



Mothers Day Dinner Buffet
Served in our Gold Ballroom and Brandywine Room
From 3:00pm-8:00pm

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 Loins
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, Pepperchini, and 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 and Demi 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 Served 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

Sides

Garlic Mashed Potatoes / Rice Pilaf
Vegetable Medley

"Action Station"

Pasta Al Minuto Station

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, Foccaccia or French Bread

Dessert Bar

Assortment of Cakes & Pies Featuring:

Chocolate Marble Cheese Cake, Dark Side of the Moon Cake, Snicker Chocolate Truffle Cake,
Triple Chocolate Mousse Cake, New York Style Cheese Cake, Oreo Monster Mousse Cake, Tiramisu
Chocolate Mousse, Homemade Rice Pudding and Fresh Baked Cookies

Waffles and Ice Cream

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

Bananas Foster Flamb  Station

Sliced Bananas, Sugar, Ground Cinnamon and Rum Served over Vanilla Ice Cream

Chef's Choice of Hot Cobbler

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

Coffee, Tea, Decaffeinated & Non Alcoholic Drinks

Adults \$31.95 per person

Children \$14.95 per person

Ages 3-12

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

Cash Bar

Route 322 & US Route 1, 780 Baltimore Pike, Concordville, PA 19331
www.concordvilleinn.com Call for Reservations: (610)459-2230