



Dinner
MENU



CROWNE PLAZA[®]
PHILADELPHIA - KING OF PRUSSIA

DINNER

— Spring/Summer —

All plated dinner are developed seasonally and will offer your guests the freshest experience possible. For plated dinners we will offer these family style or traditional. Both include a seasonal starter, rolls and butter, dessert and beverage service consisting of water, regular and decaffeinated coffees, herbal teas and sodas

STARTER

Select One:

- Tomato and cucumber carpaccio topped with baby arugula, slivered red onion, oregano vinaigrette
- Asparagus wrapped in Prosciutto, roasted red pepper, grated asiago
- Tuna poke, Boston bibb lettuce, avocado, scallion
- Spring mix, toasted almonds, berries, gala apples with strawberry vinaigrette
- Smoked salmon mousse, English cucumber, caper relish, crouton
- Lump crab, citrus segments, frisee lettuce, cilantro \$3 per person



ENTRÉES

- Seared salmon, fennel, lemon dill sauce \$38
- Citrus and herb pan roasted chicken breast \$38
- Breaded picnic style chicken breast with bourbon \$38
- Seared jumbo sea scallops with cheese grits and sautéed mushrooms \$48

Served with...

Select One:

- Grilled asparagus and garlic rubbed fingerling potatoes,
- Sautéed spring peas and coriander basmati rice
- Triple quinoa blend with zucchini and squash
- Roasted red skin potatoes with summer succotash
- Rice-quinoa blend with blistered tri-colored peppers and tomatoes

DESSERTS

Select One:

- Lemon meringue pie shooter
- Blackberry and mint brownie parfaits
- Miniature crumbles

Please add 23% taxable service charge and 6% state sales tax to all menu prices | *Prices subject to change*

Crowne Plaza Philadelphia - King of Prussia • 260 Mall Boulevard, King of Prussia, PA 19406 • 610-265-7500

Reservations Email: Sales@cpvalleyforge.com

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DINNER

— Autumn/Winter —

All plated dinner selections include one choice from our appetizer/salad selections, bakery fresh rolls with butter, seasonal fresh vegetable, starch accompaniment, dessert, 100% Colombian coffee including regular and decaffeinated, a selection of regular and herbal teas and assorted sodas.

STARTER

Select One:

- Baby spinach salad, roasted beets, goat cheese, white balsamic vinaigrette
- Butternut squash bisque, toasted pumpkin seeds, dried cranberry
- Seared Scallops, sautéed gnocchi, peas, rosemary, parmesan cheese
- Shrimp and grits, pancetta, aged cheddar, chiles
- Field greens, pear, goat cheese, candied walnuts, cranberry vinaigrette

ENTRÉES

- Apple cider glazed chicken with toasted pecans \$40
- Grilled pork chop with apple & raisin chutney \$40
- Baked chicken breast with crimini mushroom sauce \$40
- Boneless short rib with peppercorn demi glace \$42
- Wahoo with maple gastrique \$39
- Roasted half harissa cauliflower served with chimichurri sauce (vegan) \$41
- Filet mignon served with a thyme reduction \$54

Served with....

Select One:

- Roasted butternut squash and honey glazed carrots
- Faro with wild rice and roasted butternut squash
- Cumin baked yams with haricot verts
- Balsamic glazed brussel sprouts with sweet potato puree
- Sour cream and chive mashed potatoes with haricot verts
- Barley risotto with balsamic glazed brussel sprouts

DESSERT

Select One:

- Smores shooters
- Bread pudding with whiskey glaze
- Rum raisin creme brulee
- Brownie crème anglaise, whipped cream

COMBINATION ENTRÉES

FILET MIGNON AND SHRIMP \$55

Grilled petite filet and jumbo shrimp served with a red wine reduction and roasted red pepper essence

STEAK AND CRAB CAKES \$56

Sliced tenderloin of beef and our signature lump crab cake served with a wild mushroom demi-glaze and lime chipotle sauce

CHICKEN LAFAYETTE \$48

Boneless breast of chicken topped with Maryland style crab mix and gulf shrimp served with a lobster essence

CHICKEN AND SALMON \$48

Herb grilled salmon and grilled boneless breast of chicken served with a ginger beurre blanc

FILET AND CHICKEN \$52

Grilled petite filet and boneless breast of chicken served with a mushroom demi-glaze



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VALLEY FORGE DINNER BUFFET

\$46

Our dinner buffet includes 100% Colombian coffee including regular and decaffeinated and a selection of regular and herbal teas and assorted sodas.

(Minimum of 40 guests and are replenished for 90 minutes)

BUILD YOUR OWN DINNER BUFFET

Select one salad, two entrees, one vegetable and one dessert for \$38 - add an entrée for \$4 additional

FRESH GARDEN SALAD

Select One:

***Add an additional salad for \$3 per guest*

CROWNE HOUSE SALAD

Assorted field greens served with candied walnuts, dried cranberries and apricots with 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

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

VEGETABLES

Select Two:

- Roasted acorn squash with mushrooms
- Lemon roasted garlic brussel sprouts
- Green bean, caramelized onion and fried shallots
- Grilled asparagus, shaved parmesan, gremolata
- Vegetable medly

STARCH

Select One:

- Truffle mashed potato
- Roasted red potato
- Rice pilaf

DINNER ENTRÉES

SEARED SALMON

Beet horseradish vinaigrette on a bed of dill whipped potatoes, lemon oil

GINGER SOY CHICKEN

pineapple mango macadamia chutney on a bed of saffron sweet pepper rice with edamame

GARLIC ROSEMARY PEPPERCORN CRUSTED TRI TIP BEEF

Field mushroom and shallot jus on a bed of bleu cheese mashed potatoes

GRILLED CHICKEN BREAST

Julienne tri-color bell peppers, blistered cherry tomato blush sauce on a bed of mushroom risotto, thyme and shallot

SEARED RED SNAPPER

Lemon tomato caponata with roasted fingerling potatoes

CHILI AND CORIANDER RUBBED SALMON

Raita on a bed of cilantro rice

BEEF TRI TIP

Red smoked chimichurri on bed of succotash

RIGATONI WITH BRAISED SHORT RIB

Oven roasted tomato, spinach, shiitake and roasted tomato demi

PUMPKIN RIGATONI

Pumpkin puree, coconut milk, lime, cauliflower, sweet potato, carrots, onion, kale, sage and kidney beans (vegan)

POTATO GNOCCHI WITH SUNDRIED TOMATOES

Wilted spinach, pistachio pesto sauce, shredded parmesan cheese (vegetarian)

DESSERT

- Assorted shooters

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GENOVESE DINNER BUFFET

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(Minimum of 40 guests)

SOUP

Roasted red pepper and gouda soup

SALADS

Caprese salad, roasted fennel with Parmesan and cracked pepper oil

PASTA

Six cheese fiocchetti in a vodka cream sauce

Or

Gemelli with tomato basil

DINNER ENTRÉES

Select Two:

- Chicken puttanesca with olives, bell peppers and baked polenta
- Pork saltimbocca
- Baked salmon with sun-dried tomato pesto and wilted arugula
- Grilled flank steak with a romesco sauce
- Chicken parmesan
- Grilled eggplant with a balsamic glaze

ACCOMPANIMENTS

- Roasted garlic broccolini
- Italian and garlic bread with butter

DESSERT

- Tiramisu and assorted cannoli



Buffets replenished up to 90 minutes

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SOUTH OF THE BORDER BUFFET

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Our dinner buffet includes 100% Colombian coffee including regular and decaffeinated and a selection of regular and herbal teas and assorted sodas.

(Minimum of 40 guests)

- Mexican caesar salad with fried tortilla strips, cojita cheese and southwestern ranch dressing
- Jicama salad
- Tri-color tortilla chips with salsa

ENTRÉES

Select Two:

- Shrimp and crab enchiladas wrapped in corn tortilla with peppers, onions, Mexican cheese blend and served with either spicy red chili sauce or green tomatilla sauce
- Grilled portabella mushroom enchiladas wrapped in corn tortilla with peppers, onions, Mexican cheese blend and served with either spicy red chili sauce or green tomatillo sauce
- Chipotle BBQ rubbed sirloin steak served with tangy prickly pear salsa

ACCOMPANIMENTS

- Spanish rice
- Frijoles borrachos- beer stewed beans with bell peppers, onions and jalapenos

DESSERT

- Churros with cinnamon sugar
- Fried cheesecake chimichangas served with dulce de leche ice cream



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