



**CROWNE PLAZA®**  
PHILADELPHIA - VALLEY FORGE



## *Brunch and Breakfast Menu*

A new beginning starts with a good breakfast or brunch! Our wedding coordinators will help customize a special menu and our staff will handle all of the details as you gather with family and friends before leaving on your honeymoon.

### *Award-Winning*

Torchbearer Hotel: recognized for consistent quality standards and superior service excellence.

### *Stylish & Impressive*

Over 24,000 square feet of flexible event space, including a dedicated IACC approved conference center.

### *Experienced Staff*

Our catering sales professionals will guide you through all aspects of planning the perfect event.

260 Mall Blvd | King of Prussia, PA 19406  
610-265-7500 | [www.cpvalleyforge.com](http://www.cpvalleyforge.com)



## "BRIGADIER" BRUNCH

\$36 per guest

50 guest minimum

*The "Brigadier" Brunch includes our 100% Colombian coffee regular, decaffeinated, a selection of regular and herbal teas, assorted bottled juices and sodas, Chef's garden fresh vegetable, starch, house rolls with butter along with a scrumptious array of cakes and tortes.*

Scrambled eggs served with chives and jack cheese (*eggbeaters available upon request*)

Skillet-fried potatoes

Challah French toast served with warm maple syrup and fresh creamery butter

Choice of (*select one*): ham, bacon or sausage links

*\*Turkey sausage and bacon available upon request*

Selection of breakfast breads, muffins, danish in addition to an assortment of bagels, served with fresh creamery butter, regular and flavored cream cheese and fruit preserves

Seasonal fresh sliced fruit including items such as melons, pineapple, grapes and seasonal berries

Assortment of cereals served with both skim and 2% milk, yogurt with granola, raisins and dried cranberries

## CHOICE OF TWO STATIONS

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**Pasta Station** (*Choice of one pasta and two sauces*)

- **Pasta:** Penne, bowtie, tri-color tortellini, fusilli, gemelli or ravioletti
- **Sauce:** Tomato basil, alfredo, roasted red pepper puree, vodka cream, shiitake tomato ragout, white clam sauce, lemon parmesan sauce or mushroom carbonara

**Carving Station** (*Choice of one*)

- **Tender Top Round** - served with wild mushroom demi-glace
- **Tavern Ham** - served with pineapple chutney
- **Boneless Breast of Turkey** - served with giblet gravy

**Smoked Fish Display Station**

Tender Norwegian smoked salmon and whitefish salads served with capers, tomatoes, diced red onions, hardboiled eggs presented with an assortment of bagels served with fresh creamery butter and cream cheese

## CHOICE OF ONE ENTREE

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- **Hunter Grilled Chicken** - Boneless breast of chicken grilled and served with a sun-dried tomato and mushroom sauce
- **Chicken Citron** - Sautéed boneless breast of chicken served with baby spinach and a lemon beurre blanc
- **Grilled Sirloin of Beef** - served with a brandied green peppercorn demi-glace
- **Paupiette of Flounder** - Fresh flounder fillet rolled with fresh spinach and cheese then broiled served with a leek beurre blanc sauce
- **Sautéed North Atlantic Salmon Fillet** - served with a citrus beurre blanc
- **Vegetarian Lasagna** - Fresh garden vegetables including eggplant and zucchini layered with cheese and tomato basil sauce



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**MORNING BREAKS  
& BREAKFAST  
OPTIONS**

*All morning breaks  
are offered a  
maximum of two hours*

*Rise and shine – it is time to start your day! Enjoy a morning breakfast break to get your day started right. All the below breakfast breaks include assorted bottled juices, 100% Colombian coffee including regular, decaffeinated and a selection of regular and herbal teas.*

**Continental Breakfast**

**\$12 per guest**

Selection of breakfast breads rotated on our weekly cycle menus to provide the most varied of items including such items as biscotti, muffins and danish, in addition to an assortment of bagels served with fresh creamery butter, peanut butter, regular and flavored cream cheese and fruit preserves

**Executive Continental Breakfast**

**\$14 per guest**

Selection of breakfast breads rotated on our weekly cycle menus to provide the most varied of items such as scones, muffins and danish in addition to an assortment of bagels served with fresh creamery butter, peanut butter, regular and flavored cream cheese and fruit preserves. Yogurt with granola, raisins, and dried cranberries. Seasonal fresh sliced fruit display including melons, pineapple, grapes and seasonal berries

**Healthy Start**

**\$13 per guest**

Selection of assorted muffins including bran and breakfast loaves, hot oatmeal and yogurt served with granola, raisins and dried cranberries. Assorted cereals served with 2% and skim milk, seasonal fresh sliced fruit display including melons, pineapple, grapes and seasonal berries

**Mid-Morning Beverages**

**\$8 per guest**

We provide 100% Colombian coffee including regular, decaffeinated and a selection of regular and herbal teas. Additionally, a selection of assorted bottled Coke® products and bottled water will be provided

**MORNING BREAKFAST ENHANCEMENTS**

|   |                      |
|---|----------------------|
| Sausage, egg and cheese breakfast burritos                | <b>\$4 per guest</b> |
| Egg, sausage and cheese bagel sandwich                    | <b>\$4 per guest</b> |
| Egg and sausage breakfast biscuits                        | <b>\$5 per guest</b> |
| Egg, bacon and cheese on croissant                        | <b>\$5 per guest</b> |
| Scrambled eggs served with jack cheese and chives on side | <b>\$4 per guest</b> |
| Cheese blintzes with fruit topping                        | <b>\$4 per guest</b> |
| Basket of whole fresh seasonal fruit                      | <b>\$4 per guest</b> |
| Assorted breakfast bars                                   | <b>\$2 per guest</b> |
| Cold cereal and yogurt station                            | <b>\$6 per guest</b> |
| Seasonal fresh sliced fruit display                       | <b>\$5 per guest</b> |
| Hot cereal station  | <b>\$4 per guest</b> |

**SERVED  
BREAKFAST  
OPTIONS**

*\$15 - \$18 per guest*

*Wake up to a glorious morning with a fabulous breakfast served by our professional wait staff. All served plated breakfast options include a pre-set glass of fresh squeezed Florida orange juice and a basket of fresh breakfast breads served with butter and fruit preserves, along with our 100% Colombian coffee including regular, decaffeinated and a selection of regular and herbal teas.*

**Classic Country Breakfast**

**\$15 per guest**

- Scrambled eggs with skillet-fried breakfast potatoes
- Choice of (*select one*): ham, bacon or sausage links
  - \*Turkey sausage and bacon available upon request

**French Toast**

**\$16 per guest**

- Challah-bread French toast served with warm maple syrup and fresh creamery butter
- Choice of (*Select one*): ham, bacon or sausage links
  - \*Turkey sausage and bacon available upon request

**The Lumberjack**

**\$17 per guest**

- Scrambled eggs with skillet-fried breakfast potatoes, Challah-Bread French toast served with warm maple syrup and fresh creamery butter
- Choice of (*Select one*): ham, bacon or sausage links
  - \*Turkey sausage and bacon available upon request

**Eggs Benedict**

**\$17 per guest**

(Maximum of 100 guests)

- Classic eggs benedict served with a hollandaise sauce and skillet-fried breakfast potatoes
- Choice of (*Select one*): ham, bacon or sausage links
  - \*Turkey sausage and bacon available upon request

**Breakfast Quiche**

**\$15 per guest**

- Deep dish quiche: spinach, eggs and cheese with skillet-fried breakfast potatoes
- Choice of (*Select one*): ham, bacon or sausage links
  - \*Turkey sausage and bacon available upon request

**Steak and Eggs**

**\$18 per guest**

- Tender 4 ounce filet served with scrambled eggs and skillet-fried breakfast potatoes
- Choice of (*Select one*): ham, bacon or sausage links
  - \*Turkey sausage and bacon available upon request

## BREAKFAST BUFFET OPTIONS

30 guest minimum

*Indulge in the culinary creations and enjoy one of our impressive breakfast buffets. All breakfast buffets include assorted juices along with our 100% Colombian coffee including regular, decaffeinated and a selection of regular and herbal teas.*

### THE LIBERTY BUFFET

**\$22 per guest**

Scrambled eggs, skillet-fried breakfast potatoes, Challah-Bread French toast served with warm maple syrup and fresh creamery butter

- Choice of (*Select one*): ham, bacon or sausage links
- \*Turkey sausage and bacon available upon request

A selection of breakfast breads, muffins, danish, and bagels; served with fresh creamery butter, peanut butter and an assortment of cream cheese and fruit preserves. Seasonal fresh sliced fruit including melons, pineapple, grapes and seasonal berries. Assortment of cereals served with both skim and 2% milk. Yogurt with granola, raisins, and dried cranberries

### THE CROWNE BUFFET

**\$19 per guest**  
*(\$75 Attendant Fee)*

Scrambled eggs with skillet-fried breakfast potatoes

- Choice of (*Select one*): ham, bacon or sausage links
- \*Turkey sausage and bacon available upon request

A selection of bagels; served with fresh creamery butter, peanut butter and an assortment of cream cheese and fruit preserves. Hot oatmeal with brown sugar, raisins and dried cranberries. Seasonal fresh sliced fruit including melons, pineapple, grapes and seasonal berries

An assortment of breakfast bars and cereals served with both skim and 2% milk along with a Smoothie Station: enjoy seasonal fresh berries and yogurt blended together by one of our attentive staff members into a healthy and refreshing beverage

### BREAKFAST BUFFET ENHANCEMENT (*Select one*)

#### Omelette Station

**\$7 per guest**

Our culinary staff prepares made-to-order omelettes featuring: diced ham, mushrooms, diced green and red peppers, onions, tomatoes, black olives, shredded jack cheese and bacon

#### Waffle Station

**\$5 per guest**  
*(\$75 Attendant Fee)*

Our culinary staff prepares made-to-order waffles featuring plain and seasonal waffles served with seasonal berries, maple syrup, fresh creamery butter and whipped toppings

#### Smoked Fish Display

**\$9 per guest**

Tender Norwegian smoked salmon and whitefish salads served with capers, tomatoes, diced red onions and hardboiled eggs presented with an assortment of bagels served with fresh creamery butter and cream cheese

#### Mimosa and/or Bloody Mary Station

**\$50 per gallon**