

SHOWER LUNCHEON MENU

minimum of 30 people

Complimentary

Champagne Punch

Citrus Fruit Punch

Soup or Salad

Seasonal Salad

Petite Caesar Salad

Cup of Soup du Jour

Shrimp and Lobster Bisque ~ additional ~3 per guest

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, crispy bacon, Gorgonzola cheese, avocado, grilled chicken and Balsamic vinaigrette*

First Light Creamery Goat Cheese Salad ~ *Prepared seasonally*

(served with choice of salad as first course)

All entrees are served with rice pilaf, seasonal vegetables with fresh herb butter and appropriate garnishes

Craftsman Quiche ~ *with Broccoli and Cheddar cheese ~ or ~ Ham, swiss cheese and mushroom*

Maryland 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*

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

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

Crêpes "Fleur de Bois" ~ *wild mushrooms, shallots, chicken and Fontina cheese with a light cream sauce*

Dessert

Inn Made Cake

Customized by the Roycroft pastry chef

~ 32 per person

*Includes chef's 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. Gratuity, service charge and taxes are additional.

