

## 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*

**~ 34 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.*

