Breakfast MENU



All breakfasts include our 100% Colombian coffee including regular and decaffeinated and a selection of regular and herbal teas. Included is a pre-set glass of orange juice and a basket of fresh breakfast breads served with butter and fruit preserves. Turkey bacon or sausage and Eggbeaters[®] available as substitutes (with advanced notice for an additional charge).

-Plated ——

CLASSIC COUNTRY BREAKFAST \$24

- Fresh fruit cocktail
- Farm fresh scrambled eggs with chives
- Skillet fried breakfast potatoes
- Choice of One: Ham, bacon, or sausage links

FRENCH TOAST \$22

- Fresh fruit cocktail
- French toast
- Choice of One: Ham, bacon, or sausage links

THE LUMBERJACK \$23

Fresh fruit cocktail

BREAKFAST _____

- · Farm fresh scrambled eggs with chives
- · French toast or fluffy buttermilk pancakes
- · Choice of One: Ham, bacon, or sausage links

FEELING HEALTHY \$24

- · Yogurt and granola parfait
- Seasonal egg white frittata
- Skillet fried breakfast potatoes
- · Choice of One: Ham, bacon, or sausage links



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

BREAKFAST — Buffet —

All morning breakfasts include our 100% Colombian coffee and a selection of traditional and herbal teas served with flavored syrups. They also include assorted bottled juices. Turkey bacon or sausage and Eggbeaters[®] available as substitutes (with advanced notice for an additional charge).

THE LIBERTY BUFFET \$33

- Freshly baked breakfast breads and bagels with assorted cream cheese spreads
- Seasonal fresh sliced fruit including items such as melons, pineapple, grapes and berries
- · Variety of cereals served with both skim and 2% milk
- Farm fresh scrambled eggs with chives
- · Skillet fried potatoes
- French toast or fluffy buttermilk pancakes
- Warm maple syrup and fresh creamery butter
- · Choice of One: Ham, bacon, or sausage links

<u>BREAKFAST BUFFET</u> ENHANCEMENTS

There is a \$150 attendant fee per station

OMELETTE STATION \$15

Our culinary staff prepares made-to-order omelettes featuring: Chopped tavern style ham, Chester County mushrooms, diced green and red peppers, onions, tomatoes, black olives, shredded jack cheese and country style bacon

MIMOSA AND/OR BLOODY MARY STATION \$55 per gallon



Buffets replenished up to 90 minutes.



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

BREAKFAST -

-Stations —

All breakfasts include the 100% Colombian coffee including regular and decaffeinated and a selection of regular and herbal teas. They also include assorted bottled juices. Turkey bacon or sausage and Eggbeaters[®] available as substitutes to any station (with advanced notice for an additional charge).

Select two stations: \$30 • Select three stations: \$34 • Select four stations: \$38

Can be served as a build your-own configuration or chef attended for a live action experience, \$150 Attendant fee will apply

HASH BROWN BAR*

Pick four toppings from the following:

- Shredded cheese, peppers, ham, scrambled eggs, crumbled sausage, bacon bits
- Accompanied by sour cream, ketchup, snipped chives and hot sauce

BREAKFAST SANDWICHES*

- · Biscuit with egg, sausage, and cheese
- English muffin with egg, ham, and cheese
- · Croissant with egg, bacon, and aioli
- · Toasted with egg whites, avocado and cheddar

TUTTI FRUITTI

- Smoothie martinis
- Bowl O'berries
- Whole bananas
- Sliced seasonal fruit platter

FRITTATA BAR*

- · Whole egg, ham, Swiss
- Egg white, broccoli, onion, and cheddar
- Egg white, spinach, mushroom, bacon, and Monterey jack
- Whole egg, asparagus, herbs, and parmesan

OATMEAL BAR

- Top your oatmeal with flax seeds, nuts, dried fruit, granola, fresh cinnamon apples, agave, brown sugar, chocolate chips
- Chilled milk

OMELETS TO ORDER*

• Whole eggs, egg whites and tofu

Our culinary staff prepares made-to-order omelettes featuring: Chopped tavern style ham, Chester County mushrooms, diced green and red peppers, onions, tomatoes, black olives, shredded jack cheese and country style bacon

TOP OFF THE FRENCH TOAST*

- · Raisin bread, brioche or Texas toast
- Toppings: seasonal fruit, whipped cream, chopped nuts, nutella, candied nuts, chocolate chips, maple syrup

ALL STATIONS INLCUDE

Fresh breakfast bread assortment rotated daily for variety. Assortment of fresh bagels with regular and flavored cream cheeses

Stations replenished up to 90 minutes

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

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MORNING BREAKS

- Continental and Mid-Morning -

All breaks are replenished for a maximum of 90 minutes

COFFEE, TEA AND DONUTS \$22

- An artisanal coffee bar featuring 100% Colombian coffee including regular and decaffeinated
- Selection of regular and herbal teas served with flavored syrups
- Assorted Bottled Juices
- Assorted regular and filled donuts

EXECUTIVE CONTINENTAL BREAKFAST \$23

- · Fresh breakfast bread assortment rotated daily for variety
- Assortment of bagels with regular and flavored cream cheeses
- · Assorted individual yogurt parfaits
- Seasonal fresh sliced fruit including items such as melons, pineapple, grapes and seasonal berries
- An artisanal coffee bar featuring 100% Colombian coffee including regular and decaffeinated
- Selection of regular and herbal teas served with flavored syrups
- Assorted Bottled Juices



MID-MORNING BEVERAGE REFRESH \$13

- 100% Colombian coffee including regular and decaffeinated and a selection of traditional and herbal teas with flavored syrups
- A selection of assorted Coke[®] products, bottled waters, and Snapple[®] brand iced teas

ALL DAY BEVERAGE SERVICE \$22

- 100% Colombian coffee including regular and decaffeinated and a selection of regular and herbal teas with flavored syrups
- A selection of assorted Coke[®] products, bottled waters and Snapple[®] brand iced teas

MORNING BREAK ENHANCEMENTS

The following items are all priced per person

- Sausage, egg and cheese breakfast burritos 6
- Egg, sausage and cheese bagel sandwich \$8
- Egg and sausage breakfast biscuits \$8
- Egg, bacon and cheese on croissant \$6
- Scrambled eggs served with jack cheese and chives on the side \$6
- Cheese blintzes with fruit topping \$6
- Basket of whole fresh seasonal fruit \$6
- Assorted breakfast bars \$5

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AFTERNOON BREAKS

All afternoon breaks include our 100% Colombian coffee including regular and decaffeinated and a selection of regular and herbal teas served with flavored syrups.

A selection of assorted Coke[®] products and bottled waters All breaks are replenished for a maximum of 90 minutes

COOKIES... AND MORE \$20

- A variety of cookies and fruit filled shortbread
- Served with 2% or regular milk
- Protein packed mixed nuts and trail mix

THE "PHILLIE PHANATIC" \$21

- · Philadelphia's own TastyKake® in assorted flavors
- Philadelphia style soft pretzels served with mustard dip
- · Local artisan gelatos in assorted seasonal flavors

POWER UP \$24

- Garden crudité served with a variety of flavored dips
- Hummus including sun-dried tomato, traditional and pesto
- Served with pita chips and croustades
- Assorted energy drinks including Red Bull[®]

MEDITERRANEAN MEDITATION \$22

- · Hummus including sun-dried tomato, traditional and pesto
- Served with pita chips and croustades
- Mini falafel pita sliders
- Grilled vegetables

FROZEN FOLLIES \$19

- · Assortment of frozen novelty items
- · Assorted flavored bags of Ms. Vickie's chips

AND THE OSCAR GOES TO... \$20

- Freshly popped popcorn with a variety of flavored toppings
- Assortment of movie candies
- Mini pretzel nuggets served warm with yellow mustard and cheddar cheese dips



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AFTERNOON BREAKS

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A selection of assorted Coke[®] products and bottled waters All breaks are replenished for a maximum of 90 minutes

THE 7th INNING STRETCH \$25

- Miniature franks with sauerkraut in a blanket
- · Mini corn dog skewers
- · Nachos with cheese dip and salsa
- Assorted mixed nuts
- Individual bags of Cracker Jacks[®]
- · Freshly popped popcorn with assorted flavored toppings

YOUTHFUL EXCURSION \$22

- · 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, wet nuts, bananas, cherries, hot fudge, M&M's[®] and whipped toppings

BREAK ENHANCEMENTS

SEASONAL FRESH FRUIT DISPLAY

- Our Chef's seasonal fresh sliced melons, pineapple, grapes, and berries display
- \$15 per dozen

FRESHLY POPPED POPCORN

Enjoy freshly popped popcorn served with a variety of flavored toppings or keep it plain
\$5 per person

ASSORTED DRY SNACKS \$7 each

Individual bags of pretzels, chips, and Cracker Jacks[®]

FRUIT AND YOGURT PARFAITS \$5 each

ASSORTMENT OF GRANOLA AND KASHI BARS \$5 each

PHILADELPHIA STYLE PRETZELS

• Served a la carte with mustard dip \$29 per dozen

GLUTEN FREE BARS \$5 each

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FULL DAY BREAK PACKAGE _____

______ \$61 _____

Perfect for the full day meeting! Simply pick your favorites along with what time you want them and let our dedicated staff do the rest

All breaks are replenished for a maximum of 90 minutes

Start your day with:

EXECUTIVE CONTINENTAL BREAKFAST

- Freshly baked breakfast breads and bagels with assorted cream cheese spreads and butter
- · Assorted individual yogurts
- Seasonal fresh sliced fruit including items such as melons, pineapple, grapes and seasonal berries
- 100% Colombian coffee and a selection of regular and herbal teas with flavored syrups
- Assorted juices

Enjoy a mid-morning break with:

MID-MORNING BEVERAGE REFRESH

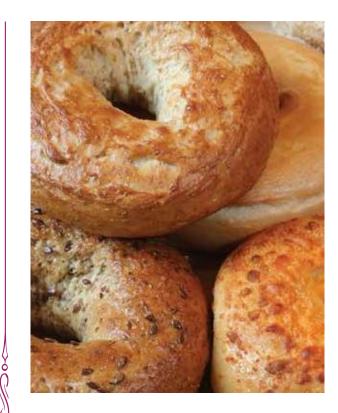
- 100% Colombian coffee including regular and decaffeinated and a selection of regular and herbal teas with flavored syrups
- A selection of assorted Coke[®] products, bottled waters and juice

Finally, in the afternoon:

SELECT ANY OF OUR AFTERNOON BREAKS

- Cookies... and more
- The "Philly Phanatic"
- Frozen Follies
- Power Up

- Mediterranean Meditation
- The 7th Inning Stretch
- Youthful Excursion
- And the "Oscar goes to..."





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SEASONAL BREAKS —

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A selection of assorted Coke[®] products, and bottled waters. All breaks are replenished for a maximum of 90 minutes

SPRING PICNIC TIME \$23

(Available March - May)

- · Lemon bars and brownies
- · Assorted crudité with a mix of dipping sauces and dressings
- Fresh blueberries & raspberries
- Regular and pink lemonade

SUMMER STRAWBERRY FESTIVAL \$22

(Available June - August)

- Strawberry and citrus granola parfaits
- Fresh and chocolate dipped strawberries
- Strawberry banana smoothies with chia

FALL HARVEST \$22

(Available September - November)

- Caramel apple crumb cake
- Warm mulled apple cider
- · Harvest blend trail mix
- Cinnamon applesauce cups

WINTER WONDERLAND \$24

(Available December - February)

- · Hot chocolate bar with assorted flavors & toppings
- Assorted grilled cheese bites
- Two hot soups with crackers and breadsticks





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A'LA CARTE BEVERAGE OPTIONS

Freshly Brewed Regular Coffee \$55.00 per gallon

Brewed Unsweetened Iced Tea

\$55.00 per gallon

Chilled Lemonade

\$55.00 per gallon

Freshly Brewed Decaf Coffee \$55.00 per gallon

\$4.00 each

Variety of Herbal Hot Teas \$55.00 per gallon

Bottled Evian Water **Bottled Fruit Juices**

> **Energy Drinks** \$5.00 each

\$4.00 each

All Day Beverage Break (Maximum of 8 Hours) Chilled Coca Cola® Sodas, Bottled Water & Fruit Juices CPVF Signature Blend Coffees & Hot Teas \$22.00 per attendee

A'LA CARTE SNACK OPTIONS

International/Domestic Cheese & Cracker Tray Garnished with Seasonal Grapes & Berries \$15.00 per attendee

Variety of Gourmet Cookies or Fudge Brownies \$40.00 per dozen

Sliced or Whole Fruit Sliced \$8.00 per attendee / Whole \$3.00 per piece

Freshly Baked Bagels, Muffins or Danish \$40.00 per dozen

Assorted Flavored Yogurt Cups

\$3.50 each

Variety of Granola or Nutrigrain® Bars \$4.00 each

Hard Pretzels or Crisp Potato Chips \$4.00 per bag

Warm *Philly Style* Soft Pretzels Served with Yellow Mustard Dip \$30.00 per dozen

* All "per attendee" snack options are offered up to a maximum of 1 hour * * Please add 23% taxable service charge and 6% state sales tax to all menu prices * | * Prices subject to change *

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Coca Cola® Sodas **Bottled Water** \$3.00 each





BRIGADIER BRUNCH BUFFET

\$46_____

Our brunch includes our 100% Colombian coffee and a selection of traditional and herbal teas served with flavored syrups. They also include assorted bottled juices.

Turkey bacon or sausage and Eggbeaters® are available as substitutes to any buffet

(Additional fee may apply) Brunch requires a minimum of 50 guests

Freshly baked breakfast breads and bagels with assorted cream cheese spreads Seasonal freshly sliced fruit including items such as melons, pineapple, grapes and berries A variety of cereals served with both skim and 2% milk Assorted individual yogurts Farm fresh scrambled eggs served with chives and/or Western style with sautéed onions and peppers Skillet fried potatoes French toast or fluffy buttermilk pancakes Choice of: Ham, bacon or sausage links

CHOICE OF TWO STATIONS

Chef's garden fresh vegetable and starch accompaniment included with house rolls and butter

PASTA STATION (Presented in chafing dishes) Select one pasta 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

CARVING STATION
Select 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 Tender Norwegian smoked salmon and whitefish salads served with capers, tomatoes, diced red onions and hard boiled eggs

SELECT ONE ENTRÉE

HUNTER GRILLED CHICKEN

Boneless breast of chicken grilled and served with a hunter sauce made from sundried tomato and mushrooms

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 filet rolled with fresh spinach and cheese then broiled. Served with a leek beurre blanc sauce

SAUTÉED NORTH ATLANTIC SALMON FILET

Served with a citrus beurre blanc

DESSERT AN ARRAY OF CAKES AND TORTES



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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 \$22

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 \$23

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: \$8

GRILLED CHICKEN CAESAR SALAD \$21

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 \$23

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

CHICKEN SALAD SANDWICH \$22

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

ITALIAN HOAGIE \$21

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
- Bugrota Salad

ENTRÉES

GRILLED LEMON BASIL CHICKEN \$32 Marinated in garlic, lemon, basil served with a citrus beurre blanc

ISLAND CHICKEN \$32 Cilantro marinated served with mango salsa

ROASTED STRIP LOIN WITH CHIMICHURRI \$34

BLACKENED SALMON SERVED WITH SALSA VERDE, BLACK BEAN \$31 And cilantro

SESAME ENCRUSTED SALMON \$33 Served with orange ginger sauce

VEGAN TACOS \$34

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

Served with

Select One:

- Moroccan couscous with grilled eggplant
- White grits with confetti vegetable
- Rice-quinoa blend with blistered tri-colored peppers and tomatoes

DESSERTS

Select One:

- · Blackberry and mint brownie parfaits
- Miniature Pastries





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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
- Roasted wild mushroom bisque
- Jicama, chayote slaw, roasted golden beets

ENTRÉES

ROASTED PORK LOIN WITH CRANBERRY AND PEAR CHUTNEY \$30

ROASTED SEABASS 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 green spinach
- Mac & cheese with sautéed spinach
- · Creamy polenta with tri-color cauliflower
- · Rice-quinoa blend with blistered tri-colored peppers

DESSERTS

Select One:

- Cheesecake
- Bread Pudding
- Chocolate Lava
- Brownie crème anglaise, whipped cream



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WASHINGTON LUNCH BUFFET

- \$36 _____

*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

Add an entrée for \$5 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 Select Two:

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 SEABASS 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 Select One:

- Roasted acorn squash with mushrooms, peppers, and goat cheese
- · Lemon roasted garlic brussel sprouts
- · Squash and zucchini
- Cauliflower bake
- · 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

\$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.

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 ravioletti

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

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 DESSERT MARTINIS

Buffets replenished up to 90 minutes

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PHILADELPHIA FREEDOM LUNCH BUFFET -

\$35 -

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 MINESTRONE 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 -

\$34

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

Select One:

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 \$1.00 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



Cookies & brownies







Buffets replenished up to 90 minutes

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SOUTH OF THE BORDER LUNCH BUFFET —

- \$36 -

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

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

Select One:

• 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







Buffets replenished up to 90 minutes

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

ALL AMERICAN BARBECUE

\$34 -

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 and cheese

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 or 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 —

\$33 _____

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)

Select One:

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

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

<u>SELECT YOUR THREE</u> 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)
- 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
- Tomato basil tortilla wrap, grilled chicken, fresh mozzarella, arugula, tomato and pesto

DESSERT

Assorted desserts and dessert martinis



Buffets replenished up to 90 minutes

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

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BOXED LUNCHES REIMAGINED

All boxed luncheons include beverage station consisting of bottled water and sodas.

CLASSIC, BUT REFINED BOX LUNCH \$23

Pick up to three of these sandwiches for your group then select one style of chips, one side and one dessert

SANDWICHES:

- Multigrain ciabatta, roasted turkey, monterey jack, red leaf lettuce, tomato with 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
- Veggie wrap: roasted garden vegetables, romaine, balsamic vinaigrette
- · Roast beef, horseradish aioli, cheddar cheese on Kaiser

CHIPS: (pick one)

• Sun Chips, baked potato chips, Doritos, sweet potato, tortilla chips, pretzels

SIDES: (*pick one*)

- Redskin potato salad
- Apple and jicama slaw
- Mushroom salad
- Quinoa salad
- Farro salad

DESSERT: (pick one)

- Brownie
- Blondie
- Cookie
- · Piece of whole fruit



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Reception MENU



RECEPTION *____Displays____*



INTERNATIONAL AND DOMESTIC CHEESE AND BERRY DISPLAY \$15

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

SEASONAL ASSORTMENT OF GARDEN VEGETABLES \$12

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

MARINATED GRILLED VEGETABLE

DISPLAY \$15

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 \$12

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

MEDITTERANEAN DISPLAY \$20

- 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 \$12

- 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*

All stations are available for 1 hour. A \$150 attendant fee may apply to some stations

RECEPTION

-Displays-

Buffet Style Option Pricing Available Upon Request

PASTA STATION \$15

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

STIR FRY STATION \$18

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

TACO TIMEOUT \$22

Build you 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 \$16

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

SLIDER BAR \$25

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

CROWNE RAW BAR Based on Market Price

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

Ice Carvings are available upon request for an additional charge based on size and design

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



Carving stations are available to complement reception packages or as an addition to a dinner buffet. Prices are available for stations not accompanied by a package. All items served with petite rolls and accompaniments. A \$150 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 to 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 priced per person. Minimum of 40 guests required. Stations may be manned by an attendant or self-serve. A \$150 attendant fee applies for each attendant needed.

EXPLORE INDIA

MINI NAAN BAR \$19 Tofu tikka masala, chicken biryani, Raita, and coconut chutney

SAMOSAS BAR \$18 Assorted samosas with chutney and dips

JALEBIS STATION \$10 Indian donuts soaked in syrup

SALSA INTO LATINO CUISINE STREET TACO STATION \$18

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

FAJITAS STATION \$19

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

CHURROS \$12 Spanish donuts dusted in cinnamon & sugar served with assorted dipping sauces

IMMERSE YOURSELF IN THE CHINESE CULTURE

DUMPLINGS FEAST \$21

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

BUILD YOUR OWN FRIED RICE BAR \$16

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

VISIT THE MEDITERRANEAN

GYRO BAR \$24 Build your own meat and falafel gyros

HUMMUS BAR \$16 Classic, edamame & garlic served with crudité

CANADIAN POUTINE-BUILD YOUR OWN \$28

BBQ pulled pork, smoked brisket, fried chicken, cheese curds, gravy, tater tots and french fries

TOUR THE STREETS OF THAILAND

PAD THAI BAR \$26 Noodles, peanuts, basil, chicken, tofu, pork and pad thai sauce

SATAY STATION \$26 Beef, pork, tofu, and chicken satay with two dipping sauces

COLD SOBA NOODLE BAR \$20 Build your own cold noodle salads with assorted Southeast Asian toppings

COCONUT STICKY RICE WITH MANGO \$16

TAKE A WALK DOWN MAIN STREET USA SLIDER BAR \$24 Pulled pork, chicken & beef

DOG BAR \$17 Corn dogs, hot dogs, and bratwurst with toppings

CRUMBLE BAR \$16

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*

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 \$18

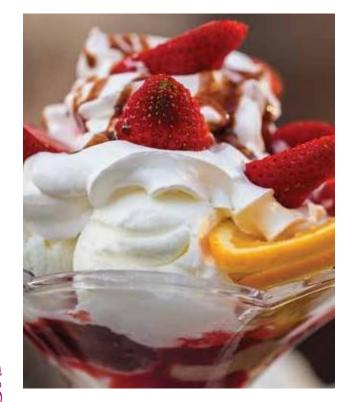
Assorted miniature pastries and tarts along with cakes and tortes garnished with fresh strawberries served with regular and decaffeinated coffees and a selection of regular and herbal teas

ULTIMATE SUNDAE BAR \$15

- · 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

CUPCAKE MANIA \$17

- 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	\$110
Blackened tuna served on rice cracker with ginger aioli	\$120
Smoked salmon on black bread with capers	\$120
Ahi tuna and seaweed salad on crostini	\$120
Medallions of beef on top of roasted garlic croustade with horseradish cream	\$150
Jumbo shrimp cocktail with blush cocktail sauce	\$200

HOT HORS D'OEUVRES

MEAT AND POULTRY

Coconut chicken tenders coated with a Malibu rum batter	\$120
Coney Island franks: mini franks with sauerkraut with mustard dip	\$120
Cheesesteak spring roll with sriracha ketchup	\$120
Chicken cordon bleu puff with smoked ham & Swiss cheese	\$120
Beef barbecue taquito with cilantro and lime	\$120
Chicken and lemongrass pot sticker	\$120
Pork pot sticker	\$120
Thai chicken peanut skewer with a spicy peanut sauce	\$150
Miniature Reuben puff served with pommery mustard dip	\$150
Steak and cheese quesadilla	\$150
Tender sesame chicken skewers with an Asian barbecue sauce	\$150
Beef Wellingtons with wasabi horseradish dip	\$180
Teriyaki beef satay with Asian sauce	\$180

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	\$158
Scallops wrapped in bacon	
Coconut shrimp with a raspberry horseradish dip	\$174
Mini crab cakes with lime chipotle sauce	\$203

VEGETARIAN

Anti-pasta skewer with basil oil	\$130
Macaroni & cheese bites	\$130
Vegetable pot sticker	. \$130
Vegetable spring roll with sweet and sour sauce	\$130
Spanakopita: spinach and feta cheese wrapped in phyllo dough	\$130
Mushrooms stuffed with goat cheese, basil and sun dried tomatoes	. \$130
Assorted quiche: bacon, broccoli, shrimp and spinach	\$130

GLUTEN FREE

Chicken tandoor with north Indian spice marinade	\$130
Beef sirloin satay	\$174
Chicken satay	\$158
Chicken teriyaki pot sticker	\$158

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

RECEPTION PACKAGE

\$35-

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
- Teriyaki beef satay with Asian sauce
- · Beef Wellingtons with wasabi horseradish dip

SEAFOOD

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- · 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*

All meals served with ice cream sundae for dessert and choice of beverage.

–Entrées——

APPETIZER

FRESH SLICED FRUIT CUP

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, grape tomatoes, cucumber slices and shredded carrots served with a Dijon vinaigrette, balsamic vinaigrette, ranch or French dressings

ENTRÉES

HOT DOG AND FRENCH FRIES \$15 Grilled all beef frank served with french fries

PASTA WITH MARINARA SAUCE \$20 Penne pasta topped with marinara sauce Meatballs are also available

GRILLED CHEESE AND

FRENCH FRIES \$15 American cheese melted between white bread served with french fries

CHICKEN FINGERS AND FRENCH FRIES \$15 Chicken strips served with French fries

CHEESEBURGER AND FRENCH FRIES \$18 Ground beef hamburger topped with American cheese served with french fries

BARBECUE CHICKEN \$22 Grilled and served with potatoes

DESSERT

_____ **KIDS** ______

ICE CREAM SUNDAE

CHOCOLATE MOUSSE WITH WHIPPED TOPPING

APPLE PIE WITH WHIPPED TOPPING





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





DINNER-

Menu

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

- Tomato and cucumber carpaccio topped with baby arugula, slivered red onion, oregano vinaigrette
- Spring mix, toasted almonds, berries, gala apples with strawberry vinaigrette
- Ratatouille Salad
- Lump crab, citrus segments, frisée lettuce, cilantro \$8 per person





ENTRÉES

- Seared salmon, fennel, lemon dill sauce \$40
- Citrus and herb pan roasted chicken breast \$40
- Breaded picnic style chicken breast with bourbon \$41
- Seared salmon cake with cheese grits and sautéed mushrooms \$50

Served with

Select One:

- Grilled asparagus and garlic rubbed fingerling potatoes,
- Sautéed spring peas and coriander basmati rice
- Triple quinoa blend with zucchini and squash
- Roasted red skin potatoes
- Rice-quinoa blend with blistered tri-colored peppers and tomatoes

DESSERTS

Select One:

- Blackberry and mint brownie parfaits
- Miniature Pastries
- Raspberry Cheesecake
- Chocolate Cheesecake

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-DINNER-

Menu

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.

STARTER

Select One:

- Baby spinach salad, roasted beets, goat cheese, white balsamic vinaigrette
- Butternut squash bisque, toasted pumpkin seeds, dried cranberry
- Beet Salad
- Shrimp and grits, pancetta, aged cheddar, chiles
- Field greens, pear, goat cheese, candied walnuts, cranberry vinaigrette

ENTRÉES

- Apple cider glazed chicken with toasted pecans \$40
- Grilled pork chop with apple & raisin chutney \$40
- Baked chicken breast with crimini mushroom sauce \$40
- Boneless short rib with peppercorn demi-glace \$44
- Roasted half harissa cauliflower served with chimichurri sauce (vegan) \$40
- Filet mignon served with a thyme reduction \$56

Served with

Select One:

- · Roasted butternut squash and honey glazed carrots
- · Faro with wild rice and roasted butternut squash
- · Cumin baked yams with haricot verts
- · Balsamic glazed brussel sprouts with sweet potato puree
- Sour cream and chive mashed potatoes with haricot verts
- · Barley risotto with balsamic glazed brussel sprouts

DESSERT

Select One:

- · Bread pudding with whiskey glaze
- Cheesecake
- Brownie crème anglaise, whipped cream

COMBINATION ENTRÉES

FILET MIGNON AND SHRIMP \$68

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

STEAK AND CRAB CAKES \$61

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

CHICKEN LAFAYETTE \$50

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

CHICKEN AND SALMON \$51

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

FILET AND CHICKEN \$51

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



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VALLEY FORGE DINNER BUFFET

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 and are replenished for 90 minutes)

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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

VEGETABLES

Select One:

- Roasted acorn squash with mushrooms
- · Lemon roasted garlic brussel sprouts
- · Green bean, caramelized onion and fried shallots
- · Grilled asparagus, shaved parmesan, gremolata
- Vegetable medley

STARCH

Select One:

- Truffle mashed potato
- · Roasted red potato
- Rice pilaf

DINNER ENTRÉES

Select Two:

SEARED SALMON Beet horseradish vinaigrette

GINGER SOY CHICKEN Pineapple Mango Sauce

GARLIC ROSEMARY PEPPERCORN CRUSTED TRI TIP BEEF Field mushroom and shallot jus

GRILLED CHICKEN BREAST

Julienne tri-color bell peppers, blistered cherry tomato blush sauce

SEARED RED SNAPPER Lemon tomato caponata

BEEF TRI TIP Red smoked chimichurri

PUMPKIN RAVOLI Butter and Sage Sauce (vegan)

POTATO GNOCCHI WITH SUNDRIED TOMATOES

Wilted spinach, pistachio pesto sauce, shredded parmesan cheese (vegetarian)

DESSERT

Assorted Cakes and Pies

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

GENOVESE DINNER BUFFET -_______\$44 _____

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)

6 ()

Select One:

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

Or

Gemelli with tomato basil

DINNER ENTRÉES

Select Two:

- Chicken puttanesca with olives, bell peppers and baked polenta
- Pork Chop
- 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







Buffets replenished up to 90 minutes

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

SOUTH OF THE BORDER BUFFET _____

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)

Select One:

- Mexican caesar salad with fried tortilla strips, cotija cheese and southwestern ranch dressing
- Jicama salad
- Tri-color tortilla chips with salsa

ENTRÉES

Select Two:

- Shrimp enchiladas wrapped in corn tortilla with peppers, onions, Mexican cheese blend and served with either spicy red chili sauce or green tomatillo 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 tomatillo 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 served with dulce de leche ice cream







Buffets replenished up to 90 minutes

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Snacks & Beverages on Consumption Pricing

BEVERAGES

Regular Coffee \$55.00++ per gallon Decaffeinated Coffee \$55.00++ per gallon Hot Water for Tea & Hot Chocolate \$55.00++ per gallon

> Bottled Water \$3.00++ per bottle Soft Drinks \$3.00++ per can Juices \$4.00++ per bottle

DRY SNACKS AND CANDY

Breakfast Bars \$4.00++ per item Granola Bars \$4.00++ per item Energy Bars \$6.00++ per item Peanut Butter or Cheese Crackers \$3.00++ per item Movie Candies \$5.00++ per item Whole Fruit \$3.00++ per item Chips \$5.00++ per item

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

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	CROWNE PLAZA*
r r r S	PHILADELPHIA - KING OF PRUSSIA
r r r 2	Pre-Order Lunch Menu
४२ ४२ ८२	NAME: Serve Time:
• 2. r≪ r≧ : : : : :	
ר ר	
r r	<u>SANDWICHES</u>
r T T	All sandwiches are served with a pickle, and your choice of:
r r	🗆 French Fries 🗔 Potato Chips
r T	
-	
ר ר ר ר ר ר	Angus beef grilled to your desire and topped with or without cheese, onions, pickle, lettuce,
r r r	served on a toasted brioche roll
r r r	
r r	Choice of Temperature: 🗌 Medium 🔲 Medium Well 🗌 Well Done
r r r r	Choice of Cheese: 🗌 American 🔲 Cheddar 🔲 Swiss 🔲 Provolone
r r	
r r r	Philly Cheesesteak / 18
r r r	Authentic Philly Cheesesteak, 🗔 Beef or 🗔 Chicken
ר ר	Toppings: 🗌 Fried Onions 🔲 Peppers
r r	Cheese: 🗌 American 🔲 Cheddar 🛄 Provolone 🗌 Cheez Whiz
- - -	
-	Turkey Club Sandwich / 18
r r	Three-layer sandwich layered with smoked turkey, crisp bacon, lettuce, tomato,
r r	mayo and served on sour dough bread
r r	Veggie Wrap / 15
, 7 7	Roasted Garden Vegetables, Romaine Lettuce, Balsamic Vinaigrette
r r	Rousied Galden vegelables, Romaine Lenoce, Balsamic vindigrene
r r	Caesar Salad / 15
r r	
r T	Chopped romaine hearts, shredded Parmesan cheese and croutons with our house made creamy Caesar dressing on the side
-	Optional Topping
r r	Grilled Chicken \$6.00
r r	
r r	* Please add 23% taxable service charge and 6% state sales tax to all menu prices * * Prices subject to change *
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Crowne Plaza Philadelphia - King of Prussia Day Meeting Package \$99.00++ per Attendee

Enhanced Continental Breakfast

Assortment of Breakfast Breads & Muffins, Freshly Baked Bagels with Spreads, Individually Boxed Cereals with Chilled Milks, Sliced Fruit & Berry Tray, Chilled Variety of Yogurts & One Hot Morning Offering

Mid-Morning Refreshments

Basket of Whole Fruit, Sweet Granola Bars or Fruit & Yogurt Martinis

Lunch Buffet in Our Forager Restaurant

An Array of Salads, A Seasonal Soup, Petite Sandwiches, Hot Entrée, Pasta Offering, Seasonal Starch Accompaniment, Market Fresh Vegetable & Indulgent Dessert Selections Keep Your Work Flow with a Private Lunch Buffet @ \$10.00++/Person | If a Separate Room is Required

Sweet & Salty Afternoon Break

One Savory Item + One Sweet Item to Keep You Going Through the Home Stretch!

All Day Beverage Refresh

Freshly Brewed Regular and Decaffeinated Coffees, Variety of Hot Herbal Teas with Flavored Syrups, Chilled Bottled Water, Fruit Juices, Snapple Iced Teas® & Coca Cola® Soft Drinks Snack Jars of Roasted Nuts, Yogurt Pretzels, Milk Chocolate Pretzels, Star Mints & Hershey's® Miniatures

Technology

Meeting Support Package: LCD Projection Package - (LCD, 8X8 screen, powered AV cart & HDMI cable), Wired Podium Microphone **or** 1 Classic Flip Chart Package - (2 flipcharts, hardback easel, markers), Basic Use Wi-Fi, Notepads, Pens, and Mints

General Session Room Rental

Break Out Space(s) Priced Separately





260 Mall Boulevard King of Prussia, PA 19406 610-265-7500



www.cpvalleyforge.com

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