

SHOWER MENU

Starters

Champagne Punch

Citrus Fruit Punch

Soup or Salad

Seasonal Salad Leaves
with Inn balsamic vinaigrette

Cup of Soup
made fresh daily

Entrees

served with soup du jour as first course

Grilled Chicken Caesar ~ crisp romaine lettuce tossed with Caesar dressing, aged Parmesan, kalamata olives, and seasoned croutons

Ahi Tuna Salad ~ with greens, mango citrus slaw, wasabi and pickled ginger vinaigrette

Grilled Shrimp Salad ~ with tomatoes, fresh basil, fresh mozzarella cheese and balsamic vinaigrette

Roycroft Cobb Salad ~ with chopped egg, bacon, Gorgonzola cheese, scallions, avocado, grilled chicken and basil dressing

served with fresh house salad as first course

Inn Made Quiche ~ country vegetable cheddar ~ or ~ ham, mushroom and Swiss cheese

Maryland Crab Cakes ~ fried and served with an oven roasted corn relish and red pepper rémoulade

Panko Crusted Chicken ~ pan seared and served with a maple, Dijon mustard sauce

Pasta Primavera ~ crisp seasonal vegetables tossed with pasta and seasoned olive oil

Poached Salmon ~ lightly poached in white wine, served with a lemon tarragon sauce

Filet of Sirloin ~ grilled and served with a rich demi-glace

Phoenix Crêpes ~ chicken, shrimp and vegetables in a thin French crepe with a Parmesan and dill beurre blanc

and for dessert:

Inn Made Cake

-30 per person, inclusive of tax and gratuity

Includes chefs 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 days prior to luncheon.

