

# HORSERADISH GRILL BANQUET MENU

## Spring 2007

### PASSED HORS D'OEUVRE

(PRICED PER DOZEN)

<b>SOUTHERN FRIED CATFISH FINGERS</b> .....	\$30.00	<b>HUSH PUPPIES</b> FILLED WITH LUMP CRAB MEAT ....	\$45.00
<b>CRISPY FRIED OYSTERS</b> .....	\$35.00	<b>BBQ SHRIMP</b> WRAPPED IN BACON.....	\$50.00
<b>HONEY FRIED QUAIL BREAST</b> .....	\$45.00	<b>FRIED GREEN TOMATOES</b> WITH MELTED GOAT	
<b>OPEN FACED "BLT"</b> .....	\$25.00	CHEESE, REMOULADE AND PECANS.....	\$30.00
<b>"MINI" CRAB CAKES</b> .....	\$45.00	<b>NORTH CAROLINA STYLE BBQ</b> ON SILVER DOLLAR	
<b>DEVILLED EGGS THREE WAYS</b> .....	\$25.00	CORNMEAL PANCAKE .....	\$40.00

### STARTERS

(PRICED PER PERSON, PLEASE SELECT ONE FOR ALL GUESTS)

<b>NORTH CAROLINA STYLE BBQ</b> ON CORNMEAL PANCAKE .....	\$9.00
<b>PAN SEARED CRAB CAKE</b> , CHOW CHOW AND SWEET POTATO CHIPS .....	\$12.00
<b>SHE-CRAB SOUP</b> .....	\$8.00
<b>FRIED GREEN TOMATOES</b> .....	\$9.00
<b>Smoked Trout</b> over pickled cucumber, horseradish cream.....	\$9.00

### SALADS- \$9.00

(PRICED PER PERSON, PLEASE SELECT ONE FOR ALL GUESTS)

<b>CHOPPED SALAD</b> BLUE CHEESE, TOMATO, PEPPERS, CUCUMBERS, CHICK PEAS, EGG AND OLIVES
<b>CAESAR SALAD</b> WITH SHAVED PARMESAN CHEESE AND CORNBREAD CROUTONS
<b>WEDGE OF ICEBERG</b> LETTUCE WITH APPLEWOOD SMOKED BACON AND BUTTERMILK BLUE CHEESE
<b>SIMPLE MIXED GREEN SALAD</b> MIXED LOCAL LETTUCES, SHERRY VINAIGRETTE

### ENTRÉES

(PLEASE CHOOSE THREE)

<b>BEEF TENDERLOIN</b> (SERVED MEDIUM RARE).....	\$34.00
<b>WOOD GRILLED GEORGIA MOUNTAIN TROUT</b> .....	\$26.00
<b>HORSERADISH CRUSTED OR PAN SEARED GROUPE</b> .....	\$27.00
<b>HICKORY GRILLED ASHLEY FARMS CHICKEN BREAST</b> .....	\$23.00
<b>ROSEMARY-GRILLED LAMB CHOPS</b> DIJON-MINT GLAZE.....	\$33.00
<b>FARM FRESH LOCAL VEGETABLE SAMPLER</b> .....	\$20.00
<b>MIXED GRILL</b> .....	MARKET

(CHOICE OF THREE: FILET, SALMON, CHICKEN, LAMB CHOP, HALIBUT, GROUPE)

### ACCOMPANIMENTS - SERVED WITH ENTREES

(PLEASE CHOOSE TWO FOR ALL GUESTS)

- YUKON GOLD MASHED POTATOES
- CREAMY WHITE CHEDDAR GRITS
- SWEET POTATO MASH
- BRAISED GREENS
- GARLIC GREEN BEANS
- STEAMED ASPARAGUS

### DESSERTS - FRESHLY BAKED TO ORDER FROM OUR PASTRY KITCHEN - \$9.00

(PLEASE CHOOSE ONE FOR ALL GUESTS)

- **CHOCOLATE CHOCOLATE LAYER CAKE**
- **KENTUCKY OATMEAL SPICE CAKE** SERVED WITH CARAMEL SAUCE
- **LEMON CHESH PIE** WITH FRESH WHIPPED CREAM

PLEASE CONTACT STEVE ALTERMAN FOR ADDITIONAL INFORMATION OR TO CONFIRM RESERVATIONS  
(404) 255-7277 x12 or [banquets@horseradishgrill.com](mailto:banquets@horseradishgrill.com).

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