



INDIAN HILLS COUNTRY CLUB

# Catering Menu

Dinner

**Executive Chef:** Carey Wise  
**Director of Catering and Events:** Claire Goodman

# Catering Menu

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## Important Information

Thank you for your interest in Indian Hills Country Club as your event venue! We are honored to be a part of your celebration!

- Indian Hills is set against the backdrop of our gorgeous, historic golf course. We have both indoor and outdoor event spaces, and depending on the size of your guest list and the vision you have for your event, you may utilize any of our event spaces!
- All packages include tables, chairs, linens, napkins, glassware, dishware, and servers.
- Please respect the club's conservative dress code (no jeans or tee shirts), and all guests must conduct themselves in a respectful manner.
- Final menu selections and guest counts are requested one week prior to the event.
- The club can provide audio-visual equipment for a charge.
- All rooms are subject to a food and beverage minimum based on day of the week and the meal period that the event occurs in.
- Cancellations within 7 days of the event will be charged the agreed food and beverage minimum.
- A site fee is required depending on the event space being used. If you are a member of Indian Hills, this site fee will be waived.
- Indian Hills Country Club member accounts may be charged a maximum of \$2,500 per event; any balance over \$2,500 must be charged to an authorized credit card.
- Indian Hills Country Club reserves the right to make equal substitutions for any items that may be out of stock or unavailable.
- All food and beverage sales will incur a 20% service charge and 6% Georgia state sales tax. A 3% liquor tax will be added where applicable.
- All catering is provided in house and pricing is for on-site catering only. No food or beverages may be taken from the club. We are happy to help you customize any menu for your event!

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## Passed Hors d'oeuvres

### SILVER – \$2 PER PIECE

Chicken Salad Tartlet  
Vegetarian Spring Rolls with Sweet Chili Sauce  
Marinated Olive Skewer  
Open-faced Mini Chicken Biscuit  
Pimento Cheese Sausage Ball  
Crispy Pork Rinds with Pimento Cheese

### GOLD – \$3 PER PIECE

Coconut Shrimp with Thai Chili Sauce  
Brushetta  
Picked Shrimp Skewer  
Smoke BBQ Pork Crostini  
Spanakopita  
Mini Chicken Samosa  
Watermelon, Feta, Mint Skewers (Seasonal)

### PLATINUM – \$4 PER PIECE

Assorted Mini Quiche  
Bacon Wrapped Scallops  
Mini Beef Wellington  
Mini Chicken Wellington  
Cuban Spring Rolls  
Fried Mac & Cheese Ball  
Mini Crab Cakes with Rémoûlade  
Bacon Wrapped Blue Cheese Meatball  
Mini Chicken Empanada

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## Dips and Displays

Priced per Person, All Displays Include Assorted Crackers, Bread, and Lavosh

### **Vegetable Crudité – \$5**

Colorful Raw Vegetables with Pepper-Cream Dipping Sauce and Hummus

### **Spinach & Artichoke Dip – \$5**

### **Chilled Shrimp Cocktail – \$9**

Horseradish Cocktail Sauce, Rémooulade Sauce, and Lemons

### **Local & Domestic Cheese Board – \$8**

Manchego, Blue Cheese, Fontina, Goat Cheese, Yellow Cheddar, Asiago, White Cheddar, Grapes, Assorted Jams, and Artisan Crackers

### **Antipasti Display – \$10**

Roasted Vegetables, Prosciutto, Salami, Capicola, Jams, Pickles, Olives, Served with an Array of Artisan Crackers

## Action Stations

Prices are per person and served with assorted condiments and dinner rolls.

Carving Attendant - \$75

### **CARVING STATIONS**

#### **Pork Loin – \$9**

with Cider Au Ju

#### **Prime Rib of Beef – \$10**

with Horseradish Sour Cream & Au Jus

#### **Beef Tenderloin – \$12**

with Whiskey & Peppercorn Demi Glaze

#### **Cedar Roasted Atlantic Salmon – \$8**

with Caper Tartar, Citrus Beurre Blanc, & Lemon Wedges

### **SALAD STATION – \$7**

Mixed Greens, Carrots, Red Onion, Grape Tomatoes, Croutons, Hard Boiled Egg, Sunflower Seeds, Shredded Cheese

Choice of Two Dressings

Add Chicken: \$5 • Add Shrimp: \$8

Add Salmon: \$8 • Steak: \$9

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Carving Attendant - \$75

### WING STATION – \$10

Celery, Carrots, Ranch and Blue Cheese Dressing

**Choice of:** Bone-in or Boneless Wings

**Choice of Two Sauces:** Buffalo, BBQ, Lemon Pepper,  
Jalapeño Ranch Rub

### PASTA STATION – \$12

Garlic Bread

**Choice of Two Pastas:** Bowtie, Penne, Farfalle,  
Linguine

**Choice of Two Sauces:** Roasted Tomato Marinara,  
Garlic Creamy Pesto, White Wine Cream Sauce

**Choice of One Protein:** Chicken, Italian Sausage,  
Italian Meatballs, Wild Mushroom Medley

### STREET TACO STATION – \$14

Pico de Gallo, Shredded Cheese, Cotija Cheese,  
Jalapeños, Lettuce, Onions, Cilantro

**Choice of Two Proteins:** Grilled Chicken, Smoked  
Pork, Fried Fish, Grilled Steak

**Choice of:** Corn or Flour Tortillas

### SHRIMP AND GRITS STATION – \$16

Sautéed Gulf Shrimp, Logan Turnpike Stone Ground  
Grits, Creole Étouffée Sauce

### SLIDER STATION – \$12

Lettuce, Tomato, Sliced Onion, Sliced Cheese, Pickles,  
Mayonnaise, Mustard, Ketchup

**Choice of Two Sliders:** Hamburgers, Fried Chicken  
Tenders, Fried Fish, Pulled Pork

**Choice of Two Specialty Sauces:** Garlic Aioli, BBQ,  
Chipotle Mayo, Buffalo, Rémoulade

### MASHED POTATO BAR – \$8

Mashed Potatoes, Whipped Sweet Potatoes,  
Shredded Cheddar Cheese, Bacon Bits, Green Onions,  
and Sour Cream

Served in Mini Martini Glasses

### MACARONI 'N CHEESE BAR – \$8

Chef's Traditional Macaroni 'N Cheese, Cheddar Cheese,  
Assorted Hot Sauces, Sautéed Mushrooms, Scallions,  
Fried Onions, Tomato, and Crumbled Bacon

### FONDUE STATION – \$8

Hot Chocolate Fondue Served with Pretzels,  
Marshmallows, Pound Cake, and Assorted Seasonal Fruit

### SUNDAE STATION – \$8

Vanilla Ice Cream, Sprinkles, Cookie Crumbles, M&M's,  
Whipped Cream, Cherries, Hot Fudge, and Peanuts

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## Hors d'oeuvres Packages

Minimum of 50 guests. Priced per person.

### CHOCTAW PACKAGE – \$35

Cheese Platter (V)  
Antipasti Display  
Goat Cheese Phyllo Honey Glaze (V)  
Vegetarian Spring Roll with Sweet Chili Sauce  
Mini Crab Cake with Rémoûlade  
Mini Beef Wellington  
Assorted Mini Quiche (V)

### CHEROKEE PACKAGE – \$40

Warm Spinach & Artichoke Display with Artisan Crackers (V)  
Antipasti Display  
Bruschetta (V)  
Coconut Shrimp with Thai Chili Sauce  
Bacon Wrapped Blue Cheese Meatball  
Fried Mac & Cheese Ball (V)  
Spanakopita (V)  
Mini Beef Wellington  
Pimento Cheese Sausage Ball  
Marinated Olive Skewer

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## Plated Dinner

Minimum of 50 guests. Priced per person.

### SALAD

#### Please Select One:

- Garden Salad with Balsamic Vinaigrette
- Classic Caesar Salad with Shaved Parmesan
- Chilled Iceberg Wedge with Blue Cheese Crumbles and Bacon Dressing
- Spinach Salad with Dried Cranberries, Candied Pecans, Blue Cheese Crumbles, and Blueberry Sage Vinaigrette

### ENTRÉES

#### Please Select Up To Two Entrées:

- Herb Roasted Airline Chicken Breast – \$33  
Choice of Sauce: Lemon Caper Butter Sauce, Mushroom Marsala, or Torino with Tomato, Mozzarella, and Basil
- Herb Crusted Pork Loin with Cider Au Jus – \$36
- Smoked Pork Loin with Honey Lime Glaze or Jack Daniels BBQ Sauce – \$35
- Almond Crusted Salmon with Citrus Sauce – \$32
- Herb Roasted Crusted Salmon with Lemon Sauce – \$32
- Cajun Shrimp & Grits – \$32
- Pan Seared Mahi Mahi with Mango Pineapple Slaw – \$40
- Petite Filet with Mushroom Jus – \$46
- New York Strip with Chimichurri Sauce – \$44
- Surf & Turf with Beef Tenderloin & Garlic Shrimp – \$48
- Stuffed Portabella Mushroom – \$38
- Cheese Tortellini with Asparagus, Tomatoes, and Pesto Cream Sauce – \$35
- Roasted Vegetable Pasta with White Wine Sauce – \$30

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## Plated Dinner

Minimum of 50 guests. Priced per person.

### SIDES

**Please Select Two:**

Baked Potato or Baked Sweet Potato  
Mashed Garlic Potatoes  
Herb Roasted Potatoes  
Seasonal Vegetables  
Wild Rice Pilaf or Rosemary Rice Pilaf  
Roasted Broccoli and Cauliflower  
Southern Green Beans  
Buttered Asparagus  
Garlic Green Beans

### DESSERT SELECTION

**Dessert Selections Are an Additional Fee**

Key Lime Pie with Berry Sauce – \$7  
Carrot Cake with Cream Cheese Icing – \$7  
Warm Chocolate Truffle Cake – \$7  
Chocolate Mousse with Raspberry Coulis – \$7  
Vanilla Cheesecake with Berry Sauce – \$8  
Seasonal Fruit Cobbler with Vanilla Bean Ice Cream – \$8  
Strawberry Shortcake – \$8  
Warm Bread Pudding with Whipped Cream – \$7

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## Dinner Buffets

One Entrée Buffet \$34 • Two Entrée Buffet \$38 • Three Entrée Buffet \$42

All dinner buffets are priced per person and include iced tea, water, coffee service, and warm dinner rolls with butter. Minimum of 25 guests is required for buffets.

### POULTRY & PORK

Herb Roasted Airline Chicken Breast with Choice of Sauce:  
Lemon Caper Butter Sauce, Pesto Cream Sauce,  
Cognac & Shallot Sauce, or Mushroom Marsala Sauce

Roasted Turkey with Gravy and Cranberry Sauce

Herb Roasted Pork Loin with Apple Cider and Shallot Glaze

### SEAFOOD

Pan Seared Salmon with Choice of Sauce:  
Mango Pineapple Salsa, Honey Glaze, or Lemon Beurre Blanc

Pan Seared Cod with Lemon Cream Sauce

Lemon Parsley Sautéed Shrimp

### VEGETARIAN

Cheese Tortellini with Pesto Cream Sauce

Mushroom Ravioli with a Gorgonzola Cream Sauce

Butternut Squash Ravioli with a Sage Cream Sauce

Balsamic Roasted Tofu and Vegetables

### BEEF

New York Strip

Filet Mignon Beef Tips

Meatloaf

Sliced Prime Rib

**Served with Choice of Sauce:** Au Poivre,  
Chimichurri, Roasted Garlic Demi Glaze

### SALADS

#### Please Select One:

Caesar Salad

Chopped Romaine Lettuce, Shredded  
Parmesan Cheese, and Garlic Croutons

House Salad

Mixed Green Lettuce, Tomatoes,  
Cucumbers, and Carrots

Spinach Salad

Fresh Baby Spinach, Blue Cheese, Bacon  
Crumbles, Sliced Apple, And Walnuts

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4001 Clubland Drive | Marietta, GA 30068 | 770.971.2605 | [INDIANHILLSCC.COM](http://INDIANHILLSCC.COM)

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### VEGETABLES

**Please Select One:**

Seasonal Vegetables  
Roasted Broccoli and Cauliflower  
Southern Green Beans  
Buttered Asparagus  
Honey Glazed Baby Carrots

### STARCHES

**Please Select One:**

Baked Potato or Baked Sweet Potato  
Mashed Garlic Potatoes  
Herb Roasted Potatoes  
Rosemary Rice Pilaf

### DESSERT SELECTION

Key Lime Pie with Berry Sauce  
Carrot Cake with Cream Cheese Icing  
Chocolate Truffle Cake  
Chocolate Mousse with Raspberry Coulis  
Vanilla Cheesecake with Berry Sauce  
Seasonal Fruit Cobbler with Vanilla Bean Ice Cream  
Strawberry Shortcake  
Warm Bread Pudding with Whipped Cream

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## Specialty Dinner Buffets

All dinner buffets are priced per person and include iced tea, water, and coffee service.  
Minimum of 25 guests is required for buffets.

### SOUTHERN COMFORT BUFFET – \$38

Mixed Field Green Salad with Ranch Dressing  
and Champagne Vinaigrette

Creamy Cole Slaw

Buttermilk Fried Chicken

Carolina Pulled Pork

Country Style Green Beans

Macaroni 'N Cheese

Southern Pecan Pie with Whipped Cream

Biscuits or Cornbread

### SEMINOLE BUFFET – \$40

Spinach Salad with Dried Cranberries,  
Candied Pecans, Blue Cheese Crumbles, and  
Roasted Balsamic Vinaigrette

Beef Tenderloin Tips with Sautéed Mushrooms  
and Red Wine Jus

Blackened Salmon with Lobster Sauce

Buttered Asparagus

Rosemary Rice Pilaf

Vanilla Cheesecake with Berry Sauce

### LOW COUNTRY BOIL – \$18

Shell on Shrimp and Sausage

Red Potatoes and Corn on the Cobb

Add: Crablegs – Market Price

Crawfish – Market Price

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## Beverage Selections

### UNLIMITED BAR PACKAGES

All items are priced per person, plus tax and gratuity.

#### NON-ALCOHOLIC OR CHILDREN'S OPEN BAR

**\$8 per person, for 4 Hours**

Pepsi & Coke Products, Iced Tea, and Lemonade

#### BEER, WINE & SOFT DRINK BAR

**\$19 per Hour, \$27 per 3 Hours, \$31 per 4 Hours**

House Wines, Select Domestic & Imported Beers,  
Pepsi & Coke Products

#### CLUB BAR

**\$22 per Hour, \$30 per 3 Hours, \$34 per 4 Hours**

House Brands of Bourbon, Scotch, Vodka, Gin, Rum  
and Tequila, House Wines, Select Domestic & Imported  
Beers, Pepsi & Coke Products

#### DELUXE BAR

**\$25 per Hour, \$33 per 3 Hours, \$37 per 4 Hours**

Tito's Vodka, Beefeater Gin, José Cuervo Tequila,  
Bacardi Rum, Jack Daniel's and Dewar's Scotch,  
Deluxe Wines, Select Domestic & Imported Beers,  
Pepsi & Coke Products

#### PREMIUM BAR

**\$28 per Hour, \$36 per 3 Hours, \$40 per 4 Hours**

Grey Goose Vodka, Tanqueray Gin, Patrón Tequila,  
Captain Morgan Rum, Bower Hill Whiskey, Knob  
Creek Bourbon, and Johnnie Walker Red Scotch

Premium Wines, Select Domestic, Imported, & Craft  
Beers, Pepsi & Coke Products

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## Beverage Selections

### CONSUMPTION PRICING

Priced per Drink

**Domestic Beer - \$5**  
**Imported Beer - \$6**  
**Craft Beer - \$7**  
**House Wine - \$7**  
**Deluxe Wine - \$9**  
**Premium Wine - \$11**  
**Club Liquor - \$7**  
**Deluxe Liquor - \$9**  
**Premium Liquor - \$11**  
**Champagne - \$8**  
**Soft Drinks - \$3**

### CASH BAR PRICING

Priced per Drink

**Domestic Beer - \$6**  
**Imported Beer - \$8**  
**Craft Beer - \$9**  
**House Wine - \$9**  
**House Champagne - \$8**  
**Deluxe Wine - \$11**  
**Premium Wine - \$15**  
**Club Liquor - \$9**  
**Deluxe Liquor - \$12.50**  
**Premium Liquor - \$14.50**

### ADDITIONAL BARS

All additional satellite bars will incur a setup fee, \$75 for beer and wine, \$100 for beer, wine, and liquor. Drink selection and pricing will refer to original package, consumption or cash option selected. Indian Hills will provide one bartender per 100 guests.

### BUTLER PASSED CHAMPAGNE TOAST

**\$8 per person**

### WINE SERVICE

Hosts may elect to include wine service during dinner for a flat rate of \$100. Wine selection and pricing will refer to original package or consumption option selected. Indian Hills will provide two servers per 100 guests.

### SPECIALTY BAR SERVICE

Specialty bar services may be upgraded to higher-level products for additional fees. Please see your event coordinator for details. Specialty drinks may be passed for an additional \$50 per server. Specialty bars include one attendant.

**Build-Your-Own Bloody Mary Bar - \$15 per person**

**Mimosa & Fruit Bubbly Bar - \$15 per person**

Three Juices, Seasonal Fresh Fruit, Champagne, or Prosecco

**Coffee, Hot Chocolate or Hot Cider Station  
- \$5 per Person**

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## Audio & Visual Equipment Pricing

Rental prices include tax and service charge.

**SMART TV - \$50**

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**PROJECTOR & SCREEN - \$75**

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**FLIP BOOKS & MARKERS - \$20**

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**PODIUM & MICROPHONE - \$20**

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# IHCC Preferred Professionals List

## MUSICIANS & BANDS

Harpist, Brenda Street 404 524 4365; Trio, Jim Pearce 770 496 1610; Guitarist, James Patrick Morgan 770 617 0837; East Coast Entertainment (Mark Letalien) (404) 351-2263 Ext 401 [www.eastcoastentertainment.com](http://www.eastcoastentertainment.com); Elderly Brothers Trio (Dan Partrich); 404 550 3618

## ENTERTAINMENT (DJS)

Orlin Entertainment (George Orlin) 770 317 1088 [www.orlinentertainment.com](http://www.orlinentertainment.com); Speer Entertainment (Linda Walker); 770 957 0768 [www.speerentertainment.com](http://www.speerentertainment.com); Atlanta Entertainment (Dano Blawowski); 770 841 8995 [www.djanoatlanta.com](http://www.djanoatlanta.com); Fonix Entertainment (Travis Gilbert); 404 803 7731 [www.fonixentertainment.com](http://www.fonixentertainment.com); Du Graze (Sherwin Miller) 917 723 7960

## PHOTO & VIDEO

Lisa McGregor (Elle Michelle Photography) 770 590 8555 [www.ellemichellephotography.com](http://www.ellemichellephotography.com); 375 Photography (Justin Wojtczak) 770 815 8136 [www.375photography.com](http://www.375photography.com); Macy O'Connell Photography 404 502 7724 [www.macyphoto.com](http://www.macyphoto.com); Far Out Galaxy (Russell Caldwell) 770 876 9248 [www.faroutgalaxy.com](http://www.faroutgalaxy.com)

## PHOTOBOOTHS

Robot Booth by Far Out Galaxy (Russell) 770 876 9248 [www.robotbooth.com](http://www.robotbooth.com) or [www.faroutgalaxy.com](http://www.faroutgalaxy.com); Let's Booth It (Brendan) 404 410 6119 [www.photoboothrentalga.com](http://www.photoboothrentalga.com)

## SPECIALTY CAKES

Gabriels Bakery 770 427 9007 [www.gabrielsdesserts.com](http://www.gabrielsdesserts.com); Cakes by Koeppens (Richard & Judy Koeppen); 678 903 3657 [www.cakesbykoeppens.com](http://www.cakesbykoeppens.com); Sweet Caroline's (Kimberly Radwick) 770 639 2211 [www.sweetcarolinescakes.com](http://www.sweetcarolinescakes.com); Miss Mamie's Cupcakes 678 439 7257 [www.missmamiescupcakes.com](http://www.missmamiescupcakes.com)

## FLORISTS

Blooming Hites (Jacqueline Hites) 770.545.8303 [www.bloominghites.com](http://www.bloominghites.com); Gilbert Farms (Jenny Gilbert) 404 863 0061; Chelsea Floral & Event Designs (David Clarke) 678 528 2987 [www.chelseafloraldesigns.com](http://www.chelseafloraldesigns.com)

## DÉCOR & EVENT RENTALS

Suburban Rental (Nancy & Tim); 678 569 1271 [www.suburbanrental.net](http://www.suburbanrental.net); The Rented Event (Jennifer & Tanya) 404 914 1800 [www.therentedevent.com](http://www.therentedevent.com); Jerry Jean Louis 770 869 5154 [www.avconnections.com](http://www.avconnections.com)

## TRANSPORTATION

Special Day Limousines (Jack Shelton) 404 992 4881 [www.specialdaylimo.com](http://www.specialdaylimo.com); Top Hat Limo 770 516 9545 [www.tophatlimousine.net](http://www.tophatlimousine.net); Cooper Global Atlanta (Kim Crowder) 770 455 9600 [www.cooperglobal.com](http://www.cooperglobal.com)

## LODGING

Windy Hill Road Hyatt Regency 770 659 4037; Hilton Garden Inn; 770 953 8850; Marriott Courtyard; 770 335 2567

*Indian Hills Country Club is pleased to provide a vendor list to assist you in your planning. Vendors are placed on our list based on client recommendation, and we receive no fees for recommending them. As it is our desire to provide the best service possible, we welcome your feedback on any of the vendors on our list. Please ask our Wedding Director if you need a recommendation for an item or service not listed.*