

**Plated Dinners** All Plated Dinners include your choice of Appetizer or Salad, Freshly Baked Rolls & Butter, Entrée, Starch, Seasonal Vegetables, Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas & Dessert

**Appetizers**

Soup du Jour

Crowne Plaza Philadelphia Clam Chowder

Wild Mushroom Strudel with Tomato Burre Blanc

Lobster Raviolis with Sherried Cream Sauce & Tomato Compote

Asian Glazed Shrimp on a Bed of Julienne Cucumber, Bean Sprouts and Red Pepper Confetti

**Enhancements**

Authentic Lobster Bisque \$4

Sesame Ahi Tuna served on a Bed of Seaweed Salad & Drizzled with a Soy Mustard Glaze \$6

4oz. Crab Cake Appetizer served on Jersey Corn Black Bean Salad with a Red Pepper Aoli \$8

4 Jumbo Shrimp Cocktail \$10

**Salads**

**Garden Salad**

Field Greens Wrapped with an English Cucumber & Garnished with Dried Cherries, Grape Tomatoes, Shredded Carrots & Your Choice of Dressing

**Caesar Salad**

Crisp Romaine tossed with Garlic Croutons, Dressed with Caesar Dressing & Topped with Shredded Parmesan Cheese

**Tomato & Mozzarella Salad**

Buffalo Mozzarella, Mixed Greens and Plum Tomatoes with Foccia, Balsamic Vinegar



## Plated Dinners Continued

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### Entree Selection

#### Pan Seared Stuffed Chicken

With Prosciutto & Arugula in a Sage Cream Sauce

\$38

#### Orange Ginger Spiced Pork Loin

Placed on a Scallion Rice with Wok Vegetables

\$40

#### Eggplant Mushroom Risotto

With Asparagus, Blue Cheese Tomato Burre Blanc

\$38

#### Tofu Au Poivre

Placed on a Bed of Spinach & Whipped Rutabaga Vegetable Balsamic Demi cream

\$38

#### Grilled New York Strip Steak

Topped with a Basil Mozzarella Ratatouille Risotto

\$42

#### Crab Cakes

2 – 4oz. Sautéed Jumbo Lump Crab Cakes with Garlic Spinach, Potato Wedges and a Red Pepper Aoli

\$44

#### Prime Rib of Beef

Garlic Studded & Slow Roasted with a Thyme Jus

\$42

#### Filet Mignon

8oz. Charbroiled with Wild Mushroom Ragout and Garlic Mash Potatoes

\$48

#### Parmesan Herb Crusted French Cut Chicken Breast

With Roasted Garlic Mash Potatoes & Cilantro Scented Tomato Jam

\$38

#### Oven Roasted Salmon

With Chunky Roasted Tomato and Spinach Orzo

\$42

#### Chilean Sea Bass

Herb Tossed Grilled Vegetables, Garlic Yukon Mash Potatoes

\$44

#### Grilled Pork Chop

With Pear & Green Apple Compote and Caramelized Vidalia onion Mashed Potatoes

\$40

### Duet Plates

#### 6 oz. Chicken Breast & 4 oz. Broiled Salmon

\$42

#### Petite Filet Mignon & Chicken Breast

4 oz. Filet & 4 oz. Chicken Breast Prosciutto & Sage Wrapped Accompanied by a Shitake Mushroom & Tomato Jus

\$50

#### Petite Filet Mignon & Jumbo Shrimp

\$54



## Dinner Buffets

All Dinners Buffets are served with Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Freshly Baked Rolls & Butter

### Penn's Landing

\$48

Garden Salad Bar with Assorted Toppings & Dressings

Crowne Plaza New England Clam Chowder served with Oyster Crackers

Shrimp, Scallop & Calamari Salad, Lime, Chili, Tomato

Cucumber & Red Onion Salad in a White Balsamic Vinaigrette

### Selection of 3 Entrees:

#### Almond Crusted Tilapia or Halibut

Accompanied by Green Beans & a Lemon Buerre Blanc

#### Israeli Shrimp & Scallops

Shrimp & Scallops in a White Wine Sauce Served with Israeli Cous Cous & Tossed with Fresh Herbs

#### Mussels Fra Diavolo

Tender Mussels Tossed in a Spicy marinara Sauce & Served with Pasta du Jour

#### Salmon Mediterranean

Salmon Braised with Tomatoes, Capers, Artichokes & Roasted Red Peppers

#### Carved Sirloin

Carved Sirloin with Caramelized Shallots & Wild Mushroom in a Thyme Jus

#### Crab Cakes

Sautéed Crab Cakes with a Old Bay Remoulade

### Tequila Spiked Chicken Breast

Grilled Chicken Breast with Orange & Fennel

### Jerk Spiked Strip Loin

Roasted Jerk Spiked Strip Loin with Peppers and Potatoes



All Entrees are accompanied by a Seasonal Selection of Starch & Fresh Vegetable du Jour, Assorted Desserts Du Chef

A \$250 fee will be charged for all groups under 25 guests. All prices are per person and subject to 22% taxable service charge and 8% applicable sales tax.

## Dinner Buffets Continued

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### The Steakhouse

\$50

Tri Color Tart with Sundried Tomato, Arugula and Feta Cheese

Iceberg Lettuce Wedge Salad, Tomatoes, Topped with Bleu Cheese Dressing & Fresh Chives

Sherry Infused Lobster Bisque

*Selection of 3 Entrees:*

Peppered Sirloin with Jack Daniels Jus

Grilled Flat Iron Steaks with Pinot Noir Demi

Pan Seared Crab Cakes with Drawn Butter & Lemon

Garlic Studded Slow Roasted Prime Rib with Thyme Jus

Roasted Chicken Breast with Rosemary Vermouth Sauce

All Entrees are accompanied by Béarnaise Sauce

Baked Potatoes, Creamed Spinach

Bread Pudding with Bourbon Vanilla Sauce

Assorted Desserts Du Chef

### The Crowne Vineyard Tour

\$46

Sliced Vine Ripe Tomatoes with Buffalo Mozzarella, Fresh Basil & Balsamic Vinaigrette

Pasta with Oven Roasted Tomatoes, Arugula, Red Onions, Cannellini Beans and Herb Vinaigrette

Seared Tarragon Chicken with Artichokes & a Vermouth Sauce

Shrimp & Scallops Accompanied by Orzo with a Creamy Lemon Sauce

Medallions of Beef Tenderloin with Roasted Yukon Potatoes with Garlic & Rosemary Wild Mushroom Ragout with Merlot Jus

Chef's Selection of Starch & Seasonal Vegetables

An Assortment of Warm Rolls

Chef's Assorted Dessert Selections

