

# SUNSET

PRIVATE DINING & SPECIAL EVENTS

# GRILL

## HORS D' OEUUVRES

FOR HORS D' OEUUVRES BEFORE DINNER WE RECOMMEND 3 OR 4 PER PERSON.  
 FOR STAND UP COCKTAIL PARTIES WE RECOMMEND 5 OR 6 PER PERSON.  
 EACH ITEM MAY BE ORDERED 25 SERVINGS OR MORE.

### \$4.00/ SERVING

LOBSTER-CORN SALAD CANAPES  
 SESAME HAWAIIAN TUNA TARTARE  
 BACON WRAPPED SEA SCALLOPS  
 BEEF & MUSHROOM WELLINGTONS

### \$3.00/ SERVING

CHEF'S CHOICE HORS D' OEUUVRES  
 ARTISAN CHEESES  
 CHICKEN QUESADILLA WITH CORN SALSA  
 SPICED CHICKEN SATAY WITH CHOW-CHOW

### \$3.50/ SERVING

COLD SMOKED SALMON PLATTER  
 CRAB CAKE WITH PRESERVED LEMON AIOLI  
 DRY BBQ GRILLED SHRIMP WITH CHEDDAR  
 GRITS  
 COUNTRY HAM, BLUE CHEESE & FIG PUFFS  
 MINI SLICED BEEF TENDERLOIN SANDWICH

### \$2.50/ SERVING

TRUFFLED EGG SALAD CROSTINI  
 HUMMUS WITH RED PEPPER RELISH & PITA CHIP  
 VEGETABLE-CREAM CHEESE TORTILLA WRAP  
 POLENTA FRIES WITH TOMATO-BASIL KETCHUP  
 VEGETABLE CRUDITE

### \$2.00/ SERVING

MARINATED OLIVES  
 TRUFFLED POPCORN  
 MIXED NUTS  
 EDAMAME

## BEVERAGES

WINE BY THE GLASS	\$7/glass AND UP	LIQUOR WELL	\$6.25
WINE BY THE BOTTLE	\$30/bottle AND UP	CALL	\$7.25
DOMESTIC BEER	\$3.75	PREMIUM	\$7.75
IMPORTED BEER	\$4.50	BOTTLED WATER LITER	\$6.00
PREMIUM BEER	\$4.95	BOTTLED WATER SMALL	\$3.00

**Angela Hammitt, Private Events**  
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## **The BELMONT**

### **FIRST COURSE**

SUNSET CAESAR SALAD with SUN DRIED TOMATOES, TOASTED PINENUTS,  
PARMESAN CHEESE, AND GARLIC CROUTONS

### **MAIN COURSE CHOICES**

Grilled **8 OUNCE CERTIFIED ANGUS BEEF TENDERLOIN** SERVED with YUKON GOLD MASHED POTATOES,  
BABY GREEN BEANS & PORT WINE DEMI-GLACE

~ OR ~

SEARED **SEA SCALLOPS** with RED QUINOA PILAF, GRILLED  
ZUCCHINI, BUTTERNUT SQUASH COULIS, POMEGRANATE YOGURT & CRISPY LEEKS

~ OR ~

CAJUN SPICED **DUCK BREAST** with SKILLET CORN, FRESH SPINACH, BLACKBERRY DEMI-GLACE, CANDIED  
PECANS & DUCK CRACKLINGS

### **DESSERT**

VANILLA BEAN CREME BRULEE

**\$59.99 plus TAX AND GRATUITY**

WE SUGGEST PRE-SELECTING A RED AND A WHITE WINE TO POUR WITH DINNER

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## **The Hillsboro**

### **FIRST COURSE**

**SONOMA Salad** GREENS, GRANNY SMITH Apples, DANISH BLUE CHEESE & TOASTED ALMONDS  
TOSSED IN SWEET GARLIC-ZINFANDEL VINAIGRETTE

### **MAIN COURSE CHOICES**

Slow ROASTED **NIMAN RANCH PRIME Rib** with YUKON Gold MASHED POTATOES,  
Baby GREEN BEANS, AU JUS & HORSERADISH SOUR CREAM

~ OR ~

Grilled **ATLANTIC SALMON** with SWEET POTATO-HAZELNUT HASH, Apple CIDER BRAISED BRUSSELS SPROUTS  
& DRIED APRICOT RELISH

~ OR ~

SORGHUM ROASTED **PORK TENDERLOIN** with SWEET CORN-TN BUTTERMILK CHEDDAR RISOTTO, BRAISED  
COLLARD GREENS & RED CABBAGE CHOW CHOW

### **DESSERT**

**JACK DANIEL'S CHOCOLATE-PECAN PIE**

**\$49.99 plus TAX AND GRATUITY**

WE SUGGEST PRE-SELECTING A RED AND A WHITE WINE TO POUR WITH DINNER

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## THE COMMODORE

### FIRST COURSE

Lump Crab Cake with Celery Root Puree, Roasted Red Pepper Oil, and Preserved Lemon

### SECOND COURSE

Roasted Butternut Squash Bisque

### THIRD COURSE

Sonoma Salad Greens, Granny Smith Apples, Danish Blue Cheese & Toasted Almonds tossed in Sweet Garlic-Zinfandel Vinaigrette

### MAIN COURSE CHOICE

Roasted 8 Ounce Certified Angus Beef Tenderloin with Yukon Gold Mashed Potatoes, Baby Green Beans & Port Wine Demi-glace

~ OR ~

Pan Seared Semolina Crusted Trout on layered with Italian Bacon, wild Arugula & Tomato Marmalade with Waffle Chips & Preserved Lemon Aioli

~ OR ~

Roasted Free Range Chicken with Red Mole Sauce, Spanish Rice, Grilled Flour Tortilla, Charred Jalapenos & Lime Crema

### DESSERT

Milk Chocolate Pot de Creme

**\$69.99 plus tax and gratuity**

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## **THE RADNOR**

### **FIRST COURSE**

**SONOMA SALAD** GREENS, GRANNY SMITH APPLES, DANISH BLUE CHEESE & TOASTED ALMONDS  
TOSSED IN SWEET GARLIC-ZINFANDEL VINAIGRETTE

### **MAIN COURSE CHOICES**

Grilled **5 OUNCE CERTIFIED ANGUS BEEF TENDERLOIN** WITH YUKON GOLD MASHED POTATOES,  
BABY GREEN BEANS & PORT WINE DEMIGLACE

~ OR ~

ROASTED **FREE RANGE CHICKEN** WITH RED MOLE SAUCE, SPANISH RICE, GRILLED FLOUR TORTILLA, CHARRED  
JALAPENOS & LIME CREMA

~ OR ~

**FALL VEGETABLE PASTA** WITH CASARECCI TOSSED WITH LEMON ROASTED CAULIFLOWER, ROMA TOMATOES,  
ROASTED RED PEPPERS, FRESH BABY ARTICHOKE IN A BASIL BUTTER SAUCE

### **DESSERT**

JACK DANIEL'S CHOCOLATE-PECAN PIE

**\$39.99 plus TAX AND GRATUITY**

WE SUGGEST PRE-SELECTING A RED AND A WHITE WINE TO POUR WITH DINNER

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## **VEGETARIAN ENTREES**

(MAY BE SUBSTITUTED FOR ANY ENTREE SELECTION)

FOUR CHEESE **MANICOTTI** WITH MARINARA, SAUTEED SWISS CHARD AND FRIED LEEKS

FALL VEGETABLE **PASTA** WITH CASARECCI TOSSED WITH LEMON ROASTED CAULIFLOWER, ROMA TOMATOES, ROASTED RED PEPPERS, FRESH BABY ARTICHOKE IN A BASIL BUTTER SAUCE

STIR FRY WITH ASIAN VEGETABLES & BROWN RICE

SWEET CORN-TN BUTTERMILK **CHEDDAR RISOTTO**, GRILLED SQUASH & FRIED OKRA

## **SALAD CHOICES**

SUNSET **CAESAR SALAD** WITH SUN DRIED TOMATOES & TOASTED PINE NUTS

SONOMA **SALAD** WITH SWEET GARLIC-ZINFANDEL VINAIGRETTE

## **DESSERT CHOICES**

MILK CHOCOLATE **POT DE CREME**

CHOCOLATE **ZUCCHINI CAKE** WITH CREAM CHEESE FROSTING

JACK DANIEL'S **CHOCOLATE-PECAN PIE**

VANILLA BEAN **CREME BRULEE**

BUTTERSCOTCH **HABANERO BREAD PUDDING** WITH WHITE CHOCOLATE SAUCE

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## THE BELCOURT LUNCHEON

### FIRST COURSE

**SONOMA SALAD GREENS**, GRANNY SMITH APPLES, DANISH BLUE CHEESE & TOASTED ALMONDS TOSSED IN SWEET GARLIC-ZINFANDEL VINAIGRETTE

### MAIN COURSE CHOICE

**ROASTED FREE RANGE CHICKEN** WITH RED MOLE SAUCE, SPANISH RICE, GRILLED FLOUR TORTILLA, CHARRED JALAPENOS & LIME CREMA

**GRILLED ATLANTIC SALMON** WITH SWEET POTATO-HAZELNUT HASH, APPLE CIDER BRAISED BRUSSELS SPROUTS & DRIED APRICOT RELISH

~ OR ~

**FALL VEGETABLE PASTA** WITH CASARECCI TOSSED WITH LEMON ROASTED CAULIFLOWER, ROMA TOMATOES, ROASTED RED PEPPERS, FRESH BABY ARTICHOKE IN A BASIL BUTTER SAUCE

### DESSERT

MILK CHOCOLATE POT DE CREME  
**\$24.99 PER PERSON PLUS TAX AND GRATUITY**

## THE WEST END LUNCHEON

### FIRST COURSE

SUNSET CAESAR SALAD WITH SUN DRIED TOMATOES, TOASTED PINE NUTS, PARMESAN CHEESE AND GARLIC CROUTONS

### MAIN COURSE CHOICE

**GRILLED 5 OZ CERTIFIED ANGUS BEEF TENDERLOIN** WITH YUKON GOLD MASHED POTATOES, BABY GREEN BEANS & PORT WINE DEMIGLACE

~ OR ~

**GRILLED ATLANTIC SALMON** WITH SWEET POTATO-HAZELNUT HASH, APPLE CIDER BRAISED BRUSSELS SPROUTS & DRIED APRICOT RELISH

### DESSERT

JACK DANIEL'S CHOCOLATE PECAN PIE  
**\$29.99 PER PERSON PLUS TAX AND GRATUITY**

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## **The Peabody Luncheon**

### **FIRST COURSE**

**SONOMA SALAD** GREENS, GRANNY SMITH APPLES, DANISH BLUE CHEESE & TOASTED ALMONDS TOSSED IN SWEET GARLIC-ZINFANDEL VINAIGRETTE

### **MAIN COURSE**

**FALL VEGETABLE PASTA** WITH CASARECCI TOSSED WITH LEMON ROASTED CAULIFLOWER, ROMA TOMATOES, ROASTED RED PEPPERS, FRESH BABY ARTICHOKE IN A BASIL BUTTER SAUCE

### **DESSERT**

VANILLA BEAN CREME BRULEE

**\$22.99 PER PERSON PLUS TAX AND GRATUITY**

## **The Lipscomb Luncheon**

### **MAIN COURSE CHOICE**

**FALL VEGETABLE PASTA** WITH CASARECCI TOSSED WITH LEMON ROASTED CAULIFLOWER, ROMA TOMATOES, ROASTED RED PEPPERS, FRESH BABY ARTICHOKE IN A BASIL BUTTER SAUCE

~ OR ~

**SUNSET CAESAR SALAD** WITH SUN-DRIED TOMATOES, TOASTED PINE NUTS, PARMESAN CHEESE & GARLIC CROUTONS

~ OR ~

**SLOW COOKED PRIME RIB FRENCH DIP** WITH CARMELIZED ONIONS, WHITE CHEDDAR, HORSERADISH SOUR CREAM & AU JUS & HOUSE POTATO CHIPS

### **DESSERT**

CHOCOLATE ZUCCHINI CAKE

**\$18.99 PER PERSON PLUS TAX AND GRATUITY**

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## **SUNSET WEST**

ACCOMMODATES UP TO 80 GUESTS SEATED OR 150 FOR COCKTAIL RECEPTIONS  
SUNDAY THROUGH THURSDAY DINNER FOR A MINIMUM OF \$1000 PLUS TAX AND GRATUITY.  
FRIDAY AND SATURDAY DINNER FOR A MINIMUM OF \$3000 PLUS TAX AND GRATUITY.  
TUESDAY THROUGH FRIDAY LUNCH

## **SUNSET WEST**

MAY BE DIVIDED INTO THREE PRIVATE ROOMS EACH  
ACCOMMODATING 22 TO 30 GUESTS SEATED AND 40 FOR COCKTAIL RECEPTION.  
THE ROOM MAY BE BOOKED IN THIRDS:  
SUNDAY THROUGH THURSDAY DINNER FOR A MINIMUM OF \$400 PLUS TAX AND GRATUITY.  
FRIDAY AND SATURDAY DINNER FOR A MINIMUM OF \$1000 PLUS TAX AND GRATUITY.  
TUESDAY THROUGH FRIDAY LUNCH

## **SUNSET ROOM**

ACCOMMODATES UP TO 85 GUESTS SEATED OR 60 FOR DINNER WITH COCKTAIL AREA,  
200 GUESTS FOR COCKTAIL RECEPTION  
SUNDAY THROUGH THURSDAY DINNER FOR A MINIMUM OF \$2500  
PLUS TAX AND GRATUITY.  
FRIDAY AND SATURDAY DINNER FOR A MINIMUM OF \$5000  
PLUS TAX AND GRATUITY.  
TUESDAY THROUGH FRIDAY LUNCH FOR A MINIMUM OF \$750  
PLUS TAX AND GRATUITY.

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## OTHER INFORMATION

- PRICES ARE SUBJECT TO CHANGE DUE TO MARKET VARIABILITY.
  - VALET PARKING IS AVAILABLE.
  - AUDIO/VISUAL EQUIPMENT RENTAL IS AVAILABLE ONSITE.
- WE ARE ABLE TO DECORATE FOR THEME PARTIES AND PROVIDE MUSICIANS, FLOWERS AND BALLOONS FOR AN ADDITIONAL CHARGE.
- VEGETARIAN AND OTHER SPECIAL DIETARY REQUESTS WILL BE ACCOMMODATED WITH ADVANCE NOTICE.
  - BUFFET SERVICE SUBJECT TO AN EQUIPMENT RENTAL CHARGE.
  - NUMBER OF GUARANTEED GUESTS MUST BE RECEIVED BY 12:00 NOON, 48 HOURS IN ADVANCE OF EVENT DATE. IN THE EVENT THAT THE GUARANTEE IS NOT RECEIVED, THE ORIGINAL ESTIMATED ATTENDANCE COUNT WILL BE PREPARED AND BILLED.
- A 30% NON-REFUNDABLE DEPOSIT IS REQUIRED TO RESERVE SPACE ON A DEFINITE BASIS. SPACE MAY BE RESERVED ON A TENTATIVE BASIS WITHOUT FINANCIAL OBLIGATION GIVING YOU FIRST RIGHT OF REFUSAL PENDING ADDITIONAL BUSINESS INQUIRIES.
- A CREDIT CARD NUMBER IS REQUIRED TO GUARANTEE PAYMENT FOR ALL CHARGES. PAYMENT IN FULL BY EITHER CREDIT CARD OR CHECK IS REQUIRED AT THE END OF THE EVENT.
- RESERVATIONS FOR UP TO 30 GUESTS ARE AVAILABLE IN A NON-PRIVATE SETTING.
  - SALES TAX IS 9 ¼% AND GRATUITY IS 20%.

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