



451 Wilmington Pike • Glen Mills, PA 19342 • (610) 361-9800 • [zoe@crowninconcord.com](mailto: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 50*

## 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



*\$34.95 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



*\$36.95 PER PERSON*

### APPETIZERS & SALAD

- Buffalo Wings with Classic Sriracha Glaze
- Italian Stuffed Mushrooms
- Crudit  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



*\$46.95 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



*\$31.95 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 Pastries, Eclairs, Crème Puffs

Dark Chocolate Mousse

### MIMOSA BAR

ASSORTED  
JUICES,  
PROSECCO,  
CHAMPAGNE

*\$10 PER PERSON*

*PER HOUR*

## THE PRINCESS MID-DAY FEAST



*\$27.95 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



*\$24.95 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

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## 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

**London Chicken Tikka Masala** with Roasted Cauliflower Florets & Basmati Rice

**Grilled Salmon Piccata** with Rice & Steamed Broccolini

**Prime Meatloaf Marsala** with Mashed Potatoes & Glazed Carrots

*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

## 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

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## 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*

<b>Roast Salmon</b> with Zesty Basil Butter & Chimichurri, Basmati Rice & Steamed Broccoli	\$31
<b>Roast Cod Piccata</b> with Lemon Caper Sauce, Fresh Spinach & Toasted Orzo	\$28
<b>Braised Short Rib au Poivre</b> with Yukon Gold Mashed Potatoes & Roasted Brussels Sprouts	\$35
<b>London Chicken Tikka Masala</b> with Roasted Cauliflower Florets & Basmati Rice	\$28
<b>Filet Mignon</b> topped with Herb Butter, Side of Au Poivre Sauce, Whipped Potatoes & Grilled Asparagus	\$40
<b>Jumbo Lump Crab Cakes</b> with Whipped Potatoes, Steamed Broccoli & Remoulade Sauce	\$41
<b>Short Rib Stroganoff</b> with Kennett Mushrooms, Classic Stroganoff Sauce & Pappardelle	\$34
<b>*Prime Rib au Jus</b> with Horseradish Sauce, Whipped Potatoes & Grilled Asparagus	\$46

## 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

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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, Coffee, Hot Tea, Citrus water \$4

Bottled Sodas \$4 each

# BRIDAL & BABY SHOWER FLOWER BARS

## Elevate Your Celebration with a Bloom Bar Experience!

Surprise and delight your guests with a stunning, interactive flower cart that turns any bridal or baby shower into an unforgettable experience. From building their own beautiful bouquets, our curated flower bars bring charm, creativity, and photo-worthy moments to your event!

FLOWER BAR	PRICE (\$)	NOTES
Rent & Delivery	\$250	Includes cart rental and delivery to site
Set-Up	\$125	We handle all of the set-up and cleanup – it will be ready when you arrive!
Per Person Fee <i>(35 person min)</i>	\$15	Per person charge

*\* 10% Handling & Coordination fee*

*\* Orders must be **confirmed** and **paid** for **two (2) weeks** in advance of your event*



# 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	-

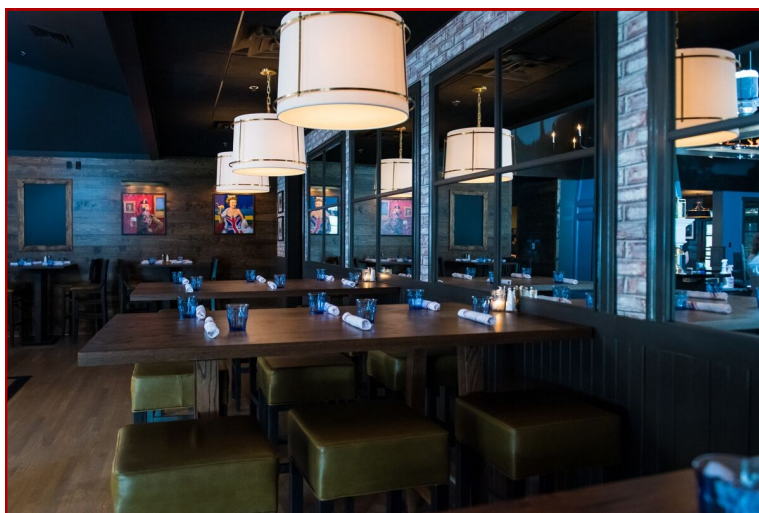


## GARDEN BAR & PATIO

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*