

## A ROYCROFT BUFFET

*minimum of 25 people*

*all buffets are served with Inn baked breads, creamy butter,  
assorted relishes and pickled vegetables, fresh seasonal vegetables with herb butter,  
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

### *Potato – Rice – Grain*

*choose one*

**Roasted Garlic & Sour Cream Mashed ~ Herb Roasted Baby Red**

**Au Gratin ~ Wild Rice Pilaf ~ Couscous 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** ~ with fresh herb marinade and lemon herb velouté
-  **Barbecue Chicken** ~ grilled with an Inn made barbecue sauce
-  **Apple Cider Brined Pork Loin** ~ with apple, cranberry chutney
-  **Faroe Islands Salmon** ~ grilled, fresh herbs, roasted garlic and lemon butter sauce
-  **Baked Ziti** ~ with fresh basil and marinara sauce, mozzarella cheese
-  **Macaroni & Cheese** ~ three cheese béchamel and orecchiette pasta
-  **Victory Garden Penne** ~ sweet peas, mushrooms, roasted red peppers, heirloom tomato, basil pesto and grated Parmesan cheese
-  **Lasagna** ~ traditional or vegetable
-  **Vegan Coconut Curry** ~ vegan Italian sausage, squash, snap peas, broccoli, cauliflower, chickpeas and red bell peppers, Basmati rice, fresh cilantro, toasted peanuts

### *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.*

