



The River Chatt *November 2021*

Upcoming Events November 2021

November

Sunday, November 7th
Sunday Brunch

Saturday, November 13th
The Cuisine of France~
French Dinner

Friday, November 19th
Lobsterfest!

Sunday, November 21st
Sunday Brunch

Thursday, November 25th
Thanksgiving Brunch

Club Closings

Wednesday, November 24th

Thursday, November 25th – Open for Thanksgiving Brunch/ Closed for Dinner

Friday, November 26th

Sunday Brunch

Sunday, November 7th

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 in Buffet:

Soups and Salads

Seafood Chowder

Southern Potato Salad

Mixed Fresh Fruit

Mixed Greens and Romaine
with Assorted Condiments and Dressings

Salmon Pinwheels with Capers, Onions, Eggs and Lemons

Entrees

Cornish Hens with Chipotle Honey

Grilled Ham Steaks

Trout Almondine

Sauteed Trout in Lemon, Brown Butter and Almonds

Ham, Egg and Cheese Croissants

French Toast

Sausage

Peas and Carrots

Green Beans

Scalloped Potatoes

Southern Grits Bar

Variety of Club Made Desserts with Bread Pudding

26.95++ Per Person

The Cuisine of France Dinner

Saturday, November 13th

6:00 p.m. – 9:00 p.m.

Come to the River Club or pick up to go and sample the flavorful tastes of French cuisine as chef prepares some classics from around France.

Soup

French Onion Soup

Salad

**French Bistro Salad with Bibb Lettuce, Tarragon,
Chives, Capers, Walnuts and Pickled Onions
Tossed with a Lemon Vinaigrette Dressing**

Choice of Entrée

Duck Confit

**Herb Marinated Crispy Sautéed Duck Breast
Served with Wild Rice and Vegetable Medley**

48.95*

Beef Bourguignon

**A French Classic with Slow Simmered Beef Tenderloin, Bacon,
Mushrooms, Pearl Onions and Red Wine; Served Over Toasted Melba**

52.95*

Salmon en Papillote

**Atlantic Salmon Baked in Parchment Paper
with Fingerling Potatoes, Vegetable Medley and Herb Butter**

45.95*

Choice of Dessert

Lemon Tart

or

Chocolate Mousse Cake

***Price includes Soup, Salad, Choice of Entrée and Choice of Dessert**



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

Friday, November 19th

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!



Sunday Brunch

Sunday, November 21st

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 in Buffet:

Soup and Salads

Tomato Basil Soup

**Greek Salad with Calamata Olives, Grape Tomatoes,
Red Onion and Feta Cheese; Tossed in a Feta Vinaigrette**

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

Mixed Fresh Fruit

Salmon Pinwheels with Capers, Onions, Eggs and Lemons

Entrees

Angus Beef Pot Roast

Cornmeal Crusted Fried Tilapia

Herb Grilled Chicken Breast

Belgian Waffles

Eggs Benedict

Roasted Corn

Grilled Asparagus

Rice Pilaf

Sausage

Southern Grits Bar

Variety of Club Made Desserts with Bread Pudding

26.95++ Per Person

Thanksgiving Brunch

Thursday, November 25th

10:30 a.m. – 2:00 p.m.

It's almost that thankful time of 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 river side for this traditional feast.

Reservations and Pick Orders must be in by Tuesday, November 23rd.

Pick Up To Go Between 9:30am – 11:00am Thursday, November 25th.

Call 706-596-1100 or Email riverclub@knology.net

Shrimp Cocktail Available on Request 8.95

Club-Made Soup

Butternut Squash Soup

Beef and Barley Soup

Salads

Mixed Fresh Fruit

Mixed Greens and Romaine
with Assorted Condiments and Dressings

Spinach and Walnut Salad

Thanksgiving Classics

Roasted Turkey Breast, Glazed Ham, Baked Cod, Squash Casserole,
Baked Sweet Potato Casserole, Southern Style Green Beans,
Mashed Potatoes with Turkey Gravy, Cornbread Dressing, Cranberry Sauce
And A Variety of Club Made Desserts to Include Bread Pudding

32.95++ Per Person

(Six and Under)

11.95

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 BurnsCommittee Member

Eric Seldon Committee Member

LaRae Moore Committee Member

Your Staff

Catering/Membership Director.....Stephen Cullen

Events1100@knology.net

Executive Chef..... Terri Brown

Chef1100@knology.net

Club Accountant Lisa Griffith

Crcacct@knology.net

F&B Director Colleen Miller

Crcdiningsuper1@gmail.com

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

riverclub@knology.net

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

Crcnight1100@gmail.com

General ManagerStacy Bridges

gm1100@knology.net