



CONCORDVILLE

STEAK AND SEAFOOD RESTAURANT

BAR AND GRILLE

ROOFTOP BAR AND DECK

2021 GROUP PACKAGES

(MAY 1, 2021)

(PRICES SUBJECT TO CHANGE)

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2021 CONCORDVILLE PACKAGE

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FUNERAL AND MEMORIAL LUNCHEON PACKAGES AVAILABLE

(Please contact our sales office)

CUSTOM EVENTS MENUS

Please reach out to our sales office and they will design the perfect package for your special event or day

**GALA AND FUNDRAISERS / MITZVAHS/ PROMS / QUINCEANERAS
BRIDAL SHOWERS / BABY SHOWERS / MEMORIAL LUNCHEONS**

All prices subject to 6% sales tax and 20% service charge unless otherwise noted.

2021 CONCORDVILLE BREAKFAST AND BRUNCH BUFFETS

BRANDYWINE BREAKFAST BUFFET | 27

Brandywine Breakfast Buffet - Minimum of 35 Guests

Chef's Selection of Baked Goods Including Fresh Baked Scones and Muffins
Fresh New York Style Bagels with Cream Cheese
Sliced Fresh Fruit Display
Crème Brulée French Toast with Maple Syrup
Scrambled Eggs (Traditional and Cheese Style)
Applewood Smoked Bacon, Country Sausage, O'Brien Potatoes with Peppers and Onions
Milk, Chilled Juices, Coffee, Decaffeinated Coffee, Herbal Teas

ENHANCE YOUR BREAKFAST BUFFET OR MAKE IT A BRUNCH

PAN SEARED CRAB CAKE STATION

9 per person

*Attendent required 95 each

SIGNATURE OMELET STATION

7 per person

Peppers, Onions, Tomato, Spinach, Mushrooms, Cheddar Cheese

*Attendent required 95 each

BELGIAN WAFFLE STATION

7 per person

Fresh Berries with Fresh Whipped Cream and Warm Maple Syrup

*Attendent required 95 each

CARVING STATION

See page five for selections

SUNDAY BRUNCH ALSO AVAILABLE

2021 CONCORDVILLE LIQUOR AND BEVERAGE PACKAGE

BEER-WINE-SODA

	PREMIUM	*SUPER PREMIUM
1 Hour	10	12
2 Hours	16	18
3 Hours	21	23
4 Hours	26	28

OPEN BAR

	PREMIUM	*SUPER PREMIUM
	14	18
	20	24
	25	29
	30	34

Open bar parties of 50 or more guests, no charge for bartender.

CASH BAR/PER DRINK BAR

Prices Subject to Change
 Mixed Drink | 6.5
 Premium Mixed Drink | 8.5
 Domestic Beer | 4
 Imported Beer | 6
 Soft Drinks | 2
 Wine | 6.5

VODKA

Absolut
 Tito's
 Smirnoff
 Smirnoff Citrus, Raspberry and Vanilla
 *Belvedere
 *Ketel One

GIN

Tanqueray
 Gordon's
 *Bombay Sapphire

RUM

Bacardi
 Malibu
 *Myers Dark Rum
 Captain Morgan

TEQUILA

Jose Cuervo

WHISKEY

VO
 Seagram's 7
 Jack Daniels
 *Crown Royal
 *Jameson

SCOTCH

Dewar's White Label
 J&B
 *Johnny Walker Black

BOURBON

Jim Beam
 Old Grand Dad
 *Bulleit

*Liquor included in super premium bars

CORDIALS

Amaretto Disaronno
 Kahlúa
 Sambuca Romana
 Christian Brothers Brandy
 Southern Comfort
 *Bailey's Irish Cream

MARTINIS

Dry Vermouth
 Sweet Vermouth
 Apple Pucker
 Peach Schnapps
 Raspberry Liqueur

WINES/CHAMPAGNE

Pinot Grigio
 Chardonnay
 White Zinfandel
 Sauvignon Blanc
 Cabernet
 Merlot
 Pinot Noir
 House Champagne

MIXERS

Bottled Sodas
 Juices
 Rose's Lime Juice
 Grenadine
 Sour Mix

OPEN, TAB OR CASH BAR

A bartender dedicated to your function requires a minimum of 20 people, if less than 20 people, cocktail service will be provided. A Bartender and Bar set up charge of \$135 per bar will apply for every 3 hour period. Additional hours at \$35 per hour. There will be a \$35 bartender fee, per hour, per bar, to transition from open bar to a cash or tab bar. Fee applies if bar is closed for dinner or presentation. Gratuity from Guests is Accepted by our Beverage Staff

SPECIALTY BEVERAGE SERVICES

(135 per bartender and set up)

MARTINI BAR

Upgraded Vodkas to Include:
 Absolut Citron, Ketel One,
 Belvedere, Smirnoff Citrus,
 Raspberry and Vanilla (Also includes
 our Special "Apple Martini's")
 Bombay Sapphire served with
 appropriate garnishes and
 mixers in a martini glass
 9 per drink
 (Charged on a Consumption Basis)

BLOODY MARY BAR

Titos, Absolut and Smirnoff Vodkas
 with an Selection of Vegetables,
 Hot Sauces and Condiments to
 Make that Perfect Bloody Mary
 8.5 per Bloody Mary

BRIDAL OR BABY SHOWERS WINE - BLOODY MARY'S - MIMOSAS

1 hour | 10 2 hours | 15
 3 hours | 18

SPECIAL ARRANGEMENTS

(Per Gallon-
 Attendant Not Required)
 Fruit Punch
 (Serves 14-16 People) 60
 Champagne Punch
 (Serves 14-16 People) 85
 Holiday Eggnog
 (Serves 14-16 People) 60
 Mimosas
 (Serves 12-15 People) 85
 Bloody Mary's
 (Serves 12-15 People) 85

SODA BAR

(Per Person-
 Attendant Not Required)
 1 Hour | 4
 2 Hours | 5
 3 Hours | 6
 4 Hours | 7

HOUSE WINES (Per Bottle) (Full Wine List is Available)

Champagne | 24
 Merlot | 24
 Chardonnay | 24

BEER SELECTIONS

PREMIUM BARS - Coors Light, Miller Light, Yuengling Lager, NA Claustaler
SUPER PREMIUM BARS - Please select an additional two options.

REGIONAL

Dogfish Head 60 Minute IPA
 Sam Adams Seasonal
 Yards Brawler

NATIONAL

Budweiser
 Bud Light
 Michelob Ultra
 New Belgium Fat Tire
 Leinenkugel Seasonal

INTERNATIONAL

Corona Light
 Corona Extra
 Heineken
 Stella Artois
 Blue Moon Belgian White

Above Prices Subject 20% Service Charge and 6% Sales Tax on Non-Alcoholic Beverages and Bartender Fees.

2021 CONCORDVILLE HORS D'OEUVRES

Hors d'oeuvres subject to change.

BUTLER STYLE

(Below are priced per piece min of 25 pieces)

COLD

ASIAN AHI TUNA

Seared sesame Ahi tuna served with soy ginger glaze and wasabi | 3

JUMBO SHRIMP COCKTAIL

Served with tangy cocktail sauce | 3

CRAB DEVEILED EGGS

Dusted with Old Bay | 3.5

SHAVED BEEF CROSTINI WITH HORSERADISH AIOLI | 3.5
(min 50 pieces)

PESTO, TOMATO, CRAB AND LOCATELLI BRUSCHETTA

Classic basil and pignolia pesto, diced tomatoes, lump crabmeat, topped with Italian Locatelli cheese | 3.5
Without crab | 2.5

HOT

BAKED STUFFED MUSHROOMS

Local mushrooms stuffed with our renowned crab imperial | 3

PARMESAN REGGIANO BRUSSELS SPROUTS

Lightly fried Brussels sprouts, tossed with extra virgin olive oil, lemon juice, then dusted with parmesan reggiano cheese | 1.5

SHRIMP CONCORDVILLE

Jumbo shrimp stuffed with dijon & horseradish and wrapped in bacon, served with honey mustard barbecue sauce | 4

CHICKEN POTSTICKER DUMPLINGS

Crispy chicken filled dumplings served with a teriyaki dipping sauce | 2.5

BUFFALO CAULIFLOWER

Batter dipped florets, lightly fried and served with ranch dressing | 1.25

FRIED MOZZARELLA

Sticks served with marinara sauce | 2.75

HOUSE MADE FRIED SHRIMP

Large hand-breaded golden-brown shrimp served with tartar, cocktail or remoulade sauce | 3

CHEESE STEAK SPRING ROLL

Served with sriracha ketchup | 2.5

WINGS

Crispy- breaded pieces of tender boneless or bone-in wings tossed in your choice of: spicy buffalo sauce, jerk seasoning, garlic parmesan seasoning or BBQ sauce. Bone in | 1.5 / Boneless | 1.25

LITTLE NECK CLAMS CASINO

Clams in our famous casino mix | 2.75

COZY SHRIMP

Tender shrimp wrapped with spring roll | 3

NEW ZEALAND RACK OF LAMB

Served with mint bordelaise sauce | 4.5

SCALLOPS WRAPPED IN BACON

Served with horseradish mousse | 3

MINI CHICKEN CORDON BLEU

Served with sweet chili sauce | 2.5

COCKTAIL FRANKS EN CROUTE

Served with spicy mustard | 2

RASPBERRY AND BRIE FILO | 3

VEGETABLE SPRING ROLLS

Served served with duck sauce | 2.5

ASPARAGUS AND CHEESE FILO WRAP | 3

BEEF EMPANADA

Served with roasted red pepper sauce | 2.5

GENERAL TSO'S CHICKEN BITES | 2

CONCORDVILLE INN FAMOUS CRAB BALLS

Served with a house made tangy cocktail sauce | 2.5

PETITE CRAB CAKES

Served with a house made remoulade sauce | 3

BUFFET STYLE

INTERNATIONAL CHEESE DISPLAY

Imported and domestic cheeses served with assorted crackers | 4.5 per person

VEGETABLE CRUDITE DISPLAY

Broccoli florets, cauliflower, mandaline cut carrots, celery sticks and red and green peppers, peppers cucumbers, green and black olives served with gorgonzola bleu cheese dressing | 4.5 per person

FRESH SLICED FRUIT

Seasonal sliced fruit display | 4.5 per person

FRESH FRUIT KABOBS

Seasonal fresh fruit on skewers served in a watermelon display | 5 per piece min 40

CHICKEN TENDERS

Golden fried tasty chicken tenders served with honey mustard | 2.75 per piece

HOUSEMADE CHEESESTEAK

EGG ROLLS Large golden fried egg rolls stuffed with the finest shaved steak, onions, mozzarella cheese and served with sriracha ketchup | 4.5 per piece

WINGS

50 pieces crispy breaded pieces of tender boneless or bone-in wings tossed in your choice of: spicy buffalo sauce, jerk seasoning, garlic parmesan seasoning or BBQ sauce. Served with bleu cheese or ranch and celery sticks
65 | Boneless / 75 | Bone in

LOBSTER MAC AND CHEESE

(HOUSE SPECIALTY) (min 50 pieces)
Served with a bacon vodka cream sauce | 5.5 per peice

MUSSELS BIANCA OR MARINARA

Steamed mussels prepared two ways: in white wine garlic butter broth or in our spicy marinara sauce | 7 per person

CRISPY CALAMARI

Fresh rings of calamari accompanied with jalapeno and lemon, tossed with a choice of garlic aioli or sweet Thai chili sauce | 8 per person

2021 CONCORDVILLE HORS D'OEUVRES

Hors d'oeuvres subject to change.

ASSORTED HORS D'OEUVRES

Beef Franks in a Blanket, Potato Puffs, Beef and Mushroom Crowns,
Spinach Turnovers, Spicy Beef Pockets | 4.5 per person

STATIONED HORS O'OEUVRES

International and Domestic Cheeses with Assorted Crackers,
Assorted Vegetable Crudite Display and Warm Spinach and Artichoke Dip
served with garlic toast points | 10 per person
Min 35 guests

BUTLERED HOT HORS D'OEUVRES

Concordville Inn Crab Balls, Mini Chicken Cordon Bleu, Clams Casino,
Chicken Wontons, Scallops Wrapped In Bacon, Clams Casino
(select 3 from above)

Cocktail Franks en Croute, Vegetable Spring Rolls, Buffalo Cauliflower, General Tso's Chicken Bites, Boneless Hot Wings,
Philly Cheese Steak Spring Roll, Parmesan Reggiano Brussels Sprouts
(select 2 from above)
(5 total pieces - 1 piece of each per person served)
11 per person

SEAFOOD BAR

COLD

Jumbo Shrimp Cocktail, Oysters on the ½ Shell, Asian Ahi Tuna

HOT

Mussels Bianca or Marinara, Crispy Calamari, Lobster Mac and Cheese
Market Price
Min 40 guests

BUTLERED PREMIUM HORS D'OEUVRES

SEAFOOD

Ahi Tuna Skewer with Wasabi Cream, Clams Casino, Cozy Shrimp, Scallops Wrapped in Bacon,
Stuffed Mushrooms with Crabmeat, Concordville Crab Balls

MEAT

New Zealand Rack of Lamb with Mint Demi Glaze, Shaved Beef Served on Crostini with Horseradish Aioli (cold),
Cocktail Franks en Croute, Beef and Mushroom Crowns, Spicy Beef Pockets

CHICKEN

Mini Chicken Cordon Bleu, Sesame Chicken Skewer, Chicken Wontons

VEGETARIAN

Spanakopita in Filo, Raspberry Brie Filo, Crispy Spinach Turnover, Four Cheese Puff
16 per person without meat items
24 per person with meat items
(Above prices based on one hour)

All prices subject to 6% sales tax and 20% service charge unless otherwise noted.

2021 CONCORDVILLE INTERACTIVE STATIONS

DELUXE SALAD STATION | 6.50 Per Person

Fresh Seasonal Greens

Classic Caesar Salad

Shredded Carrots, Sliced Mushrooms, Cherry Tomatoes, Cucumbers, Broccoli and Cauliflower Florets, Celery, Bacon Bits, Chopped Egg, Mandarin Oranges, Walnuts, Shredded Cheddar Cheese and Herb Croutons

House Ranch, Balsamic Vinaigrette, Oil and Vinegar

ANTIPASTO SALAD STATION | 9 Per Person

A Gourmet Selection of: Prosciutto Ham, Cappacolla, Genoa Salami, Assorted Imported Cheeses, Cherry Peppers, Marinated Artichokes, Roasted Red Peppers, Grilled Vegetables with Balsamic Vinaigrette, Kalamata Olives, Anchovies and Sliced Rustic Breads and Gourmet Crackers

DELUXE ANTIPASTO SALAD STATION | 14 Per Person

Assorted Imported Cheese Display

Marinated Grilled Seasonal Vegetable Platter

Mixed Greens with Mandarin Oranges and Balsamic Vinaigrette
Classic Caesar Salad with Shaved Parmesan and Garlic Croutons
Fresh Mozzarella & Sliced Tomatoes with Basil and Balsamic Reduction
Charcuterie Platter with Prosciutto Ham, Cappelletti & Genoa Salami
Kalamata Olives, Roasted Red Peppers, Anchovies,
Pesto and Tapenade, Sliced Rustic Breads and Gourmet Crackers

CRAB CAKE STATION | 10 Per Person

Lump crabmeat moistened with Concordville's signature blend of herbs and seasonings pan seared to order and served with cocktail and tartar sauce

SOUTH OF THE BORDER STATION | 11 Per Person

Choice of One:

BLACKENED BAJA FISH SOFT SHELL TACOS

Lightly blackened mahi mahi served over shredded lettuce and finished with mango salsa and lime crema

BBQ PULLED PORK SOFT SHELL TACOS

Slow roasted BBQ pulled pork served over a cilantro jalapeño cabbage and topped with monterey jack cheddar cheese blend and frizzled onions

SLIDER STATION | 10 Per Person

Choice of One:

BBQ SLIDERS

Seasoned pork pulled off the bone then simmered in BBQ sauce, finished with red cabbage slaw

CRAB CAKE SLIDERS

Mini crab cakes made with our award winning crab imperial and finished with remoulade sauce

BEEF SLIDERS

Seasoned, hand pattied and grilled, finished with your choice of cheese and fried onions

BUFFALO CHICKEN SLIDERS

Grilled breast of chicken finished with a crumbled bleu cheese, tangy buffalo sauce and ranch dressing

Select One Additional Station for \$7.50 Per Person

SHRIMP SCAMPI PASTA STATION | 12 Per Person

Tender Baby Shrimp Sautéed with Garlic, White Wine and Lemon Juice Served with Rice Pilaf

PASTA PRONTO | 8 Per Person

SELECT TWO PASTAS

Choice of two:

Penne, Bow Tie, Tri-Color Tortellini, Cheese Tortellini, Rigatoni

SELECT TWO SAUCES

Vodka Blush, Roasted Garlic Alfredo, Tomato Basil, Marinara, Bolognese

Station Includes:

Red Pepper Flakes, Shaved Asiago Cheese, Parmesan and Romano Cheese

Enhance Your Pasta Station:

Bay Scallops | 4 Italian Sausage | 3 Shrimp | 4 Grilled Chicken | 3

MARTINI MASHED POTATO BAR | 9 Per Person

Sour Cream and Chive Mashed Potatoes

Served with the Following Toppings: Wild Mushrooms, Caramelized Onions, Shredded Vermont Cheddar, Bacon Bits, Rich Bordelaise Sauce, Sour Cream, Chives and Butter

WING BAR | 8 Per Person

Crispy pieces of tender bone in wings with choice of spicy buffalo sauce, jerked seasoning BBQ sauce or parmesan seasoning served with cool bleu cheese, ranch dressing and celery sticks

PRIME RIB OF BEEF | 325 Each

Au Jus, Horseradish Mousse and Petite Rolls
Serves 25-30 Guests

ROAST BREAST OF TURKEY | 95 Each

Cranberry Aioli and Petite Rolls
Serves 15-20 Guests

HERB CRUSTED PORK LOIN | 225 Each

Applejack Demi Glaze and Petite Rolls
Serves 15-20 Guests

SEARED TENDERLOIN OF BEEF | 225 Each

Béarnaise Sauce and Petite Rolls
Serves 10-15 Guests

STARCH | 4 (select one)

Parmesan Roasted Yukon Gold Potatoes
Duchess Potato, Garlic Mashed Potatoes
Traditional Mashed Potatoes
Rice Pilaf Harvest Blend

VEGETABLE | 4 (select one)

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter (additional 1 per person)
Steamed Fresh Medley of Seasonal Vegetables
Italian Style Green Beans with Roasted Red Peppers
Steamed Broccoli Finished with Garlic Butter and Parmesan Cheese
Roasted Brussels Sprouts with Bacon with Extra Virgin Olive Oil (additional 1 per person)

Station Service: If a sit-down dinner is not being served, a minimum of three stations and \$30.00 per person are required to be ordered one hour of service with small plates and reception style seating minimum of 35 guests for the stations, based on the full guarantee Chef Fee of \$100.00 per 50 guests on applicable station and carver stations 20% service charge and 6% sales tax applies

All prices subject to 6% sales tax and 20% service charge unless otherwise noted.

INTERACTIVE COCKTAIL PARTY

Minimum 35 guests 3 hours

STATIONED HORS D'OEUVRES

International and Domestic Cheeses with Assorted Crackers, Assorted Vegetable Crudite Display and Warm Spinach and Artichoke Dip Served with Garlic Toast Points

ASSORTED HORS D'OEUVRES

Beef Franks in a Blanket, Potato Puffs, Beef and Mushroom Crowns, Spinach Turnovers, Spicy Beef Pockets

BUTLERED HOT HORS D'OEUVRES

Concordville Inn Crab Balls, Mini Chicken Cordon Bleu, Clams Casino, Chicken Wontons, Scallops Wrapped In Bacon, Clams Casino
(select 3 from above)

Cocktail Franks en Croute, Vegetable Spring Rolls, Buffalo Cauliflower, General Tso's Chicken Bites, Boneless Hot Wings, Philly Cheese Steak Spring Roll, Parmesan Reggiano Brussels Sprouts
(select 2 from above)

(5 total pieces - 1 piece of each per person served)

CRAB CAKE STATION (Additional 6 per person)

Lump Crabmeat Moistened with Mendenhall's Signature Blend of Herbs and Seasonings Pan Seared to Order and Served with Cocktail and Tartar Sauce

SOUTH OF THE BORDER STATION

Choice of One:

BLACKENED BAJA FISH SOFT SHELL TACOS

Lightly blackened mahi mahi served over shredded lettuce and finished with mango salsa and lime crema BBQ

PULLED PORK SOFT SHELL TACOS

Slow roasted BBQ pulled pork served over a cilantro jalapeño cabbage and topped with monterey jack cheddar cheese blend and frizzled onions

SLIDER STATION

Choice of One:

BBQ SLIDERS

Seasoned pork pulled off the bone then simmered in BBQ sauce, finished with red cabbage slaw

BEEF SLIDERS

Seasoned, hand pattied and grilled, finished with your choice of cheese and fried onions

BUFFALO CHICKEN SLIDERS

Grilled breast of chicken finished with a crumbled bleu cheese, tangy buffalo sauce and ranch dressing

SHRIMP SCAMPI PASTA STATION

Tender Baby Shrimp Sautéed with Garlic, White Wine and Lemon Juice Served with Rice Pilaf

PASTA PRONTO

SELECT TWO PASTAS

Penne, Bow Tie, Tri-Color Tortellini, Cheese Tortellini, Rigatoni

SELECT TWO SAUCES

Vodka Blush, Roasted Garlic Alfredo, Tomato Basil, Marinara, Bolognese

Station Includes: Red Pepper Flakes, Shaved Asiago Cheese, Parmesan and Romano Cheese

Enhance Your Pasta Station

Bay Scallops | 4 Italian Sausage | 3 Shrimp | 4 Grilled Chicken | 3

MARTINI MASHED POTATO BAR

Sour Cream and Chive Mashed Potatoes Served with the Following Toppings: Wild Mushrooms, Caramelized Onions, Shredded Vermont Cheddar, Bacon Bits, Rich Bordelaise Sauce, Sour Cream, Chives and Butter

WING BAR

Crispy Pieces of Tender Bone In Wings with Choice of Spicy Buffalo Sauce, Jerked Seasoning BBQ Sauce or Parmesan Seasoning Served with Cool Bleu Cheese, Ranch Dressing and Celery Sticks

28 per person one station + 100 attendant fee
36 per person two stations + 200 attendant fees
44 per person three stations + 300 attendant fees

All prices subject to 6% sales tax and 20% service charge unless otherwise noted.

2021 CONCORDVILLE LUNCH/DINNER BUFFETS

LITTLE ITALY BUFFET | 27

Escarole Soup
Caesar Salad
Meatballs and Italian Sausage
Chicken Parmigiana
Stuffed Shells or Penne
Fresh Baked Rolls
Large Chocolate Chip Italian Cannolis
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea
Assorted Soft Drinks and Iced Tea

BRANDYWINE BUFFET | 27

Caesar Salad Country Potato Salad, Cole Slaw,
Mozzarella and Tomato Salad
10 oz. Char-Grilled Hamburgers with Le Bus Brioche Rolls
All Beef 1/4 Hot Dogs with Buns
Southwest BBQ Chicken Breast
Lettuce, Beefsteak Tomato, Sliced Onion,
Sliced Cheeses and Pickle Spears
Individual Bags of Kettle Potato Chips
Fresh Baked Cookies and Brownies
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea
Assorted Soft Drinks and Iced Tea

PHILADELPHIA BUFFET | 27

Philly's Original Cheesesteaks
Italian Roast Pork with Broccoli Rabe, Provolone Cheese
and Roasted Red Peppers
Philly-Made Sweet Italian Sausages Topped with a
Roasted Sweet Pepper and Pomodoro Sauce
Caesar Salad
Fresh Mozzarella and Tomato Salad
Philadelphia Baked Rolls
Individual Bags of Kettle Potato Chips
Fresh baked Cookies and brownies
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea
Assorted Soft Drinks and Iced Tea

CENTREVILLE BUFFET | 26

Freshly Made Soup of the Day
Pasta Salad, Deli Style Potato Salad and Broccoli Slaw
An Array of Domestic Meats and Cheese Including Thinly Sliced
Roast Beef, Roasted Turkey Breast and Country Ham Swiss,
Provolone and American Cheeses
Chicken Salad
Beefsteak Tomatoes, Sweet Onions, Olives and Pickle Spears
Mayonnaise, Mustard, Horseradish and 6-inch Italian Rolls
Individual Bags of Herr's Potato Chips
Chocolate Mousse
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea
Assorted Soft Drinks and Ice tea

CONCORDVILLE BOXED LUNCHES

BOXED LUNCH (TO-GO) | 16

All Box Lunches Include Pasta Salad, Pickle Chips, Kettle Potato Chips, Cookie and Bottled Water
All Sandwiches are on a Le Bus Brioche with Lettuce, Onion and Tomato
Ham and Swiss Cheese with Brown Mustard
Turkey and Provolone Cheese and Mayo
Chicken Salad with American Cheese
Sliced Roast Beef with Cheddar Cheese and Horseradish Aioli
Tuna with American Cheese

Group Luncheons - Minimum 30 Guests
25 -29 Guests Additional \$100.00 Server Fee
If Selected for Dinner, Additional \$4.00 Per Guest Surcharge
Buffet and Beverages Are Served for One Hour
Additional Hours of Beverages - \$1.50 Per Person/Per Hour

2021 CONCORDVILLE LUNCH/DINNER BUFFETS

LONGWOOD BUFFET

TWO ENTRÉES | 26 • THREE ENTRÉES | 29 • FOUR ENTRÉES | 33

CHOICE OF ONE HEARTY SALAD

*House Salads choice of dressing: bleu cheese, ranch / poppy seed / thousand island
sesame soy vinaigrette / northern Italian with basil and romano / balsamic vinaigrette*

HOUSE SALAD

Spring Mix | Iceberg and Romaine | Arugula |
Choice of one of the above salads served with tomato, red onion,
sweet peppers, banana peppers black and green olives, cucumbers,
dried cranberries and served with choice of dressing

CLASSIC BLEU CHEESE HOUSE WEDGE Iceberg wedge with
applewood bacon, cucumbers, tomatoes, seasoned croutons,
crispy fried onions, bleu cheese crumbles and finished with bleu
cheese dressing drizzled with balsamic reduction | Additional 1
per person

CLASSIC CAESAR SALAD Romaine lettuce, garlic croutons and
shaved asiago, parmesan and romano cheese

ASIAN WALNUT SALAD Arugula, Madeiran oranges, dried
cranberries, walnuts, shaved carrots, finely diced red onion,
celery, red and green peppers tossed with sesame soy vinaigrette
dressing | Additional 1.5 per person

MEDITERRANEAN SALAD Arugula, stuffed grape vine leaves,
cucumbers, red onions, tomatoes, green and red peppers,
kalamata olives, feta cheese, tossed with a northern Italian with
basil and romano dressing | Additional 1.5 per person

ENTREE SELECTIONS

CHICKEN PICCATA Finished with a light lemon caper and white
wine cream sauce

PECAN CRUSTED CHICKEN Apple cider glaze

CHICKEN MARSALA With a kennett square marsala demi sauce

GRILLED CHICKEN MEDITERRANEAN Spinach, roasted red
peppers, mozzarella cheese and white wine butter sauce

CHICKEN SALTIMBOCCA Prosciutto, spinach, roasted peppers,
smoked mozzarella

CHICKEN ROMA Roasted peppers, sharp provolone cheese

CHICKEN PARMIGIANA

EGGPLANT PARMESAN

SESAME TERIYAKI GLAZED SALMON

MINIATURE STUFFED FLOUNDER Stuffed flounder
served with herb compound butter and housemade
crab imperial | Additional 4 per person

FRIED FLOUNDER Tartar sauce

FILET FLOUNDER OR SALMON Lemon butter sauce

FRIED CRAB CAKE Cocktail and tartar sauce | Additional 3
per person

BROILED CRAB CAKES Cocktail sauce | Additional 5 per person

VIRGINIA BAKED HAM Pineapple black cherry glaze

ROAST TURKEY BREAST Velouté sauce and sundried
cranberry relish

CHOICE TOP ROAST SIRLOIN Provolone and beef au jus

ROAST PORK LOIN Provolone, roasted peppers and pork au jus

PULLED PORK With broccoli rabe

PORTOBELLO NAPOLEON Portobello cap, stuffed with
sautéed spinach, roasted red peppers, sharp provolone cheese,
finished with a balsamic reduction

PENNE OR STUFFED SHELLS Red sauce

VEGETABLES

Select One

Grilled Asparagus with Roasted Red Peppers and
Finished with Tarragon Butter (additional 1 per person)

Steamed Fresh Medley of Seasonal Vegetables

Italian Style Green Beans with Roasted Red Peppers

Steamed Broccoli Finished with Garlic Butter and Parmesan Cheese

Roasted Brussels Sprouts with Bacon with

Extra Virgin Olive Oil (additional 1 per person)

Assorted Fresh Baked Rolls

Assorted Mini Desserts

100% Columbian Coffee, Decaffeinated Coffee and Herbal Tea

Assorted Soft Drinks

Iced Tea

Group Luncheons - Minimum 30 Guests

25 -29 Guests Additional \$150.00 Server Fee

If Selected for Dinner, Additional \$3.00 Per Guest Surcharge

Buffet and Beverages Are Served for One Hour

Additional Hours of Beverages - \$1.50 Per Person/Per Hour

STARCH

Select One

Parmesan Roasted Yukon Gold Potatoes

Duchess Potato, Garlic Mashed Potatoes

Traditional Mashed Potatoes

Rice Pilaf Harvest Blend

All prices subject to 6% sales tax and 20% service charge unless otherwise noted.

2021 CONCORDVILLE SIT-DOWN LUNCH

Minimum 30 Guests
20 – 29 Guests - \$150.00 per Server Fee
All Prices Subject to 6% Sales Tax and 20% Service Charge
Choice of three entrées only and final count for each entrée is due three days prior to function

SOUPS AND SALADS

Select One.
(Select Two, Additional 4.00 Per Person)

SOUPS

TRADITIONAL WEDDING SOUP WITH MEATBALLS

SHRIMP TOMATO BASIL BISQUE

MARYLAND CRAB

CRAB BISQUE

NEW ENGLAND CLAM CHOWDER

WILD MUSHROOM BISQUE

SALADS

House Salads choice of dressing: bleu cheese / ranch / poppy seed / thousand island sesame / soy vinaigrette / northern Italian with basil and romano / balsamic vinaigrette

HOUSE SALAD

Spring Mix | Iceberg and Romaine | Arugula |
Choice of one of the above salads served with tomato, red onion, sweet peppers, banana peppers black and green olives, cucumbers, dried cranberries and served with choice of dressing

CLASSIC BLUE CHEESE HOUSE WEDGE Iceberg wedge with applewood bacon, cucumbers, tomatoes, seasoned croutons, crispy fried onions, bleu cheese crumbles and finished with bleu cheese dressing drizzled with balsamic reduction | Additional 1 per person

CLASSIC CAESAR SALAD Romaine lettuce, garlic croutons and shaved asiago, parmesan and romano cheese

ASIAN WALNUT SALAD Arugula, Madeiran oranges, dried cranberries, walnuts, shaved carrots, finely diced red onion, celery, red and green peppers tossed with sesame soy vinaigrette dressing | Additional 1.5 per person

MEDITERRANEAN SALAD Arugula, stuffed grape vine leaves, cucumbers, red onions, tomatoes, green and red peppers, kalamata olives, feta cheese, tossed with a northern Italian with basil and romano dressing | Additional 1.5 per person

CUSTOMIZE YOUR SALAD WITH: 8 oz. Charbroiled Chicken Breast | 7

Searched Sesame Ahi Tuna 4 oz. | 6 or 8 oz. | 10 Fried Crab Cake | 6

Concordville's Signature Broiled Crab Cake | 7 Large Fried Crab Cake | 9 Tempura Soft Shell Crab | 11
3 Grilled, Sautéed Garlic or Cocktail Shrimp | 8 Maple Citrus Salmon 4 oz. | 6 8 oz. | 10

SANDWICHES

All sandwiches are served on a toasted Le Bus brioche roll with pickle chips and seasoned fries.

CONCORDVILLE BURGER Our house 10 oz. burger served with tomato, arugula and crispy fried onions and choice of the following toppings: swiss cheese, cheddar, american, bleu cheese, provolone and mozzarella cheese | 22 Add sautéed onions or mushrooms or bacon | 1 each

PRIME RIB SANDWICH Hand shaved prime rib with provolone cheese, au jus and horseradish aioli | 24 Add sautéed onions | 1

BROILED CRAB CAKE SANDWICH Concordville's famous signature broiled lump crab cake topped with arugula, tomato, and served with tartar, cocktail or remoulade sauce | 24

FRIED CRAB CAKE SANDWICH Our famous recipe topped with arugula, tomato, and served with tartar, cocktail or remoulade sauce Small | 21 Large | 24

2021 CONCORDVILLE SIT-DOWN LUNCH

THE OCEAN'S BOUNTY

BAKED NORTH ATLANTIC SALMON Salmon filet marinated in olive oil, garlic, lemon juice and oregano, served with dill beurre blanc sauce | 26 Stuffed with 3 oz. of our famous crab imperial | 32

FLOUNDER WASHINGTON Two fresh broiled rounds of flounder stuffed with jumbo lump crab imperial and asparagus spears, finished with lemon butter | 30

CRAB IMPERIAL Jumbo lump crab meat blended in our renowned mix | 33

BROILED CRAB CAKES Two broiled super lump crab cakes made with our original recipe and served with tartar, cocktail or remoulade sauce One | 26 Two | 32

FRIED CRAB CAKES Three fried super lump crab cakes made with our world famous original recipe and served with tartar, cocktail or remoulade sauce One | 26 Two | 31

FRIED JUMBO SHRIMP Four hand breaded golden brown shrimp served with tartar, cocktail or remoulade sauce | 28

POULTRY/VEAL ENTRÉES

Due to fluctuating market conditions, all entree items are subject to availability.

HARVEST CHICKEN A plump boneless chicken breast filled with bread cubes, sun dried cranberries, roasted vegetables and sweet Italian sausage, baked to perfection and served with a rich chicken supreme sauce | 26

CHICKEN MARSALA Finished with a Kennett Square mushroom marsala demi sauce | 26

CHICKEN NEAPOLITAN Braised chicken breast filled with prosciutto, sharp provolone and mild Italian peppers finished with a tomato basil and red onion veloute sauce | 26

CHICKEN PARMIGIANA Sliced tender chicken topped with provolone cheese, marinara and side of cappellini | 26

CHICKEN MEDITERRANEAN Seasoned breast of chicken topped with sautéed spinach, fire roasted red peppers, fresh herbs and mozzarella cheese. Finished with a rich balsamic reduction and a basil saffron cream sauce | 26

CHICKEN OR VEAL PICCATA Chicken or veal medallions sautéed with butter, garlic, white wine & lemon juice, sun dried tomatoes and capers | 26 / 35
Add crab meat | 5

CHICKEN ROMA Grilled chicken breast topped with roasted red peppers, extra sharp provolone, served on a bed of arugula and finished with a balsamic reduction | 26

"USDA" SIGNATURE HOUSE CUTS

**Signature House Cuts Served with Demi Glaze or Bearnaise and Crispy Fried Onion*

***CENTER CUT FILET MIGNON** 6oz. | 34

***CENTER CUT SIRLOIN** 8 oz. | 26

**CONCORDVILLE'S "AWARD WINNING"
SLOW ROASTED PRIME RIB OF BEEF**

Horseradish aioli and au jus. 6oz. | 30 12-14oz. | 38 16-18oz. | 44

BRAISED BEEF SHORT RIB

Slow roasted served over garlic mashed potatoes and finished with a demi glaze and crispy fried onions | 32

PASTA DISHES

SEAFOOD SCAMPI OR SEAFOOD CIOPPINO

Jumbo shrimp, crab meat, scallops, clams and mussels sautéed in garlic sauce with sundried tomatoes, fresh basil and parsley served over fresh linguini with parmesan cheese | 32

CAJUN CHICKEN PASTA Grilled chicken breast strips, sautéed with onions, peppers, mushrooms, served over fresh fettuccine with a cajun cream sauce | 27

VEGETARIAN DISHES

STUFFED PORTOBELLO MUSHROOM Char-grilled portobello cap stuffed with sautéed spinach, roasted red peppers and sharp provolone cheese finished with a balsamic reduction | 26

EGGPLANT PARMIGIANA Topped with marinara sauce, sundried tomatoes, fresh basil, parsley and provolone served over fresh linguini | 26

ACCOMPANIMENTS

Fresh baked rolls and butter

STARCH

Select One

Parmesan Roasted Yukon Gold Potatoes
Duchess Potato, Garlic Mashed Potatoes
Traditional Mashed Potatoes
Rice Pilaf Harvest Blend

VEGETABLE

Select One

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter (additional 1 per person)
Steamed Fresh Medley of Seasonal Vegetables
Italian Style Green Beans with Roasted Red Peppers
Steamed Broccoli Finished with Garlic Butter and Parmesan Cheese
Roasted Brussels Sprouts with Bacon with Extra Virgin Olive Oil (additional 1 per person)

All prices subject to 6% sales tax and 20% service charge unless otherwise noted.

2021 CONCORDVILLE SIT-DOWN LUNCH

COFFEE/TEA

Served with Freshly Brewed 100% Columbian Coffee,
Decaffeinated Coffee, Herbal Teas and Iced Tea

DESSERTS

SELECT ONE

NEW YORK STYLE CHEESECAKE

A rich, dense, cheesecake exploding with vanilla flavor
sitting on a traditional buttery graham cracker crust.

TIRAMISU

Coffee and Kahlua soaked savoiardi biscuits with a mascarpone and
cream cheese blend topped with cocoa and chocolate flakes

DARK SIDE OF THE MOON

Rich fudge cake soaked with coffee liqueur, filled with
chocolate mousse and laced in whipped dark chocolate ganache.
Topped with a chocolate crescent moon

DUTCH HIGH APPLE PIE

Sweet juicy apples set in a flaky pie crust topped with crunchy strudel pieces

CLASSIC CHOCOLATE MOUSSE

Smooth, creamy, dark chocolate mousse, topped with whipped cream and fresh strawberry

UPGRADE YOUR DESSERT SELECTION

(Choice of one)

2.50 per person additional

HOT FUDGE MAPLE WALNUT SUNDAE CONCORDVILLE

Thick rich Hershey's hot fudge and sweet maple walnuts over vanilla ice cream,
garnished with chantilly cream

TRADITIONAL PEACH MELBA

Vanilla ice cream served on a peach half with raspberry sauce

LAWLER'S N.Y. COLOSSAL CHEESECAKE

Extra thick portions served with fresh strawberries, whipped cream, powdered sugar and raspberry coulis

PEANUT BUTTER BOMBE

A chocolaty candy bar bottom topped with peanut butter ganache and a mound of chocolate mousse.
Finished in a blanket of chocolate ganache, chopped peanuts and peanut butter sauce

CHOCOLATE DOME

A rich chocolate cake, filled with white chocolate and dark chocolate mousse.
Covered in chocolate ganache and surrounded by white chocolate flakes

FRIED CHEESECAKE

Philadelphia style cheesecake rolled in light pastry served with raspberry coulis 3.00 per person

ASSORTED MINI DESSERTS

Served at dinner table or buffet style

BANANAS FOSTER INTERACTIVE STATION

6.00 per person 95.00 per attendant

2021 CONCORDVILLE SIT-DOWN DINNER

Minimum 30 Guests

20 – 29 Guests - \$150.00 per Server Fee

All Prices Subject to 6% Sales Tax and 20% Service Charge

Choice of three entrées only and final count for each entrée is due three days prior to function

SOUPS AND SALADS

Select One.

(Select Two, Additional 4.00 Per Person)

SOUPS

TRADITIONAL WEDDING SOUP WITH MEATBALLS

SHRIMP TOMATO BASIL BISQUE

MARYLAND CRAB

CRAB BISQUE

NEW ENGLAND CLAM CHOWDER

WILD MUSHROOM BISQUE

SALADS

House Salads choice of dressing: bleu cheese, ranch / poppy seed / thousand island sesame / soy vinaigrette / northern Italian with basil and romano / balsamic vinaigrette

HOUSE SALAD

Spring Mix | Iceberg and Romaine | Arugula |
Choice of one of the above salads served with tomato, red onion, sweet peppers, banana peppers black and green olives, cucumbers, dried cranberries and served with choice of dressing

CLASSIC BLUE CHEESE HOUSE WEDGE Iceberg wedge with applewood bacon, cucumbers, tomatoes, seasoned croutons, crispy fried onions, bleu cheese crumbles and finished with bleu cheese dressing drizzled with balsamic reduction

CLASSIC CAESAR SALAD Romaine lettuce, garlic croutons and shaved asiago, parmesan and romano cheese

ASIAN WALNUT SALAD Arugula, Madeiran oranges, dried cranberries, walnuts, shaved carrots, finely diced red onion, celery, red and green peppers tossed with sesame soy vinaigrette dressing | Additional 1.5 per person

MEDITERRANEAN SALAD Arugula, stuffed grape vine leaves, cucumbers, red onions, tomatoes, green and red peppers, kalamata olives, feta cheese, tossed with a northern Italian with basil and romano dressing | Additional 1.5 per person

POULTRY/VEAL ENTRÉES

Due to fluctuating market conditions, all entree items are subject to availability.

HARVEST CHICKEN A plump boneless chicken breast filled with bread cubes, sun dried cranberries, roasted vegetables and sweet Italian sausage, baked to perfection and served with a rich chicken supreme sauce | 28

CHICKEN MARSALA Finished with a Kennett Square mushroom marsala demi sauce | 28

CHICKEN NEAPOLITAN Braised chicken breast filled with prosciutto, sharp provolone and mild Italian peppers finished with a tomato basil and red onion veloute sauce | 28

CHICKEN MEDITERRANEAN Seasoned breast of chicken topped with sautéed spinach, fire roasted red peppers, fresh herbs and mozzarella cheese. Finished with a rich balsamic reduction and a basil saffron cream sauce | 28

CHICKEN OR VEAL PICCATA Chicken or veal medallions sautéed with butter, garlic, white wine & lemon juice, sun dried tomatoes and capers | 28 / 35
Add crab meat | 5

CHICKEN PARMIGIANA Sliced tender chicken topped with provolone cheese, marinara and side of cappellini | 28

CHICKEN ROMA Grilled chicken breast topped with roasted red peppers, extra sharp provolone, served on a bed of arugula and finished with a balsamic reduction | 28

ROAST LONG ISLAND DUCK Baked golden brown and flavored with our grand marnier plum sauce, served over rice pilaf harvest blend | 34

PASTA DISHES

SEAFOOD SCAMPI OR SEAFOOD CIOPPINO

Jumbo shrimp, crab meat, scallops, clams and mussels sautéed in garlic sauce with sundried tomatoes, fresh basil and parsley served over fresh linguini with parmesan cheese | 35

CAJUN CHICKEN PASTA Grilled chicken breast strips, sautéed with onions, peppers, mushrooms, served over fresh fettuccine with a cajun cream sauce | 29

VEGETARIAN DISHES

STUFFED PORTOBELLO MUSHROOM Char-grilled portobello cap stuffed with sautéed spinach, roasted red peppers and sharp provolone cheese finished with a balsamic reduction | 28

EGGPLANT PARMIGIANA Topped with marinara sauce, sundried tomatoes, fresh basil, parsley and provolone served over fresh linguini | 28

All prices subject to 6% sales tax and 20% service charge unless otherwise noted.

2021 CONCORDVILLE SIT-DOWN DINNER

THE OCEAN'S BOUNTY

BROILED 6 OZ. LOBSTER TAIL

Served with drawn butter

One tail | 32 Two tails | 46 Three tails | 60

Add 3 oz. of jumbo lump crab meat to lobster tail | 8 per tail

BAKED NORTH ATLANTIC SALMON Salmon filet marinated in olive oil, garlic, lemon juice and oregano, served with dill beurre blanc sauce | 28 Stuffed with 3 oz. of our famous crab imperial | 35

FLOUNDER WASHINGTON Two fresh broiled rounds of flounder stuffed with jumbo lump crab imperial and asparagus spears, finished with lemon butter | 34

CRAB IMPERIAL Jumbo lump crab meat blended in our renowned mix | 36

BROILED CRAB CAKES Two broiled super lump crab cakes made with our original recipe and served with tartar, cocktail or remoulade sauce | 35

FRIED CRAB CAKES Three fried super lump crab cakes made with our world famous original recipe and served with tartar, cocktail or remoulade sauce Two | 32 Three | 35

FRIED JUMBO SHRIMP Six hand breaded golden brown shrimp served with tartar, cocktail or remoulade sauce | 30

"USDA" SIGNATURE HOUSE CUTS

**Signature House Cuts Served with Demi Glaze or Bearnaise and Crispy Fried Onions*

***CENTER CUT FILET MIGNON** 6oz. | 34 / 12oz. | 50

***CENTER CUT SIRLOIN** 8 oz. | 28

***RIB EYE STEAK** 12 - 14oz. | 38

CONCORDVILLE'S "AWARD WINNING"

SLOW ROASTED PRIME RIB OF BEEF

Horseradish aioli and au jus. 8oz. | 33 12-14oz. | 38 16-18oz. | 44

***NY STRIP** 12 oz. | 38

CREATE YOUR OWN SIGNATURE SURF & TURF

Add any of the following to your Signature Cut:

Broiled Crab Cake 8 3 Grilled or Sautéed Garlic Shrimp 6 Sautéed Scallops 5 Oscar Style Jumbo lump crab meat, asparagus and bearnaise 9	6oz. Maine Lobster Tail 15 6oz. Maine Stuffed Lobster Tail 26 Sautéed Onions +2 Sautéed Mushrooms +3
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BRAISED BEEF SHORT RIB

Slow roasted served over garlic mashed potatoes and finished with a demi glaze and crispy fried onions | 34

ACCOMPANIMENTS

STARCH

Select One

Parmesan Roasted Yukon Gold Potatoes
Duchess Potato, Garlic Mashed Potatoes
Traditional Mashed Potatoes
Rice Pilaf Harvest Blend

Fresh baked rolls and butter

VEGETABLE

Select One

Grilled Asparagus with Roasted Red Peppers and
Finished with Tarragon Butter (additional 1 per person)
Steamed Fresh Medley of Seasonal Vegetables
Italian Style Green Beans with Roasted Red Peppers
Steamed Broccoli Finished with Garlic Butter and Parmesan Cheese
Roasted Brussels Sprouts with Bacon with
Extra Virgin Olive Oil (additional 1 per person)

2021 CONCORDVILLE SIT-DOWN DINNER

COFFEE/TEA

Served with Freshly Brewed 100% Columbian Coffee,
Decaffeinated Coffee, Herbal Teas and Iced Tea

DESSERTS

SELECT ONE

NEW YORK STYLE CHEESECAKE

A rich, dense, cheesecake exploding with vanilla flavor
sitting on a traditional buttery graham cracker crust.

TIRAMISU

Coffee and Kahlua soaked savoiardi biscuits with a mascarpone and
cream cheese blend topped with cocoa and chocolate flakes

DARK SIDE OF THE MOON

Rich fudge cake soaked with coffee liqueur, filled with
chocolate mousse and laced in whipped dark chocolate ganache.
Topped with a chocolate crescent moon

DUTCH HIGH APPLE PIE

Sweet juicy apples set in a flaky pie crust topped with crunchy strudel pieces

CLASSIC CHOCOLATE MOUSSE

Smooth, creamy, dark chocolate mousse, topped with whipped cream and fresh strawberry

UPGRADE YOUR DESSERT SELECTION

(Choice of one)

2.50 per person additional

HOT FUDGE MAPLE WALNUT SUNDAE CONCORDVILLE

Thick rich Hershey's hot fudge and sweet maple walnuts over vanilla ice cream,
garnished with chantilly cream

TRADITIONAL PEACH MELBA

Vanilla ice cream served on a peach half with raspberry sauce

LAWLER'S N.Y. COLOSSAL CHEESECAKE

Extra thick portions served with fresh strawberries, whipped cream, powdered sugar and raspberry coulis

PEANUT BUTTER BOMBE

A chocolaty candy bar bottom topped with peanut butter ganache and a mound of chocolate mousse.
Finished in a blanket of chocolate ganache, chopped peanuts and peanut butter sauce

CHOCOLATE DOME

A rich chocolate cake, filled with white chocolate and dark chocolate mousse.
Covered in chocolate ganache and surrounded by white chocolate flakes

FRIED CHEESECAKE

Philadelphia style cheesecake rolled in light pastry served with raspberry coulis 3.00 per person

ASSORTED MINI DESSERTS

Served at dinner table or buffet style

BANANAS FOSTER INTERACTIVE STATION

6.00 per person 95.00 per attendant

2021 CONCORDVILLE SIT-DOWN DINNER PACKAGE

*All Prices Subject to 6% Sales Tax and 20% Service Charge.
Entree Counts Due 3 Days Prior to Function
Choice of Three Entrées. Fourth Entrée Choice +1.50 Per Person*

PACKAGE 1

Minimum 30 Guests
20 – 29 Guests - \$150.00 per Server Fee
52 Per Person
One Hour Premium Open Bar

PACKAGE 2

Minimum 35 Guests
20 – 34 Guests - \$150.00 per Server Fee
68 Per Person
Two Hours Premium Open Bar

BAR SERVICES

(See Beverage Selections Page)

One Hour Premium
Bar Package 1

Two Hours Premium
Bar Package 2

Additional Bar Service 6 Per Hour/Person

HORS D'OEUVRES

STATIONED HORS O'OEUVRES

(Included in Package One and Two)

International and Domestic Cheeses with Assorted Crackers,
Assorted Vegetable Crudite Display and
Warm Spinach and Artichoke Dip Served with Garlic Toast Points

BUTLERED HOT HORS D'OEUVRES

(Included in Package 2 only)

Concordville Inn Crab Balls, Mini Chicken Cordon Bleu,
Clams Casino, Chicken Wontons,
Scallops Wrapped in Bacon, Clams Casino
(select three from above)

Cocktail Franks en Croute, Vegetable Spring Rolls,
Buffalo Cauliflower, General Tso's Chicken Bites,
Boneless Wings, Philly Cheese Steak Spring Rolls,
Parmesan Reggiano Brussels Sprouts
(select two from above)

(five total pieces – one piece of each per person served)

SOUPS AND SALADS

Select One. Select Two Additional 5 Per Person

SOUPS

WILD MUSHROOM BISQUE

MARYLAND CRAB BISQUE

NEW ENGLAND CLAM CHOWDER

TRADITIONAL WEDDING SOUP WITH MEATBALLS

SHRIMP TOMATO BASIL BISQUE

SALADS

HOUSE SALAD

Spring Mix | Iceberg and Romaine | Arugula
Choice of one of the above salads served with tomato, red onion,
sweet peppers, banana peppers black and green olives, cucumbers,
dried cranberries and served with choice of dressing

CLASSIC CAESAR SALAD

Romaine lettuce, garlic croutons and shaved asiago,
parmesan and romano cheese

CLASSIC BLEU CHEESE HOUSE WEDGE

Iceberg wedge with applewood bacon, cucumbers, tomatoes,
seasoned croutons, crispy fried onions, bleu cheese crumbles
and finished with bleu cheese dressing drizzled with
balsamic reduction | Additional 1 per person

All prices subject to 6% sales tax and 20% service charge unless otherwise noted.

2021 CONCORDVILLE SIT-DOWN DINNER PACKAGE

ENTREES

Due to fluctuating market conditions, all entree items are subject to availability.

HARVEST CHICKEN

A plump boneless chicken breast filled with bread cubes, sun dried cranberries, roasted vegetables and sweet Italian sausage, baked to perfection and served with a rich chicken supreme sauce

CHICKEN PICCATA

A boneless breast of chicken simmered in a rich veloute, finished with a light lemon, capers and white wine cream sauce

CHICKEN MARSALA

Finished with a Kennett Square mushroom marsala demi sauce

CHICKEN NEAPOLITAN

Braised chicken breast filled with prosciutto, sharp provolone and mild Italian peppers finished with a tomato basil and red onion veloute sauce

CENTER CUT SIRLOIN

Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze

CHICKEN ROMA

Grilled chicken breast with roasted red peppers, extra sharp provolone, served on a bed of arugula and finished with a balsamic reduction

CHICKEN MEDITERRANEAN

Seasoned grilled breast of chicken topped with sautéed spinach, fire roasted red peppers, fresh herbs and mozzarella cheese. Finished with a rich balsamic reduction and a basil saffron cream sauce

FILLET OF SALMON OR FLOUNDER WASHINGTON

North Atlantic salmon or flounder served with herb compound butter and housemade crab imperial + 2 pp

BROILED CRAB CAKES

Two housemade jumbo lump crab cakes served with a chipotle remoulade + 2 pp

8 OZ SLOW ROASTED PRIME RIB OF BEEF - AU JUS

Served with horseradish mousse
Upgrade to 6 oz filet mignon | Additional 6 per person

VEGETARIAN ENTRÉE - GARDEN VEGETABLE WELLINGTON ACCOMPANIED WITH PORTOBELLO NAPOLEON

Oven roasted garden vegetable wellington wrapped in a flaky crust baked to perfection accompanied with grilled vegetables layered with mozzarella cheese, served with a rich roasted red pepper sauce

DUETS

CHICKEN PICCATA/SEAFOOD

Sautéed boneless chicken breast finished with a piccata sauce and served with (select one) a baked stuffed shrimp or broiled crab cake or North Atlantic salmon + 2 pp

ACCOMPANIMENTS

Fresh baked rolls and butter

STARCH

Select One

Parmesan Roasted Yukon Gold Potatoes
Duchess Potato, Garlic Mashed Potatoes
Traditional Mashed Potatoes
Rice Pilaf Harvest Blend

VEGETABLE

Select One

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter (additional 1 per person)
Steamed Fresh Medley of Seasonal Vegetables
Italian Style Green Beans with Roasted Red Peppers
Steamed Broccoli Finished with Garlic Butter and Parmesan Cheese
Roasted Brussels Sprouts with Bacon with Extra Virgin Olive Oil (additional 1 per person)

DESSERT SELECTIONS

Please see page 14

2021 CONCORDVILLE DINNER EXECUTIVE BUFFET

Dinner Buffet Requires a Minimum of 45 Guests
Buffet Food For 1.5 Hours
All Prices are Subject to a 6% Sales Tax and 20% Service Charge

APPETIZER AND SALAD STATION

48 Per Person

SOUPS

TRADITIONAL WEDDING SOUP WITH MEATBALLS

SHRIMP TOMATO BASIL BISQUE

MARYLAND CRAB

CRAB BISQUE

NEW ENGLAND CLAM CHOWDER

WILD MUSHROOM BISQUE

SALADS

Select One

*House Salads choice of dressing: bleu cheese, ranch / poppy seed / thousand island
sesame / soy vinaigrette / northern Italian with basil and romano / balsamic vinaigrette*

HOUSE SALAD

Spring Mix | Iceberg and Romaine | Arugula |
Choice of one of the above salads served with tomato, red onion, sweet peppers, banana peppers black and green olives, cucumbers, dried cranberries and served with choice of dressing

CLASSIC BLEU CHEESE HOUSE WEDGE Iceberg wedge with applewood bacon, cucumbers, tomatoes, seasoned croutons, crispy fried onions, bleu cheese crumbles and finished with bleu cheese dressing drizzled with balsamic reduction | Additional 1 per person

CLASSIC CAESAR SALAD Romaine lettuce, garlic croutons and shaved asiago, parmesan and romano cheese

ASIAN WALNUT SALAD Arugula, Madeiran oranges, dried cranberries, walnuts, shaved carrots, finely diced red onion, celery, red and green peppers tossed with sesame soy vinaigrette dressing | Additional 1.5 per person

MEDITERRANEAN SALAD Arugula, stuffed grape vine leaves, cucumbers, red onions, tomatoes, green and red peppers, kalamata olives, feta cheese, tossed with a northern Italian with basil and romano dressing | Additional 1.5 per person

ENTREES

PASTAS/VEGETARIAN

STUFFED PORTOBELLO MUSHROOM Char-grilled portobello cap stuffed with sautéed spinach, roasted red peppers and sharp provolone cheese finished with a balsamic reduction

STUFFED SHELLS WITH MARINARA SAUCE

EGGPLANT PARMIGIANA Topped with marinara sauce, sundried tomatoes, fresh basil, parsley and provolone

PENNE POMODORO Penne pasta, fresh tomato basil sauce, balsamic drizzle, shaved parmesan reggiano cheese

BEEF

Select One

Carved by a Uniformed Chef 125 Additional

ROAST PRIME RIB OF BEEF Served with horseradish mousse and rosemary infused au jus

ROASTED TENDERLOIN OF BEEF Served with horseradish mousse and rich bordelaise sauce | Additional 6 Per Person

SEAFOOD

Select One

FILET OF SALMON OR FLOUNDER WASHINGTON
North Atlantic salmon or flounder served with herb compound butter and housemade crab imperial

CONCORDVILLE INN FAMOUS FRIED OR BROILED CRAB CAKES Jumbo lump crab cakes served with a chipotle remoulade, tartar or cocktail sauce

2021 CONCORDVILLE DINNER EXECUTIVE BUFFET

ENTREES

CHICKEN

Select One

HARVEST CHICKEN A plump boneless chicken breast filled with bread cubes, sun dried cranberries, roasted vegetables and sweet Italian sausage, baked to perfection and served with a rich chicken supreme sauce

CHICKEN PICCATA A boneless breast of chicken simmered in a rich veloute, finished with a light lemon, capers and white wine cream sauce

CHICKEN MARSALA Finished with a Kennett Square mushroom marsala demi sauce

CHICKEN ROMA Grilled chicken breast with roasted red peppers, extra sharp provolone, served on a bed of arugula and finished with a balsamic reduction

CHICKEN MEDITERRANEAN Seasoned grilled breast of chicken topped with sautéed spinach, fire roasted red peppers, fresh herbs and mozzarella cheese. Finished with a rich balsamic reduction and a basil saffron cream sauce

CHICKEN NEAPOLITAN Braised chicken breast filled with prosciutto, sharp provolone and mild Italian peppers finished with a tomato basil and red onion veloute sauce

ACCOMPANIMENTS

Fresh Baked Rolls and Butter

STARCH

Select One

Parmesan Roasted Yukon Gold Potatoes
Duchess Potato, Garlic Mashed Potatoes
Traditional Mashed Potatoes
Rice Pilaf Harvest Blend

VEGETABLE

Select One

Grilled Asparagus with Roasted Red Peppers and
Finished with Tarragon Butter (additional 1 per person)
Steamed Fresh Medley of Seasonal Vegetables
Italian Style Green Beans with Roasted Red Peppers
Steamed Broccoli Finished with Garlic Butter and Parmesan Cheese
Roasted Brussels Sprouts with Bacon with
Extra Virgin Olive Oil (additional 1 per person)

COFFEE AND TEA BAR

3 Hours

Fresh Brewed Coffee, Decaffeinated and a Selection of Herbal Teas
Served on Our Beautifully Dressed Coffee Bar. Bar also Includes
Coffee Mugs, Fresh Whipped Cream, Lemon Rinds, Shaved Chocolate,
Non-Alcoholic Flavored Syrups, Cinnamon, Nutmeg and Rock Candy Sticks.

DESSERT STATION

Select One (One Hour)

FLAMBÉ BANANAS FOSTER

(Attendent \$95.00 Each)

Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur and Myers Dark Rum
Served Over Vanilla Ice Cream

THE ULTIMATE DESSERT STATION

FRESHLY MADE GOURMET MINI DESSERTS

Cannolis, Assortment of Fancy Éclairs and Fancy Crème Puffs, Double Chocolate Mint Brownies, Cake Shooters,
Traditional Crème Puffs, Vanilla Fruit Tarts, Chocolate Mousse Cups, Assortment of Cake Truffles,
Chocolate Dipped Strawberries, Mini Cup Cakes, French Macaroons, Chocolate Flourless Bites
Above Includes Powdered Sugar and Fresh Whipped Cream

All prices subject to 6% sales tax and 20% service charge unless otherwise noted.

2021 CONCORDVILLE “SWEET ENDINGS” STATIONS

1 Hour
(Below pricing is per person)

FLAMBÉ BANANAS FOSTER | 9

(Attendant \$75.00 Each)

Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur and Myers Dark Rum Served Over Vanilla Ice Cream

FLAMBÉ APPLE CRISP | 9

(Attendant \$75.00 Each)

Granny Smith Golden Delicious Apples Flambéed with Tuaca and Applejack Brandy
Served Over Vanilla Ice Cream and Topped with Toffee Cashews

FLAMING CREPE BAR | 10

(Attendant \$75.00 Each)

Featuring our Bananas Foster Crepe, Cannoli Crepe
or Guest May Create Their Own Crepe with an
Assortment of Fillings Including Bananas, Strawberries,
Blueberries, Raspberries, Chocolate Chips, Ricotta,
Chocolate Mousse Nutella, Whipped Cream, Powdered Sugar
and Chocolate, Caramel and Strawberry Sauce
Add Vanilla Ice Cream | 2.25 Per Person

BOARDWALK WAFFLE AND ICE CREAM | 9

(Attendant \$95.00 Each)

Freshly Made Mini Belgian Waffles Served with
Vanilla Ice Cream, Whipped Cream, Powdered Sugar,
Strawberry, Chocolate and Caramel Sauce
Add Funnel Cake | 2.00 Per Person

MAKE YOUR OWN SUNDAE | 8 Per Order

(Attendant \$95.00 Each)

Vanilla Ice Cream

Hot Fudge, Caramel and Raspberry Sauce, Strawberries, M&M's,
Crushed Cookies, Chopped Nuts, Cherries and Whipped Cream

THE ULTIMATE DESSERT STATION

FRESHLY MADE GOURMET MINI DESSERTS | 12 Per Person (Min. 50 Orders)

Cannoli, Assortment of Fancy Éclairs and Fancy Crème Puffs,
Double Chocolate Mint Brownie, Cake Shooters, Traditional Crème Puffs,
Vanilla Fruit Tart, Chocolate Mousse Cups, Assortment of Cake Truffles,
Chocolate Dipped Strawberries, Mini Cup Cakes, French Macaroons, Chocolate Flourless Bites
Above Includes Powdered Sugar and Fresh Whipped Cream

COFFEE AND TEA BAR

3 Hours

Fresh Brewed Coffee, Decaffeinated and a Selection of Herbal Teas
Served on Our Beautifully Dressed Coffee Bar.

Bar Also Includes Coffee Mugs, Fresh Whipped Cream,
Lemon Rinds, Shaved Chocolate, Non-Alcoholic Flavored Syrup,
Cinnamon, Nutmeg and Rock Candy Sticks | 5.50 Per Person