



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



## *Luncheons and Social Gatherings*

Our Executive Chef will customize menus to your particular liking; attached are some sample menus available for any type of event including corporate luncheons, funeral luncheons, bridal/baby showers or simply a fabulous brunch!



### *Award-Winning*

Torchbearer Hotel: recognized for consistent quality standards and superior service excellence.

### *Stylish & Impressive*

Over 24,000 square feet of flexible event space, including a dedicated IACC approved conference center.

### *Experienced Staff*

Our catering sales professionals will guide you through all aspects of planning the perfect event.

260 Mall Blvd | King of Prussia, PA 19406  
610-265-7500 | [www.cpvalleyforge.com](http://www.cpvalleyforge.com)



**CROWNE PLAZA**  
PHILADELPHIA - KING OF PRUSSIA

**“BRIGADIER”  
BRUNCH**

\$36 per guest

50 guest minimum

*Brunch buffet  
available for a  
maximum of 2 hours*

*The “Brigadier” Brunch includes our 100% Colombian coffee regular, decaffeinated, a selection of regular and herbal teas, assorted bottled juices and sodas.*

Scrambled eggs served with chives and jack cheese (*Eggbeaters available upon request*)

Skillet-fried potatoes

Challah French toast served with warm maple syrup and fresh creamery butter

Choice of (*select one*): ham, bacon or sausage links

\*Turkey sausage and bacon available upon request

Selection of breakfast breads, muffins, danish in addition to an assortment of bagels, served with fresh creamery butter, regular and flavored cream cheese and fruit preserves

Seasonal fresh sliced fruit including items such as melons, pineapple, grapes and seasonal berries

Assortment of cereals served with both skim and 2% milk

Assorted flavored individual yogurts

## CHOICE OF TWO STATIONS

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**Pasta Station** (*Choice of one pasta and two sauces*)

- **Pasta:** Penne, bowtie, tri-color tortellini, fusilli, gemelli or raviolotti
- **Sauce:** Tomato basil, alfredo, roasted red pepper purée, vodka cream, shiitake tomato ragout, white clam sauce, lemon parmesan sauce or mushroom carbonara

**Carving Station** (*Choice of one*)

- **Tender Top Round** - Served with wild mushroom demi-glace
- **Tavern Ham** - Served with pineapple chutney
- **Boneless Breast of Turkey** - Served with giblet gravy

**Smoked Fish Display Station**

Tender Norwegian smoked salmon and whitefish salads served with capers, tomatoes, diced red onions and hardboiled eggs presented with an assortment of bagels served with fresh creamery butter and cream cheese

## CHOICE OF ONE ENTRÉE

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- **Hunter Grilled Chicken** - Boneless breast of chicken grilled and served with a sun-dried tomato and mushroom sauce
- **Chicken Citron** - Sautéed boneless breast of chicken served with baby spinach and a lemon beurre blanc
- **Grilled Sirloin of Beef** - Served with a brandied green peppercorn demi-glace
- **Paupiette of Flounder** - Fresh flounder fillet rolled with fresh spinach and cheese then broiled, served with a leek beurre blanc sauce
- **Sautéed North Atlantic Salmon Fillet** - Served with a citrus beurre blanc
- **Vegetarian Lasagna** - Fresh garden vegetables including eggplant and zucchini layered with cheese and tomato basil sauce

**Chef’s garden fresh vegetable and starch accompaniment**

**House rolls and butter**

**Assorted cakes and tortes**

## LIGHT FARE LUNCHEONS

50 guest maximum

*Light fare luncheons include our 100% Colombian coffee including regular, decaffeinated, a selection of regular and herbal teas, assorted sodas and a dessert item.*

<b>Crowne House Salad</b>	<b>\$16 per guest</b>
Assorted field greens served with candied walnuts, dried cranberries with crumbled goat cheese and julienne strips of chicken with our own house-made raspberry vinaigrette, served with rolls and butter	
<b>Cobb Salad</b>	<b>\$19 per guest</b>
Hearts of romaine served with bacon bits, avocado, bleu cheese, grape tomatoes, and julienne strips of chicken with honey dijon dressing, served with rolls and butter <i>(Add lump crab meat, \$3 per guest additional)</i>	
<b>Grilled Chicken Caesar Salad</b>	<b>\$17 per guest</b>
This classic is served with tender grilled julienne strips of chicken served on top of romaine lettuce with fresh grated parmesan cheese and caesar dressing. House rolls and butter accompany this favorite. Choice of blackened, mesquite or herb grilled chicken	
<b>Grilled Tuna Salad</b>	<b>\$18 per guest</b>
Fresh Ahi tuna steak served with crisp French green beans, shallots and grape tomatoes served on top of field greens with a light balsamic dressing, served with rolls and butter	
<b>Oriental Chicken Salad</b>	<b>\$17 per guest</b>
Tender julienne strips of sesame crusted chicken served over cold angel hair pasta drizzled with a sweet and spicy dressing, served with rolls and butter	
<b>Chicken Salad Sandwich</b>	<b>\$16 per guest</b>
Served on choice of kaiser or croissant with Chef's side salad and potato chips	
<b>Italian Hoagie</b>	<b>\$17 per guest</b>
Popular South Philly Sandwich, with traditional Italian meats and cheeses served on a long hoagie roll. Turkey, tuna salad or chicken salad may also be selected, served with Chef's side salad and potato chips	

## PLATED LUNCHEON SELECTIONS

*Plated luncheon selections include a choice of one of our appetizers listed below, bakery fresh rolls with butter, seasonal fresh vegetable and starch accompaniment, dessert and our 100% Colombian coffee including regular, decaffeinated, a selection of regular and herbal teas, and assorted sodas*

### **APPETIZERS** *(Select one)*

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#### **House-Made Seasonal Soup**

Made fresh daily from the finest seasonal ingredients

**Array of Seasonal Fresh Fruit Cocktail** - including melons, berries, grapes and tropical fruits

**Pasta Selection** *(Choice of one pasta and one sauce)*

- **Pasta:** Penne, bowtie, tri-color tortellini, fusilli, gemelli or raviolletti
- **Sauce:** Tomato basil, alfredo, roasted red pepper puree, vodka cream, shiitake tomato ragout, white clam sauce, lemon parmesan sauce or mushroom carbonara

#### **Crowne House 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



**Garden Salad**

Mixture of romaine hearts and radicchio mixed with grape tomatoes, cucumber slices and shredded carrots, served with a dijon vinaigrette, balsamic vinaigrette, ranch or French dressing (*Choose one*)

**Tomato and Mozzarella Salad** (*Seasonal*)

Served with a balsamic reduction

**Beet Salad**

Marinated beets and shallots served over spring mix topped with goat cheese and pistachio drizzled with a citrus vinaigrette

**Appetizer Enhancement**

Chef Spaulding's signature Maryland crab and wild mushroom bisque (*\$2 per guest additional*)

**LUNCHEON ENTRÉES** (*Select one*)

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**Sliced Sirloin of Beef**

Grilled sirloin of beef served with a brandied green peppercorn demi-glace

\$25 per guest

**Roasted Prime Rib** (*Minimum order applies*)

Oven roasted choice cut of beef served with herb au jus and a horseradish cream sauce

\$28 per guest

**Chicken Citron**

Sautéed boneless breast of chicken served on a bed of baby spinach with a lemon beurre blanc sauce

\$25 per guest

**Chicken Saltimbocca**

Sautéed boneless breast of chicken topped with prosciutto, baby spinach and provolone served with a sage enhanced demi-glace

\$25 per guest

**Sesame Chicken**

Panko crusted boneless breast of chicken with dark and light sesame seeds served with an Asian barbecue sauce

\$25 per guest

**Hunter Grilled Chicken**

Boneless breast of chicken grilled and served with a sun-dried tomato and mushroom sauce

\$25 per guest

**Chicken Pommery**

Boneless breast of chicken panko-encrusted served with a pommery mustard sauce

\$25 per guest

**Kennett Square Chicken**

Chicken breast stuffed with roasted garlic and mushrooms served with a thyme reduction

\$25 per guest

**Chicken Jean Pierre**

Boneless breast of chicken stuffed with asparagus and fresh Maryland crab meat served with a red bell pepper beurre blanc

\$26 per guest

**Sesame Crusted Salmon**

Sautéed North Atlantic salmon fillet encrusted with a duet of sesame seeds served with a ginger orange sauce

\$25 per guest

**Norwegian Wellington**

Pan-seared North Atlantic salmon fillet, wrapped in prosciutto and baby spinach with a leek beurre blanc

\$26 per guest

PLATED  
LUNCHEON  
SELECTIONS

*Continued*

## LUNCHEON DESSERTS

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### French Apple Tart

Pastry shell filled with a vanilla custard layered with fanned slices of Granny Smith apples topped with a light apricot glaze and served on a pistachio crème anglaise

### Chocolate Trilogy Cake

Rich fudge cake soaked with coffee liqueur filled with a chocolate mousse iced with a pure dark chocolate buttercream

### Lemon Raspberry Torte

All butter pound cake is brushed with lemon glaze and filled with raspberry preserves, topped with white chocolate butter cream and finished with a berry glaze

### Classic Carrot Cake

Fresh carrots, pineapples, cinnamon, nutmeg, brown sugar and roasted walnuts. Finished with a cream cheese icing

### N.Y. Style Cheesecake

Rich cream cheesecake on a sponge cake base flavored with Amaretto and finished with a sweet sour cream topping

### Chocolate Mousse served in a Martini Glass

Martini glass filled with a rich chocolate mousse with whipped topping

*Lunch buffets include our 100% Colombian coffee including regular, decaffeinated, a selection of regular and herbal teas, and assorted sodas*

## LUNCHEON BUFFETS

30 guest minimum

*All buffets available  
for a maximum of  
2 hours*

## THE WASHINGTON BUFFET

**\$29 per guest**

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### Garden Fresh 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
- **Garden Salad** *(Select two dressings: Honey dijon, raspberry vinaigrette, ranch, bleu cheese)*  
Mixture of romaine hearts and radicchio mixed with grape tomatoes, cucumber slices and shredded carrots

### Fresh Pasta Selection *(Choice of one pasta and one sauce)*

- **Pasta:** Penne, bowtie, tri-color tortellini, fusilli, gemelli or ravioletti
- **Sauce:** Tomato basil, alfredo, roasted red pepper puree, vodka cream, shiitake tomato ragout, white clam sauce, lemon parmesan sauce or mushroom carbonara

### Lunch Entrées *(Select two)*

- **Sirloin of Beef** - Slow oven roasted choice sirloin of beef topped with a brandied green peppercorn demi-glace
- **Asian Chicken** - Skillet-fried panko and sesame seed crusted boneless breast of chicken, served with a ginger plum sauce
- **Garden Chicken** - Boneless breast of chicken stuffed with sun-dried tomatoes, artichoke and fontina cheese
- **Provençal Chicken** - Sautéed boneless breast of chicken served with tomatoes, olives and basil
- **Vegetarian Lasagna** - Fresh garden vegetables including eggplant and zucchini layered with fresh cheeses and tomato basil sauce
- **Vegetarian Selection** - Stir fried tofu and garden vegetables

### Chef's garden fresh vegetable and starch accompaniment

### House rolls and butter

### Assorted cakes and tortes

## LUNCHEON BUFFETS

30 guest minimum

*All buffets available  
for a maximum of  
2 Hours*

*Continued*

## THE PICKERING BUFFET

\$25 per guest

### Garden Fresh Salad *(Select one)*

- **Traditional Caesar Salad** - Crisp hearts of romaine, herbed croutons and freshly grated Parmesan cheese accent this timeless classic with choice of one: grilled julienne strips of chicken (*blackened, mesquite or herb grilled*) or marinated grilled portobello mushrooms
- **Crowne House Salad** - Assorted field greens served with candied walnuts, dried cranberries with crumbled goat cheese served with our own house-made raspberry vinaigrette
- **Chef's Garden Salad** - Mixture of romaine hearts and radicchio mixed with grape tomatoes, cucumber slices and shredded carrots served with a balsamic vinaigrette, ranch or French dressing *(Choose one)*

### Pasta Selection *(Select one pasta with one sauce)*

- **Pasta:** Penne, bowtie, tri-color tortellini, fusilli, gemelli or ravioletti
- **Sauce:** Tomato basil, alfredo, roasted red pepper puree, vodka cream, shiitake tomato ragout, white clam sauce, lemon Parmesan sauce or mushroom carbonara

### Side Salad *(Select two)*

Fresh fruit salad, Greek orzo, caesar potato salad, southwest barley salad, capri salad, cucumber salad, chicken Veronique salad, rotelle pasta salad, red potato salad, marinated grilled vegetable and tofu salad

### An Assortment of Deli Meats and Cheeses

Includes baked ham, smoked breast of turkey, roast beef, Genoa salami, house-made tuna salad presented with sliced Swiss, provolone and American cheeses, along with a variety of fresh baked rolls and breads with condiments consisting of leaf lettuce, tomato, kosher pickles, sliced red onions, sweet peppers, mayonnaise and honey mustard

### 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
- **Seasonal Fruit Cobbler** - Apple, peach or cherry topped with a whipped topping
- **Assorted Cakes and Tortes**

## THE PHILADELPHIA FREEDOM LUNCH BUFFET

\$26 per guest

### Soup or Salad *(Select one)*

- **House-made Minestrone Soup**
- **Traditional Caesar Salad** - Crisp hearts of romaine, herbed croutons and grated Parmesan cheese with choice of one: grilled julienne strips of chicken (*blackened, mesquite or herb grilled*) or marinated grilled portobello mushrooms

### Lunch Entrées *(Select two)*

- **The Famous Philly Cheesesteak** - Build your own beef and chicken cheesesteak complete with Philly steak rolls accompanied by grilled onions and peppers on the side with 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 baked until golden brown and served with a marinara dipping sauce

### Pasta Salad

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

### Dessert

TastyKakes® and assorted frozen novelties

## LUNCHEON BUFFETS

30 guest minimum

*All buffets available  
for a maximum of  
2 hours*

*Continued*

## TUSCANY LUNCH BUFFET

\$26 per guest

### Salad *(Select one)*

- **Traditional Caesar Salad** - Crisp hearts of romaine, herbed croutons and grated Parmesan cheese with choice of one: grilled julienne strips of chicken (*blackened, mesquite or herb grilled*) or marinated grilled portobello mushrooms
- **Capri Salad** - Fresh tomatoes, mozzarella cheese and basil

### 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)

### Pasta Selection *(Select one pasta and one sauce)*

- **Pasta:** Penne, bowtie, tri-color tortellini, fusilli, gemelli or raviolotti
- **Sauce:** tomato basil, alfredo, roasted red pepper puree, vodka cream, shiitake tomato ragout, white clam sauce, lemon parmesan sauce or mushroom carbonara

### Hoagie Sandwich *(Select one)*

Italian style, smoked turkey, tuna salad or chicken salad hoagie  
Accompanied by appropriate condiments

### Dessert

Creamy tiramisu and cannoli cake

## SOUTHWESTERN LUNCH BUFFET

\$26 per guest

### Soup or Salad *(Select one)*

- **Tortilla Soup** - House-made with whole corn tortillas and plum tomatoes
- **Southwestern Caesar Salad** - Crisp hearts of romaine served with tortilla chips and a chipotle caesar dressing
- **Marinated Grilled Vegetable Salad** - Fire-roasted zucchini, red and green peppers, yellow squash, onions and mushrooms bathed in balsamic vinaigrette

### Southwestern Station *(Select one)*

*Either station includes: Traditional black beans, Spanish rice and tri-color chips and salsa*

- **Fajita Station** *(Select two of the following: chicken, beef or portobello mushroom)* Flour tortillas served with grilled onions and peppers, sour cream, lettuce and pico de gallo
- **Taco Station** *(Select two of the following: seasoned turkey, beef or chicken)* Served with hard and soft shell tortillas plus all the accompaniments including guacamole

### Dessert

- **Fried Cheesecake** - Rich, smooth cheesecake rolled in a flaky tortilla deep fried then rolled in cinnamon sugar and topped with Häagen-Dazs® dulce de leche ice cream

## CHINATOWN BUFFET

\$26 per guest  
*(\$75 Attendant Fee)*

### Wonton Soup

**Asian Salad** - Mixture of Chinese cabbage, seasoned breast of chicken with toasted sesame dressing

### Green Bean, Shrimp and Tofu Salad

**Vegetable Egg Rolls** - Served with a sweet and sour sauce

**Steamed Vegetable Dumplings** - Served with soy ginger dipping sauce

**Stir-fry Station** - Choice of chicken, beef or shrimp, sauteed with assorted Chinese vegetables

### Pork Fried Rice

### Green Tea or Coconut Ice Cream

### Fortune Cookies

