

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 ~ 31 per person // Dinner ~ 36 per person

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

