

## *Belmont Breakfasts*

*Morning Glory:* An assortment of pastries, including mini Danish and mini muffins, tastefully accompanied by carafes of energizing orange juice - \$14.95 per person.

*Day Lily:* Scrambled eggs served with a choice of sausage, bacon, or country ham (additional choices are \$2 per person). Accompanied by a choice of baby red potatoes, onion and green pepper hash, or cheddar cheese grits. Biscuits with gravy or breakfast pastries served with butter and preserves round out this hearty good morning - \$19.95 per person.

## *Tour on the Go*

*Have a jam-packed day of sightseeing? This option features express boxed lunches that can be eaten en route to your next destination. \* Our signature sandwiches and wraps can be prepared to suit your event and are packaged with fruit, gourmet potato chips, your choice of cookies or brownies, and assorted bottled beverages. Mixed green or pasta salads can be substituted in place of potato chips for \$1.\*\**

*Bistro Grill* - \$18.50 - Grilled herb chicken breast topped with melted mozzarella, pesto mayonnaise, bacon, lettuce & tomato served on savory Focaccia bread.

*Ham and Cheese Croissant* - \$18.50 - Ham and Havarti cheese on a croissant with Applewood smoked bacon, lettuce, and tomato.

*Honey Pecan Chicken Salad* - \$18.00 - Delicate blend of honey roasted pecans and chicken breast, lettuce and tomato on a buttery croissant.

*Club Wrap* - \$17.75 - Sliced ham, turkey, Applewood smoked bacon and Swiss topped with Dijon-mayonnaise, lettuce, and tomato.

*Smoked Turkey Sandwich* - \$18.50 - Turkey, Applewood smoked bacon, and Provolone blend nicely with roasted garlic mayonnaise, lettuce, and tomato, all served on marble rye.

\* For groups of 10 people or more.

\*\*Vegetarian options are also available.

## *Plated Lunch/Dinner Options*

### *Hot Buffets with a Themed Twist*

*Rio Grande* –(previously known as South of the Border) \$25.95 - Savor the flavors of the southern border with a grilled chicken entrée accompanied by fire-roasted corn and black bean relish, sliced beef carne asada, cilantro-fried rice, black beans, and Cumin-spiced vegetables. Enjoy alongside a mixed green salad with tomato, cucumbers, Colby Jack cheese, and tortilla strips drizzled with southwest ranch dressing. Chips served with salsa and cinnamon crisps add that sweet and spicy crunch.

*Mardi Gras* (previously known as Geaux Cajun) - \$25.95 - Take your taste buds on a trip to New Orleans with a tantalizing array of Cajun classics. This hot buffet includes Creole potato salad with roasted tomato vinaigrette, chicken gumbo, Shrimp Etouffee, red beans, dirty rice, roasted corn on the cob, and Banana Foster Trifle.

*Viva Italia* (Italian Feast)- \$24.50 - Choose two pastas on this tour of Italy: lasagna (meat or vegetarian), Italian sausage baked ziti, three cheese baked ziti, chicken and mushroom Alfredo, garden vegetable Primavera, or linguine and marinara. Pastas are served with a classic Caesar salad, roasted vegetable medley, hot garlic bread sticks, and your choice of tiramisu or cheesecake.

*Sweet Magnolia* - \$27.95 - Return to the comforts of home with fried or grilled chicken, drizzled with a light volute sauce, and sliced strip loin with mushroom Demiglace. Marinated cucumber, tomato and red onion salad, garlic whipped potatoes, yellow squash and tomato au gratin, and fresh green beans with almond butter round out this classic meat and three, accompanied by yeast rolls with honey butter and a dessert of sweet apple crumb cake with caramel sauce.

*Los Trópicos (Caribbean Isle)* - \$25.95 - Go tropical with cilantro-grilled chicken with pineapple salsa, accompanied by jerk roasted pork loin served with tomatillo-lime sauce, saffron rice, black beans, and roasted vegetables. Enjoy alongside a citrus salad with Cumin vinaigrette and Piña Colada cake topped with rum icing.

### *Culinary Classics*

*Roasted Pork Tenderloin Medallions* - \$30.95 - Flavorful pork tenderloin served with roasted butternut squash, wild rice pilaf, haricot vert (green beans), and a Tarragon Demiglace.

*Grilled Filet Mignon* - \$43.00 - Herb filet mignon atop caramelized shallot whipped potatoes accompanied by roasted baby zucchini and trim top carrots, drizzled with Port wine reduction sauce.

*Chicken Ballottine* - \$32.95 - Stuffed chicken breast with Asiago cheese, roasted red peppers and herb stuffing, served with a light volute sauce and wild mushroom and truffle risotto.

*Cajun Crab Cake* - \$35.95 - Cajun lump crab cake over dirty rice with roasted corn and tomato salad, topped with a spicy sundried tomato cream sauce.

*Cilantro-Lime Chicken* - \$31.95 - Grilled chicken marinated with cilantro-lime dressing served with chili rice, roasted vegetables, and a roasted poblano pepper cream sauce.

*Stuffed Pork Roulade* - \$38.00 - Center cut pork chop stuffed with cornbread and apple stuffing, accompanied by whipped sweet potatoes, sautéed garden vegetables, and herb jus.

### *Sweet Afterthoughts*

#### *Dessert and Coffee*

*Put On Your Sundae's Best* - \$14.00 per person\* - Create your own unique treat with Belmont Mansion's ice cream Sundae bar. Choose from Vanilla Bean or Chocolate Ice Cream as a base, then top with strawberry, caramel, and/or chocolate syrups. For that extra creative twist, add toppings that include crumbled Oreos, M&Ms, rainbow sprinkles, crumbled Snickers, crushed pineapple, and peanuts. And of course, because no Sundae is complete without them, finish with whipped cream and a cherry.

*Oh My, Cakes and Pies!*

Choose one tantalizing temptation to accompany your "Culinary Classics" menu:

*Chocolate Lovin' Spoon Cake*

*Lemon Layer Cake*

*Key Lime Pie*

*Raspberry Cheesecake*

*Key Lime Brulee Cheesecake*

*Bourbon Pecan Pie*

*Strawberry La Bomba*

*Classic Cheesecake with Fresh Berry Compote*

*Carrot Cake*

*Angel Food Cake with Seasonal Berries and Whipped Cream*

*Apple Crumb Cake with Caramel Sauce*

*Almond Cake with Passion Fruit Mousse*

*Banana Foster Trifle*

*Piña Colada Cake with Rum Icing*

\*Minimum of 25 guests please