BESS BARDENS SPRING LUNCHEON

Tuesday, May 21, 2019

WILLIAM PENN INN 1017 Dekalb Pike, Gwynedd, PA 19436



Program – Turn of the 20th Century Immigration to Philadelphia Area Presented by: Caroline Golab, PhD

Registration & Coffee -10:00 a.m. Business Meeting -10:30 a.m. Program - 11:00 a.m. Lunch - 12:15 p.m. Raffle - 1:00 p.m.

Luncheon selections include rolls and whipped butter, house salad, coffee, or tea.

- 1. **MEATLOAF WELLINGTON** Inn-made meatloaf crowned with a wild mushroom duxelle & baked in a buttery puff pastry crust; served on a pool of Madeira demi-glace. Served with au gratin potatoes & broccoli baked with citrus butter.
- 2. **TANGERINE-GRILLED SALMON** Fillet of Atlantic salmon brushed with a tangy tangerine mustard glaze. Served with au gratin potatoes and broccoli baked with citrus butter.
- 3. **MEDITERRANEAN PASTA** Roasted red & yellow peppers, sun-dried tomatoes, calamata olives, feta cheese and broccoli rabe; lightly sautéed and tossed with campanelle pasta in a basil pesto & roasted red pepper purée.

Dessert: KEY LIME PIE - Key lime custard baked in a traditional graham cracker crust; topped with whipped cream and citrus confetti and served with a tropical fruit salsa.

Make checks payable to **BBS** for \$35 for luncheon, and \$10 one-time fee for **new** membership. Please return the slip at the bottom with your luncheon selection by May 10, 2019 to:

Pam Lahr, 329 Bunker Hollow Road, Doylestown, PA 18901

Questions – contact Vickie Sierchio at vlsierchio@gmail.com or 215-884-0717

 Cut here

 Return by May 10

 Name (for name tag)

 Address

 Phone number

 Email

 Chapter name and number

 Luncheon selection

 Allergies

 Please circle: Luncheon - \$35