

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.

\$4.50/ SERVING

LOBSTER-CORN SALAD CANAPES
BUTTER PECAN FRIED SHRIMP
BACON WRAPPED SEA SCALLOPS
MINI BEEF & MUSHROOM WELLINGTONS
FRIED OYSTER TOSTADAS

\$4.00/ SERVING

COLD SMOKED SALMON PLATTER
CRAB CAKE WITH ROASTED GARLIC AIOILI
SHRIMP WITH COCKTAIL SAUCE
COUNTRY HAM, BLUE CHEESE & FIG PUFFS
MINI SLICED BEEF TENDERLOIN SANDWICH

\$3.50/ SERVING

CHEF'S CHOICE HORS D' OEUUVRES
ARTISAN CHEESE TILES
ANDOUILLE, BELL PEPPER & MUSHROOM KEBOBS
FRIED GREEN TOMATOES WITH GOAT CHEESE CREAM
CHICKEN SALTIMBOCCA BITES

\$3.00/ SERVING

WHITE BEAN & RICOTTA BRUSCHETTA
FIRE ROASTED PEPPER HUMMUS & PITA CHIPS
VEGETABLE & GOAT CHEESE TORTILLA WRAP
GRILLED VEGETABLE KEBOBS
TRUFFLED EGG SALAD CROSTINI

\$2.50/ SERVING

MARINATED OLIVES
TRUFFLED POPCORN
MIXED NUTS
EDAMAME

BEVERAGES

WINE BY THE GLASS	\$7/glass AND UP	LIQUOR WELL	\$6.00
WINE BY THE BOTTLE	\$26/bottle AND UP	CALL	\$6.50
DOMESTIC BEER	\$3.50	PREMIUM	\$7.25
IMPORTED BEER	\$4.00	BOTTLED WATER LITER	\$6.00
PREMIUM BEER	\$4.25	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 SUNDRIED TOMATOES, TOASTED PINENUTS,
PARMESAN CHEESE, AND GARLIC CROUTONS

MAIN COURSE CHOICES

ROASTED CERTIFIED ANGUS BEEF TENDERLOIN SERVED WITH YUKON GOLD MASHED POTATOES,
HARICOT VERTS & PORT WINE DEMIGLACE

~ OR ~

GEORGE'S BANK SEA SCALLOPS WITH QUINOA STREWEN BUTTERNUT SQUASH, BELGIAN ENDIVE
& LEMON-BASIL BUTTER SAUCE

~ OR ~

WILD MUSHROOM RAVIOLI TOSSED IN MADEIRA WINE BUTTER SAUCE WITH CARAMELIZED ONIONS, GRANNY
SMITH APPLES, TOASTED PINE NUTS & DANISH BLUE CHEESE

DESSERT

VANILLA BEAN CREME BRULEE

\$58 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,
HARICOT VERTS, AU JUS & HORSERADISH SOUR CREAM

~ OR ~

GRILLED ORGANIC FARM RAISED ATLANTIC SALMON WITH YUKON GOLD MASHED POTATOES,
HARICOT VERTS & LEMON BUTTER SAUCE

~ OR ~

ROASTED AVALON ACRES FARMS CHICKEN WITH JASMINE RICE,
SWEET CORN MAQUE CHOUX & GRILLED SQUASH

DESSERT

JACK DANIEL'S CHOCOLATE-PECAN PIE

\$55 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 ROASTED GARLIC AIOLI

SECOND COURSE

ROASTED BUTTERNUT SQUASH BISQUE

THIRD COURSE

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

MAIN COURSE CHOICE

ROASTED CERTIFIED ANGUS BEEF TENDERLOIN WITH YUKON GOLD MASHED POTATOES,
HARICOT VERTS & PORT WINE DEMI-GLACE

~ OR ~

GEORGE'S BANK SEA SCALLOPS WITH QUINOA STREWN BUTTERNUT SQUASH, BELGIAN ENDIVE
& LEMON-BASIL BUTTER SAUCE

~ OR ~

AVALON ACRES FARMS ROASTED HALF CHICKEN WITH SWEET CORN, TOMATO &
POBLANO PEPPER MAQUE CHOUX, JASMINE RICE & GRILLED SQUASH

DESSERT

CHOCOLATE FRAMBOISE CAKE

\$70 plus TAX AND GRATUITY

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

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CREATE YOUR OWN MENU

The Radnor

Grilled ORGANIC FARM RAISED ATLANTIC SALMON with YUKON GOLD MASHED POTATOES,
HARICOT VERTS & LEMON-BASIL BUTTER SAUCE

ROASTED AVALON ACRES FARMS CHICKEN with JASMINE RICE,
SWEET CORN MAQUE CHOUX & GRILLED SQUASH

SLOW ROASTED CERTIFIED ANGUS PRIME RIB with YUKON GOLD MASHED POTATOES,
HARICOT VERTS, AU JUS & HORSERADISH SOUR CREAM

Grilled PORK CHOP with AGED VERMONT CHEDDAR RISOTTO &
SAUTE OF APPLES & ONIONS

\$55/PERSON INCLUDES SALAD, CHOICE OF THREE ENTRÉES, DESSERT AND BEVERAGE

The Percy Warner

ROASTED CERTIFIED ANGUS BEEF TENDERLOIN with YUKON GOLD MASHED POTATOES,
HARICOT VERTS & PORT WINE DEMIGLACE

ROASTED LAMB CHOPS with ROASTED PEPPER COUSCOUS,
GRILLED EGGPLANT & MINTED TZATZIKI SAUCE

LOBSTER RAVIOLI in MADEIRA WINE BUTTER SAUCE with CARAMELIZED ONIONS,
APPLES, TOASTED PINE NUTS & BLUE CHEESE

GEORGE'S BANK SEA SCALLOPS with QUINOA STREWN BUTTERNUT SQUASH,
BELGIAN ENDIVE & LEMON-BASIL BUTTER SAUCE

\$58/PERSON INCLUDES SALAD, CHOICE OF THREE ENTRÉES, DESSERT AND BEVERAGE

VEGETARIAN ENTREES MAY BE SUBSTITUTED FOR ANY ENTREE SELECTION

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CREATE YOUR OWN MENU

VEGETARIAN ENTREES

(MAY BE SUBSTITUTED FOR ANY ENTREE SELECTION)

AGED CHEDDAR RISOTTO WITH BAKED SWEET POTATO & BROCCOLI

WILD MUSHROOM RAVIOLI TOSSED IN CALVADOS BUTTER SAUCE WITH CARAMELIZED ONIONS, GRANNY SMITH APPLES, TOASTED PINE NUTS & DANISH BLUE CHEESE

PENNE PASTA WITH SPINACH, ARTICHOKE HEARTS, TOMATOES AND SWEET PEPPERS TOSSED WITH GARLIC, BASIL AND OLIVE OIL

VEGETABLE STIR FRY WITH STICKY RICE

SALAD CHOICES

SUNSET CAESAR SALAD WITH SUN DRIED TOMATOES & TOASTED PINE NUTS

SONOMA SALAD WITH SWEET GARLIC-ZINFANDEL VINAIGRETTE

DESSERT CHOICES

DARK CHOCOLATE-HAZELNUT POT DE CREME

CHOCOLATE FRAMBOISE CAKE

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

ROSEMARY GRILLED CHICKEN BREAST WITH YUKON GOLD MASHED POTATOES,
HARICOT VERTS & LIGHT CHICKEN JUS

~ OR ~

GRILLED ORGANIC FARM RAISED ATLANTIC SALMON WITH YUKON GOLD MASHED POTATOES,
HARICOT VERTS & LEMON BUTTER SAUCE

~ OR ~

PENNE PASTA WITH SPINACH, ARTICHOKE HEARTS, TOMATOES AND SWEET PEPPERS
TOSSED WITH GARLIC, BASIL AND OLIVE OIL

DESSERT

DARK CHOCOLATE-HAZELNUT POT DE CREME

\$25 PER PERSON PLUS TAX AND GRATUITY

THE WEST END LUNCHEON

FIRST COURSE

SUNSET CAESAR SALAD WITH SUNDRIED TOMATOES, TOASTED PINENUTS,
PARMESAN CHEESE AND GARLIC CROUTONS

MAIN COURSE CHOICE

ROASTED CERTIFIED ANGUS BEEF TENDERLOIN WITH YUKON GOLD MASHED POTATOES,
HARICOT VERTS & PORT WINE DEMI-GLACE

~ OR ~

GRILLED ORGANIC FARM RAISED ATLANTIC SALMON WITH YUKON GOLD MASHED POTATOES,
HARICOT VERTS & LEMON BUTTER SAUCE

DESSERT

JACK DANIEL'S CHOCOLATE-PECAN PIE

\$30 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

PENNE PASTA WITH SPINACH, ARTICHOKE HEARTS, TOMATOES AND SWEET PEPPERS TOSSED WITH GARLIC, BASIL AND OLIVE OIL

Dessert

VANILLA BEAN CREME BRULEE

\$25 PER PERSON PLUS TAX AND GRATUITY

The Lipscomb Luncheon

Main Course Choice

PENNE PASTA WITH SPINACH, ARTICHOKE HEARTS, TOMATOES AND SWEET PEPPERS TOSSED WITH GARLIC, BASIL AND OLIVE OIL

~ OR ~

SUNSET CAESAR SALAD WITH SUNDRIED TOMATOES, TOASTED PINENUTS, PARMESAN CHEESE & GARLIC CROUTONS

~ OR ~

HONEY-ALMOND CHICKEN SALAD SANDWICH & HOUSE POTATO CHIPS

Dessert

BUTTERSCOTCH HABANERO BREAD PUDDING WITH WHITE CHOCOLATE SAUCE

\$19 PER PERSON PLUS TAX AND GRATUITY

**ALL LUNCHEONS INCLUDE ASSORTED BREADS WITH BUTTER AND OLIVE OIL
AND CHOICE OF COFFEE, TEA OR SODA**

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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 25 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 88 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.
- Complimentary valet parking is available.
- Audio/Visual Equipment rental is available.
- We will decorate for theme parties and provide clowns, magicians, 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 20% 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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