



BENT TREE CLUB TAMARACK

Wedding & Event Catering Menu

Set in the North Georgia mountains, Bent Tree offers a warm, refined setting paired with thoughtfully crafted menus designed to elevate your celebration—from elegant plated dinners to relaxed, social grazing experiences.

PLATED DINNER SERVICE

Includes salad course, entrée selection, seasonal vegetable, starch, rolls & butter

SALAD COURSE (Select One)

- **Strawberry Spinach Salad**
Candied pecans, goat cheese, red onion, champagne vinaigrette
 - **Classic Caesar**
Crisp romaine, shaved parmesan, house croutons, Caesar dressing
 - **Garden Greens**
Mixed greens, cucumber, tomato, shredded carrot, balsamic vinaigrette
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ENTRÉES (Select Two or Three)

- **Herb-Crusted Chicken Breast**
Roasted garlic cream sauce
 - **Tuscan Chicken**
Sun-dried tomatoes, spinach, parmesan cream
 - **Seared Salmon**
Lemon beurre blanc
 - **Grilled Sirloin**
Red wine demi-glace
 - **Grilled Filet of Beef (+\$10)**
Premium cut, red wine demi-glace
 - **Wild Mushroom Risotto (Vegetarian)**
Creamy arborio rice, herbs, parmesan
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SIDES (Chef's Selection)

Garlic mashed potatoes or roasted herb potatoes
Seasonal vegetable medley

PLATED DINNER PRICING

- Two Entrées: \$45 per guest
 - Three Entrées: \$52 per guest
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PLATED SERVICE REQUIREMENT

Final entrée selections and guest counts per entrée are required no later than **14 days prior to the event.**

BUFFET DINNER SERVICE

Includes salad, two entrées, two sides, rolls & butter

SALADS (Select One)

Strawberry Spinach | Caesar | Garden Greens

ENTRÉES (Select Two)

- Southern Fried Chicken
 - Herb-Roasted Chicken
 - Smoked Pulled Pork with BBQ Sauce
 - Sliced Beef with Au Jus
 - Baked Salmon with Lemon Dill
 - Chicken Alfredo Pasta
 - Vegetable Primavera Pasta
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SIDES (Select Two)

- Southern Hashbrown Casserole
 - Mac & Cheese
 - Green Beans Almondine
 - Roasted Seasonal Vegetables
 - Buttered Corn
 - Rice Pilaf
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BUFFET PRICING

- Standard Buffet: \$34 per guest
- Add Additional Entrée: +\$6 per guest

BUFFET SERVICE REQUIREMENT

Final guest count is required no later than **14 days prior to the event** and will be considered the billing guarantee.

PASTA BAR (GUEST FAVORITE)

Interactive buffet-style station

A customizable pasta experience featuring:

- Penne & fettuccine
- Grilled chicken, Italian sausage, and house-made meatballs
- Alfredo and marinara sauces
- Sautéed vegetables, parmesan, and fresh herbs

Pricing: **\$28 per guest**

(Add shrimp +\$6 per guest)

TACO BAR

Casual, crowd-favorite buffet option

Includes:

- Seasoned ground beef & shredded chicken
- Flour tortillas & crispy shells
- Shredded lettuce, tomato, cheese
- Sour cream, salsa, jalapeños
- Refried Beans
- Add chips and queso for \$3 per person

Pricing: **\$22 per guest**

COCKTAIL HOUR & GRAZING

GRAZING TABLE DISPLAY

A beautifully styled assortment of:

- Artisan cheeses & cured meats
- Fresh and dried fruits
- Nuts, olives, and accompaniments
- Crackers, crostini, and breads

Perfect for cocktail hour or a relaxed reception atmosphere.

Pricing: **\$18 per guest**

PASSED APPETIZERS

Priced per piece – minimum 50 per selection

- Mini Crab Cakes with remoulade – \$4
- Bacon-Wrapped Chicken Bites – \$3
- Caprese Skewers – \$2.50
- Stuffed Mushrooms – \$3
- Shrimp Cocktail Shooters – \$4
- Spinach & Artichoke Phyllo Cups – \$3

Recommended: 3–5 pieces per guest

BAR SERVICE

HOSTED BAR PACKAGES (PER GUEST)

Beer & Wine Package

A selection of domestic and craft beers paired with house red and white wines.

- \$18 (2 hours)
 - \$24 (3 hours)
 - \$30 (4 hours)
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Classic Bar

Includes beer, wine, and a selection of standard liquors with basic mixers.

- \$24 (2 hours)
 - \$32 (3 hours)
 - \$40 (4 hours)
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Premium Bar

Full bar experience including beer, wine, premium spirits, and the option to feature signature cocktails.

- \$30 (2 hours)
 - \$40 (3 hours)
 - \$50 (4 hours)
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CASH BAR

Guests purchase beverages individually throughout the event.

BARTENDER FEES

- Hosted Bar: \$45/hour per bartender

- Cash Bar: \$60/hour per bartender
(3-hour minimum, one bartender per 50 guests recommended)
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ENHANCEMENTS & ADD-ONS

CARVING STATIONS (Attended)

- Herb-Crusted Prime Rib with au jus – \$14 per guest
 - Roasted Turkey Breast with house sauces – \$10 per guest
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LATE NIGHT BITES

- Slider Trio (beef, chicken, BBQ) – \$8 per guest
 - Loaded Fries or Tots Bar – \$6 per guest
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DESSERT OPTIONS

- Assorted Dessert Display – \$8 per guest
 - Cake Cutting Service – \$2 per guest
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CHAMPAGNE TOAST

- \$4 per guest
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GRATUITY & SERVICE

A **22% mandatory gratuity** will be added to all full-service food and beverage totals and is distributed directly to our service team.

A **15% gratuity** applies to limited-service offerings.