

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 ~ Baked Potato**

Entrées

Lunch ~ choose two // Dinner ~ choose three

- 🍷 **Roast Top Round of Beef** ~ served au jus with horseradish
- 🍷 **Inn Roast Turkey** ~ served with sage gravy
- 🍷 **Lemon Rosemary Chicken** ~ with fresh herb marinade and fresh lemon rosemary cream sauce
- 🍷 **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 ~ 29 per person // Dinner ~ 33 per person

*Carvers and attendants are available for an added fee
Gratuity, service charge and taxes are additional.
Menu and pricing subject to change.*

