

# Easter Champagne Brunch Buffet

Sunday April 4, 2010

11am to 3pm

**Complimentary Mimosas and Freshly Squeezed Orange Juice**

**Chef's Selection of Continental Breakfast Favorites:**

Assorted Domestic and Imported Cheeses, Seasonal and Exotic Fresh Fruit  
A Selection of Breakfast Pastries, Bagels with Flavored Cream Cheese,  
Croissants, Muffins, Easter Bread and Assorted Bakery Fresh Rolls  
Array of Smoked Specialties, including Scottish Smoked Salmon, Trout, Scallops,  
Mussels, and Whitefish, Fresh Shrimp served with House Made Cocktail Sauce

**Popular Salad Selections**

Crowne House Salad featuring Mesclum Salad, Candied Walnuts,  
Sun-Dried Cranberries, Goat Cheese and House Made Raspberry Vinaigrette  
Classic Caesar Salad with an Assortment of Traditional Toppings

**Classic Carving Station**

Pineapple Mustard Glazed Ham, Roasted Prime Rib of Beef with Au Jus  
Mint Pesto Glazed Leg of Lamb served with Roasted Garlic & Rosemary

**Made-to-Order Omelet and Belgian Waffle Station**

Fresh Belgian Waffles served with Fruit Toppings including Strawberries,  
Blueberries, Raspberries, Whipped Cream & Powdered Sugar  
Made-to-Order Omelets with a Variety of Ingredients to create your own Omelet

**Traditional Breakfast Selections**

Stuffed Brioche French Toast Stuffed with Cream Cheese & Fresh Raspberries  
Smoked Salmon Benedict, Poached Egg with Smoked Salmon & Asparagus  
served on a English Muffin with Hollandaise Sauce  
Skillet Home-fried Potatoes, Applewood Bacon and Country Sausage

**Exquisite Entrees**

Herb Crusted Butterfish served with Citrus Florentine Sauce,  
Chicken topped with Crabmeat & Asparagus with Roasted Pepper Beurre Blanc  
Roasted Fingerling Potatoes with Basil Garlic and Sun-Dried Tomato  
Striped Lobster & Shrimp Jumbo Tortellini with Lobster Sauce  
Spring Grilled Vegetable Rice Pilaf and Baby Vegetables

**Decedent Desserts**

An Abundant Selection of Easter Chocolate Filled Confections and Candies  
Cakes and Tarts, Viennese Table, Chocolate Covered Strawberries  
Assorted Chocolate Easter Eggs' filled with Assorted Berries & Mousses  
Julietta Truffle Cups filled with a Variety of Sweet Confections

**Adults \$32.95 Seniors (60 & older) \$28.95 Children (12 & younger) \$13.95**

Children 5 and younger FREE. Pricing is subject to 6% tax and 20% gratuity.

**For Reservations: 610-908-6079 or [sales@cpvalleyforge.com](mailto:sales@cpvalleyforge.com)**



**CROWNE PLAZA®**

PHILADELPHIA  
VALLEY FORGE

260 Mall Boulevard, King of Prussia, PA 19406  
[www.cpvalleyforge.com](http://www.cpvalleyforge.com)