

PICK UP – DROP OFF MENU

Filet Mignon

grilled tenderloin of beef served whole with side of horseradish, horseradish aioli,
grain mustard, petite dinner rolls
-320

Whole Smoked Salmon

seasoned and Inn smoked, served with chopped egg, diced red onion, capers, lemon,
lemon zest aioli, assorted crackers and crostini
-125

Maki Rolls

20 each seared Ahi tuna, barbecue salmon and California rolls
served with wasabi horseradish, pickled ginger, sweet soy
-90

Canapé Platter

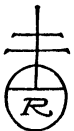
20 each curry chicken phyllo cups,,
goat cheese stuffed peppadews, Tuscan skewers
-105

Crab Cake Bites

lump crab, chive and roasted red pepper rémoulade
-65 per 25 each

Pickled Vegetable and Hummus Platter

assorted Inn pickled vegetables with lemon pepper hummus, pepperoncini,
Kalamata olives, roasted red peppers, crackers and crostini
-60



10% service charge and taxes are additional

Please provide the Inn with a guaranteed pre-order 3 days before your dinner service

Any equipment provided by The Roycroft Inn must be returned within 24 hours of event

The Roycroft Inn is not responsible for paraphernalia provided by client for use in their event