

SHOWER LUNCHEON MENU

minimum of 20 people

Starters

Champagne Punch

Citrus Fruit Punch

Soup or Salad

Seasonal Salad

Cup of Soup du Jour

Entrées

Pre select 3 of the following

(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 chipotle aioli and roasted corn salsa*

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*

Dessert

Inn Made Cake

Customized to your needs by our Inn house pastry chef

~ 36 per person, inclusive of tax and gratuity

Includes with chef's 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 business days prior to luncheon. Menu and pricing are subject to change. Specific cake requests available for an additional charge.

