

*William Penn Inn*  
*Easter Gourmet Buffet Dinner*

Sunday, April 21, 2019

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

Accepting Reservations Between 11:00 a.m. and 8:00 p.m. 215-699-9272

**COLD SELECTIONS**

Cheese Display to include Provolone, Cheddar & Pepper Jack Charcuterie Plate with Genoa Salami, Soppressata & Prosciutto  
Chilled Shrimp Lump Crab Meat Shooters 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-crust, 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

**HONEY-CURED LANCASTER HAM**

Served with a ginger, red currant and orange juice port wine reduction

**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 Buttered Corn Vegetable Medley

**DESSERT SELECTIONS**

Mixed Berries & Lemon Cream Miniature Cheesecakes Chocolate Brownies Pecan Honey Squares  
Fruit Tarts Tiramisu Cups Chocolate Mousse Strawberry Shortcake Parfait Raspberry Coconut Slices  
Lemon Blueberry Tarts Carrot Cupcakes Coffee Éclairs Chocolate-dipped Strawberries  
Chocolate Caramel Cups Miniature Crème Brûlée French Macarons Assorted Cookies

**BEVERAGE SELECTIONS**

Coffee, Tea, Brewed Decaffeinated Coffee, Milk and Soda