

A LUNCHEON AT THE INN

(Entrée - pre select three 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 house salad as first course

Craftsman Quiche

First Light Creamery cheddar & broccolini

Lump Crab Cakes

with chipotle aioli and roasted corn salsa

Lemon Rosemary Chicken

Oven roasted Frenched breast of chicken with citrus and fresh rosemary

London Broil

sliced flank steak in a soy lime marinade, vegetables, over mushroom rice

Victory Garden Penne

peas, broccoli, greens, mushrooms, parmesan and olive oil

Roasted Faroe Islands Salmon

served with a lemon herb beurre blanc

Coastal Crêpes

seafood, tomato, leeks finished with a tomato saffron sauce

Crêpes "Fleur de Bois"

wild mushrooms, shallots, chicken and Fontina cheese with a light cream sauce

Dessert – choose one of the following for all guests

Vanilla Ice Cream

with chocolate syrup, fresh whipped cream and seasonal berries

Lemon Sorbet

served in a frozen sundae glass with mint

Apple Crisp

baked, caramel crumb topping, served warm

Seasonal Craftsman Roulade

Fresh Inn made cake rolled with infused cream, served with fresh whipped cream and seasonal garnish

~ 22 per person

Includes chefs choice of starch and vegetable where appropriate, Inn made breads, freshly brewed coffee, tea and soft drinks. Gratuity, service charge and taxes are additional. 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.

