

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



Buffets

The following menu selections are served buffet style and are self-serve. Prices do not include tax, gratuity or room rental fee. Minimum number of guests must be 25 for all buffets or additional fees apply. Room rental includes table and chair set up, all linens, flatware, china, glassware and clean up.

Please feel free to use these as a reference

We will help you customize any Buffet to suite any dietary needs or budget.

Classic Cocktail Buffet

Chilled Shrimp with Cocktail Sauce
Marinated Beef Tenderloin en Brochette
Chicken Tenders with Honey Mustard and Barbeque Sauce
Fresh Vegetables served with Ranch Dip
Assorted Cheeses with Crackers
Fresh Fruit Display
Creamy Spinach Artichoke Dip with Pumpernickel and Sourdough Baguette Slices
\$45.99 per person

Deluxe Cocktail Buffet

Grilled Shrimp glazed with garlic lemon butter
Ziti Pasta Alfredo with sautéed peppers, onions and mushrooms
Grilled Fajita Steak with creamy avocado sauce
Chicken Tenders with Honey Mustard and Barbeque Dipping Sauces
Smoked Goose Liver Pate with an assortment of
Diced onions, tomatoes, capers, gherkin pickles and toast points
Fresh Vegetables served with Ranch Dip
Assorted Cheeses with Crackers
Fresh fruit display
Creamy Spinach Artichoke Dip with Pumpernickel and Sourdough Baguette Slices
\$42.99 per person

Downtown Delicatessen Buffet

Fresh fruit display
Selection of Gourmet Cheese Slices and Crackers
Tortilla chips with beer queso, guacamole, and fire-roasted salsa
Chicken Tenders served with Honey Mustard and Barbeque Sauce
Smoked Turkey Cocktail Croissants
Tavern Ham Cocktail Croissants
Relish platter of sliced tomatoes, lettuce, red onion, pickle spears, mustard and mayonnaise
Assorted Breads
\$38.99 per person

Southern BBQ Buffet

BBQ chicken quarters
 Slow smoked sliced beef brisket with BBQ sauce
 Tortilla chips with beer queso and fire-roasted salsa
 Smoked Sausage Medallions with German Mustard
 Hickory smoked beans
 Corn-on-the-cob
 Southern Style Potato Salad
 Fresh Baked Rolls or Assorted Dinner Bread with Whipped butter
\$26.25 per person
add pulled pork with assorted sandwich rolls \$28.99 per person

River and Ranch

Your Choice of Caesar or Tossed Field Green Salad
 Grilled shrimp glazed with garlic lemon butter
 Grilled Chicken Breast served
 with White Wine and Mushroom cream sauce
 Linguini with Garlic Butter
 Sautéed Green Beans
 Corn O'Brien
 Fresh Baked Rolls or Assorted Dinner Breads with Butter
\$35.50 per person

German Family Buffet

Potato Pancakes with Sour Cream and Cranberry Applesauce
 Red Cabbage
 Warm German Potato Salad
 Spaetzle German Dumplings with Swiss cheese and Green Apple Slices
 Your Choice of One of the Following:

1. Rouladen- Seared Marinated Beef Strips rolled with onions, pickles, and mustard.
 Served with a sour cream gravy **OR**
2. Schwein Haxe Bone-In Roasted Pork Shank
 German Sausage Assortment with Applekraut and German Mustard
 Schnitzel with Two Sauces:

Munich Party Sampler

Assorted Continental and Domestic Cheeses with crackers
 Potato Pancakes with Sour Cream and Cranberry Applesauce
 Apple and Walnut Waldorf Salad
 Red Cabbage
 Spaetzle German Dumplings with Swiss Cheese and Green Apple Slices
 Sausage Assortment with Applekraut and German Mustard
 Schnitzel with Two Sauces:
 Zitronen Lemon Butter and Caper Sauce and
 Jaeger Red Wine and Mushroom Sauce
\$35.99 per person

Prime Rib Dinner

Your Choice of Caesar or Tossed Field Green Salad
 Herb Encrusted Prime Rib Roasted Medium
 Au Jus and Horseradish Sauce
 Roasted Parsley Potatoes
 Fresh Garden Vegetable Medley
 Corn O'Brien
 Fresh Baked Rolls or Dinner Bread Assortment with Whipped Butter
\$44.99 per person
 Add Roasted Chicken Breast with White Wine and Mushroom Sauce
\$47.99 per person

Family Traditions Buffet

Caesar Salad or Tossed Field Green Salad
 Assorted Gourmet Cheeses with Crackers
 Traditional Roasted Turkey Breast served with Gravy
 Slow Roasted Brown Sugar Glazed Ham
 Bacon Cornbread Stuffing
 Baked Pecan and Sweet Potatoes
 Roasted Parsley Potatoes
 Garden Vegetable Medley
 Cranberry Sauce
 Fresh Baked Rolls or Assorted Dinner Breads with Whipped Butter
\$33.99 per person

Tuscan Feast

Caesar Salad or Tossed House Salad
 Antipasto Display
 Italian Roasted Rosemary Chicken
 With White Wine and Mushroom Sauce
 Ziti Alfredo with sautéed onions, mushrooms, peppers
 And Sun-Dried Tomatoes
 Italian Meatballs with Marinara Sauce
 Garden Vegetable Medley sauté
 Fresh Baked Rolls or Dinner Bread with Whipped Butter
 \$30.99 per person

Southern Estate Buffet

Chilled Shrimp with Cocktail Sauce
 Artichoke Pasta Salad
 Creamy Tomato Basil Soup
 Georgia Pecan Dusted Chicken Breast with Blackberry Brandy Sauce
 Marinated Grilled Pork Tenderloin
 Roasted Parsley Potatoes
 Sautéed Green Beans with slivered almonds
 Corn O'Brien
 Fresh Baked Rolls or Assorted Dinner Breads with Whipped Butter
\$32.99 per person

Bayou Buffet

Spinach Salad with Candied Pecans with our
House Balsamic Vinaigrette Dressing
Savory Crab Dip with Gourmet Crackers
Andouille Sausage Jambalaya with Dirty Rice
Seasoned Vegetable Medley Sauté
Blackened Louisiana Catfish with Creole Sauce
Georgia Pecan Dusted Chicken Breast with Blackberry Brandy Sauce
Fried Okra
Fresh Baked Rolls or Assorted Dinner Breads with Whipped Butter
Georgia Pecan Pie or Chocolate Pecan Pie
With Fresh Whipped Cream
\$35.99 per person

Stone Mountain Buffet

Chilled Cocktail Shrimp
Fresh Raw Vegetables with Ranch Dipping Sauce
Spinach Salad with Mandarin Oranges and Slivered Almonds
tossed with our Homemade Balsamic Vinaigrette Dressing
Chef's Carved* Herb Encrusted Roast Beef
With Horseradish Sauce
Marinated Grilled Salmon Filet with lemon butter caper sauce
Roasted Parsley Potatoes
Honey Glazed Baby Carrots
Sautéed Green Beans
Fresh Baked Rolls or Dinner Bread Assortment with Whipped Butter
\$39.99 per person
*subject to a \$35.00 carving fee.

A la carte

We are pleased to offer a la carte selections for those who would like to add a little something more to their menu. All packages are priced per person (25 guest minimum) and include a minimum of two pieces per person of hors d'oeuvres.
(You may design your own menu from the A la carte menu. 25 person and \$500.00 total food minimum if you choose to select ONLY from the a la carte selections for your party menu)

Cold Hors d'oeuvres

Chilled Shrimp with Cocktail Sauce \$9.00 per person
Continental and Domestic Cheese Display \$9.00 per person
Assorted Vegetable Display with Ranch Dipping Sauce \$7.00 per
Bruschetta \$6.00 per person person
Assorted Seasonal Fruit Display \$9.00per person
Smoked Salmon Display with assorted condiments \$9.00 per person
Artichoke Pasta Salad \$5.00 per person
Potato Salad \$4.00per person
Waldorf Apple Salad \$4.00 per person
Cucumber and Onion Salad \$4.00 per person
Smoked Goose Liver Pate with Diced onions, tomatoes, gherkin pickles, field greens and
toast points. \$10.00 per person
Savory Cheesecake with Assorted Crackers \$7.00 per person
Homemade Potato Chips with Ranch Dipping Sauce \$4.00per person
German Soft Pretzels with Mustard \$5.00 each

Hot Hors d'oeuvres

Oysters Rockefeller	10.00 per person
Assorted Quiche	\$9.00 per person
Bacon Wrapped Scallops	\$11.00 per person
Grilled Shrimp Skewers	\$11.00 per person
Grilled Fajita Steak	\$9.00 per person
Crabmeat Stuffed Mushrooms	\$10.00 per person
Vegetarian Stuffed Mushrooms	\$8.00 per person
Chicken Satay	\$8.00 per person
Crab cakes with Remoulade Sauce	\$12.00 per person
Assorted Sausages served over Applekraut	\$9.00 per person
Tri-Colored Rotini Pasta with White Wine and Mushroom Cream Sauce	\$7.00 per person
Chicken Tenders with Barbeque and Honey Mustard Sauce	\$9.00 per person
Burgundy Meatballs	\$8.00 per person
German Potato Pancakes with Cranberry Applesauce and Sour Cream	\$8.00 per person
Smoked Salmon Rollups with Sour Cream and Capers	\$8.00 per person
German Potato Salad	\$6.00 per person
Grilled Vegetable Skewers	\$8.00 per person

A la Carte Dips and Spreads

2-quart minimum	
Roasted Eggplant Dip with Crusty Baguette	\$9.99 per quart
Spinach and Artichoke Dip with Pumpernickel and Sourdough Bread	\$12.99 per quart
Creamy Blue Crab Dip with Assorted Gourmet Crackers	\$25.99 per quart
Beer Cheese Fondue with Tortilla Chips	\$18.99 per quart
Mex-Mex 5 Layer Dip with Beans, Ground Beef, Salsa, Sour Cream, and Cheddar Cheese.	Served with tortilla chips. \$15.99 per quart
Fresh Salsa with Tortilla Chips	\$7.99 per quart
Five Alarm Black Bean Chili Con Queso	\$9.99 per quart

Sweet Endings Dessert Packages

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 Fors without Filling	\$2.50 each
Petit Fors with Fruit Filling	\$3.00 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, Kahlua 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 or Pitcher, 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

20-person minimum for all-inclusive beverage packages. 20% service charge and \$50.00 per hour Bartender fee applies to all Alcoholic Beverage Packages. 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:

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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 .