



Lunch
MENU



CROWNE PLAZA[®]
PHILADELPHIA - KING OF PRUSSIA

LUNCH

— Light Fare —

Our lunches include our 100% Colombian coffee, a selection of traditional and herbal teas and assorted sodas. They also include a dessert selection from our plated lunch options

(Light fare luncheons are prepared for a maximum of 50 guests)

CROWNE HOUSE SALAD WITH CHICKEN \$20

Assorted field greens served with candied walnuts, dried cranberries with crumbled goat cheese and julienne strips of herb grilled chicken served with our own house-made raspberry vinaigrette and dinner rolls

COBB SALAD \$22

Hearts of romaine, bacon bits, avocado, bleu cheese and grape tomatoes topped with herb grilled julienne strips of chicken and honey Dijon dressing with a side of dinner rolls

Substitute lump crabmeat: \$3

GRILLED CHICKEN CAESAR SALAD \$20

This classic is served with tender herb grilled julienne strips of chicken served on top of Romaine lettuce with freshly grated Parmesan cheese and Caesar dressing. House rolls and butter accompany this favorite

Can also be prepared blackened, mesquite or herb grilled



GRILLED TUNA SALAD \$22

Fresh Ahi tuna steak served with crisp French green beans, shallots and grape tomatoes served atop field greens with a light balsamic dressing. House rolls and butter accompany this awesome meal

ORIENTAL CHICKEN SALAD \$20

Tender julienne strips of sesame crusted chicken served over cold angel hair pasta drizzled with a sweet and spicy dressing. House rolls and butter accompany this favorite

CHICKEN SALAD SANDWICH \$20

Served on choice of Kaiser or croissant with Chef's side salad and potato chips

ITALIAN HOAGIE \$20

Popular South Philly sandwich prepared with traditional Italian meats and cheeses served on a long hoagie roll with Chef's side salad and potato chips

Turkey, tuna salad or chicken salad may also be selected



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

LUNCH

— Spring/ Summer —

All plated luncheons are developed seasonally and will offer your guests the freshest experience possible.

For plated luncheons 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:

- Bibb lettuce, strawberries, toasted almonds and brie with white balsamic vinaigrette
- Charred romaine hearts, shredded asiago, focaccia croutons with caesar dressing
- Grilled Asparagus with shaved watermelon radish, and blood oranges topped with hollandaise
- Watermelon with feta citrus vinaigrette

ENTRÉES

GRILLED LEMON BASIL CHICKEN \$30

Marinated in garlic, lemon, basil served with a citrus beurre blanc

ISLAND CHICKEN \$30

Cilantro marinated served with mango salsa

ROASTED STRIP LOIN WITH CHIMICHURRI \$32

PAN SEARED SCALLOPS WITH SAFFRON CREAM \$35



BLACKENED SALMON SERVED WITH PINEAPPLE, BLACK BEAN \$30

And cilantro

SESAME ENCRUSTED SALMON \$32

Served with orange ginger sauce

VEGAN TACOS: \$32

Southwest sweet potato and black beans, kale, quinoa house made taco sauce

Served with....

Select One:

- Moroccan couscous with grilled eggplant
- White grits with 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



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LUNCH

— Autumn/Winter —

All plated luncheons are developed seasonally and will offer your guests the freshest experience possible. For plated luncheons 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:

- Roasted pears with lola rosa, gorgonzola, walnuts with raspberry vinaigrette
- Mesclun greens, roasted acorn squash, dried cranberries topped with apple cider vinaigrette
- Roasted wild mushroom bisque
- Jicama, chayote slaw, grilled prawns topped with cilantro vinaigrette

ENTRÉES

ROASTED PORK LOIN WITH CRANBERRY AND PEAR CHUTNEY \$30

ROASTED COD WITH SUNCHOKE PUREE \$30

PIMENTON HERB SLOW COOKED CHICKEN WITH WHITE BEAN SHITAKE RAGOUT \$32



SAUTÉED CHICKEN W/ROSEMARY APRICOT GLAZE \$30

Marinated in garlic, lemon, basil served with a citrus beurre blanc

ROASTED HALF HARISSA CAULIFLOWER (VEGAN) \$30

with chimichurri sauce over quinoa

Select One:

- Roasted red potatoes with sautéed rainbow chard
- Mac & cheese with sautéed spinach
- Creamy polenta with tri-color cauliflower
- Rice-quinoa blend with blistered tri-colored peppers

DESSERTS

Select One:

- Smores shooters
- Rum raisin creme brulee
- Brownie crème anglaise, whipped cream



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WASHINGTON LUNCH BUFFET

\$34

**minimum of 25 people*

Includes our 100% Colombian coffee including regular and decaffeinated and a selection of regular and herbal teas and assorted sodas.

BUILD YOUR OWN LUNCH BUFFET

*This is a build your own buffet experience- select one salad,
two entrees, one vegetable and one dessert for \$34*

Add an entrée for \$3 additional

SALAD *Select One:*

THE CROWNE SALAD

Assorted field greens served with candied walnuts, dried cranberries with crumbled goat cheese served with our own house-made raspberry vinaigrette

TRADITIONAL CAESAR SALAD

Crisp hearts of romaine, herbed croutons and freshly grated Parmesan cheese accent this timeless classic

GARDEN SALAD

Mixture of romaine hearts, radicchio, grape tomatoes, cucumber slices and shredded carrots

Select two dressings:

Honey Dijon, raspberry vinaigrette, ranch, bleu cheese

LUNCH ENTRÉES

BEEF TRI TIP

Red smoked chimichurri on bed of summer succotash

LEMON CHICKEN

Tomato, Kalamata, feta and pickled red onion on a bed of orzo

SEARED SALMON

Mustard tarragon vinaigrette on a bed of farro

ROAST PORK LOIN

Apple cranberry chutney on a bed of goat cheese mashed potatoes

JOSEPH'S MUSHROOM RAVIOLI

With pesto cream (vegetarian)

CHILI LIME BRINED CHICKEN

With jalapeno cheddar polenta

PAN SEARED COD

With tomato basil pan sauce on a bed of rice pilaf

HERB CRUSTED CHICKEN

On a bed of Gnocchi with lemon cream sauce

ROASTED HALF CAULIFLOWER

Harissa paste, oil, salt. Served with chimichurri sauce over rice or quinoa (vegan)

VEGETABLES

- Roasted acorn squash with mushrooms, peppers and goat cheese
- Lemon roasted garlic brussel sprouts
- Squash and zucchini
- Cauliflower bake
- Chili lime corn
- Roasted carrot and beets with pepitas
- Brussel sprouts with bacon and blue cheese
- Summer squash, sweet tomato, basil saute
- Green bean, caramelized onion and fried shallots
- Grilled asparagus, shaved parmesan, gremolata

DESSERTS

- Assorted cakes and tortes

Buffets replenished up to 90 minutes

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PICKERING LUNCH BUFFET

\$32

Includes our 100% Colombian coffee including regular and decaffeinated and a selection of regular and herbal teas and assorted sodas.

Select one salad:

TRADITIONAL CAESAR SALAD

Crisp hearts of romaine, herbed croutons and freshly grated Parmesan cheese

With your choice of one of the below accompaniments:

- Grilled julienne strips of chicken (blackened, mesquite or herb grilled available)
- Or
- Marinated grilled Portabella mushrooms

CROWNE HOUSE SALAD

Assorted field greens served with candied walnuts, dried cranberries and crumbled goat cheese dressed with our own house-made raspberry vinaigrette

GARDEN SALAD

Mixture of romaine hearts and radicchio, grape tomatoes, cucumber slices and shredded carrots

Select two dressings:

Honey Dijon, raspberry vinaigrette, ranch, bleu cheese

FRESH PASTA SELECTION

Select one pasta and one sauce

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 sauce, lemon Parmesan sauce or mushroom carbonara

Select your two favorite salads:

- Fresh fruit salad
- Greek orzo
- Capri salad
- Cucumber salad
- Rotelle pasta salad
- Red potato salad
- Marinated grilled vegetable and tofu salad
- Quinoa salad

AN ASSORTMENT OF DELI MEATS AND CHEESES

Baked ham, smoked breast of turkey, roast beef, genoa salami and house-made tuna salad presented with sliced Swiss, provolone and American cheeses.

Assortment of freshly baked rolls and breads with leaf lettuce, tomato, kosher pickles, sliced red onions, sweet peppers, mayonnaise, honey mustard and horseradish and whole grain mustard, chipotle mayo and pesto mayo

DESSERT

Select One:

BUILD YOUR OWN ICE CREAM SUNDAE

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

Or

ASSORTED DESSERTS AND SHOOTERS

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PHILADELPHIA FREEDOM LUNCH BUFFET

\$33

Includes 100% Colombian coffee including regular and decaffeinated,
a selection of regular and herbal teas and assorted sodas.

SOUP OR SALAD

Select One:

HOUSE-MADE MINISTRONE SOUP

TRADITIONAL CAESAR SALAD

Crisp hearts of romaine, herbed croutons and freshly grated Parmesan cheese with your choice of one of the below accompaniments:

- Grilled Julienne strips of chicken (blackened, mesquite or herb grilled available)
Or
- Marinated grilled Portabella mushrooms



LUNCH ENTRÉES

Select Two:

THE FAMOUS PHILLY

Beef and chicken cheese steak, Philly steak rolls topped with grilled onions, peppers and melted cheddar cheese.

SOUTH PHILLY'S OWN TRADITIONAL HOAGIE

Italian style or smoked turkey breast available with appropriate condiments

CALZONE

Thinly sliced ham, Genoa salami, provolone cheese served with a marinara dipping sauce

Plus \$3 per person



PASTA SALAD

Tri-colored rotelle pasta mixed with garden vegetables and black olives in light vinaigrette



DESSERT

- Variety of Tastykake®
- Assorted frozen novelties

Buffets replenished up to 90 minutes

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MAMA LEONE'S ITALIAN DELIGHT

\$32

Includes 100% Colombian coffee including regular and decaffeinated and a selection of regular and herbal teas and assorted sodas.

TRADITIONAL CAESAR SALAD

Crisp hearts of romaine, herbed croutons and freshly grated Parmesan cheese with your choice of one of the below accompaniments:

- Grilled Julienne strips of chicken (blackened, mesquite or herb grilled available)

Or

- Marinated grilled Portabella mushrooms

FARRO SALAD

Farro served with green olives, walnuts, green onions & golden raisins dressed with a light roasted garlic and herb vinaigrette

PIZZA

Choice of three single topping pizzas:

Plain cheese, pepperoni, sausage, mushroom, peppers, black olive, pineapple, bacon, white (garlic, oil, tomato, mozzarella) or vegetarian
\$.50 per additional topping added

FRESH PASTA SELECTION

Choice of one pasta and one sauce:

PASTAS:

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

SAUCES:

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

HOAGIE SELECTION

Your choice of either an Italian style or smoked turkey breast hoagie served with appropriate condiments

DESSERT

Cookies & brownies



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SOUTH OF THE BORDER LUNCH BUFFET

\$34

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SOUP OR SALAD

Select One:

TORTILLA SOUP

Made with whole corn tortillas and plum tomatoes

SOUTHWESTERN CAESAR SALAD

Crisp hearts of romaine served with tortilla chips with a Chipotle Caesar dressing

MARINATED GRILLED VEGETABLE SALAD

Fire roasted zucchini, red and green peppers, yellow squash, onions and mushrooms

• Tri-color tortilla chips with salsa

• Mexican Rice and Black Beans

SOUTHWESTERN STATIONS

Select One:

FAJITA STATION

Select two of the following: chicken, beef or Portobello mushroom

Grilled and served with grilled onions and peppers
Includes flour tortillas sour cream, lettuce and pico de gallo

TACO STATION

Beef and chicken served with hard and soft shell tortillas plus all the accompaniments

Add guacamole: \$3

DESSERT

Churros with cinnamon sugar

Dulce de leche ice cream



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ALL AMERICAN BARBECUE

\$32

Includes 100% Colombian coffee including regular and decaffeinated and a selection of regular and herbal teas and assorted sodas.

SALAD SELECTIONS

Select Two:

GARDEN SALAD

Mixture of romaine hearts and radicchio mixed with grape tomatoes, cucumber slices and shredded carrots
Select two dressings: Honey Dijon, raspberry vinaigrette, ranch, bleu cheese

TRADITIONAL CAESAR SALAD

Crisp hearts of romaine, herbed croutons and freshly grated Parmesan cheese with your choice of one of the below accompaniments:

- Grilled Julienne strips of chicken (blackened, mesquite or herb grilled available)
Or
- Marinated grilled Portabella mushrooms
- House-made coleslaw
- House-made macaroni salad



ENTRÉE SELECTIONS

All served with appropriate condiments including rolls, ketchup, mustard, sliced tomato, leaf lettuce, sliced onions, sweet peppers and kosher dill pickle spears

Select Two:

- Grilled all beef hot dogs
- Grilled 100% beef hamburgers
- Grilled sweet cola BBQ ribs
- Grilled BBQ bone-in chicken

Included with above:

Jack Daniels baked beans with bacon bits
Corn on the cobb with butter
Freshly baked biscuits and cornbread

DESSERT

BUILD YOUR OWN ICE CREAM SUNDAE

Vanilla bean or 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

Buffets replenished up to 90 minutes

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VALLEY FORGE BUFFET

\$32

Includes our 100% Colombian coffee including regular and decaffeinated and a selection of regular and herbal teas and assorted sodas.

(Available for groups less than 50 guests)

CHOICE OF CHEF'S HOUSE-MADE SEASONAL SOUP

Or

THE CROWNE 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

SELECT YOUR TWO FAVORITE SALADS:

FOUR BEAN SALAD

Made with green beans, wax beans, kidney beans, chick peas and Vidalia onions in a sweet and tangy dressing

THAI QUINOA SALAD

Quinoa mixed with Asian vegetables and dressed with a Thai dressing

PASTA SALAD

Tri-colored rotelle mixed with garden vegetables and black olives in light vinaigrette

RED POTATO SALAD

Diced red potatoes and freshly shredded carrots in a creamy dressing of fresh garlic, real mayonnaise and seasonings

MARINATED GRILLED VEGETABLE SALAD

Fire roasted zucchini, red and green peppers, yellow squash, onions and mushrooms bathed in balsamic vinaigrette



SELECT YOUR THREE FAVORITE SANDWICHES OR WRAPS:

- Smoked turkey with gouda, citrus aioli and arugula on a sourdough roll
- Roast beef with roasted tomatoes, horseradish mayo and sharp cheddar cheese on a ciabatta roll
- Roasted vegetable wrap with warm wilted spinach, roasted squash, roasted eggplant, roasted red pepper and hummus
- Buffalo tofu sandwich: flash fried tofu lettuce, tomato, buffalo sauce (butter free) vegan cole slaw served on ciabatta or made a wrap (vegan)
- Chickpea gyro: roasted chickpeas, tomatoes, onions, romaine, pita, vegan tzatziki sauce (vegan)
- Multigrain ciabatta, roasted turkey, monterey jack, red leaf lettuce, tomato and bacon aioli
- Buttery croissant, danish ham, swiss cheese, Boston bibb lettuce, tomato with dijonaise
- Classic hoagie roll, prosciutto, Genoa salami, provolone, roasted red peppers, basil, leaf lettuce with italian vinaigrette
- Tomato basil tortilla wrap, grilled chicken, fresh mozzarella, arugula, tomato and pesto

DESSERT

Assorted desserts and shooters

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