

The Village Corner, Inc.
A German Restaurant, Bakery and Tavern
Located in Historic Stone Mountain Village
6655 James B. Rivers Drive
Stone Mountain, GA 30083 770-498-0329



www.GermanRestaurant.com Email: Carl@GermanRestaurant.com

Special Event Dinners

We are pleased to offer Special Event Dinners that are suitable for any occasion. Choose main course entrees, side items, desserts, etc from our extensive menu that are sure to please even the most discriminating guest. Dinners are served in three or four course style depending on menu selection. Guests simply sit back and relax as our professional staff accommodate your every need.

Courses

Three Course Includes: \$28.95 per person
Four Main Course Selections with two sides
Your Choice of Salad
Your Choice of Homemade Soup
Homemade Bread Assortment butter

Four Course Includes: \$31.95 per person
Four Main Course Selections with two sides
Your Choice of Salad
Your Choice of Homemade Soup
Your Choice of Appetizer
Homemade Bread Assortment with butter

Order of Service:

Appetizers
Bread
Soup
Salad
Entrée

Main Course Selections

Please choose four selections for your main course. Each guest will have a choice of one from the selections that you choose.

- Filet Mignon prepared to Medium (add \$3.50)
- Herb Encrusted Prime Rib prepared to Medium with au jus
- Marinated Grilled Salmon with Zitronen Lemon Butter and Caper Sauce
- Sauerbraten-Fork Tender Traditional German Beef Roast
- Georgia Pecan Dusted Chicken Breast
- Chicken in Wine Sauce
- Jaeger Schnitzel-Tender Veal Cutlets, pan sautéed and topped with Red Wine Mushroom Sauce
- Rouladen-Traditional German Entrée of Beef Strips wrapped around pickles, onions, and mustard. Pan Seared and served with its own gravy.
- Schwein Haxe- Bone-In Pork Roast served atop Applekraut(add \$3.00)
- *Seasoned Lobster Tail with Drawn Butter (add \$3.00)
- Lump Crab cakes with Remoulade Sauce
- Wiener Schnitzel-Tender Veal Cutlets, pan sautéed
- Grilled Shrimp and Scallops tossed with Creamy Ziti Pasta
- Bacon Wrapped Scallops and Grilled Shrimp
- Veal Parmesan
- Eggplant Parmesan
- German Sausage Sampler- Bratwurst and Smoked Sausage with German Mustard
- Grilled Center Cut Pork Loin
- Slow Roasted Lamb Chops with Mint Jelly (add \$3.00)
- Roasted Duck Breast
- Blackened Chicken Breast
- Blackened Catfish Filet
- Grilled Salmon Filet with Zitronen Lemon Butter Sauce

Side Items

Please choose two side items for EACH entrée that you chose for your main course. A total of four side items may be chosen; otherwise additional charges will apply.

- Fresh Seasonal Vegetable Medley Sauté
- Fresh Green Beans with Slivered Almonds
- Honey Glazed Baby Carrots
- Steamed and Lightly Seasoned Broccoli Crowns
- *Fresh Steamed and lightly seasoned Asparagus
- Homemade Garlic Mashed Potatoes
- Roasted Parsley Potatoes
- Twice Baked Sweet Potatoes with Butter and Cinnamon
- Corn O'Brien
- Red Cabbage
- Applekraut
- Potato Salad
- German Potato Salad

Artichoke Pasta Salad
Spaetzle German Dumplings

Salads

Please choose one salad to accompany your entrée choices.

Tomato and Red Onion Salad with our House Balsamic Vinaigrette Dressing and Crumbled Bleu Cheese
Spinach Salad tossed in our House Balsamic Vinaigrette Dressing with Mandarin Oranges and Slivered Almonds

Tossed Field Green Salad with our balsamic Vinaigrette Dressing
Caesar Salad with fresh parmesan cheese and homemade garlic croutons
Waldorf Apple Salad with Raisins and Walnuts
Cucumber and Onion Salad

Soups

Please choose one homemade soup to accompany your meal.

You may substitute another item for soup if you'd like.

Creamy Tomato Basil
Clam Chowder (add \$1.50)
White Bean and Sausage
Cream of Broccoli
French Onion
Vegetable Beef
Minestrone
Mushroom Florentine
Beef and Bean Chili with shredded Cheddar Cheese

Appetizers

Please choose one appetizer for your four-course menu.

Assorted German Sausages with Applekraut and German Mustard
Beer Cheese Fondue with Seasonal Fruit and Breads
Spinach and Artichoke Dip with Pumpernickel Toast Points
Artisan Cheese Tasting with fresh fruit and baguette
Beer Cheese Fondue with Assorted Breads and Fruit
German Potato Pancakes with Cranapple Sauce and Sour Cream
Creamy Blue Crab Dip with Toast Points
Italian Stuffed Mushrooms
Smoked Salmon Rollups with Sour Cream and Capers
Chilled Shrimp with tangy cocktail sauce
Racklett- Pungent Cheese Fondue in small iron skillet with Parsley Potatoes and Gherkin Pickles
Smoked Goose Liver Pate with onions, tomatoes, Gherkin Pickles and toast points

Sweet Endings Dessert Packages

We offer a full scale European and Continental Bakery on premises! Our desserts are all made from scratch daily by highly skilled bakers.

We also specialize in wedding cakes!

Gourmet Dessert Display featuring bakers selection of homemade Cookies, Pies, Pastries, Tortes and Cakes.		\$5.50 per person
Gourmet Cookies Selection		\$4.50 per person
Fudge and Nut Brownies with fresh whipped cream and Strawberries		\$5.00 per person
Petit Fours without Filling		\$2.50 each
Petit Fours with Fruit Filling		\$3.55 each
Fruit Pie with fresh whipped cream		\$5.00 per person

Beverage Packages

Self Serve Fruit Punch Bowl	\$3.25 per person
Unlimited Iced Tea (Sweet and Unsweet)	\$2.50 per person
Unlimited Soft Drinks	\$2.50 per person
Unlimited Coffee Service (Regular and Decaf)	\$2.50 per person
Unlimited Iced Tea, Soft drinks and Coffee	\$2.95 per person
Orange, Apple, Cranberry, Grapefruit Juices	\$10.00 per quart

Sparkling Cider Toast	\$4.50 per person
-----------------------	-------------------

Ala Cart Alcohol service

Cordial Coffee and Hot Chocolate Bar Billed at per drink

The perfect accompaniment to your dessert! Includes the following Cordials: Bailey's Irish Cream, Amaretto di Saronno, Frangelico, Godiva Chocolate Liqueur, Kahluah and Tia Maria Whipped Cream, Chocolate Shavings Coffee and Hot Chocolate

Beer and Wine

will normally be limited to 3 choices of each.
Beer is available in bottle, Picher of Bottle, each will be billed as per item
Wine and Champagne is available by the bottle

Cocktails

We have a full service bar, please discuss with your party coordinator

Alcoholic Beverage Policy

Village Corner, Inc. reserves the right to deny alcohol service to anyone appearing underage or intoxicated. No alcoholic beverages may be brought to The Village Corner, Inc. premises for any function. Cash bar prices include tax.

Additional Notes:

For Use Of Village Corner Banquet Rooms we require a non-refundable 25% or \$200.00 deposit (whichever is greater) for all booked parties in order to hold your space. This amount will be applied to your final bill. We must have an accurate guest count within five business days prior to your event in order to ensure guest satisfaction. Prices do not include tax, gratuity or room rental fee.

\$300.00 room rental fee includes two hours of room use. For any time exceeding two hours an additional \$100.00 per hour may be charged.

Credit Card Charge of 3.5%

Cash and checks are not charged anything additional

For Off Site Caterings we require a 33% deposit in order to hold your space. This amount will be applied to your final bill. We must have an accurate guest count within seven business days prior to your event in order to ensure guest satisfaction. Prices do not include tax, gratuity, or delivery/set-up fees.

Market Prices are subject to change without notice, please review your proposal carefully .