



# *Bar/Bat Mitzvah Package*

## **Included in your Five Hour Celebration...**

Premium Brands Open Bar

One Hour Separate Adult Cocktail Reception

One Hour Children Coke-tail/  
Juice Bar Reception in the Ballroom

Custom Ice Carving

Challah for the Ha-Motzi Blessing

Traditional Champagne Toast for Adults

Sparkling Cider Toast for Young Adults

Exquisite Four Course Dinner/  
Children Buffet

Custom Bar/Bat Mitzvah Cake

Complimentary Menu Tasting

Elegant Fresh Floral Centerpieces with Votive  
Candles for Each Dinner Table

*You will meet with our Florist who specializes  
in Bar/Bat Mitzvahs to customize your arrangements.  
Additional fees may apply depending upon  
flowers/design style selected*

Personal Maitre D' To Oversee  
All of the Details of Your Special Day

Personal Event Coordinator

Selection of Elegant Table Linens  
and Assorted Napkin Colors

Special Overnight Room Rates  
for Your Out of Town Guests

Complimentary Suite for Parents

**To Schedule an Appointment for a Personal Tour  
Please Contact Our Catering Department at 610-908-6039**



# Adult Cocktail Reception

## PRE-FUNCTION AREA

### Butler Passed Items

*Select Five*

#### COLD

House Made Bruschetta with Seasonal Toppings  
Whitefish Salad Served on a Cracker  
Medallions of Beef on Roast Garlic Croustade  
Beet and Stilton Bleu Cheese Stuffed Endive

Blackened Tuna on Rice Cracker with Ginger Aioli  
Smoked Salmon on Black Bread with Capers  
Grilled Vegetables on Pita Chip

#### HOT

Vegetable Spring Roll with Sweet and Sour Sauce  
Coconut Crusted Chicken with a Malibu Rum Batter  
Potato and Spinach Knishes  
Spinach and Feta Cheese Wrapped in Phyllo Dough  
Wild Mushroom Tarts or Spinach and Artichoke Tartlet  
Mushrooms Stuffed with Crab  
Miniature Beef Franks with Sauerkraut and Mustard Dip  
Teriyaki Beef Satay with Asian Sauce  
Assorted Quiche: Broccoli and Spinach

Sweet Potato Puff with Mustard Maple Sauce  
Goat Cheese & Sun Dried Tomatoes Stuffed Mushrooms  
Brie and Raspberry Puff Pastry  
Thai Chicken Peanut Skewer with a Spicy Peanut Sauce  
Sesame Chicken Skewers with Asian Barbecue Sauce  
Sonoran Chicken Purse  
Miniature Reuben Puff with Pommery Mustard  
Phyllo Asparagus Rolls  
Potato Latkes with Sour Cream or Applesauce

### Display Items

#### International and Domestic Cheese & Berry Display

Served with a Variety of Crackers and Breadsticks  
Garnished with Seasonal Grapes and Berries

#### Seasonal Assortment Garden Fresh Vegetables

Served with Chef's Assortment of House Made Dips  
*\*For additional display items, please ask to see our Stations Menu*

# Children "Buffet Style" Cocktail Reception

## INSIDE BALLROOM

*Select Four*

Mozzarella Sticks with Marinara Sauce  
Miniature Beef Franks with Mustard Dip  
Miniature Egg Rolls with Sweet and Sour Sauce  
Swedish or Italian Meatballs  
Pretzel Nuggets with Cheese Dip  
Mini Pizza Bagels

Sliders  
Buffalo Chicken Bites  
Fried Macaroni and Cheese Bites  
Chicken Quesadillas or Mini Burritos  
Chicken Cordon Bleu Bites  
Miniature Toasted Cheese Sandwiches



# Adult Dinner Menu

## Specialty Appetizers

*Select One*

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### House-Made Seasonal Soup

Made Fresh Daily from the Finest Ingredients

HOT - Butternut Squash, Minestrone, Italian Wedding, Crab and Mushroom

COLD - Gazpacho, Strawberry Champagne, Chilled Berry

### Array of Seasonal Fresh Fruits

In a Martini Glass with Berry Garnish

### Chef's Signature Tri-color Cheese Ravioli

Served with Chablis, Basil, Prosciutto & Sun Dried

Tomato Coulis

### Leek & Mushroom Vol-au-vent

Kennett Square Wild Mushrooms with Leeks & Gruyere

in a Delicate Pastry Tart

## Fresh Salad Selections

*Select One*

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### Crowne House Salad

Assorted Field Greens with Candied Walnuts, Dried Cranberries  
and Crumbled Goat Cheese

Served with the Crowne's Own House-Made Raspberry Vinaigrette

### Traditional Caesar Salad

Crisp Hearts of Romaine, Herbed Croutons with Freshly Grated Parmesan Cheese

### Garden Salad

Mix of Romaine Hearts, Radicchio and Iceberg  
with Grape Tomatoes, Cucumber Slices and Shredded Carrots

Served with a Honey Lemon Vinaigrette

## Add an Intermezzo

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**Lemon, Orange, Raspberry, Lime, or Champagne**

*\$4.00 Inclusive per Person*



## Exquisite Adult Entrees

*Select Two*

### **Chester County Chicken**

Sautéed Boneless Breast of Chicken  
Served with a Truffle Wild Mushroom Demi Glaze  
\$114.00 Dinner / \$104.00 Lunch

### **Filet Mignon**

Served with Green Peppercorn Demi Glaze  
\$130.00 Dinner / \$120.00 Lunch

### **Lemon Pepper Hawaiian Butter Fish**

Served Over Baby Spinach with a Leek Beurre Blanc  
\$123.00 Dinner / \$113.00 Lunch

### **Chicken Valley Forge**

Herb Rubbed & Oven Roasted Chicken Breast  
Bell Pepper Confit & Caramelized Onion Reduction  
\$114.00 Dinner / \$104 Lunch

### **Slow Roasted Prime Rib of Choice Beef**

Herb au Jus & Horseradish Cream Sauce  
\$123.00 Dinner / \$113.00 Lunch

### **Sesame Encrusted North Atlantic Salmon**

Served with Orange Ginger Glaze  
\$114.00 Dinner / \$104.00 Lunch

### **Grilled New York Strip Choice Steak**

Brandy Mustard Tarragon Demi Glaze  
\$130.00 Dinner / \$120.00 Lunch

### **Grilled Vegetable Wellington**

Grilled Vegetables Tucked  
Inside a Pastry Crust Sauced with  
Smoked Red Pepper Coulis  
\$114.00 Dinner / \$104.00 Lunch

## Duet Entrees

*Select One*

### **Grilled Petite Filet Mignon and Baked Hawaiian Butter Fish**

Filet served with Wild Mushroom and Truffle Demi Glaze;  
Butter Fish served with Tropical Mango Chutney  
\$136.00 Dinner / \$126.00 Lunch

### **Sliced Beef Tenderloin and Grilled Filet of Salmon**

Tenderloin served with Béarnaise Sauce; Salmon served  
with Fresh Dill Sauce and Capers  
\$136.00 Dinner / \$126.00 Lunch

### **Tender Tournado of Beef and Sea Bass**

Beef served with Red Wine Reduction & Lemon Butter,  
and Shitake Mushroom; Sea Bass served with  
Fresh Tomato Compote  
\$140.00 Dinner / \$130.00 Lunch

### **Filet Mignon and Sautéed Halibut**

Filet served with Shiitake Mushroom demi glaze; Halibut  
served with Herb Butter with Crispy Leeks and Tarragon Jus  
\$141.00 Dinner / \$131.00 Lunch

### **Grilled Filet Mignon and Yellow Fin Tuna**

Filet served with Wild Mushroom Demi & Tuna served with Avocado Salsa  
\$140.00 Dinner / \$130.00 Lunch

## Dessert

### **Bar/Bat Mitzvah Cake**

Specialty Cake Selected from One of our Two Crowne  
Plaza Approved Professional Bakeries  
Complimented by a Refreshing Fresh Fruit Sorbet Served  
in a Delicate Chocolate Cup

### **Gourmet Coffee Station Featuring**

Crowne Plaza's Signature Blend of Brewed Coffees &  
Premium Herbal Teas  
Accompanied by Flavored Syrups and Various Toppings

### **Enhance Your Event with our Sumptuous Viennese Dessert Table**

A Decadent Variety of Miniature Pastries, Tarts, Cakes & Tortes Garnished with Fresh Seasonal Berries  
*\$15.00 Inclusive Per Person*



# Children Dinner Buffet

## \$65

### SALAD

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#### Caesar Salad

Crisp Hearts of Romaine, Herbed Croutons with Freshly Grated Parmesan Cheese

### PASTA

*Select Two Pastas and Sauces*

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**Pasta:** Penne, Rotelle, Bowtie, Ravioletti

**Sauces:** Pesto, Alfredo, Puttanesca, Vodka Blush, Tomato Basil, Roasted Red Pepper Puree, Olive Oil, Sun dried Tomato Sauces

### Entrees

*Select Two*

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#### Three foot Hoagies

Select from Turkey, Roast Beef, and Italian

#### Chicken Fingers

Plain, Teriyaki, Parmesan, or Buffalo

#### Hotdog and Hamburger Bar with all the Fixings

*This can also be done with miniature burgers and hot dogs*

*You can add corn dogs at no additional charge*

#### “Make Your Own” Taco Bar

Taco Shells, Ground Beef, Chicken, Shredded Lettuce and Cheese, Diced Tomatoes and Onions, Sliced Black Olives, Salsa, Sour Cream and Guacamole

#### Stir Fry Station

Beef, Chicken or Shrimp served with Vegetable Fried Rice  
Served in “to go” Boxes with Fortune Cookies

#### Assorted Pizzas

Plain, Pepperoni, Vegetarian

### Side Dishes

*Select Two*

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French Fries served in Card Board Servers

Onion Rings served in Card Board Servers

Oven Roasted Potatoes

Garlic Mashed Potatoes

Macaroni and Cheese

Rice Pilaf

Seasonal Mix of Fresh Vegetables

Honey Glazed Baby Carrots or Green Bean Almandine

### Dessert

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#### Build your own Ice Cream Sundae

Vanilla Bean and Chocolate Ice Cream served with a Variety of Toppings to Include:  
Gummy Bears, Oreo Cookie Pieces, Jimmies, Chocolate Chips, Bananas, Cherries,  
Hot Fudge Butterscotch and Whipped Cream



# *Adult Premium Label Open Bar*

## **Imported & Domestic Beer**

*Select Four*

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Budweiser, Coors Light, Amstel Light, Miller Lite,  
Michelob Ultra, Yuengling, Heineken, Corona

## **Wine**

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Cabernet, Merlot, Chardonnay, White Zinfandel, Pinot Grigio

## **Add Wine Service during Dinner**

*\$10.00 Additional Inclusive Per Person*  
*See Our Wine List for Enhanced Selections*

## **Premium Brand Label Liquor**

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Sobieski Vodka, Beefeater Gin, Baccardi Rum, Dewars White Label Scotch,  
Seagram 7 and VO Whiskey, Jack Daniel's Whiskey, Jose Cuervo Tequilla,  
Southern Comfort, Baileys Irish Cream, Peach Tree Schnapps,  
Amaretto Di Amore, Captain Morgan Rum, Kahlua, Apple Pucker,  
Sweet and Dry Vermouths and Triple Sec

## **After Dinner Cordials**

*(Individual Pricing Applies)*

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Kahlua, Sambuca, Grand Marnier, Hennessy and Frangelico

## **Martini Bar with Ice Luge**

*(\$18.00 Inclusive Per Person for One Hour)*

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Apple, Raspberry, Cosmopolitan, Blueberry, Pomegranate, Watermelon,  
Lemon Drop, Chocolate, White Chocolate, Mango