

## SHOWER MENU

### *Starters*

**Champagne Punch**

**Citrus Fruit Punch**

### *Soup or Salad*

**Seasonal Salad**

**Cup of Soup du Jour**

### *Entrees*

*served with soup du jour as first course*

**Grilled Chicken Caesar** ~ *crisp romaine lettuce tossed with Caesar dressing, aged Parmesan, grilled chicken, Kalamata olives and croutons*

**Roycroft Cobb Salad** ~ *with egg, bacon, Gorgonzola cheese, avocado, grilled chicken and basil dressing*

*served with Inn salad as first course*

**Craftsman Quiche** ~ *First Light Creamery cheddar and broccolini*

**Lump Crab Cakes** ~ *with chive crème fraiche and greens*

**Lemon Rosemary Chicken** ~ *oven roast with citrus and fresh rosemary*

**Victory Garden Penne** ~ *peas, broccoli, greens, parmesan and olive oil*

**Roasted Salmon** ~ *served with a lemon herb beurre blanc*

**Coastal Crepes** ~ *seafood, tomatoes, leeks with a tomato saffron sauce*

**Crepes "Fleur de Bois"** ~ *wild mushrooms, shallots, chicken and Fontina cheese with a light cream sauce*

*and for dessert:*

### **Inn Made Cake**

*choice of chocolate or yellow cake with fruit or frosting filling and buttercream icing specific to your event*

-34 per person, inclusive of tax and gratuity

Includes chefs choice of starch and vegetable where appropriate,  
Inn made breads, freshly brewed coffee, tea and soft drinks.

Client may offer up to three choices, providing the Inn a guaranteed pre-order three days prior to luncheon  
specific cake requests available for an additional charge

