

The River Chatt July 2025

# **Upcoming Events July 2025**

# <u>July</u>

Sunday, July 6<sup>th</sup> Sunday Brunch

Saturday, July 12<sup>th</sup> *The Cuisine of Franch Dinner* 

Sunday, July 20<sup>th</sup> Sunday Brunch

Friday, July 27<sup>th</sup> *Pizza & Pasta Dinner Buffet* 

Sunday

# Sunday, July 6<sup>th</sup> 11:30 a.m. – 2:00 p.m.

Come to the Club or pick up To-Go and enjoy the best Sunday Brunch in town! The family will love the array of delicious brunch and lunch selections prepared by our amazing culinary team. It is the perfect way to start off a relaxing Sunday with family and friends!

#### **Included with the Buffet:**

Poached Shrimp with Cocktail Sauce Smoked Salmon with Onions and Capers

Soups and Salads

**Roasted Red Pepper Soup** 

**Antipasto Salad** 

Mixed Greens and Romaine with Assorted Condiments and Dressings

**Seasonal Fresh Fruit** 

#### **Entrees**

**Pecan Crusted Pork Loin** 

**Grilled Angus Flank Steak** 

**Salmon Croquettes** 

Sugar Snapped Peas

Saffron Rice Pilaf

**Glazed Baby Carrots** 

Vanilla Bean French Toast

Garden Vegetable Quiche

Smoked Breakfast Sausage

Omelets, Fried, Scrambled and Poached Eggs Available Upon Request

Variety of Club-Made Desserts

\*25.95++ Per Person \*Kids 5 and under are Free! \*Kids 6 to 12 years old 16.95++

# The Cuisine of France Dinner

Saturday, July 12th 6:00 p.m. - 9:00 p.m.

Join your fellow members for an evening of gourmet French selections! Enjoy a five-course feast of French classics that Chef Eldred and his culinary team have prepared for you.

#### **First Course**

Beef Consommé with Brunoised Vegetables Richly Flavored Broth Made From Beef

or

French Lentil Salad with Lemon Vinaigrette

#### Second Course (Choice of One)

Bouillabaisse with Mussels, Clams, Shrimp and Rockfish (GF) 55++

Petit Prosciutto Wrapped Filet Mignon (GF) 60++

> Coq Au Vin Braised Chicken in Red Wine with Mushrooms and Crisp Pancetta 50++

\*All Entrees are Served with Haricot Vert, Sautéed Asparagus, Pommes Puree and Fondant Potatoes

> Fourth Course Lime and Mint Sorbet (GF)

**Chocolate Eclairs with Fruit Compote** 

Fifth Course Crème Brule

Sunday

# Sunday, July 20<sup>th</sup> 11:30 a.m. – 2:00 p.m.

Come to the Club or pick up To-Go and enjoy the best Sunday Brunch in town! The family will love the array of delicious brunch and lunch selections prepared by our amazing culinary team. It is the perfect way to start off a relaxing Sunday with family and friends!

#### **Included with the Buffet:**

Poached Shrimp with Cocktail Sauce Smoked Salmon with Onions and Capers

#### Soups and Salads

**Chicken and Vegetable Soup** 

Arugula and Dried Cherry Salad

Mixed Greens and Romaine with Assorted Condiments and Dressings

**Seasonal Fresh Fruit** 

#### **Entrees**

**Grilled Hamburger Steak with Mushroom Gravy** 

**Fried Chicken** 

**Blackened Catfish** 

Sauteed Vegetable Medley

Southern Style Macaroni and Cheese

**Cheese Grits** 

**Eggs Benedict** 

**Applewood Bacon** 

Omelets, Fried, Scrambled and Poached Eggs Available Upon Request

Variety of Club-Made Desserts

\*25.95++ \*Kids 5 and under are Free! \*Kids 6 to 12 years old 16.95++

# PIZZA & PASTA

# DINNER BUFFET

Saturday, July 26<sup>th</sup> 6:00 p.m. - 9:00 p.m.

Join us for a Pizza & Pasta dinner buffet to celebrate the end of summer. The River Club culinary team has made a delicious variety of club-made pizza and pasta options for you to enjoy buffet style. MAKE SURE TO BRING YOUR KIDS AND GRANDKIDS!!!

# Traditional Pizza

Cheese Pepperoni Supreme Margherita

## **Flatbreads**

Fig, Arugula, Goat Cheese and Apple Chutney French Onion (Caramelized Onions and Gruyere)



<u>Pasta</u> Cavatappi Spaghetti Farfalle

<u>Sauces</u> Alfredo Meat Sauce Creamy Pesto



Pasta Proteins Grilled Chicken Meatballs Shrimp

27.95++ Per Person

## The Chattahoochee River Club Executive Committee 2025-2026

Holly Steuart	. President
John Anker	Vice President
Holly Steuart	Treasurer
Dr. Jimmy Elder	Secretary
William Scrantom	Committee Member
Col. Mike Burns	.Committee Member
Eric Seldon	Committee Member
LaRae Moore	
Chris Hensen	
Mason Lampton	Committee Member

#### **Your Staff**

Catering/Membership Director...... Stephen Cullen <u>Gm1100@myriverclub.com</u>

Executive Chef..... Eldred Jones Chef1100@myriverclub.com

Club Accountant ..... Lisa Griffith Crcacct@myriverclub.com

F&B Director ..... Colleen Miller diningsuper@myriverclub.com

Administrative Assistant (Day)...... Jasmine Propps Day1100@myriverclub.com

Administrative Assistant (Night)... Gwen Freeman night1100@myriverclub.com

General Manager .....Stephen Cullen Gm1100@myriverclub.com