



Reception Buffet Menu Selection

Passed Hors d' Oeuvres

Herb Goat Cheese with Apples and Walnut on Flat Bread

Olive Tapenade or Italian Bruschetta

Smoked Salmon Mousse on Croustade

Italian Prosciutto with Fresh Melon

Spinach and Feta in Phyllo with Herb Caper Mayonnaise

Grazing Table

Tennessee "Caviar" Served with Pita Chips

Tri Colored Tortilla Chips with Fresh Peach Salsa

Pesto Parmesan Pinwheels with Tomato Pepper Jelly

Garden Fresh Crudités with Spinach-Artichoke Dip

Brie en Croute with Wafers

International Cheese Selection

Sun-Dried Tomato Terrine with Baked Pita Chips

Mediterranean Hummus Platter with Olives, Peppers, Flat Bread

Seasonal Fresh Fruit with Berries

Salads

Mixed Spring Field Greens with Sugared Pecans, Bleu Cheese, Mandarin Oranges, Homemade Citrus, Raspberry or Balsamic Vinaigrette

Roasted New Potato Salad with Bacon, Scallions and Toasted Walnuts

Buffalo Mozzarella with Roma Tomatoes, Basil with Balsamic Vinaigrette

Homemade Caesar Salad with Romaine Heart, Shaved Parmesan Cheese Croutons and Caesar Dressing

Roasted Beet, Goat Cheese & Toasted Walnuts on Spring Mix

Thai Noodle Salad with Julienne Vegetables with Ginger Sauce

Feta Cheese, Roma Tomatoes, Cucumbers, Red Onions and Greek Olives tossed in Pesto Basil Vinaigrette

Corn, Edamame & Bean Salad with Roasted Red Peppers and Scallions marinated in Lime Cilantro Dressing

Oysters on the Half "Raw Bar" ~ Jumbo Gulf Shrimp with Traditional Cocktail Sauce

Antipasto Platter with Genoa Salami, Provolone Cheese, Cherry Tomato, Kalamata Olives, Green Beans, Vidalia Onions, tossed with Fresh Herbs and Extra Virgin Olive Oil

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

44 Natural Bridge Road, Sewanee, Tennessee 37375

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Entrées

Whole Pan-Seared Beef Tenderloin with Fresh Herbs

Grilled Sirloin of Beef or Flank Steak with Stone Ground Dijon Mustard, Horseradish Sauce and Silver Dollar Rolls

Roasted Duck with Fresh Blueberry and Red Wine Reduction Glaze

“Popsicle” Lamb Chops with Fresh Kiwi Mint Sauce

Roast Leg of Lamb with Fresh Herbs and Kiwi Salsa

Roasted Whole Atlantic Salmon with Capers and Cucumber Dill Sauce

Ginger and Soy Glazed Salmon Served with Dill Caper Relish

Grilled Gulf Shrimp with Remoulade Sauce

Scallop and Shrimp Stir Fry with Julienne Vegetables

Grilled Citrus Marinated Chicken Breast with Fresh Mango Pepper Relish

Southern Fried Chicken

Herb Crusted Chicken with Roasted Chipotle Pepper Sauce

Asian Spiced and Grilled Chicken with Thai Peanut Sesame Sauce

Roast Pork Tenderloin with Asian Barbeque Sauce

BBQ Baby Back Ribs or Dry Rubbed-Slow Smoked Pulled Pork

Herb Crusted Pork Loin with Fresh Apple-Pear Chutney

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Side Dishes

Mediterranean Couscous or Quinoa with Roasted Vegetables

Long Grain and Wild Rice with Toasted Walnuts, Fresh Mint, Scallions

Creamy Three Cheese Mac n' Cheese

Bowtie Pasta with Mushrooms, Vidalia Onions, Pecans and Roma Tomatoes

Orzo Pasta with Dried Cranberries & Almonds

Penne Pasta with Artichoke, Sun-Dried Tomatoes, Capers and Fresh Basil

Creamy Polenta "Cakes" with Scallions

Southern Style Creamy Cheddar Cheese Grits ~ Available with Gulf Shrimp

Roasted New & Sweet Potatoes with Fresh Rosemary and Olive Oil

Creamy Roasted Garlic Mashed Potatoes

Wild Mushroom Strudel with Ratatouille with Fresh Herbs

Sautéed Haricots Verts with Toasted Almonds

Fresh Grilled Asparagus with Roasted Heirloom Tomatoes

Grilled Fresh Vegetables including Zucchini, Yellow Squash, Portabella Mushrooms

Roasted Tomatoes with Caramelized Onions and Parmesan Cheese

Stuffed Portabella Mushrooms with Tomatoes, Spinach and Goat Cheese

Dessert Buffet

French Custard Napoleon with Amaretto Cream

Double Fudge Chocolate Mousse Torte with Fresh Raspberry Sauce

Homemade Southern Style Spoon-Bread Pudding with Sweet Bourbon Glaze

Fresh Made Strawberry Shortcake with Vanilla Bean Ice Cream

Apple-Pear Strudel ~ Homemade Fruit Cobblers with Cinnamon Whipped Cream

Lemon or Chocolate Chip Pound Cake ~ Homemade Raspberry or Lemon Sorbet

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