp with Cajun Cocktail Sauce or Tartar
Steamed Alaskan Snow Crab Legs with Drawn Butter
Full Dessert Bar Featuring assorted plated desserts and cookies
Add Carved Prime Rib

Coweta Club Build Your Own Buffet

*All Buffets feature a Full Salad Bar with assorted toppings, dressings and Soup du Jour.
Buffets also include Warm Rolls & Butter and an Assorted Dessert display.*

Entrees..... Select Two/ Add an extra entrée for \$5 per person

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|--|---|
| Buttermilk Fried Chicken Breast | Pecan Breaded Trout with Orange Cilantro Butter |
| Dry Rubbed, House Smoked Chicken | Herbs de Provence Eye Round of Beef with Sauce Burgundy |
| Citrus Glazed Chicken with Golden Pineapple Salsa | London Broil with Mushrooms Demi-Glaze |
| Baked Chicken, Cornbread Dressing, & Gravy | House Smoked BBQ Beef Ribs |
| Chicken Cacciatore | Salisbury Steak with Onions & Mushrooms |
| Chicken with Bamboo Shoots & Oyster Sauce | Texas BBQ Beef Brisket |
| Roast Turkey, Sage Dressing, & Giblet Gravy | Jerk Seasoned Roasted Pork Loin with Peach Chutney |
| Lime, Honey, & Sesame Roasted Cornish Game Hen | Sliced Ham with a Brown Sugar, Mustard, & Coca-Cola Glaze |
| Crab Stuffed Roulades of Flounder with Sauce Vin Blanc | Four Cheese Italian Sausage Lasagna |
- Fresh Atlantic Salmon with Lemon Herb Butter sauce**

VegetablesSelect Two

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|-------------------------------------|-------------------------|--------------------------------------|
| Ginger Glaze Carrots | Yellow Squash Casserole | Cauliflower Mornay |
| California Medley with Brown Butter | Fried Mushrooms | Peas & Pearl Onions |
| Green Beans Almondine | Corn O'Brien | German Style Red Cabbage with Apples |
| Zucchini Parmesan | Ratatouille | Broccoli with Cheddar Cheese Sauce |
| Burgundy Mushroom Sauté | Harvard Beets | Southern Style Green Beans |
| Fried Okra | Braised Green Cabbage | Stir Fry Vegetables |

Starches.....Select Two

- | | | |
|---------------------------------|---------------------------------------|--------------------------------------|
| Loaded Mashed Potatoes | Twice Baked Stuffed Potatoes | Rice Pilaf |
| Egg Fried Rice | Hoppin' John | Boston Baked Beans |
| Indian Corn Pudding | Spaetzle with Parsley Butter Sauce | Cheese Tortellini with Alfredo Sauce |
| Herb Roasted Red Bliss Potatoes | Sweet Potato Soufflé | Wild Rice Medley |
| Saffron or Lavender Rice Pilaf | Black Beans with Cilantro Salsa | Red Beans & Rice |
| Orange & Walnut Candied Yams | Cavatappi Pasta with Sauce Neapolitan | Two Cheese Macaroni |
| Scalloped Potatoes | | |

Coweta Club Dessert Menu

Buffets feature a Chef's selection of Desserts. Desserts may also be purchased a la carte.

Gourmet Cookies & Brownies

French Espresso Cake

Double Chocolate Layer Cake
Strawberry Cake
Orange Cream Layer Cake
Carrot Cake
Red Velvet Cake.....
Lemon Icebox Cake.....
Chocolate Chip Brownie Cheesecake Cake
Boston Cream Pie Cake.....
Chocolate Icebox Cake
Georgia Peach Cake
Apple Pie
Pumpkin Pie
Sweet Potato Pie.....

Strawberry topped N.Y Cheesecake
Triple Chocolate Cake
Pecan Pie
Chocolate Raspberry Pie
Brandy Alexander Pie (Contains alcohol)

Coweta Club House Favorites

Banana Pudding
Apple Brown Betty
English Trifle
Hot Fudge Brownie Pudding

Pear Helene
 Poached Pear filled with Chocolate Ganache atop a Meringue Cup with Raspberry Sauce

Baked Alaska
 Spiced Pound Cake Layered with Double Chocolate, French Vanilla, and Cinnamon Ice Creams, surrounded by Whipped Cream and served with Sauce Melba.

Rum Tartes.....
 Dark and White Chocolate Mousses in a Chocolate Cup with Brandied Caramel Sauce

Arbor Springs House Made Pralines.....