

ROYCROFT BUFFET

Salad

choice of

Medley of Tossed Greens
with choice of Inn made dressing

Caesar Salad
with parmesan Tuscan dressing

all salads are plated and served or pre set

Vegetable

choose one

Seasonal Vegetable Medley ~ Broccoli and Red Peppers ~ Green Bean Amandine
all selections are tossed with fresh herb butter

Potato

choose one

Sour Cream Mashed ~ Herb Roasted Baby Red ~ Au Gratin ~ Rice Pilaf

or

Chilled Pasta Salad

with fresh basil, sun dried tomatoes, kalamata olives and olive oil

Entrées

Lunch ~ choose two // Dinner ~ choose three

- 🕒 **Roast Top Round of Beef** ~ served au jus with fresh horseradish
- 🕒 **Inn Roast Turkey** ~ served with sage mayonnaise and cranberry chutney
- 🕒 **Grilled Chicken Barbecue** ~ with a fire roasted corn and Chipotle pepper salsa
- 🕒 **Traditional Lasagna** ~ with beef, cheese and marinara
- 🕒 **Vegetable Lasagna** ~ with seasonal vegetables, white sauce and cheese
- 🕒 **Vegetable Pasta Primavera** ~ sautéed seasonal vegetables with penne and pesto
- 🕒 **Shrimp Stir Fry** ~ sweet shrimp quickly sautéed teriyaki style with vegetables and rice
- 🕒 **Panko Crusted Chicken Breast** ~ with a Maple, Dijon mustard sauce
- 🕒 **Roast Pork Roulade** ~ with a spinach, Gorgonzola cheese and pine nut stuffing
- 🕒 **Asian Vegetable Stir-Fry** ~ sautéed Asian vegetables, teriyaki sauce and white rice
- 🕒 **Atlantic Salmon** ~ grilled or poached with lemon, tarragon sauce

Dessert

our famous display of assorted cakes, desserts and pastries

all buffets are served with

- 🕒 Inn baked breads and rolls, creamy butter
- 🕒 assorted relishes and pickled vegetables
- 🕒 freshly brewed coffee and hot tea

Lunch ~23 // Dinner~28

*menu and pricing subject to change
gratuity, service charge and taxes are additional
hand carvers and attendants are available for an additional fee*

