



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

- **Traditional:** Five Crowns, now celebrating forty five years (1965 – 2010) 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:

ROOM	SEATING	AVAILABILITY
Brighton	60	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%