



ARTSQUEST<sup>™</sup>  
catering

CATERING

◆ *Menu 2019* ◆

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# BREAKFAST

◆ *Served Buffet Style* ◆

## Rise & Shine 16.50pp

Seasonal Sliced Fresh Fruit and Berries  
Assorted Fresh Baked Shulstadt Pastries and Muffins  
Orange and Cranberry Juices  
Coffee | Decaffeinated Coffee | Hot Tea

## Bethlehem Hot Breakfast Buffet 25pp

Seasonal Sliced Fresh Fruit and Berries  
Frittata | Zucchini | Tomato | Chive  
Applewood Smoked Bacon  
Pork Sausage  
Breakfast Potatoes  
Assorted Fresh Baked Shulstadt Pastries and Muffins  
Orange and Cranberry Juices  
Coffee | Decaffeinated Coffee | Hot Tea

## Enhance Your Breakfast Experience

Assorted Cold Cereals . . . . .	2.50pp
McCann's Steel Cut Irish Oats, <i>Brown Sugar,</i> <i>Dried Fruit &amp; Seasonal Berries</i> . . . . .	5pp
Smoked Salmon Platter, <i>Traditional Accompaniments &amp; Assorted Bagels</i> . . . . .	12pp
Seasonal Sliced Fresh Fruit and Berries . . . . .	7pp
Whole Seasonal Fruit . . . . .	3pp
Assorted Bagels, <i>Cream Cheese, Butter &amp; Preserves</i> . . . . .	7pp
Assorted Fresh Baked Shulstadt Pastries & Muffins . . . . .	6pp
Cage Free Scrambled Eggs . . . . .	5pp
Make Your Own Parfait, <i>Greek Yogurt,</i> <i>Seasonal Fruit Chutney &amp; Granola</i> . . . . .	6.50pp
Cinnamon French Toast, <i>Caramelized Banana,</i> <i>Oat Streusel &amp; Local Maple Syrup</i> . . . . .	7.00pp
Chef Prepared Omelet Station, <i>Cage Free Eggs, Egg Whites,</i> <i>Traditional Accompaniments</i> . . . . .	13pp
<i>Station Requires a Chef Attendant; 175 per Chef</i>	
Chef Prepared Belgian Waffles, <i>Maple Syrup, Seasonal Fruit Chutney</i> <i>Brown Sugar &amp; Butter</i> . . . . .	12pp
<i>Station Requires a Chef Attendant; 175 per Chef</i>	

## Morning Glory 20pp

*Plated Breakfast*

Basket to Table of Assorted Shulstadt Pastries and Muffins  
Cinnamon French Toast | *Caramelized Banana* | *Oat Streusel* | *Local Maple Syrup*  
Applewood Smoked Bacon or Pork Sausage  
Orange Juice  
Coffee | Decaffeinated Coffee | Hot Tea

*Prices do not include a 6% sales tax and 20% administrative charge*





## Artisan Deli Board 25pp

House Smoked Turkey | Roast Beef | Cotto Ham

Selection of Sliced Cheeses

Tuna Salad | *Creamy Pickle Mayo*

Pasta Salad *Roasted Peppers* | *Fresh Mozzarella* | *Basil* | *Red Wine Vinaigrette*

Bethlehem Greens Salad

*Carrots* | *Cucumber* | *Radish* | *Tomato* | *Balsamic Vinaigrette*

Artisan Rolls and Sliced Breads

Assorted Deli Mustards | Mayonnaise | Relish Tray

SteelStacks Chips

Assorted Cookies and Brownies

Coffee | Decaffeinated Coffee | Hot Tea

## Soup and Salad 24pp

*Select Three Seasonal Soups*

Chicken Dumpling | Jersey Tomato Bisque | Broccoli Cheddar |  
Roasted Mushroom

*Select Three Seasonal Salads*

Bethlehem Greens Salad

*Carrots* | *Cucumber* | *Radish* | *Tomato* | *Balsamic Vinaigrette*

Caesar Salad

*Garlic Croutons* | *Parmesan Cheese* | *House Made Dressing*

Pasta Salad

*Roasted Peppers* | *Fresh Mozzarella* | *Basil* | *Red Wine Vinaigrette*

Roasted Forest Mushroom Salad

*Fennel* | *Shallots* | *Sherry Vinaigrette*

Toasted Tri Color Quinoa and Seasonal Vegetables

Artisan Rolls and Butter

Assorted Cookies and Brownies

Coffee | Decaffeinated Coffee | Hot Tea

*Requires a minimum of 25 people | Pricing based on 1½ hours of continuous service  
Prices do not include a 6% sales tax and 20% administrative charge*

## Euro Baguette and Salad 28pp

*Select Two Salads*

Bethlehem Greens Salad

*Carrots | Cucumber | Radish | Tomato | Balsamic Vinaigrette*

Caesar Salad *Garlic Croutons | Parmesan Cheese | House Made Dressing*

Yukon Potato Salad *Egg | Celery | Onions | Grain Mustard Vinaigrette*

Pasta Salad *Roasted Peppers | Fresh Mozzarella | Basil | Red Wine Vinaigrette*

*Select Three Pre-Made Sandwiches on Ciabatta Bread*

Chicken Milanese *Arugula | Heirloom Tomato | Pesto*

Roasted Turkey *Flash Fried Onions | Gem Lettuce | Garlic Aioli*

Grilled Eggplant *Heirloom Tomato | Arugula | Mozzarella | Focaccia Bread*

House Roast Beef *Aged Cheddar | Overnight Tomatoes | Horseradish Aioli*

Albacore Tuna Salad *Capers | Fennel | Gem Lettuce | Citrus Mayo*

SteelStacks Chips

Assorted Cookies and Brownies

Coffee | Decaffeinated Coffee | Hot Tea

## Musikfest Street Sampler 28pp

Bethlehem Greens Salad

*Carrots | Cucumber | Radish | Tomato | Balsamic Vinaigrette*

Soft Bavarian Pretzels *Cheddar Cheese Sauce*

Flash Fried Pierogies *Caramelized Onions | Scallion Cream Fraiche*

Bucks Co. Honey BBQ Chicken *Celery Slaw | Butter Pickles | Potato Rolls*

Barbeque Beef Brisket Sliders

Assorted Cookies and Brownies

Coffee | Decaffeinated Coffee | Hot Tea

## The SteelStacks 30pp

Bethlehem Greens Salad

*Carrots | Cucumber | Radish | Tomato | Balsamic Vinaigrette*

Caesar Salad *Garlic Croutons | Parmesan Cheese | House Made Dressing*

Penne ala Vodka *Sautéed Spinach | Parmesan Cheese*

Smoked Beef Brisket *Horseradish Mustard*

Caramelized Lemon Chicken Breast *Natural Jus*

Sautéed Seasonal Vegetable

Artisan Rolls and Butter

Assorted Cookies and Brownies

Coffee | Decaffeinated Coffee | Hot Tea

*Requires a minimum of 25 people | Pricing based on 1½ hours of continuous service  
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# LUNCHEON

◆ *Served Buffet Style* ◆

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## Enhance Your Luncheon Experience

Seasonal Soup: <i>Chicken Dumpling, Jersey Tomato Bisque , Broccoli Cheddar, &amp; Roasted Mushroom</i> . . . . .	6pp
Spring Greens <i>Sweet Peppers Avocado, Chick Peas, Nueske Lardoons, Aged Cheddar with Grain Mustard Vinaigrette</i> . . . . .	7pp
Toasted Quinoa <i>Roasted Eggplant, Rainbow Carrots, Sweet Potato, Avocado, Spring Mushrooms, Kale with Cilantro Dressing</i> . . . . .	7pp
Tuna Poke Bowl <i>Sticky Bamboo Rice, Avocado, Pickled Radish, Nori Crisps with Yuzu Dressing</i> . . . . .	10pp
Flash Fried Pierogies <i>Caramelized Onions   Scallion Cream Fraiche</i> . . . . .	6pp
Pulled Pork Sliders <i>Apple Cabbage Slaw   Brioche Bun</i> . . . . .	7pp
Cheese Tortellini <i>Sweet Peas   Basil Cream Sauce</i> . . . . .	8pp



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## Gourmet Sandwiches 22pp

### *Select Two*

House Roasted Turkey *Triple Cream Brie* | *Smoked Bacon* | *Roasted Garlic Aioli* | *Butter Lettuce* | *Multi-Grain Hero*

Bell and Evans Chicken Salad *Dried Cranberries* | *Toasted Almonds* | *Citrus Mayo* | *Butter Lettuce* | *Whole Wheat Wrap*

Roast Sirloin of Beef *Caramelized Onion Jam* | *White Cheddar Cheese* | *Watercress* | *Truffle Oil* | *Ciabatta Bread*

Smoked Country Ham *Gruyere* | *Butter Lettuce* | *Heirloom Tomato* | *Grain Mustard* | *Seeded Italian Hero*

Zucchini | *Heirloom Tomato* | *Portabella Mushroom* | *Roasted Peppers* | *Rocket Arugula* | *Rosemary Focaccia Bread*

## Artisan Salads

### *Select One*

Bethlehem Greens Salad  
*Carrots* | *Cucumber* | *Radish* | *Tomato* | *Balsamic Vinaigrette*

Toasted Quinoa *Roasted Eggplant* | *Carrots* | *Sweet Potato* | *Avocado* | *Spring Mushrooms* | *Kale* | *Cilantro Dressing*

Yukon Potato Salad *Egg* | *Celery* | *Onions* | *Grain Mustard Vinaigrette*

Pasta Salad *Roasted Peppers* | *Fresh Mozzarella* | *Basil* | *Red Wine Vinaigrette*

## Fruit and Chips

### *Select Two*

Apple

Orange

SteelStacks Chips

## Sweets

### *Select One*

Chocolate Brownie (nut-free)

Chocolate Chip Cookie

Oatmeal Raisin Cookie



# LUNCHEON

◆ *Served Plated in* ◆  
*Three Courses*



## Soup or Salad Course 7pp

*Select One*

Seasonal Soups

Chicken Dumpling | Jersey Tomato Bisque | Broccoli Cheddar  
Roasted Mushroom

Trevisano Arugula | Endive | Smoked Walnuts | Fennel  
Dried Figs | Burnt Orange Vinaigrette

Caesar Salad Garlic Croutons | Parmesan Cheese | House Made Dressing

Greek Chopped Salad Red Onions | Tomato | Olives | Feta Cheese | Romaine  
Pita Croutons | Lemon Oregano Vinaigrette

Bethlehem Greens Salad

Carrots | Cucumber | Radish | Tomato | Balsamic Vinaigrette

## Entrée Course

*Select One*

Red Wine Braised Beef Short Ribs

Shallot Herb Demi-Glace Reduction . . . . .32pp

Chicken Roulade Fontina | Spinach | Champagne Butter Sauce . . . . .28pp

Caramelized Lemon Chicken Rosemary Caper Chicken Jus . . . . .26pp

Butter Poached North Atlantic Salmon Tomato Tarragon Broth . . . . .26pp

Cheese Tortellini

Sweet Peas | Basil Cream Sauce . . . . .22pp

Rigatoni

Roasted Eggplant | San Marzano Tomato Sauce | Whipped Ricotta . . .22pp

*Included with Entrée*

Artisan Rolls and Butter

Coffee | Decaffeinated Coffee | Hot Tea

## Dessert Course 7pp

*Select One*

Apple Strudel

Honey Macerated Berries | Chantilly Cream

NY Style Cheese Cake



### Sweet and Salty 10pp

- SteelStacks Chips *Onion Dip*
- Soft Bavarian Pretzels *Cheddar Cheese Sauce*
- Assorted Cookies and Brownies

### Mike and Ike Bistro 10pp

- Assorted Mike and Ike Candies
- Freshly Popped Popcorn
- Tortilla Chips *Salsa Verde*

### Ice Cream Sundae Bar 9pp

- Vanilla and Chocolate Ice Cream
- Warm *Chocolate Sauce Whipped Cream*
- Assorted *Toppings*

### Heart Healthy 12pp

- Kind Granola Bars
- Seasonal Whole Fruit
- Greek Yogurt Parfaits *House Made Granola Seasonal Chutney*

### A La Carte

SteelStacks Chips <i>Onion Dip</i> . . . . .	4pp
Tortilla Chips <i>Salsa Verde</i> . . . . .	4pp
Cinnamon Sugar Soft Bavarian Pretzels . . . . .	38 per dozen
Soft Bavarian Pretzels <i>Cheddar Cheese Sauce</i> . . . . .	40 per dozen
Assorted Cookies and Brownies . . . . .	5pp
Churro Bites <i>Caramel Sauce</i> . . . . .	4.50pp
Cupcakes . . . . .	4pp
Freshly Popped Popcorn . . . . .	3pp
Kind Granola Bars . . . . .	5pp
Seasonal Whole Fruit . . . . .	3pp
Hummus and Pita Crisps . . . . .	4pp
Novelty Ice Cream . . . . .	42 per dozen

### A La Carte Beverage

16.9 oz. Bottled Water . . . . .	2.50 each
Assorted Coca-Cola Beverages . . . . .	2.50 each
Coffee   Decaffeinated Coffee   Hot Tea . . . . .	4.50pp
Coffee 1.75 Gallon Coffee Urn ( <i>42 china cups</i> ) . . . . .	.70 per urn
Iced Tea   Lemonade . . . . .	4.50pp
Infused Water ( <i>Cucumber   Berry   Citrus</i> ) . . . . .	4.50pp

*Pricing Based on 50 Pieces  
Prices do not include a 6% sales tax and 20% administrative charge*



## Butlered Hors D'oeuvres

Vietnamese Vegetable Spring Rolls <i>Nuoc Cham Sauce</i> . . . . .	125
Cuban Bites <i>Roast Pork, Ham, Swiss Cheese &amp; Garlic Mustard</i> . . . . .	170
Pork Belly BLT <i>Arugula, Tomato Jam, Brioche Crostini</i> . . . . .	130
Blanketed Franks <i>Mustard Relish</i> . . . . .	125
Arancini Rice Balls <i>Wild Mushroom, Truffle Aioli</i> . . . . .	195
Potato and Cheese Pierogies <i>Scallion Crème Fraiche</i> . . . . .	120
Chicken Dumpling <i>Scallion Relish, Sweet Soy, Togarashi</i> . . . . .	165
Crab Cakes <i>Citrus Aioli, Pickled Celery</i> . . . . .	275
Chicken Yakitori <i>Sesame Peanut Glaze, Scallions Cucumber Relish</i> . . . . .	145
Artisan Beef Sliders <i>Vidalia Onion, Cheddar, Stacks Sauce</i> . . . . .	275
Spanakopita <i>Tzatziki Sauce, Charred Lemon</i> . . . . .	170
Philly Cheesesteak Spring Roll <i>Chipotle Crema</i> . . . . .	205
Petite Brie <i>Raspberry Coulis, Walnuts</i> . . . . .	215
Beef Empanadas <i>Tomatillo Salsa, Lime Crema</i> . . . . .	225
Sweet Pea Samosas <i>Mango Chutney, Coconut Vinaigrette</i> . . . . .	185
Coconut Shrimp <i>Mango Slaw, Lime Crema</i> . . . . .	190
Potato Latke <i>Apple Chutney, Brown Butter Crumbs, Crème Fraiche</i> . . . . .	125
Artichoke Tempura <i>Togarashi Aioli, Nori Crumbs</i> . . . . .	190
Meatball Parm <i>Mozzarella, Parmesan, Garlic Bread</i> . . . . .	230
Petite Zucchini Fritter <i>Tomato Chutney</i> . . . . .	200
Asparagus Tempura <i>Citrus, Soy Sauce</i> . . . . .	225
Avocado Toast <i>Scallions, Radish, Sesame Seeds, Ciabatta Toast</i> . . . . .	120
Espresso Cured Carpaccio <i>Kale Caesar, Parmesan Snow, Dried Tomato</i> . . . . .	185
Grilled Mediterranean Shrimp <i>Cocktail Sauce, Celery Salt</i> . . . . .	260
Caprese Skewer <i>Heirloom Cherry Tomato, Ciliegine, Basil, Balsamic</i> . . . . .	145
Tuna Poke <i>Crispy Nori, Scallions, Yuzu Vinaigrette</i> . . . . .	175
Watermelon <i>Feta Cheese, Cantaloupe, Cucumber Relish</i> . . . . .	140
Romesco Hummus <i>Feta Cheese, Pickled Cucumber, 12 Grain Toast</i> . . . . .	100
Petite Maine Lobster Roll <i>Micro Celery, Split Top Roll</i> . . . . .	260
Prosciutto <i>Calabaza Melon, Burrata Mozzarella, Crostini</i> . . . . .	150
Deviled Egg <i>Hungarian Paprika, Micro Celery</i> . . . . .	140
Goat Cheese Truffle <i>Poppy Seed, Smoked Paprika, Pistachio</i> . . . . .	170
Tuna Watermelon , <i>Truffle Crema</i> . . . . .	200

Pricing Based on 50 Pieces  
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# RECEPTION ★ STATIONS ★

## Bethlehem Carving Board

Cedar Plank Salmon <i>Hot Smoked Salmon   Citrus Crème Fraiche   Pumpernickel Rolls</i> . . . . .	16pp
Herb Roasted Turkey <i>Cranberry Apricot Chutney   Herb Aioli   Cornbread</i> . . . . .	17pp
Aged NY Strip Steak <i>Wild Mushroom Ragout   Shallot Jus   Garlic Bread</i> . . . . .	20pp
Seared Beef Tenderloin <i>Peppercorn Sauce   Horseradish Cream   Parkerhouse Rolls</i> . . . . .	24pp
Mustard Glazed Pork <i>Apple Chutney   Grain Mustard Aioli   Scallion Biscuits</i> . . . . .	18pp

## Sliders Anyone 22.50pp

*Select Three*

- Artisan Beef Sliders *Vidalia Onion | Cheddar | Stacks Sauce*
- Chicken Rosemary *Arugula | Fontina Cheese | Garlic Aioli*
- Pulled Pork *Apple Slaw | Bread and Butter Pickle | Barbeque Sauce*
- Black Bean and Quinoa Burger *Corn Relish | Baby Kale | Chipotle Ketchup*
- SteelStacks Chips
- Battered Onion Rings

## China Town 22pp

- Chicken Teriyaki *Vegetable Fried Jasmine Rice*
- Pork Pot Stickers *Red Chili Oil*
- Soba Noodles *Cabbage Slaw | Soy Dressing*
- Beef and Broccoli
- Fortune Cookies

## Fajita Bar 21.50pp

- Chicken Tinga
- Adobo Beef
- Caramelized Onions | Roasted Peppers | Sour Cream | Shredded Cheddar Cheese*
- Pico De Gallo | Guacamole | Pickled Jalapeño | Lettuce & Tomato*
- Warm Flour Tortillas | Corn Tortilla Chips*

*Minimum of Two Stations for Lunch; Three Stations for Dinner; Minimum of 25 Guests  
All Carving Stations Require a Chef Attendant; 175 per Chef Attendant  
Pricing based on 2 hours of continuous service  
Prices do not include a 6% sales tax and 20% administrative charge*



# RECEPTION ♦ STATIONS ♦

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## Arthur Ave 22pp

*Select Three | Includes Garlic Bread*

*Cheese Tortellini Sweet Peas | Basil Cream Sauce*

*Farfalle Chicken Ragu | Fennel | Artichoke | Sun Dried Tomato*

*Penne Marinara San Marzano Tomato | Basil | Parmesan Cheese*

*Caesar Salad Garlic Croutons | Parmesan Cheese | House Made Dressing*

*Cavatappi*

*Blistered Tomatoes | Roasted Zucchini and Squash | Olive Oil | Fresh Herbs*

## Mashed Potato Bar 13.50pp

*Yukon Gold*

*Sweet Potato*

*Nueskes Bacon | Sour Cream | Cheddar Cheese Sauce | Butter | Brown Sugar*

*Marshmallows | Scallions | Corn Relish | Mushroom Ragout | Roasted Broccoli*

## Chef's Market 15pp

*Selection of Raw and Grilled Vegetables*

*Buttermilk Ranch Dressing*

*Tomato Bruschetta | Basil | Garlic Crostini*

*Chickpea Hummus | Garlic Pita*

*Assorted Flatbread and Crisps*

*Add Local cheese 12pp*

*Add Charcuterie 14pp*

## Musikfest Street Sampler 24pp

*Soft Bavarian Pretzels Cheddar Cheese Sauce*

*Flash Fried Pierogies Caramelized Onions | Scallion Cream Fraiche*

*Bucks Co. Honey BBQ Chicken Celery Slaw | Butter Pickles | Potato Rolls*

*Barbeque Beef Brisket Sliders*

*Minimum of Two Stations for Lunch; Three Stations for Dinner; Minimum of 25 Guests*

*All Carving Stations Require a Chef Attendant; 175 per Chef Attendant*

*Pricing based on 2 hours of continuous service*

*Prices do not include a 6% sales tax and 20% administrative charge*

## Stacks Steak House 65pp

*Includes a Chef Attendant*

### Entrées

NY Strip Steak *Shallot Jus*

Creamy Truffle Mac and Cheese

*Roasted Wild Mushrooms | Toasted Crumbs*

Garlic Chicken *Sweet Garlic Wine Broth*

### Sides

Sautéed Broccolini *Lemon Gremolata | Olive Oil*

Smashed Yukon Potatoes *Artichokes | Rosemary*

Rocket Arugula *Heirloom Tomato | Mozzarella | Roasted Sweet Peppers  
Extra Virgin Olive Oil | Sea Salt*

Artisan Rolls and Butter

Coffee | Decaffeinated Coffee | Hot Tea

### Desserts

Chocolate Truffles

Carrot Cake

Ganache Tart

## Philly BBQ Pit 45pp

### Entrées

Smoked Beef Brisket *Bourbon BBQ Sauce*

Savory Smoked Pork Butt *Sour Orange Glaze*

Chili Spiced Turkey Breast *Rosemary Jus*

### Sides

Jalapeño Cheddar Cornbread *Hot Honey Butter*

Baked Beans *Molasses | Birch Beer*

Mashed Sweet Potatoes *Brown Butter | Maple Syrup*

Frisee Greens and Romaine *Berries | Candied Walnuts | Hot Sauce Vinaigrette*

Coffee | Decaffeinated Coffee | Hot Tea

### Desserts

Sweet Potato Cheesecake

Pecan Bar

Whoopie Pies



## American Classic 37pp

### Entrées

Twice Fried Chicken *Local Honey Glaze*

Aged Cheddar Mac and Cheese *Toasted Butter Crumbs*

Barbequed Beef Brisket

### Sides

Roasted Carrots *Dill Brown Butter*

Chopped Apple Slaw

Buttermilk Whipped Potatoes *Scallions* | *Sour Cream*

Buttermilk Biscuits *Maple Butter*

Coffee | Decaffeinated Coffee | Hot Tea

### Desserts

Pecan Pie

Fruit Tart

Apple Strudel

## Italian Comfort 40pp

### Entrées

Chicken Parmesan *Mozzarella* | *Parmesan* | *Basil*

Rigatoni Bolognese *Jersey Fresh Tomato Sauce* | *Fresh Ricotta*

Baked Codfish *Oregano Crumbs* | *Garlic Wine Broth*

### Sides

Roasted Broccoli | Roasted Carrots *Toasted Garlic* | *Lemon Gremolata* | *Olive Oil*

Caesar Salad *Garlic Croutons* | *Parmesan Cheese* | *House Made Dressing*

Heirloom Tomato

*Mozzarella* | *Roasted Sweet Peppers* | *Extra Virgin Olive Oil* | *Sea Salt*

Artisan Rolls and Butter

Coffee | Decaffeinated Coffee | Hot Tea

### Desserts

Tiramisu

Cheesecake

Cannoli

## Salad Course 7pp

*Served with Artisan Rolls and Butter*

Trevisano Arugula | Endive | Smoked Walnuts | Fennel  
Dried Figs | Burnt Orange Vinaigrette

Caesar Salad Garlic Croutons | Parmesan Cheese | House Made Dressing

Iceberg Wedge Nueskes Bacon | Avocado | Heirloom Tomato | Smoked Red Onion  
Blue Cheese Vinaigrette

Burrata Mozzarella Heirloom Cherry Tomato | Rocket Arugula | Pickled Eggplant  
Tomato Vinaigrette

Tuscan Kale

Frisee | Sweet Potato | Quinoa | Spiced Walnuts | Avocado Vinaigrette

Bethlehem Greens Salad

Carrots | Cucumber | Radish | Tomato | Balsamic Vinaigrette

## Pasta Course 7.50pp

Cheese Tortellini Sweet Peas | Basil Cream Sauce

Penne Marinara Jersey Fresh Tomato Sauce | Brown Butter Parmesan Crumbs

Orecchiette Roasted Eggplant | Fresh Ricotta | Capers | Virgin Oil

Rigatoni "Bolognese" Eggplant | Sweet Onions | Carrots | Marinara Sauce  
Ricotta Salata Cheese | Basil

House Made Manicotti Jersey Fresh Tomato Sauce | Basil | Parmesan Cheese

Cavatelli Lobster | Shrimp | Crab | Seafood Gravy | Virgin Oil  
Additional 5pp

## Entrée Course

Seared Tenderloin Shallot Demi . . . . .	44pp
Seared Tenderloin Pan-Seared Crab Cake   Cabernet Jus . . . . .	53pp
Seared Tenderloin Garlic and Herb Roasted Shrimp   Shallot Demi . . . . .	50pp
Red Wine Braised Beef Short Ribs Shallot Herb Demi-Glace Reduction . . . . .	40pp
Roasted Skuna Bay Salmon Dijon Mustard Dill Vin Blanc . . . . .	36pp
Colossal Crab Cakes Old Bay Béarnaise . . . . .	39pp
Georges Banks Halibut Charred Leek Tomato Broth   Herb Oil . . . . .	38pp
Chicken Roulade Fontina   Spinach   Champagne Butter Sauce . . . . .	29pp
Caramelized Lemon Chicken Rosemary Caper Chicken Jus . . . . .	26.50pp
Seared Chicken Wild Mushrooms   Chicken Jus . . . . .	28.50pp
Porcini Crusted Chicken Roasted Garlic   Truffle Butter Sauce . . . . .	28pp
Wild Mushroom Risotto Butternut Squash   Crispy Kale   Vegan . . . . .	28pp
Eggplant "Parm" Oven Dried Tomatoes   Ricotta Salata   Vegetarian . . . . .	28pp
Spinach Stuffed Shells San Marzano Tomato Basil Sauce   Vegetarian . . . . .	28pp

## Dessert Course

Seasonal Fruit Tart . . . . .	7pp
Cheesecake Macerated Berries   Mint Cream . . . . .	7pp
Classic Vanilla Crème Brûlée . . . . .	8pp
Chocolate Bundt Cake Cherry Sabayon   Whipped Cream . . . . .	8pp
Carrot Cake Malted Whipped Cream   Apple Butter   Carrot Crumbles . . . . .	6pp
Coffee   Decaffeinated Coffee   Hot Tea	

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.



## Cookie and Milk Cart 11pp

Chocolate Chip | Oatmeal | Double Chocolate | Sugar  
Milk | Chocolate Milk

## Ice Cream Sundae Bar 9pp

Vanilla and Chocolate Ice Cream | Warm Chocolate Sauce | Whipped Cream  
Assorted Toppings

## Sweet Stacks 14pp

Cannoli | Cream Puffs | Chocolate Truffles | Petite Fours | Mini Fruit Tarts  
Seasonal Whole Berries

## Additional Sweets Stations

Warm Seasonal Fruit Cobbler <i>Chantilly Cream</i> . . . . .	7pp
Bread Pudding <i>White Chocolate</i>   <i>Bing Cherry</i> . . . . .	7pp
Cheesecake <i>Chocolate</i>   <i>Vanilla</i>   <i>Raspberry</i> . . . . .	8pp
Crème Brûlée <i>Classic</i>   <i>Gingerbread</i>   <i>Espresso</i> . . . . .	8pp
Chocolate Covered Strawberries . . . . .	8pp



### Open Assorted Soda and Bottled Water

Featuring Coca-Cola | Diet Coca-Cola | Sprite | Dasani Bottled Water

1 hour package . . . . .	6pp
2 hour package . . . . .	9pp
3 hour package . . . . .	10.50pp
4 hour package . . . . .	12pp

### Open Beer | Wine | Assorted Soda & Bottled Water

Featuring Coca-Cola | Diet Coca-Cola | Sprite | Dasani Bottled Water  
Seagram's Ginger Ale | Yuengling Lager | Miller Lite | Heineken | Corona  
Woodchuck Amber Cider | Heineken 0.0 | Chardonnay | Pinot Grigio  
Cabernet Sauvignon | Merlot | White Zinfandel

1 hour package . . . . .	14pp
2 hour package . . . . .	18pp
3 hour package . . . . .	22pp
4 hour package . . . . .	26pp

### 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 | Miller Lite | Heineken | Corona | Woodchuck Amber Cider  
Heineken 0.0

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

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

1 hour package . . . . .	18pp
2 hour package . . . . .	24pp
3 hour package . . . . .	30pp
4 hour package . . . . .	36pp

### 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*

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

Yuengling Lager | Miller Lite | Heineken | Corona | Woodchuck Amber Cider  
Heineken 0.0

Seasonal Select Craft Beer

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

1 hour package . . . . .	21pp
2 hour package . . . . .	27pp
3 hour package . . . . .	33pp
4 hour package . . . . .	39pp





### Cash Bar

All guests pay for drinks on their own  
Bartender fees apply

### Satellite Bar Setup

200 per bar setup

### Kegeerator

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

### Consumption Bar Prices

Bottled Water . . . . .	2.50
<i>Dasani</i>	
Assorted Sodas . . . . .	2.50
<i>Coca Cola, Diet Coke, Sprite, Seagrams Ginger Ale</i>	
Domestic Beer . . . . .	4
<i>Yuengling Lager, Miller Lite</i>	
Imported Beer . . . . .	5.50
<i>Heineken, Heineken 0.0, Corona, Woodchuck Amber Cider</i>	
Craft Beer . . . . .	6 & up
<i>your favorite IPA or Wheat just let us know</i>	
Cocktails . . . . .	6 & up
House Wine . . . . .	7

## 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 20% 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.