

## A LUNCHEON AT THE INN

*(Pre-select three of the following)*

*served with soup du jour as first course*

**Grilled Chicken Caesar** ~ crisp romaine lettuce, Caesar dressing, aged Parmesan, grilled chicken, Kalamata olives, croutons

**Roycroft Cobb Salad** ~ with egg, crispy bacon, Gorgonzola cheese, avocado, grilled chicken and basil dressing

**First Light Creamery Goat Cheese Salad** ~ prepared seasonally

*served with house salad as first course*

**Craftsman Quiche** ~ with broccoli and cheddar cheese ~ *or* ~ Ham, swiss and mushroom

**Maryland Style Crab Cakes** ~ with chipotle aioli

**Lemon Rosemary Chicken** ~ herb marinated breast of chicken, oven roasted and served with a citrus and fresh lemon rosemary cream sauce

**Top Filet of Sirloin** ~ seasoned and grilled, demi-glace

**Victory Garden Penne** ~ sweet peas, mushrooms, roasted red peppers, heirloom tomato, basil pesto and grated Parmesan cheese

**Faroe Islands Salmon** ~ pan seared, fresh herb salt, roasted garlic and lemon butter sauce

**Crêpes “Fleur de Bois”** ~ wild mushrooms, shallots, chicken, Fontina cheese, 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**

With fresh mint

### **Apple Crisp**

baked, caramel crumb topping, served warm

### **Seasonal Cheesecake**

Fresh Inn made cheesecake served with whipped cream and seasonal garnish

**~ 25 per person**

*Includes chef's choice of starch and vegetable where appropriate,*

*Inn made breads, freshly brewed coffee and tea.*

*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.*

