





CROWNE PLAZA®
VALLEY FORGE

Plated Luncheon Selections

Served luncheon selections include a choice of one of our appetizers listed below, 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

Appetizer Enhancement

*Chef Spaulding's signature Maryland crab and wild mushroom bisque
\$1 per guest additional charge*

-  **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
-  **Crowne House 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 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



Enhancements

Fresh North Atlantic Salmon

Poached in shallots and lemon served chilled over mesclun greens with a cucumber yogurt dill sauce

\$7 per guest

Trio of Crab and Lobster Ravioli

Tri-colored ravioli filled with a delicious steamed lobster and crab mousse served with a saffron cream sauce

\$9 per guest

Chesapeake Style Crab Cake

Panko crusted, pan seared fresh jumbo lump crabmeat, pepper confetti served with a chipotle aioli

\$10 per guest

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

04/07

Luncheon Entrees

- ✿ **Roasted Sirloin of Beef**
Slow oven-roasted choice sirloin of beef served with a brandied green peppercorn demi glace
\$24 per guest
- ✿ **Roasted Prime Rib of Beef**
Oven roasted choice cut of beef served with herb au jus and a horseradish cream sauce
\$25 per guest
- ✿ **Chicken Citron**
Sautéed boneless breast of chicken served on a bed of baby spinach with a lemon beurre blanc sauce
\$22 per guest
- ✿ **Chicken Saltimbocca**
Sautéed boneless breast of chicken topped with prosciutto, baby spinach and provolone, served with a sage enhanced demi glace
\$23 per guest
- ✿ **Sesame Chicken**
Panko crusted boneless breast of chicken with dark and light sesame seeds, served with an Asian barbecue sauce
\$22 per guest
- ✿ **Chester County Chicken**
Sautéed boneless breast of chicken served with a truffle laced wild mushroom demi glace
\$22 per guest
- ✿ **Monterey Chicken**
Boneless breast of chicken stuffed with sun dried tomato, baby spinach and monterey jack cheese, served with a chipotle tomato coulis
\$23 per guest
- ✿ **Maryland Chicken**
Boneless breast of chicken topped with asparagus and fresh Maryland crabmeat served with a red bell pepper beurre blanc
\$24 per guest
- ✿ **Sesame Crusted Salmon**
Sautéed North Atlantic salmon fillet encrusted with dark and light sesame seeds, served with a citrus vanilla bean sauce
\$23 per guest
- ✿ **Broiled Hawaiian Butterfish**
Served with a lime cilantro butter
\$23 per guest
- ✿ **Norwegian Wellington**
Pan seared North Atlantic salmon fillet wrapped in prosciutto with baby spinach, served with a leek beurre blanc
\$24 per guest



Luncheon Desserts

- ✿ **Raspberry Almond Tart**
Butter cookie tart shell covered with a thin layer of seedless raspberry jam, then filled with frangipan almond filling, topped with more raspberry jam and finished with a white chocolate swirled glaze
- ✿ **Chocolate Decadence Cake**
Chocolate fudge cake, jazzed up with raspberry preserves, chocolate mousse, coffee liqueur, and iced with chocolate glaze
- ✿ **Cabernet Pear Tart**
Butter cookie tart shell filled with a rich, creamy almond pastry cream, then topped with pears and covered with a cabernet wine jelly glaze
- ✿ **N.Y. Style Cheesecake**
Rich cream cheese on a sponge cake base flavored with amaretto and finished with a sweet sour cream topping
- ✿ **Chocolate Cup with Mousse**
Marbled chocolate tulip cup filled with a rich chocolate mousse on a berry coulis
- ✿ **Apple Walnut Tart**
Granny Smith apples in an old fashioned flaky pie shell