



# **BRIGADIER BRUNCH BUFFET**

\$40 \_\_\_\_\_

Our brunch includes our 100% Colombian coffee and a selection of traditional and herbal teas served with flavored syrups. They also include assorted bottled juices and V-8<sup>®</sup> beverages

### Turkey bacon or sausage and Eggbeaters<sup>®</sup> are available as substitutes to any buffet Brunch requires a minimum of 50 guests

Freshly baked breakfast breads and bagels with assorted cream cheese spreads Seasonal freshly sliced fruit including items such as melons, pineapple, grapes and berries A variety of cereals served with both skim and 2% milk Assorted individual yogurts Farm fresh scrambled eggs served with chives and/or Western style with sautéed onions and peppers Skillet fried potatoes Challah style French toast or fluffy buttermilk pancakes Choice of: Ham, bacon or sausage links

## **CHOICE OF TWO STATIONS**

Chef's garden fresh vegetable and starch accompaniment included with house rolls and butter

PASTA STATION (Presented in chafing dishes) Select one pasta with two sauces:

PASTAS Penne, bowtie, tri-color tortellini, fusilli, gemelli or ravioletti

### SAUCES

Tomato basil, Alfredo, roasted red pepper purée, vodka cream, shiitake tomato ragout, white clam, lemon Parmesan or mushroom carbonara

CARVING STATION

Select 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

Tender Norwegian smoked salmon and whitefish salads served with capers, tomatoes, diced red onions and hardboiled eggs

# **SELECT ONE ENTRÉE**

#### HUNTER GRILLED CHICKEN

Boneless breast of chicken grilled and served with a hunter sauce made from sundried tomato and mushrooms

#### **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 filet rolled with fresh spinach and cheese then broiled. Served with a leek beurre blanc sauce

#### SAUTÉED NORTH ATLANTIC SALMON FILET

Served with a citrus beurre blanc

**DESSERT** AN ARRAY OF CAKES AND TORTES



\*Please include 22% taxable service charge and 6% state sales tax to all menu prices\* | \*Prices subject to change\*

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