






CROWNE PLAZA®
VALLEY FORGE

Plated Dinner Specials

Served dinner selections include one choice from our appetizer and salad selections, bakery fresh rolls with butter, seasonal fresh vegetable and starch accompaniment, dessert and 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.

Appetizers (Select One)

-  **House Made Seasonal Soup** – Made fresh daily from the finest seasonal ingredients
-  **Array of Seasonal Fresh Melons, Berries, Grapes and Tropical Fruits** – Served on a plate with berry garnish
-  **Pasta Selection: Your choice of:** (select one) Penne, Bowtie, Tri-Color Tortellini or Raviolotti
Served with: (select one) Tomato-Basil, Alfredo, Roasted Red Pepper Puree, Vodka Cream or Puttanesca Sauces



Enhancements

Wild Mushroom and Smoked Salmon Martini
Julienne strips of smoked salmon topped with sautéed wild mushrooms and a caviar garnish
\$7 per guest


Chesapeake Style Crab Cake
Panko crusted, pan seared fresh jumbo lump crabmeat served with pepper confetti and a chipotle aioli
\$10 per guest

Jumbo Lump Crab Cocktail
Jumbo lump crabmeat served with house-made cocktail sauce and lemon garnish
\$10 per guest





Dinner Salads (Select One)


 **Crowne House Salad**
Assorted field greens served with candied walnuts, dried cranberries and crumbled goat cheese served with our 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 choice of tarragon vinaigrette, raspberry vinaigrette, ranch, bleu cheese, Italian or balsamic vinaigrette

 **Citron Salad**
Tender bibb lettuce topped with toasted shaved almonds and crumbled feta cheese, garnished with fresh orange slices and served with our toasted sesame vinaigrette

 **Iceberg Wedge**
Wedge of iceberg lettuce garnished with cucumber slices, julienne carrots and tomato served with bleu cheese dressing

 **Asian Salad**
Napa cabbage tossed with zesty Asian noodles topped with chow mein noodles and served with a chiffonade of radicchio with a sweet ginger dressing

Dinner Entrees

-  **Chester County Chicken**
Sautéed boneless breast of chicken served with a truffle laced wild mushroom demi glace
\$30 per guest
-  **Sesame Chicken**
Panko crusted boneless breast of chicken with dark and light sesame seeds, served with an Asian barbecue sauce
\$30 per guest
-  **Mediterranean Chicken**
Cilantro marinated boneless breast of chicken grilled and served with a citrus salsa (orange, grapefruit and blood orange)
\$30 per guest
-  **Almond Crusted Chicken**
Almond crusted boneless breast of chicken served with Asian apricot-ginger chutney
\$30 per guest
-  **Mardi Gras Chicken**
Boneless breast of chicken stuffed with andouille sausage, baby spinach and roasted red peppers served with a smoked tomato coulis
\$31 per guest
-  **Tilapia**
Farm raised tilapia fillet broiled in a lemon butter served with a tomato caper relish
\$32 per guest
-  **Grilled Mahi Mahi**
Fresh Hawaiian mahi mahi marinated with herbs and grilled over open flame then topped with a fresh mango salsa
\$34 per guest
-  **Sesame Encrusted Salmon**
Sautéed North Atlantic salmon fillet encrusted with a dark and light sesame seeds, served with a citrus vanilla bean sauce
\$33 per guest
-  **Broiled Hawaiian Butter Fish**
Dusted with a lemon pepper, served over baby spinach with leek beurre blanc
\$34 per guest
-  **Norwegian Wellington**
Pan seared North Atlantic salmon fillet wrapped in prosciutto with baby spinach, served with a leek beurre blanc
\$34 per guest
-  **Chesapeake Bay Crab Cakes**
Panko crusted, pan seared fresh jumbo lump crabmeat with white corn and cilantro, served with a lime chipotle sauce
\$37 per guest
-  **Vegetarian Wellington**
Grilled vegetables inside a light pastry crust with smoked red pepper coulis
\$30 per guest
-  **Roasted Prime Rib of Beef**
Slow roasted choice cut of beef served with herb au jus and a horseradish cream sauce
\$34 per guest
-  **New York Strip Steak**
Grilled choice sirloin strip steak served with a brandied mustard tarragon demi glace
\$39 per guest
-  **Filet Mignon**
Tender choice filet wrapped with applewood smoked bacon, served with a thyme reduction
\$40 per guest
-  **Twin Tournedos of Beef**
Twin tournedos of beef topped with finely sliced prosciutto, and baby spinach, served with a port wine goat cheese sauce
\$40 per guest



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Combination Entrees

 **Filet Mignon and Shrimp**

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

\$42 per guest

 **Chicken Lafayette**

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

\$39 per guest

 **Steak and Crab Cake**

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

\$44 per guest

 **Chicken and Salmon**

Herb grilled salmon fillet and grilled boneless breast of chicken served with a lemon butter caper sauce and tomato caper relish

\$38 per guest

 **Hawaiian Surf and Turf**

Pistachio encrusted Hawaiian butter fish served with garlic butter and tournedo of beef served with a brandied green peppercorn sauce

\$42 per guest



Dessert Selections

 **Opera Torte**

Layers of thin almond sponge cake soaked with espresso, filled with ganache and coffee butter cream, served on a painted plate

 **Classic Apple Tart**

Pastry shell filled with granny smith apples and fresh apple sauce baked and finished with an apricot glaze and served on a pistachio crème anglaise

 **Bourbon Pecan Tart**

Rich pecans blended with the mellow flavor of Kentucky bourbon topped with butter cream rosettes

 **Edelweiss Torte**

Almond dacquoise, raspberry coulis, white chocolate mousse, ladyfingers and a crunchy bottom

 **Lemon Tart**

Buttery shortbread crust filled with rich lemon curd finished with lemon glaze garnished with a duet of fruit coulis

 **Chocolate Imperial Torte**

Chocolate mousse, vanilla crème brulee, almond joconde with wood grain décor and vanilla sponge cake

 **Seasonal Fruit Tart**

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

 **Chocolate Cup with Mousse**

Marbled chocolate tulip cup filled with a rich chocolate mousse on berry coulis