



---

CONCORDVILLE

---

EVENT CENTER

---

**2023 GROUP PACKAGES**

**(FEBRUARY 1, 2023)**

**(PRICES SUBJECT TO CHANGE)**

GPS Address:

780 Baltimore Pike

Concordville, PA 19331

Mailing Address:

P.O. Box 607

Concordville, PA 19331

Sales Office: 610.459.2230

Email: [bwsales@concordvilleinn.com](mailto:bwsales@concordvilleinn.com)

Visit Our Website: [www.concordvilleinn.com](http://www.concordvilleinn.com)

---

---

# 2023 CONCORDVILLE PACKAGE

---

---

<b>PAGE 1</b>	<b>BREAKFAST AND BRUNCH BUFFETS</b>
<b>PAGE 2</b>	<b>LIQUOR AND BEVERAGE</b>
<b>PAGE 3-4</b>	<b>HORS D'OEUVRES</b>
<b>PAGE 5</b>	<b>INTERACTIVE STATIONS</b>
<b>PAGE 6</b>	<b>INTERACTIVE COCKTAIL PARTY</b>
<b>PAGES 7-8</b>	<b>LUNCHEON/DINNER BUFFETS</b>
<b>PAGES 9-11</b>	<b>SIT-DOWN LUNCH</b>
<b>PAGES 12-14</b>	<b>SIT-DOWN DINNER</b>
<b>PAGES 15-16</b>	<b>SIT-DOWN DINNER PACKAGES</b>
<b>PAGES 17-18</b>	<b>EXECUTIVE DINNER BUFFET</b>
<b>PAGE 19</b>	<b>"SWEET ENDINGS" STATIONS</b>

## **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 22% service charge unless otherwise noted.*

---

---

# 2023 CONCORDVILLE BREAKFAST AND BRUNCH BUFFETS

---

---

## BRANDYWINE BREAKFAST BUFFET

Before 11am 36

After 11am 33

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 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

## ENHANCE YOUR BREAKFAST BUFFET OR MAKE IT A BRUNCH

### PAN SEARED CRAB CAKE STATION

Market Price per person

\*Attendent required 95 each

### SIGNATURE OMELET STATION

8 per person

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

\*Attendent required 95 each

### BELGIAN WAFFLE STATION

8 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

---

---

# 2023 CONCORDVILLE LIQUOR AND BEVERAGE PACKAGE

## BEER-WINE-SODA

	PREMIUM	*SUPER PREMIUM
1 Hour	11	13
2 Hours	17	19
3 Hours	22	24
4 Hours	27	29

## OPEN BAR

	PREMIUM	*SUPER PREMIUM
	15	19
	21	25
	26	30
	31	35

Open bar parties of 100 or more guests, no charge for bartender.

**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

**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

\*Liquor included in super premium bars

## 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

(150 per bartender and set up) Minimum 35 guests

#### 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  
10 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  
9 per Bloody Mary

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

1 hour | 12 2 hours | 17  
3 hours | 22

### SPECIAL ARRANGEMENTS

(Per Gallon-  
Attendant Not Required)  
Fruit Punch  
(Serves 14-16 People) 65  
Champagne Punch  
(Serves 14-16 People) 90  
Holiday Eggnog  
(Serves 14-16 People) 65  
Mimosas  
(Serves 12-15 People) 90  
Bloody Mary's  
(Serves 12-15 People) 90

#### 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 | 25  
Merlot | 25  
Chardonnay | 25

## 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 22% Service Charge and 6% Sales Tax on Non-Alcoholic Beverages and Bartender Fees.

---

---

# 2023 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 | 3.5

#### JUMBO SHRIMP COCKTAIL

Served with tangy cocktail sauce | 3.5

#### CRAB DEVEILED EGGS

Dusted with Old Bay | 4

SHAVED BEEF CROSTINI  
WITH HORSERADISH AIOLI | 4  
(min 50 pieces)

#### PESTO, TOMATO, CRAB AND LOCATELLI BRUSCHETTA

Classic basil and pignolia pesto, diced tomatoes, lump crabmeat, topped with Italian Locatelli cheese | 4.5  
Without crab | 3.5

### HOT

#### BAKED STUFFED MUSHROOMS

Local mushrooms stuffed with our renowned crab imperial | 3.5

#### PARMESAN REGGIANO

#### BRUSSELS SPROUTS

Lightly fried Brussels sprouts, tossed with extra virgin olive oil, lemon juice, then dusted with parmesan reggiano cheese | 2

#### SHRIMP CONCORDVILLE

Jumbo shrimp stuffed with dijon & horseradish and wrapped in bacon, served with honey mustard barbecue sauce | 4.5

#### CHICKEN POTSTICKER DUMPLINGS

Crispy chicken filled dumplings served with a teriyaki dipping sauce | 3

#### BUFFALO CAULIFLOWER

Batter dipped florets, lightly fried and served with ranch dressing | 1.75

#### FRIED MOZZARELLA

Sticks served with marinara sauce | 3.25

#### HOUSE MADE FRIED SHRIMP

Large hand-breaded golden-brown shrimp served with tartar, cocktail or remoulade sauce | 3.5

#### CHEESE STEAK SPRING ROLL

Served with sriracha ketchup | 3

#### 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 | 2 / Boneless | 1.75

#### LITTLE NECK CLAMS CASINO

Clams in our famous casino mix | 3.5

#### COZY SHRIMP

Tender shrimp wrapped with spring roll | 3.5

#### NEW ZEALAND RACK OF LAMB

Served with mint bordelaise sauce | 5

#### SCALLOPS WRAPPED IN BACON

Served with horseradish mousse | 3.5

#### MINI CHICKEN CORDON BLEU

Served with sweet chili sauce | 3

#### COCKTAIL FRANKS EN CROUTE

Served with spicy mustard | 2.5

#### RASPBERRY AND BRIE FILO | 3.5

#### VEGETABLE SPRING ROLLS

Served served with duck sauce | 3

#### ASPARAGUS AND CHEESE FILO WRAP | 3.5

#### BEEF EMPANADA

Served with roasted red pepper sauce | 3

#### GENERAL TSO'S CHICKEN BITES | 2.5

#### CONCORDVILLE INN FAMOUS CRAB BALLS

Served with a house made tangy cocktail sauce | market price

#### PETITE CRAB CAKES

Served with a house made remoulade sauce | Market Price

---

## BUFFET STYLE

#### INTERNATIONAL CHEESE DISPLAY

Imported and domestic cheeses served with assorted crackers | 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 | 5 per person

#### FRESH SLICED FRUIT

Seasonal sliced fruit display | 5 per person

#### FRESH FRUIT KABOBS

Seasonal fresh fruit on skewers served in a watermelon display | 5.5 per piece min 40

#### CHICKEN TENDERS

Golden fried tasty chicken tenders served with honey mustard | 3.25 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 | 5.5 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  
65.5 | Boneless / 75.5 | Bone in

#### LOBSTER MAC AND CHEESE

(HOUSE SPECIALTY) (min 50 pieces)  
Served with a bacon vodka cream sauce | 6 per peice

#### MUSSELS BIANCA OR MARINARA

Steamed mussels prepared two ways: in white wine garlic butter broth or in our spicy marinara sauce | 7.5 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 | 8.5 per person

---

---

# 2023 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 | 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 | 12 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)  
14 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  
18 per person without meat items  
28 per person with meat items  
(Above prices based on one hour)

*All prices subject to 6% sales tax and 22% service charge unless otherwise noted.*

# 2023 CONCORDVILLE INTERACTIVE STATIONS

## DELUXE SALAD STATION | 7.50 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 | 10 Per Person

A Gourmet Selection of: Prosciutto Ham, Cappelletti, 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 | 15 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 | Market Price 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 | 12 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 | 11 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. Additional \$market price per person

### 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 8.50 Per Person

## SHRIMP SCAMPI PASTA STATION | 13 Per Person

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

## PASTA PRONTO | 9 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 | 5 Italian Sausage | 4 Shrimp | 5 Grilled Chicken | 4

## MARTINI MASHED POTATO BAR | 10 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 | 9 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 | Market Price

Au Jus, 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

## STARCH | 5 (select one)

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

## VEGETABLE | 5 (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 22% service charge and 6% sales tax applies

All prices subject to 6% sales tax and 22% service charge unless otherwise noted.

---

---

# 2023 INTERACTIVE COCKTAIL PARTY

---

---

Minimum 35 guests 3 hours  
Food served for 1.5 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 market price 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

30 per person one station + 100 attendant fee  
38 per person two stations + 200 attendant fees  
46 per person three stations + 300 attendant fees

*All prices subject to 6% sales tax and 22% service charge unless otherwise noted.*



---

---

# 2023 CONCORDVILLE LUNCH/DINNER BUFFETS

---

---

## LITTLE ITALY BUFFET | 36

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 | 36

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 | 35

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 | 35

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) | 22

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 35 Guests  
25 -34 Guests Additional \$100.00 Server Fee  
Buffet and Beverages Are Served for One Hour  
Additional Hours of Beverages - \$1.50 Per Person/Per Hour

# 2023 CONCORDVILLE LUNCH/DINNER BUFFETS

## LONGWOOD BUFFET

TWO ENTRÉES | 33 • THREE ENTRÉES | 38 • FOUR ENTRÉES | 43

### 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  
market price per person

**BROILED CRAB CAKES** Cocktail sauce | Additional market price  
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 35 Guests

25 -34 Guests Additional \$150.00 Server Fee

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

# 2023 CONCORDVILLE SIT-DOWN LUNCH

Minimum 35 Guests  
25 – 34 Guests - \$150.00 per Server Fee  
All Prices Subject to 6% Sales Tax and 22% 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  
Seared 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 | 25 Add sautéed onions or mushrooms or  
bacon | 1 each

PRIME RIB SANDWICH Hand shaved prime rib with provolone  
cheese, au jus and horseradish aioli | 27 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 | market price

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

# 2023 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 | 33 Stuffed with 3 oz. of our famous crab imperial | market price

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

**CRAB IMPERIAL** Jumbo lump crab meat blended in our renowned mix | market price

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

**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 | market price Two | market price

**FRIED JUMBO SHRIMP** Four hand breaded golden brown shrimp served with tartar, cocktail or remoulade sauce | 33

## 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 | 33

**CHICKEN MARSALA** Finished with a Kennett Square mushroom marsala demi sauce | 33

**CHICKEN NEAPOLITAN** Braised chicken breast filled with prosciutto, sharp provolone and mild Italian peppers finished with a tomato basil and red onion veloute sauce | 33

**CHICKEN PARMIGIANA** Sliced tender chicken topped with provolone cheese, marinara and side of cappellini | 33

**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 | 33

**CHICKEN OR VEAL PICCATA** Chicken or veal medallions sautéed with butter, garlic, white wine & lemon juice, sun dried tomatoes and capers | 33 / 43  
Add crab meat | market price

**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 | 33

## "USDA" SIGNATURE HOUSE CUTS

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

\*CENTER CUT FILET MIGNON 6oz. | 45

\*CENTER CUT SIRLOIN 8 oz. | 38

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

Horseradish aioli and au jus. 6oz. | 37 12-14oz. | 45 16-18oz. | 51

BRAISED BEEF SHORT RIB

Slow roasted served over garlic mashed potatoes and finished with a demi glaze and crispy fried onions | 38

## 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 | 41

**CAJUN CHICKEN PASTA** Grilled chicken breast strips, sautéed with onions, peppers, mushrooms, served over fresh fettuccine with a cajun cream sauce | 33

## 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 | 33

**EGGPLANT PARMIGIANA** Topped with marinara sauce, sundried tomatoes, fresh basil, parsley and provolone served over fresh linguini | 31

## 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 22% service charge unless otherwise noted.*

---

# 2023 CONCORDVILLE SIT-DOWN LUNCH

---

## COFFEE/TEA

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

## DESSERTS

SELECT ONE

### 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 2.00 per person

### ASSORTED MINI DESSERTS

Served at dinner table or buffet style

### BANANAS FOSTER INTERACTIVE STATION

6.00 per person 95.00 per attendant

### 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

---

---

# 2023 CONCORDVILLE SIT-DOWN DINNER

---

---

Minimum 35 Guests

25 – 34 Guests - \$150.00 per Server Fee

All Prices Subject to 6% Sales Tax and 22% 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 | 36

**CHICKEN MARSALA** Finished with a Kennett Square mushroom  
marsala demi sauce | 36

**CHICKEN NEAPOLITAN** Braised chicken breast filled with  
prosciutto, sharp provolone and mild Italian peppers finished with  
a tomato basil and red onion veloute sauce | 36

**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 | 36

**CHICKEN OR VEAL PICCATA** Chicken or veal medallions  
sautéed with butter, garlic, white wine & lemon juice, sun dried  
tomatoes and capers | 36 / 46  
Add crab meat | market price

**CHICKEN PARMIGIANA** Sliced tender chicken topped with  
provolone cheese, marinara and side of cappellini | 36

**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 | 36

**ROAST LONG ISLAND DUCK** Baked golden brown  
and flavored with our grand marnier plum sauce, served  
over rice pilaf harvest blend | 43

## 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 | 46

**CAJUN CHICKEN PASTA** Grilled chicken breast strips, sautéed  
with onions, peppers, mushrooms, served over fresh fettuccine  
with a cajun cream sauce | 36

## 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 | 36

**EGGPLANT PARMIGIANA** Topped with marinara sauce,  
sundried tomatoes, fresh basil, parsley and provolone served  
over fresh linguini | 34

*All prices subject to 6% sales tax and 22% service charge unless otherwise noted.*

# 2023 CONCORDVILLE SIT-DOWN DINNER

## THE OCEAN'S BOUNTY

### BROILED 6 OZ. LOBSTER TAIL

Served with drawn butter

One tail | market price Two tails | market price Three tails | market price  
Add 3 oz. of jumbo lump crab meat to lobster tail | market price

**BAKED NORTH ATLANTIC SALMON** Salmon filet marinated in olive oil, garlic, lemon juice and oregano, served with dill beurre blanc sauce | 36 Stuffed with 3 oz. of our famous crab imperial | market price

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

**CRAB IMPERIAL** Jumbo lump crab meat blended in our renowned mix | market price

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

**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 | market price Three | market price

**FRIED JUMBO SHRIMP** Six hand breaded golden brown shrimp served with tartar, cocktail or remoulade sauce | 36

## "USDA" SIGNATURE HOUSE CUTS

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

\*CENTER CUT FILET MIGNON 6oz. | 48 / 12oz. | 60

\*CENTER CUT SIRLOIN 8 oz. | 41

\*RIB EYE STEAK 12 - 14oz. | 55

CONCORDVILLE'S "AWARD WINNING"

SLOW ROASTED PRIME RIB OF BEEF

Horseradish aioli and au jus. 8oz. | 44 12-14oz. | 50 16-18oz. | 57

\*NY STRIP 12 oz. | 49

## CREATE YOUR OWN SIGNATURE SURF & TURF

Add any of the following to your Signature Cut:

**Broiled Crab Cake** | market price  
**3 Grilled or Sautéed Garlic Shrimp** | 7  
**Sautéed Scallops** | 9  
**Oscar Style** Jumbo lump crab meat, asparagus and bearnaise | market price

**6oz. Maine Lobster Tail** | market price  
**6oz. Maine Stuffed Lobster Tail** | market price  
**Sautéed Onions +2 | Sautéed Mushrooms +3**

### BRAISED BEEF SHORT RIB

Slow roasted served over garlic mashed potatoes and finished with a demi glaze and crispy fried onions | 40

## 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)

---

---

# 2023 CONCORDVILLE SIT-DOWN DINNER

---

---

## COFFEE/TEA

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

## DESSERTS

### SELECT ONE

#### 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 2.00 per person

#### ASSORTED MINI DESSERTS

Served at dinner table or buffet style

#### BANANAS FOSTER INTERACTIVE STATION

6.00 per person 95.00 per attendant

#### 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



---

# 2023 CONCORDVILLE SIT-DOWN DINNER PACKAGE

---

*All Prices Subject to 6% Sales Tax and 22% 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  
64 Per Person  
One Hour Premium Open Bar

## PACKAGE 2

*Minimum 35 Guests*  
20 – 34 Guests - \$150.00 per Server Fee  
84 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 22% service charge unless otherwise noted.*

---

# 2023 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 +additional \$market price pp

### BROILED CRAB CAKES

Two housemade jumbo lump crab cakes served with a chipotle remoulade + additional \$market price pp

### 8 OZ SLOW ROASTED PRIME RIB OF BEEF - AU JUS

Served with horseradish mousse  
Upgrade to 6 oz filet mignon | Additional 8 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 + additional \$market price pp or broiled crab cake + additional \$market price pp 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

# 2023 CONCORDVILLE DINNER EXECUTIVE BUFFET

Dinner Buffet Requires a Minimum of 60 Guests  
Buffet Food For 1.5 Hours  
All Prices are Subject to a 6% Sales Tax and 22% Service Charge

## APPETIZER AND SALAD STATION

65 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

---

---

# 2023 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 22% service charge unless otherwise noted.

---

---

# 2023 CONCORDVILLE “SWEET ENDINGS” STATIONS

---

---

1 Hour  
(Below pricing is per person)

## FLAMBÉ BANANAS FOSTER | 10

(Attendant \$75.00 Each)

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

## FLAMBÉ APPLE CRISP | 10

(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 | 11

(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 | 11

(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 | 9 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