



Vegetarian Feast

Olive & Artichoke Tapenade with Homemade Pita Chips

Italian Bruschetta with Plum Tomatoes served with
Croustades and Italian Flat Bread

Black & White Bean Hummus Platter served with Baked
Pita Chips & Fresh Garden Veggie Crudit 

Roasted Beet, Goat Cheese & Toasted Walnut Salad,
served on Mixed Field Greens with Citrus Vinaigrette

Thai Noodle Salad with Julienne Vegetables served with
Peanut Ginger Sauce

Roma Tomatoes, Feta Cheese, Cucumbers, Olives,
tossed in Pesto Basil Vinaigrette with Slivered Red
Onions

Corn, Edamame, Bean, Roasted Red Peppers Salad,
with Lime Cilantro Dressing

Locally Grown Grilled Summer Vegetables

“Silver Dollar” Yeast Rolls with Herb Butter

Bow Tie Pasta with Sun Dried Tomatoes, Fresh Pesto,
Button Mushrooms, Baby Spinach, Broccoli, Toasted
Pine Nuts, and Shaved Parmesan Cheese

Fresh Seasonal Fruit Selection

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

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