



The River Chatt *March 2025*

Upcoming Events March 2025

March

Sunday, March 2nd
Sunday Brunch

Tuesday, March 4th
Mardi Gras/Fat Tuesday Lunch Buffet

Friday, March 14th
St. Patrick's Day Lunch Buffet

Sunday, March 16th
Sunday Brunch

Saturday, March 22nd
Low Country Boil

Sunday Brunch

**Sunday, March 2nd
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!

**Poached Shrimp with Cocktail Sauce,
Smoked Salmon with Onions and Capers**

Included with the Buffet:

Soups and Salads

Beef and Barley Soup

Marinated Asparagus Salad

Honey Stung Chicken Salad

**Mixed Greens and Romaine
with Assorted Condiments and Dressings**

Seasonal Fresh Fruit

Entrees

Baked Rosemary Chicken

Hamburger Steak with Onion Gravy

Baked Salmon Filet with Creamy Dill Sauce

Grilled Zucchini and Yellow Squash

Mashed Potatoes

Sauteed English Peas and Mushrooms

Scrambled Eggs

Homemade Blueberry Pancakes

Bacon

And A Variety of Club Made Desserts

***23.95 Per Person Includes Soup, Salad, Entree and Dessert**

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

For Reservations Call Jasmine or Gwen at 706-596-1100

For Private Rooms call Stephen Cullen at 706-596-1100



MARDI GRAS/ FAT TUESDAY
CAJUN LUNCH BUFFET

Tuesday, March 4th
11:30 a.m. - 2:00 p.m.

Join your fellow members for these international flavors! The international buffet is regular priced and always seems to bring in a crowd!

Buffet Includes:

Soup

Shrimp and Sausage Gumbo

Salads

Crawfish and Broccoli Salad
Mixed Greens and Romaine
with Assorted Condiments and Dressings
Seasonal Fresh Fruit

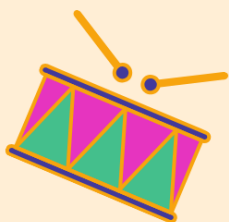
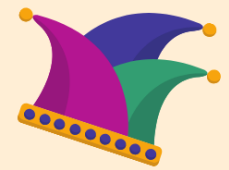
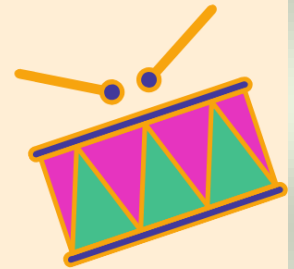
Entrees

Chicken Jambalaya
Fried Okra
Red Beans and Rice
Creole Green Beans
Shrimp and Grits

Desserts

Beignets
and Other Club Made Desserts

20.95++ per person



St. Patrick's Day Lunch Buffet

Friday, March 14th
11:30 a.m. - 2:00 p.m.

In honor of St. Patrick's day Come join us on this lucky day here at the club or pick up to go. Our kitchen staff has put together a buffet of Irish classics that are sure to charm you and have you feeling a little luckier than before.

Included in Buffet:

Soup and Salads

Cheddar Ale Soup

Potato Salad

Smoked Salmon Pasta Salad

Mixed Greens and Romaine
with Assorted Condiments and Dressings

Seasonal Fresh Fruit

and A Variety of Club Made Desserts

Entrées

Shepard's Pie

Corned Beef

Braised Red Cabbage

Boiled Red Potatoes

Sautéed Broccoli and Garlic

Fried Cod

20.95++ Per Person

Sunday Brunch

Sunday, March 16th
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!

**Poached Shrimp with Cocktail Sauce,
Smoked Salmon with Onions and Capers**

Included with the Buffet:

Soups and Salads

Roasted Red Pepper Soup

Cucumber and Tomato Salad

Tuna Salad

**Mixed Greens and Romaine
with Assorted Condiments and Dressings**

Seasonal Fresh Fruit

Entrees

Blackened Chicken Breast

Pepper Crusted Flank Steak

Baked Tilapia

Green Bean Casserole

Roasted Red Potatoes

Glazed Carrots

Scrambled Eggs

Corn Beef Hash

Grits Station

And A Variety of Club Made Desserts

***23.95 Per Person Includes Soup, Salad, Entree and Dessert**

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

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LOW COUNTRY BOIL

Saturday, March 22nd
6:00 p.m. - 9:00 p.m.

Join your fellow members at the club for an evening of traditional lower coastal South Carolina and North Georgia cuisine. Come to the club and enjoy a feast of Chef's Low Country Boil!

Hush Puppies Served Table Side

Soup

She Crab Soup

Low Country Salad

Iceberg Lettuce, Pickled Okra,
Cucumber, Bacon with Buttermilk Ranch

Served Family Style

Low Country Boil

Shrimp, Crawfish, Andouille Sausage,
Corn and Red Potatoes

Oysters Available to Order

1/2 Dozen - 16

Dozen - 32

Dessert

Peach Cobbler

32.95++ Per Person



An Evening with the Arts

Come to the River Club before going to the RiverCenter or Springer and enjoy a Performing Arts Dinner Menu that will allow a timely completion of your meal to get to the event. Below is a partial schedule for your convenience and the Club opening times.

River Center for the Performing Arts

Shows start at 7:30 p.m. – River Club opens at 5:30 p.m.

Jazz at Lincoln Center: New Orleans Songbook

Friday, March 7th

Grand Funk Railroad

Saturday, March 8th

The Sleeping Beauty

Tuesday, March 11th

Ali Siddiq: In the Shadows

Saturday, March 15th

Mean Girls

Wednesday, March 19th

CSO: Mostly Mozart

Saturday, March 22nd

Keb' Mo' with Shawn Colvin

Thursday, March 27th

Kaleidoscope

Saturday, March 29th

**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 BurnsCommittee Member
Eric Seldon Committee Member
LaRae Moore Committee Member
Chris HensenCommittee Member
Mason LamptonCommittee Member

Your Staff

Catering/Membership Director.....Stephen Cullen
Events1100@myriverclub.com
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 ManagerStephen Cullen
Gm1100@myriverclub.com