Buckhead Club To-Go Menu

MENU
Assorted Mixed Greens, Vine Rippe Tomatoes, Poached Pear, Walnuts, Sun-dried 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 Verte, 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

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

* 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

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. 48192 0320 52