

**\$55**  
**PER PERSON**  
\$18 CHILDREN  
(9 AND UNDER)



An 18% gratuity is  
added to all parties of  
8 or more guests.

# SEAFOOD BUFFET MENU

Available on Thursdays February 22nd through March 28th - 5pm - 9pm

## SOUP

Crab Bisque

## APPETIZER

Raw Bar with  
Chilled Shrimp and East Coast  
Oysters on the Half Shell  
Inn-cured Gravlox  
Smoked Salmon  
and all the fixins

## BOUNTIFUL SALAD BAR

Mixed Greens Salad  
Caesar Salad  
Granny Smith Apple Salad  
Tomato & Mozzarella Salad  
Mediterranean Pasta Salad  
Garbanzo Bean Salad  
Fresh Fruit Display

## ANTIPASTO BAR

Cherry Pepper Shooters  
Assorted Olives  
Roasted Peppers  
Artichoke Heart Salad  
Pepperoni  
Sharp Provolone Cheese  
Shaved Prosciutto

## CARVING STATION

Grilled Certified Angus Flank Steak  
with *sauce au poivre*, *sauce béarnaise*  
or *creamed horseradish*

Fresh Herb-Crusted Loin of Pork  
with *William Penn Inn*  
*blackberry barbeque sauce*

## ENTREE SELECTIONS

Maryland Crab Cakes  
Tangerine Grilled Salmon  
Seafood Paella  
Shrimp Scampi  
Steamed Mussels  
with a *garlic, white wine butter broth*  
Lobster Mac and Cheese  
Chicken Marsala  
Buffalo Chicken Wings  
Asian Barbeque Ribs

Seasonal potato and  
vegetable selections

## INN-MADE MINIATURE DESSERT SELECTIONS

Chocolate-Dipped Strawberries, Cannoli, Fruit Tarts,  
Crème Brûlée, New York Cheesecakes, Pecan Squares,  
Peanut Butter Pies, Lemon Meringues, and Seasonal Selections

