



*Dinner*  
MENU



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

# DINNER

— *Plated* —

All plated dinner selections include one choice from our appetizer/salad selections, bakery fresh rolls with butter, seasonal fresh vegetable, starch accompaniment, dessert, 100% Colombian coffee including regular and decaffeinated, a selection of regular and herbal teas and assorted sodas.

## APPETIZERS/SALAD

*Select One:*

### HOUSE-MADE SEASONAL SOUP

### ARRAY OF SEASONAL FRESH FRUIT COCKTAIL

Consisting of melons, berries, grapes and tropical fruits

### FRESH PASTA SELECTION

*Choice of 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, lemon Parmesan 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 accent this timeless classic

### GARDEN SALAD

Mixture of romaine hearts and radicchio mixed with grape tomatoes, cucumber slices and shredded carrots served with a tarragon Dijon vinaigrette

### KALE SALAD

Kale and baby lettuce served with crisped pancetta, golden raisins and toasted pine nuts served with a sundried tomato dressing

## DINNER ENTRÉES

### ISLAND CHICKEN \$33

Cilantro marinated grilled boneless breast of chicken served with a mango salsa

### CHICKEN CALVADOS \$33

Panko crusted boneless breast of chicken served with an apple brandy sauce

### AUTUMN CHICKEN \$35

Boneless breast of chicken stuffed with an andouille sausage stuffing served with a sage and rosemary sauce

### COGNAC CHICKEN \$34

Boneless breast of chicken stuffed with a Cognac apple stuffing cider demi-glace

### BOURSIN CHICKEN \$33

Pan seared chicken served on a bed of boursin sautéed spinach with crispy fried Bermuda onion and seasonal vegetables

### CHICKEN CHEVRE FLORENTINE \$33

Boneless breast of chicken sautéed with caramelized onions and spinach ribbons served with a creamy goat cheese sauce

### GRILLED SWORDFISH \$35

Served with a gazpacho salsa and roasted tomato vinaigrette

### PLANTAIN ENCRUSTED

### STONE BASS \$36

Served with a mango glaze

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## SESAME ENCRUSTED SALMON \$34

Served with a ginger orange sauce

## SOY AND MAPLE SALMON \$34

Served with grilled asparagus and jasmine rice

## TUSCANY SALMON \$34

Sundried tomato crusted north Atlantic salmon filet served with a Parmesan basil cream sauce

## SEA SCALLOPS \$38

Seared jumbo sea scallops with cheese grits and sautéed mushrooms

## CHESAPEAKE BAY CRAB CAKES \$38

Panko crusted pan seared fresh jumbo lump crabmeat with white corn and cilantro served with a lime chipotle sauce

## PORTABELLA MUSHROOMS \$31

Stuffed with goat cheese and spinach

## ROASTED PRIME RIB OF BEEF \$37

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

## NEW YORK STRIP STEAK \$42

Grilled choice sirloin strip steak served with a brandy mustard tarragon demi-glaze

## FILET MIGNON \$44

Tender choice filet wrapped with maple bacon served with a thyme reduction



## VEGAN

### STUFFED PEPPERS \$31

Sweet peppers stuffed with sun dried tomato couscous, almonds, basil served with a roasted yellow tomato nage

## COMBINATION ENTRÉES

### FILET MIGNON AND SHRIMP \$46

Grilled petite filet and jumbo shrimp served with a red wine reduction and roasted red pepper essence

### STEAK AND CRAB CAKES \$47

Sliced tenderloin of beef and our signature lump crab cake served with a wild mushroom demi-glaze and lime chipotle sauce

### CHICKEN LAFAYETTE \$40

Boneless breast of chicken topped with Maryland style crab mix and gulf shrimp served with a lobster essence

### CHICKEN AND SALMON \$40

Herb grilled salmon and grilled boneless breast of chicken served with a ginger beurre blanc

### FILET AND CHICKEN \$42

Grilled petite filet and boneless breast of chicken served with a mushroom demi-glaze

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## DESSERT SELECTIONS

### SALTED CARAMEL CAKE

Layers of moist vanilla cake filled with a rich caramel icing and flecked with sea salt

### SEASONAL FRUIT TART

A delicate array of seasonal fruit atop Chantilly custard filling with crumbled nuts garnishing the edge of this classic dessert served with a raspberry coulis

### CLASSIC APPLE TART

Pastry shell filled with Granny Smith apples and fresh applesauce baked and finished with an apricot glaze and served on a pistachio crème anglaise

### CHOCOLATE MOUSSE CAKE

Delicious layers of chocolate cake filled and iced with Grand Marnier flavored chocolate mousse then decorated with bittersweet chocolate shavings

### DARK SIDE OF THE MOON

Rich fudge cake soaked with coffee liqueur filled with chocolate mousse, iced in whipped pure dark chocolate ganache and topped with chocolate crescent moons

### RASPBERRY MARBLE CHEESECAKE

Creamy French-style cheesecake marbled with raspberry purée, topped with handmade white chocolate raspberry diamonds

### WHITE CHOCOLATE DECADENCE

Four thin layers of vanilla cake filled with white chocolate mousse and raspberry preserves, iced in vanilla buttercream and surrounded with white chocolate curls

### BLACK FOREST CHERRY TORTE

Layers of moist fudge cake laced with Kirshwasser liqueur and filled with a white chocolate mousse mixed with Bing and red cherries and coated in chocolate ganache and a maraschino cherry on each slice



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# VALLEY FORGE DINNER BUFFET

\$38

Our dinner buffet includes 100% Colombian coffee including regular and decaffeinated and a selection of regular and herbal teas and assorted sodas.

*(Minimum of 40 guests)*

## FRESH GARDEN SALAD

*Select One:*

*\*\*Add an additional salad for \$3 per guest*

### **CROWNE HOUSE 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

### **TRADITIONAL CAESAR SALAD**

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

### **GARDEN SALAD**

Mixture of romaine hearts and radicchio with grape tomatoes, cucumber slices and shredded carrots with a tarragon Dijon vinaigrette

### **KALE SALAD**

Kale and baby lettuce served with crisped Pancetta, golden raisins and toasted pine nuts served with a sundried tomato dressing

## **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

## DINNER ENTRÉES

*Select Two:*

*\*\*\*Add an additional entrée selection for \$4 per guest*

### **SIRLOIN OF BEEF**

Slow oven roasted choice sirloin of beef served with caramelized shallots and burgundy essence

### **HERB RUBBED PORK LOIN**

Served with a seasonal fruit salsa

### **PRIME RIB CARVING STATION: \$3**

Roasted choice cut prime rib of beef served with herb au jus and horseradish cream sauce with silver dollar rolls  
*(attendant fee of \$75 also required)*

### **ROASTED BREAST OF TURKEY**

Served with cornbread stuffing and giblet gravy

### **CHESTER COUNTY CHICKEN**

Sautéed boneless breast of chicken served with a truffle laced wild mushroom demi-glace



*Buffets replenished up to 90 minutes*

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# VALLEY FORGE DINNER BUFFET

*Continued*

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*(Minimum of 40 guests)*

## CHICKEN POMMERY

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

## TEQUILA CHICKEN

Marinated with a blend of tequila, brown sugar, lime juice and cilantro

## AUTUMN CHICKEN

Boneless breast of chicken stuffed with an andouille sausage stuffing served with a sage and rosemary sauce

## MEDITERRANEAN CHICKEN

Cilantro marinated boneless breast of chicken grilled and served with a citrus salsa

## ISLAND CHICKEN

Cilantro marinated grilled breast of chicken served with a mango salsa

## CHICKEN LAFAYETTE

Boneless breast of chicken topped with Maryland style crab and gulf shrimp mix then topped with shrimp and lobster essence  
*(additional \$2 per guest)*

## PLANTAIN ENCRUSTED STONE BASS

Served with a mango glaze

## SESAME ENCRUSTED SALMON

Sautéed north Atlantic salmon filet encrusted with a duet of sesame seeds served with a ginger orange sauce

## GRILLED MAHI MAHI

Fresh Hawaiian Mahi Mahi marinated with herbs and grilled over open flame then topped with avocado and shrimp relish

## PAUPIETTE OF FLOUNDER

Tender filet of flounder stuffed with spinach and crab, served with a citrus beurre blanc

## DESSERT

### CHEF'S ASSORTMENT OF CAKES AND TORTES



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# GENOVESE DINNER BUFFET

\$36

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*(Minimum of 40 guests)*

## SOUP

Roasted red pepper and Gouda soup

## SALADS

Caprese salad, roasted fennel with Parmesan and cracked pepper oil

## PASTA

Six cheese fiocchetti in a vodka cream sauce

## DINNER ENTRÉES

*Select Two:*

- Chicken puttanesca with olives, bell peppers and baked polenta
- Rosemary-Parmesan encrusted pork loin
- Baked salmon with sun-dried tomato pesto and wilted arugula
- Grilled flank steak with a romesco sauce
- Chicken Parmesan
- Grilled eggplant with a balsamic glaze

## ACCOMPANIMENTS

- Roasted garlic broccolini
- Italian and garlic bread with butter

## DESSERT

TIRAMISU AND ASSORTED CANNOLI



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# SOUTH OF THE BORDER BUFFET

\$38

Our dinner buffet includes 100% Colombian coffee including regular and decaffeinated and a selection of regular and herbal teas and assorted sodas.

*(Minimum of 40 guests)*

**MEXICAN CAESAR SALAD WITH FRIED TORTILLA STRIPS, COJITA CHEESE AND SOUTHWESTERN RANCH DRESSING**

**JICAMA SALAD**

**TRI-COLOR TORTILLA CHEEPS WITH SALSA**

## **ENTRÉES**

- Shrimp and Crab Enchiladas wrapped in corn tortilla with peppers, onions, Mexican cheese blend and served with either spicy red chili sauce or green tomatilla sauce
- Grilled portabella mushroom enchiladas wrapped in corn tortilla with peppers, onions, Mexican cheese blend and served with either spicy red chili sauce or green tomatilla sauce
- Chipotle BBQ rubbed sirloin steak served with tangy prickly pear salsa

## **ACCOMPANIMENTS**

- Spanish Rice
- Frijoles Borrachos- beer stewed beans with bell peppers, onions and jalapenos

## **DESSERT**

**CHURROS WITH CINNAMON SUGAR**  
**FRIED CHEESECAKE CHIMICHANGAS**



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