

2020 - 21 CONCORDVILLE REHEARSAL DINNER PACKAGE(A)

Minimum 30 Guests

Prices subject to change for Rehearsal Dinner Packages only.

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

\$49.00 Per Person
One Hour Premium Open Bar
One Wine Pouring

PACKAGE 2

\$68.00 Per Person
Two Hours Premium Open Bar
One Wine Pourings

BAR SERVICES

(See Beverage Selections Page)

One Hour Premium
Package 1

Two Hours Super Premium
Package 2

Additional Bar Service \$8.00 Per Hour/Person

WINE

Chardonnay and Merlot - Served with Dinner

HORS D'OEUVRES

BUFFET HORS D'OEUVRES

Included in Package 1 and 2

International and Domestic Cheeses with Assorted Crackers and Flat Breads, Assortment of Grilled Vegetables Drizzled with Balsamic, Warm Spinach and Artichoke Dip Served with Garlic Toast Points

UNLIMITED HOT BUTLERED HORS D'OEUVRES

Included in Package 2 Only

Beef Frank's in a Blanket, Potato Puff's, Beef and Mushroom Crowns, Spinach Turnovers, Spicy Beef Pockets

ADDITIONAL BUTLERED HOT HORS D'OEUVRES

Included in Package 2 Only

1 Piece Per Person

Concordville Inn Crab Balls, Served with Cocktail Dipping Sauce, Cheesesteak Spring Rolls, Clams Casino, Chicken Wonton

SOUPS AND SALADS

Select One. Select Two Additional \$5.00 Per Person

SOUPS

WILD MUSHROOM BISQUE
MARYLAND CRAB BISQUE
NEW ENGLAND CLAM CHOWDER

TRADITIONAL WEDDING SOUP WITH MEATBALLS
SHRIMP TOMATO BASIL BISQUE

SALADS

ARCADIAN MIX SALAD
Romaine and arcadian blend topped with tomato, onion, sweet peppers, black olives, croutons, and cucumbers. Served with a balsamic vinaigrette dressing

CLASSIC BLEU CHEESE WEDGE
Crisp iceberg wedge, diced tomatoes, candied maple bacon, cucumbers, crispy fried leeks, and bleu cheese crumbles. Accompanied with Stilton bleu cheese dressing and a fig balsamic drizzle

MEDITERRANEAN SALAD
Red peppers, marinated artichokes, tomato wedges, kalamata olives, and feta cheese. Tossed in an herb vinaigrette atop romaine, arugula and radicchio

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

ASIAN CASHEW SALAD
Freshly shaved carrots, red onion, celery, and red peppers. Tossed with napa cabbage, arugula, cashews, and sesame soy vinaigrette

HARVEST SALAD
Romaine, napa cabbage and arcadian mix topped with sundried cranberries, granny smith apples, tomatoes, red onions, feta cheese and served with poppyseed dressing

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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

SAUTEED BREAST OF CHICKEN MARSALA

Finished with a Kennett Square mushroom marsala demi sauce

CENTER CUT SIRLOIN

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

SLOW ROASTED PRIME RIB OF BEEF - AU JUS

Served with horseradish mousse

6 OZ CENTER CUT FILET

Charbroiled center cut filet. Served with a rich bordelaise sauce, bernaise sauce, or bleu cheese compound butter
\$9.00 pp Additional

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

STRIPED BASS

Simply broiled with our own blend of Mediterranean seasoning of fresh lemon juice, olive oil, oregano and finished with a herb compound butter, pineapple mango salsa, or crab piccata sauce

Crab Piccata Sauce +\$2.00 PP Additional

FILLET OF SALMON OR FLOUNDER WASHINGTON

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

CONCORDVILLE INN FAMOUS BROILED OR FRIED CRAB CAKES

Two housemade jumbo lump crab cakes served with cocktail and tartar sauce

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 piccante sauce and served with (select one) a baked stuffed shrimp or a broiled crab cake or North Atlantic salmon

Substitute 8oz. Sirloin for Chicken \$6.00 pp Additional

Substitute 6oz Center Cut Filet Mignon for Chicken \$9.00 pp Additional

ACCOMPANIMENTS

Fresh Baked Rolls and Butter

STARCH

Select One

Parmesan Roasted Yukon Gold Potatoes, Duchess Potato
Asiago or Garlic and Horseradish Mashed Potatoes,
Traditional Mashed Potatoes, Long Grain Wild Rice Pilaf,
Double Baked Loaded Stuffed Potatoes

VEGETABLE

Select One

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter
Steamed Fresh Medley of Seasonal Vegetables
Italian Style Green Beans Finished with Pinenuts
Broccolini and Baby Carrots
Roasted Brussel Sprouts with Bacon with Extra Virgin Olive Oil

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COFFEE

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

DESSERTS

SELECT ONE

NY CHEESECAKE

Served with Fresh Strawberries, Whipped Cream, Powdered Sugar and Raspberry Coulis

CHOCOLATE MARBLE CHEESECAKE

A Creamy New York Cheesecake Marbled with Belgian Ganache with an Oreo Cookie Crust

SNICKERS CHOCOLATE TRUFFLE

A Layer of Fudge Cake with Chocolate Mousse, Caramel, Peanuts, Chocolate Bits and Snickers Bar Chunks

OREO MONSTER MOUSSE

A Layer of Fudge Cake Topped with a Dark Chocolate Mousse that is Loaded with Oreo Chunks in a Butter Cream and Surrounded with Chocolate Cookie Chunks. Finished with a Mini Oreo on Top

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

ENHANCE YOUR DESSERT EXPERIENCE

(Replaces above served desserts)

FLAMBÉ BANANAS FOSTER

(Attendent \$75.00 Each)

Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur and Myers Dark Rum
Served Over Vanilla Ice Cream
\$5.00 Additional Per Person

ASSORTED DESSERTS

Cheesecake, Snickers Chocolate Truffles, Dark Side of the Moon,
Triple Chocolate Mousse Cannolis
\$5.00 Additional Per Person

2020 - 21 CONCORDVILLE REHEARSAL DINNER PACKAGE - BUFFET PACKAGE #2(A)

Prices Are Subject to Change for Rehearsal Dinner Only
Minimum 35 Guests
All Prices Subject to 6% Sales Tax and 20% Service Charge.

PACKAGE 2

One Hour Open Bar Premium Beer, Wine, Soda
\$43.00 Per Person

Tab Bar/Cash Bar
Bartender Fee \$135.00
Plus Tax and Service Charge
\$34.00 Per Person

One Hour Premium Open Bar
\$47.00 Per Person

Additional Bar Service
Beer/Wine/Soda \$7.00 Per Hour/Person
Open Bar \$10.00 Per Hour/Person

LITTLE ITALY BUFFET

Caesar Salad
Roasted Vegetable Antipasto
Meatballs
Chicken Parmesan
Italian Roast Pork Loin Served with Roasted Red Peppers
Cheese Ravioli
Italian Green Beans with Pine Nuts
Philadelphia Baked Rolls
Tiramisu
Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Tea

PHILADELPHIA BUFFET

Philly's Original Cheesesteaks
Italian Hoagies
Philly-Made Sweet Italian Sausages Topped with a
Roasted Sweet Pepper and Pomedori Sauce
Philadelphia Baked Rolls
Caesar Salad
Fresh Fruit Salad
Fresh Mozzarella and Tomato Salad
Individual Bags of Kettle Potato Chips
Mini Chocolate Chip Italian Cannolis
Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Tea

2020 - 21 CONCORDVILLE REHEARSAL DINNER PACKAGE BUFFET PACKAGE #2(A)

LONGWOOD BUFFET

CHOICE OF ONE SALAD

Mixed Field Greens or Caesar Salad

ENTREE SELECTIONS

Select Two - Add Third Entrée for \$5.00 Per Person Inclusive

CHICKEN MEDITERRANEAN - Spinach, Roasted Peppers, Feta Cheese

CHICKEN SALTIMBOCCA - Prosciutto, Spinach, Roasted Peppers, Smoked Mozzarella

CHICKEN PICCATA - Finished with a Light Lemon Caper and White Wine Cream Sauce

CHICKEN MARSALA - With a Kennett Square Marsala Demi Sauce

CHICKEN ROMA - Roasted Peppers, Sharp Provolone Cheese

SESAME TERIYAKI GLAZED SALMON - With Teriyaki Pineapple Glaze

MINIATURE STUFFED FLOUNDER - Stuffed Flounder Served with Herb Compound Butter and Housemade Crab Imperial

FLOUNDER OR SALMON - Buerre Blanc Sauce

BROILED CRAB CAKES - Cocktail Sauce

FRIED CRAB CAKE - Cocktail and Tartar Sauce

SEAFOOD NEWBURG - Baby Shrimp and Scallops with Sherry Cream Sauce

CHOICE TOP ROAST SIRLOIN - Provolone and Beef Au Jus

ROASTED PORK LOIN - Roasted Peppers, Provolone and Pork Au Jus

ROAST TURKEY BREAST - Velouté and Sundried Cranberry Sauce

PORTABELLA NAPOLEON - Portobello Cap, Stuffed with Sauteed Spinach, Roasted Red Peppers,
Sharp Provolone Cheese, Finished with a Balsamic Reduction

TRI-COLOR TORTELLINI FLORENTINE - Enriched in a Creamy Rosa Sauce or Alfredo Sauce

PENNE - Red Sauce

STARCH

Select One

Parmesan Roasted Yukon Gold Potatoes

Garlic and Horseradish Mashed Potatoes

Asiago Mashed Potatoes

Long Grain Wild Rice Pilaf

VEGETABLES

Select One

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter

Steamed Fresh Medley of Seasonal Vegetables

Italian Style Green Beans Finished with Pinenuts

Broccoli and Baby Carrots

Roasted Brussels Sprouts with Bacon and Extra Virgin Olive Oil

Assorted Fresh Baked Rolls

Assorted Mini Desserts

100% Columbian Coffee, Decaffeinated Coffee, and Herbal Tea