

William Penn Inn *Thanksgiving Day Buffet Dinner*

Thursday, November 26, 2020

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

Accepting Reservations Between 11:00 a.m. and 7:30 p.m.

215-699-9272

COLD SELECTIONS

Chilled Shrimp Lump Crabmeat Shooters Truffled Deviled Eggs
Skewers: Assorted Cheeses, Charcuterie Meats, Mozzarella, Cherry Tomatoes & Basil
Caesar Salad Granny Smith Apple Salad Assorted Fresh Fruit & Berry Sections

CARVING STATION

ROASTED TURKEY

Hand-carved at buffet table; served with a sausage & walnut stuffing, country giblet gravy & cranberry relish

ROASTED TENDERLOIN OF BEEF

Hand-carved at buffet table; served with our horseradish sauce béarnaise, creamed horseradish or sauce au poivre

HOT SELECTIONS

MARYLAND CRAB CAKES

Pure jumbo lump blue crabmeat classically prepared; with a stone ground mustard sauce

POLYNESIAN STYLE SHRIMP

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

TANGERINE-GRILLED SALMON

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

CRISPY ROASTED DUCK

With an orange juice, Grand Marnier and Champagne vinaigrette

LOBSTER MAC & CHEESE

CHILDREN'S SELECTIONS

Chicken Nuggets Macaroni & Cheese

VEGETABLES

Whipped Potatoes Mashed Yams Steamed Broccoli Buttered Corn

Freshly Baked Rolls and Butter

DESSERT SELECTIONS

Miniature Pumpkin Pie Miniature Cheesecakes Pecan Honey Tarts

Tiramisu Cups Chocolate Mousse Lemon Blueberry Tarts

Chocolate-dipped Strawberries Chocolate Caramel Cups Miniature Crème Brûlée

Assorted Sugar Cookies

BEVERAGE SELECTIONS

Coffee, Tea, Brewed Decaffeinated Coffee, Milk and Soda