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
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
• Pan Seared Salmon, Lemon Dill Butter + 2pp
Brunch Sides (Choice of One)
• Five Cheese Macaroni
• Bethlehem Greens Salad
• Seasonal Vegetable
• Piave Vecchio Risotto
• Pasta Salad
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.
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, 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

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 Glaze
Slow Roasted Prime Rib of Beef 29pp
Au Jus, Horseradish Cream
Served with Chef’s Choice of Rolls

Enhance Your Breakfast Experience
Assorted Cold Cereals .................................................. 3pp
Steel Cut Irish Oats, Brown Sugar, Dried Fruit, Seasonal Berries ........ 5.25pp
Seasonal Sliced Fresh Fruit and Berries ................................. 7pp
Whole Seasonal Fruit ..................................................... 3pp
Breakfast Sandwiches on English Muffin .................................. 6pp
Breakfast Burritos ......................................................... .5.50pp
Frittata ........................................................................... .5.50pp
Scrambled Eggs .................................................................. 5pp
Make Your Own Yogurt Parfait .............................................. .6.50pp

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.
**SteelStacks 36pp**

**Salads (Choice of Two)**
- Marinated Artichoke Hearts, Fresh Mozzarella, Roasted Peppers, Watercress, Charred Lemon and Shallot Olive Oil
- Power Greens Salad, Herb Olive Oil
- Bethlehem Greens Salad
- Seasonal Fruit Salad

**Entrees (Choice of Two)**
- Herb Grilled Chicken Breast
- Pan Seared Verlasso Salmon
- Alfredo Potato Gnocchi
- Smoked Beef Brisket

**Sides (Choice of Two)**
- Oven Roasted Fingerling Potatoes
- Rice Pilaf
- 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 and Red Quinoa Salad, Cucumber, Grilled Flatbread, Tri-Colored Tortilla Strips, Chipotle Cilantro Lime Vinaigrette

**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, Grilled Seasonal Vegetables, Marinated Olives, Rosemary Roasted Tomatoes, Shaved Parmesan Cheese, Focaccia Croutons, Tuscan Kale, Crisp Romaine Hearts, 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

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 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.
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
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 Baguette

Roasted Beef Sandwich
Roast Beef, Smoked Cheddar, Frizzled Onions, Rosemary Olive Oil, Sourdough

Portabella and Eggplant Caponata Sandwich
Grilled Portabella, Eggplant Caper Caponata, Fresh Mozzarella, Focaccia

Mediterranean Turkey Sandwich
Lemon Oregano Grilled Turkey Breast, Artichoke Hearts, Olive Tapenade, 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 Salad, Cucumber, Grilled Flatbread, Tri-Colored Tortilla Strips, Chipotle Cilantro Lime Vinaigrette

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, Grilled Seasonal Vegetables, Marinated Olives, Rosemary Roasted Tomatoes, Shaved Parmesan Cheese, Focaccia Croutons, Tuscan Kale, Crisp Romaine Hearts, 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.
Deli Sandwich Buffet 24pp

Salads (Choice of Two)
- Bethlehem Greens Salad
- Seasonal Fruit Salad
- Vegetarian Pasta Salad
- Mediterranean Orzo Salad

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

Signature Sandwich Buffet 28pp

Salads (Choice of Two)
- Bethlehem Greens Salad
- Pasta Salad (Vegetarian)
- Grilled Vegetable Platter
- Seasonal Fruit Salad
- Mediterranean Orzo Salad

Sandwich Selection (Choice of Three)
- Grilled Chicken Sandwich
  Grilled Chicken, Swiss, Hickory Smoked Bacon, Honey Roasted Apples, Pretzel Baguette
- 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, Olive Tapenade, Asiago, French Baguette
Served with Stacks Chips and Chef’s Choice Desserts
Coffee, Decaffeinated Coffee, Hot Tea

That’s a Wrap 27pp

Salads (Choice of Two)
- Bethlehem Greens Salad
- Vegetarian Pasta Salad
- Mediterranean Orzo Salad
- Seasonal Fruit Salad

A Selection of Deli Wraps (Choice of Three)
- Grilled Chicken Caesar on Spinach Wrap
- Classic Italian Provision on Herb Wrap
- Beef Carnitas, Smoked Cheddar and Arugula 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

 Successfully rendered as plain text.
**BREAKS**

**Power Station 12pp**
- 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**

*Catering A La Carte*

Stacks Chips, Onion Dip ........................................... 4.25pp
Tortilla Chips, Pico De Gallo ........................................ 4.25pp
Cinnamon Sugar Soft Bavarian Pretzels ........................ 42 per dozen
Soft Bavarian Pretzels, Cheddar Cheese Sauce ................ 42 per dozen
Assorted Fresh Baked Cookies ...................................... 5.25pp
Cinnamon Churros, Caramel Sauce .............................. 4.75pp
Frisheled Baked Brownies .......................................... 4pp
Freshly Popped Popcorn ............................................. 3.25pp
Rice Krispy Treats .................................................... 3.50pp
Granola Bars .......................................................... 5pp
Seasonal Whole Fruit ................................................ 3.50pp
Hummus and Pita Crisps ........................................... 4.25pp
Novelty Ice Cream ................................................... 42 per dozen

**A La Carte Beverage**

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 (42 china cups) .............. 70 per urn
Iced Tea, Lemonade ................................................... 4.50pp

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

Pricing Based on 50 Pieces
Prices do not include a 6% sales tax and 21% administrative charge
CHEF'S MARKET

Stations

International Cheese Board 15pp
Chefs selection of fine cheeses
Preserves - Balsamic Fresh Fig, Strawberry Rhubarb, Cranberry Orange
Dried Fruits and Nuts, Honeycomb, Assorted Crostini and Crackers

Charcuterie Board 18pp
Black Label Serrano Ham, Duck Prosciutto, Soppressata,
Biellese Bresaola, Salchichon, Chorizo Rioja, Mediterranean Olives, Figs, Grapes

Middle Eastern Mezze 12pp
Cracked Wheat Salad, Muhammara, Beet Garlic & Yogurt Dip, Traditional Hummus,
Ezme Salad, Stuffed Grape Leaves, Baba ghanoush, Turkish Pita

Garden Fresh Crudite
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,
Assorted Flatbread, Crisps & Crostini

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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.
**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 Glaze
  - Slow Roasted Prime Rib of Beef 29pp
  - Au Jus, Horseradish Cream
  - Served with Chef’s Choice of Rolls

- **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 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, 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
  - Chicken Teriyaki
  - Vegetable Lo Mein
  - Vegetable Spring Rolls
  - 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 20% administrative charge.
RECEPTION

Stations

Mexican 24pp

Protein (Choice of Two)
- Chicken Tinga
- Mexican Spiced Beef
- Ropa Vieja
- 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 Tortillas, Flour Tortillas

Italian 21pp

Entree (Choice of Two)
- Chicken Milanese
- 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 Perogies with Caramelized Onions

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.
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-Glaze ..................... 55
Sliced Beef Tenderloin, Porcini Demi-Glace ................................. 52
6oz Seared Tenderloin Filet with 3 Grilled Shrimp ......................... 52
Yuengling 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
Pan Seared Wild Mushroom Risotto Cake, Butternut Squash Puree, Crispy Kale – Vegan 39
Citrus Marinated French Cut Chicken Breast, Fig Chutney ................ 40
Quinoa Stuffed Red Pepper, Tomato Basil Puree – Vegan ................ 42

Dessert Course

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

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.
DINNER Buffet

Brazilian Steak House 55pp
Salads
• Brazilian Inspired Salad, Baby Greens, Hearts of Palm, Fennel, Tomato, Mint, Extra Virgin Olive Oil, Sea Salt
• Bethlehem Greens Salad
Entrées
• Peppered Steak (Bife de Pimenta)
• Roasted Pork Butt (Barrigo de Porco)
• Herb Marinated Chicken (Frango Marinado)
Sides
• Garlic Mashed Potatoes
• Black Beans
• Chef’s Choice of Seasonal Roasted Vegetables
• Grilled Pineapple

Served with Brazilian Cheesy Bread (Pão de Queijo), Chimichurri, Hot Sauce, Horseradish Sauce, Coffee, Decaffeinated Coffee, Hot Tea

Requirements:
- Minimum of 30 people
- Pricing based on 1½ hour of continuous service.
- Prices do not include 6% sales tax and 21% administrative charge.

SteelStacks 42pp
Salads (Choice of Two)
• Marinated Artichoke Salad, Artichoke Hearts, Fresh Mozzarella, Roasted Peppers, Watercress, Charred Lemon and Shallot Olive Oil
• Power Greens Salad, Herb Olive Oil
• Bethlehem Greens Salad
• Seasonal Fruit Salad

Entrees (Choice of Two)
• Herb Grilled Chicken Breast
• Pan Seared Verlasso Salmon
• Alfredo Potato Gnocchi
• Smoked Beef Brisket

Sides (Choice of Two)
• Oven Roasted Fingerling Potatoes, Rosemary
• Rice Pilaf
• Mashed Potatoes
• Chef’s Choice Seasonal Roasted Vegetables

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

Little Italy 40pp
Salads
• Caesar Salad
• Caprese Salad

Entrées
• Chicken Parmesan
• Italian Meatballs

Sides
• Penne Marinara
• Italian Grilled Vegetables

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

Bethlehem Barbeque 44pp
Salads
• Bethlehem Greens Salad
• Cole Slaw

Entrées
• Hickory Smoked BBQ Beef
• Buttermilk Brined Fried Chicken Tenders

Sides
• Vegetarian Baked Beans
• Macaroni and Cheese
• Chef’s Choice Seasonal Roasted Vegetables

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

Requirements:
- Minimum of 30 people
- Pricing based on 1½ hour of continuous service.
- Prices do not include 6% sales tax and 21% administrative charge.
Sweet Stacks 14pp
- Cannoli
- Cream Puffs
- Assorted Fresh Baked Cookies
- Brownies
- Assorted Dessert Bars
- Seasonal Berries

Cookie and Milk Cart 11pp
- Fresh Baked Chocolate Chip
- Fresh Baked Oatmeal
- Fresh Baked Double Chocolate
- Fresh Baked Sugar
- Milk & Chocolate Milk

Ice Cream Sundae Bar 11pp
*Chef Attendant Required, 200 per Attendant.*
Bethlehem Dairy Store Vanilla and Chocolate Ice Cream, 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 Créme 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

Requires minimum 25 people.
Pricing based on 2 hour of continuous service.
Prices do not include 6% sales tax and 21% administrative charge.
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 ........................................... 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/Triple Sec/Peach Schnapps, 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, Perrier
1 hour package ........................................... 21pp
2 hour package ........................................... 27pp
3 hour package ........................................... 33pp
4 hour package ........................................... 39pp

Prices do not include 6% sales tax and 20% administrative charge.
Catering

Cash Bar
All guests pay for drinks on their own
Bartender fees apply

Satellite Bar Setup
200 per bar setup

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

Consumption Bar Prices

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Water</td>
<td>2.50</td>
</tr>
<tr>
<td>Dasani</td>
<td>2.50</td>
</tr>
<tr>
<td>Assorted Sodas</td>
<td>2.50</td>
</tr>
<tr>
<td>Coca Cola, Diet Coke, Sprite, Seagrams Ginger Ale</td>
<td>2.50</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>4.00</td>
</tr>
<tr>
<td>Yuengling Lager, FLIGHT by Yuengling, Miller Lite</td>
<td>4.00</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>5.50</td>
</tr>
<tr>
<td>Heineken, Corona, Woodchuck Amber Cider</td>
<td>5.50</td>
</tr>
<tr>
<td>Craft Beer</td>
<td>6 &amp; up</td>
</tr>
<tr>
<td>Your favorite IPA, or Seasonal</td>
<td>6 &amp; up</td>
</tr>
<tr>
<td>Cocktails</td>
<td>6 &amp; up</td>
</tr>
<tr>
<td>House Wine</td>
<td>7.00</td>
</tr>
</tbody>
</table>

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