



CROWNE PLAZA®
PHILADELPHIA - VALLEY FORGE



Rehearsal Dinners

From formal to casual, small or large, our Executive Chef will customize menus to meet your particular liking. Our wedding coordinators will work with you to create the perfect setting, while our talented culinary team and attentive wait staff skillfully exceed your every expectation.

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

Celebrate – Enjoy a festive gathering with a variety of reception options. Our catering professionals will guide you through all aspects of planning the perfect reception. Pairing exquisite cuisine from our talented culinary experts with attentive service from our banquet staff, we are sure to exceed your expectations while providing a lasting impression for you and your guests.

International and Domestic Cheese and Berry Display	\$4.95 per guest
Assortment of sliced domestic and international cheeses served with an assortment of crackers and breadsticks, garnished with a seasonal array of grapes and berries	
Seasonal Assortment of Garden Vegetables	\$3.95 per guest
Served with vegetable dill, sun-dried tomato and smoky ranch dips	
Marinated Grilled Vegetable Display	\$4.50 per guest
Seasonal vegetables including zucchini, yellow squash, red and yellow peppers and eggplant, along with portabello mushrooms; all are marinated, grilled and served in an elaborate display	
Seasonal Fresh Fruit and Berry Display	\$4.95 per guest
Our chef's seasonal fresh sliced melons, pineapple, grapes and berries display	
Mediterranean Display	\$14 per guest
Hummus with pita chips, sliced cappicola, prosciutto, pepperoni, Genoa salami, assorted cheeses to include mozzarella, provolone, assorted olives, grilled eggplant, peppers and marinated artichokes	

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
• Hungarian smoked salmon croustade with chive cream	\$110
• Ahi Tuna and seaweed salad on crustini	\$100
• Grilled vegetables on pita chip	\$100
• Medallions of beef on top of roasted garlic croustade with horseradish cream	\$125
• Jumbo shrimp cocktail with blush cocktail sauce	\$175

Hot Selections

• Vegetable spring roll with sweet and sour sauce	\$100
• Artichoke hearts, aged parmesan with garlic and a blend of spices on filo triangle	\$100
• Coconut chicken tenders coated with a Malibu® rum batter	\$100
• Spanikopita: spinach and feta cheese wrapped in phyllo dough	\$100
• Pot Pie: chicken in marsala sauce with portabella mushrooms in puff pastry	\$100
• Chocolate hazelnut banana in puff pastry	\$100
• Mushroom profiteroles - fresh mushrooms and seasoning in a capped pastry shell	\$100
• Coney Island franks: mini franks with sauerkraut and mustard dip	\$100
• Mushrooms stuffed with goat cheese, basil and sun dried tomatoes	\$100
• Assorted quiche: bacon, broccoli, shrimp and spinach	\$100
• Fig, goat cheese and bacon with balsamic marinade on flatbread	\$125
• Grilled eggplant, olive and cheese blend on focaccia	\$125
• Pear and brie with almonds in purse	\$125
• Thai chicken peanut skewer with a spicy peanut sauce	\$125
• Mushrooms stuffed with a crabmeat stuffing	\$125
• Tender sesame chicken skewers with an Asian barbecue sauce	\$125
• Mushroom, leeks, bacon with an Italian cheese blend on mini focaccia flatbread	\$125
• Sonoran chicken purse	\$125
• Scallops wrapped in bacon	\$125
• Miniature reuben puff served with pommery mustard dip	\$125
• Steak and cheese quesadilla	\$125
• Teriyaki beef satay with Asian sauce	\$140

COCKTAIL RECEPTIONS

• Coconut shrimp with a raspberry horseradish dip	\$140
• Beef wellingtons with wasabi horseradish dip	\$140
• Thai chicken and cashew spring roll	\$140
• Vegetable empanada	\$150
• Lobster and shrimp spring rolls with a spicy sweet & sour sauce	\$150
• Skewered shrimp wrapped in bacon with a wasabi aioli	\$150
• Mini crabcakes with lime chipotle sauce	\$175

Continued

HORS D'OEUVRES RECEPTION PACKAGE

*Includes 5 butler-served
items and two displays*

\$24 per guest

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

Seasonal Assortment of Garden Vegetables

Served with vegetable dill, sun-dried tomato and smoky ranch dips

Marinated Grilled Vegetable Display

Seasonal vegetables including zucchini, yellow squash, red and yellow peppers and eggplant, along with portabello mushrooms; all are marinated, grilled and served in an elaborate display

Seasonal Fresh Fruit and Berry Display

Our chef's seasonal fresh sliced melons, pineapple, grapes and berries display

BUTLER-SERVED ITEMS *(Select five) (Based on four pieces per person)*

- House-made bruschetta with seasonal toppings
- Blackened tuna served on rice cracker with ginger aioli
- Smoked salmon on black bread with capers
- Hungarian smoked salmon croustade with chive cream
- Medallions of beef on top of roasted garlic croustade with wasabi
- Phyllo asparagus rolls
- Vegetable spring roll with sweet and sour sauce
- Coconut chicken tenders coated with a Malibu® rum batter served with a Pommery Mustard and Raspberry sauce
- Spanikopita: spinach and feta cheese wrapped in phyllo dough
- Spinach and artichoke tartlets
- Mushroom profiteroles - fresh mushrooms and seasoning in a capped pastry shell
- Pear and brie with almonds in purse
- Coney Island franks: mini franks with sauerkraut with mustard dip
- Assorted quiche: bacon, broccoli, shrimp and spinach
- Sweet potato puff with mustard maple dipping sauce
- Mushrooms stuffed with goat cheese, basil and sun-dried tomatoes
- Thai chicken peanut skewer with a spicy peanut sauce
- Mushrooms stuffed with a crabmeat stuffing
- Tender sesame chicken skewers with an Asian barbecue sauce
- Sonoran chicken purse
- Scallops wrapped in bacon
- Miniature reuben puff served with pommery mustard dip
- Teriyaki beef satay with Asian sauce

SERVED DINNER OPTIONS

Served dinner selections include one choice from our appetizer/ salad selections, bakery fresh rolls with butter, seasonal fresh vegetable and starch accompaniment, dessert and our 100% Colombian coffee; regular, decaffeinated and a selection of regular and herbal teas and assorted sodas

APPETIZER or SALAD *(Select one)*

House-Made Seasonal Soup

Array of Seasonal Fresh Fruit Cocktail - including melons, berries, grapes and tropical fruits

Pasta Appetizer *(Select one pasta with one sauce)*

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

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

Fresh Garden Salad

Mixture of romaine hearts and radicchio mixed with grape tomatoes, cucumber slices and shredded carrots served with a Dijon vinaigrette

Citron Salad

Tender bibb lettuce topped with toasted shaved almonds and crumbled feta cheese garnished with fresh orange slices and served with our house-made sesame honey vinaigrette

Iceberg Wedge

Wedge of iceberg lettuce garnished with cucumber slices, julienne carrots and tomato served with bleu cheese dressing

Spinach Salad

Baby spinach topped with bacon, chopped egg and tomatoes served with a creamy dressing

DINNER ENTREES *(Select one)*

Island Chicken

\$32 per guest

Cilantro marinated grilled boneless breast of chicken served with a mango salsa

Chicken Calvados

\$32 per guest

Panko crusted boneless breast of chicken served with an apple, brandy sauce

Orange Chicken

\$32 per guest

Grilled boneless breast of chicken served with a tamarind orange glaze

Walnut-Crusted Chicken

\$32 per guest

Walnut-crusted boneless breast of chicken served with a pomegranate sauce

Cognac Chicken

\$33 per guest

Boneless breast of chicken stuffed with a cognac apple stuffing cider demi-glace

Flounder Florentine

\$32 per guest

Flounder fillet rolled with spinach and cheese served with citrus beurre blanc

Broiled Grouper

\$34 per guest

Lightly seasoned with lemon & Chablis finished with a wild mushroom beurre blanc sauce

Sesame Encrusted Salmon

\$34 per guest

Sautéed North Atlantic salmon fillet encrusted with a duet of sesame seeds served with a ginger orange sauce

SERVED DINNER OPTIONS

Continued

Hawaiian Butter Fish	\$34 per guest
Broiled Hawaiian butter fish served over baby spinach with a coconut Thai sauce	
Tuscany Salmon	\$34 per guest
Sun-dried tomato crusted North Atlantic salmon fillet served with a parmesan basil cream sauce	
Chesapeake Bay Crab Cake	\$38 per guest
Panko-crusted pan-seared jumbo lump crabmeat with white corn and cilantro served with a lime chipotle sauce	
Portabella Mushrooms	\$30 per guest
Portabella mushrooms stuffed with goat cheese and spinach	
Roasted Prime Rib of Beef	\$35 per guest
Slow roasted choice cut beef served with herb au jus and a horseradish cream sauce	
New York Strip Steak	\$39 per guest
Grilled choice sirloin strip steak served with a brandy mustard tarragon demi-glace	
Filet Mignon	\$40 per guest
Tender choice filet wrapped with maple bacon served with a thyme reduction	

COMBINATION ENTREES

Filet Mignon and Shrimp	\$44 per guest
Grilled petite filet and jumbo shrimp served with a red wine reduction & roasted red pepper essence	
Steak and Crab Cake	\$45 per guest
Sliced tenderloin of beef and our signature lump crab cake served with a wild mushroom demi-glace and lime chipotle sauce	
Chicken Lafayette	\$40 per guest
Boneless breast of chicken topped with Maryland style crab mix and gulf shrimp served with a lobster essence	
Chicken and Salmon	\$39 per guest
Herb-grilled salmon and grilled boneless breast of chicken served with a ginger beurre blanc	
Hawaiian Surf and Turf	\$44 per guest
Pistachio encrusted Hawaiian butter fish served with garlic butter and tournedos of beef served with a brandied green peppercorn sauce	

DESSERT *(Select one)*

Opera Torte
Layers of thin almond sponge cake soaked with espresso, filled with ganache and coffee butter cream
White Chocolate Decadence Cake
Four thin layers of vanilla cake filled with white chocolate mousse and raspberry preserves iced in vanilla butter cream, surrounded with white chocolate
Seasonal Fruit Tart
A delicate array of seasonal fruit atop chantilly custard filling with crumbled nuts garnishing the edge of this classic dessert served with a raspberry coulis
Classic Apple Tart
Pastry shell filled with Granny Smith apples and fresh applesauce baked and finished with an apricot glaze and served on a pistachio crème anglaise
Jamaican Strawberry Torte
Vanilla and chocolate layer cake with a hint of Jamaican rum, filled with strawberry mousse and ganache, iced in vanilla whipped cream and topped with chocolate pieces
Chocolate Zanzibar Torte
Three layers of rich fudge cake, laced in cappuccino, filled with layers of chocolate and white chocolate mousse, finished in whipped French ganache, with two-tone chocolate accents.

DINNER BUFFET OPTIONS

40 guest minimum

*Please add \$3 per guest
for an additional salad
and \$4 per guest for an
additional entrée selection.*

Our dinner buffet includes bakery fresh rolls with butter, seasonal fresh vegetable and starch accompaniment, dessert and our 100% Colombian coffee including regular, decaffeinated and a selection of regular and herbal teas and assorted sodas

VALLEY FORGE DINNER BUFFET

\$37 per guest

Fresh Garden Salad *(Select one)*

- **Crowne House Salad** - Assorted field greens served with candied walnuts and dried cranberries with crumbled goat cheese served with the Crowne's own house-made raspberry vinaigrette
- **Traditional Caesar Salad** - Crisp hearts of romaine, herbed croutons with freshly grated parmesan cheese
- **Chef's Selection Garden Salad** - Mixture of romaine hearts and radicchio with grape tomatoes, cucumber slices and shredded carrots with a Dijon vinaigrette

PASTA SELECTION *(Select one pasta with one sauce)*

Pasta: Penne, bowtie or 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

DINNER ENTRÉE *(Select two)*

- **Sirloin of Beef** - Slow roasted choice sirloin of beef served with caramelized shallots and burgundy essence
- **London Broil** - Tender roasted beef thinly sliced and served with a cherry infused barbecue sauce
- **Herb Rubbed Pork Loin** - Served with a seasonal fruit salsa
- **Prime Rib Carving Station** - Roasted choice cut prime rib of beef served with herb au jus and horseradish cream sauce with silver dollar rolls *Additional \$3 per guest (\$75 attendant fee also required)*
- **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
- **Chicken Pommery** - Boneless breast of chicken panko-encrusted served with a pommery mustard sauce
- **Stuffed Chicken** - Chicken Breast stuffed with wild rice and mushrooms served with a lemon thyme reduction
- **Mediterranean Chicken** - Cilantro marinated boneless breast of chicken grilled and served with a citrus salsa
- **Island Chicken** - Cilantro marinated grilled breast of chicken served with a mango salsa
- **Chicken Lafayette** - Boneless breast of chicken topped with Maryland style crab and gulf shrimp mix then topped with shrimp and lobster essence *(Additional \$2 per guest)*
- **Sesame-Encrusted Salmon** - Sautéed North Atlantic salmon fillet encrusted with a duet of sesame seeds served with a ginger orange sauce
- **Grilled Mahi Mahi** - Fresh Hawaiian mahi mahi marinated with herbs and grilled over open flame then topped with avocado and shrimp
- **Paupiette of Flounder** - Tender fillet of flounder stuffed with spinach and crab served with a citrus beurre blanc

Dessert - Chef's assortment of cakes and tortes

SPECIALTY RECEPTION STATIONS

PASTA STATION Sautéed to Order *(Select two pastas with two sauces)**

\$10 per guest

- **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; served with garlic breadsticks
- **Ingredients:** Diced green and red peppers, bacon, mushrooms, black olives, sun-dried tomatoes, chicken

CROWNE PLAZA RAW BAR

\$19 per guest

Fresh assortment of seafood including jumbo gulf shrimp, crab claws and sushi presented on an ice carving with cocktail sauce

CARVING STATION*

- **Prime Rib** - Roasted prime rib of beef served with herb au jus and a horseradish cream sauce with silver dollar rolls **\$15 per guest**
- **Tenderloin of Beef** - Tenderloin of beef rolled in black pepper and thinly sliced served with a wild mushroom and truffle laced demi-glace and silver dollar rolls **\$19 per guest**
- **Turkey Breast** - All white meat breast of turkey slow roasted to perfection served with traditional turkey gravy and silver dollar rolls **\$11 per guest**
- **French Carved Ham** - Raspberry glazed whole ham served with a ginger pineapple salsa and silver dollar rolls **\$11 per guest**
- **Stuffed Loin of Pork** - Pork loin stuffed with dried royal apricots and herb stuffing oven roasted and served with an apple cider au jus and silver dollar rolls **\$12 per guest**

STIR FRY STATION Sautéed to Order*

\$12 per guest

- **Chicken, Beef or Shrimp** - Sautéed with soy sauce and mixed Chinese vegetables
- **Pork or Vegetable Fried Rice**

VIENNESE DISPLAY

\$11 per guest

Assorted miniature pastries and tarts along with cakes and tortes garnished with fresh strawberries along with our 100% Colombian coffee including regular and decaffeinated and a selection of regular and herbal teas

Specialty stations are designed for one-hour

**\$75 Attendant fee applies per attendant*

**BEVERAGE
SERVICE OPTIONS**

HOST PACKAGE BAR

Fully stocked bar featuring Premium or Top Shelf Liquors, Domestic and Imported Beers, Sodas, Juices and Fiji Brand Bottled Waters

Premium Liquors

- First Hour \$13.50
- Each Additional Hour \$4.50

Top Shelf Liquors

- First Hour \$15.50
- Each Additional hour \$5.50

Host Bars Charged on Consumption or Cash Bars

- Mixed Drinks (*Premium Brands*) \$6.75
- Mixed Drinks (*Top Shelf Brands*) \$7.00
- Martinis and Up Drinks \$9.00
- Domestic Bottled Beer \$4.75
- Imported Bottled Beer \$5.25
- Wine (*Glass*) \$6.75
- Cordials \$7.50 and up
- Soft Drinks/Juices \$2.00
- FIJI Bottled Water \$3.00

Wine Service with Dinner

- Glass of Wine \$6.75 per guest
- Wine poured throughout Dinner \$10.00 per guest

Toasts

- Champagne \$3.50 per guest
- Sparkling Cider \$2.25 per guest

Premium Brands

Sobieski, Gordon's, Bacardi, Dewars White Label, Seagram 7 and VO, Jack Daniels, Jose Cuervo, Southern Comfort, Bailey's Irish Cream, Peach Tree Schnapps, Amaretto Di Amore, Captain Morgan, Kahlua, Sweet and Dry Vermouths and Triple Sec. Choice of Cabernet, Merlot, Chardonnay, Pinot Grigio, and White Zinfandel Wine

Top Shelf Brands:

Ketel One, Tanqueray, Bacardi, Crown Royal, Johnny Walker Red Label, Jack Daniels, Maker's Mark, Jose Cuervo Gold, Southern Comfort, Captain Morgan, Amaretto Di Saronno, Kahlua, Bailey's Irish Cream, Sweet and Dry Vermouths and Triple Sec. Choice of Cabernet, Merlot, Chardonnay, Pinot Grigio, and White Zinfandel Wine

Prices are based on per person/per hour. There is a maximum of (5) hours total package bar service permitted. A \$75 per Bartender fee applies to all bars. One bartender for 100 guests is recommended.