



*Reception*  
MENU



**CROWNE PLAZA**<sup>®</sup>  
PHILADELPHIA - KING OF PRUSSIA

# RECEPTION

## Displays



### INTERNATIONAL AND DOMESTIC CHEESE AND BERRY DISPLAY \$9

Assortment of sliced cheeses served with crackers and breadsticks garnished with a seasonal array of grapes and berries

### SEASONAL ASSORTMENT OF GARDEN VEGETABLES \$8

Served with vegetable dill, sun-dried tomato and smoky ranch dips

### MARINATED GRILLED VEGETABLE DISPLAY \$8

Seasonal vegetables including zucchini, yellow squash, eggplant, red and yellow peppers along with Portobello mushrooms are marinated grilled and served in an elaborate display

### SEASONAL FRESH FRUIT AND BERRY DISPLAY \$8

Seasonal fresh sliced melons, pineapple, grapes, and berries display

### MEDITERRANEAN DISPLAY \$15

- Hummus with pita chips, sliced capicola, prosciutto, pepperoni, genoa salami, mozzarella, provolone, assorted olives, marinated artichokes, grilled eggplant and peppers
- Served with focaccia bread, baguettes and gourmet crackers

### BRUSCHETTA & HUMMUS STATION \$8

- Seasonally made fresh bruschetta and three varieties of hummus including sundried tomato, traditional and pesto
- Served with pita chips and croustades

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

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## Displays

All stations are available for 1 hour.  
A \$75 attendant fee may apply to some stations

### PASTA STATION \$11

Sautéed to order by your attendant.  
We recommend 35 guests per station and attendant.

*Select two pastas with two sauces*

#### PASTAS:

Penne, bowtie, tri-color tortellini, fusilli, gemelli or raviolotti

#### SAUCES:

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

Ingredients: diced green onion, red peppers, bacon, mushrooms, black olives, sun-dried tomatoes and chicken

Served with garlic breadsticks

### CROWNE RAW BAR \$22

Fresh assortment of seafood including jumbo gulf shrimp, crab claws and sushi presented on an ice carving with house-made cocktail sauce

### STIR FRY STATION \$13

Sautéed to order by your attendant.  
We recommend 35 guests per station and attendant.

*Select two items:*

- Chicken, beef, shrimp, diced tofu:  
Sautéed with soy sauce and mixed Chinese vegetables
- Served with pork or vegetable fried rice and fortune cookies

### RISOTTO STATION \$12

Rich creamy risotto prepared-to-order

*Your choice of toppings:*

- Wild mushrooms, asparagus, roasted seasonal vegetables, sun-dried tomatoes
- Grilled chicken, broccoli and Parmesan cheese

*add shrimp or crab for \$3*

### TACO TIMEOUT \$15

Build your own tacos complete with flour and corn tortillas

*Select two:*

- Shrimp, skirt steak, hamburger or chicken
- All seasoned with southwestern seasonings and accompanied with: sour cream, guacamole, pico de gallo, shredded cheddar cheese, lettuce
- Spanish rice and refried beans round out this fun station

### TOPPING OFF THE MAC & CHEESE \$13

Build your own featuring: two cheese sauces, bacon, chorizo, cubed chicken, green onions, caramelized onions and seasoned bread crumbs

### FALAFEL FOOD TRUCK \$13

Build your own falafel pitas

Select from three different flavored hummus, baba ganoush, tzatziki, falafel, chopped tomatoes and cucumbers served with a variety of flavored pitas

### SLIDER BAR \$15

*Select three:*

Crab cake with old bay mayo, salmon cake with dill aioli, classic beef with mustard and ketchup, Portobello with garlic aioli, buffalo chicken with bleu cheese aioli

### BIG KID GRILLED CHEESES \$13

Three artisanal grilled cheeses including:  
Brie & apple, bacon & Swiss with cranberry chutney and sharp cheddar with sriracha aioli

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## — Carving Stations —

Carving stations are available to compliment reception packages or as an addition to a dinner buffet. Prices are available for stations not accompanied by a package. All items are served with petite rolls and accompaniments. A \$75 attendant fee will apply per station.

### **PRIME RIB \$17**

Slow roasted choice beef served with herb au jus and a horseradish cream sauce

### **TENDERLOIN OF BEEF \$21**

Tender loin of beef rolled in black pepper and thinly sliced served with a wild mushroom and truffle laced demi glaze

### **TURKEY BREAST \$13**

All white meat breast of turkey slow roasted to perfection served with traditional turkey gravy

### **FRENCH CARVED HAM \$13**

Raspberry glazed whole ham served with a ginger pineapple salsa

### **STUFFED LOIN OF PORK \$13**

Pork loin stuffed with dried royal apricots and herb stuffing oven roasted and served with an apple cider jus

### **ALDER PLANK SALMON \$13**

Served with citrus honey glaze



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## Global Street Food

We invite you dine around the world at the Crowne Plaza Hotel. Pick five or more stations from the regional cuisine and allow your guests to experience an interactive and tasty way to experience various tastes from around the Globe.

*Receptions last for 90 minutes and are priced per person. Minimum of 40 guests required. Stations may be manned by an attendant or self-serve. A \$75 attendant fee applies for each attendant needed.*

### EXPLORE INDIA

#### MINI NAAN BAR \$15

Tofu tikka masala, chicken biryani, Raita and coconut chutney

#### SAMOSAS BAR \$12

Assorted samosas with chutney and dips

#### JALEBIS STATION \$5

Indian donuts soaked in syrup

### SALSA INTO LATINO CUISINE

#### STREET TACO STATION \$11

Chicken, beef & fish tacos with pico de gallo, sour cream, lettuce and guacamole

#### ELOTE STATION \$8

Street corn with chopped cilantro, crumbled goat cheese, hot sauce

#### EMPANADA STOP \$9

Assorted empanadas: beef, black bean, chicken served with dipping sauces

#### FAJITAS STATION \$15

Sizzling chicken, beef and vegetable with all the toppings and accompaniments

#### CHURROS \$8

Spanish donuts dusted in cinnamon & sugar served with assorted dipping sauces

### IMMERSE YOURSELF IN THE CHINESE CULTURE

#### DUMPLINGS FEAST \$17

Assorted chicken, pork, veggie and shrimp dumplings with dipping sauces

#### BUILD YOUR OWN FRIED RICE BAR \$11

Fried egg, chicken, beef, tri-colored peppers and peas with assorted sauces

### VISIT THE MEDITERRANEAN

#### GYRO BAR \$18

Build your own meat and falafel gyros

#### HUMMUS BAR \$11

Classic, edamame & garlic served with crudité

### CANADIAN

#### POUTINE-BUILD YOUR OWN \$22

BBQ pulled pork, smoked brisket, fried chicken, cheese curds, gravy, tator tots and French fries

### TOUR THE STREETS OF THAILAND

#### PAD THAI BAR \$20

Noodles, peanuts, basil, chicken, tofu, pork and pad thai sauce

#### SATAY STATION \$20

Beef, pork, tofu and chicken satay with two dipping sauces

#### COLD SOBA NOODLE BAR \$13

Build your own cold noodle salads with assorted South East Asian toppings

#### COCONUT STICKY RICE WITH MANGO \$8

### TAKE A WALK DOWN MAIN STREET USA

#### SLIDER BAR \$20

Pulled pork, chicken & beef

#### DOG BAR \$13

Corn dogs, hot dogs and bratwurst with toppings

#### MAC & CHEESE CUPS WITH ALL THE FIXINS \$9

#### CRUMBLE BAR \$10

3 Assorted seasonal crumbles with ice cream and whipped toppings

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[www.cpvalleyforge.com](http://www.cpvalleyforge.com)

# RECEPTION

## *Sweet Stations*

Assorted miniature pastries and tarts along with cakes and tortes garnished with fresh strawberries served with regular and decaffeinated coffees and a selection of regular and herbal teas

### **VIENNESE DISPLAY \$13**

Assorted miniature pastries and tarts along with cakes and tortes garnished with fresh strawberries served with regular and decaffeinated coffees and a selection of regular and herbal teas

### **BANANAS FOSTER & CHERRIES**

#### **JUBILEE \$11**

These classic items are sautéed and served over vanilla ice cream

### **ULTIMATE SUNDAE BAR \$10**

- Build your own ice cream sundae or waffles
- 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
- Freshly made waffles are included so, go crazy!

### **CUPCAKE MANIA \$10**

- Chocolate and vanilla cupcakes presented with a variety of do-it-yourself toppings
- To include buttercream, peanut butter and strawberry frostings
- With chocolate chips, Oreo® cookie crumbles, chopped nuts, gummy bears, jimmies and cherries



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## *Hors D'oeuvres*

All items are priced per 50 pieces

### COLD SELECTIONS

House-made bruschetta with seasonal toppings.....	\$99
Blackened tuna served on rice cracker with ginger aioli.....	\$105
Smoked salmon on black bread with capers.....	\$105
Ahi tuna and seaweed salad on crostini.....	\$110
Medallions of beef on top of roasted garlic croustade with horseradish cream.....	\$138
Jumbo shrimp cocktail with blush cocktail sauce.....	\$193

### HOT HORS D'OEUVRES

#### MEAT AND POULTRY

Coconut chicken tenders coated with a Malibu rum batter.....	\$110
Coney Island franks: mini franks with sauerkraut with mustard dip.....	\$110
Cheesesteak spring roll with sriracha ketchup.....	\$110
Deep dish pizza quiche with Italian sausage.....	\$110
Chicken cordon bleu puff with smoked ham & Swiss cheese.....	\$110
Asian short rib pie.....	\$110
Beef barbecue taquito with cilantro and lime.....	\$110
French onion soup boule.....	\$110
Chorizo stuffed dates wrapped with applewood smoked bacon.....	\$110
Chicken and lemongrass pot sticker.....	\$110
Pork pot sticker.....	\$110
Thai chicken peanut skewer with a spicy peanut sauce.....	\$138
Miniature Reuben puff served with pommery mustard dip.....	\$138
Steak and cheese quesadilla.....	\$138
Teriyaki beef satay with Asian sauce.....	\$154
Beef Wellingtons with wasabi horseradish dip.....	\$154
Tender sesame chicken skewers with an Asian barbecue sauce.....	\$138

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# RECEPTION

— *Hors D'oeuvres* —

All items are priced per 50 pieces

## SEAFOOD

Crab Rangoon.....	\$138
Mushrooms stuffed with a crabmeat stuffing.....	\$138
Scallops wrapped in bacon .....	\$138
Coconut shrimp with a raspberry horseradish dip .....	\$154
Lobster and shrimp spring rolls with a spicy sweet & sour sauce.....	\$165
Mini crab cakes with lime chipotle sauce .....	\$193
Maine lobster puffs with Sherry Newburg sauce .....	\$193

## VEGETARIAN

Anti-pasta skewer with basil oil .....	\$110
Edamame dumplings .....	\$110
Macaroni & cheese bites .....	\$110
Vegetable pot sticker.....	\$110
Gorgonzola, Mediterranean fig & caramelized onions in a profiterole .....	\$110
Vegetable spring roll with sweet and sour sauce .....	\$110
Spanikopita: spinach and feta cheese wrapped in phyllo dough .....	\$110
Mushrooms stuffed with goat cheese, basil and sun dried tomatoes .....	\$110
Assorted quiche: bacon, broccoli, shrimp and spinach.....	\$110
Pear and brie with almonds in purse .....	\$138
Vegetable empanada .....	\$165

## GLUTEN FREE

Chicken tandoor with north Indian spice marinade.....	\$110
Beef sirloin satay.....	\$154
Chicken satay.....	\$138
Chicken teriyaki pot sticker .....	\$138

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# RECEPTION PACKAGE

\$28

Includes (5) Butler passed items and (2) display items  
Butler passed items are based on (4) pieces per person

## DISPLAY ITEMS

*Select two items:*

### **INTERNATIONAL AND DOMESTIC CHEESE AND BERRY DISPLAY**

Assortment of sliced domestic and international cheeses served with an assortment of crackers and breadsticks garnished with a seasonal array of grapes and berries

### **SEASONAL ASSORTMENT OF GARDEN VEGETABLES**

Served with vegetable dill, sun-dried tomato and smoky ranch dips

### **MARINATED GRILLED VEGETABLE DISPLAY**

Seasonal vegetables including zucchini, yellow squash, red and yellow peppers and eggplant and Portobello mushrooms are marinated grilled and served in an elaborate display

### **SEASONAL FRESH FRUIT AND BERRY DISPLAY**

Our Chef's seasonal fresh sliced melons, pineapple, grapes, and berries display

### **BRUSCHETTA & HUMMUS STATION**

Seasonally made fresh bruschetta and three varieties of hummus including sundried tomato, traditional and pesto served with pita chips and croustades

## BUTLER SERVED ITEMS

*Select five:*

### **COLD SELECTIONS**

- House-made bruschetta with seasonal toppings
- Blackened tuna served on rice cracker with ginger aioli
- Smoked salmon on black bread with capers
- Hungarian smoked salmon croustade with chive cream
- Medallions of beef on top of roasted garlic croustade with wasabi

## **MEAT AND POULTRY**

- Coconut chicken tenders coated with a Malibu rum batter
- Coney Island franks: mini franks with sauerkraut with mustard dip
- Cheesesteak spring rolls with siracha ketchup
- Deep dish pizza quiche with Italian sausage
- Chicken cordon bleu puff with smoked ham & Swiss cheese
- French onion soup boule
- Chorizo stuffed dates wrapped with Applewood smoked bacon
- Chicken and lemongrass pot sticker
- Pork pot sticker
- Miniature Reuben puff served with pommery mustard dip
- Teriyaki beef satay with Asian sauce
- Beef Wellingtons with wasabi horseradish dip

## **SEAFOOD**

- Crab Rangoon
- Mushrooms stuffed with a crabmeat stuffing
- Scallops wrapped in bacon

## **VEGETARIAN**

- Anti-pasta skewer with basil oil
- Edamame dumplings
- Macaroni & cheese bites
- Vegetable pot sticker
- Vegetable spring rolls with sweet and sour sauce
- Spanikopita: spinach and feta cheese wrapped in phyllo dough
- Mushrooms stuffed with goat cheese, basil and sun dried tomatoes

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