

A ROYCROFT BUFFET

minimum of 20 people

*all buffets are served with Inn baked breads, creamy butter,
assorted relishes and pickled vegetables, freshly brewed coffee and hot tea*

Salad

choose one / all salads are plated and served or pre set

Seasonal Salad Leaves
with choice of Inn made dressing

Caesar Salad
with classic Caesar dressing

Vegetable

Seasonal Vegetables

Potato

choose one

**Sour Cream Whipped ~ Herb Roasted Baby Red ~ Au Gratin ~ Wild Rice Pilaf
Chilled Pasta Salad**

Entrées

Lunch ~ choose two // Dinner ~ choose three

- **Roast Top Round of Beef** ~ served au jus with horseradish
- **Inn Roast Turkey** ~ served with sage gravy
- **Pan Seared Chicken** ~ boneless with lemon thyme velouté
- **Baked Ziti** ~ marinara basil sauce, mozzarella cheese
- **Macaroni & Cheese** ~ three cheese béchamel and orecchiette pasta
- **Victory Garden Penne** ~ sautéed seasonal vegetables with penne and pesto
- **Lemon Rosemary Chicken** ~ oven roasted Frenched breast of chicken with citrus and fresh rosemary
- **Roast Jerk Pork** ~ with mango chutney
- **Faroe Islands Salmon** ~ grilled with lemon herb beurre blanc
- **Lasagna** ~ traditional or vegetable

Dessert

A selection of Inn made pastries

Lunch ~ 27 per person // Dinner ~ 32 per person

*Gratuity, service charge and taxes are additional.
Carvers and attendants are available for an added fee
Menu and pricing subject to change*

