



Deluxe Formal Dinner

Sample Menu Estimated at \$38.95 Per Guest

Grazing by the Bar

Sun-dried Tomato Terrine
with Baked Herbed Pita Chips

European Cheeses Selection with French Brie en Croute
Assorted Lavoshe, Croustades and Wafers

Passed hors d'oeuvres

Italian Prosciutto with Fresh Melon

Belgium Endive with Herb Chèvre, Walnuts & Tart Apple

Roasted Tomato & Shallot Bruschetta

Tuscan Olive & Artichoke Tapenade

Dinner Buffet

Salad of Mixed Field Greens and Romaine Hearts
with Sugared Pecans, Fresh Mangos, Bleu Cheese, Balsamic Vinaigrette

Seared Duck Breast
Served with Fresh Cherry Compote

Roasted Atlantic Salmon
Whole Sides Served with Cucumber Caper-Dill Relish

Seared Bourbon Marinated Beef Tenderloin
Served with Caramelized Pearl Onions and Fresh Horseradish

Baked Yeast Rolls and Mini Baguettes

Boursin Cheese Grits with Grilled Gulf Shrimp

Grilled Asparagus with Seasonal Vegetables
Portabella Mushrooms, Zucchini, Roasted Red Peppers

Dessert Selection

44 Natural Bridge Road • P.O. Box 852 • Sewanee, Tennessee 37375
931-598-5566 • info@naturalbridgeevents.com