



**CROWNE PLAZA®**  
VALLEY FORGE

*“Brigadier” Brunch*

*(Minimum of 50 guests)*

*Includes the Crowne Plaza’s craft roasted Valley Forge blend of 100% Colombian coffee including regular and decaffeinated and a selection of Tazo® regular and herbal teas along with a pre-set glass of fresh squeezed Florida orange juice*

- ✿ Selection of breakfast breads, danish, regular and filled croissants and an assortment of bagels garnished with fresh berries
- ✿ Spreads and accompaniments: fresh creamery butter, regular and flavored cream cheese and fruit preserves
- ✿ Our Chef’s seasonal fresh sliced melons, pineapple, grapes, tropical fruits and berries display
- ✿ Assortment of Wellness cereals served with both skim and 2% milk
- ✿ Farm fresh scrambled eggs served with chives and jack cheese on the side  
*\*Eggbeaters (available upon request)*
- ✿ Skillet fried breakfast potatoes
- ✿ Texas style french toast served with warm maple syrup and fresh creamery butter
- ✿ Choice of: tavern style ham, applewood smoked bacon, or sausage links  
*\*Turkey bacon and sausage may be substituted to any breakfast menu during planning*

*Pasta Station*

*(Presented in chafing dishes)*

**(Select one)**

Penne, Bowtie, Tri-Color Tortellini or Raviolletti

**(Select two)**

Tomato-Basil, Alfredo, Roasted Red Pepper Puree, Vodka Cream or Puttanesca Sauces

*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

*Entree*

**(Select one)**

- ✿ **Chester County Chicken** – Sautéed boneless breast of chicken served with a truffle-laced wild mushroom demi glace
- ✿ **Chicken Citron** – Sautéed boneless breast of chicken served with baby spinach and a lemon beurre blanc
- ✿ **Roasted Sirloin of Beef**  
*Slow oven-roasted choice sirloin of beef served with a brandied green peppercorn demi glace*
- ✿ **Paupiette of Flounder** – Fresh flounder fillet rolled with fresh spinach and cheese then broiled and served with a leek beurre blanc sauce
- ✿ **Sautéed North Atlantic Salmon Fillet** – Encrusted with dark and light sesame seeds, served with a ginger orange sauce
- ✿ **Vegetarian Lasagna** – Fresh garden vegetables including eggplant and zucchini layered with fresh cheeses and a tomato-basil sauce

**House Rolls, Butter, Chef’s Garden Fresh Vegetable and Starch Accompaniment included, plus an array of Cakes, Tortes and Miniature Pastries.**

**\$ 32 per guest**

**20% Service Charge and State Sales Tax will be added to all Menu Prices**

04/07

## *Light Fare Luncheons*

*(Maximum of 75 guests)*

*Light fare luncheons include our house made soup du jour, dessert item and the Crowne Plaza's craft roasted Valley Forge blend of 100% Colombian coffee including regular and decaffeinated and a selection of Tazo® regular and herbal teas.*

### *Wrap Sampler*

A combination of 1/2 tender smoked breast of turkey with havarti cheese, shredded lettuce and tomato with light honey mustard rolled in a flour tortilla  
**AND** 1/2 Italian wrap featuring cooked ham, salami and provolone cheese with a light mayo rolled in a spinach tortilla served with a house made seasonal salad and potato chips.

**\$18 per guest**

### *Grilled Chicken Caesar Salad*

This classic is served with tender grilled julienne strips of chicken\* served atop a caesar salad with fresh grated parmesan cheese and caesar dressing.  
House rolls and butter accompany this favorite.

**\$17 per guest**

**\*Can also be prepared Blackened, Mesquite or Herb Grilled**

### *Grilled Tuna Salad*

Fresh ahi tuna steak served with crisp green beans, shallots and grape tomatoes served atop field greens with a light balsamic dressing.  
House rolls and butter accompany this awesome meal.

**\$18 per guest**

### *Sesame Crusted Chicken*

Tender julienne strips of sesame crusted chicken served over cold angel hair pasta drizzled with a sweet and spicy dressing.  
House rolls and butter accompany this entree.

**\$17 per guest**