

Crowne Plaza Mother's Day Brunch

Sunday, May 13, 2012

11am – 3pm

Complimentary Mimosas

Starters

*Seasonal and exotic fresh fruit display
A selection of breakfast pastries including,
Croissants, muffins, bagels and a variety of artisan rolls
Assorted domestic and imported cheeses with gourmet condiments
Array of smoked specialties including Scottish smoked salmon, whitefish salad and shrimp cocktail*

Salads

*Couscous Salad
Grilled vegetable & balsamic vinaigrette salad
Classic Caesar salad with herbed croutons and fresh parmesan cheese
Crowne house salad (mesclun salad, candied walnuts, sun-dried cranberries, goat cheese and house made raspberry vinaigrette)*

Breakfast Buffet Selections

*Traditional scrambled eggs
Classic eggs benedict, poached egg with Canadian bacon served
on an English muffin with hollandaise sauce
Gourmet French toast with challah raisin bread & marbled swirled pound cake
Sausage fontina cheese & bell pepper strata
Applewood bacon and country sausage
Skillet potatoes*

Omelet & Waffle Station

*Belgian waffles served with fruit toppings including strawberries, blueberries,
raspberries, whipped cream & powdered sugar
Omelets made to order with a variety of fillings*

Carving Stations

*Prime rib of beef served with au jus & horseradish sauce
Brown sugar & mustard glazed ham
Salmon stuffed with crabmeat, artichokes & spinach*

Entrees and Sides

*Cornmeal encrusted tilapia with shrimp & avocado salsa
Sesame chicken breasts with Asian BBQ sauce
Tortellini with sun-dried tomato Alfredo sauce
Whipped Yukon gold potatoes with a hint of truffle oil
Herbed bean medley*

Desserts

*Viennese table
Selection of cakes and tarts
Hand dipped ice cream sundae bar*

***Adults- \$34.95 Seniors (60 & over)- \$29.95
12 & under- \$14.95 Under 5- Free***

Subject to 6% tax, 20% gratuity for all parties

For Reservations: 610-908-6079 or sales@cpvalleyforge.com