

SOMETHING SPECIAL

20 PERSON MINIMUM

For an event that requires a more formal atmosphere, we suggest a plated meal. Each menu item includes a choice of salad, seasonal garden vegetables, fresh baked rolls and butter, regular and decaffeinated coffee, iced tea and water, and choice of dessert.

∞ **Pork Tenderloin Medallions** \$29.95
Pork tenderloin with roasted butternut squash, wild rice pilaf, haricot vert and a tarragon demiglace.

∞ **Grilled Filet Mignon** \$36.95
Herbed filet mignon atop caramelized shallot whipped potatoes with roasted baby zucchini and trim top carrots with a Port reduction sauce.

∞ **Chicken Ballotine** \$29.95
Stuffed chicken breast with Asiago cheese, roasted red peppers and herb stuffing, served with a light velouté sauce, with wild mushroom and truffle risotto.

∞ **Chicken Rafaela** \$28.95
Tender chicken breast covered with a light artichoke cream sauce with herb roasted new potatoes and fresh garden ratatouille.

∞ **Herb Seared Salmon** \$29.95
Served with Yukon gold whipped potatoes, grilled seasonal vegetables and a citrus hollandaise sauce.

SALAD CHOICES FOR SOMETHING SPECIAL

Tossed - Mixed greens with cucumbers, tomatoes, carrots with Balsamic vinaigrette.

Belmont - Spring mix with mandarin slices, fried wontons, spiced pecans and poppy seed dressing.

Caesar - Romaine lettuce, Parmesan cheese, croutons, and Caesar dressing.

Strawberry Fields - Spring mix with strawberries, Gorgonzola, pecans and raspberry balsamic vinaigrette.

DESSERT CHOICES FOR SOMETHING SPECIAL

Chocolate Lovin' Spoon Cake
Key Lime Pie
Bourbon Street Pecan Pie
Classic Cheesecake with Fresh Berry Sauce
Carrot Cake
Apple Crumb Cake with Caramel Sauce
Bananas Foster Trifle



MAKING YOUR RESERVATION

As the largest house museum in Tennessee, we take great pride in giving a personalized, informative tour. Currently, 15 rooms are open to visitors. Much of the tour takes place on the house's lower level, although there is an upstairs portion of the tour. Tours generally last one hour. Please allow additional time for loading, unloading, restrooms, and of course, our gift shop.

We hope you have enjoyed our tour menu. If you would like to make a reservation please call 615-460-5459 or email kate.wilson@belmont.edu. We will be happy to schedule your group tour, no matter how early or late. Once you have contacted our group sales office and selected a date a confirmation email or letter will be sent.

Full payment is due three days before arrival. We accept Visa, MasterCard, Discover, checks and cash. If you have any last-minute additions to your group, the remaining balance is due upon arrival.



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www.belmontmansion.com

BELMONT MANSION

2011 GROUP TOUR MENU



www.belmontmansion.com

FINE DINING AT BELMONT



Belmont Mansion is an excellent choice for your group's next breakfast, luncheon or dinner. We offer an extensive menu with many delicious selections personally created by our in-house catering staff.

Guests will enjoy savory entrees in the elegant 19th Century Grand Salon.

Pricing is all inclusive. Every meal package includes a tour of the mansion, seating at round tables of eight, brocade linens, china and a professional wait staff. Gratuity is optional.

Our dedicated staff will help you choose a menu selection and room setup that works for you. Our commitment is to provide your guests with an unforgettable experience. Questions concerning the menu or planning details should be directed to our sales office, 615-460-5459. We welcome your requests.



BREAKFAST 10 PERSON MINIMUM

ALL BREAKFASTS INCLUDE REGULAR AND DECAF COFFEE, HOT TEA WITH LEMONS AND HONEY

☞ **Eye Opener** \$15.95

An assorted pastry basket of mini muffins and Danish served with a seasonal sliced fruit tray and orange juice.

☞ **Lighter Side** \$18.50

Fresh-sliced fruit, oatmeal bran muffins, and wild berry granola parfaits with a choice of one of the following:
Spinach, mushroom and cheddar quiche
Roasted garden vegetable and Swiss cheese quiche
Bacon, sausage and cheddar quiche
Four cheese and caramelized onion quiche

☞ **Grand Southern Breakfast Buffet** \$19.95

Start with scrambled eggs
Then choose one from each of the following two categories:
Sausage, bacon, or country ham
Baby red potato, onion and green pepper hash, or cheddar cheese grits
Biscuits and gravy

LUNCH AND DINNER

20 PERSON MINIMUM
☞ **The San Antonio** \$23.95

Mixed green salad with tomato, cucumbers, Colby jack cheese, and tortilla strips served with Southwest ranch dressing. Grilled chicken with a fire roasted corn and black bean relish, sliced beef carne asada, cilantro fried rice, black beans, cumin spiced vegetables, chips and salsa, and cinnamon crisps.

☞ **Louisiana Plantation** \$24.95

Creole potato salad with roasted tomato vinaigrette, chicken gumbo, shrimp etouffee, red beans, dirty rice, roasted corn on the cob, and bananas foster trifle.

☞ **Tennessee BBQ** \$23.50

Smoked pulled pork and your choice of BBQ chicken or fried chicken, baked beans, red bliss potato salad, coleslaw, spicy corn muffins, and caramel apple pie. **(Substitute Baby Back Ribs for Pulled Pork: \$5 per person)**

☞ **The Grand Tour** \$24.95

Select two of the following pastas: lasagna (meat or vegetarian), Italian sausage baked ziti, three-cheese baked ziti, chicken and mushroom alfredo, garden vegetable primavera or linguine with classic marinara. Served with classic Caesar salad, roasted vegetable medley, garlic bread sticks and choice of tiramisu or cheesecake.

☞ **Sweet Magnolia** \$27.95

Fried chicken or grilled chicken with a light velouté sauce, sliced strip loin with mushroom demiglace, marinated cucumber, tomato and red onion salad, garlic whipped potatoes, squash au gratin, fresh green beans with almond butter, yeast rolls and honey butter and apple crumb cake with caramel sauce

Lunch/Dinner options are served buffet style and include iced tea and water.