



The River Chatt *November 2024*

Upcoming Events November 2024

November

Sunday, November 3rd
Sunday Brunch

Saturday, November 16th
The Great Steak Escape

Sunday, November 17th
Prime Rib Night!

Thursday, November 28th
Thanksgiving Brunch

Club Closings

Friday, November 29th

Sunday Brunch

**Sunday, November 3rd
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, Capers,
Bagels and Cream Cheese**

Included with the Buffet:

Soup and Salads

Broccoli and Cheddar Soup

Club-Made Salad

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

Seasonal Fresh Fruit

Entrees

Meatloaf

Pecan Crusted Pork Loin with Mushroom Cream Sauce

Shrimp and Grits

English Peas and Baby Carrots

Mashed Potatoes

Corn Succotash

Scrambled Eggs

Waffles

Bacon

and a Variety of Club-Made Desserts

**Omelets and Frites, Scrambled or Poached Eggs
Available Upon Request**

***24.95 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

The Great Steak Escape

Saturday, November 16th

6:00 p.m. - 9:00 p.m.

River Club's culinary team has prepared an array of American weekend classics for you and your guests. Join your fellow members and guests as a Saturday night casual event becomes a weekend treat.

Buffet to Include:

Soup

Brunswick Stew

Salads

Chicken Salad

Spinach and Bacon Salad

Mixed Greens and Romaine with Assorted

Condiments and Dressings

Seasonal Fresh Fruit

Entrees

Carved Flank Steak

Country Fried Steak with Gravy

Ribs

Blackened Salmon

Steamed Cabbage

Sauteed Green Beans

Baked Potato Station



A Variety of Club Made Desserts to Include

Peach Cobbler

*29.95 Per Person

Sunday Brunch

Sunday, November 17th
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, Capers,
Bagels and Cream Cheese

Included with the Buffet:

Soup and Salads

Black Bean Soup

Club-Made Salad

Mixed Greens and Romaine
with Assorted Condiments and Dressings

Seasonal Fresh Fruit

Entrees

Herb Crusted Chicken Breast

Honey Glazed Pork Loin

Lemon Pepper Red Snapper

Sauteed Green Beans

Vegetable Medley

Yellow Rice

Smoked Sausage and Egg Casserole

Buttermilk Pancakes

Grits Station

Made-To-Order Omelets

and a Variety of Club-Made Desserts

*24.95 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

Thanksgiving Brunch

Thursday, November 28th

10:30 a.m. - 2:00 p.m.

It's almost that thankful time of the year! Please be sure to make reservations early for pick up to-go or seating dine in for Thanksgiving! Join your family and friends at your home or riverside for this traditional feast. Reservations and Pick up orders must be in by Wednesday, November 27th. Pick up to go is between 9:30 a.m. - 11:00a.m. Thursday, November 28th. Call Jasmine or Gwen at 706-596-1100 or Email day1100@myriverclub.com

Club-Made Soup

Butternut Squash Soup

Salads

Potato Salad

Traditional Chicken Salad

Smoked Salmon and Pasta Salad

Mixed Greens and Romaine

with Assorted Condiments and Dressings

Seasonal Fresh Fruit

Thanksgiving Classics

Sliced Turkey Breast, Honey Bourbon

Glazed Ham, Roasted Leg of Lamb with Red Wine

Jus, Grilled Atlantic Salmon in Garlic Herb

Cream Sauce, Squash Casserole, Sweet Potato

Soufflé, Southern Style Green Beans, Mashed

Potatoes, Cornbread Dressing, Giblet Gravy

And A Variety of Club Made Desserts to Include:

Bread Pudding

Pecan Pie

Pumpkin Pie

Key Lime Pie

River Club Assorted Cookies

32.95++ Per Person

(12 and Under)

16.95++

**The Chattahoochee River Club
Executive Committee
2024-2025**

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..... Jayrd Murdock
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
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