



WIND CREEK[®]

BETHLEHEM

LIMITED BANQUET MENUS

In light of the covid-19 pandemic, we have limited our banquet offerings to meet health and safety guidelines. The health and safety of our team members and our guests is our top priority. All menu offerings will be packaged individually or will feature a server attendant(s).

BREAKFAST

CONTINENTAL BREAKFAST *20 per person*

- bakery fresh muffins, fruit danish, multigrain croissants, cinnamon buns
- local whipped butter, local preserves
- array of sliced seasonal fruits, berries
- vanilla greek yogurt with house-made granola
- spinach and feta bistro pastry
- regular and decaf coffee, assorted teas
- orange, grapefruit and cranberry juices

BREAKFAST BUFFET *28 per person*

- bakery fresh muffins, fruit danish, multigrain croissants
- array of sliced seasonal fruits, berries
- country white, multigrain, marble rye, and raisin breads
- whipped clover honey butter, sweet cream butter, fruit preserves
- regular and decaf coffee, assorted teas
- orange, grapefruit and cranberry juices
- citrus infused water tower
- scrambled eggs
- applewood bacon
- turkey sausage
- breakfast potatoes, caramelized onions and scallions

BOXED BREAKFAST *18 per person*

- individual fruit juice
- bagel, cream cheese, preserves
- individual greek yogurt, macerated berries
- fruit
- granola bar

BREAKFAST UPGRADES

*requires purchase of continental breakfast, boxed breakfast, or breakfast buffet

CHEF ATTENDED OMELET STATION

16 per person + 100 chef fee

prepared to order fresh local eggs, egg beaters, egg whites and choice of fillings: tomato, spinach, asparagus, peppers, mushroom, onion, ham, cheddar, feta, pepper jack

BREAKFAST SANDWICHES *(choice of 2) 6 per person*

choice of biscuit, croissant, bagel, wrap

- egg, bacon, aged cheddar cheese
- egg whites, turkey bacon, aged cheddar cheese
- egg, sausage, aged cheddar cheese
- egg, canadian bacon, aged cheddar cheese
- egg, ham, aged cheddar cheese

THEME BREAK ITEMS

LIGHT AND HEALTHY *13 per person*

- individual vegetable crudité with green tahini
- assorted fresh fruit
- assorted **Clif®** bars and **Kind®** bars
- **Naked®** brand fruit and vegetable smoothies

HARVEST BREAK *12 per person*

- red and green apples served whole and sliced with peanut butter
- warm maple pecan pastry
- individual trail mix
- caramel corn

PUB BREAK *15 per person*

- house fried potato chips, bacon onion dip
- bavarian pretzel sticks, mustard, **Guinness®** cheese sauce
- mini corned beef reuben, marble rye, sauerkraut, swiss cheese
- honey roasted peanuts

THEME BREAK ITEMS CONT.

COOKIES AND MILK *12 per person*

- chocolate chip cookies, rocky road cookies, chocolate dipped biscotti
- chocolate fudge brownies and blondies, chocolate dipped strawberries
- warm chocolate pound cake, chocolate syrup, whipped cream

MOVIE TIME SNACKS *14 per person*

- assorted variety **Rocky Mountain Popcorn®**
- **Hershey®** chocolate bars, **Twizzlers®** and **Jolly Ranchers®**
- corn tortilla chips and cheese sauce

À LA CARTE BREAK ITEMS

- assorted snack basket • *4 per person*
- array of sliced fruits and berries • *6 per person*
- assorted house baked cookies • *20 per dozen*
- fruit cup • *2 per person*
- assorted **Clif®** & **Kind Bar®** • *4 each*
- brownies / blondies • *24 per dozen*
- assorted rocky mountain popcorn • *3 each*

À LA CARTE BEVERAGES

- individual fruit juices *4 each*
- Wind Creek bottled water *3 each*
- soft drinks *3 each*
- **Naked®** brand fruit smoothies *5 each*
- **Fiji®** bottled water *5 each*
- **Red Bull®** *5 each*
- freshly brewed coffee & tea *40 per gallon*

LUNCH

BOXED LUNCH *24 per person*

all box lunches are served with a Wind Creek bottled water. (choice of two sandwiches/salad, one side and one dessert)

TURKEY SANDWICH

roasted turkey, american cheese, lettuce, tomato, red onion, mayonnaise, oregano, baguette

ITALIAN SANDWICH

ham, salami, soppressata, mortadella, pepperoncini, mozzarella, basil, garlic aioli

ROAST BEEF SANDWICH

tomato, arugula, creamy horseradish, ciabatta

THE CLUB

turkey, applewood bacon, lettuce, tomato, mayonnaise, kaiser roll, whole wheat turkey wrap, red pepper spread, swiss cheese, lettuce

HOUSE SALAD

red onion, tomato, cucumber, olives, chickpeas, white balsamic dressing

CHICKEN CAESAR SALAD

grilled chicken breast, romaine, croutons, parmesan

BOXED LUNCH SIDES *(choose 1)*

potato salad, potato chips, pasta salad, quinoa salad

BOXED LUNCH DESSERTS *(choose 1)*

chocolate chip cookie, oatmeal cookie, brownie

PLATED LUNCH MENU

ALL PLATED LUNCHES INCLUDE CHOICE OF:

salad, up to two entrées, and dessert. assorted bakery fresh rolls and butter served tableside along with coffee, decaf and hot tea

SALAD

CLASSIC CAESAR SALAD

romaine lettuce, black peppercorn dressing, toasted parmesan croutons

HOUSE SALAD

mixed greens, asparagus, cherry tomato, red onion, red pepper, white balsamic vinaigrette

QUINOA AND FRISEE SALAD

dried apricots, toasted walnuts, shaved carrots, red wine vinaigrette

ENTRÉE

ROASTED CHICKEN BREAST *28 per person*

herb fingerling potatoes, asparagus, rosemary chicken jus

GRILLED SALMON *30 per person*

fox hollow mustard glaze, creamy polenta, wilted spinach

8^{oz} NEW YORK STRIP *32 per person*

whipped potato, roasted brussel sprouts, red wine sauce

VEGETABLE PASTA *24 per person*

linguine, pesto cream sauce, chef's choice vegetable

DESSERT

VANILLA BEAN CHEESECAKE

raspberry coulis

TIRAMISU TORTE

lady fingers, espresso rum whipped mascarpone, espresso anglaise

VANILLA CRÈME BRULÉ

whipped cream and seasonal berries

LUNCH BUFFET *34 per person*

CLASSIC CAESAR SALAD

romaine lettuce, black peppercorn dressing, toasted parmesan croutons

HARVEST GREENS

salami, kalamata olives, shaved fennel, tomato, balsamic vinaigrette, parmesan toasted croutons

QUINOA AND ROASTED RED PEPPERS

grape tomato, artichoke hearts, baby spinach, crumbled feta

BRAISED CHICKEN AND SAUSAGE CACCIATORE

tomato, bell peppers, sweet basil

BEEF TIP STEAK

parmesan whipped potato, red wine reduction whole grain mustard, roasted fingerling potatoes, fresh thyme, lemon essence

GRILLED YELLOW AND GREEN SQUASH

roasted wild mushrooms, fennel, wilted baby spinach

ASSORTED DESSERTS

assorted french macaroons, lemon meringue tartlets, mini cannolis, and cheesecake bites

PLATED DINNER

all plated dinners include choice of: salad, up to two entrées, and dessert. assorted bakery fresh rolls and butter served tableside along with coffee, decaf and hot tea

SALAD (choice of one)

CLASSIC CAESAR SALAD

romaine lettuce, black peppercorn dressing, toasted parmesan croutons

MIXED GARDEN GREENS

grape tomatoes, cucumbers, garbanzo beans, carrot, balsamic, baby arugula and spinach, strawberries, crumbled goat cheese, candied pumpkin seeds, poppy seed dressing

Prices are based on 90 minutes of consumption and do not include 6% sales tax or 21% service charge. The commonwealth of pennsylvania suggests that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

(PLATED DINNER CONTINUED)

QUINOA AND FRISEE SALAD

dried apricots, toasted walnuts, shaved carrots, red wine vinaigrette
spinach and radicchio salad, mandarin orange, slivered almonds, grape
tomatoes, edamame, ginger sesame dressing

ENTRÉES (choice of two)

all entrée accompanied with seasonal vegetables.

AIRLINE CHICKEN BREAST 38 per person

mascarpone polenta cake, wild mushrooms, truffle essence

GRILLED SALMON 40 per person

soy-orange glaze, vegetable fried rice, bok choy

8 OZ BEEF TENDERLOIN 45 per person

roasted garlic whipped yukon potatoes, cabernet reduction

PRIME NY STRIP LOIN 48 per person

fingerling potato, roasted pearl onion, green peppercorn sauce

MUSTARD ROASTED PORK CHOP 40 per person

spinach, mushroom, sweet potato, rosemary reduction

PAPPARDELLE PASTA 35 per person

roasted eggplant caponata, capers, micro basil

PAN ROASTED HALIBUT AND SHRIMP 45 per person

spring onion potato cake, artichoke, tomato, basil, lemon

DESSERT (choice of one)

VANILLA CRÈME BRULÉE

whipped cream and seasonal berries

CHOCOLATE FLOURLESS TORTE

dark chocolate ganache, white chocolate
shaving, hazelnut anglaise

VANILLA BEAN CHEESECAKE

graham cracker crust, strawberry compote

TIRAMISU TORTE

lady fingers, espresso rum whipped
mascarpone, espresso anglaise

DINNER DUO PLATED

All plated dinners include choice of: salad, main course, and dessert. Assorted bakery fresh rolls and butter served tableside along with coffee, decaf and hot tea

SALAD (choice of one)

CLASSIC CAESAR SALAD

romaine lettuce, black peppercorn dressing, toasted parmesan croutons

MIXED GARDEN GREENS

grape tomatoes, cucumbers, garbanzo, carrot, balsamic

BABY ARUGULA AND SPINACH

fresh strawberries, crumbled goat cheese, candied pumpkin seeds, poppy seed dressing

QUINOA AND FRISEE SALAD

dried apricots, toasted walnuts, shaved carrots, red wine vinaigrette

SPINACH AND RADICCHIO SALAD

mandarin orange, slivered almonds, grape tomatoes, edamame, ginger sesame dressing

ENTREES (choice of one)

CHICKEN & GRILLED SHRIMP *52 per person*

sacchetti pasta, butternut squash, artichoke hearts, thyme

PAN SEARED SALMON *55 per person*

orange brown butter wild rice & grilled chicken breast, chardonnay beurre blanc

NEW YORK STRIP STEAK *58 per person*

caramelized onion marmalade, herb roasted fingerling potatoes & jumbo lump crab cake, lemon aioli

PETITE FILET MIGNON *60 per person*

butter whipped potatoes, cabernet reduction and maine lobster tail charred broccolini

(DINNER DUO PLATED CONTINUED)

DESSERT (choice of one)

STRAWBERRY SHORTCAKE

macerated strawberries, whipped cream, white chocolate deco

FLOURLESS CHOCOLATE TORTE

hazelnut anglaise, praline crunch, whipped cream

VANILLA BEAN CHEESECAKE

raspberry coulis

APPLE BLOSSOM

caramel sauce, candied pecans, whipped cream

Grand Mariner® crème brulee, fresh berries, vanilla shortbread

DINNER BUFFET *52 per person*

MIXED GARDEN GREENS

artichokes, cucumber, red onion,
grape tomato, white balsamic dressing

PASTA SALAD

pesto, grape tomatoes, artichokes,
wild mushrooms, parmesan cheese

CLASSIC CAESAR SALAD

romaine heart, focaccia crouton,
grape tomato, caesar dressing

PROSCIUTTO WRAPPED CHICKEN BREAST

butternut squash, risotto, thyme chicken jus

GRILLED SALMON

sweet potato, sweet corn succotash,
house bacon, bbq glaze

BEEF TENDERLOIN MEDALLIONS

roasted shallot, fingerling potatoes,
cabernet reduction

TIRAMISU

lady fingers, espresso, rum, whipped
mascarpone, espresso anglaise

(DINNER BUFFET CONTINUED)

VANILLA BEAN CHEESECAKE

graham cracker crust, strawberry compote

RECEPTION STATIONS

(minimum of two stations)

CARVED TURKEY BREAST (serves 30) 225 ea

cranberry mayonnaise, honey-dijon mustard

CARVED APRICOT GLAZED

PENNSYLVANIA PORK LOIN (serves 30) 225 each

honey-dijon mustard, apple bbq sauce, red pepper relish

CARVED PRIME BEEF TENDERLOIN (serves 20) 300 each

horseradish sauce, whole grain mustard, onion marmalade

PRIME RIB OF ANGUS BEEF (serves 30) 350 each

horseradish sauce, whole grain mustard, onion marmalade

LOCAL COUNTRY HAM (serves 40) 200 each

honey-dijon mustard, apple bbq sauce,

PASTA 14 per person

whole wheat penne, mushroom ravioli, broccoli, wild mushrooms, grilled chicken, vine ripe tomatoes, alfredo, marinara sauce, basil, garlic bread, parmesan cheese

MAC 'N' CHEESE 12 per person

macaroni, vermont cheddar sauce, bacon, scallion, shrimp, sweet peas, tomato, herbed breadcrumbs

POTATO BAR 12 per person

yukon whipped potatoes, french fries, tator tots, chili, cheddar cheese sauce, herbed buttermilk dressing, sour cream, crisp bacon, scallions

SALAD BAR 16 per person

harvest greens, romaine arugula blend, grape tomatoes, english cucumbers, artichoke hearts, kalamata olives, hard boiled eggs, garbanzo beans, button mushrooms, grilled chicken breast, grilled shrimp, crisp bacon, balsamic vinaigrette, herbed buttermilk, lemon vinaigrette

BAR PACKAGES

HOURLY OPEN BAR

selection of premium liquors, red & white wines, imported & domestic beers, soft drinks, bottled water and juices.

cordials & cognacs are not included, but available upon request only for an additional fee of \$14 per person.

a bartender fee of \$75 per bartender will apply at a ratio of 1 bartender per 75 guests.

	<i>BEER/WINE</i>	<i>STANDARD</i>	<i>PREMIUM</i>
<i>1 hour</i>	<i>22 per person</i>	<i>26 per person</i>	<i>30 per person</i>
<i>2 hour</i>	<i>26 per person</i>	<i>30 per person</i>	<i>34 per person</i>
<i>3 hour</i>	<i>30 per person</i>	<i>34 per person</i>	<i>38 per person</i>
<i>4 hour</i>	<i>34 per person</i>	<i>38 per person</i>	<i>40 per person</i>