



# Concordville Inn ~ 2019 Easter Brunch

10:00am-2:00pm

## Beverages & Starters

Chilled Juices, Milk, and Soda

Coffee, Tea, Decaffeinated Coffee and Non Alcoholic Drinks

*(Cash bar Available for Alcoholic Beverages)*

***“Mimosas and Our Famous Bloody Mary Bar”***

## Buffet Featuring:

### **Breakfast Pastries Station**

Fresh New York Style Bagels w/ Cream Cheese, Large Fresh Baked Muffins, Fresh Baked Pastries & Croissants

### **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**

Shrimp Bisque & Snapper Soup Accompanied by Corn Bread, Assorted Breads & Dinner Rolls

## Entrees

### **Scrambled Eggs Traditional Style**

**French Toast with Warm Maple Syrup**

### **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

**Sides: Home Fries, Bacon & Sausage, 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”

### **Omelet & Eggs Benedict Station**

Omelets Made to Order and Eggs Benedict Served on English Muffin with Canadian Bacon and Hollandaise Sauce

## 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 Roads, Marsh mellow, Graham Crackers, Rice Krispie Treats  
Oreo Cookies, Biscotti, Fresh Made Cookies, Caramel Square, Angel Food Cake

**Adults \$43.00 per person/Children \$20.00 per person Ages 3-12**

**Above Prices are Subject to 6% Sales Tax and 20% Service Charge**

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

[www.concordvilleinn.com](http://www.concordvilleinn.com) Call for Reservations: (610)459-2230

**\*MENU SUBJECT TO CHANGE**

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

