



**CROWNE PLAZA®**  
VALLEY FORGE

*Hors d'oeuvres and Reception Items*  
*Display 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

\$ 4.75 per guest

**SEASONAL ASSORTMENT OF GARDEN VEGETABLES**

Served with Chef's assortment of house-made dips

\$ 3.75 per guest

**MARINATED GRILLED VEGETABLE DISPLAY**

Seasonal vegetables including zucchini, yellow squash, red and yellow peppers, eggplant and portabella mushrooms are marinated, grilled and served in an elaborate display

\$4.50 per guest

**SEASONAL FRESH FRUIT AND BERRY DISPLAY**

Our Chef's seasonal fresh sliced melons, pineapple, grapes, tropical fruits and berries display

\$4.75 per guest



*Reception Hors d'oeuvres*

(Priced per 50 pieces)

*Cold Selections*

✦ House made bruschetta with seasonal toppings	\$ 90
✦ Blackened tuna served on rice cracker with ginger aioli	\$ 95
✦ Smoked salmon on black bread with capers	\$ 95
✦ Antipasta skewer	\$100
✦ Hungarian smoked salmon croustade with chive cream	\$110
✦ Medallions of beef on top of roasted garlic croustade with horseradish cream	\$125
✦ Jumbo shrimp cocktail with blush cocktail sauce	\$175

*Hand Crafted Canapes:*

✦ Ahi tuna, seaweed salad on crostini	\$100
✦ Cherry tomato stuffed with pesto cream cheese	\$100
✦ Grilled vegetables on pita chip	\$100
✦ Prosciutto wrapped asparagus on crustini	\$125
✦ Beef mignon with cumin on plantain	\$125
✦ Black fig stuffed with bleu cheese pecan garnish	\$125
✦ Brie almond, poached pear in phyllo cup	\$125
✦ Cucumber cup with gazpacho vegetables	\$125
✦ Oriental chicken breast tartlett	\$150
✦ Shrimp on shiitake mushroom	\$150

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

04/07

# Reception Hors d'oeuvres

(Continued)

## Hot Selections

♣ Phyllo asparagus rolls	\$100	♣ Sonoran chicken purse	\$125
♣ Vegetable spring roll with sweet and sour sauce	\$100	♣ Scallops wrapped in bacon	\$125
♣ Coconut chicken tenders coated with a Malibu rum batter, served with a pommerey mustard and raspberry sauce	\$100	♣ Andouille sausage on croustade	\$125
♣ Spanikopita: Spinach and feta cheese wrapped in phyllo dough	\$100	♣ Miniature reuben puff served with pommerey mustard dip	\$125
♣ Artichoke and parmesan cheese puff pastry	\$100	♣ Steak and cheese quesadilla	\$125
♣ Mushroom vol u vent	\$100	♣ Salmon satay	\$125
♣ Coney Island Franks: Mini franks with sauerkraut and mustard dip	\$100	♣ Mascarpone tart	\$125
♣ Assorted Quiche: Bacon, broccoli, shrimp and spinach	\$100	♣ Teriyaki beef satay with Asian sauce	\$140
♣ Chicken Empanada	\$125	♣ Cozy shrimp	\$140
♣ Mushrooms stuffed with goat cheese, basil and sun dried tomatoes	\$100	♣ Coconut shrimp with a raspberry horseradish dip	\$140
♣ Pear and brie with almonds in purse	\$125	♣ Beef wellingtons with wasabi horseradish dip	\$140
♣ Thai chicken peanut skewer with a spicy peanut sauce	\$125	♣ Thai chicken and cashew spring roll	\$140
♣ Mushrooms stuffed with a crabmeat stuffing	\$125	♣ Lobster and shrimp spring rolls with a spicy sweet & sour sauce	\$150
♣ Tender sesame chicken skewers with an Asian barbecue sauce	\$125	♣ Skewered shrimp wrapped in bacon with a wasabi aioli	\$150
		♣ Shrimp chopsticks	\$150
		♣ Mini crab cakes with lime chipotle sauce	\$175

## Hors d'oeuvres Reception Package

Butler passed items are based on four (4) pieces per person

### Display Items

#### INTERNATIONAL CHEESE AND BERRY DISPLAY

Assortment of sliced heirloom, domestic and international cheeses served with an assortment of crackers and breadsticks, garnished with a seasonal array of grapes and berries

#### SEASONAL ASSORTMENT OF HOUSE CUT VEGETABLES

Served with Chef's assortment of house-made dips

Select 5 items from the list to be "Butler Served" to your guests:

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|--|--|
| ♣ House made bruschetta with seasonal toppings               | ♣ Coney Island Franks: Mini franks with sauerkraut and mustard dip |
| ♣ Blackened tuna served on rice cracker with ginger aioli    | ♣ Assorted Quiche: Bacon, broccoli, shrimp and spinach             |
| ♣ Smoked salmon on black bread with capers                   | ♣ Sweet potato puff with mustard maple dipping sauce               |
| ♣ Hungarian smoked salmon croustade with chive cream         | ♣ Mushrooms stuffed with goat cheese, basil and sun dried tomatoes |
| ♣ Medallions of beef on roasted garlic croustade with wasabi | ♣ Thai chicken peanut skewer with a spicy peanut sauce             |
| ♣ Phyllo asparagus rolls                                     | ♣ Mushrooms stuffed with a crabmeat stuffing                       |
| ♣ Vegetable spring roll with sweet and sour sauce            | ♣ Tender sesame chicken skewers with an Asian barbecue sauce       |
| ♣ Coconut chicken tenders coated with a Malibu rum batter    | ♣ Sonoran chicken purse  |
| ♣ Served with a pommerey mustard and raspberry sauce         | ♣ Scallops wrapped in bacon  |
| ♣ Spanikopita: Spinach and feta cheese wrapped in phyllo     | ♣ Miniature reuben puff served with pommerey mustard dip           |
| ♣ Spinach and artichoke tartlets                             | ♣ Teriyaki beef satay with Asian sauce                             |
| ♣ Mushroom vol u vent  |  |
| ♣ Chicken empanada   |  |
| ♣ Pear and brie with almonds in purse                        |  |

\$ 24per guest

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04/07