

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](http://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
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## 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 .