



CROWNE PLAZA®

PHILADELPHIA
VALLEY FORGE



Luncheons and Social Gatherings



Award-Winning

Torchbearer Hotel: recognized for consistent quality standards and superior service excellence.

Stylish and Impressive

Over 24,000 square feet of flexible event space, including a dedicated IACC approved conference center.

Experienced Staff

Our catering sales professionals will guide you through all aspects of planning the perfect event.

Our Executive Chef will customize menus to your particularly liking; attached are some sample menus available for any type of event including corporate luncheons, funeral luncheons, bridal/baby showers, or simply a fabulous brunch!



CROWNE PLAZA

PHILADELPHIA
VALLEY FORGE

**“BRIGADIER”
BRUNCH**

\$ 36 per guest

50 guest minimum

The “Brigadier” Brunch includes our 100% Colombian coffee regular, decaffeinated, a selection of regular and herbal teas, assorted bottled juices and sodas, Chef’s garden fresh vegetable, starch, house rolls with butter along with a scrumptious array of cakes and tortes.

Scrambled eggs served with chives and jack cheese (*eggbeaters available upon request*)

Skillet-fried potatoes

Challah French toast served with warm maple syrup and fresh creamery butter

Choice of (*select one*): ham, bacon or sausage links

*Turkey sausage and bacon available upon request

Selection of breakfast breads, muffins, danish in addition to an assortment of bagels, served with fresh creamery butter, regular and flavored cream cheese and fruit preserves

Seasonal fresh sliced fruit including items such as melons, pineapple, grapes and seasonal berries

Assortment of cereals served with both skim and 2% milk, yogurt with granola, raisins and dried cranberries

Choice of Two Stations

Pasta Station (*Choice of one pasta and two sauces*)

- **Pasta:** Penne, bowtie, tri-color tortellini, fusilli, gemelli or ravioletti
- **Sauce:** Tomato basil, alfredo, roasted red pepper puree, vodka cream, shiitake tomato ragout, white clam sauce, lemon parmesan sauce or mushroom carbonara

Carving Station (*Choice of one*)

- **Tender Top Round** - served with wild mushroom demi-glace
- **Tavern Ham** - served with pineapple chutney
- **Boneless Breast of Turkey** - served with giblet gravy

Smoked Fish Display Station

Tender Norwegian smoked salmon and whitefish salads served with capers, tomatoes, diced red onions, hardboiled eggs presented with an assortment of bagels served with fresh creamery butter and cream cheese

Choice of One Entree

- **Hunter Grilled Chicken** - Boneless breast of chicken grilled and served with a sun-dried tomato and mushroom sauce
- **Chicken Citron** - Sautéed boneless breast of chicken served with baby spinach and a lemon beurre blanc
- **Grilled Sirloin of Beef** - served with a brandied green peppercorn demi-glace
- **Paupiette of Flounder** - Fresh flounder fillet rolled with fresh spinach and cheese then broiled served with a leek beurre blanc sauce
- **Sautéed North Atlantic Salmon Fillet** - served with a citrus beurre blanc
- **Vegetarian Lasagna** - Fresh garden vegetables including eggplant and zucchini layered with cheese and tomato basil sauce

LIGHT FARE LUNCHEONS

50 guest maximum

Light fare luncheons include our 100% Colombian coffee including regular, decaffeinated, a selection of regular and herbal teas, assorted sodas, and a dessert item.

Crowne House Salad	\$15 per guest
Assorted field greens served with candied walnuts, dried cranberries with crumbled goat cheese and julienne strips of chicken with our own house-made raspberry vinaigrette, served with rolls and butter	
Cobb Salad	\$19 per guest
Hearts of romaine served with bacon bits, avocado, bleu cheese and grape tomatoes, and julienne strips of chicken with honey dijon dressing, served with rolls and butter <i>(Add lump crab meat, \$3 per guest additional)</i>	
Grilled Chicken Caesar Salad	\$17 per guest
This classic is served with tender grilled julienne strips of chicken served on top of romaine lettuce with fresh grated parmesan cheese and caesar dressing. House rolls and butter accompany this favorite. Choice of blackened, mesquite or herb grilled chicken	
Grilled Tuna Salad	\$18 per guest
Fresh Ahi tuna steak served with crisp French green beans, shallots and grape tomatoes served on top of field greens with a light balsamic dressing, served with rolls and butter	
Oriental Chicken Salad	\$17 per guest
Tender julienne strips of sesame crusted chicken served over cold angel hair pasta drizzled with a sweet and spicy dressing, served with rolls and butter	
Manhattan Hero	\$18 per guest
Hot-seasoned pastrami, corned beef and smoked turkey served with swiss cheese, thousand island dressing and coleslaw on black Russian hero roll with Chef's side salad	
Chicken Salad Sandwich	\$16 per guest
Served on choice of kaiser or croissant with Chef's side salad	
Italian Hoagie	\$17 per guest
Popular South Philly Sandwich, with traditional Italian meats and cheeses served on a long hoagie roll. Turkey, tuna salad or chicken salad may also be selected, served with Chef's side salad	

PLATED LUNCHEON SELECTIONS

Plated luncheon selections include a choice of one of our appetizers listed below, bakery fresh rolls with butter, seasonal fresh vegetable and starch accompaniment, dessert and our 100% Colombian coffee including regular, decaffeinated, a selection of regular and herbal teas, and assorted sodas

APPETIZERS *(Select one)*

House-Made Seasonal Soup

Made fresh daily from the finest seasonal ingredients

Array of Seasonal Fresh Fruit Cocktail - including melons, berries, grapes and tropical fruits

Pasta Selection *(Choice of one pasta and one sauce)*

- **Pasta:** Penne, bowtie, tri-color tortellini, fusilli, gemelli or raviolletti
- **Sauce:** Tomato basil, alfredo, roasted red pepper puree, vodka cream, shiitake tomato ragout, white clam sauce, lemon parmesan sauce or mushroom carbonara

Crowne House Salad

Assorted field greens served with candied walnuts, dried cranberries with crumbled goat cheese served with our own house-made raspberry vinaigrette

Traditional Caesar Salad

Crisp hearts of romaine, herbed croutons and freshly grated parmesan cheese

**PLATED
LUNCHEON
SELECTIONS**

Continued

Garden Salad

Mixture of romaine hearts and radicchio mixed with grape tomatoes, cucumber slices and shredded carrots, served with a dijon vinaigrette

Tomato and Mozzarella Salad *(seasonal)*

Served with a balsamic reduction

Waldorf Chicken Salad

Fresh Gala and Granny Smith apples tossed in creamy-style dressing with walnuts, crumbled goat cheese and Boston bibb lettuce

Beet Salad

Marinated beets and shallots served over spring mix topped with goat cheese and pistachio drizzled with a citrus vinaigrette

Appetizer Enhancement

Chef Spaulding's signature Maryland crab and wild mushroom bisque *(\$2 per guest additional)*

LUNCHEON ENTREES *(select one)*

Sliced Sirloin of Beef

\$24 per guest

Grilled sirloin of beef served with a brandied green peppercorn demi-glace

Roasted Prime Rib

\$27 per guest

Oven roasted choice cut of beef served with herb au jus and a horseradish cream sauce

Chicken Citron

\$23 per guest

Sautéed boneless breast of chicken served on a bed of baby spinach with a lemon beurre blanc sauce

Chicken Saltimbocca

\$23 per guest

Sautéed boneless breast of chicken topped with prosciutto, baby spinach and provolone served with a sage enhanced demi-glace

Sesame Chicken

\$23 per guest

Panko crusted boneless breast of chicken with dark and light sesame seeds served with an Asian barbecue sauce

Hunter Grilled Chicken

\$23 per guest

Boneless breast of chicken grilled and served with a sun-dried tomato and mushroom sauce

Chicken Pommery

\$23 per guest

Boneless breast of chicken panko-encrusted served with a pommery mustard sauce

Kennett Square Chicken

\$23 per guest

Chicken breast stuffed with roasted garlic and mushrooms served with a thyme reduction

Chicken Jean Pierre

\$24 per guest

Boneless breast of chicken stuffed with asparagus and fresh Maryland crab meat served with a red bell pepper beurre blanc

Sesame Crusted Salmon

\$23 per guest

Sautéed North Atlantic salmon fillet encrusted with a duet of sesame seeds served with a ginger orange sauce

Broiled Hawaiian Butterfish

\$23 per guest

Served with a lime cilantro butter

Norwegian Wellington

\$24 per guest

Pan-seared North Atlantic salmon fillet wrapped in prosciutto with baby spinach with a leek beurre blanc

PLATED
LUNCHEON
SELECTIONS

Continued

LUNCHEON DESSERTS

French Apple Tart

Pastry shell filled with a vanilla custard layered with fanned slices of Granny Smith apples topped with a light apricot glaze and served on a pistachio crème anglaise

Chocolate Trilogy Cake

Rich fudge cake soaked with coffee liqueur filled with a chocolate mousse iced with a pure dark chocolate buttercream

Lemon Raspberry Torte

All butter pound cake is brushed with lemon glaze and filled with raspberry preserves, topped with white chocolate butter cream and finished with a berry glaze

Strawberry Cake

Two layers of vanilla cake filled with strawberry mousse, iced in vanilla butter cream

N.Y. Style Cheesecake

Rich cream cheese cake on a sponge cake base flavored with Amaretto and finished with a sweet sour cream topping

Chocolate Mousse served in a Martini Glass

Martini glass filled with a rich chocolate mousse with whipped topping

Lunch buffets include our 100% Colombian coffee including regular, decaffeinated, a selection of regular and herbal teas, and assorted sodas

LUNCHEON
BUFFETS

30 guest minimum

THE WASHINGTON BUFFET

\$27 per guest

Garden Fresh Salad *(Select one)*

- **The Crowne Salad** - Assorted field greens served with candied walnuts, dried cranberries with crumbled goat cheese served with our own house-made Raspberry Vinaigrette
- **Traditional Caesar Salad** - Crisp hearts of romaine, herbed croutons and freshly grated Parmesan cheese
- **Garden Salad** *(Select two dressings: Honey dijon, raspberry vinaigrette, ranch, bleu cheese)*
Mixture of romaine hearts and radicchio mixed with grape tomatoes, cucumber slices and shredded carrots

Fresh Pasta Selection *(Choice of one pasta and one sauce)*

- **Pasta:** Penne, bowtie, tri-color tortellini, fusilli, gemelli or ravioletti
- **Sauce:** Tomato basil, alfredo, roasted red pepper puree, vodka cream, shiitake tomato ragout, white clam sauce, lemon parmesan sauce or mushroom carbonara

Lunch Entrées *(Select two)*

- **Sirloin of Beef** - Slow oven roasted choice sirloin of beef topped with a brandied green peppercorn demi-glace
- **Asian Chicken** - Skillet-fried panko and sesame seed crusted boneless breast of chicken, served with a ginger plum sauce
- **Garden Chicken** - Boneless breast of chicken stuffed with sun-dried tomatoes, artichoke and fontina cheese
- **Provençal Chicken** - Sautéed boneless breast of chicken served with tomatoes, olives and basil
- **Broiled Hawaiian Butterfish** - Served with a cilantro lime beurre blanc
- **Vegetarian Lasagna** - Fresh garden vegetables including eggplant and zucchini layered with fresh cheeses and tomato basil sauce
- **Vegetarian Selection** - Stir Fried Tofu and Garden Vegetables

Chef's garden fresh vegetable and starch accompaniment

House rolls and butter

Assorted Cakes and Tortes

LUNCHEON
BUFFETS

30 guest minimum

Continued

THE PICKERING BUFFET

\$23 per guest

Garden Fresh Salad *(Select one)*

- **Traditional Caesar Salad** - Crisp hearts of romaine, herbed croutons and freshly grated Parmesan cheese accent this timeless classic with choice of one: grilled julienne strips of chicken (blackened, mesquite or herb grilled) or marinated grilled portabella mushrooms
- **Crowne House Salad** - Assorted field greens served with candied walnuts, dried cranberries with crumbled goat cheese served with our own house-made raspberry vinaigrette
- **Chef's Garden Salad** - Mixture of romaine hearts and radicchio mixed with grape tomatoes, cucumber slices and shredded carrots served with a honey dijon vinaigrette

Pasta Selection *(Select One Pasta with One Sauce)*

- **Pasta:** Penne, bowtie, tri-color tortellini, fusilli, gemelli or ravioletti
- **Sauce:** Tomato basil, alfredo, roasted red pepper puree, vodka cream, shiitake tomato ragout, white clam sauce, lemon Parmesan sauce or mushroom carbonara

Side Salad *(Select Two)*

Fresh fruit salad, Greek orzo, Caesar potato salad, southwest barley salad, capri salad, cucumber salad, chicken Veronique salad, rotelle pasta salad, red potato salad, marinated grilled vegetable and tofu salad

An Assortment of Deli Meats and Cheeses

Includes baked ham, smoked breast of turkey, roast beef, Genoa salami, house-made tuna salad presented with sliced awiss, provolone and american cheeses, along with a variety of fresh baked rolls and breads with condiments consisting of leaf lettuce, tomato, kosher pickles, sliced red onions, sweet peppers, mayonnaise and honey mustard

Dessert *(select one)*

- **Build Your Own Ice Cream Sundae** - Vanilla bean and chocolate ice cream served with a variety of toppings including gummy bears, Oreo cookie pieces, jimmies, chocolate chips, peanuts, cherries, M&M's, whipped and hot fudge toppings
- **Seasonal Fruit Cobbler** - Apple, peach or cherry topped with a whipped topping
- **Assorted Cakes and Tortes**

THE PHILADELPHIA FREEDOM LUNCH BUFFET

\$24 per guest

Soup or Salad *(Select one)*

- **House-made Minestrone Soup**
- **Traditional Caesar Salad** - Crisp hearts of romaine, herbed croutons and grated Parmesan cheese with choice of one: grilled julienne strips of chicken (blackened, mesquite or herb grilled) or marinated grilled portabella mushrooms

Lunch Entrée *(Select two)*

- **The Famous Philly Cheesesteak** - Build your own beef and chicken cheesesteak complete with Philly steak rolls accompanied by grilled onions and peppers on the side with melted cheddar cheese.
- **South Philly's own traditional hoagie** - Italian style or smoked turkey breast available with appropriate condiments
- **Calzone** - Thinly sliced ham, Genoa salami, provolone cheese baked until golden brown and served with a marinara dipping sauce

Pasta Salad

Tri-colored rotelle mixed with garden vegetables and black olives in light vinaigrette

Dessert

TastyKakes® and Assorted Frozen Novelties

LUNCHEON
BUFFETS

30 guest minimum

Continued

TUSCANY LUNCH BUFFET

\$24 per guest

Salad (*Select one*)

- **Traditional Caesar Salad** - Crisp hearts of romaine, herbed croutons and grated Parmesan cheese with choice of one: grilled julienne strips of chicken (blackened, mesquite or herb grilled) or marinated grilled portabella mushrooms
- **Capri Salad** - Fresh tomatoes, mozzarella cheese and basil

Pizza (*Choice of three single topping pizzas*)

Plain cheese, pepperoni, sausage, mushroom, peppers, black olive, pineapple, bacon, white (garlic, oil, tomato, mozzarella) or vegetarian (\$.50 per additional topping added)

Pasta Selection (*Select One Pasta and One Sauce*)

- **Pasta:** Penne, bowtie, tri-color tortellini, fusilli, gemelli or raviolotti
- **Sauce:** tomato basil, alfredo, roasted red pepper puree, vodka cream, shiitake tomato ragout, white clam sauce, lemon parmesan sauce or mushroom carbonara

Hoagie Sandwich (*Select one*)

Italian style or smoked turkey breast available with appropriate condiments. Tuna or chicken salad hoagies may also be selected

Dessert

Creamy Tiramisu and Cannoli Cake

SOUTHWESTERN LUNCH BUFFET

\$24 per guest

Soup or Salad (*Select one*)

- **Tortilla Soup** - House-made with whole corn tortillas and plum tomatoes
- **Southwestern Caesar Salad** - Crisp hearts of romaine served with tortilla chips with a chipotle caesar dressing
- **Marinated Grilled Vegetable Salad** - Fire-roasted zucchini, red & green peppers, yellow squash, onions and mushrooms bathed in balsamic vinaigrette

Southwestern Station (*select one*)

Either station includes: Traditional black beans, Spanish rice and tri-color chips and salsa

- **Fajita Station** (*select two of the following: chicken, beef or portabella mushroom*) Flour tortillas served with grilled onions and peppers, sour cream, lettuce and pico de gallo
- **Taco Station** (*select two of the following: seasoned turkey, beef or chicken*) Served with hard and soft shell tortillas plus all the accompaniments including guacamole

Dessert

- **Fried Cheesecake** - Rich, smooth cheesecake rolled in a flaky tortilla deep fried then rolled in cinnamon sugar and topped with Häagen-Dazs® dulce de leche ice cream

CHINATOWN BUFFET

\$24 per guest
(\$75 Attendant Fee)

Wonton Soup

Asian Salad - Mixture of Chinese cabbage, seasoned breast of chicken with toasted sesame dressing

Green Bean, Shrimp and Tofu Salad

Vegetable Egg Rolls - Served with a sweet and sour sauce

Steamed Vegetable Dumplings - Served with soy ginger dipping sauce

Stir-fry Station - Choice of chicken, beef or shrimp, sauteed with assorted Chinese vegetables

Pork Fried Rice

Green Tea or Coconut Ice Cream

Fortune Cookies

Crowne Plaza Valley Forge • 260 Mall Blvd • King of Prussia, PA 19406 • 610-265-7500 • www.cpvalleyforge.com
Pricing is subject to 20% service charge and 6% state sales tax. Prices subject to change.