



451 Wilmington Pike • Glen Mills, PA 19342 • (610) 361-9800 • zoe@crowninconcord.com

PASSED HORS D'OEUVRES

- Sesame Chicken Bites** with Sweet & Sour dipping sauce
- Crispy Tater Tots** with Queso Cheese Dip
- Caprese Skewers** with Cherry Tomatoes & Mini Mozzarella
- Mini Crab Cakes** with Tangy Remoulade
- Deviled Eggs** topped Bacon & Frizzled Onion
- Bruschetta** with Melted Cheddar, Sauteed Apple, Honey Drizzle
- Sausage-Stuffed Mushrooms** with Hollandaise Drizzle
- Pigs in a Blanket** with Dijon Mustard

Select 3 for 30 minutes, \$10 per person (Minimum 25 persons)

Select 5 for one (1) hour \$20 per person (Minimum 25 persons)

GOURMET CHEF STATIONS

CARVING STATIONS

- Hand-Carved Roast Beef au Jus** \$10 pp
- Hand-Carved Roast Pork Loin** with Apricot Sauce \$9 pp
- Hand-Carved Roast Turkey** with Gravy & Cranberry \$8 pp

Minimum 40 guests with buffet purchase

PASTA STATION

- Pasta Choices:** Penne, Cavatelli, Spaghetti
- Sauces:** Pomodoro Tomato Sauce, Creamy Alfredo Sauce
- Toppings:** Sautéed Mushrooms, Caramelized Onions, Sautéed Bell Peppers, Steamed Broccoli, Grilled Asparagus

\$10 per person (Minimum 40 guests with buffet purchase)

STIR-FRY STATION

- Proteins:** Chicken, Steak, Mini Shrimp
- Vegetables:** Broccoli, Mushrooms, Peppers, Snap Peas, Red Onion
- Base:** Steamed Jasmine Rice
- Sauces:** Classic Szechuan, Zesty Sweet & Sour

\$12 per person (Minimum 40 guests with buffet purchase)



STATIONARY HORS D'OEUVRES

Artisan Cheese Board

Assorted local cheeses, veggies, crackers, ranch & blue cheese dips
\$5 per person (Minimum 30 guests)

The Venetian Board

Roasted peppers, cauliflower, zucchini, heirloom carrots, lemon hummus, assorted olives, aged provolone, baby mozzarella balls, marinated artichokes and mushrooms, crostini, pita
\$6 per person (Minimum 30 guests)

Hot Artichoke & Crab Dip

Fresh veggies, crackers
\$3 per person (Minimum 25 guests)

RAW BAR

- | | |
|-----------------------|----------|
| Chilled Jumbo Shrimp | \$6 each |
| Oysters on half shell | \$3 each |
| Salmon Tartar Spoons | \$3 each |

Minimum for each raw bar selection is 30

BUFFET DESSERTS

CROWN SWEET TABLE

- Mini Cannolis & Cream Puffs
 - Fresh-Baked Oatmeal & Chocolate Chip Cookies
 - Lemon Squares
 - Flourless Chocolate Brownies
- \$6.95 per person (minimum 25 persons)*

ROYAL SUNDAE BAR

- Hand-Dipped Vanilla Ice Cream
 - Flourless Chocolate Brownies
 - Whipped Cream, Chocolate Sauce, Jimmies
 - Wet Walnuts
- \$10 per person (minimum 40 persons)*

DINNER BUFFETS

THE WINDSOR



\$32.95 PER PERSON

APPETIZERS & SALAD

- Artichoke & Spinach Dip** with Crab, Crostini
- Roasted Red Pepper Hummus** with Toasted Pita
- Bruschetta** with Plum Tomato & Basil
- Garden Salad** with White Balsamic Vinaigrette

ENTRÉES

- Beef Stroganoff** with Buttered Noodles
- Scottish Salmon Piccata** with Lemon Caper Sauce
- Roast Chicken** with Creamy Garlic Herb Sauce
- Penne Bolognese** with Pecorino Cheese

SIDES

- Roasted Rosemary Potatoes**
- Medley of Sauteed Fresh Vegetables**
- Fresh-Baked Club Rolls** with Sweet Butter

BIG BEN'S CARVERY



\$34.95 PER PERSON

APPETIZERS & SALAD

- Buffalo Wings** with Classic Sriracha Glaze
- Italian Stuffed Mushrooms**
- Crudité** with cheeses, garlicky ranch and honey mustard dips
- Caesar Salad** with Rustic Croutons

ENTRÉES

- Slow-Roasted Beef au Jus** with Horseradish Sauce
- Roast Pork Loin** with Pork Gravy
- Baked New England Cod** with Creamy Lemon Sauce
- Cavatelli Pasta Pomodoro** with Parmesan Cheese

SIDES

- Yukon Gold Mashed Potatoes**
- Creamed Spinach au Gratin**
- Fresh-Baked Club Rolls** with Sweet Butter

A KING'S BANQUET



\$44.95 per person

APPETIZERS & SALAD

- Hot Artichoke & Crab Dip** with Crostini
- Red Pepper Hummus** with Toasted Pita Chips
- Caesar Salad** with Rustic Croutons
- Chilled Jumbo Shrimp Cocktail** with cocktail sauce

ENTRÉES

- Roast Prime Rib of Beef au Jus** with Horseradish Sauce
- Roast Salmon Piccata** with Lemon Caper Sauce
- Peppery Penne Pomodoro** with Feta Cheese

SIDES

- Yorkshire Pudding**
- Grilled Asparagus** with Fresh Herb Butter
- Rosemary Roasted Potatoes**
- Fresh-Baked Club Rolls** with Sweet Butter

BRUNCH, LUNCH, HAPPY HOUR BUFFETS

A QUEEN'S WEEKEND BRUNCH



\$29.95 PER PERSON / AVAILABLE SATURDAY & SUNDAY, 11:00 AM – 2:00 PM

FRESH & LIGHT

Fresh Fruit Bowl

English Garden Salad with White Balsamic Vinaigrette

BRUNCH CLASSIC

Brioche French Toast with Maple Syrup

Classic Eggs Benedict

Soft Scrambled Eggs

SAVORY SPECIALTIES

Chicken Marsala Breast with Mushrooms

Classic Chicken Waldorf Salad

Thick-Cut Smoked Bacon

Glazed Black Forest Ham

SIDES & SWEETS

Griddled Hash Browns with Caramelized Onions

Strawberries with a splash of kirsch

Fresh Pasties, Eclairs, Crème Puffs

Dark Chocolate Mousse

MIMOSA BAR

ASSORTED

JUICES,

PROSECCO,

CHAMPAGNE

\$10 PER PERSON

THE PRINCESS MID-DAY FEAST



\$25.95 PER PERSON / AVAILABLE 11:30AM – 2:00PM

SOUP & SALAD

Roasted Tomato Bisque

English Garden Salad with White Balsamic Vinaigrette

SMALL PLATES

Hot Roast Beef Sandwiches with Horseradish Sauce

Petite Chicken Salads Sandwiches

ENTRÉES & SIDES

Prime Meatloaf with Tomato Ragout

Heirloom Carrots sauteed in Butter & Herbs

Yukon Gold Mashed Potatoes

Fresh-Baked Club Rolls with Sweet Butter

HAPPY HOUR FEAST



\$22.95 PER PERSON / AVAILABLE TUESDAY – FRIDAY 3:00PM – 7:00PM

APPETIZERS & SMALL BITES

Wings with Zesty Jamaican Jerk Glaze

Baked Artichoke & Spinach Dip with Pita

Golden Tortilla Chips with Salsa

ENTRÉES

English Dip Sandwiches with Horseradish Sauce

Penne Pomodoro with Four Cheese Tomato Sauce

Bangers & Mash

SIDES

Fresh-Baked Club Rolls with Sweet Butter

PLATED LUNCHES

THE LONDONER

\$38 PER PERSON PLUS GRATUITY & TAX

FIRST COURSE

Roasted Tomato Bisque

Spicy Caesar Salad with peppery bread crumbs

Baby Iceberg Wedge with Blue Cheese Dressing

Please choose one (1) option for your guests

ENTRÉES COURSE

Chicken Breast Marsala with Fresh Spinach & Rice

Grilled Salmon Piccata with Rice & Steamed Broccolini

Prime Meatloaf with Mashed Potatoes & Balsamic Brussel Sprouts

Please choose two (2) options for your guests

DESSERT

Lemon Olive Oil Cake with Crème Anglaise & Strawberries

New York Cheesecake with Luxardo Cherry Sauce

Toffee Pudding with Crème Anglaise & Caramel

Please choose one (1) option for your guests

ADDITIONAL INCLUSIONS

Iced Tea, Lemonade, Coffee, Hot Tea

THE BUCKINGHAM

\$35 PER PERSON PLUS GRATUITY & TAX

FIRST COURSE

Roasted Tomato Bisque

Spicy Caesar Salad with peppery bread crumbs

Tossed Mixed Greens Salad with White Balsamic Vinaigrette

Please choose one (1) option for your guests

ENTRÉES COURSE

English Dip Roast Beef Sandwich

Bucking-Ham Toastie with Cheddar, Caramelized Red Onion

Salmon BLT Wrap

Please choose two (2) options for your guests

DESSERT

Lemon Olive Oil Cake with Crème Anglaise & Strawberries

New York Cheesecake with Luxardo Cherry Sauce

Toffee Pudding with Crème Anglaise & Caramel

Please choose one (1) option for your guests

ADDITIONAL INCLUSIONS

Iced Tea, Lemonade, Coffee, Hot Tea

THE UNION JACK

\$25 PER PERSON PLUS GRATUITY & TAX

FIRST COURSE

Roasted Tomato Bisque

ENTRÉE COURSE

Classic Chicken Salad on Sourdough with Lettuce & Tomato

English Garden Chopped Salad with Grilled Shrimp

Chicken Parmesan with Spaghetti

Please choose two (2) options for your guests

DESSERT

Chocolate Chip Cookie Plate

ADDITIONAL INCLUSIONS

Iced Tea, Lemonade, Coffee, Hot Tea

***Minimum 20 guests**

PLATED DINNERS

FIRST COURSE

INCLUDED WITH ENTIRE PRICE – PLEASE CHOOSE ONE (1)

- Baby Iceberg Wedge** with Blue Cheese Dressing
- Garden Salad** with White Balsamic Dressing
- Spicy Caesar Salad** with Peppery Bread Crumbs
- Strawberries & Greens** with Goat Cheese, Tomato, Red Onion & White Balsamic Dressing
- Caprese Salad** with Fresh Mozzarella, Tomato & Balsamic Dressing
- Mediterranean Salad** with Feta, Kalamata Olives, Cucumber, Pepperoncini & Fresh Greens
- Roasted Tomato Bisque** with Goat Cheese Crostini

ENTRÉE COURSE

PLEASE CHOOSE TWO – INCLUDES FIRST COURSE AND BREAD & BUTTER SERVICE

Roast Salmon with Zesty Basil Butter & Chimichurri, Basmati Rice & Steamed Broccoli	\$29
Roast Cod Piccata with Lemon Caper Sauce, Fresh Spinach & Toasted Orzo	\$26
Braised Short Rib au Poivre with Yukon Gold Mashed Potatoes & Roasted Brussels Sprouts	\$32
London Chicken Tikka Marsala with Roasted Cauliflower Florets & Basmati Rice	\$25
Filet Mignon with Au Poivre Sauce or Herb Butter, Whipped Potatoes & Grilled Asparagus	\$38
Jumbo Lump Crab Cakes with Whipped Potatoes, Steamed Broccoli & Remoulade Sauce	\$39
Filet Stroganoff with Kennett Mushrooms, Classic Stroganoff Sauce & Pappardelle	\$28
Prime Rib au Jus with Horseradish Sauce, Whipped Potatoes & Grilled Asparagus	\$40

DESSERT

PLEASE CHOOSE ONE – \$9 EACH

- Lemon Olive Oil Cake** with Crème Anglaise & Strawberries
- Toffee Pudding** with Crème Anglaise & Caramel
- New York Cheesecake** with Luxardo Cherry Sauce
- Flourless Chocolate Brownie Sundae**

*Minimum 25 guests

BEVERAGE PACKAGES

The **Crown Tavern** offers a variety beverage options to suit *every* event:

OPEN BAR

Priced per person by the hour, charges vary according to package

CONSUMPTION BAR

Charges are tabulated by precise guest consumption

CASH BAR

Guests pay for their own alcohol

SILVER OPEN BAR

\$13 PER PERSON PER HOUR

Craft Draught
House wines
House Liquor (*Highballs & Up Drinks*)

TAVERN OPEN BAR

\$10 PER PERSON PER HOUR

Craft Draught
House wines

GOLD OPEN BAR

\$15 PER PERSON PER HOUR

Craft Draught
Premium Wines
Premium Liquor (*Highballs & Up Drinks*)

PLATINUM OPEN BAR

\$17 PER PERSON PER HOUR

Craft Draught
Premium Wines
Platinum Top-Shelf Liquor (*Highballs & Up Drinks*)

LUXE BRUNCH OPEN BAR

\$12 PER PERSON PER HOUR

House Wines
Craft Draught & Bottled Beers
Mimosas & Bloody Mary's

PLATINUM

Grey Goose Vodka
Ciroc Vodka
Belvedere Vodka
Hendricks Gin
Botanist Gin
Johnny Walker Black
Casamigos Blanco Tequila
Knob Creek Rye
Bulleit Bourbon

HOUSE WINE

Pinot Grigio
Chardonnay
Merlot
Cabernet Sauvignon

PREMIUM

Jack Daniels Whiskey
Tito's Vodka
Absolut Vodka
Bluecoat Gin
Dad's Hat Rye
Captain Morgan Rum
Dewars White Label

PREMIUM WINE

Dry Rose
Prosecco
Pinot Noir
Sauvignon Blanc
Cabernet Sauvignon
Reisling
Malbec

NON-ALCOHOLIC BEVERAGES

Iced tea, Lemonade, Syrups, Coffee, Hot Tea, Citrus water \$4
Bottled Sodas cash bar pricing \$4 each

EVENT & MEETING SPACES

ROOMS	SEATED	RECEPTION	SQ FOOTAGE
The Wine Cellar	90	120	2,251 SF
The Library	65	85	1,133 SF
Garden Bar & Patio	120	200	2,400 SF
The High-Tops	30	40	-



THE WINE CELLAR

35 to 120 guests

Discover the elegant Wine Cellar, a contemporary banquet facility perfect for birthdays, anniversaries, corporate events, and more. With its stylish stone walls, curved granite bar, and state-of-the-art AV technology, this versatile space sets the stage for unforgettable memories. Adorned with a wine theme and a dance floor, the Wine Cellar is the ideal choice for social or sophisticated events.

Great For: Birthdays, Anniversaries, Corporate Events, Holiday Parties, Rehearsal Dinners, Wedding Parties, Bridal & Baby Showers, Funeral Luncheons, Celebrations of Life



THE LIBRARY

30 to 65 guests

Step into the cozy Library, a warm and inviting private dining room boasting tartan plaid banquettes, a fireplace, and homey bookshelves. Ideal for a range of events, from birthdays to corporate gatherings, this adaptable space features customizable floor plans and AV technology. The Library provides an intimate atmosphere for your special occasion.

Great For: Birthdays, Anniversaries, Corporate Events, Holiday Parties, Rehearsal Dinners, Group Dinners, Happy Hours, Baby & Bridal Showers, Funeral, Communion & Baptism Luncheons

EVENT & MEETING SPACES

ROOMS	SEATED	RECEPTION	SQ FOOTAGE
The Wine Cellar	90	120	2,251 SF
The Library	75	85	1,133 SF
Garden Bar & Patio	120	200	2,400 SF
The High-Tops	30	40	-



GARDEN BAR & PATIO

35 to 200 guests

Celebrate your next event in the enchanting Garden Bar & Patio, where you'll enjoy outdoor granite bars, cypress arbors, roaring fireplaces, and stone privacy walls. With a weather-proofed awning, heaters, and fans, this versatile space is ideal for birthdays, corporate events, and more. The Garden Bar & Patio provides a picturesque setting for any occasion.

Great For: Birthdays, Anniversaries, Corporate Events, Holiday Parties, Rehearsal Dinners, Group Dinners, Happy Hours, Baby & Bridal Showers



THE HIGH-TOPS

15 to 40 guests

For a fun and lively social event, consider the High-Tops, situated next to our island bar for easy mingling. Featuring three large tables, TVs, and the energetic ambiance of our bar, this space is perfect for birthdays, anniversaries, corporate events, and happy hours. The High-Tops offer a vibrant and engaging setting for your celebration.

Great For: Birthdays, Anniversaries, Corporate Events, Happy Hours