



Reception with Potato Bar

Grazing by the Bar

Tennessee "Caviar"
with Baked Pita Chips

International Cheese Selection

Baked Brie Filled with Jam and Nuts
with Ginger Snaps and Wafers

Dinner Buffet

Salad of Mixed Field Greens and Romaine Hearts
with Sugared Pecans, Mandarin Oranges, Bleu Cheese Crumbles and
Balsamic Vinaigrette

"Build Your Own" Mashed Potato Bar
Buttermilk and Herb Potatoes with Roasted Garlic and Shallots
Assorted Toppings Include Whipped Herb Butter, Gorgonzola, Vermont
Cheddar, Sour Cream, Smoked Bacon and Scallions

Roasted Atlantic Salmon
Whole Sides Served with Cucumber Caper Dill Relish

Bourbon Marinated Tenderloin of Beef
Served with Homemade Horseradish and Caramelized Onions

Grilled Herb-Marinaded Chicken Breast
Served with Roasted Chipotle Pepper Sauce

"Silver Dollar" Yeast Rolls and Mini-Baguettes

Grilled Asparagus, Vidalias, Yellow Squash and Zucchini