

William Penn Inn
Valentine's Day Buffet Dinner

Thursday, February 14, 2019

PRICE: \$50.00 Per Person* Children 9 and under \$16.00

Accepting Reservations Between 5:00 p.m. and 9:00 p.m. 215-699-9272

SEAFOOD RAW BAR

Chilled Shrimp Oysters & Clams on the Half Shell Lump Crab Meat Shooters

COLD SELECTIONS

Ancient Grain Salad Truffled Deviled Eggs Mozzarella, Vine-Ripened Tomato & Fresh Basil Salad
Hearts of Artichoke Salad Caesar Salad Bowls of Spinach and Mixed Greens Salad
Assorted Fresh Fruit Selections with a Honey Walnut Yogurt Dressing

CARVING STATION

ROASTED TENDERLOIN OF BEEF

Served with our tangy horseradish sauce béarnaise or savory peppercorn sauce

ROASTED RACK OF LAMB

With rosemary demi-glace or mint jam

HOT SELECTIONS

TANGERINE-GRILLED SALMON

Brushed with a tangy tangerine mustard glaze & served on a pool of citrus butter sauce

POLYNESIAN STYLE SHRIMP

Prepared in a light tempura batter; tossed with toasted coconut and honey and served with a sweet & sour sauce

JUMBO LUMP CRABCAKES

Accented with ginger and scallions; lightly panko-crusting, pan-seared and served with a refreshing mango coulis

CRISPY ROASTED DUCK

With a Grand Marnier and fresh-squeezed orange juice sauce

CHICKEN MARSALA

Pan-seared chicken breast served with artisan mushrooms in a savory Marsala wine sauce

CRISPY PANKO & PARMESAN-CRUSTED PORK CUTLET

Topped with fresh mozzarella and served with a tomato vodka cream sauce

LOBSTER MAC & CHEESE

MEDLEY OF ARTISANAL EUROPEAN SAUSAGES

Served with sauerkraut made from an original German recipe

MUSHROOM RAVIOLI

With a light porcini cream sauce & micro basil

SIDES

Roasted Red Bliss Potatoes Buttermilk Mashed Potatoes Au Gratin Potatoes
Asparagus with Roasted Red Pepper Butter Vegetable Medley
Caramelized Brussels Sprouts with Applewood-Smoked Bacon

DESSERT SELECTIONS

Chocolate Fountain with Strawberries, Pretzel Rods, Coconut Macaroons, Rice Krispy Bars, Biscotti and Marshmallows
Mixed Berries & Lemon Cream Pecan & Honey Squares Miniature Cheesecakes Chocolate Caramel Cups
White Chocolate-dipped Strawberries Chocolate Mousse Brownies Tiramisu Cups
Coffee Éclairs French Macarons Fruit Tarts Lemon Meringue Tarts Mini Crème Brûlées
Assorted Cookies Assorted Sugar-Free Selections

BEVERAGE SELECTIONS

Coffee, Tea, Brewed Decaffeinated Coffee, Milk and Soda