



Reception
MENU



CROWNE PLAZA[®]
PHILADELPHIA - KING OF PRUSSIA

RECEPTION

Displays



INTERNATIONAL AND DOMESTIC CHEESE AND BERRY DISPLAY \$7

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

SEASONAL ASSORTMENT OF GARDEN VEGETABLES \$6

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

MARINATED GRILLED VEGETABLE DISPLAY \$7

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 \$6

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

MEDITERRANEAN DISPLAY \$14

- 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 \$5

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

Please include 22% 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 \$10

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 raviolotti

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 \$20

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 \$12

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 \$11

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 \$14

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

FALAFEL FOOD TRUCK \$12

Build your own falafel pitas

Select from three different flavored hummus, baba ganoush, tzatziki, falafel, chopped tomatoes and cucumbers served with a variety of flavored pitas

SLIDER BAR \$14

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 \$12

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

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— 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 \$15

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

TENDERLOIN OF BEEF \$19

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

TURKEY BREAST \$12

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

FRENCH CARVED HAM \$12

Raspberry glazed whole ham served with a ginger pineapple salsa

STUFFED LOIN OF PORK \$12

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

ALDER PLANK SALMON \$12

Served with citrus honey glaze



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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 \$12

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

BANANAS FOSTER & CHERRIES

JUBILEE \$10

These classic items are sautéed and served over vanilla ice cream

ULTIMATE SUNDAE BAR \$9

- 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 \$9

- 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



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RECEPTION

Hors D'oeuvres

All items are priced per 50 pieces

COLD SELECTIONS

House-made bruschetta with seasonal toppings.....	\$90
Blackened tuna served on rice cracker with ginger aioli.....	\$95
Smoked salmon on black bread with capers.....	\$95
Ahi tuna and seaweed salad on crostini.....	\$100
Medallions of beef on top of roasted garlic croustade with horseradish cream.....	\$125
Jumbo shrimp cocktail with blush cocktail sauce.....	\$175

HOT HORS D'OEUVRES

MEAT AND POULTRY

Coconut chicken tenders coated with a Malibu rum batter.....	\$100
Coney Island franks: mini franks with sauerkraut with mustard dip.....	\$100
Cheesesteak spring roll with sriracha ketchup.....	\$100
Deep dish pizza quiche with Italian sausage.....	\$100
Chicken cordon bleu puff with smoked ham & Swiss cheese.....	\$100
Asian short rib pie.....	\$100
Beef barbecue taquito with cilantro and lime.....	\$100
French onion soup boule.....	\$100
Chorizo stuffed dates wrapped with applewood smoked bacon.....	\$100
Chicken and lemongrass pot sticker.....	\$100
Pork pot sticker.....	\$100
Thai chicken peanut skewer with a spicy peanut sauce.....	\$125
Miniature Reuben puff served with pommery mustard dip.....	\$125
Steak and cheese quesadilla.....	\$125
Teriyaki beef satay with Asian sauce.....	\$140
Beef Wellingtons with wasabi horseradish dip.....	\$140
Tender sesame chicken skewers with an Asian barbecue sauce.....	\$125

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RECEPTION

— *Hors D'oeuvres* —

All items are priced per 50 pieces

SEAFOOD

Crab Rangoon.....	\$125
Mushrooms stuffed with a crabmeat stuffing.....	\$125
Scallops wrapped in bacon	\$125
Coconut shrimp with a raspberry horseradish dip	\$140
Lobster and shrimp spring rolls with a spicy sweet & sour sauce.....	\$150
Mini crab cakes with lime chipotle sauce	\$175
Maine lobster puffs with Sherry Newburg sauce	\$175

VEGETARIAN

Anti-pasta skewer with basil oil	\$100
Edamame dumplings	\$100
Macaroni & cheese bites	\$100
Vegetable pot sticker.....	\$100
Gorgonzola, Mediterranean fig & caramelized onions in a profiterole	\$100
Vegetable spring roll with sweet and sour sauce	\$100
Spanikopita: spinach and feta cheese wrapped in phyllo dough	\$100
Mushrooms stuffed with goat cheese, basil and sun dried tomatoes	\$100
Assorted quiche: bacon, broccoli, shrimp and spinach.....	\$100
Pear and brie with almonds in purse	\$125
Vegetable empanada	\$150

GLUTEN FREE

Chicken tandoor with north Indian spice marinade.....	\$100
Beef sirloin satay.....	\$140
Chicken satay	\$125
Chicken teriyaki pot sticker	\$125

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RECEPTION PACKAGE

\$25

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
- Deep dish pizza quiche with Italian sausage
- Chicken cordon bleu puff with smoked ham & Swiss cheese
- French onion soup boule
- Chorizo stuffed dates wrapped with Applewood smoked bacon
- 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
- Edamame dumplings
- 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

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