



The River CHATT

January &
February 2020

Upcoming Events

JANUARY

Sunday, January 5th
Sunday Brunch

Wednesday, January 15th
Chinese Cuisine Lunch Buffet

Thursday, January 16th
Cooking with Chef Alex!
"Cookies" with Chef

Saturday, January 18th
Seafood Extravaganza!
& Optional Wine Pairings

Sunday, January 19th
Sunday Brunch

Friday, January 31st
LobsterFest!

FEBRUARY

Sunday, February 2nd
Sunday Brunch

Saturday, February 8th
The Great Steak Escape!
& Optional Wine Pairings

Friday, February 14th
Valentine's Sweetheart Dinner

Sunday, February 16th
Sunday Brunch

Thursday, February 20th
Wine Tasting
Wines of Italy

Saturday, February 22nd
New Orleans Style Dinner
& Optional Wine Pairings

Friday, February 28th
LobsterFest!

SEAFOOD EXTRAVAGANZA WITH (OPTIONAL) WINE PAIRINGS

Saturday, January 18th ~ 6:00 – 9:00 p.m.

Order your entrée choice with your server and then help yourself to a bountiful array of soups, chilled seafood and club-made salads. Your entrée choice will be served at your table and then it's time to go to the dessert display!

Soups

Crawfish Bisque, Lobster & Corn Chowder

Chilled Seafood Display

Display of Shrimp, Crawfish, Mussels, Clams and Fresh-Shucked Oysters;
Served with Lemon, Cocktail Sauce and Citrus-Garlic Remoulade

Club-Made Prepared Salads

Crab & Broccoli Salad, Seared Ahi Tuna & Seaweed Salad, Smoked Seafood Salad, Tomato & Kalamata Olive Salad, Mixed Greens Salad, Hearts of Romaine Salad, Assortment of Condiments and Dressings

Dopff & Iron-Alsace France Gewurztraminer – 4.50 Per Glass

Choice of Entrée

Grilled Black Angus Flat Iron Steak
Potato Anna, Sautéed Green Beans and Gorgonzola Bordelaise Sauce
36.95

Rodney Strong Cabernet Sauvignon – 4.50 Per Glass

Broiled Red Snapper Imperial (Stuffed with Crabmeat)
Three Cheese Polenta and Lemon Parsley Beurre Blanc
38.95

Toad Hollow Chardonnay – 4.50 Per Glass

Maine Lobster Risotto with Parmesan Cheese, Broiled Cherry Tomatoes,
Grilled Asparagus and Stone Ground Mustard Cream
46.95

Kim Crawford-New Zealand Sauvignon Blanc – 4.50 Per Glass

Sautéed Gulf Shrimp and Jumbo Scallops, Spinach Raviolis,
Roasted Red Pepper Concasse and Saffron Butter Sauce
38.95

Kim Crawford-New Zealand Sauvignon Blanc – 4.50 Per Glass

Garlic-Roasted Springer Mtn. Farms Chicken Breast
Red Bliss Mashed Potatoes, Red Wine Sauce and Sautéed Green Beans
26.95

McMurray Estate Pinot Noir – 4.50 Per Glass

Desserts

Bread Pudding w/ Crème Anglaise, Grande Marnier Cheesecake,
Flourless Chocolate Cake, Strawberry Trifle w/ Lemon Curd,
Key Lime Pie and Fresh Seasonal Fruits & Berries

Martini & Rossi Asti Spumante – 4.50 Per Glass

For reservations call Skyler or Gwen at 706-596-1100

THE GREAT STEAK ESCAPE! WITH (OPTIONAL) WINE PAIRINGS

Saturday, February 8th ~ 6:00 p.m. - 9:00 p.m.

Chef Al has prepared an array of American weekend classics for you and your guests. Steak, Salmon, Baby Back Ribs and Crab Cakes! Does it GET any better than that?

Join your fellow members and guests as a Saturday night casual event becomes a weekend treat with specially selected wines if you so choose.

Buffet to Include:

Wagyu Black Bean Chili, Lobster Bisque, Carved Roasted Whole N.Y Strip Steak, Country Fried Steak w/ Gravy, Blackened Atlantic Salmon, BBQ Baby Back Ribs, Lump Crab Cakes w/ Dijon Mustard Sauce, Garlic-Mashed Potatoes, Cauliflower au Gratin, Sautéed Mushrooms w/ Cracked Black Pepper, Sautéed Asparagus, Mixed Greens Salad, Romaine Salad w/ Condiments & Dressings, Cold Boiled Shrimp with Cocktail Sauce & Lemons, Bread Pudding, Key Lime Pie, Assorted Cookies and Other Club Made Desserts

Dinner 26.95++ Per Person

Suggested Wine Pairings:

Kendall-Jackson Vintner's Reserve – Chardonnay

Clos du Bois – Merlot

Greg Norman Estates - Cabernet Sauvignon

Glass of Wine – 4.75 Per Glass

For reservations call Skyler or Gwen at 706-596-1100.

NEW ORLEANS STYLE DINNER!

MARDI GRAS CAJUN FEAST! (w/ OPTIONAL) WINE PAIRINGS

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

The cuisine of New Orleans is the most recognized regional cuisine in the United States. Some of the dishes originated in New Orleans, the Mississippi River Delta and southern Louisiana. Creole cuisine is a fusion of French, Spanish, West African, and Native American cuisine. It is also based on French cuisine and makes use of local ingredients like onions, bell peppers and celery. It's hearty, rustic fare, complex in flavor but easy to prepare. While not always spicy, it's known for its use of many seasonings, including garlic, hot peppers and filé powder.

New Orleans Buffet to Include:

Sausage Gumbo, She Crab Soup, Crawfish Étouffée, Blackened Chicken Breasts Stuffed with Boudin Sausage, Cajun Shrimp & Grits Action Station, Cornmeal-Fried Catfish, Chilled Shrimp, Shucked Oysters and Whole Crawfish with Lemons, Cocktail Sauce and Remoulade, Dirty Rice, Fried Okra, Corn Maque Choux, Cole Slaw, Cajun Potato Salad, Red Bean Salad, Mixed Greens Salad, Hearts of Romaine Salad, Fresh Fruit Display, Bourbon Bread Pudding, Key Lime Pie, King Cake, Beignets, Pecan Pie and Other Club Made Desserts

28.95

Optional Wine Pairings:

\$4.75 Per Glass

Dopff & Irion Gewurztraminer (White)

Chateau Alexandre Bordeaux (Red)

Ferrari-Carano Fume Blanc (White)

McManis Zinfandel (Red)

Call Skyler or Gwen at 706-596-1100 to make your reservations

Wine Tasting - Wines from Around the World

Thursday, February 20th ~ 6:30 p.m.

Join your fellow wine enthusiasts as Daniel Thomas our representative from Empire introduces you to selections from every corner of the globe:

Bartenura Brachetto – Red Sparkling Wine – Italy

Conundrum Sparkling Rosé – California

Miles 10 Year Old Rich Madeira – Portugal

OZV Old Vine Lodi Zinfandel (Red) – California

Ramos Pinto 10 Yr. Tawny Port - Portugal

26.95++ Per Person

Tasting includes select cheeses, crackers and breads.

Limited Seating Available

Call Skyler or Gwen at 706-596-1100 for reservations

LobsterFest!

**Friday, January 31st & Friday, February 28th
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, which is broiled or steamed, vegetables, potatoes, and club-made dessert all for only 32.95!

Be sure not to miss out on one of our most highly anticipated events! Chicken or Prime Rib Entrée available with Soup or Salad and Dessert. 32.95++

For reservations call Skyler or Gwen at 706-596-1100.

SUNDAY BRUNCH

11:30 a.m. to 2:00 p.m.

Come to the Club and enjoy the best Sunday Brunch in town! The family will love the huge array of delicious brunch and lunch selections as well as Club-Made desserts prepared by Chef Alex and his culinary team. It's the perfect way to start off a relaxing Sunday with family and friends!

January 5th

Cream of Mushroom Soup, Chicken & Vegetable Soup, Southern Fried Chicken, Blackened Atlantic Salmon, Carved Roasted Beef Sirloin, Roasted Pork Loin w/ Peach Chutney, Eggs Benedict, Breakfast Sausage, Waffles, Made-to-Order Omelet Station, Rice Pilaf, Southern Style Green Beans, Fried Okra, Chilled Shrimp Display, Smoked Salmon, Bagels & Cream Cheese, Fresh Seasonal Fruit, Club-Made Gourmet Salads, Mixed Greens Salad, Hearts of Romaine Salad and a Variety of Club-Made Desserts

January 19th

Mulligatawny Soup, Shrimp & Sausage Gumbo, Grilled Chicken & Rice, Carved Brown Sugar Glazed Ham, Grilled Cherry Snapper, Country Fried Steak w/ Gravy, Buttermilk Pancakes, Eggs Benedict, Breakfast Sausage, Made-to-Order Omelet Station, Chilled Shrimp Display, Mashed Potatoes, English Peas, Glazed Carrots, Smoked Salmon, Bagels & Cream Cheese, Fresh Seasonal Fruit, Club-Made Gourmet Salads, Mixed Greens Salad, Hearts of Romaine Salad and a Variety of Club-Made Desserts

February 2nd

Loaded Potato Soup, Beef & Vegetable Soup, Southern Fried Chicken, Salisbury Steak, Lemon Pepper Trout, Carved Herb-Crusted Pork Shoulder, French Toast, Eggs Benedict, Breakfast Sausage, Made-to-Order Omelet Station, Chilled Shrimp Display, Okra & Tomatoes, Mac & Cheese, Corn on the Cob, Smoked Salmon, Bagels & Cream Cheese, Fresh Seasonal Fruit, Club-Made Gourmet Salads, Mixed Greens Salad, Hearts of Romaine Salad and a Variety of Club-Made Desserts

February 16th

Cream of Asparagus Soup, Smoked Tomato Bisque, Rosemary Baked Chicken, Blackened Cod, Roasted Pork Loin, Carved Grilled Black Angus Flank Steak, Buttermilk Pancakes, Breakfast Sausage, Eggs Benedict, Made-to-Order Omelet Station, Smoked Salmon, Bagels & Cream Cheese, Chilled Shrimp Display, Garlic Rice Pilaf, Lima Beans, Squash Casserole, Fresh Seasonal Fruit, Club-Made Gourmet Salads, Mixed Greens Salad, Hearts of Romaine Salad and a Variety of Club-Made Desserts

Adults: 23.95 ++

Children 6-12 Years: 9.95 ++

5 and Under: FREE!

Call Skyler or Gwen at 706-596-1100 to make your reservations.

Valentine's Sweetheart Dinner

Wednesday, February 14th ~ 5:30 – 9:00 p.m.

*Roses and candlelight, the finest wine and fare,
the ambience of romance and music fills the air...*

Show that special person in your life how much you care by taking them to a romantic dinner at the River Club. The soft candlelight, the romantic music and a fabulous meal will make the evening one that will be remembered. (#651) A complementary rose for the ladies, dining riverside with that special person – ahhh . . . life is good.

Soup

Potato Leek
Garnished with Truffle-Chive Oil
Or

Appetizer

Sage-Roasted Duck Leg Confit
Port Wine and Sage Cherry Compote

Salad

Lola Rosa and Frisse Lettuce with Cherry Tomatoes,
Shredded Carrots, and Sun-Dried Cranberries;
Tossed in White Balsamic Vinaigrette

Entrée

Fire Grilled Black Angus Filet Mignon with Rosemary Mashed Potatoes, Sautéed Asparagus and Caramelized Shallot Bordelaise
46.95

Or

Black Striped Bass; Oven-Roasted with Tomato Concasse,
Thai Purple Coconut Rice and Orange Tarragon Beurre Blanc
49.85

Or

Truffle & Thyme Roasted Springer Mtn. Farms Chicken Breast
with Sautéed Petit Green Beans, Roasted Purple Potatoes
and Red Wine Sauce
33.95

Dessert

Flourless Chocolate Cake and Macerated Strawberries with
Crème Anglaise and Salted Caramel Sauce

Or

Fresh Fruit Tart with Raspberry Chantilly Cream and Assorted Coulis
Reservations for Valentine's Dinner fill up fast so call
Skyler or Gwen at 706-596-1100.

Cooking with Chef Alex!

"Cookies" with Chef

Thursday, January 16th ~ 4:30 p.m..

Cookies have their origins in 7th century AD Persia, shortly after the use of sugar became relatively common in the region. The River Club's cookies have their origin in Chef Al's kitchen/bakery! (#6524) Come to the club and learn the recipes and techniques of various cookies such as Snickerdoodles, Shortbread, Oatmeal Raisin and the coveted...

River Club "Signature" Chocolate Chip Cookie!
18.95*

*Class price includes wine, cheeses, crackers & bread
as well as "Cookies & Milk"!

Limited reservations so call Skyler or Gwen
at 706-596-1100 and make yours! *

An Evening with the Arts

Come to the River Club before going to the Springer Theater, Columbus Symphony Orchestra, River Center for the Performing Arts, Schwob School of Music and Columbus Civic Center to 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.

Springer Theater

Show Starts at 7:30 p.m. - River Club Opens at 5:30 p.m.

Fences

Thursday – Saturday, January 23rd – 25th

Thursday – Saturday, January 30th - February 1st

River Center for the Performing Arts

Show Starts at 7:30 p.m. - River Club Opens at 5:30 p.m.

Lee Rocker of the Stray Cats

Thursday, January 16th

CATS – Let the Memory Live Again

Tuesday & Wednesday, February 11th & 12th

Junior League Follies

Friday, February 28th

Columbus Symphony Orchestra

Show Starts at 7:30 p.m. - River Club Opens at 5:30 p.m.

The Italian Symphony

Saturday, January 11th

Music City Hit-Makers

Friday, February 14th

International Lunch Buffet

Wednesday, January 15th

11:30 p.m. - 2:00 p.m.

Join your fellow Members for these international "flavors"!
The international buffets are regular buffet priced
and always seem to bring in a crowd!

Chinese Cuisine Lunch Buffet

Hot & Sour Soup, Lions Head Soup, Sesame Roasted Chicken,
Carved Fire-Grilled Pork Char Siu, Tempura Fried Snapper,
Fried Rice, Vegetable Spring Rolls, Stir-Fried Sugar Snap Peas,
Marinated Bok Choy Salad, Mandarin Orange & Chicken Salad,
Sesame-Cucumber Salad, Sweet Egg Tarts, Tanghulu
(Candied Fruit) and a Variety of Club-Made Desserts

13.95 ++ Per Person

For reservations call Skyler or Gwen at 706-596-1100.

Wines of the Month

Silverado Chardonnay

Has aromas of citrus, vanilla and pineapple with floral undertones and a note of Crème Brûlée. Has a light to medium body with vanilla, citrus and apple flavors rounding out the moderately long finish.

13.95 Per Glass 51.00 Per Bottle

Greg Norman Cabernet Sauvignon

The full-bodied wine has a rich texture and layers of fruit flavors, vanilla crème and cinnamon spice. This well-balanced wine has silky tannins and balanced acidity which lends to the lingering cocoa flavored finish.

7.00 Per Glass 55.00 Per Bottle

SINCERE APPRECIATION

A very special thank you to all of the Members who contributed to the Annual Employee Christmas Fund. Your generosity helped to make the holidays very special and is genuinely appreciated. Being able to serve our Members is a true pleasure for all of us, and we look forward to providing you with the best of services in 2019!

The Staff of The Chattahoochee River Club



EYE SPY

Two Club Membership numbers are printed in the text of this newsletter. If you find your number, CONGRATULATIONS! You have won a Gift Certificate for a complimentary lunch for two. Call Skyler or Gwen 706-596-1100.

Lisa's Accounting Corner

I hope all of our members had a very Merry Christmas! We are looking forward to seeing you all in the New Year! I would like to take this opportunity to remind our members that we are able to keep a credit card (Visa and MasterCard only) on file to automatically charge your account for dues as well as food & beverages charges, thereby saving you time and money by not having to write and mail a check each month. This is especially convenient for our corporate account holders. Setting up your account is very easy and only takes a few minutes over the phone! As always, I am available during business hours at 706-596-1100, should you have any questions concerning your account.

Sincerely,
Lisa W. Griffith

Membership Corner

A special thanks to each of you that introduced prospective members this past year to the River Club. Your support is much appreciated and reflects the thoughtfulness of our members in helping ensure the continued success of their club. We look forward to serving each of you during the New Year. There has been a notable increase in club usage for lunch and dinner as the members have determined that there is nowhere better to entertain when top-notch food, service and location (on the river!) is right here at their own club! Call or email with your referrals and we'll extend them an invitation on your behalf. Don't forget – your efforts will earn you \$200 in Dining Credit (River Bucks) per new member.

Best wishes for a safe, happy and healthy New Year!
Your Membership Department 706-596-1100
or member1100@knology.net

Welcome the River Club's Newest Members!!

Members:

Jeffery & Vicky Sloan

Dr.'s James & Sandra Hortman

Sponsor:

Global Payments / TSYS

CRC Board of Directors

Stacy's Catering Corner

Business or Social

"The Only Thing We Overlook is the River!"




Happy New Year! Thanks to all who sponsored or hosted a holiday event at The River Club! December was a very busy time(#155) for the club as so many members did their Christmas entertaining here. We appreciate the support of your club! Now that spring is just around the corner and the wedding season is quickly approaching, we invite you to sponsor your family, friends and associates special occasions. From Bridal Luncheons or Showers to Business Meetings or Cocktail Receptions, your club's professionally trained staff will ensure that your important event is an outstanding success!

Member Event Incentive

Sponsor or book a private party of 30 or more thru March '20 and receive a certificate for two for lunch or dinner at the club! Host or sponsor an event for 100 for an evening and receive \$250.00 in River Bucks!!!

Contact the club's Catering Director Stacy Bridges at
events1100@knology.net or 706-596-1100
for booking and information

JANUARY

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	2 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	3 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner & Seafood Trio 6:00 – 9:00	4 Dinner Menu Available  Dinner & Surf & Turf 6:00 – 9:00
5  Sunday Brunch 11:30 – 2:00 Come Enjoy the best Sunday Brunch in town!	6 Offices Open Club Closed	7 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	8 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	9 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	10 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner & Seafood Trio 6:00 – 9:00	11 Dinner Menu Available  Dinner & Surf & Turf 6:00 – 9:00
12 Club Closed	13 Offices Open Club Closed	14 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	15 Lunch & Dinner Menu Available Chinese Cuisine Lunch Buffet 11:30 – 2:00  Dinner 6:00 – 9:00	16 Lunch & Dinner Menu Available Lunch 11:30 – 2:00 Cooking with Chef! 4:30  Dinner 6:00 – 9:00	17 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner & Seafood Trio 6:00 – 9:00	18 Dinner Menu Not Available  Seafood Extravaganza! 6:00 – 9:00
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26 Club Closed	27 Offices Open Club Closed	28 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	29 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	30 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	31 Lunch Menu Available Lunch 11:30 – 2:00  LobsterFest! 6:00 – 9:00	

FEBRUARY

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Seen Around the Club



Chef Alex Sapp giving a helping hand at the annual pumpkin carving.



Joseph Golden enjoying Thanksgiving Brunch with friends at the Club.



Mickey and Amanda Patel with family having dinner at LobsterFest



Mr. & Mrs. Stahl with Mr. & Mrs. Reiss and Stacy Welch at Cooking with Chef.



Victor & Cynthia Cross at Thanksgiving Brunch at the Club..



Zaiga Mion with her daughters and friends at Cooking with Chef.

RETURN SERVICE REQUESTED



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Chattahoochee River Club
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The Chattahoochee River Club Executive Committee 2019-2020

Cameron Bean President
William C. Woolfolk Vice President
Chris Meacham Secretary
William Scrantom Committee Member
Eric Seldon Committee Member
John Anker Committee Member
Holly Steuart Committee Member
Dr. Jimmy Elder Committee Member

Your Staff

Membership Information
Member1100@knology.net
Catering Director Stacy Bridges
Events1100@knology.net
Executive Chef Alex Sapp
Chef1100@knology.net
Maitre D' Stephen Cullen
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Administrative Assistant (Eve.) Gwen Freeman
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General Manager Wayne Milton CCM
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Club Numbers

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