

# The Easy Goer

## **First course:**

**Belmont House Salad-** *Iceberg lettuce, tomatoes, cucumbers carrots and Kalamata olives served with Balsamic Vinaigrette dressing*

## **Entrée: (Please select one)**

**Homeland Pot Roast of Beef-** *Succulent pieces of slow roasted beef pot roast stewed with a mixture of hearty vegetables and served with rich chunky pan gravy*

**Lemony Chicken Breast-** *Tender pieces of lightly sautéed chicken breast topped with a citrusy lemon herb sauce with a hint of cream and thyme*

**Pommery Pork Medallion-** *Slowly roasted loin of pork basted with a tangy Pommery mustard glaze*

**Herb crusted Salmon-** *Herb snips, white wine and seasonings adorn this baked salmon dish*

**Mediterranean Purse-** *Cous-Cous, roasted vegetables and asiago cheese filled wheat pastry shell (advance notice for this option 72 hours)*

## **All Entrees served with:**

**Garlicky Mashed Potatoes-** *A smooth mixture of roasted garlic, cream and potatoes gently folded together and glazed with a light coating of butter*

**Hot Market Vegetable with herbs-** *hand selected vegetables steeped in boiling hot water lightly tossed in seasoned salt mix with herbed oil*

**Fresh Luncheon Rolls and Butter**

## **Dessert: (Please select one)**

**Tartuffo with raspberry sauce**

or

**Warm Apple Pie with Caramel**

**Coffee, Decaffeinated and Tea Service**