



Concordville Inn 2018 Thanksgiving Day

Served in our Gold Ballroom from 12:00 P.M. – 7:30 P.M.

Coffee, Tea, Decaffeinated Coffee and Non Alcoholic Drinks
(Cash bar Available for Alcoholic Beverages)

Buffet Featuring:

Appetizer and Salads

Sliced Fresh Fruit, Domestic and Imported Cheeses and Crackers & Fresh Crudit  and Dips
North American Smoked Salmon & Peel n' Eat Shrimp with Cocktail Sauce, Poached Salmon with Cucumber Dill Green Mustard Sauce,
Grilled Vegetables Drizzled with Balsamic Reduction to include Asparagus, Zucchini & Red Onion, Arcadian House Salad & Concordville
Salad Served with Ranch, Lemon Honey Mustard, Poppy Seed & Balsamic Vinaigrette Dressing, Classic Caesar Salad, Kennett Square
Mushroom Salad, Seafood Salad, Greek Salad, Oriental Chicken Salad, Pasta Salad, Potato Salad, Tomato Mozzarella Salad, Pickled Beets
& Cucumber & Onion Salad, Classic Cole Slaw

Antipasto

A Gourmet Selection of Prosciutto Ham, Capicola, Sopressetta, Genoa Salami, Noccachini, Shaved Parmesan and Blue Cheese Crumbles,
Cherry Peppers, Marinated Artichokes, Roasted Red Peppers, Grilled Vegetables with Balsamic Vinaigrette,
Ripe and Green Olives, Pepperchini, and Assorted Breads

Soup Stations

Cream of Mushroom & Snapper Soup Accompanied by Corn Bread, Assorted Breads & Dinner Rolls

Entrees

Chicken Piccata

Boneless Breast of Chicken, Saut ed with Butter, Garlic, White Wine & Lemon Juice, Sun Dried Tomatoes, Capers and Mushrooms

Fried Crab Cakes "House Specialty"

Jumbo Lump Crab Cakes Made with Our World Famous Original Recipe

Virginia Baked Ham with Pineapple Ham Glaze

Flounder Washington

Fresh Broiled Rounds of Flounder, Stuffed with Jumbo Lump Crab Imperial and Asparagus Spears,
Drizzled with Lemon Butter

Seafood Newburg

Clams, Shrimp, Scallops and Lump Crabmeat, Served in a B chamel Sauce

Portobello Mushroom

Char-Grilled Portobello Cap Stuffed with Saut ed Spinach, Roasted Red Peppers and Sharp provolone Cheese Finished with Balsamic
Reduction

Starch and Vegetables

Traditional Stuffing / Garlic Mashed Potatoes / Maple Glazed Yams / Long Grain Wild Rice / Fresh Vegetable Medley

Action Stations

Roast Turkey Breast with Veloute Sauce "Sliced by Our Chef"

Roast Prime Rib of Beef in Natural Sauces "Sliced by Our Chef"

Pasta Al Minuto Station ~ "Prepared by our Chef"

Cheese Tortellini, Tri-Colored Bowtie and Penne Pastas Tossed to Order with Choice of Roasted Garlic Alfredo with Baby Shrimp,
or Classic Pommedori Sauce, Dusted with Asiago and Locatelli Cheeses, Served with Garlic Bread Sticks, Assorted Breads

Kids Buffet

Chicken Fingers Served with Ketchup, Honey Mustard and Barbeque Sauce, Tator Tots, Macaroni and Cheese

Dessert

Assortment of Cakes, Chef Selection of Miniature Deserts, Funnel Cake, Holiday Pies and Cookies

Bananas Foster Flamb - Sliced Bananas, Sugar, Ground Cinnamon& Rum. Served over Vanilla Ice Cream

Gourmet Chocolate Fountain "Ultimate Chocolate Experience"- Featuring Dark Chocolate

Dipping Items to Include: Pineapple, Honeydew & Cantaloupe, Pretzel Rods, Marsh mellowes, Graham Crackers, Rice Krispie Treats &
Oreo Cookies, Biscotti, Fresh Made Cookies, Caramel Square, Angel Food Cake

Adults \$42.00 per person/Children \$22.00 per person Ages 3-12

Above Prices are Subject to 6% Sales Tax and 18% Service Charge

Route 322 & US Route 1, 780 Baltimore Pike, Concordville, PA 19331

www.concordvilleinn.com Call for Reservations: (610)459-2230