

Easter Champagne Brunch Buffet



CROWNE PLAZA[®]
PHILADELPHIA - KING OF PRUSSIA

Sunday, April 16, 2017 • 10am to 2pm

Complimentary Mimosas and Bloody Marys

Prepared by our bartender

STARTERS

Seasonal and Exotic fresh fruit display

A selection of breakfast pastries, croissants, muffins and bagels with flavored cream cheeses

Array of Smoked Specialties, including Scottish Smoked Salmon and Whitefish

Shrimp Cocktail

CAESAR SALAD STATION TOSSED TO ORDER

Crisp Romaine lettuce tossed to your liking with an assortment of Gourmet toppings

Grilled chicken & shrimp, portabella mushrooms, hard boiled eggs, tomatoes, olives, cucumbers, red onion, shredded carrots, peppers, broccoli, blue cheese, parmesan cheese

CARVING STATIONS

Sweet Chili & Ponzu Glazed Ham

Top Round of Beef with roasted garlic and herb demi-glace, horseradish cream sauce

Roasted Leg of Lamb with dueling sauces minted mango & yogurt sauce

OMELET AND WAFFLE STATION

Belgian Waffles served with fruit toppings including strawberries, blueberries, and raspberries, whipped cream and powdered sugar

Omelets made to order with a variety of fillings

BREAKFAST SELECTIONS

Traditional Scrambled Eggs

Applewood Bacon, Country Sausage

Classic Eggs Benedict, poached egg with Canadian Bacon, served on an English Muffin with Hollandaise

Home-fried Potatoes

ENTRÉES AND SIDES

Sundried Tomato Crusted Salmon with a roasted yellow tomato pesto sauce

Chicken Saltimbocca wrapped with prosciutto, sautéed spinach and provolone cheese served with a sage demi

Five Grain Rice Pilaf

Spinach & Asiago Agnolotti with a truffle mushroom cream

Grilled Asparagus with fresh tomato concasse

DESSERTS

Large selection of Cakes & Tortes

Chocolate Covered Strawberries

Adults \$39.95 Seniors \$32.95 Children 5-12 \$15.95 Children under five are free

Subject to 6% tax, 22% gratuity for all parties

For Reservations: 610-908-6079 or sales@cpvalleyforge.com