

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

LOBSTER-CORN SALAD CANAPES
 HAWAIIAN TUNA TARTARE
 BACON WRAPPED SEA SCALLOPS
 BEEF & MUSHROOM WELLINGTONS
 DUCK CONFIT PHYLLO CIGAR

\$4.00/ SERVING

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

\$3.50/ SERVING

CHEF'S CHOICE HORS D' OEUVRE
 ARTISAN CHEESE TILE
 ANDOUILLE, BELL PEPPER & MUSHROOM KEBOB
 MUSHROOM & GOAT CHEESE CROSTINI
 LEMON CHICKEN SATAY WITH ALMOND GREMOLATA

\$3.00/ SERVING

TRUFFLED EGG SALAD CROSTINI
 SWEET POTATO HUMMUS & 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	\$6.00
WINE BY THE BOTTLE	\$30/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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GRILL

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,
BABY GREEN BEANS & PORT WINE DEMIGLACE

~ OR ~

PAN SEARED GEORGE'S BANK SEA SCALLOPS IN BUTTERNUT SQUASH-LEMON THYME BISQUE WITH
RICOTTA DUMPLINGS & RAQOUT OF ORGANIC MUSHROOMS, LEEKS & SWEET PEAS

~ OR ~

SPINACH & RICOTTA MANICOTTI WITH BABY GREEN BEANS, CAULIFLOWER PUREE &
TOASTED WALNUT, PINE NUT & GOLDEN RAISIN RELISH

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

~ OR ~

GRILLED ORGANIC FARM RAISED ATLANTIC SALMON WITH BARLEY-WILD RICE-MUSHROOM PILAF,
CAULIFLOWER PUREE & TOASTED WALNUT-PINE NUT-GOLDEN RAISIN RELISH

~ OR ~

LEMON & HERB GRILLED SPRINGER MOUNTAIN CHICKEN ON CREAMY TALEGGIO CHEESE RISOTTO &
ROASTED BRUSSELS SPROUTS & CARROTS WITH ALMOND CREMOLATA

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 Preserved Lemon Aioli

SECOND COURSE

Roasted Cauliflower Soup with Basil-Pine Nut Pesto

THIRD COURSE

Sonoma Salad 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, Baby Green Beans & Port Wine Demi-glace

~ OR ~

Pan Seared George's Bank Sea Scallops on Butternut Squash-Lemon Thyme Bisque with Ricotta Dumplings & Raquet of Organic Mushrooms, Leeks & Sweet Peas

~ OR ~

Lemon & Herb Grilled Springer Mountain Chicken on Creamy Taleggio Cheese Risotto & Roasted Brussels Sprouts & Carrots with Almond Gremolata

DESSERT

Chocolate Framboise Cake

\$70 plus tax and gratuity

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CREATE YOUR OWN MENU

The Radnor

Grilled **ORGANIC FARM RAISED ATLANTIC SALMON** with BARLEY-WILD RICE-MUSHROOM Pilaf,
CAULIFLOWER PUREE & TOASTED WALNUT-PINE NUT-GOLDEN RAISIN RELISH

LEMON & HERB Grilled **SPRINGER MOUNTAIN CHICKEN** ON CREAMY Taleggio CHEESE RISOTTO &
ROASTED BRUSSELS SPROUTS & CARROTS WITH TOASTED ALMOND CREMOLATA

SLOW ROASTED **NIMAN RANCH PRIME RIB** with Yukon Gold MASHED POTATOES,
GREEN BEANS, AU JUS & HORSERADISH SOUR CREAM

Milk BRAISED **FUDGE FARMS PORK ROAST** with POTATO-SHALLOT RAVIOLI,
CIDER BRAISED PARSNIPS, CARROTS & ONIONS & FRESH HERB JUS

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

The Percy Warner

ROASTED CERTIFIED **ANGUS BEEF TENDERLOIN** with Yukon Gold MASHED POTATOES,
GREEN BEANS & PORT WINE DEMI-GLACE

PAN ROASTED **MAPLE LEAF FARMS DUCK BREAST** with SWEET POTATO-APPLE-DUCK CONFIT HASH,
WILTED SPINACH & SORGHUM MUSTARD GLAZE

Grilled ATLANTIC **SWORDFISH** with BAKED OLIVE POLENTA, BRAISED RAPINI,
TOMATO PRESERVES & FENNEL CONFIT

PAN SEARED **GEORGE'S BANK SEA SCALLOPS** in BUTTERNUT SQUASH-LEMON THYME BISQUE with
RICOTTA DUMPLINGS & RAQOUT OF ORGANIC MUSHROOMS, LEEKS & SWEET PEAS

\$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)

SPINACH & RICOTTA **MANICOTTI** WITH BABY GREEN BEANS, CAULIFLOWER PUREE,
TOASTED WALNUT-PINE NUT-GOLDEN RAISIN RELISH

Taleggio Risotto WITH ROASTED CARROT & BRUSSELS SPROUTS TOPPED WITH ALMOND GREMOLATA

Fall Vegetable Pasta WITH FRESH EGG RIGATONI, SAGE BUTTER SAUCE, TOASTED WALNUTS,
ROASTED CAULIFLOWER, PORTABELLA MUSHROOM, BROCCOLI RAAB & SUN-DRIED TOMATO

Stir Fry WITH ASIAN VEGETABLES & BROWN RICE

Salad Choices

SUNSET CAESAR SALAD WITH SUN DRIED TOMATOES & TOASTED PINE NUTS

SONOMA SALAD WITH SWEET GARLIC-ZINFANDEL VINAIGRETTE

DESSERT CHOICES

MAPLE-PUMPKIN POT DE CREME WITH RUM WHIPPED CREAM

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

LEMON-HERB GRILLED CHICKEN BREAST WITH TALEGGIO CHEESE RISOTTO,
ROASTED BRUSSELS SPROUTS & CARROTS & TOASTED ALMOND GREMOLATA

~ OR ~

GRILLED ORGANIC FARM RAISED ATLANTIC SALMON WITH YUKON GOLD MASHED POTATOES,
BABY GREEN BEANS & LEMON-WHITE WINE BUTTER SAUCE

~ OR ~

FALL VEGETABLE PASTA WITH FRESH EGG RIGATONI, SAGE BUTTER SAUCE, TOASTED WALNUTS,
ROASTED CAULIFLOWER, PORTABELLA MUSHROOM, BROCCOLI RAAB & SUN-DRIED TOMATO

DESSERT

MAPLE-PUMPKIN POT DE CREME WITH RUM WHIPPED CREAM

\$25 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 CERTIFIED ANGUS BEEF TENDERLOIN WITH YUKON GOLD MASHED POTATOES,
BABY GREEN BEANS & PORT WINE DEMI-GLACE

~ OR ~

GRILLED ORGANIC FARM RAISED ATLANTIC SALMON WITH YUKON GOLD MASHED POTATOES,
BABY GREEN BEANS & LEMON-WHITE WINE 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

FALL VEGETABLE PASTA WITH FRESH EGG RIGATONI, SAGE BUTTER SAUCE, TOASTED WALNUTS, ROASTED CAULIFLOWER, PORTABELLA MUSHROOM, BROCCOLI RAAB & SUN-DRIED TOMATO

DESSERT

VANILLA BEAN CREME BRULEE

\$25 PER PERSON PLUS TAX AND GRATUITY

The Lipscomb Luncheon

MAIN COURSE CHOICE

FALL VEGETABLE PASTA WITH FRESH EGG RIGATONI, SAGE BUTTER SAUCE, TOASTED WALNUTS, ROASTED CAULIFLOWER, PORTABELLA MUSHROOM, BROCCOLI RAAB & SUN-DRIED TOMATO

~ 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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