



## *Reception with Potato Bar*

### *Grazing by the Bar*

Tennessee "Caviar"  
with Baked Pita Chips

International Cheese Selection

Baked Brie Filled with Jam and Nuts  
with Ginger Snaps and Wafers

### *Dinner Buffet*

Salad of Mixed Field Greens and Romaine Hearts  
with Sugared Pecans, Mandarin Oranges, Bleu Cheese Crumbles and  
Balsamic Vinaigrette

"Build Your Own" Mashed Potato Bar  
Buttermilk and Herb Potatoes with Roasted Garlic and Shallots  
Assorted Toppings Include Whipped Herb Butter, Gorgonzola, Vermont  
Cheddar, Sour Cream, Smoked Bacon and Scallions

Roasted Atlantic Salmon  
Whole Sides Served with Cucumber Caper Dill Relish

Bourbon Marinated Tenderloin of Beef  
Served with Homemade Horseradish and Caramelized Onions

Grilled Herb-Marinaded Chicken Breast  
Served with Roasted Chipotle Pepper Sauce

"Silver Dollar" Yeast Rolls and Mini-Baguettes

Grilled Asparagus, Vidalias, Yellow Squash and Zucchini