

# Easter Champagne Brunch Buffet



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

Sunday, April 21, 2019 • 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

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 minted yogurt sauce & mint jelly

## 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 Pilaf

Tri-Colored Cheese Tortellini Carbonara mushroom cream

Grilled Asparagus with fresh tomato concasse

## DESSERTS

Large selection of Cakes & Tortes

Chocolate Covered Strawberries

Adults \$39.95 Seniors (60 or over) \$34.95 Children 5-12 \$16.95 No Charge for Children under 5

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

For Reservations: 610-908-6079 or [sales@cpvalleyforge.com](mailto:sales@cpvalleyforge.com)