

Continental Breakfast

Sliced Fruit can be added to any day for an additional \$2.00 per person. When not ordered on designated day, \$2 per person surcharge will be added.

Market Street - Monday

Assorted Bottled Juices & Milks

New York Style Bagels with Preserves, Butter & Flavored Cream Cheeses

Daily Add – On: Mini Donuts & Crumb Cake

Assorted Cold Cereals

Assorted Whole Fruit

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

\$18

Walnut Street – Thursday

Assorted Bottled Juices & Milks

Assorted Whole Fruit & Berries

Bagels, Butter & Flavored Cream Cheese, Sliced Parma Ham and Smoked Salmon with Accompaniments

Daily Add – On: Assorted Scones

Assorted Cold Cereals

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

\$18

Broad Street - Tuesday

Assorted Bottled Juices & Milks

Daily Add – On: Apple Filled Bear Claws

Assorted Cold Cereals

Assorted Whole Fruit

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

\$18

Locust Street – Friday

Assorted Bottled Juices & Milks

Assorted Danish with Blueberries and Bananas

Granola & Yogurt

Daily Add – On: Assorted Bagels

Assorted Cold Cereals

Assorted Whole Fruit

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

\$18

Chestnut Street – Wednesday

Assorted Bottled Juices & Milks

Hard Boiled Eggs

Cottage Cheese with Strawberries

New York Style Bagels with Preserves, Butter & Flavored Cream Cheeses

Daily Add – On: Sticky Buns

Assorted Cold Cereals

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

\$18

Grab & Go Breakfast

Assorted Bottled Juices & Milks

Wedges of Oranges & Grapefruit with Sliced Watermelon

Chocolate Crumb Sticks

Lemon Poppy Cake

Cream Cheese, Preserves & Butter

Assorted Breakfast Sandwiches to Include:

Vegetable Burrito with Salsa and Sour Cream

Ham & Cheese Croissant

\$21



CROWNE PLAZA®

PHILADELPHIA
DOWNTOWN

events by crowne plaza

HOME

BREAKFAST

BREAKS

LUNCH

RECEPTIONS

DINNER

COCKTAILS

Breakfast Buffets & Brunch

All Breakfast Buffets include Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Philly Breakfast

\$22

Assorted Bottled Juices

Fresh Sliced Fruit

Banana

Yogurt & Granola

Scrambled Egg

Home Fried Potatoes with Peppers & Onions

Bacon

Assorted Sliced Bread

Crumb Cake

Old City Breakfast

\$24

Assorted Bottled Juices

Sliced Strawberries & Cubed Melon

Cottage Cheese

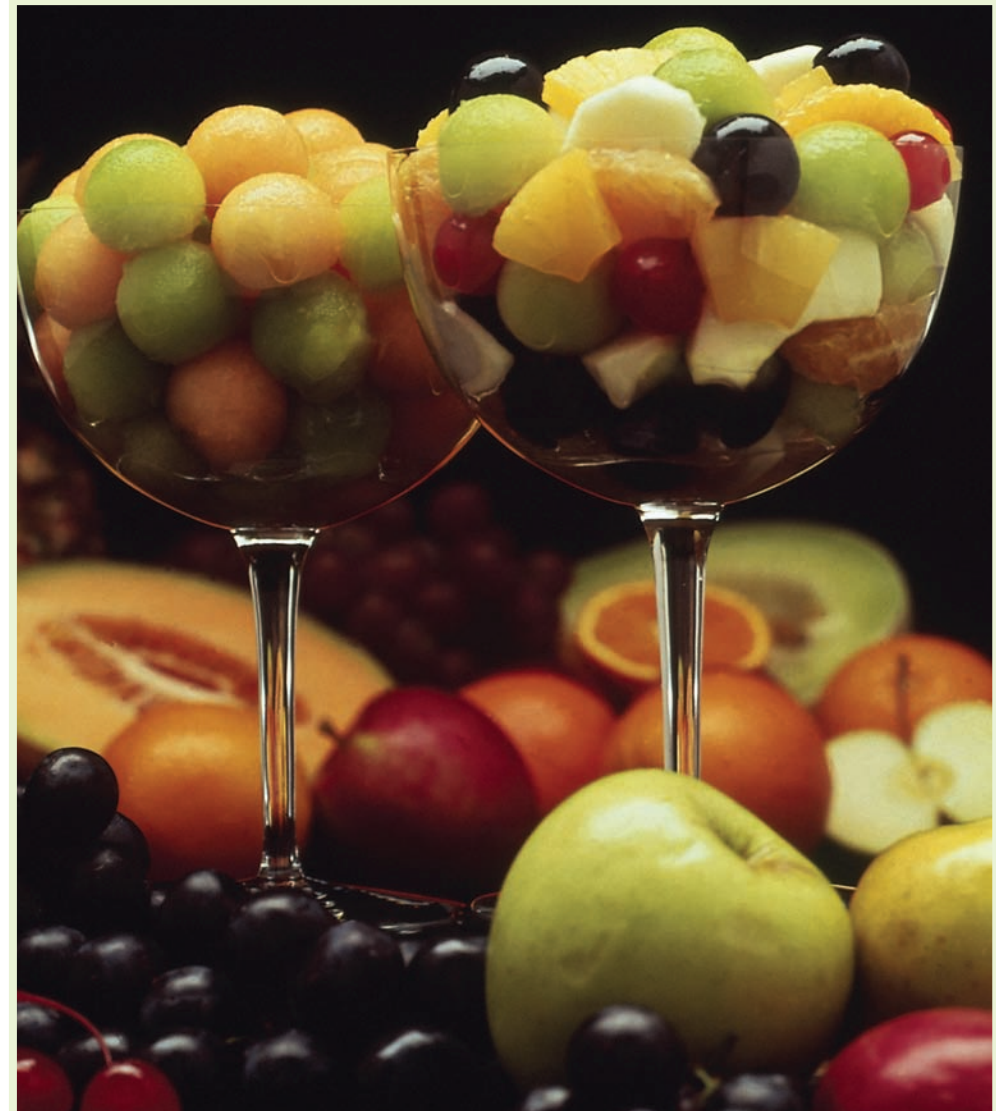
Yogurt Bar

Scrambled Eggs

Grilled Ham & Sausage

Cinnamon French Toast

Apple Bear Claws & Cheese Danish



All prices are per person and subject to 22% taxable service charge and 8% applicable sales tax.

Breakfast Buffets & Brunch Continued

All Breakfast Buffets include Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

North Liberties

- Assorted Bottled Juices
- Oatmeal with Brown Sugar & Raisins
- Home Fried Sliced Potatoes with Onions
- Blueberry Filled Crepes
- Pennsylvania Cheddar & Green Onion Scrambled Eggs
- Marble Cake, Crumb Cake, Assorted Danish

\$20

The Crowne Brunch

\$42

- Assorted Bottled Juices
- Freshly Brewed Iced Tea
- Freshly Sliced Fruit
- Scrambled Eggs
- Bacon, Ham, Scrapple or Sausage (Choice of Two)
- Breakfast Potatoes

Healthy Start

- Assorted Bottled Juices
- Low Fat Yogurt Strawberry Granola Parfaits
- Assorted Cereals
- Whole Wheat Bagels with Low Fat Cream Cheese
- Egg White Frittata with Spinach & Mushrooms
- Oatmeal with Brown Sugar & Raisins

\$24

- Smoked Salmon Display with Traditional Garnishes
- Garden Salad Bar with a Variety of Toppings & Dressings
- Chef's Selection of Prepared Salads
- Grilled Chicken Topped with a Sundried Tomato Demi
- Mushroom Sauce
- Flounder Rolled with Spinach
- Fresh Vegetable Medley
- Selection of One of the Following: French Toast, Silver Dollar Pancakes or Apple Crepes with Creme Fraîch
- Chef's Selection of Desserts

All prices are per person and subject to 22% taxable service charge and 8% applicable sales tax.



Breakfast Buffets/Brunch Enhancements

Whipped Cream, Butter, Fresh Strawberry & Blueberry Cheesy Topping

Brioche French Toast Station

\$6

Prepared “a la minute” by one of our trained Chefs.
Accompanied by Cinnamon, Powdered Sugar & Warm Maple Syrup

Omelet & Eggs Station

\$8

Omelets & Eggs prepared “a la minute” by one of our trained Chefs
Accompanied by a variety of toppings to include Diced Ham, Tomatoes, Onions, Bell Peppers, Mushrooms, Shredded Cheddar Cheese, Salsa & Jalapenos

Smoked Salmon Station

\$10

Tray of Smoked with Bagels & Cream Cheese with Traditional Garnishes to include Tomatoes, Red Onions, Capers, Cucumbers & Hard Boiled Eggs



Breakfast Buffets/Brunch Enhancements Continued

Granola & Oatmeal Station

\$8

- Pecans
- Candy Walnuts
- Dried Mango
- Dried Cherries
- Fresh Strawberries
- Melon
- Honey



Bagel Station

\$14

- Assorted Bagels with Whipped Cream Cheeses:
 - Plain
 - Honey Nut
 - Spinach & Sundried Tomato
- Smoked Salmon Display



Chef Attendant Required on Stations

**\$100 per attendant/
every 50 guests**



Plated Breakfast All Plated Breakfasts include Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas & Assorted Fruit Juices

French Toast

\$16

Cinnamon Brioche French Toast with Carmelized Apples

Warm Maple Syrup

Bacon

Breakfast Quiche

\$20

Red peppers, Kennett Mushroom & Swiss Cheese

Bacon, Spinach & Boursin Cheese

Fresh Seasonal Melon Wedges

Breakfast Potatoes

Healthy Start

\$20

Seasonal Melon Wedges and Fresh Berries with Low Fat Cottage Cheese
Served on the Side

Baked Egg Frittata with Fresh Mozzarella, Asparagus & Mushroom

Choice of Turkey Bacon or Turkey Sausage

Wheat & Rye Breads

Served with Margarine & Assorted Jams



All American

\$16

Scrambled Eggs

Bacon, Ham, Scrapple or Sausage (Choice of Two)

Breakfast Potatoes

Assorted Breakfast Breads, Butter & Preserves

Steak and Eggs

\$26

6oz. Flat Iron Steak & Scrambled Eggs

Breakfast Potatoes

Preserves & Butter