

Sunday Brunch

Served Every Sunday 10:00am-2:00pm

Adults / \$28

Main Bar / \$20 (Seating at the Bar only, Must be 21 years of Age)

Children 3-12 / \$16 (Guests under the Age of 21 are Not Permitted to sit at the Main Bar)

(Prices do not Include Sales Tax & Service Charge)

Beverages & Starters

Mimosa Fountain, Assorted Sodas & Assorted Juices Freshly Brewed Coffee, Tea and Decaffeinated
(Cash Bar available for all other Beverages)

Buffet Featuring:

Breakfast Pastries Station

Fresh New York Style Bagels w/ Cream Cheese, Croissants, Large Fresh Muffins,
Assorted Breakfast Breads & Pastries, Scones, Cinnamon Swirls and a variety of assorted pound cakes

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, Ripe and Green Olives, Pepperchini, and Assorted Breads

Soup Station

Soup of the Day, Accompanied by Assorted Breads & Dinner Rolls with Butter

Entrees

French Toast with Warm Vermont Maple Syrup

Eggs Benedict

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

Fried Crab Cakes "House Specialty": Jumbo Lump Crab Cakes Made with Our World Famous Original Recipe

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

Oven Brown Potatoes, Fresh Vegetable Medley, Bacon and Sausage

"Action Stations"

Omelets Prepared to Order by our Culinary Chef by Using the Freshest Ingredients

"Sliced to Order by Our Chef"

Prime Rib Served with Rosemary Au Jus and Horseradish Mousse 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

Gourmet Chocolate Fountain "Ultimate Chocolate Experience"- Featuring Dark Chocolate
Dipping Items to Include: Pineapple, Honeydew & Cantaloupe, Pretzel Rods, Marshmallows, Graham Crackers, Rice Krispie Treats &
Oreo Cookies, Biscotti, Fresh Made Cookies, Caramel Square, Angel Food Cake

"Waffle Station"

Served with Fresh Toppings Whipped Cream and Warm Vermont Maple Syrup

GPS Directions: 780 Baltimore Pike, Glen Mills, PA 19342

www.concordvilleinn.com

***Prices are 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*