



The River Chatt *January 2022*

Upcoming Events January 2022

January

Wednesday, January 12th
*International Cuisine~
Cuban Lunch Buffet*

Sunday, January 16th
Sunday Brunch

Friday, January 21st
Seafood Extravaganza!

Friday, January 28th
Lobsterfest!

Club Closings

Saturday, January 1st – *Happy New Year!*

Sunday, January 2nd

Friday, January 21st

Saturday, January 22nd



INTERNATIONAL CUISINE CUBAN LUNCH BUFFET

Wednesday, January 12

**Join your fellow Members for these international “flavors”!
The International Buffet are regular priced and always seem to bring in a crowd!**

Soup

**Ajiaco de Cubano Soup
Pulled White and Dark Meat Chicken with
Corn, Celery, Malanga, Carrots, Yuca, Onions and Cilantro in
Rich Chicken Stock Finished with Fresh Lime**

Salads

**Black Beans and Corn Salad
with Peppers, Cilantro and Tomatoes;
Tossed with Red Wine Vinegar and Oil**

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

Entrees

**Mojo Pork
Slow-Roasted Pulled Pork Marinated in Mojo Sauce**

**Cuban Style
Seared Cod Topped with Tomatoes, Cod Peppers, Onions, Cilantro and Capers**

Yellow Rice

Black Beans

Roasted Corn and Tomatoes

Desserts:

Apple Pie Empanadas

Sopaipilla (Fried Donut)

and Other Club Made Desserts

18.95++ per person

Sunday Brunch

Sunday, January 16th

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:

Soups and Salads

Chicken and Rice Soup

Carrot and Raisin Salad

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

Mixed Fresh Fruit

Salmon Pinwheels with Capers, Onions, Eggs and Lemons

Entrees

Salisbury Steak w/ Gravy

Grilled Ham Steaks

Lemon Pepper Tilapia

Buttermilk Pancakes

Eggs Benedict

Breakfast Sausage

Made-to-Order Omelet (available on request)

Mashed Potatoes

English Peas

Glazed Carrots

Southern Grits Bar

Variety of Club Made Desserts with Bread Pudding

26.95++



Seafood Extravaganza

Friday, January 21st

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!

Soup

Seafood Chowder

Chilled Seafood Display

Display of Shrimp, Crawfish, Mussels, and Clams;
Served with Lemon and Cocktail Sauce

Club-Made Prepared Salads

Niçoise Salad-Ahi Tuna, Capers, Chopped Eggs, Red Potatoes,
Green Beans and Niçoise Olives

Mixed Greens and Romaine
with Assorted Condiments and Dressings

Choice of Entrée

Grilled Black Angus New York Strip Steak
with Scalloped Potatoes and Bordelaise Sauce
42.95

Seared Red Snapper
with Three Cheese Polenta and Lemon Parsley Beurre Blanc
43.95

Sautéed Gulf Shrimp and Jumbo Scallops
with Parmesan Risotto and Lemon Butter Sauce
43.95

Garlic-Roasted Airline Chicken Breast
with Red Bliss Mashed Potatoes and Mushroom Crème Sauce
32.95

Desserts

Bread Pudding

Cheesecake

Chocolate Cake

Strawberry Shortcake

Key Lime Pie

Fresh Seasonal Fruits & Berries

*Price Includes Soups, Seafood Display, Salads and Dessert



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

Friday, January 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 broiled or steamed; served with vegetables, potatoes and dessert all for only 39.95++!

A Chicken or Prime Rib entrée option is 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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Executive Chef..... Terri Brown

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Club Accountant Lisa Griffith

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F&B Director Colleen Miller

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Administrative Assistant (Day)..... Chyna Allen

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

Crcnight1100@gmail.com

General ManagerStacy Bridges

gm1100@knology.net