



Farm to Table Lunch or Dinner Buffet

Homemade Deviled Eggs

Roasted Tomato-Artichoke-Olive Bruschetta Crostini

Southern Style Pimento Cheese on Flatbread

Spiced Nuts & Ginger Wafers

Artisan Cheeses Selection with Grapes & Berries

Honey, Flatbread, Lavoshe, Croustades

Arugula with Mixed Field Greens, Sugared Pecans, Red & Yellow Heirloom Tomatoes with Balsamic Vinaigrette

Roasted Beet Salad with Feta Cheese & Walnuts

Locally Grown Grilled Late Summer Vegetables

Seared & Roasted Pork Tenderloin with Fruit Chutney

Wild & Long Grain Rice with Dried Cranberries, Toasted Almonds, Currents, Scallions

Roasted New & Sweet Potato Salad, Bleu Cheese, Toasted Walnuts with Scallions

Grilled Chicken with Lemons & Fresh Herbs, served with Roasted Chipotle Pepper Sauce

“Silver Dollar” Yeast Rolls & Mini Corn Muffins with Creamy Herb & Honey Butter

Pick Up Sweets with Fresh Summer Berries

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

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