



Reception
MENU



CROWNE PLAZA[®]
PHILADELPHIA - KING OF PRUSSIA

RECEPTION

Displays



INTERNATIONAL AND DOMESTIC CHEESE AND BERRY DISPLAY \$12

Assortment of sliced cheeses served with crackers and breadsticks garnished with a seasonal array of grapes and berries

SEASONAL ASSORTMENT OF GARDEN VEGETABLES \$10

Served with vegetable dill, sun-dried tomato and smoky ranch dips

MARINATED GRILLED VEGETABLE DISPLAY \$12

Seasonal vegetables including zucchini, yellow squash, eggplant, red and yellow peppers along with Portobello mushrooms are marinated grilled and served in an elaborate display

SEASONAL FRESH FRUIT AND BERRY DISPLAY \$10

Seasonal fresh sliced melons, pineapple, grapes, and berries display

MEDITERRANEAN DISPLAY \$18

- Hummus with pita chips, sliced capicola, prosciutto, pepperoni, genoa salami, mozzarella, provolone, assorted olives, marinated artichokes, grilled eggplant and peppers
- Served with focaccia bread, baguettes and gourmet crackers

BRUSCHETTA & HUMMUS STATION \$10

- Seasonally made fresh bruschetta and three varieties of hummus including sundried tomato, traditional and pesto
- Served with pita chips and croustades

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

RECEPTION

Displays

All stations are available for 1 hour.
A \$75 attendant fee may apply to some stations

PASTA STATION \$11

Sautéed to order by your attendant.
We recommend 35 guests per station and attendant.

Select two pastas with two sauces

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

Ingredients: diced green onion, red peppers, bacon, mushrooms, black olives, sun-dried tomatoes and chicken

Served with garlic breadsticks

CROWNE RAW BAR \$25

Fresh assortment of seafood including jumbo gulf shrimp, crab claws and sushi presented on an ice carving with house-made cocktail sauce

STIR FRY STATION \$16

Sautéed to order by your attendant.
We recommend 35 guests per station and attendant.

Select two items:

- Chicken, beef, shrimp, diced tofu:
Sautéed with soy sauce and mixed Chinese vegetables
- Served with pork or vegetable fried rice and fortune cookies

RISOTTO STATION \$14

Rich creamy risotto prepared-to-order

Your choice of toppings:

- Wild mushrooms, asparagus, roasted seasonal vegetables, sun-dried tomatoes
- Grilled chicken, broccoli and Parmesan cheese

add shrimp or crab for \$3

TACO TIMEOUT \$18

Build your own tacos complete with flour and corn tortillas

Select two:

- Shrimp, skirt steak, hamburger or chicken
- All seasoned with southwestern seasonings and accompanied with: sour cream, guacamole, pico de gallo, shredded cheddar cheese, lettuce
- Spanish rice and refried beans round out this fun station

TOPPING OFF THE MAC & CHEESE \$12

Build your own featuring: two cheese sauces, bacon, chorizo, cubed chicken, green onions, caramelized onions and seasoned bread crumbs

SLIDER BAR \$18

Select three:

Crab cake with old bay mayo, salmon cake with dill aioli, classic beef with mustard and ketchup, Portobello with garlic aioli, buffalo chicken with bleu cheese aioli

BIG KID GRILLED CHEESES \$15

Three artisanal grilled cheeses including:
Brie & apple, bacon & Swiss with cranberry chutney and sharp cheddar with sriracha aioli

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

RECEPTION

— Carving Stations —

Carving stations are available to compliment reception packages or as an addition to a dinner buffet. Prices are available for stations not accompanied by a package. All items are served with petite rolls and accompaniments. A \$75 attendant fee will apply per station.

PRIME RIB \$22

Slow roasted choice beef served with herb au jus and a horseradish cream sauce

TENDERLOIN OF BEEF \$26

Tender loin of beef rolled in black pepper and thinly sliced served with a wild mushroom and truffle laced demi glaze

TURKEY BREAST \$15

All white meat breast of turkey slow roasted to perfection served with traditional turkey gravy

FRENCH CARVED HAM \$15

Raspberry glazed whole ham served with a ginger pineapple salsa

STUFFED LOIN OF PORK \$16

Pork loin stuffed with dried royal apricots and herb stuffing oven roasted and served with an apple cider jus

ALDER PLANK SALMON \$16

Served with citrus honey glaze



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

RECEPTION

Global Street Food

We invite you dine around the world at the Crowne Plaza Hotel. Pick five or more stations from the regional cuisine and allow your guests to experience an interactive and tasty way to experience various tastes from around the Globe.

Receptions last for 90 minutes and are priced per person. Minimum of 40 guests required. Stations may be manned by an attendant or self-serve. A \$75 attendant fee applies for each attendant needed.

EXPLORE INDIA

MINI NAAN BAR \$15

Tofu tikka masala, chicken biryani, Raita and coconut chutney

SAMOSAS BAR \$14

Assorted samosas with chutney and dips

JALEBIS STATION \$5

Indian donuts soaked in syrup

SALSA INTO LATINO CUISINE

STREET TACO STATION \$14

Chicken, beef & fish tacos with pico de gallo, sour cream, lettuce and guacamole

FAJITAS STATION \$15

Sizzling chicken, beef and vegetable with all the toppings and accompaniments

CHURROS \$8

Spanish donuts dusted in cinnamon & sugar served with assorted dipping sauces

IMMERSE YOURSELF IN THE CHINESE CULTURE

DUMPLINGS FEAST \$17

Assorted chicken, pork, veggie and shrimp dumplings with dipping sauces

BUILD YOUR OWN FRIED RICE BAR \$11

Fried egg, chicken, beef, tri-colored peppers and peas with assorted sauces

VISIT THE MEDITERRANEAN

GYRO BAR \$20

Build your own meat and falafel gyros

HUMMUS BAR \$11

Classic, edamame & garlic served with crudité

CANADIAN

POUTINE-BUILD YOUR OWN \$22

BBQ pulled pork, smoked brisket, fried chicken, cheese curds, gravy, tator tots and French fries

TOUR THE STREETS OF THAILAND

PAD THAI BAR \$24

Noodles, peanuts, basil, chicken, tofu, pork and pad thai sauce

SATAY STATION \$24

Beef, pork, tofu and chicken satay with two dipping sauces

COLD SOBA NOODLE BAR \$16

Build your own cold noodle salads with assorted South East Asian toppings

COCONUT STICKY RICE WITH MANGO \$10

TAKE A WALK DOWN MAIN STREET USA

SLIDER BAR \$20

Pulled pork, chicken & beef

DOG BAR \$13

Corn dogs, hot dogs and bratwurst with toppings

MAC & CHEESE CUPS WITH ALL THE FIXINS \$9

CRUMBLE BAR \$10

3 Assorted seasonal crumbles with ice cream and whipped toppings

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

www.cpvalleyforge.com

RECEPTION

Sweet Stations

Assorted miniature pastries and tarts along with cakes and tortes garnished with fresh strawberries served with regular and decaffeinated coffees and a selection of regular and herbal teas

VIENNESE DISPLAY \$16

Assorted miniature pastries and tarts along with cakes and tortes garnished with fresh strawberries served with regular and decaffeinated coffees and a selection of regular and herbal teas

ULTIMATE SUNDAE BAR \$12

- Build your own ice cream sundae or waffles
- 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
- Freshly made waffles are included so, go crazy!

CUPCAKE MANIA \$15

- Chocolate and vanilla cupcakes presented with a variety of do-it-yourself toppings
- To include buttercream, peanut butter and strawberry frostings
- With chocolate chips, Oreo® cookie crumbles, chopped nuts, gummy bears, jimmies and cherries



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

RECEPTION

— *Hors D'oeuvres* —

All items are priced per 50 pieces

COLD SELECTIONS

House-made bruschetta with seasonal toppings.....	\$99
Blackened tuna served on rice cracker with ginger aioli.....	\$105
Smoked salmon on black bread with capers.....	\$105
Ahi tuna and seaweed salad on crostini.....	\$110
Medallions of beef on top of roasted garlic croustade with horseradish cream.....	\$138
Jumbo shrimp cocktail with blush cocktail sauce.....	\$193

HOT HORS D'OEUVRES

MEAT AND POULTRY

Coconut chicken tenders coated with a Malibu rum batter.....	\$110
Coney Island franks: mini franks with sauerkraut with mustard dip.....	\$110
Cheesesteak spring roll with sriracha ketchup.....	\$110
Chicken cordon bleu puff with smoked ham & Swiss cheese.....	\$110
Beef barbecue taquito with cilantro and lime.....	\$110
Chicken and lemongrass pot sticker.....	\$110
Pork pot sticker.....	\$110
Thai chicken peanut skewer with a spicy peanut sauce.....	\$138
Miniature Reuben puff served with pommery mustard dip.....	\$138
Steak and cheese quesadilla.....	\$138
Teriyaki beef satay with Asian sauce.....	\$154
Beef Wellingtons with wasabi horseradish dip.....	\$154
Tender sesame chicken skewers with an Asian barbecue sauce.....	\$138

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

RECEPTION

— *Hors D'oeuvres* —

All items are priced per 50 pieces

SEAFOOD

Mushrooms stuffed with a crabmeat stuffing.....	\$148
Scallops wrapped in bacon	\$148
Coconut shrimp with a raspberry horseradish dip	\$164
Mini crab cakes with lime chipotle sauce	\$203

VEGETARIAN

Anti-pasta skewer with basil oil	\$120
Macaroni & cheese bites	\$120
Vegetable pot sticker.....	\$120
Vegetable spring roll with sweet and sour sauce	\$120
Spanikopita: spinach and feta cheese wrapped in phyllo dough	\$120
Mushrooms stuffed with goat cheese, basil and sun dried tomatoes	\$120
Assorted quiche: bacon, broccoli, shrimp and spinach.....	\$120
Pear and brie with almonds in purse	\$148
Vegetable empanada	\$175

GLUTEN FREE

Chicken tandoor with north Indian spice marinade.....	\$120
Beef sirloin satay.....	\$164
Chicken satay	\$148
Chicken teriyaki pot sticker	\$148

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

RECEPTION PACKAGE

\$32

Includes (5) Butler passed items and (2) display items
Butler passed items are based on (4) pieces per person

DISPLAY ITEMS

Select two items:

INTERNATIONAL AND DOMESTIC CHEESE AND BERRY DISPLAY

Assortment of sliced domestic and international cheeses served with an assortment of crackers and breadsticks garnished with a seasonal array of grapes and berries

SEASONAL ASSORTMENT OF GARDEN VEGETABLES

Served with vegetable dill, sun-dried tomato and smoky ranch dips

MARINATED GRILLED VEGETABLE DISPLAY

Seasonal vegetables including zucchini, yellow squash, red and yellow peppers and eggplant and Portobello mushrooms are marinated grilled and served in an elaborate display

SEASONAL FRESH FRUIT AND BERRY DISPLAY

Our Chef's seasonal fresh sliced melons, pineapple, grapes, and berries display

BRUSCHETTA & HUMMUS STATION

Seasonally made fresh bruschetta and three varieties of hummus including sundried tomato, traditional and pesto served with pita chips and croustades

BUTLER SERVED ITEMS

Select five:

COLD SELECTIONS

- House-made bruschetta with seasonal toppings
- Blackened tuna served on rice cracker with ginger aioli
- Smoked salmon on black bread with capers
- Hungarian smoked salmon croustade with chive cream
- Medallions of beef on top of roasted garlic croustade with wasabi

MEAT AND POULTRY

- Coconut chicken tenders coated with a Malibu rum batter
- Coney Island franks: mini franks with sauerkraut with mustard dip
- Cheesesteak spring rolls with siracha ketchup
- Chicken cordon bleu puff with smoked ham & Swiss cheese
- Chicken and lemongrass pot sticker
- Pork pot sticker
- Miniature Reuben puff served with pommery mustard dip
- Teriyaki beef satay with Asian sauce
- Beef Wellingtons with wasabi horseradish dip

SEAFOOD

- Crab Rangoon
- Mushrooms stuffed with a crabmeat stuffing
- Scallops wrapped in bacon

VEGETARIAN

- Anti-pasta skewer with basil oil
- Macaroni & cheese bites
- Vegetable pot sticker
- Vegetable spring rolls with sweet and sour sauce
- Spanikopita: spinach and feta cheese wrapped in phyllo dough
- Mushrooms stuffed with goat cheese, basil and sun dried tomatoes

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