

# SUNSET

PRIVATE DINING & SPECIAL EVENTS

# GRILL

## Hors d' Oeuvres

For hors d' oeuvres 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.

**\$4.50/ 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 Tabasco Aioli  
Dry BBQ Grilled Shrimp with TN White  
Cheddar Grit Cake  
Country Ham, Blue Cheese & Fig Puffs  
TN Feta Stuffed Lamb Meatballs

**\$3.50/ Serving**

Crawfish Fritters with Smoked Tomato Butter  
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  
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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 TN Heirloom Pumpkin Risotto, Mustard Greens, Dried Fruit Compote,  
Apple Cider Reduction & 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 Certified Angus Prime Rib with Yukon Gold Mashed Potatoes,  
Baby Green Beans, Au Jus & Horseradish Sour Cream

~ or ~

Grilled Atlantic Salmon with Crimson Lentils, Cauliflower Cream, Seared Swiss Chard & TN  
Yellow Tomato Concasse

~ or ~

Roasted Pork Tenderloin with White Bean Confit, Glazed TN Apples, Cider Braised Kale &  
Crispy Country Ham

### **Dessert**

Death By Chocolate Cake

**\$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 Braised White Beans, Tabasco Aioli & TN Proscuitto Chip

### **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 Demiglace

~ or ~

TN Cornmeal Crusted Trout with Seasonal Succotash, Pickled Okra & Smoked Tomato Butter

~ or ~

Roasted Free Range Chicken Breast with Mediterranean Basmati Rice on a Bed of Baby Arugula with Olive Oil Drizzle Topped with Dried Apricot Relish

### **Dessert**

Milk Chocolate Pot de Creme

**\$69.99 plus tax and gratuity**

We suggest pre-selecting a red and a white wine to pour with dinner

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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 Demiglace

~ or ~

Grilled Atlantic Salmon with Crimson Lentils, Cauliflower Cream, Seared Swiss Chard & TN  
Yellow Tomato Concasse

~ or ~

Four Cheese Ravioli with Sweet Peas, Crimini Mushrooms, Carmelized Onions & Roasted Red  
Peppers in a Vodka Cream 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 with no additional cost)

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

Four Cheese Ravioli with Sweet Peas, Crimini Mushrooms, Carmelized Onions & Roasted Red Peppers in a Vodka Cream Sauce

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 Mediterranean Basmati Rice on a Bed of Baby Arugula with Olive Oil Drizzle Topped with Dried Apricot Relish

~ or ~

Grilled **Atlantic Salmon** with Crimson Lentils, Cauliflower Cream, Seared Swiss Chard & TN Yellow Tomato Concasse

~ or ~

**Four Cheese Ravioli** with Sweet Peas, Crimini Mushrooms, Carmelized Onions & Roasted Red Peppers in a Vodka Cream Sauce

#### Dessert

Milk Chocolate Pot de Creme with Kirsch Whipped Cream

**\$24.99 per person plus tax and gratuity**

### 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 Demiglace

~ or ~

Grilled **Atlantic Salmon** with Crimson Lentils, Cauliflower Cream, Seared Swiss Chard & TN Yellow Tomato Concasse

#### 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**

**Four Cheese Ravioli** with Sweet Peas, Crimini Mushrooms, Carmelized Onions & Roasted Red Peppers in a Vodka Cream Sauce

### **Dessert**

Vanilla Bean Creme Brulee

**\$22.99 per person plus tax and gratuity**

## **The Lipscomb Luncheon**

### **Main Course Choice**

**Four Cheese Ravioli** with Sweet Peas, Crimini Mushrooms, Carmelized Onions & Roasted Red Peppers in a Vodka Cream Sauce

~ or ~

Sunset Caesar Salad with Sundried Tomatoes, Toasted Pinenuts, 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 \$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.



## 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%.