

MENU



OPTIONS

BUFFETS

**vegetarian options as well as custom menus are available and welcome at Bell Mill Mansion*

SALADS

- Garden Greens - cherry tomatoes, English cucumbers, French radishes, julienne carrots, champagne vinaigrette
- Caesar Salad - hearts of Romaine lettuce, shaved Parmesan cheese, herbed croutons, Caesar dressing
- Organic Spring Greens – fresh strawberries, shredded smoked gouda, candied pecans, sweet fig balsamic dressing
- Penne Pasta - tomatoes, olives, artichokes, basil pesto
- Farm Apple Cranberry Salad - baby arugula, walnut crusted goat cheese medallion, apple cider vinaigrette
- Golden Beet Salad - baby arugula, pistachios, citrus vinaigrette
- Baby Spinach Salad - julienne carrots, applewood bacon, shaved Parmesan, maple-mustard vinaigrette
- Buffalo Mozzarella - red & yellow vine-ripened tomatoes, fresh basil, aged balsamic vinegar, extra virgin olive oil
- Greek Salad – hearts of Romaine lettuce, Kalamata olives, diced cucumber, feta cheese, pepperoncinis, Greek dressing
- Mini Wedge Salad – crumbled bacon, diced tomato, bleu cheese dressing

ENTREES

- Sliced Beef Tenderloin - horseradish cream
- Sliced Beef Brisket – strawberry balsamic glaze
- Prime Rib – au jus, horseradish
- Blackened Seared Salmon – grilled lemon
- Maryland Style Crab Cakes – remoulade
- Seared Scallops - orange marmalade bacon topped
- Shrimp and Grits - white wine cream sauce
- Sliced Bourbon Glazed Pork Tenderloin - honey grain mustard sauce
- Barbeque Pork Shoulder – southern barbecue glaze
- Parmesan Encrusted Chicken – roasted tomato coulis
- Smothered Chicken – wilted spinach, feta, and sundried tomatoes
- Chicken Chesapeake – topped with crab meat lemon butter sauce
- Herb Roasted Chicken Breasts - cream sauce, barbecue glaze, or Italian tomatoes and basil
- Southern Fried Chicken - hand battered and buttermilk fried
- Penne Pasta – artichokes, sun-dried tomatoes, basil cream sauce
- Stuffed Portobello Caps – vegetarian stuffed and panko topped

SIDES

- Homemade Mashed Potatoes
- Grilled Corn on the Cob
- Sautéed Mushrooms
- Southern Style Green Beans
- Southern Succotash
- Roasted Sweet Potato
- Red Ranch New Potatoes
- Macaroni and Cheese
- Sautéed Vegetable
- Grilled Asparagus
- Roasted Red Peppers, Artichokes, Tomatoes, Zucchini
- Italian Pasta Salad
- Brown Sugar Baked Beans
- Creamy Cole Slaw
- Southern Potato Salad
- Tortellini Pasta in Alfredo Sauce

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18% Service Charge, 9.25% TN Sales Tax, and venue rental are added to all food and beverage per person pricing.