



Cocktail Reception Selections

Passed Hors d' Oeuvres or Buffet Table

Beef Tenderloin on "Silver Dollar" Yeast Rolls with Aioli	Italian Prosciutto with Fresh Melon
Pesto Parmesan Pinwheels with Roasted Tomato Pepper Jelly	Tuscan Kalamata Olive Artichoke Tapenade
"Popsicle" Lamb Chops with Kiwi Mint Sauce	Roasted Pepper and Goat Cheese Quesadillas with Peach Salsa
Gulf Shrimp with Spicy Remoulade Sauce	Grilled Pizzetta with Sun Dried Tomatoes, Gorgonzola and Basil
Rare Roast Beef Crostini with Herb Caper Mayonnaise	Sun-Dried Tomato Pesto Terrine with Baked Garlic Pita
Pork Tenderloin Medallion on Croustade with Apple Pear Chutney	Herbed Chèvre with Tart Apples and Walnuts on Flat Bread
Mini "Smithfield" Ham Biscuits with Dijon Mayo	Hot Roasted Atlantic Salmon with Remoulade
Coyote Crawfish-Crab Cakes with Jalapeno Tartar	Baked French Brie en Croute with Ginger Wafers
Asian Grilled Chicken Skewers with Thai Peanut Sauce	International Cheese Display with Assorted Savory Crackers
Smoked Salmon "Roses" with Fresh Dill on Belgium Endive	Tennessee "Caviar" Bean-Corn Dip with Tortilla Chips
Goat Cheese with Roasted Shallots and Fig Puree on Crostini	Garden Fresh Crudités with Spinach Artichoke Dip
Roast Duck and Blackberry Compote Bruschetta	Mediterranean Hummus Platter with Olives and Herb Crostini
Fresh Tomato, Shallot and Basil Bruschetta	Seasonal Fresh Fruit with Assorted Berries

Menus are custom designed and priced based on market costs and seasonal availability.

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