



**CROWNE PLAZA®**  
VALLEY FORGE

## Valley Forge Dinner Buffet

(Minimum of 40 guests)

*Our Dinner Buffet includes 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*

### Green Salad\*

(Choice of one salad – Salads may be served or presented on buffet)



#### **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 and radicchio tossed with grape tomatoes, cucumber slices and shredded carrots

**Select Two Dressings:** Tarragon vinaigrette, raspberry vinaigrette, ranch, bleu cheese, Italian or balsamic vinaigrette

### Cold Salads

(Select two)

**Four Bean Salad** – Green beans, wax beans, kidney beans, chick peas and onions in a sweet and tangy dressing

**Thai Quinoa Salad** – Quinoa mixed with Asian vegetables tossed with a Thai dressing

**Pasta Salad** – Tri-colored rotelle mixed with garden vegetables and black olives in light vinaigrette dressing

**Red Potato Salad** – Red potatoes and fresh shredded carrots in a creamy fresh garlic and mayonnaise dressing

**Greek Orzo Salad** – Feta cheese, Kalamata olives, baby spinach and tomatoes with a roasted garlic vinaigrette

### Fresh Pasta Selection

(Select one)

Penne, Bowtie, Tri-Color Tortellini or Raviolotti

(Select two)

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

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

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# Valley Forge Dinner Buffet

(Continued)

## Entrées\*

(Select two)

### Meat Entrée

- ✿ **Roasted Sirloin of Beef**  
*Slow oven-roasted choice sirloin of beef served with a brandied green peppercorn demi glace*
- ✿ **London Broil**  
*Tender roasted beef thinly sliced and served with a wild mushroom and truffle laced demi glace*
- ✿ **Herb Rubbed Pork Loin**  
*Served with an Asian apricot-ginger chutney*
- ✿ **Raspberry Glazed Ham**  
*Lancaster County ham served with a pineapple salsa*
- ✿ **Roasted Choice Cut Prime Rib of Beef**  
*Served with herb au jus and horseradish cream sauce*  
(Please add \$3 per guest, plus an attendant fee of \$50)

### Poultry Entrée

- ✿ **Roasted Breast of Turkey**  
*Served with cornbread stuffing and giblet gravy*
- ✿ **Chester County Chicken**  
*Sautéed boneless breast of chicken served with a truffle-laced wild mushroom demi glace*
- ✿ **Monterey Chicken**  
*Boneless breast of chicken stuffed with sun dried tomatoes, baby spinach and Monterey jack cheese served with a chipotle tomato coulis*
- ✿ **Mediterranean Chicken**  
*Cilantro marinated boneless breast of chicken grilled and served with a citrus salsa (orange, grapefruit and blood orange)*
- ✿ **Kennett Square Chicken**  
*Boneless breast of chicken stuffed with roasted garlic, Kennett Square wild mushrooms and served with a veal-thyme reduction*
- ✿ **Chicken Lafayette**  
*Boneless breast of chicken topped with Maryland style crab mix and gulf shrimp served with a lobster essence*  
(Please add \$2 per guest)

### Seafood Entrée

- ✿ **Sesame Encrusted Salmon**  
*Sautéed North Atlantic salmon fillet encrusted with dark and light sesame seeds served with a citrus vanilla bean sauce*
- ✿ **Grilled Mahi Mahi**  
*Fresh Hawaiian mahi mahi marinated with herbs and grilled over open flame then topped with a fresh mango salsa*
- ✿ **Paupiette of Flounder**  
*Tender fillet of flounder stuffed with a Portabella mushroom and crab filling, served with a citrus beurre blanc*

## Dessert

**Chef's assortment of Cakes, Tortes and Miniature Pastries**

**\$36 per guest**

\*Add an additional Salad or another Entrée Selection for \$3 per guest

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04/07