**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

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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.  
Menu pricing subject to change based on market pricing.*
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 Berries ........... .5.25pp
Seasonal Sliced Fresh Fruit and Berries .................................. 7pp
Seasonal Whole Fruit ................................................. 3.50pp
Breakfast Sandwiches on English Muffin ................................... 6pp
Breakfast Burritos ................................................................ 5.50pp
Chef’s Vegetable Frittata .................................................. 5.50pp
Scrambled Eggs .............................................................. 5pp
Yogurt Parfait with House-Made Granola and Berries ...................... .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.
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.
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*

Bethlehem Dairy Store 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 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
Fresh Baked Brownies ................................................................. 4pp
Freshly Popped Popcorn .............................................................. 3.25pp
Rice Krispy Treats ......................................................................... 3.50pp
House-Made 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 ................................................................................. 3 each
Assorted Coca-Cola Beverages ...................................................... 3 each
Coffee, Decaffeinated Coffee, Hot Tea ......................................... 4.75pp
Coffee 1.75 Gallon Coffee Urn (42 china cups) ......................... 0.75 per urn
Iced Tea, Lemonade ..................................................................... 4.75pp

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

Stations

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 Crudité
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.
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

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*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.*
PLATED

Dinner

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
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
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 Brulée ................................................................. 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

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

Entrées
- Peppered Steak (Bife de Pimenta)
- Roasted Pork Butt (Barrigo de Porco)
- Herb Marinated Chicken (Frango Marinado)

Sides
- Yukon Gold Mashed Potatoes
- Braised 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

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

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.
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, Mozarella
• 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.*
Bethlehem Dairy Store 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

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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 Sodas ......................................... 3
  *Coca Cola, Diet Coke, Sprite, Seagrams Ginger Ale*
- Domestic Beer ........................................ 5
  *Yuengling Lager, FLIGHT by Yuengling, Miller Lite*
- Domestic Draft ...................................... .7
- Imported Beer .......................................... .6
  *Heineken, Corona, Woodchuck Amber Cider*
- Imported Draft ........................................ .8
- Craft Draft ............................................ .9
- Your favorite IPA, or Seasonal
- Cocktails ............................................. 8 & 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)*

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