



MENDENHALL INN

2026 BUFFET LUNCH & DINNER PACKAGE

CALL NOW 610-388-2100 X. 529
OR
INQUIRE ON OUR WEBSITE

ROOM RENTAL TIMES

	<u>LUNCH</u>	<u>DINNER</u>
RESTAURANT	3 HOURS	4 HOURS
BALLROOMS	3.5 HOURS	4 HOURS

PLEASE SEE SALES FOR EXTENSTIONS

WWW.MENDENHALLINN.COM/SOCIAL

Mendenhall Buffet Lunch & Dinner Package | 2026

Longwood Buffet

MINIMUM 35 GUESTS

30-34 GUESTS | \$125 SERVER FEE & \$2 PER PERSON ADDITIONAL CHARGE

BUFFET AND BEVERAGES ARE SERVED FOR ONE HOUR

ADD ASSORTED SOFT DRINKS | 2 PER PERSON / PER HOUR

2 ENTREES | 35 || 3 ENTREES | 40 || 4 ENTREES | 45

\$1 DISCOUNT FOR LUNCH BUFFETS (START BEFORE 1PM)

CHOICE OF SOUP OR SALAD

SELECT BOTH FOR ADDITIONAL | 4

Arcadian Mix Salad

Romaine & Arcadian blend topped with Tomato, Onion, Sweet Peppers, Black Olives, Croutons & Cucumbers served with Balsamic Vinaigrette.

Citrus Beet Salad

Thin sliced Red and Yellow Beets, Cucumber Ribbons, Arugula, Feta Cheese, Blood Oranges and toasted Pistachios, tossed with a Citrus Vinaigrette.

Additional 3 Per Person

Wild Mushroom Bisque Manhattan Clam Chowder

Crab Bisque

Additional 1

Caesar Salad

Blend of Heart of Romaine and Iceberg Lettuce, shaved Asiago Cheese, toasted Garlic Croutons and tossed in a Creamy Caesar Dressing.

Mediterranean Salad

Red Peppers, marinated Artichokes, Tomato Wedges, Kalamata Olives, Feta Cheese tossed in an Herb Vinaigrette atop Romaine, Arugula and Radicchio.

Additional 2 Per Person

House Made Escarole Soup with Meatballs New England Clam Chowder

Snapper Soup

Additional 2

Asian Cashew Salad

Freshly shaved Carrots, Red Onion, Celery and Red Pepper, tossed with Napa Cabbage, Arugula, Cashews and Sesame Soy Vinaigrette.

Additional 2 Per Person

Strawberry and Feta Salad

Strawberries and Feta Cheese tossed in a bed of Arugula, Greens, and English cucumbers. Accompanied by Garlic Boursin Crustines and Poppy Seed dressing.

Additional 3 Per Person

Shrimp & Tomato Basil Bisque Maryland Crab

Lobster Bisque

Additional 3

ENTREE SELECTIONS

Chicken Piccata - Lemon, White Wine, and Capers Cream Sauce

Chicken Mediterranean - Sautéed Spinach, Red Peppers, and Feta Cheese, with Balsamic Reduction and Basil Saffron Cream Sauce

Chicken Neapolitan - Prosciutto, Provolone, and Mild Italian Peppers with a Tomato Basil and Red Onion Velour Sauce

Chicken Marsala - Kennett Square Mushroom Demi Glaze

Chicken Saltimbocca - Prosciutto, Spinach, Roasted Peppers, and Smoked Mozzarella in a Marsala Demi Glaze

Pecan Crusted Chicken - Apple Cider Glaze

Maple Citrus Salmon - Blood Orange Relish and Fig Balsamic Glaze

Pulled Pork - Broccoli Rabe

Shaved Roast Sirloin - Provolone and Beef au Jus

Penne Pasta - Fresh Red Basil Sauce

Rustic Tortellini - Cheese Tortellini with a Sundried Tomato Pesto Cream Sauce

Seafood Newberg

Baby Shrimp and Scallops with Sherry Cream Sauce | 3 Additional

Braised Short Ribs

Cabernet Demi Glaze | 3 Additional

Lobster Ravioli

Tomato Blush Sauce | 3 Additional

Upgrade your buffet with one of our *Hand Carved Proteins* by our *Uniformed Chef's* (See Sales for Pricing)

Pime Rib | Beef Tenderloin | Turkey Breast

STARCH (SELECT 1)

Parmesan Roasted Yukon Gold Potatoes

Garlic and Horseradish Mashed Potatoes

Yukon Mashed Potatoes

Rice Pilaf

Concordville Inn's Famous Fried Crab Cakes

Cocktail and Tartar Sauce | 7 Additional

Mendenhall Inn Classic Broiled Crab Cakes

Chipotle Remoulade | 8 Additional

Mini Stuffed Flounders

Herb Compound Butter and Crab Imperial | 6 Additional

VEGETABLES (SELECT 1)

Steamed Fresh Medley of Seasonal Vegetables

Haricot Verts Finished with Pine Nuts & Shredded Carrots

Grilled Asparagus with Roasted Red Peppers and Finished with

Tarragon Butter (+1pp)

Freshly Baked Rolls & Butter | Assorted Mini Desserts

Freshly Brewed Regular Coffee & Decaf Coffee | Herbal Tea & Iced Tea

DUE TO FLUCTUATING MARKET CONDITIONS ALL ITEMS ARE SUBJECT TO AVAILABILITY.

ALL PRICES SUBJECT TO 6% SALES TAX AND 22% SERVICE CHARGE

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TUSCANY BUFFET | 36

House Made Escarole Soup with Meatballs
Caesar Salad
Mozzarella & Tomato Salad
Fresh Garlic Bread

Meatballs & Sweet Italian Sausage
Chicken Parmigiana or Chicken Piccata
Rustic Tortellini or Penne with Red Basil Sauce
(Select Lobster Ravioli | 3 Additional Per Person)

Chocolate Chip Italian Cannoli's & Tiramisu

BRANDYWINE BUFFET | 36

Caesar Salad
Country Potato Salad
Macaroni Salad

10oz. Char-Grilled Hamburgers with Le Bus Brioche Rolls
All Beef 1/4lb Hot Dogs with Buns
Southwest BBQ Chicken Breast
Lettuce, Beefsteak Tomato, Sliced Onion, Sliced Cheese and
Pickle Spears
Ketchup, Mustard, and Mayonnaise
Fresh Baked Cookies and Brownies

PHILADELPHIA BUFFET | 35

Caesar Salad
Crispy Sidewinder Fries with Ketchup
Philadelphia Baked Rolls

Philly's Original Beef Cheesesteaks
Italian Roast Pulled Pork with Broccoli Rabe , Provolone
Cheese, and Roasted Red Peppers
Philly-Made Sweet Italian Sausage topped with a Roasted
Sweet Pepper and Pomodoro Sauce
Fresh Baked Cookies and Brownies

Freshly Brewed Regular Coffee & Decaf Coffee | Herbal Tea & Iced Tea

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CENTREVILLE BUFFET | 35

Freshly Made Soup of the Day
Pasta Salad, Deli Style Potato Salad & Broccoli Slaw
Individual Bags of Herr's Potato Chip
An Array of Domestic Meats and Cheese:
Thinly Sliced Roast Beef, Roasted Turkey Breast, Country
Ham, Swiss, Provolone and American Cheeses
Lettuce, Beefsteak Tomatoes, Sweet Onions,
Olives & Pickle Spears
Mayonnaise, Mustard, Horseradish and 6-Inch Italian Rolls
Chocolate Mousse

"THE SALAD BOWL" BUFFET | 30

Soup (Select One)
(Additional Soup +2)

Escarole Soup with Meatballs	Shrimp & Tomato Basil Bisque
New England Clam Chowder	Manhattan Clam Chowder
Wild Mushroom Bisque	Maryland Crab
Crab Bisque (+2) Snapper Soup (+2)	Lobster Bisque (+2)

Salad

Bowls of: Mixed Greens, Arugula, Chopped Romaine
Toppings: Tomatoes, Onions, Grilled Vegetables, Herbed Croutons, Roasted Peppers, Feta Cheese, Parmesan
Cheese, Cheddar Cheese
Proteins: Grilled Shrimp, Grilled Chicken Breast and Marinated Flank Steak.
Balsamic, Caesar & Poppy Seed Dressings
Freshly Baked Rolls & Butter
Seasonal Sliced Fresh Fruit and Berries
Assorted Baked Cookies

BOXED LUNCHES | 22

All Box Lunches Include:
Pasta Salad, Pickle Chips, Potato Chips,
Cookie and Bottled Water
Choice of Le Bus Brioche Buns or Wraps
Served with Lettuce, Onion & Tomato
Ham and Swiss Cheese with Brown Mustard
Turkey and Provolone Cheese with Mayo
Chicken Salad with American Cheese
Sliced Roast Beef with Cheddar Cheese & Horseradish Aioli
Tuna with American Cheese

Freshly Brewed Regular Coffee & Decaf Coffee | Herbal Tea & Iced Tea

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