



ARTSQUEST[™]
catering

CATERING

♦ Menu ♦

Levy



♦ BREAKFAST ♦

Rise & Shine Continental Breakfast 19pp

Seasonal Sliced Fresh Fruit and Berries
Assortment of Breakfast Pastries and Bagels
Butter, Assorted Cream Cheese and Jelly
Coffee, Decaffeinated Coffee, Hot Tea

Healthy Start Continental Breakfast 16pp

Vanilla Greek Yogurt, House-Made Granola
Toasted Pecans and Almonds
Seasonal Sliced Fruit and Berries
Coffee, Decaffeinated Coffee, Hot Tea

American Steel Breakfast Buffet 22pp

Breakfast Entrees (Choice of Two)

- Chef's Vegetable Frittata
- Scrambled Eggs
- Pancakes, Fresh Berry Compote
- Country French Toast, Maple Syrup

Breakfast Protein (Choice of One)

- Turkey Bacon
- Country Ham
- Applewood Smoked Bacon
- Semi-Sweet Pork Sausage Links

Served with Breakfast Potatoes, Assorted Breakfast Pastries, Ketchup and Siracha
Coffee, Decaffeinated Coffee, Hot Tea

Blast Furnace Brunch 36pp

Breakfast Entrees (Choice of Two)

- Chef's Vegetable Frittata
- Scrambled Eggs
- Pancakes, Fresh Berry Compote
- Country French Toast, Maple Syrup

Breakfast Protein (Choice of One)

- Turkey Bacon
- Applewood Smoked Bacon
- Semi-Sweet Pork Sausage Links

Brunch Entrees (Choice of One, Choice of Two + Additional \$5pp)

- Wild Mushroom Chicken Marsala
- Four Cheese Vegetarian Lasagna, Bolognese and Marinara
- Braised Yankee Pot Roast, Carrots, Celery, Onions
- Pan Seared Salmon, Lemon Dill Oil + 2pp

Brunch Sides (Choice of Three)

- Bethlehem Greens Salad
- Pasta Salad
- Traditional Toasted Orzo Rice Pilaf
- Five Cheese Macaroni
- Seasonal Vegetables

Served with Breakfast Potatoes, Assorted Breakfast Pastries, Rolls & Butter
Coffee, Decaffeinated Coffee, Hot Tea

*Requires a minimum of 25 people | Pricing based on 1½ hours of continuous service.
Prices do not include 6% sales tax and 21% administrative charge.
Menu pricing subject to change based on market pricing.*

♦ CHEF'S MORNING ♦

Additions

Belgian Waffle Station 14pp

Requires Chef Attendant; 200 per Chef Attendant per 50 guests

Enhance your breakfast with chef made Belgian waffles served with seasonal berries, berry compote, maple syrup, butter and whipped cream

Made to Order Omelets 13pp

Requires Chef Attendant; 200 per Chef Attendant per 50 guests

Made to order with whole eggs or egg whites and traditional toppings including ham, bacon, cheddar cheese, mushrooms, onions, peppers, broccoli, tomatoes

Brunch Carvery

Requires Chef Attendant; 200 per Chef Attendant

Brown Sugar Dijon Glazed Pit Ham 16pp

Herb Roasted Turkey London Broil 19pp

Cranberry Pear Chutney, Herb Aioli

Seared Beef Tenderloin 33pp

Demi-Glace, Horseradish Cream

Slow Roasted Prime Rib of Beef 29pp

Au Jus, Horseradish Cream

Served with Chef's Choice of Rolls and Butter

Enhance Your Breakfast Experience

Assorted Cold Cereals	3pp
Steel Cut Irish Oats, Brown Sugar, Dried Fruit, Seasonal Berries5.25pp
Seasonal Sliced Fresh Fruit and Berries	7pp
Seasonal Whole Fruit3.50pp
Breakfast Sandwiches on English Muffin	6pp
Breakfast Burritos5.50pp
Chef's Vegetable Frittata5.50pp
Scrambled Eggs	5pp
Yogurt Parfait with House-Made Granola and Berries6.50pp

*Requires a minimum of 25 people | Pricing based on 1½ hours of continuous service.
Prices do not include 6% sales tax and 21% administrative charge.
Menu pricing subject to change based on market pricing.*

SteelStacks 36pp

Salads (Choice of Two)

- Marinated Artichoke Hearts, Fresh Mozzarella, Roasted Peppers, Basil, Watercress, Charred Lemon and Shallot Olive Oil
- Power Greens Salad, Shredded Kale, Shaved Brussel Sprouts Arugula, Broccoli, Scallions, Herb Olive Oil
- Bethlehem Greens Salad, Spring Mix, Grape Tomatoes, English Cucumbers, Shredded Carrots, Radishes, Balsamic Vinaigrette
- Seasonal Fruit Salad

Entrees (Choice of Two)

- Marinated Herb Grilled Chicken Breast, Chicken Jus
- Pan Seared Salmon, Lemon Dill Oil
- Cheese Tortellini with Basil Cream Sauce
- Smoked Beef Brisket, Barbeque Sauce, Scallions

Sides (Choice of Two)

- Oven Roasted Fingerling Potatoes
- Traditional Toasted Orzo Rice Pilaf
- Yukon Gold Mashed Potatoes
- Chef's Choice Seasonal Roasted Vegetables

Rolls and Butter, Assorted Fresh Baked Cookies
Coffee, Decaffeinated Coffee, Hot Tea

Soup and Salad Bar 28pp

Choose One Soup and One Salad

Mojito Steak Salad

Mojito Marinated Flank Steak, Roasted Grape Tomatoes, Caramelized Onions, Queso Fresco, Cheddar Cheese, Spring Mix, Roasted Corn, Red Quinoa, Cucumber, Tri-Colored Tortilla Strips, Chipotle Cilantro Lime Vinaigrette with Grilled Flatbread

Goddess Power Greens Salad

Grilled Marinated Chicken, Shredded Kale, Shaved Brussel Sprouts, Arugula, Edamame, Broccoli, Scallions, Quinoa, Yellow Beets, Hard Boiled Eggs, Avocado, Green Goddess Dressing

Tuscan Caesar Salad

Grilled Chicken or Steak, Tuscan Kale, Crisp Romaine Hearts, Grilled Seasonal Vegetables, Marinated Olives, Rosemary Roasted Tomatoes, Shaved Parmesan Cheese, Focaccia Croutons, House Made Caesar Dressing

Chicken Noodle

Beef Mushroom Barley

Forest Mushroom and Ancient Grains

Broccoli and Cheddar

Charred Tomato Basil Bisque

New England Clam Chowder

Chef's Five Star Beef Chili

Add an additional seasonal soup to your salad buffet 2pp

Rolls and Butter, Assorted Fresh Baked Cookies
Coffee, Decaffeinated Coffee, Hot Tea

*Requires a minimum of 25 people | Pricing based on 1½ hours of continuous service.
Prices do not include 6% sales tax and 21% administrative charge.
Menu pricing subject to change based on market pricing.*



Boxed Lunch

Deli Sandwich Selection 19pp

Choice of Two

- Turkey and Swiss
- Roast Beef and Cheddar
- Grilled Vegetables

All served on Sourdough Bread with Lettuce, Sliced Tomatoes, Sliced Red Onions, Mustard and Mayo Packet

Includes Lay's Potato Chips, Chocolate Chip Cookie and Whole Fruit

Signature Sandwich Selection 25pp

Choice of Three

Grilled Chicken Sandwich

Grilled Chicken, Swiss, Hickory Smoked Bacon, Honey Roasted Apples, Pretzel Roll, with Honey Mustard and Mayo Packet

Roasted Beef Sandwich

Roast Beef, Smoked Cheddar, Frizzled Onions, Rosemary Olive Oil, Sourdough, with Honey Mustard and Mayo Packet

Portabella and Eggplant Caponata Sandwich

Grilled Portabella, Eggplant Caper Caponata, Fresh Mozzarella, Focaccia

Mediterranean Turkey Sandwich

Lemon Oregano Grilled Turkey Breast, Artichoke Hearts, Lemon Garlic Aioli, Asiago, French Baguette

Includes Ms. Vicki's Kettle Chips, Chocolate Chip Cookie and Whole Fruit

Salad Lunch 24pp

Choice of Two

Mojito Steak Salad

Mojito Marinated Flank Steak, Roasted Grape Tomatoes, Caramelized Onions, Queso Fresco, Cheddar Cheese, Spring Mix, Roasted Corn, Red Quinoa, Cucumber, Tri-Colored Tortilla Strips, Chipotle Cilantro Lime Vinaigrette with Grilled Flatbread

Goddess Power Greens Salad

Grilled Marinated Chicken, Shredded Kale, Shaved Brussel Sprouts, Arugula, Edamame, Broccoli, Scallions, Quinoa, Yellow Beets, Hard Boiled Eggs, Avocado, Green Goddess Dressing

Tuscan Caesar Salad

Grilled Chicken, Tuscan Kale, Crisp Romaine Hearts, Grilled Seasonal Vegetables, Marinated Olives, Rosemary Roasted Tomatoes, Shaved Parmesan Cheese, Focaccia Croutons, House Made Caesar Dressing

Includes Roll and Butter, Chocolate Chip Cookie, and Whole Fruit

*Requires a minimum of 25 people | Pricing based on 1½ hours of continuous service.
Prices do not include 6% sales tax and 21% administrative charge.
Menu pricing subject to change based on market pricing.*

♦ SANDWICH ♦

Buffets

Deli Sandwich Buffet 24pp

Salads (Choice of Two)

- Bethlehem Greens Salad, Spring Mix, Grape Tomatoes, English Cucumbers, Shredded Carrots, Radishes, Balsamic Vinaigrette
- Seasonal Fruit Salad
- Vegetarian Pasta Salad
- Mediterranean Orzo Salad, Feta, Tomatoes, Cucumbers, Kalamata Olives, Lemon Oregano Vinaigrette

Premade Sandwich Selection (Choice of Two)

Turkey and Swiss

French Baguette

Roast Beef and Cheddar

Ciabatta Bread

Grilled Vegetables

Focaccia Bread

Served with Lettuce, Sliced Tomatoes, Sliced Red Onions, Pickles, Mayo, Mustard, Stacks Chips and Assorted Fresh Baked Cookies
Coffee, Decaffeinated Coffee, Hot Tea

Signature Sandwich Buffet 28pp

Salads (Choice of Two)

- Bethlehem Greens Salad, Spring Mix, Grape Tomatoes, English Cucumbers, Shredded Carrots, Radishes, Balsamic Vinaigrette
- Vegetarian Pasta Salad
- Grilled Vegetable Platter
- Seasonal Fruit Salad
- Mediterranean Orzo Salad, Feta, Tomatoes, Cucumbers, Kalamata Olives, Lemon Oregano Vinaigrette

Sandwich Selection (Choice of Three)

Grilled Chicken Sandwich

Grilled Chicken, Swiss, Hickory Smoked Bacon, Honey Roasted Apples, Pretzel Roll

Roast Beef Sandwich

Roast Beef, Smoked Cheddar, Frizzled Onions, Rosemary Olive Oil, Sour Dough

Portabella and Eggplant Caponata Sandwich

Grilled Portabella, Eggplant Caper Caponata, Fresh Mozzarella, Focaccia

Mediterranean Turkey Sandwich

Lemon Oregano Grilled Turkey Breast, Artichoke Hearts, Lemon Garlic Aioli, Asiago, French Baguette

Served with Mayo, Mustard, Honey Mustard, Stacks Chips and Chef's Choice Desserts
Coffee, Decaffeinated Coffee, Hot Tea

That's a Wrap 27pp

Salads (Choice of Two)

- Bethlehem Greens Salad, Spring Mix, Grape Tomatoes, English Cucumbers, Shredded Carrots, Radishes, Balsamic Vinaigrette
- Vegetarian Pasta Salad
- Mediterranean Orzo Salad, Feta, Tomatoes, Cucumbers, Kalamata Olives, Lemon Oregano Vinaigrette
- Seasonal Fruit Salad

A Selection of Deli Wraps (Choice of Three)

- Grilled Chicken Caesar, Shredded Kale, Home-Made Dressing on a Spinach Wrap
- Classic Italian Provision, Prosciutto, Soppressata, Ham, Capocollo, Provolone, Shredded Lettuce and Herb Oil on Herb Wrap
- Roast Beef, Smoked Cheddar, Arugula and Horseradish Sauce on Red Pepper Wrap
- Grilled Portabella, Kale and Alpine Lace on Wheat Wrap

Served with Stacks Chips and Assorted Fresh Baked Cookies
Coffee, Decaffeinated Coffee, Hot Tea

*Requires a minimum of 25 people | Pricing based on 1½ hours of continuous service.
Prices do not include 6% sales tax and 21% administrative charge.
Menu pricing subject to change based on market pricing.*

♦ BREAKS ♦

Power Station 12pp

- House-Made Granola Bars
- Whole Seasonal Fruit
- Assorted Nuts

Fiesta Fun 10pp

- Tortilla Chips, Guacamole, Pico de Gallo
- Crisp Vegetable Crudité
- Cinnamon Churros, Caramel Sauce
- Sliced Seasonal Fruit

Sweet Tooth 12pp

- Funnel Cake Fries, Powdered sugar
- Chocolate Bark
- Assorted Fresh Baked Cookies

Sweet and Salty 10pp

- Stacks Chips, Onion Dip
- Soft Bavarian Pretzels, Cheddar Cheese Sauce
- Assorted Fresh Baked Cookies

Ice Cream Sundae Bar 11pp

Chef Attendant Required, 200 per Attendant

Vanilla and Chocolate Ice Cream

Toppings:

Warm Chocolate Sauce, Caramel Sauce, Sprinkles, M&Ms,
Crushed Oreos, Marshmallow Fluff, Cherries, Whipped Cream

A La Carte

Stacks Chips, Onion Dip4.25pp
Tortilla Chips, Pico De Gallo4.25pp
Cinnamon Sugar Soft Bavarian Pretzels	42 per dozen
Soft Bavarian Pretzels, Cheddar Cheese Sauce.	42 per dozen
Assorted Fresh Baked Cookies5.25pp
Cinnamon Churros, Caramel Sauce4.75pp
Fresh Baked Brownies	4pp
Freshly Popped Popcorn.3.25pp
Rice Krispy Treats3.50pp
House-Made Granola Bars.	5pp
Seasonal Whole Fruit3.50pp
Hummus and Pita Crisps.4.25pp
Novelty Ice Cream	42 per dozen

A La Carte Beverage

Bottled Water.3 each
Assorted Coca-Cola Beverages3 each
Coffee, Decaffeinated Coffee, Hot Tea.4.75pp
Coffee 1.75 Gallon Coffee Urn (42 china cups)75 per urn
Iced Tea, Lemonade4.75pp

Requires a minimum of 25 people | Pricing based on 1½ hours of continuous service.

Prices do not include 6% sales tax and 21% administrative charge.

Menu pricing subject to change based on market pricing.

♦ BUTLERED ♦

Hors d'oeuvres

Asparagus Tempura, Citrus Ponzu	235
Tandoori Chicken Satay, Grilled Mango, Cilantro Preserve	155
Vegetarian Falafel, Cucumber Raita	135
Lump Crab Cakes, Mango Papaya Relish	285
Pan Seared Sea Scallops, Candied Ginger, Citrus Agrodolce, Micro Cress.	350
Grilled Shrimp Cocktail, Chipotle Lime Cocktail Sauce	290
Crispy Duck Wonton, Plum Sake Reduction	225
Lamb Chorizo Meatballs, Mint Chimichurri.	260
Buffalo Chicken Meatball, Blue Cheese Vinaigrette, Scallions.	245
Hot Honey BBQ Fried Chicken Sliders, Pickle.	250
Pork Belly BLT, Tomato Jam, Brioche Crostini	140
Vegan Potato Pancake, Grilled Zucchini and Roasted Tomato Chutney.	175
Bacon Wrapped Dates, Crumbled Blue Cheese	225
Philly Cheesesteak Spring Roll, Chipotle Crema	215
Spanakopita, Tzatziki Sauce, Charred Lemon	180
Tuscan Meatball, Asiago, Gremolata.	245
Chicken Yakitori, Sesame Peanut Glaze, Scallions Cucumber Relish.	155
Chive Latke, Apple Chutney, Crème Fraiche.	135
Smoked Pork Bahn Mi Bao Bun, Cilantro, Carrots, Cucumber, Dalkon Radish	210
Grilled Cheese Bite, Smoked Cheddar Sourdough, Creamy Tomato Sauce	150
Lobster Cakes, Chive, Brown Butter	300
Chicken Pot Sticker, Honey Mustard Soy, Togarashi	175
Sweet Pea Samosas, Mango Chutney, Coconut Vinaigrette	195
Blanket Franks, Whole Grain Mustard	135
Coconut Shrimp, Citrus Thai Sauce	205
Vegan Smoked Cauliflower, Pistachio Chimichurri.	165
Petite Brie, Raspberry en Croute.	255
Caprese Skewer, Heirloom Cherry Tomato, Ciliegine, Basil, Balsamic	150
Wasabi Crab Fritters, Citrus Thai Chili Sauce	300
Potato and Cheese Pierogies, Scallion Crème Fraiche	125
Tuna Poke, Crispy Nori, Scallions, Yuzu Vinaigrette.	185
Artisan Beef Sliders, Vidalia Onion, Cheddar	290
Petite Zucchini Fritter, Tomato Chutney	215
Herb Cheese Crostini, Tomato Chutney	180
Hummus and Bruschetta on Crostini.	125
Wild Rice Pancake, Candied Shallot Pear Compote.	150
Vietnamese Vegetable Spring Rolls, Nuoc Cham Sauce	135
Tomato Mozzarella Arancini, Basil Cream	195
Assorted Sushi	300

Pricing Based on 50 Pieces

Prices do not include a 6% sales tax and 21% administrative charge.

Menu pricing subject to change based on market pricing.

International Cheese Board 15pp

Chef's Selection of Fine Cheeses

Preserves - Balsamic Fresh Fig, Strawberry Rhubarb, Cranberry Orange
Dried Fruits and Nuts, Honeycomb, Fresh Carrots and Celery Sticks, Assorted Flatbread, Crisps and Crostini

Charcuterie Board 18pp

Black Label Serrano Ham, Prosciutto, Soppressata,
Biellese Bresaola, Salchichon, Chorizo Rioja, Mediterranean Olives, Figs, Grapes,
Assorted Flatbread, Crisps and Crostini

Middle Eastern Mezze 12pp

Cracked Wheat Salad, Muhammara, Beet Garlic & Yogurt Dip, Traditional Hummus,
Ezme Salad, Stuffed Grape Leaves, Baba Ghanoush, Fresh Carrots and Celery
Sticks, Assorted Flatbread, Crisps and Crostini

Garden Fresh Crudit 

Raw Vegetables, Buttermilk Ranch Dressing **5.50pp**

Grilled Vegetables, Honey Balsamic Dressing **6.50pp**

Mediterranean Market Table 10pp

Spinach Artichoke Dip, Tomato Bruschetta, Chickpea Hummus, Fresh Carrots and
Celery Sticks, Assorted Flatbread, Crisps and Crostini

*Minimum of Two Stations for Lunch; Three Stations for Dinner
Requires a minimum of 30 people | Pricing based on 1 hour of continuous service.
Prices do not include 6% sales tax and 21% administrative charge.
Menu pricing subject to change based on market pricing.*

◆ RECEPTION ◆

Stations

Bethlehem Carving Board

Requires Chef Attendant; 200 per Chef Attendant

Brown Sugar Dijon Glazed Pit Ham 16pp

Herb Roasted Turkey London Broil 19pp
Cranberry Pear Chutney, Herb Aioli

Seared Beef Tenderloin 33pp
Demi-Glace, Horseradish Cream

Slow Roasted Prime Rib of Beef 29pp
Au Jus, Horseradish Cream

Served with Chef's Choice of Rolls and Butter

Sliders Anyone 24pp

Choice of Three

- Artisan Beef Sliders, Vidalia Onion, Cheddar
- Pulled Pork, Apple Slaw, Bread and Butter Pickle, Barbeque Sauce
- Impossible Burger, Vidalia Onions
- Hot Honey BBQ Fried Chicken Slider, Pickle

Served with Battered Onion Rings and House Smokey Horseradish Sauce

Potato Bar 14pp

Choice of Two

Yukon Gold Mashed, Sweet Potato Mash, Waffle Fries, Tater Tots

Choice of Five

Whipped Butter, Cinnamon Butter, Bacon, Cheese Sauce, Shredded Cheese
Sour Cream, Chipotle Ketchup, Gravy, Mushroom, Broccoli

Asian Noodle Bar 26pp

Chef Attendant can be added as action station, 200 per Chef Attendant per 50 guests

Choice of One:

Chicken Teriyaki

Beef and Broccoli

Includes:

Vegetable Lo Mein

Vietnamese Vegetable Spring Rolls, Nuoc Cham Sauce

Pork Pot Stickers, Hot Mustard Soy

Served with Fortune Cookies

*Minimum of Two Stations for Lunch; Three Stations for Dinner
Requires a minimum of 30 people | Pricing based on 1½ hour of continuous service.
Prices do not include 6% sales tax and 21% administrative charge.
Menu pricing subject to change based on market pricing.*

◆ RECEPTION ◆

Stations



Mexican 24pp

Protein (Choice of Two)

- Chicken Tinga
- Mexican Spiced Beef
- Adobo Braised Pork, Cilantro

Sides

- Sautéed Peppers and Onions
- Mexican Rice

Served with Shredded Lettuce, Pico de Gallo, Lime Crème, Shredded Cheddar & Monterey Jack Cheese, Pickled Red Onions, Jalapenos, Corn Tortilla Chips, Flour Tortillas

Italian 21pp

Entree (Choice of Two)

- Marinated Herb Grilled Chicken Breast
- Italian Meatballs
- Italian Grilled Vegetables

Sides

- Penne Marinara
- Cavatappi Alfredo

Served with Garlic Bread



Taste of Musikfest 25pp

- Fried Chicken Tenders with Honey Mustard, BBQ & Buffalo Sauce
- BBQ Beef Brisket Slider
- Soft Bavarian Pretzels with Cheddar Cheese Sauce
- Flash Fried Pierogies with Caramelized Onions, Sour Cream

*Minimum of Two Stations for Lunch; Three Stations for Dinner
Requires a minimum of 30 people | Pricing based on 1½ hour of continuous service.
Prices do not include 6% sales tax and 21% administrative charge.
Menu pricing subject to change based on market pricing.*



Salad Course

Served with Artisan Rolls and Butter

Bethlehem Greens Salad 8pp

Spring Mix, Grape Tomatoes, English Cucumbers, Shredded Carrots, Radishes, Balsamic Vinaigrette

Kale Caesar Salad 8pp

Mixed Baby Kale, Shaved Parmesan, Focaccia Croutons, House Caesar Dressing

Burrata Salad 9pp

Mozzarella, Micro Basil, Heirloom Cherry Tomato, Rocket Greens, Parmesan Lattice Crisp, Tomato Vinaigrette

Founder's Salad 9pp

Kale, Shaved Brussel Sprouts, Grilled Pears, Red Quinoa, Blue Cheese, Roasted Butternut Squash, Bacon, Spiced Walnuts, Apple Cider Vinaigrette

Chopped Salad 9pp

Romaine, Bacon, Tomato, Egg, Pickled Onion, Blue Cheese Crumble, Blue Cheese Vinaigrette

Entrée Course

Broiled Salmon, Honey Plum Sake Reduction	45
Pan Seared Duck Breast, Fig Confit, Caramelized Cherries	45
8oz Seared Tenderloin Filet, Traditional Demi-Glace	55
Sliced Beef Tenderloin, Porcini Demi-Glace	52
6oz Seared Tenderloin Filet, Traditional Demi-Glace with 3 Herb Grilled Shrimp	52
Braised Short Ribs, Smoked Wild Mushroom, Truffle Demi	55
Twin Blue Crab and Maine Lobster Cake, Watercress Pesto Oil	57
Petite Filet Mignon, Lemon Butter Poached Blue Crab	60
Chilean Seabass, Roasted Beet Puree, Lemon Beurre Blanc	Market Price
Herb Stuffed Chicken Breast, Pan Gravy	38
Herb Roast French Cut Chicken Breast, Root Vegetable and Fennel Fricassee	39
Wild Mushroom Risotto, Butternut Squash Puree, Crispy Kale	39
Citrus Marinated French Cut Chicken Breast, Fig Chutney	40
Quinoa Stuffed Red Pepper, Tomato Basil Puree	42

Served with Chef's Choice Seasonal Vegetable and Starch

Dessert Course

Cheesecake, Macerated Berries, Mint Cream	8pp
Classic Vanilla Crème Brûlée	9pp
Flourless Chocolate Torte, Seasonal Berries	9pp
Carrot Cake, Malted Whipped Cream	7pp
Chocolate Pana Cotta, Salted Caramel	9pp
Citrus Mousse, Candied Lemon	8pp
Maple Bourbon Whiskey Cake	9pp
Chocolate Marbled Bread Pudding, Dark Chocolate, Bing Cherries	7pp
Triple Layered Mousse Cake, Seasonal Berries, Whipped Cream	8pp

Selection of Two Entrées Third Entrée Selection - Add 5pp to Lowest Price

Special dietary requests will be honored. Please identify these requests prior to the event date. During the event, all additional dietary requests will be catered to and added to the final invoice.

Prices do not include 6% sales tax and 21% administrative charge.

Menu pricing subject to change based on market pricing.

◆ DINNER ◆

Buffet

SteelStacks 42pp

Salads (Choice of Two)

- Marinated Artichoke Salad, Artichoke Hearts, Fresh Mozzarella, Roasted Peppers, Basil, Watercress, Charred Lemon and Shallot Olive Oil
- Power Greens Salad, Shredded Kale, Shaved Brussel Sprouts, Arugula, Broccoli, Scallions, Herb Olive Oil
- Bethlehem Greens Salad, Spring Mix, Grape Tomatoes, English Cucumbers, Shredded Carrots, Radishes, Balsamic Vinaigrette
- Seasonal Fruit Salad

Entrees (Choice of Two)

- Marinated Herb Grilled Chicken Breast, Chicken Jus
- Pan Seared Salmon, Lemon Dill Oil
- Cheese Tortellini with Basil Cream Sauce
- Smoked Beef Brisket, Barbeque Sauce, Scallions

Sides (Choice of Two)

- Oven Roasted Fingerling Potatoes, Rosemary
- Traditional Toasted Orzo Rice Pilaf
- Yukon Gold Mashed Potatoes
- Chef's Choice Seasonal Roasted Vegetables

Served with Rolls and Butter
Coffee, Decaffeinated Coffee, Hot Tea

Little Italy 40pp

Salads

- Caesar Salad, Romaine, Shaved Parmesan, Focaccia Croutons, House Made Caesar Dressing
- Caprese Salad, Heirloom Cherry Tomato, Cilliegine, Basil, Olive Oil, Balsamic, Sea Salt

Entrees

- Chicken Parmesan, Marinara, Mozzarella
- Italian Meatballs, Marinara

Sides

- Penne Marinara
- Italian Grilled Vegetables
- Cavatappi Alfredo

Served with Garlic Bread, Grated Parmesan and Red Pepper Flakes
Coffee, Decaffeinated Coffee, Hot Tea

Bethlehem Barbeque 44pp

Salads

- Bethlehem Greens Salad, Spring Mix, Grape Tomatoes, English Cucumbers, Shredded Carrots, Radishes, Balsamic Vinaigrette
- Cole Slaw

Entrees

- Hickory Smoked BBQ Beef
- Buttermilk Brined Fried Chicken Tenders

Sides

- Vegetarian Baked Beans
- Five Cheese Macaroni
- Chef's Choice Seasonal Roasted Vegetables

Served with Sandwich Rolls, Cornbread, Butter, Pickles, Honey BBQ Sauce, Honey Mustard, Buffalo Sauce
Coffee, Decaffeinated Coffee, Hot Tea

Requires a minimum of 30 people | Pricing based on 1½ hour of continuous service.

Prices do not include 6% sales tax and 21% administrative charge.

Menu pricing subject to change based on market pricing.

Sweet Stacks 14pp

- Mini Cannolis
- Assorted Fresh Baked Cookies
- Fresh Baked Brownies and Blondies
- Assorted Dessert Bars
- Seasonal Berries

Cookie and Milk Cart 11pp

- Fresh Baked Chocolate Chip
- Fresh Baked Oatmeal
- Fresh Baked Rocky Road
- Fresh Baked Sugar
- Milk & Chocolate Milk

Ice Cream Sundae Bar 11pp

Chef Attendant Required, 200 per Attendant.

Vanilla and Chocolate Ice Cream

Toppings:

Warm Chocolate Sauce, Caramel Sauce, Sprinkles, M&Ms,
Crushed Oreos, Marshmallow Fluff, Cherries, Whipped Cream

Waffles with Seasonal Berries ***additional 6pp**

Dessert Additions

Cheesecake, Macerated Berries, Mint Cream	8pp
Classic Vanilla Crème Brûlée	9pp
Flourless Chocolate Torte, Seasonal Berries	9pp
Carrot Cake, Malted Whipped Cream	7pp
Chocolate Pana Cotta, Salted Caramel	9pp
Citrus Mousse, Candied Lemon	8pp
Maple Bourbon Whiskey Cake	9pp
Chocolate Marbled Bread Pudding, Dark Chocolate, Bing Cherries	7pp
Triple Layered Mousse Cake, Seasonal Berries, Whipped Cream	8pp

Requires minimum 25 people.

Pricing based on 2 hour of continuous service.

Prices do not include 6% sales tax and 21% administrative charge.

Menu pricing subject to change based on market pricing.

Open Assorted Soda and Bottled Water

Coca-Cola, Diet Coca-Cola, Sprite, Dasani Bottled Water, Seagram's Ginger Ale

1 hour package	8pp
2 hour package	10pp
3 hour package	12pp
4 hour package	14pp

Open Beer, Wine, Assorted Soda & Bottled Water

Coca-Cola, Diet Coca-Cola, Sprite, Dasani Bottled Water, Seagram's Ginger Ale

Yuengling Lager, FLIGHT by Yuengling, Miller Lite, Heineken, Corona, Woodchuck Amber Cider, Heineken Zero

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel

1 hour package	16pp
2 hour package	20pp
3 hour package	24pp
4 hour package	28pp

Premium Open Bar

Smirnoff, Gordon's Gin, Bacardi Superior, Captain Morgan, Malibu, Dewar's, Jim Beam Bourbon, Sauza Tequila, Dekuyper Amaretto/Sour Apple/Triple Sec/Peach Schnapps, Bols Blue Curacao, Martini & Rossi Dry & Sweet Vermouth

Yuengling Lager, FLIGHT by Yuengling, Miller Lite, Heineken, Corona, Woodchuck Amber Cider, Heineken Zero

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel

Coca-Cola, Diet Coca-Cola, Sprite, Dasani Bottled Water, Seagram's Ginger Ale

1 hour package	20pp
2 hour package	26pp
3 hour package	32pp
4 hour package	38pp

Deluxe Open Bar

Grey Goose, Bombay Sapphire Gin, Bacardi Superior, Captain Morgan Malibu, Makers Mark, Jack Daniels, Crown Royal, Jameson Irish Whiskey Dewar's, Johnny Walker Black, Kahlua, 1800 Reposado Tequila Dekuyper Amaretto/Sour Apple/TripleSec/Peach Schnapps Martini & Rossi Dry & Sweet Vermouth

Yuengling Lager, FLIGHT by Yuengling, Miller Lite, Heineken, Corona, Woodchuck Amber Cider, Heineken Zero, Truly Assorted Seltzer

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel

Coca-Cola, Diet Coca-Cola, Sprite, Dasani Bottled Water, Seagram's Ginger Ale, Perrier

1 hour package	23pp
2 hour package	29pp
3 hour package	35pp
4 hour package	41pp

Prices do not include 6% sales tax and
21% administrative charge.
Menu pricing subject to change based
on market pricing.

Cash Bar

*All guests pay for drinks on their own
Bartender fees apply*

Consumption Bar Prices

Bottled Water	3
Dasani	
Assorted Sodas3
Coca Cola, Diet Coke, Sprite, Seagrams Ginger Ale	
Domestic Beer	5
Yuengling Lager, FLIGHT by Yuengling, Miller Lite	
Domestic Draft7
Imported Beer6
Heineken, Corona, Woodchuck Amber Cider	
Imported Draft8
Craft Draft9
Your favorite IPA, or Seasonal	
Cocktails8 & up
House Wine	8
Truly Assorted Seltzer	8
Lagunitas IPA	7

Mimosa Bar 14pp

Champagne, Orange Juice, Cranberry Juice, Pineapple Juice, Seasonal Fruit Garnish

Satellite Bar Setup

200 per bar setup

Kegerator

*Based on availability
250 set up (additional price per keg)*

CONTACT US

We believe that every occasion should be extraordinary. It's all about the food and the thousands of details that surround it. Your dedicated Hospitality Team will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference. ArtsQuest and Levy are here to cater to your requests.

ORDERING FOOD AND BEVERAGE

Ensuring the highest level of presentation, service and quality, we ask that you contact our event sales department (2) two weeks prior to the event.

All food and beverage selections, guest count guarantee and payment in full must be confirmed (3) business days prior to the event date. Because Levy exclusively furnishes all food and beverage products for ArtsQuest, guests are prohibited from bringing personal food or beverage without proper authorization. Specialty celebration cakes from licensed bakeries are permitted for special events. Cake cutting fees apply.

SERVICE STANDARDS

Levy Restaurants and ArtsQuest follow general hospitality industry service standards for private events. These hospitality service standards are based on the event type and service style selected. Please consult with your Hospitality Specialist to confirm these details. If additional service staff is requested, additional fees may apply. An example of one of Levy's service standards is, 1 bartender per 100 guests.

SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including kosher and vegetarian meals whenever possible. We appreciate at least (5) five business days' notice for this service.

ADMINISTRATIVE CHARGE AND SALES TAX

Please note that all food and beverage items are subject to a 21% administration charge plus 6% Pennsylvania state tax. The administrative charge is for administration of the special function, including but not limited to: staffing, equipment, etc. It is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provided service to the guests. If you would like to reward your server for exemplary service, a gratuity is optional. Please feel free to speak to a manager for further clarification.

BANQUET EVENT ORDERS AND CATERING AGREEMENT

A Banquet Event Order (BEO) outlining all catering services will be provided along with a Catering Agreement. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client, ArtsQuest and Levy. Both these documents must be signed and fully executed in order to confirm the event on a definite basis. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract on their behalf only with full payment in advance and an approval line of credit for additional orders. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties.

Menu pricing subject to change based on market pricing for food and beverage products and services.