

SUNSET

PRIVATE DINING & SPECIAL EVENTS

GRILL

For Hors d'Oeuvres 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 20 servings or more.

\$4.99/ Serving

Chilled NY Strip with Baby Arugula &
 Blue Cheese
 Sesame Hawaiian Tuna Tartare
 Bacon Wrapped Sea Scallops
 Beef & Mushroom Wellingtons

\$4.49/ Serving

Cold Smoked Salmon Platter
 Crab Cake with Hoisin BBQ Remoulade
 Dry BBQ Grilled Shrimp with TN
 White Cheddar Grits
 Country Ham, Blue Cheese & Fig Puffs

\$3.99/ Serving

Grilled Flatbread with Roma Tomatoes,
 Smoked Mozzarella, Crispy Basil & EVOO
 Artisan Cheeses
 Chicken Quesadilla with Pico de Gallo
 Spiced Chicken Satay with Lime Crema

\$3.49/ Serving

Truffled Egg Salad Crostini
 Hummus & Crudite Tray with Golden Raisin-
 Sundried Tomato Relish, Pistou, Kalamata
 Olive Tapenade, Fig Compote, Marcona
 Almonds & Pita Chips
 Polenta Fries with Tomato-Basil Ketchup

\$2.50/ Serving

Marinated Olives
 Truffled Popcorn
 Edamame

Beverages

Wine By The Glass	\$7 and up	Liquor Well	\$6.25
Wine By The Bottle	\$30 and up	Call	\$7.25
Domestic Beer	\$3.75	Premium	\$8.00
Imported Beer	\$4.50	Bottled Water	\$3/\$6
Premium Beer	\$4.95		

Angela Hammitt, Private Events
 615-414-0850 angela@sunsetgrill.com

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The Commodore

First Course

Lump Crab Cake with Asian Napa Cabbage Slaw & Hoisin BBQ Remoulade

Second Course

Chef's Soup of the Day

Third Course

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

Main Course Choice

Grilled 8 Ounce Certified Angus Beef Tenderloin with Mashed Potatoes, Baby Green Beans & Port Wine Demiglace

~ or ~

Seared **Sea Scallops** Bonnie Blue Farms Goat Cheese Polenta, Fresh Spoon Spinach, TN Tomato Broth, Basil Oil & Fried Leeks

~ or ~

Seared **Ashley Farms Chicken** with Confit New Potatoes, Sauteed Asparagus, Oven Dried Spanish Olives, Blistered TN Cherry Tomatoes & Lemon Aioli

Dessert

Milk Chocolate Pot de Creme

\$74.99 plus tax and gratuity

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

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The Belmont

First Course

Sunset Caesar Salad with Sun Dried Tomatoes, Toasted Pinenuts, Parmesan Cheese & Garlic Croutons

Main Course Choices

Grilled **8 Ounce Certified Angus Beef Tenderloin** served with Mashed Potatoes, Baby Green Beans & Port Wine Demiglace

~ or ~

Cajun Spiced **Grilled Salmon** with TN Black Eyed Pea Succotash, Wild Baby Arugula & Georgia Peach Chutney

~ or ~

Seared **Ashley Farms Chicken** with Confit New Potatoes, Sauteed Asparagus, Oven Dried Spanish Olives, Blistered TN Cherry Tomatoes & Lemon Aioli

Dessert

Vanilla Bean Creme Brulee

\$59.99 plus tax and gratuity

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The Hillsboro

First Course

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

Main Course Choices

Slow Roasted **Certified Angus Prime Rib** with Mashed Potatoes, Baby Green Beans & Au Jus

~ or ~

Cajun Spiced **Grilled Salmon** with TN Black Eyed Pea Succotash, Wild Baby Arugula & Georgia Peach Chutney

~ or ~

Grilled **Pork Tenderloin** with Benton's Country Ham Baked Beans, Collard Greens & Vidalia Onion Jam

Dessert

Death By Chocolate Cake

\$54.99 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 in a Sweet Garlic-Zinfandel Vinaigrette

Main Course Choices

Grilled **5 Ounce Certified Angus Beef Tenderloin** with Mashed Potatoes, Baby Green Beans & Port Wine Demiglace

~ or ~

Cajun Spiced **Grilled Salmon** with TN Black Eyed Pea Succotash, Wild Baby Arugula & Georgia Peach Chutney

~ or ~

Angel Hair Caprese with Cherry Tomatoes, House Smokes Mozzarella, Fresh Basil & White Balsamic Glaze

Dessert

Jack Daniel's Chocolate-Pecan Pie

\$44.99 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 Tomatoes, Spinach & Toasted Walnuts in a Brown Butter Sauce with Potato Curls

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

Mushroom Risotto Topped with a Salad of Baby Arugula Tossed in 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

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 in a Sweet Garlic-Zinfandel Vinaigrette

Main Course Choice

Seared **Ashley Farms Chicken** with Confit New Potatoes, Sauteed Asparagus, Oven Dried Spanish Olives, Blistered TN Cherry Tomatoes & Lemon Aioli

~ or ~

Cajun Spiced **Grilled Salmon** with TN Black Eyed Pea Succotash, Wild Baby Arugula & Georgia Peach Chutney

~ or ~

Angel Hair Caprese with Cherry Tomatoes, House Smokes Mozzarella, Fresh Basil & White Balsamic Glaze

Dessert

Milk Chocolate Pot de Creme

\$26.99 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

Angel Hair Caprese with Cherry Tomatoes, House Smokes Mozzarella, Fresh Basil & White Balsamic Glaze

Dessert

Vanilla Bean Creme Brulee

\$23.99 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 & Garlic Croutons

Main Course Choice

Grilled 5 Ounce Certified Angus Beef Tenderloin with Mashed Potatoes, Baby Green Beans & Port Wine Demiglace

~ or ~

Cajun Spiced Grilled Salmon with TN Black Eyed Pea Succotash, Wild Baby Arugula & Georgia Peach Chutney

Dessert

Jack Daniel's Chocolate Pecan Pie

\$34.99 per person plus tax and gratuity

The Lipscomb Luncheon

Main Course Choice

Angel Hair Caprese with Cherry Tomatoes, House Smokes Mozzarella, Fresh Basil & White Balsamic Glaze

~ or ~

Honey-Almond Chicken Salad on a Bed of Baby Field Greens with Sliced Tomatoes, Cucumbers & Hard Boiled Egg

~ or ~

Smoked BBQ Pork Sandwich Tossed in Juniper-Chipotle BBQ Sauce with Ginger Slaw & House Chips

Dessert

Chocolate Zucchini Cake

\$19.99 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 \$150 room rental and a food and beverage minimum of \$1000 plus tax and gratuity.

Friday and Saturday Dinner for a \$150 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 with 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 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 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%.