



The ROYCROFT Inn

Banquet Menu : Desserts for Banquets

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Tarts

Glazed Fresh Fruit Tart

Granny Apple Caramel Tart

Croquembouche Tart

Strawberry Tart

Cheesecakes

Chocolate Decadence

Peanut Butter

Pumpkin

Traditional New York Style

Layer Cakes

Chocolate Mousse Cake

Strawberries and Cream Cake

White Chocolate Cake

Boston Cream Torte

Please choose one dessert from above for your party at \$6.00 per person

Specialties of the House (\$7.00 per person)

Crème Brulee

Chocolate Truffle Cake

Ice Cream in a Cookie Tulip Cup

White Chocolate Mousse with Raspberry Coulis

Specialty Coffees

Irish Coffee ~ Tullamore Dew or Jamison

French Coffee ~ Grand Marnier

Emerald Isle Coffee ~ Baileys Irish Cream

B-52 Coffee ~ Baileys, Grand Marnier, Kahlua

Monk's Rope Coffee ~ Frangelico and Dark Creme de Cacao

Spanish Coffee ~ Tia Maria and Brandy

Prince Charles Coffee ~ Drambuie

The Roycroft Inn also offers

Cognac & Armagnac

Courvoisier VS

Martell VSOP

Remy Martin VSOP

Flavored Lattes

Cappuccino

Espresso

Single Malt Scotch

Glenlivet(12 yr), Dalwhinnie(15yr)

Martell Cordon Bleu
Larressingle Armagnac VSOP

Glenkinchie(10 yr), Lagavulin(16 yr)
Cragganmore(12 yr), Oban(14 yr)
Talisker(10 yr), Laphroaig

Port and Dessert Wines

Sandeman's Founder's Reserve Porto
Cockburn's Tawny Port
Cockburn's Special Reserve
Dry Sack
Harvey's Bristol Cream
Nivole Moscato D'Asti

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[Back to Menu](#)