



The River Chatt August 2021

Upcoming Events August 2021

August

Sunday, August 1st

Sunday Brunch

Wednesday, August 4th

*International Cuisine ~
Italian Lunch Feature*

Saturday, August 7th

New Orleans Jazz Under the Stars

Sunday, August 15th

Sunday Brunch

Friday, August 27th

LobsterFest!

Sunday Brunch

Sunday, August 1st

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!

Shrimp Cocktail
8.95

Included with the Buffet:

Soup

Tomato Bisque

Salads

**Cucumber and Grape Salad
with Red Onions and Poppy Seed Dressing**

Mixed Fresh Fruit

Mixed Greens and Romaine with Assorted Condiments and Dressings

Entrees (Choice of One)

Blueberry Pancakes

Served with Maple Syrup, Breakfast Sausage and Scrambled Eggs

Beef Tips

**Sautéed Beef Tips with Bell Peppers, Onions and Mushrooms in Red Wine Sauce;
Served with Mashed Potatoes**

Pan Seared Tilapia

**Pan Seared Filet with Lemon Caper Sauce;
Served with Rice Pilaf and Fried Green Tomatoes**

Chicken Parmesan

**Breaded Chicken Breast Topped with Fresh Mozzarella Cheese and Marinara Sauce;
Served with Linguine Pasta and Mixed Vegetables**

Desserts

Cookies and a Variety of Club-Made Desserts

***25.95++ Includes Soup, Salad, Entree and Dessert**

International Cuisine ~ Italian Lunch Feature

Wednesday, August 4th

Join your fellow Members at the club or Pick up To-Go for these international "flavors"! The international lunches are regular lunch priced and always seem to bring in a crowd!



Soup or Salad (Choice of One)

Minestrone Soup

Caesar Salad

Fried Artichoke and Prosciutto Salad- Mixed Greens, Grape Tomatoes,
Olives and Capers with Vinaigrette Dressing

River Club Salad - Mixed Greens, Sundried Cherries, Shaved Carrots,
Grape Tomatoes and Toasted Almonds
(Choice of Dressing – Raspberry Vinaigrette, Bleu Cheese, Ranch or Golden Italian)

Entrees (Choice of One)

Stuffed Shells*

Pasta Shells Stuffed with Ricotta Cheese and Topped with Ground Beef and
Italian Sausage Bolognese; Served with Vegetable Medley

Grilled Chicken Pasta Primavera *

Grilled Chicken Breast; Served Over Pasta Primavera with Asparagus

Sicilian Style Grilled Swordfish*

Marinated Grilled Sword Fish with White Wine Garlic, Parsley and Lemon;
Served with Mushroom Risotto and Vegetable Medley

*All Entrees Served with Club Made House Bread

Desserts (Choice of One)

Cannoli

Mixed Berries with a Warm Zabaione

*18.95++ Includes Soup or Salad, Entrée and Dessert

New Orleans Jazz Under the Stars

Saturday, August 7th

Come and enjoy the Taste and Sound of New Orleans with Live Music.
Pick up to go is also available.

1st Course

Seafood Gumbo with Shrimp, Lobster and Crawfish

2nd Course

River Club Salad – Mixed Greens, Sundried Cherries, Grape Tomatoes,
Shredded Carrots and Toasted Almonds

(Choice of Dressing – Raspberry Vinaigrette, Bleu Cheese, Ranch or Golden Italian)

3rd Course (Choice of One)

Trout Almondine *

Sautéed Rainbow Trout with Almonds and Lemon Butter

Chicken and Sausage Jambalaya*

Classic Southern Recipe with Chicken and Sausage, Vegetables
and Seasoned Cajun Spices

Cajun Marinated New York Strip Steak*

Grilled New York Strip Marinated with Cajun Seasoning;
Served with Creole Sauce

*All Entrees are served with Red Beans and Rice and Vegetable Medley

4th Course (Choice of One)

Bread Pudding with Bourbon Caramel Sauce

Lemon Cake

*48.95++ Per Person Price includes Fried Okra, Soup, Salad, Choice of Entrée and Dessert

Sunday Brunch

Sunday, August 15th

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!

Shrimp Cocktail
8.95

Included with the Buffet:

Soup

Bacon and Corn Chowder

Salads

Southern Potato Salad

Mixed Fresh Fruit

Mixed Greens and Romaine with Assorted Condiments and Dressings

Entrée (choice of one)

River Club Breakfast

Western Omelet with Honey Ham, Bell Peppers, Onions, Tomatoes and Pepper Jack Cheese;
Served with Applewood Smoked Bacon and Toast

Herb Roasted Chicken Breast

Herb Marinated Bone-In Chicken; Served with Green Beans and Rice Pilaf

Grilled Flat Iron Steak

Served with a Merlot Reduction,
Potato Casserole and Vegetable Medley

Lemon Pepper Seared Catfish

Pan Sautéed Catfish; Topped with Lemon Beurre Blanc;
Served with Potato Casserole and Vegetable Medley

Desserts

Cookies and a Variety of Club-Made Desserts

***25.95++ Includes Soup, Salad, Entree and Dessert**



Come to the Club for LobsterFest or Order To-Go!

**Friday, August 27th
6:00 p.m. - 9:00 p.m.**

Your lobster dinner includes a choice of soup or salad, a whole one-and-a-half-pound Maine lobster broiled or steamed; served with vegetables, potatoes and dessert all for only 39.95!

Chicken or Prime Rib Entrée are also available with Soup or Salad and Dessert.

Don't miss out on one of the club's most highly anticipated events!

**Call 706-596-1100 for Reservations or
to place your Pick up To Go LobsterFest order!**



The Chattahoochee River Club

Executive Committee

2021-2022

Cameron Bean President

John Anker Vice President

Holly Steuart Treasurer

Dr. Jimmy Elder Secretary

William Scramton Committee Member

Col. Mike Burns.....Committee Member

Eric Seldon Committee Member

LaRae Moore Committee Member

Your Staff

Catering/Membership Director.....Stephen Cullen

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Chef de Cuisine..... Terri Brown

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Administrative Assistant (Night)..... Gwen Freeman

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Interim General ManagerStacy Bridges

gm1100@knology.net