

## Start a New Tradition

# *Christmas Eve Brunch at the William Penn Inn*

Thursday, December 24, 2015 • 10:00 a.m. to 2:00 p.m.

### **FRESH OVEN-BAKED**

Danish pastries, cinnamon buns, croissants  
Buttered crumb cake & zucchini bread

### **TROPICAL FRUIT**

Cantelope and honeydew melons  
Pineapple and other seasonal fresh fruits & berries

### **COLD SELECTIONS**

Chilled shrimp, smoked salmon  
Grawlax, smoked whitefish, peppered mackerel  
Marinated herring, whitefish salad  
Country chicken salad  
Wheatberry Waldorf salad  
Garbanzo beans & cucumber salad  
Mozzarella, grape tomato & fresh basil salad  
Deviled eggs

### **EGG BAR & OMELET STATION**

Freshly poached eggs:  
Benedict — on an English muffin with  
Canadian bacon & sauce hollandaise  
Lucky Pierre — on an English muffin  
with sherried crabmeat  
Omelets made to order by Chef-Attendant

### **CARVING STATION**

Sous Vide Flank Steak  
Honey-glazed Ham  
Roasted Breast of Turkey

### **HOT BRUNCH FAVORITES**

Belgian waffles made at buffet table  
with all the trimmings  
French toast, scrambled eggs, bacon, sausage

### **LUNCH SELECTIONS**

Chicken Scaloppini in a savory marsala wine sauce  
Pan-seared Filet Tips a la Stroganoff  
Crab Imperial-stuffed Salmon  
with a light lemon butter sauce  
Tri-colored Tortellini with a tomato & vodka cream sauce

### **DESSERTS**

Chocolate-dipped strawberries  
Cannoli, fruit tarts, chocolate mousse, crème caramel  
Eclairs, mini New York cheesecakes, cream puffs  
Raspberry almond muffins, chocolate fudge brownies  
Pecan squares, assorted cookies  
Tiramisu in chocolate cups  
Seasonal Inn-baked cakes & pastries

### **BEVERAGES**

Assorted fruit juices, coffee, tea  
Decaffeinated coffee, milk

**\$32.95 per person**

**\$15.00 children nine and under**



**For reservations, please call:  
(215) 699-9272**