



# Christmas To-Go

## Buckhead Club To-Go Menu

### MENU

Assorted Mixed Greens, Vine Ripe Tomatoes, Poached Pear, Walnuts, Sundried Cranberries and Georgia Goat Cheese Crumbles

Maple Balsamic Vinaigrette Dressing & Dinner Rolls

### CHOICE OF MAIN COURSE

Half of a Grass Fed Prime Rib of Beef, Horseradish cream \$420

Herb Roasted Beef Tenderloin (Avg 4 #) \$340

Served with Bordelaise & Horseradish Cream

Orange Honey Rosemary Australian Leg of Lamb served w/ Au Jus and Mint Jelly \$300

Roasted Cornish Hen Stuffed with Wild Rice & Mushrooms (4pcs) \$90

Roasted Pork Loin, Bourbon Glaze \$110

### SELECT THREE SIDES:

Roasted Fingerling and Herb Potatoes

Haricots Verts, Toasted Almonds

Seasonal Vegetable Medley

Three Cheese Lobster Macaroni and Cheese

Yukon Gold Potato au Gratin

### DESSERTS:

Black Forrest Buche de Noel

Georgia Pecan Pie

\* Main Course Serves 6/8 people

\* Each Main course will come with a large mixed green salad, a choice of 3 sides dishes and 2 desserts

### ADDITIONAL ITEMS

Colossal Shrimp Cocktail (6 pcs per order)  
Horseradish Cocktail Sauce, Lemon Wedges  
\$ 14

Home Smoked 60th South Salmon  
Traditional Garnishes, Bagel Chips  
\$8 per person

### PICKUP INSTRUCTIONS

Orders must be made by noon on Monday,  
December 21, 2020.

Pick-up is available Thursday,  
December 24 from 10am – 12:30pm  
Pick-up time can be selected at time  
of order.

Place your order by calling **404.760.2659**

All food and beverage purchases are subject to an automatic 10% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. Some restrictions and exclusions may apply. See Club for details. © ClubCorp USA, Inc. All rights reserved. 48199 0320 SS