

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 RECEPTIONS WE RECOMMEND 5 OR 6 PER PERSON.
 EACH ITEM MAY BE ORDERED 25 SERVINGS OR MORE.

\$4.50/ SERVING

Chilled NY Strip with Baby ARUGULA & DANISH
 BLUE CHEESE
 SESAME HAWAIIAN TUNA TARTARE
 BACON WRAPPED SEA SCALLOPS
 BEEF & MUSHROOM WELLINGTONS

\$4.00/ SERVING

Cold Smoked SALMON PLATTER
 CRAB CAKE WITH LIME AIOLI
 DRY BBQ GRILLED SHRIMP WITH TN WHITE
 CHEDDAR GRIT CAKE
 COUNTRY HAM, BLUE CHEESE & FIG PUFFS

\$3.50/ SERVING

Grilled Flatbread with SAGE SCENTED GOAT CHEESE,
 GEORGIA PEACHES, HAZELNUTS & TRUFFLED ARUGULA
 ARTISAN CHEESES
 CHICKEN QUESADILLA WITH PICO DE GALLO
 SPICED CHICKEN SATAY WITH LIME CREMA

\$3.00/ SERVING

Truffled Egg Salad CROSTINI
 HUMMUS & CRUDITE TRAY WITH GOLDEN RAISIN-
 SUNDRIED TOMATO RELISH & PITA CHIPS
 VEGETABLE-CREAM CHEESE TORTILLA WRAP
 POLENTA FRIES WITH TOMATO-BASIL KETCHUP

\$2.25/ 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
 615-414-0850 angela@sunsetgrill.com

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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

ROASTED 8 OUNCE CERTIFIED ANGUS BEEF TENDERLOIN SERVED WITH YUKON GOLD MASHED POTATOES,
BABY GREEN BEANS & PORT WINE DEMIGLACE

~ OR ~

SEARED SEA SCALLOPS WITH GRILLED EGGPLANT, FRESH MOZZARELLA, ROASTED RED PEPPER COULIS, BASIL
PISTOU & CRISPY LEEKS

~ OR ~

Grilled DUCK BREAST with GRANNY SMITH APPLE-CHAYOTE
SQUASH HASH & SEARED MUSTARD GREENS WITH SORGHUM MOLASSES-GRAIN MUSTARD SAUCE

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 CERTIFIED ANGUS PRIME RIB WITH YUKON GOLD MASHED POTATOES,
BABY GREEN BEANS, AU JUS & HORSERADISH SOUR CREAM

~ OR ~

GRILLED ATLANTIC SALMON WITH A SALAD OF ENGLISH CUCUMBERS, VIDALIA ONIONS & TOMATOES WITH
CITRUS BUTTER, APPLE CIDER REDUCTION & SWEET POTATO THREADS

~ OR ~

FIVE SEED CRUSTED PORK TENDERLOIN WITH CREAMY SWEET POTATO SALAD, GREEN CABBAGE VINEGAR
SLAW & MAPLE BBQ SAUCE

DESSERT

DEATH BY CHOCOLATE CAKE

\$49.99 plus TAX AND GRATUITY

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The Commodore

FIRST COURSE

Lump Crab Cake with Watermelon Gazpacho, Lime Aioli & Avocado Sorbet

SECOND COURSE

Chef's Soup of the Day

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 ~

TN Cornmeal Crusted Trout with Black Eyed Pea Succotash, Pickled Okra & Smoked Tomato Butter

~ OR ~

Roasted Free Range Chicken Breast with Heirloom Beet & Lemon-Garlic Orzo, Fresh Baby Arugula,
Almond Gremolata & Fig Balsamic Glaze

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

ROASTED 5 OUNCE CERTIFIED ANGUS BEEF TENDERLOIN WITH YUKON GOLD MASHED POTATOES,
BABY GREEN BEANS & PORT WINE DEMI-GLACE

~ OR ~

GRILLED ATLANTIC SALMON WITH A SALAD OF ENGLISH CUCUMBERS, VIDALIA ONIONS & TOMATOES WITH
CITRUS BUTTER, APPLE CIDER REDUCTION & SWEET POTATO THREADS

~ OR ~

MEDITERRANEAN PASTA WITH ARTICHOKE HEARTS, TOMATOES, SPINACH, BASIL & EXTRA VIRGIN OLIVE OIL
TOSSED WITH RIGATONI

DESSERT

JACK DANIEL'S CHOCOLATE-PECAN PIE

\$39.99 plus TAX AND GRATUITY

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VEGETARIAN ENTREES

(May be substituted for any entree selection with no additional cost)

TN White Cheddar **Gnocchi** with Roma Tomatoes, Spinach & Toasted Hazelnuts in a Brown Butter Sauce & Topped with Sweet Potato Curls

Mediterranean Pasta with Artichoke Hearts, Tomatoes, Spinach, Basil & Extra Virgin Olive Oil Tossed with Rigatoni

Stir Fry with Asian Vegetables & Brown Rice

Mushroom **Risotto** with Shaved Pecorino Romano Cheese Topped with a salad of Baby Arugula, Fennel & Truffle Vinaigrette

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 with Kirsch Whipped Cream

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

Death By Chocolate Cake

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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 BREAST WITH HEIRLOOM BEET & LEMON-GARLIC ORZO, FRESH BABY
ARUGULA, ALMOND GREMOLATA & FIG BALSAMIC GLAZE

~ OR ~

Grilled **ATLANTIC SALMON** WITH A SALAD OF ENGLISH CUCUMBERS, VIDALIA ONIONS & TOMATOES WITH
CITRUS BUTTER, APPLE CIDER REDUCTION & SWEET POTATO THREADS

~ OR ~

MEDITERRANEAN PASTA WITH ARTICHOKE HEARTS, TOMATOES, SPINACH, BASIL & EXTRA VIRGIN OLIVE OIL
TOSSED WITH RIGATONI

DESSERT

Milk CHOCOLATE POT DE CREME WITH KIRSCH WHIPPED CREAM

\$24.99 PER PERSON PLUS TAX AND GRATUITY

The PEABODY LUNCHEON

FIRST COURSE

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

MAIN COURSE

MEDITERRANEAN PASTA WITH ARTICHOKE HEARTS, TOMATOES, SPINACH, BASIL & EXTRA VIRGIN OLIVE OIL
TOSSED WITH RIGATONI

DESSERT

VANILLA BEAN CREME BRULEE

\$22.99 PER PERSON PLUS TAX AND GRATUITY

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The West End Luncheon

First Course

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

Main Course Choice

ROASTED 5 OUNCE CERTIFIED ANGUS BEEF TENDERLOIN with YUKON GOLD MASHED POTATOES,
BABY GREEN BEANS & PORT WINE DEMI-GLACE

~ OR ~

Grilled ATLANTIC SALMON with a SALAD of ENGLISH CUCUMBERS, VIDALIA ONIONS & TOMATOES with
CITRUS BUTTER, APPLE CIDER REDUCTION & SWEET POTATO THREADS

DESSERT: JACK DANIEL'S CHOCOLATE PECAN PIE

\$29.99 PER PERSON PLUS TAX AND GRATUITY

The Lipscomb Luncheon

Main Course Choice

MEDITERRANEAN PASTA with ARTICHOKE HEARTS, TOMATOES, SPINACH, BASIL & EXTRA VIRGIN OLIVE OIL
TOSSED WITH RIGATONI

~ OR ~

HONEY-ALMOND CHICKEN SALAD ON A BED OF BABY FIELD GREENS, WITH SLICED TOMATOES, CUCUMBER
& HARD BOILED EGG

~ 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 \$100 room rental and a food and beverage minimum of \$1000 plus tax and gratuity.

Friday and Saturday Dinner for a \$100 room rental with a food and beverage minimum of \$3000 plus tax and gratuity.

Tuesday through Friday Lunch for a \$50 room rental.

SUNSET WEST

MAY BE DIVIDED INTO THREE PRIVATE ROOMS EACH
ACCOMMODATING 22 TO 28 GUESTS SEATED AND 35 FOR COCKTAIL RECEPTION.

THE ROOM MAY BE BOOKED IN THIRDS:

Sunday through Thursday Dinner for a \$50 room rental with a food and beverage minimum of \$400 plus tax and gratuity.

Friday and Saturday Dinner for a \$50 room rental with a food and beverage minimum of \$1000 plus tax and gratuity.

Tuesday through Friday Lunch for a \$25 room rental.

SUNSET ROOM

ACCOMMODATES UP TO 85 GUESTS SEATED OR 55 FOR DINNER WITH COCKTAIL AREA,
200 GUESTS FOR COCKTAIL RECEPTION

Sunday through Thursday Dinner for a \$100 room rental with a food and beverage minimum of \$2000 plus tax and gratuity.

Friday and Saturday Dinner for a \$150 room rental with a food and beverage minimum of \$5000 plus tax and gratuity.

Tuesday through Friday Lunch for a \$50 rental fee.

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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 LOCAL 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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