



## **WHY SELECT FIVE CROWNS TO HOST YOUR LUNCHEON, DINNER OR MEETING?**

- **Traditional:** Five Crowns, now celebrating forty four years (1965 – 2009) of pleasing guests, has established deep roots in the Orange County area. We have been owned and operated by Lawry's Restaurant Group since 1965.
- **Authentic:** Five Crowns exterior is a faithful reproduction of Ye Olde Belle known as England's oldest inn (1135 A.D.) at Hurley-on-Thames, just outside London.
- **Setting:** Five Crowns offers the perfect atmosphere, featuring the warmth of an English country inn with a fireplace in each private dining room. Enjoy your dinner inside in front of the fire or in our greenhouse patio with a view of our beautiful English garden.
- **Professional:** Five Crowns has a staff of professional co-workers whose goal is to meet your group's every need.
- **Creative:** Our Executive Chef will create a luncheon or dinner both pleasing to the eye and palette.
- **Caring:** Our private party coordinator will assist you with every detail in planning your group's event, thus ensuring a successful occasion.

Five Crowns private dining capabilities are as follows:

<b>ROOM</b>	<b>SEATING</b>	<b>AVAILABILITY</b>
Brighton	60	Sunday through Friday
Shakespeare	45	Sunday through Friday
Hurley	24	Sunday through Saturday
Green House Patio	140	Sunday through Friday



## **HORS D'OEUVRE SELECTIONS**

Suggested combinations to be displayed in your room

Our fresh home made potato chips and English huntsman cheese with assorted crackers  
**\$5.25 per person**

Assorted cheeses, garden array of fresh vegetables and relishes with dip, crisp phyllo rolls with goat cheese and walnuts  
**\$6.50 per person**

Tomato and mozzarella bruschetta, smoked chicken with pine nuts, cocktail shrimp displayed on ice (two per person)  
**\$12.95 per person**

Imported cheese display, antipasti tray (salami, olives, marinated and grilled vegetables, basil and olive oil), sautéed shrimp (Cajun or scampi style), hummus and pita chips  
**\$14.95 per person**

## **HORS D'OEUVRE TRAYS, PASSED BUTLER STYLE**

*(Price and availability determined by group size)*

### **Cold Selections**

Smoked Salmon Toast with Caviar	Artichoke and Stilton Cheese Boats
Smoked Chicken with Pine Nuts	Grilled Shrimp Crostini
Phyllo cups with Raspberry, Brie & Almonds	

### **Hot Selections**

Mission Fig and Bleu Cheese Crostini	Tomato and Mozzarella Bruschetta
Goat Cheese Croutons with Olives and Radicchio	

### **Premium Selections**

Seared Ahi and Cucumber	Peking Duck Rolls with Hoisin Dipping Sauce
White Truffle Foie Gras Mousse	Won Ton Baskets stuffed with Crab
Canape with Cornichon	

*All prices are plus tax 8.75%, Gratuity 18% and 1% service charge*



## **PRIVATE PARTY DINNER**

### **Appetizer** *(choice of one - must be pre-selected)*

Classic Shrimp Cocktail – 14.00

Porcini Mushroom Ravioli – 9.00

### **Garden Salad**

Baby greens, toasted pine nuts and gorgonzola cheese tossed with balsamic vinaigrette

### **Entrée Selections**

Entrée price includes our garden salad, bread service and appropriate accompaniment.

#### **Roast Prime Ribs of Beef - 39.00**

Prime rib served in the traditional manner with creamed spinach, mashed potatoes and Yorkshire pudding.

#### **Beefsteak Neptune - 39.00**

A butterflied filet mignon topped with crab legs, fresh asparagus and sauce Béarnaise.

#### **Roasted Maple Leaf Farms Duckling - 39.00**

Balsamic Glazed, Hand Harvested Minnesota Wild Rice, Strawberry Rhubarb Coulis

#### **Potato Crusted Salmon - 39.00**

Baked Yukon potato and horseradish topping, smoky three mustard sauce

#### **Roast Rack of Colorado Lamb - 45.00**

Natural Lamb and Merlot Jus, Gorgonzola Potato Gratin

#### **Nova Scotia Lobster Tails - 48.00**

Three East Coast Tails with Sweet Drawn Butter

#### **Add lobster tail to entrée - 14.00**

### **Desserts**

Strawberry English Trifle - 8.00

Crème Brulee - 8.00

Chocolate Truffle Tart - 8.00

New York Cheesecake - 8.00

*We would be happy to recommend wines to complement each course.*

*All prices are plus Tax 8.75%, Gratuity 18% and Service Charge 1%*