



CROWNE PLAZA®
VALLEY FORGE

Luncheon Buffets

Luncheons include 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

The Washington Buffet

(Minimum of 30 guests)

(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*



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



Entrées:

(Select two)



Roasted Sirloin of Beef

Slow oven-roasted choice sirloin of beef served with a brandied green peppercorn demi glaze



Panko Crusted Breast of Chicken

Skillet fried panko and sesame crusted boneless breast of chicken served with a gingered Asian barbecue sauce



North Atlantic Salmon

Pan seared North Atlantic salmon with baby spinach and yellow tomato nage



Monterey Chicken

Boneless breast of chicken stuffed with sun dried tomato, baby spinach and Monterey jack cheese, served with a chipotle tomato coulis



Chester County Chicken

Sautéed boneless breast of chicken served with a truffle laced wild mushroom demi glaze



Vegetarian Lasagna

Fresh garden vegetables including eggplant and zucchini layered with fresh cheeses and tomato-basil sauce

**Chef's garden fresh vegetable and starch accompaniment included*

**House rolls and butter included*

An array of Cakes, Tortes and Miniature Pastries

\$26 per guest

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

04/07

Luncheon Buffets

(Continued)

The Pickering Buffet

(Minimum of 30 guests)

Traditional Caesar Salad

Crisp hearts of romaine, herbed croutons and freshly grated parmesan cheese accent this timeless classic

(Select one accompaniment)

- Grilled julienne strips of chicken (blackened, mesquite or herb grilled available)
- Marinated grilled portabella mushrooms

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

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

Chef's Elegant Display of Thinly Sliced Luncheon Meats

Baked ham, smoked breast of turkey, roast beef, genoa salami
presented with sliced swiss, provolone and American cheeses

Assortment of fresh baked rolls and breads

An array of condiments consisting of:

Leaf lettuce, tomato, kosher pickles, sliced red onions, sweet peppers, and mayonnaise and honey mustard

House-made tuna salad

Dessert

(Select one)

Build your own Ice Cream Sundae

Vanilla bean and chocolate ice cream served with a variety of toppings including:
Gummy bears, Oreo® cookie pieces, jimmies, chocolate chips, peanuts, cherries,
whipped and hot fudge toppings with brownies

or

Warm Bread Pudding with Vanilla Bean Sauce

or

Assorted Cakes and Pies

\$22 per guest

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

04/07



CROWNE PLAZA®
VALLEY FORGE

Luncheon Buffets
(Continued)

The Philadelphia Freedom Buffet
(Minimum of 30 guests)

☞ **Soups** ☞

(Select one)

House-Made Minestrone Soup
or
Vegetable Beef Soup

☞ **Traditional Caesar Salad** ☞

Crisp hearts of romaine, herbed croutons and freshly grated parmesan cheese accent this timeless classic

(Select one accompaniment)

- Grilled julienne strips of chicken (blackened, mesquite or herb grilled available)
- Marinated grilled portabella mushrooms

☞ **Select Two of the Following** ☞

The Famous Philly Cheese Steak

Build your own beef or chicken cheese steak complete with Philly steak rolls accompanied by grilled onions and peppers on the side with melted cheddar cheese.

South Philly's Own Traditional Hoagie

Italian style or smoked turkey breast available with appropriate condiments

Calzone

Thinly sliced ham, Genoa salami and provolone cheese baked until golden brown and served with a marinara dipping sauce

Pasta Salad

Tri-colored rotelle mixed with garden vegetables and black olives in light vinaigrette dressing

☞ **Dessert** ☞

Tasty Kakes® and Assorted Frozen Novelties

Assorted flavor Tasty Kakes® and an assortment of frozen novelty items including: Snickers® Bars, Twin Pops and Nutty Buddys®...to name a few

\$24 per guest

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

04/07

Luncheon Buffets

(Continued)

The Von Steuben Buffet

(Available for groups of less than 50 guests)

☞ Soup/Salad ☞

(Select one)

Chef's House-Made Seasonal Soup

or

The Crowne Salad

Assorted field greens served with candied walnuts, dried cranberries and apricots with crumbled goat cheese served with the Crowne's own house-made raspberry vinaigrette

Traditional Caesar Salad

Crisp hearts of romaine, herbed croutons and freshly grated parmesan cheese accent this timeless classic

(Select one accompaniment)

- Grilled julienne strips of chicken (blackened, mesquite or herb grilled available)
- Marinated grilled portabella mushrooms

☞ Accompaniments ☞

(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

☞ Select Your Favorite Wraps ☞

(Select two)

Tender Smoked Breast of Turkey – Served with havarti cheese, shredded lettuce and tomato with light honey mustard rolled in a flour tortilla

Vegetarian – Served with roasted vegetables, romaine lettuce and a balsamic dressing

House-Made Country Chicken Salad – Served with spring mix

Italian – Ham, salami, provolone, oil, vinegar, and Italian seasonings served with chopped iceberg lettuce and roasted peppers

House-Made Tuna Salad – Served with crisp romaine hearts

☞ Dessert ☞

Tasty Kakes® and Assorted Frozen Novelties

Assorted flavor Tasty Kakes® and an assortment of frozen novelty items including: Snickers® Bars, Twin Pops and Nutty Buddys®...to name a few

\$24 per guest

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

04/07



CROWNE PLAZA®
V A L L E Y F O R G E

Luncheon Buffets
 (Continued)

Tuscany Buffet
 (Minimum of 30 guests)

Italian Wedding Soup

Traditional Caesar Salad

Crisp hearts of romaine, herbed croutons and freshly grated parmesan cheese accent this timeless classic

(Select one accompaniment)

- Grilled julienne strips of chicken (blackened, mesquite or herb grilled available)
- Marinated grilled portabella mushrooms

Fresh Beefsteak Tomato and Mozzarella Salad

Pizza

(Choice of three single topping pizzas)

Plain Cheese
Pepperoni
Sausage
Mushroom

Peppers
Black Olive
Pineapple
Bacon

White (garlic, oil, tomato and mozzarella cheese)
Vegetarian (fresh veggies and mozzarella cheese)

\$.50 per person for additional toppings.

Pasta Selection

(Select one)

Stuffed Shells with Tomato-Basil Sauce
Vegetarian or Meat Lasagna
Baked Ziti
Tortellini Alfredo

Hoagie Selection

(Select one)

Italian style or smoked turkey breast available with appropriate condiments

Dessert

Creamy Tiramisu

\$24 per guest

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

04/07

Luncheon Buffets

(Continued)

Southwestern Buffet

(Minimum of 30 guests)

Tortilla Soup

Made with whole corn tortillas and plum tomatoes

Southwestern Caesar Salad

Crisp hearts of romaine served with fried tortilla strips tossed in a chipotle caesar dressing

Grilled Vegetable Salad

Fire roasted zucchini, red & green peppers, yellow squash, onions and mushrooms brushed with a balsamic vinaigrette

Southwestern Station

(Select one)

Fajita Station

(Select two of the following)

Seasoned Chicken, Beef or Portabella Mushroom

Grilled and served with skillet-grilled onions and peppers including flour tortillas, sour cream, lettuce and pico de gallo

Taco Station

(Select two of the following)

Seasoned Turkey, Beef or Chicken

Served with hard and soft shell tortillas plus all the accompaniments including guacamole

Traditional Black Beans and Spanish Rice

Tri-Color Chips and Salsa

Dessert

Fried Cheesecake

Rich, smooth cheesecake rolled in a flaky tortilla with cinnamon sugar then deep fried and served with Häagen-Dazs® dulce de leche ice cream

\$24 per guest

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

04/07