

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 Frenched breast of chicken with citrus and fresh rosemary

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

Roasted Faroe Island 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 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 business days prior to luncheon. Menu and pricing are subject to change. Specific cake requests available for an additional charge.

