



# Concordville Inn

## Thanksgiving Day Buffet

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

### Buffet Featuring Hors D' Oeuvres

Domestic and Imported Cheeses and Crackers & Fresh Crudit  and Dips

### Appetizer and Salads

Sliced Fresh Fruit Display with Yogurt Dip  
International Cheese Display with Crackers & Mustard Dip, North American Smoked Salmon  
Peel n' Eat Shrimp with Cocktail Sauce, Poached Salmon with cucumber Dill Green Mustard Sauce  
Cured Fresh Salmon & Ahi Tuna Loin, Tossed Mesclun Salad with (2) Dressings- Chef's Choice  
Classic Caesar Salad, Kennett Square Mushroom Salad, Bowtie Pasta Salad, Three Bean Salad  
Oriental Chicken Salad, Tortellini & Tuna Salad, Pickled Beets & Cucumber & Onion Salad, Classic Cole Slaw

### Antipasto

A Gourmet Selection of Prosciutto Ham, Capicola, Sopressetta, Genoa Salami, Noccachini, Asiago and Gorgonzola Cheeses, Cherry Peppers, Marinated Artichokes, Roasted Red Peppers, Grilled Vegetables with Balsamic Vinaigrette, Ripe and Green Olives, Peperchini & Assorted Breads

### Soup Station

Cream of Mushroom & Snapper Soup  
Assorted Breads & Dinner Rolls with Whipped Butter

### Entrees

**Roast Turkey Breast** with *Veloute Sauce* "Sliced by Our Chef"  
**Roast Prime Rib of Beef** in *Natural Sauces* "Sliced by Our Chef"  
**Prime Rib of Roast Pork** with a *Mango Plum Glaze* "Sliced by Our Chef"

### **Chicken Piccante**

*Saut ed Chicken Breast, Saut ed with Butter, Garlic, White Wine, Sundried Tomatoes, Capers, Mushrooms and Lemon Juice*

### **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 Sherry B chamel Sauce*

### **Bowtie Scampi**

*Traditionally prepared & Served Over Fresh Bowtie Pasta*

### **Wild Rice**

*Traditional Stuffing/Garlic Mashed Potatoes/Maple Glazed Sweet Potatoes*

### **Vegetable Medley**

### Desserts

*Assortment of Cakes, Pies, Ice Cream Sundae Station, Bananas Foster and Cookies  
Coffee, Tea, Decaffeinated Coffee and Non Alcoholic Drinks*

### **Waffles and Ice Cream**

*Fresh Made Waffles, Served with Vanilla Ice Cream, Whipped Cream and Powdered Sugar*

### **Gourmet Chocolate Fountain**

*"Ultimate Chocolate Experience"*

*Featuring White or Dark Chocolate*

*Dipped Items Included:*

*Strawberries, Pineapple, Melon & Bananas, Pretzel Rods, Potato Chips, Marshmallows, Caramel Squares, Graham Crackers, Rice Krispie Treats, Cookies (Biscotti's, Oreo's, Shortbread, Chocolate Chip)  
Pound Cake and Brownies*

**Adults \$29.95 per person Children \$14.95 per person Ages 3-12**  
**Above Prices are subject to 6% Sales Tax and 18% Service Charge**