



CONCORDVILLE

EVENT CENTER

*REHEARSAL DINNERS- BRIDAL SHOWERS- CLASS REUNIONS-
GROUP LUNCHEONS/ DINNERS*

15-130 Guests

2026 BANQUET PACKAGE

(Prices are Subject to Change)

GPS ADDRESS:

Concordville Event Center

675 Conchester Highway

Glen Mills, PA 19342

Mailing Address:

P.O BOX 607

Concordville, PA 19331

---610 358 9400---

**AS OF JULY 1ST, 2023, CONCORDVILLE INN HAS MOVED
BANQUET SERVICE & BAR*



*AND GRILLE TO THE BEST WESTERN PLUS CONCORDVILLE HOTEL,
LOCATED ADJACENT TO THE OLD CONCORDVILLE INN**



2026 CONCORDVILLE BANQUET PACKAGE

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2026 CONCORDVILLE BREAKFAST AND BRUNCH BUFFETS

BRANDYWINE BREAKFAST BUFFET

Before 11am | 37 Per Person After 11am | 34 Per Person
Minimum 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 Brûlée French Toast with Maple Syrup
Scrambled Eggs (Traditional and Ham & Cheese Style)
Applewood Smoked Bacon
Country Sausage
O'Brien Potatoes with Peppers and Onions
Milk, Chilled Juices, Coffee, Decaffeinated Coffee, Herbal Teas

PUBLIC HOTEL BREAKFAST

-Public Space | Located on 1st Floor of Hotel-
7am-11am Monday- Sunday

Buffet: 23 per person | Buffet with Omelets Included: 28 per person

For a Private Room and Access to the Public Buffet | Room Rental Fee Applies

ENHANCE YOUR BREAKFAST

Pan Seared Crab Cake Station

Market Price Per Person
Attendant Required | 95 each

Signature Omelet Station

Peppers, Onions, Tomato, Spinach,
Mushrooms, Cheddar Cheese
Ham and Bacon

8 Per Person
Attendant Required | 95 each

Carving Station

Carved by a Uniformed Chef
Prime Rib of Beef or
Roasted Turkey Breast

Please See Interactive
Stations Page for Pricing
Attendant Required | 95 each

MAKE IT A BRUNCH

**Includes (1) Complimentary Mimosa Per Person
(pre-poured at table or available upon guest arrival)**

Choice of Mixed Greens or Caesar Salad

Miniature Desserts &

(1) Entrée from Below | 6 Additional

(2) Entrées From Below | 11 Additional

Chicken Piccata - Lemon, White Wine, and Caper Cream Sauce

Pecan Crusted Chicken - Apple Cider Glaze

Chicken Marsala - Kennett Square Mushroom Demi Glaze

Glazed Salmon - Teriyaki Glaze

Penne Pasta - Red Basil Sauce

Rustic Tortellini - Cheese Tortellini with a Sun-Dried Tomato Pesto Cream Sauce

All Prices Above Subject to a 22% Service Charge and 6% Sales Tax.

2026 CONCORDVILLE LUNCH & DINNER BUFFETS

MINIMUM 35 GUESTS
30-34 GUESTS | 125 SERVER FEE & 2 PER PERSON ADDITIONAL CHARGE
ALL PRICES SUBJECT TO A 22% SERVICE CHARGE AND 6% SALES TAX
BUFFET AND BEVERAGES ARE SERVED FOR ONE HOUR
ADD ASSORTED SOFT DRINKS | 2 PER PERSON / PER HOUR

TUSCANY BUFFET | 36

House Made Escarole Soup with Meatballs
Caesar Salad
Mozzarella & Tomato Salad
Fresh Garlic Bread

Meatballs & Sweet Italian Sausage
Chicken Parmigiana or Chicken Piccata
Rustic Tortellini or Penne with Red Basil Sauce
(Select Lobster Ravioli | 3 Additional Per Person)

Chocolate Chip Italian Cannoli's & Tiramisu

BRANDYWINE BUFFET | 36

Caesar Salad
Country Potato Salad
Macaroni Salad

10oz. Char-Grilled Hamburgers with Le Bus Brioche Rolls
All Beef 1/4lb Hot Dogs with Buns
Southwest BBQ Chicken Breast
Lettuce, Beefsteak Tomato, Sliced Onion, Sliced Cheese
and Pickle Spears
Ketchup, Mustard, and Mayonnaise
Fresh Baked Cookies and Brownies

PHILADELPHIA BUFFET | 35

Caesar Salad
Crispy French Fries with Ketchup
Philadelphia Baked Rolls

Philly's Original Beef Cheesesteaks
Italian Roast Pulled Pork with Broccoli Rabe
Provolone Cheese, and Roasted Red Peppers
Philly-Made Sweet Italian Sausage topped with
Roasted Sweet Pepper and Pomodoro Sauce

Fresh Baked Cookies and Brownies

All Buffets come with Freshly Brewed Regular Coffee, Decaf Coffee, Herbal Tea & Iced Tea
DUE TO FLUCTUATING MARKET CONDITIONS ALL ENTRÉE ITEMS ARE SUBJECT TO AVAILABILITY.

2026 CONCORDVILLE LUNCH & DINNER BUFFETS

MINIMUM 35 GUESTS
30-34 GUESTS | 125 SERVER FEE & 2 PER PERSON ADDITIONAL CHARGE
ALL PRICES SUBJECT TO A 22% SERVICE CHARGE AND 6% SALES TAX
BUFFET AND BEVERAGES ARE SERVED FOR ONE HOUR
ADD ASSORTED SOFT DRINKS | 2 PER PERSON / PER HOUR

CENTREVILLE BUFFET | 35

Freshly Made Soup of the Day
Pasta Salad, Deli Style Potato Salad & Broccoli Slaw
Individual Bags of Potato Chips

An Array of Domestic Meats and Cheeses:
Thinly Sliced Roast Beef, Roasted Turkey Breast, Country
Ham, Swiss, Provolone, and American Cheeses
Lettuce, Beefsteak Tomatoes, Sweet Onions,
Olives & Pickle Spears
Mayonnaise, Mustard, Horseradish, and 6-Inch Italian Rolls

Chocolate Mousse

"THE SALAD BOWL" BUFFET | 30

Chef's Soup du Jour

Salad
Bowls of: Mixed Greens, Arugula, Chopped Romaine
Toppings: Tomatoes, Onions, Grilled Vegetables, Herbed Croutons, Roasted Peppers, Feta Cheese, Parmesan
Cheese, Cheddar Cheese

Proteins: Grilled Shrimp, Grilled Chicken Breast, and Marinated Flank Steak
Balsamic, Caesar & Poppy Seed Dressings
Freshly Baked Rolls & Butter
Seasonal Sliced Fresh Fruit and Berries
Assorted Baked Cookies

BOXED LUNCHES | 22

All Box Lunches Include:
Pasta Salad, Pickle Chips, Potato Chips,
Cookie and Bottled Water
Choice of Le Bus Brioche Buns or Wraps
Served with Lettuce, Onion & Tomato

Ham and Swiss Cheese with Brown Mustard
Turkey and Provolone Cheese with Mayo
Chicken Salad with American Cheese
Sliced Roast Beef with Cheddar Cheese & Horseradish Aioli
Tuna with American Cheese

All Buffets come with Freshly Brewed Regular Coffee, Decaf Coffee, Herbal Tea & Iced Tea
DUE TO FLUCTUATING MARKET CONDITIONS ALL ENTRÉE ITEMS ARE SUBJECT TO AVAILABILITY.

2026 CONCORDVILLE LUNCH & DINNER BUFFETS

MINIMUM 35 GUESTS

30-34 GUESTS | 125 SERVER FEE & 2 PER PERSON ADDITIONAL CHARGE

ALL PRICES SUBJECT TO A 22% SERVICE CHARGE AND 6% SALES TAX

BUFFET AND BEVERAGES ARE SERVED FOR ONE HOUR

ADD ASSORTED SOFT DRINKS | 2 PER PERSON / PER HOUR

LONGWOOD BUFFET

2 ENTRÉES | 33

3 ENTRÉES | 38

4 ENTRÉES | 43

DINNER: ADD 2 PER PERSON

CHOICE OF SOUP OR SALAD

SELECT BOTH FOR ADDITIONAL | 4

Arcadian Mix Salad

Romaine and Arcadian blend topped with tomato, onion, sweet peppers, black olives, croutons and cucumbers served with a balsamic vinaigrette dressing

Chef's Soup du Jour

Caesar Salad

Blend of heart of romaine and iceberg lettuce, shaved asiago cheese, toasted garlic croutons and tossed in a creamy Caesar dressing.

ENTRÉE SELECTIONS

Chicken Piccata - Lemon, white wine, and capers cream sauce

Chicken Mediterranean - Sautéed spinach, red peppers, and feta cheese, with balsamic reduction and basil saffron cream sauce

Chicken Parmigiana - Tomato sauce, parmesan cheese

Chicken Marsala - Kennett Square mushroom demi glaze

Chicken Saltimbocca - Prosciutto, spinach, roasted peppers, and smoked mozzarella in a marsala demi glaze

Pecan Crusted Chicken - Apple cider glaze

Glazed Salmon- Sesame teriyaki glaze

Pulled Pork -Broccoli rabe

Eggplant Parmigiana- Tomato sauce, parmesan cheese

Penne Pasta - Fresh red basil sauce

Rustic Tortellini - Cheese tortellini with a sundried tomato pesto cream sauce

Fillet of Flounder or Salmon - Lemon butter sauce

Concordville Inn Famous Fried Crab Cakes - Cocktail and tartar sauce | Additional market price per person

Concordville Inn Classic Broiled Crab Cakes - Cocktail and tartar sauce | Additional market price per person

Mini Stuffed Flounders - Herb compound butter and crab imperial | Additional 6 per person

Virginia Baked Ham - Pineapple black cheery glaze'

Roast Turkey Breast- Veloute sauce and sundried cranberry relish

Choice Top Roast Sirloin- Provolone and beef au jus

Roast Pork Loin- Provolone, roasted peppers, pork au jus

Portobello Napoleon- Portobello cap, stuffed with sauteed spinach, roasted red peppers, sharp provolone cheese, and finished with a balsamic reduction

STARCH (SELECT 1)

Parmesan Roasted Yukon Gold Potatoes

Garlic Mashed Potatoes

Rice Pilaf

VEGETABLES (SELECT 1)

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter | Add 2 Per Person

Steamed Fresh Medley of Seasonal Vegetables

Haricot Verts Finished with Pine Nuts & Shredded Carrots

Freshly Baked Rolls & Butter

Assorted Mini Desserts

Freshly Brewed Regular & Decaf Coffee

Herbal Tea & Iced Tea

DUE TO FLUCTUATING MARKET CONDITIONS ALL ENTRÉE ITEMS ARE SUBJECT TO AVAILABILITY.

2026 CONCORDVILLE SIT DOWN LUNCH & DINNER

PRIVATE ROOM

UNDER 25 GUESTS | SEE SALES FOR ROOM RENTAL FEE
ENTRÉE COUNTS ARE DUE 5 DAYS PRIOR TO THE FUNCTION

NON-PRIVATE SPACE

15 GUEST MINIMUM

CHOICE OF THREE ENTRÉES

FOURTH ENTRÉE CHOICE | ADDITIONAL 4 PER PERSON

SOUP OR SALAD

SELECT ONE FOR ALL GUESTS
(SELECT TWO | ADDITIONAL 5 PER PERSON)
SERVED WITH FRESHLY BAKED ROLLS AND BUTTER

Arcadian Mix Salad

Romaine and Arcadian Blend topped with Tomato,
Onion, Sweet Peppers, Black Olives, Croutons and
Cucumbers served with a Balsamic Vinaigrette Dressing

Chefs Soup du Jour

Caesar Salad

Blend of Heart of Romaine and Iceberg Lettuce, shaved
Asiago Cheese, toasted Garlic Croutons and tossed in a
Creamy Caesar Dressing

ENTRÉES

CHICKEN

Chicken Piccata | 36

A boneless Breast of Chicken simmered in a Rich
Velour. Finished with a Light Lemon, Capers and White
Wine Cream Sauce
Add a Baked Stuffed Shrimp or
4oz. Lump Broiled Crab Cake | 9 Additional

Chicken Mediterranean | 35

Seasoned Breast of Chicken topped with sautéed
Spinach, Fire Roasted Red Peppers, Fresh Herbs and
Feta Cheese. Finished with a Rich Balsamic Reduction
and a Basil Saffron Cream Sauce

Chicken Marsala | 36

Finished with a Kennett Square Mushroom Marsala
Demi Sauce

Chicken Saltimbocca | 37

Chicken Breast topped with Prosciutto, Spinach,
Roasted Peppers and Smoked Mozzarella with a
Marsala Demi Glaze

DUE TO FLUCTUATING MARKET CONDITIONS ALL ITEMS ARE SUBJECT TO AVAILABILITY.
ALL PRICES SUBJECT TO A 22% SERVICE CHARGE AND 6% SALES TAX

2026 CONCORDVILLE SIT DOWN LUNCH & DINNER

ENTRÉE - (CONTINUED)

SEAFOOD

Broiled Crab Cakes | 43

Two broiled super lump crab cakes made with our original recipe and served with tartar, cocktail or remoulade sauce

Concordville Fried Crab Cakes | 44

Three fried super lump crab cakes made with our world famous original recipe and served with tartar, cocktail or remoulade sauce

Baked North Atlantic Salmon | 36

North Atlantic Salmon fillet marinated in olive oil, garlic, lemon juice, and oregano. Served with dill beurre blanc sauce

*Stuffed with 3oz. of our Famous Crab Imperial | 44

Flounder Washington | 42

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

Stuffed Shrimp | 44

Two Shrimp stuffed with our house made Lump Crabmeat Imperial served with a Lemon Butter Sauce

HOUSE CUTS

6oz. Center Cut Filet Mignon | 52

Served with bordelaise sauce

Slow Roasted Prime Rib of Beef | 44 || 48 || 52

8oz. || 'Queen Cut' 12-14oz. || 'King Cut' 16-18oz. Cut
Served with a Horseradish Mousse and Beef Au Jus
(min. 12 orders)

ADD SURF

4oz. Broiled Lump Crab Cake

Additional | 10

ADDITIONAL SELECTIONS

Garden Vegetable Tart | 36

Oven roasted Garden Vegetables layered in a crispy crust baked to perfection. Accompanied by a Portabella and Grilled Vegetables topped with melted Mozzarella Cheese and a Rich Roasted Red Pepper Sauce.

Short Ribs | 42

8oz. Short Rib, Yukon Mashed, Root Vegetables & Roasted Garlic Cabernet Demi Glaze

STARCH (SELECT 1)

Parmesan Roasted Yukon Gold Potatoes
Garlic Mashed Potatoes
Rice Pilaf

VEGETABLE (SELECT 1)

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter (+2pp)
Steamed Fresh Medley of Seasonal Vegetables
Haricot Verts Finished with Pine Nuts & Shredded Carrots

ALL ENTRÉES COME WITH YOUR CHOICE OF STARCH AND VEGETABLE UNLESS NOTED.
DUE TO FLUCTUATING MARKET CONDITIONS ALL ITEMS ARE SUBJECT TO AVAILABILITY.
ALL PRICES SUBJECT TO A 22% SERVICE CHARGE AND 6% SALES TAX

2026 CONCORDVILLE SIT DOWN LUNCH & DINNER

DESSERTS

SELECT ONE OPTION FOR ALL GUESTS
SERVED WITH FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE, AND HERBAL TEA

Lawlers N.Y. Colossal Cheesecake

Extra thick portion served with Fresh Strawberries, Whipped Cream, Powdered Sugar and Raspberry Coulis

Chocolate Dome

A rich Chocolate Cake, filled with White Chocolate and Dark Chocolate Mousse. Covered in a Chocolate Ganache and surrounded by White Chocolate Flakes

Peanut Butter Bombe

A Chocolate 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

Chef's Selection of Miniature Desserts

Additional 2 per person

KIDS MENU | AGES 2-12 INCLUDES ENTRÉE AND DESSERT

Kids Chicken Fingers and French Fries | 20

Kids Pasta with Red Sauce or Butter | 18

Kids 6oz. Prime Rib and Fries | 25

Kids Grilled Chicken Breast and Fries | 20

DUE TO FLUCTUATING MARKET CONDITIONS ALL ITEMS ARE SUBJECT TO AVAILABILITY.
ALL PRICES SUBJECT TO A 22% SERVICE CHARGE AND 6% SALES TAX

2026 CONCORDVILLE HORS D'OEUVRES

All Prices Subject to a 22% Service Charge and 6% Sales Tax

'PASSED PUFFS'

Beef Franks in a Blanket, Potato Puffs, Beef & Mushroom Crowns, Spinach Turnovers, Spicy Beef Pockets
6 Per Person

STATIONED

International & Domestic Cheeses with Assorted Crackers Assorted Vegetable Crudité Display, Warm Spinach & Artichoke Dip Served with Garlic Toast Points
14 Per Person (Minimum 35 Guests)

BUFFET STYLE

All buffet hors d'oeuvres prices are per person unless noted otherwise

International Cheese Display | 5

Imported and Domestic Cheeses served with Assorted Crackers

Warm Artichoke Dip | 6

Served with Garlic Toast Points
Add Crab Meat | 4

Vegetable Crudite | 5

Broccoli Florets, Cauliflower, Cut Carrots, Celery Sticks and Baby Corn
served with Bleu Cheese Dressing

Fresh Fruit Kabobs | 5.5

Displayed out of a Watermelon

Clams Casino | 125

(50 Pieces Per Order)
Topped with Bacon, Romano Cheese,
Roasted Red and Sweet Green Bell Peppers

Fresh Sliced Fruit Display | 5

Seasonal Fruit with Yogurt Dip

BUTLERED PACKAGES

Deluxe Hors d' Oeuvres Package 14 Per Person

Choose (4) Hot or Cold Hors d' Oeuvres from below to be butlered unlimited for (1) Hour

**Excludes Filet of Beef on Crostini, Jumbo Shrimp Cocktail, Lamb Chops, Shrimp Lejon and Stuffed Mushrooms with Crab*

-- Add Excluded Hors d Oeuvres to Package @ 3 Additional Each

Premium Hors D' Oeuvres Package 21 Per Person

Choose (7) Hot or Cold Hors d' Oeuvres from below to be butlered unlimited for (1) Hour

**Excludes Filet of Beef on Crostini, Jumbo Shrimp Cocktail, Lamb Chops, Shrimp Lejon*

--Add Excluded Hors d'Oeuvres to Package @ 3 Additional Each

BY THE PIECE

(Below are priced per piece | min of 25 pieces)

Filet of Beef on Crostini | 4.25 (cold)

Served with Creamy Horseradish Aioli

Assorted Sushi | 3.5 (cold)

with Soy Sauce

Mini Chicken Cordon Bleu | 3

Served with Dijon Mustard

Coney Island Cocktail Franks | 3

Served with Spicy Mustard

Fried Shrimp | 3

Served with a Sweet Chili Sauce

Spanakopita | 3

Spinach & Cheese

Stuffed Mushrooms | 4

Stuffed with Crab Imperial

Fresh Basil & Mozzarella Bruschetta | 3 (cold)

Served on a Garlic Toast Point

Caprese Skewers | 3.5 (cold)

Tomato, Basil, and Mozzarella drizzled with a Balsamic Glaze

Asian Beef Satay | 3.5

Served with Korean BBQ Sauce

Philly Cheesesteak Egg Roll | 3.25

Served with a Spicy Sriracha Ketchup

Mini Crab Cakes | 3.5

Served with a Chipotle Remoulade

Bacon Wrapped Scallops | 3.25

Served with a Creamy Horseradish Aioli

Grilled Lamb Chops | 4.5

Served with a Mint Demi Glaze

Stuffed Mushrooms | 3.5

Stuffed with Broccoli Rabe & Sausage

Jumbo Shrimp Cocktail | 3.5 (cold)

Served with Tangy Cocktail Sauce

Prosciutto Wrapped Melon | 3.5 (cold)

Drizzled with a Balsamic Glaze

Buffalo Chicken Wonton | 3.5

Served with Bleu Cheese Dressing

Buffalo Chicken Bites | 3

Drizzled with Bleu Cheese

Wonton Wrapped Wasabi Shrimp | 3.5

Served with a Plum Hoisin Sauce

Shrimp Lejon | 4.5

Served with a Creamy Horseradish Aioli

Stuffed Mushrooms | 3.5

Stuffed with Spinach & Bleu Cheese

2026 CONCORDVILLE LIQUOR AND BEVERAGE PACKAGES

All Prices Subject to a 22% Service Charge and 6% Sales Tax on Non-Alcoholic Beverages and Bartender Fees

BEER | WINE | SODA

	Premium	Super Premium *
1 Hour	12	15
2 Hour	17	20
3 Hour	22	25
4 Hour	27	30
5 Hour	32	35

OPEN BAR

	Premium	Super Premium *
1 Hour	17	22
2 Hour	24	27
3 Hour	28	31
4 Hour	32	35
5 Hour	36	39

LIQUORS

Vodka

Smirnoff
Stoli Raspberry, Stoli Orange
and Stoli Vanilla
Tito's
* Grey Goose
* Ketel One
Gin
Bombay
* Tanqueray
* Bombay Sapphire

Rum

Bacardi
Malibu
Captain Morgan

Tequila

Jose Cuervo Silver
*Hornitos

Whiskey

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

Scotch

Dewar's White Label
* Johnny Walker Red
*Chivas 12 Year

Bourbon

Jim Beam
* Bulleit
* Maker's Mark

Additional Bar Items

Amaretto
Kahlua
Southern Comfort
Dry Vermouth
Sweet Vermouth
Apple Pucker
Peach Schnapps
* Bailey's Irish Cream

Mixers

Sodas
Juices
Rose's Lime
Grenadine
Sour Mix

Wines & Sparkling

Woodbridge House Wines
Pinot Grigio | Chardonnay
Sauvignon Blanc | Cabernet
Merlot | Pinot Noir
House Prosecco

* Super Premium Wines

Sterling Vintner's Chardonnay
Estancia Pinot Grigio
Robert Mondavi Cabernet
Blackstone Merlot
Mark West Pinot Noir

BEER SELECTIONS

Premium Bars - Coors Light, Miller Lite, Yuengling Lager, Michelob Ultra, White Claws, NA Clauhauster
Super Premium Bars - Please select two additional beers.

Regional

Dogfish Head 60 Minute IPA
Victory IPA
Deschutes Fresh Squeezed IPA
Budweiser
Allagash White

International

Corona Light & Extra
Heineken
Stella Artois
Blue Moon Belgian White

OPEN, TAB OR CASH BAR

A bartender dedicated to your function requires a minimum of 25 people. If less than 25 people, a cocktail server will be provided. A bartender and bar set-up charge of 150 per bar will apply for every 3 hour period. Additional hours at 40 per hour. There will be a 40 bartender fee, per hour, per bar, to transition from open bar to a cash to tab bar. Fee applies if bar is closed for dinner or presentation. Gratuity from guests is accepted by our beverage staff.

2026 CONCORDVILLE LIQUOR AND BEVERAGE PACKAGES

SPECIALTY BEVERAGE SERVICE

150 per bartender and set up. Minimum 35 Guests.

WINE | BLOODY MARY'S | MIMOSAS

Open Bar
1 Hour | 12
2 Hours | 17
3 Hours | 22

BLOODY MARY BAR

Smirnoff, Tito's, Grey Goose & Ketel One Vodkas with a selection of vegetables, hot sauce and condiments to make the perfect Bloody Mary
8 - 11 per Bloody Mary
(Charged on a consumption basis)

SPECIAL ARRANGEMENTS

No Bartender Required

BY THE GALLON

Champagne Punch

Serves 14 - 16 Guests | 90

Holiday Eggnog

Serves 14 - 16 Guests | 65

Mimosas

Serves 12 - 15 Guests | 90

Bloody Mary's

Serves 12 - 15 Guests | 90

Sangria

Serves 14 - 16 Guests | 80

SODA BAR

Per Person

1 Hour | 4
2 Hours | 5
3 Hours | 6
4 Hours | 7

WINE SERVICE

25 | Per 750ml Bottle

Choose 1 House White & 1 House Red

*Woodbridge Pinot Grigio, Chardonnay, or Sauvignon Blanc
Woodbridge Cabernet, Pinot Noir, or Merlot*

House Prosecco | 25

Sparkling Cider | 22

Select any wine from our A La Carte Menu
(See Sales for Pricing)

2026 INTERACTIVE COCKTAIL PARTY

MINIMUM 35 GUESTS | 3 HOURS | FOOD SERVED FOR 1.5 HOURS
ALL FOOD SUBJECT TO A 22% SERVICE CHARGE AND 6% SALES TAX

ONE STATION | 28 PER PERSON - TWO STATIONS | 39 PER PERSON
THREE STATIONS | 49 PER PERSON

**DENOTES STATION REQUIRES ATTENDANT | ATTENDANT FEE PER STATION | 110

HORS D'OEUVRES

ALL OF THE FOLLOWING ARE INCLUDED

STATIONED

International and Domestic Cheeses with Assorted Crackers,
Assorted Vegetable Crudit  Display

PASSED PUFFS

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

STATIONS

**Crab Cake Station

Lump Crabmeat Moistened with Our Original
Signature Blend of Herbs and Seasonings. Pan Seared
to Order and Served with Cocktail and Tartar Sauce.
(Additional MP Per Person)

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.

**Street Taco Station

--CHOOSE (2) PROTEINS--

Choose (3) Proteins | Additional 6 Per Person

Blackened Baha Fish | Caribbean Jerk Chicken
Cilantro Lime Rubbed Shrimp | BBQ Pulled Pork

Served on Flour Tortilla with the following toppings:
Lettuce, Pico De Gallo, Sour Cream, Guacamole, and
Four Cheese Mexican Blend

**Slider Station

--Choice of (2) Sliders--

BBQ Sliders

Seasoned pork pulled off the bone then simmered in
BBQ Sauce, finished with a 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.

Crab Cake Sliders | Additional MP Per Person

*All Slider Stations are served with appropriate condiments
and House Made Potato Chips*

Philly Cheesesteak Station

Freshly Baked Rolls, Philly Style Beef Steak, Fried
Onions, Saut ed Mushrooms, Cheese Whiz, and
Ketchup. Served with Housemade Chips

Sushi Station

Chef's Assortment of Fresh Sushi Rolls
Served with Wasabi, Ginger, Soy Sauce,
and Seaweed Salad

Flatbread Station

Chef's Choice of Assorted Gourmet Flatbread Pizzas

** DENOTES STATION REQUIRES ATTENDANT | ATTENDANT FEE PER STATION | 110

2026 EXECUTIVE INTERACTIVE COCKTAIL PARTY

MINIMUM 35 GUESTS | 3 HOURS | FOOD SERVED FOR 1.5 HOURS
ALL FOOD SUBJECT TO A 22% SERVICE CHARGE AND 6% SALES TAX

ONE STATION | 40 PER PERSON - TWO STATIONS | 50 PER PERSON
THREE STATIONS | 60 PER PERSON

** DENOTES STATION REQUIRES ATTENDANT | ATTENDANT FEE PER STATION | 110

HORS D'OEUVRES

ALL OF THE FOLLOWING ARE INCLUDED

STATIONED

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

BUTLERED HOT HORS D'OEUVRES

Choose (6) Hot or Cold Hors d' Oeuvres from hors d' oeuvres
menu (page #) to be butlered unlimited for (1) Hour

**Excludes Filet of Beef on Crostini, Jumbo Shrimp Cocktail,
Lamb Chops, Shrimp Lejon,
and Stuffed Mushrooms with Crab*

STATIONS

**Crab Cake Station

Lump Crabmeat Moistened with Our Original
Signature Blend of Herbs and Seasonings. Pan Seared
to Order and Served with Cocktail and Tartar Sauce.
(Additional MP Per Person)

**Street Taco Station

--CHOOSE (2) PROTEINS--

Choose (3) Proteins | Additional 6 Per Person

Blackened Baha Fish | Caribbean Jerk Chicken
Cilantro Lime Rubbed Shrimp | BBQ Pulled Pork

Served on Flour Tortilla with the following toppings:
Lettuce, Pico De Gallo, Sour Cream, Guacamole, and
Four Cheese Mexican Blend

Philly Cheesesteak Station

Freshly Baked Rolls, Philly Style Beef Steak, Fried
Onions, Saut ed Mushrooms, Cheese Whiz, and
Ketchup. Served with Housemade Chips

Flatbread Station

Chef's Choice of Assorted Gourmet Flatbread Pizzas

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.

**Slider Station

--Choice of (2) Sliders--

BBQ Sliders

Seasoned pork pulled off the bone then simmered in
BBQ Sauce, finished with a 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.

Crab Cake Sliders | Additional MP Per Person

*All Slider Stations are served with appropriate condiments
and House Made Potato Chips*

Sushi Station

Chef's Assortment of Fresh Sushi Rolls
Served with Wasabi, Ginger, Soy Sauce,
and Seaweed Salad

** DENOTES STATION REQUIRES ATTENDANT | ATTENDANT FEE PER STATION | 110

2026 INTERACTIVE STATIONS

Deluxe Salad Station | 8.5 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

**Street Taco Station | 13 Per Person

--CHOOSE (2) PROTEINS--

Choose (3) Proteins | Additional 6 Per Person
Blackened Baha Fish | Caribbean Jerk Chicken
Cilantro Lime Rubbed Shrimp | BBQ Pulled Pork

Served on Flour Tortilla with the following toppings:
Lettuce, Pico De Gallo, Sour Cream, Guacamole, and Four Cheese Mexican Blend

**Crab Cake Station | MP

Lump Crabmeat Moistened with Our Original Signature Blend of Herbs and Seasonings. Pan Seared to Order and Served with Cocktail and Tartar Sauce.

Sushi Station | 6.5 Per Person

California Rolls
Cucumber Rolls
Avocado Rolls
Vegetable Rolls
Salmon and Tuna Rolls
Served with Wasabi, Ginger, Soy Sauce, and Seaweed Salad

Philly Cheesesteak Station | 12 Per Person

Freshly Baked Rolls, Philly Style Beef Steak, Fried Onions, Sautéed Mushrooms, Cheese Whiz, and Ketchup. Served with Housemade Chips

Wing Bar | 10 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.

Flatbread Station | 6.5 Per Person

Chef's Choice of Assorted Gourmet Flatbread Pizzas

**Slider Station | 11 Per Person

--Choice of (2) Sliders--

*Select Three for Additional 4 Per Person
OR Have your Sliders Out Buffet Style | 4.5 Per Slider*

BBQ Sliders

Seasoned pork pulled off the bone then simmered in BBQ Sauce, finished with a 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.

Crab Cake Sliders | Additional MP Per Person

All Slider Stations are served with appropriate condiments and House Made Potato Chips

**Carving Stations

Prime Rib Of Beef | Market Price

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

Roast Breast of Turkey | 105 Each

Cranberry Aioli and Petite Rolls
Serves 15-20 Guests

Seared Tenderloin of Beef | Market Price

Béarnaise Sauce and Petite Rolls
Serves 10 - 15 Guests

MINIMUM 35 GUESTS | MINIMUM 3 STATIONS | FOOD SERVED FOR 1.5 HOURS
ALL FOOD SUBJECT TO A 22% SERVICE CHARGE AND 6% SALES TAX

**DENOTES STATION REQUIRES ATTENDANT | ATTENDANT FEE PER STATION | 110

2026 CONCORDVILLE BAR AND GRILL SOCIAL GATHERING MENU

APPLIES IN BAR DINING ROOM ONLY
*PERFECT FOR REUNIONS, WEDDING WELCOME RECEPTIONS, BIRTHDAY PARTIES, DINNERS AND MORE!**

PIZZA Large 16"

CHEESE	22	MARGHERITA	25
PEPPERONI	24	BUFFALO CHICKEN	26

HOT FOOD

CHICKEN TENDERS (20 PIECES)	80
Golden Fried Tasty Chicken Tenders. Served with Honey Mustard Sauce or Buffalo Style, Cool Bleu Cheese Dressing	
HOUSE-MADE CHEESE STEAK EGGROLLS (20 PIECES)	80
Ten Large Golden Fried Egg Rolls Stuffed With the Finest Shaved Steak, Onions, Mozzarella Cheese and Served with Horseraddish Mousse	
BUFFALO WINGS (50 PIECES)	Bone In 110
Tossed in our Spicy Buffalo Wing Sauce, Jamaican Jerk Seasoning or Garlic Parmesan Seasoning. Served with Cool Bleu Cheese or Ranch Dressing and Celery Sticks	Boneless 80
FRENCH FRY STATION (SERVES 20 PEOPLE)	98
Featuring Crispy Seasoned Fries. Served with Cheese Sauce, Ketchup, Old Bay and Chipotle Remoulade Sauce	
BEEF CHEESE STEAKS (SERVES 10 PEOPLE)	98
Served on 4 Inch Rolls with Condiments	
PHILLY SOFT PRETZELS AND MUSTARD	25 Pretzels 75
	50 Pretzels 110

HANDHELDS

Served on a Brioche Roll

Hot (15 Sliders Per Order)

BURGER | 70

Grilled Seasoned Patties Finished with American Cheese and Fried Onions. Served with Ketchup and Mustard

CHICKEN CAESAR | 70

Grilled Chicken, Romaine, Shaved Asiago Cheese, Topped with a Creamy Caesar Dressing

SPICY CHICKEN | 70

Crispy Chicken Served with a Tangy Buffalo Sauce, Crumbled Bleu Cheese and Ranch Dressing

SLOW ROASTED PRIME RIB | 90

Hand Shaved Beef with Provolone Cheese and Horseradish Aioli

ITALIAN MEATBALL | 50

Zesty Marinara, Topped with Parmesan Cheese and Mozzarella Cheese

Cold (20 Sliders Per Order)

ITALIAN | 75

Prosciutto, Capicola, Salami, Provolone, Lettuce, Tomato and Onion

GRILLED CHICKEN CLUB | 70

Fresh Chicken Breast, Swiss Cheese, Bacon, Lettuce, Tomato, Finished with a Honey Mustard

Late Night Breakfast (12 Pieces Per Order)

SAUSAGE, EGG, AND CHEESE BREAKFAST SANDWICH | 75

Served on an English Muffin or Crossiant

INDIVIDUAL BAGS OF POTATO CHIPS | 2.50 Each

SWEET ENDINGS

Minimum of 20 Pieces

ASSORTED FRESH BAKED COOKIES | 2.50 Each

ASSORTED FRESH BAKED BROWNIES | 2.50 Each

INDIVIDUAL CHOCOLATE BARS | 2.50 Each

All Items are Subject to 22% Service Charge and 6% Sales Tax
****PRICES ARE SUBJECT TO CHANGE AND ARE ONLY GUARANTEED 30 DAYS PRIOR****
, Buffet Food Will Be Served for 1.5 Hours