



BREAKFAST

BREAKFAST

CONTINENTAL BREAKFAST

WIND CREEK CONTINENTAL BREAKFAST \$21 pp

- Regular & decaf coffee, assorted teas
- Orange, grapefruit, cranberry juices
- Chef's selection of breakfast pastries, danish, muffins, croissants.
- Assorted bagels w/ flavored cream cheese
- Whipped butter & fruit preserves
- Selections of individual yogurt
- Market fresh sliced fruits & berries
- Assorted boxed cereal, whole milk, 2% milk, nonfat milk, almond milk, oat milk

WELLNESS CONTINENTAL BREAKFAST \$23 pp

- Regular & decaf coffee, assorted teas
- Cold pressed fruit, organic & vegetable juice
- Whole grain muffins, muffins & whole wheat toast
- Variety of butters & spreads (almond butter, honey butter, fruit preserves)
- Overnight oats, almond milk, strawberry puree, almonds, apples, agave syrup, chia seeds
- Greek yogurt parfait station w/ local Bethlehem granola, seasonal berries, honey
- Assorted boxed cereal, non-fat milk, almond milk, 2% milk, oat milk
- Market fresh sliced fruits & berries

BUFFET

BREAKFAST BUFFET \$26 pp

- Regular & decaf coffee, assorted teas, non-fat milk, almond milk, 2% milk, oat milk
- Orange, grapefruit, cranberry juices
- Chef's selection of breakfast pastries, danish, muffins, croissants
- Market fresh sliced fruits & berries
- Whipped butter & fruit preserves
- Scrambled eggs

- **MEAT ITEMS** (choice of one)
 - Applewood Bacon
 - Pork Sausage Patties
 - Turkey Sausage Links
 - Turkey Bacon
 - Chicken Sausage

- **BREAKFAST POTATO ITEMS** (choice of one)
 - **Diner Style Hash Browns**
onions
 - **Red Bliss Potatoes**
caramelized onions, parsley, paprika
 - **Sweet Potato Hash**
red pepper, scallions
 - **Tater Tots**
aged cheddar cheese, scallions

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WELLNESS BREAKFAST BUFFET\$28 pp

- Regular & decaf coffee, assorted teas, non-fat milk, almond milk, 2% milk, oat milk
- Cold pressed fruit, vegetable juice, organic juice
- Whole grain muffins, muffins whole wheat toast
- Variety of butters & spreads (almond butter, honey butter, fruit preserves)
- Greek yogurt parfait w/ local Bethlehem granola, seasonal berries
- Market fresh sliced fruits & berries
- Scrambled egg whites w/ mushrooms, spinach, roasted tomatoes
- Turkey bacon
- Roasted sweet potato hash w/ onions, red bell peppers, scallions

WIND CREEK BRUNCH BUFFET\$38 pp

- Orange, grapefruit, cranberry juices
- Regular & decaf coffee, assorted teas, non-fat milk, 2% milk, almond milk, oat milk
- Chef's selection of breakfast pastries, danish, muffins, croissants
- Mixed green salad, asparagus, avocado, tomato, pomegranate seeds, focaccia crouton, citrus dressing
- Avocado toast, red onion, marinated heirloom tomato, cilantro, lime, radish, Fresno pepper
- Seasonal fruit & melons, seasonal mixed berries
- Scrambled eggs
- Crispy bacon, pork sausage patty, turkey sausage link, chicken sausage (Choice of one)
- French toast, thick cut brioche bread, cinnamon sugar & grand mariner
- Buttermilk fried chicken & waffles w/ hot honey

EXECUTIVE BRUNCH BUFFET\$44 pp

- Orange, grapefruit, cranberry juices
- Regular & decaf coffee, assorted teas, non-fat milk, 2% milk, almond milk, oat milk
- Chef's selection of breakfast pastries, danish, muffins, croissants
- Mixed green salad, asparagus, avocado, tomato, pomegranate seeds, focaccia crouton, citrus dressing
- Seasonal fruit & melons, seasonal mixed berries
- Atlantic smoked salmon, everything bagel, boiled egg, tomato, capers, onions cucumber
- Egg frittata, spinach, tomato, mushroom, tomato, onion, parmesan cheese
- Buttermilk fried chicken & waffles w/ hot honey
- Grilled tri-tip steak, chimichurri marinate, sweet potato hash, bacon

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BREAKFAST

BREAKFAST STATIONS & DISPLAYS

**\$150 CHEF ATTENDANT FEE

PARFAIT STATION\$14 pp

- Plain & Vanilla Greek Yogurt
- Mixed Seasonal Fruit, Berries & Preserves
- Local Bethlehem Granola
- Honey
- Overnight Oats
- Chia Seeds
- Almonds
- Berry Compote

OMELET STATION**\$18 pp

MEATS (select 3)

- Bacon
- Sausage
- Chicken Sausage
- Turkey Sausage
- Tofu Sausage
- Ham

CHEESE (select 3)

- Gruyere
- Cheddar
- Feta
- Brie
- Pepper Jack Cheese
- Parmesan Cheese

VEGETABLES

- Mushrooms
- Onions
- Peppers
- Wilted Spinach
- Bruschetta
- Asparagus

BREAKFAST TACO DISPLAY\$14 pp

- Scrambled Eggs
- Chorizo
- Guacamole
- Pico de Gallo
- Bacon
- Cotija Cheese
- Roasted Peppers
- Onions

SLICED & FRUIT DISPLAY\$9 pp

- Melons
- Whole Berries
- Pineapple
- Kiwi

FRENCH TOAST DISPLAY\$11 pp

- Thick Cut Brioche Bread
- Cinnamon Sugar
- Whipped Cream
- Whole Berries

STEEL CUT OATMEAL\$19 pp

- Seasonal Berries
- Cinnamon Apples
- Almonds
- Almond Milk
- Whole Milk

BELGIAN WAFFLES**\$10 pp

- Strawberry Compote
- Whipped Cream
- Nutella
- Bananas
- Warm Maple Syrup

BUTTERMILK PANCAKES**\$10 pp

- Fresh Berries
- Bananas

LOX STATION\$14 pp

- Smoked Salmon
- Bagels
- Cream Cheese
- Capers
- Red Onions
- Radish
- Cornichon Pickles
- Horseradish Cream
- Eggs
- Pickled Beets

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BREAKFAST ENHANCEMENTS

ALL ENHANCEMENTS MUST ACCOMPANY A BREAKFAST OPTIONS.

A LA CARTE

House Made Cinnamon Buns	\$51 doz
Cheese Blintz - berry compote	\$60 doz
Vegan Grain Bowl - quinoa, berries, pomegranate seed.....	\$9 each
Individual Boxed Cereals - milk	\$6 pp
Individual Assorted Flavored Yogurt	\$4 pp
Individual Greek Yogurt.....	\$4 pp
Egg Sandwich - traditional eggs benedict, English muffin, Canadian bacon, hollandaise	\$70 doz

EGGS

.....	\$5 pp
• Scrambled Eggs	• Scrambled Egg Whites mushrooms, spinach, roasted tomatoes
• Scrambled Eggs W/ Aged Cheddar & Chives	• Plant Based Scramble Eggs onion, garlic, pepper
• Greek Style Quiche	• Hard Boiled Eggs (Served Chilled)

BREAKFAST MEATS

.....	\$5 pp
• Scrambled Eggs	• Chicken Sausage
• Applewood Bacon	• Canadian Bacon
• Pork Sausage Patties	• Grilled Ham Steaks
• Turkey Sausage Links	• Vegan Breakfast Sausage Patties
• Turkey Bacon	

HANDHELD

.....	\$5 pp
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HANDHELD REQUIRES MINIMUM ORDER OF 10 PER SELECTION.

Ciabatta Roll

fried egg, italian sausage, provolone, pepper

Croissant

scrambled egg, bacon, tomato, brie cheese

English Muffin

fried egg, pork sausage, cheddar cheese

Cuban

fried egg, ham, swiss, pickles, mustard

Avocado Toast

tomato, red onion, radish, chives, focaccia

English Muffin

vegan cheddar cheese, tofu, vegan sausage, wilted spinach

BREAKFAST BURRITOS

Southwest

egg, onion, black beans, cheddar cheese, salsa

Wellness

egg whites, sweet potato, roasted tomato, spinach, feta cheese

Texas

diced potatoes, pepper jack cheese, onion, bacon, salsa verde

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The image shows three white ceramic bowls filled with fresh, vibrant salads. The top-left bowl contains a salad with diced tomatoes, avocado, and green herbs. The middle bowl, partially obscured by a semi-transparent green overlay, features a salad with sliced cucumbers and chickpeas. The bottom bowl is filled with a mix of green leafy vegetables, sliced tomatoes, and almonds. The bowls are arranged on a light-colored wooden table. A semi-transparent green rectangular overlay is centered over the middle bowl, containing the text 'LUNCH / BREAKS' in a bold, white, sans-serif font.

**LUNCH /
BREAKS**

LUNCH / BREAKS

THEME BREAKS

FARMERS MARKET \$15 pp

- Individual Fruit Cups
- Individual Crudit  w/Hummus
- Mini Guacamole
- Bethlehem Bars

RE-CHARGE \$16 pp

- Red Bull®
- Power Drinks
- Coconut Water
- Power Bars
- Energy Bars
- Trail Mix
- Whole Fruit

SWEET & SALTY \$14 pp

- Chips
- Popcorn
- Pretzels
- Gourmet Cookies
- Brownies
- Blondies
- Pound Cake - chocolate sauce topped w/ whipped cream

FAIR FAVORITES \$16 pp

- Mini Corn Dogs
- Soft Pretzels w/ Cheese Sauce
- Peanuts
- Cracker Jack
- Cotton Candy
- Assorted Popcorn
- Lemonade
- Bottled Iced Tea

THE PICNIC \$15 pp

- Domestic / Imported Meats & Cheese
- Tea Sandwiches
- Crackers
- Mini Cupcakes

SWEETS & TREATS \$15 pp

- Pennsylvania Made Candy
- French Macarons
- Chocolate Covered Strawberries
- Chocolate Truffles

COOKIES & MILK \$12 pp

- Chocolate Chip Cookies
- M&M Cookies
- Chocolate Dipped Biscotti
- Chocolate Fudge Brownies
- Blondies
- Whole/Chocolate Milk
- Chocolate Dipped Strawberries

A LA CARTE AFTERNOON BREAK ITEMS

ALL BREAK ENHANCEMENTS MUST ACCOMPANY THEMED BREAKS

• Whole Fresh Fruit \$4 pp	• Freshly Baked Asstd. Muffins \$46 doz
• Individual Fruit & Berries \$5 pp	• Freshly Baked Asstd. Danish \$29 doz
• Asstd. Individual Greek Yogurt \$6 pp	• Indiv. Asstd. Bags Of Chip \$22 doz
• Asstd. Individual Yogurts \$5 pp	• Indiv. Asstd. Bags Of Popcorn \$49 doz
• Organic Vegan Pure Coconut Yogurt \$9 ea	• Indiv. Carrots & Celery Sticks w/ Vegan Buffalo Dip \$7 ea
• Asstd. Cookies \$5 pp	• Cliff Bars \$72 doz
• Fudge Brownies & Blondies \$5 pp	• Asstd. Snyder Pretzels \$4 pp
• Rice Squares \$3 pp	• Trail Mix \$60 doz
• Asstd. Mini Cupcakes \$20 doz	• Assorted Candy \$4 pp
• Asstd. French Macarons \$4 pp	• Bethlehem Bar \$7 pp
• Asstd. Donuts \$36 doz	

A LA CARTE BEVERAGES

• Soft Drinks \$4 ea	• Fruit & Vegetable Smoothies \$6 ea
• Red Bull® \$6 ea	• Iced Tea \$30 gal
• Indiv. Fruit Juices \$5 ea	• Lemonade \$45 gal
• Wind Creek Bottled Water \$3 ea	• Freshly Brewed Coffee & Tea \$55 gal
• Fiji Water \$5 ea	

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LUNCH BUFFET

ALL LUNCH BUFFET SERVED WITH FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT TEA & ICED TEA

ITALIAN

\$42 pp

Classic Caesar Salad - croutons, parmesan cheese & caesar dressing

Antipasto Salad - salami, pepperoni, olives, roasted tomatoes, cheese, pepperoncini peppers, ditalini, mixed greens

Lemon Herb Chicken Piccata - white wine butter sauce, fresh herb

Baked Ziti - penne, ricotta, mozzarella, red sauce (opt. whole wheat pasta)

Seared Salmon - tomato-olive sauce, capers, evoo, basil

Broccolini - chili flakes, garlic, butter

Sicilian Caponata - eggplant, squash, red pepper, tomato, olives, basil

Desserts - pignolia, rainbow cookies, italian butter cookies, tiramisu cups, cannoli

Pasta Fagioli Soup +4 pp

LATIN

\$42 pp

South Western Salad - onions, peppers, black beans, cotija cheese, corn, scallions, avocado, lime cilantro dressing, romaine

Chips & Salsa - pico de gallo, tomatillo salsa, guacamole chimichurri marinated grilled chicken breast cilantro, lime

Street Tacos - birria style shredded pork & beef with flour tortilla, Spanish rice & black beans, elote style corn, lime, cilantro.

Toppings: lettuce, tomato, onion, guacamole, salsa, shredded cheese
shrimp \$6 pp
tofu..... \$4 pp

Desserts - Tres Leche Cake, Churros, Chocoflan

Chicken Tortilla Soup +4pp

REGIONAL AMERICAN

\$40 pp

Mixed Green Salad - olives, tomato, red onion, carrots, cucumber, ranch dressing

Traditional Potato Salad - mayonnaise, celery, hard boiled eggs, mustard

Beef Sliders - cheddar cheese, onion, pickles, house sauce

BBQ Chicken - leg & thigh, tangy & sweet BBQ sauce

Blackened Salmon - cajun cream sauce, scallions, green beans mac & cheese

Loaded Potato - bacon, cheddar cheese, scallions, sour cream

Desserts - lemon meringue tarts, vanilla cheesecake, red velvet cake

New England Clam Chowder +4 pp

WELLNESS

\$40 pp

Bulgur Wheat Salad - cucumber, tomatoes, fresh herbs, onion, lemon

Spinach & Arugula Salad - cherry tomato, wild mushrooms, goat cheese, strawberry, apple cider vinaigrette

Three Bean Salad - red onion, celery, bell peppers, vinaigrette

Grilled Chicken Breast - tomato bruschetta, basil, balsamic glaze

Lemon Crusted Roasted Salmon fennel

Grilled Tofu Kabab - squash, red pepper, herb vegan butter

Roasted Squash & Zucchini

Desserts - coconut macaroons, fruit tarts, white chocolate lemon raspberry verrine

Minestrone Soup +4 pp

ASIAN

\$42 pp

Green Papaya Salad Lime - peppers, peanuts, tomato, long beans

Noodle Salad Cucumber - kim chi, edamame, red onions, sesame vinaigrette

Miso Glazed White Fish - ginger, toasted sesame seeds, scallions

Teriyaki Grilled Chicken Breast

Shrimp & Vegetable Fried Rice - egg, peas, peppers

Stir Fried Vegetables - ginger, garlic, soy sauce

Steamed Jasmine Rice

Desserts - coconut crème brulee w/ mango chutney, fortune cookies

Thai Coconut Curry Soup+4 pp

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LUNCH BUFFET

ALL LUNCH BUFFET SERVED WITH FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT TEA & ICED TEA

SANDWICH SHOP

\$38 pp

SALAD (CHOICE OF EIGHT)

- Lettuce Romaine
- Mixed Greens
- Spinach,
- Hard Boiled Eggs
- Bacon Bits
- Croutons
- Olives
- Onions
- Tomatoes
- Shredded Carrots
- Bell Peppers,
- Cauliflower
- Broccoli
- Dried Fruits Nuts & Seeds
- Legumes
- Shredded Cheddar
- Parmesan
- Feta
- Quinoa
- Bulgur Wheat

DRESSING (CHOICE OF THREE)

- Caesar
- Balsamic
- Italian
- Poppy Seed
- Honey Mustard
- Ranch
- Blue Cheese

SANDWICH

DELI MEATS

- Ham
- Turkey
- Salami
- Roast Beef

CHEESE

- Cheddar
- Swiss
- Provolone
- Pepper Jack

OTHER

- Tuna Salad
- Macaroni Salad
- Breads & Rolls

ACCOUTREMENTS

- Mayo
- Mustard
- Lettuce
- Tomatoes
- Onions
- Italian Hoagie Dressing
- Pickles
- Hot Pepper Spread

GOURMET DESSERTS

- Cookies
- Brownies
- Blondies
- Mini Cupcakes

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PLATED LUNCH

SERVED WITH FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT TEA & ICED TEA

SALADS (select one)

Caesar Salad - romaine, parmesan cheese, crouton,

Wedge Salad - bacon, cherry tomato, red onion, blue cheese dressing

House Salad - mixed greens, vegetables, Champagne vinaigrette

Green Papaya Salad - lime, peppers, peanuts, tomato, long beans

Spinach Salad - strawberries, feta cheese, candied walnuts & poppy seed dressing

ENTRÉE (select one)

EACH ENTRÉE COMES W/ CHEF'S SELECTION SEASONAL VEGETABLE (ADD ROLLS +\$1 PP)

Grilled Chicken Breast-chicken jus, Yukon gold mashed potato\$36 pp

Chicken Marsala, wild mushrooms, herb roasted potato\$37 pp

Seared Salmon- wild rice pilaf, lemon caper sauce\$40 pp

Grilled Flank Steak- red wine sauce, Yukon Gold mashed potato, herb butter.....\$41 pp

Slow Braised Beef Short Rib- sweet potato hash, pan reduction.....\$44 pp

Cauliflower Steak- olive tapenade, wilted spinach, red pepper coulis.....\$34 pp

DESSERT (select one)

Carrot Cake - cream cheese buttercream, caramel sauce

Chocolate Torte - chocolate espresso sauce, fresh raspberries

Lemon Meringue Tart - blueberry gel, fresh blueberries

Chocolate Bourbon Pecan Pie - cinnamon chantilly cream, orange anglaise

Vanilla Crème Brulee - vanilla bean whip cream, macerated berries (gf)

BOXED LUNCH & BOWLS\$28 pp

EACH BOXED LUNCH REQUIRES MINIMUM ORDER OF 10 PER SELECTION. MIN OF 20 GUEST.

Turkey Club Wrap - bacon, roasted turkey, lettuce, onion, tomato, herb mayo

Italian Hoagie - ham, salami, mortadella, provolone cheese, lettuce, tomato, italian dressing

Veggie Wrap - marinated & grilled vegetables, hummus, cucumber, tomato, lettuce, spinach tortilla

Ham & Cheese - gruyere, smoked ham, dijon, brioche bun

Roast Beef - tomato, onion, lettuce, horseradish sauce, havarti cheese, sourdough bread

Southwest Chicken Bowl -grilled chicken, corn, tomato, lettuce, cotija cheese, avocado, chipotle dressing

Quinoa & Tofu Bowl - kale, tomato, cucumber, red pepper, lemon, herb

Mediterranean Bowl - quinoa, mixed greens, olives, cucumber, grape tomato, artichokes, chickpea, feta cheese

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***RECEPTION
/ DINNER***

RECEPTION / DINNER

PASSED HORS D'OEUVRES

REQUIRES A MINIMUM OF 2 DOZEN PER SELECTION. PRICED PER DOZEN

COLD

Tomato Bruschetta - basil, balsamic reduction	\$20 doz
Antipasto Skewer - tomato, olive, mozzarella, pesto	\$22 doz
Salmon Tartar - sesame cone, dill, cucumber	\$26 doz
Shrimp Roll - celery, chives	\$26 doz
Poached Shrimp - cocktail sauce.....	\$29 doz
Mini Brioche Lobster Roll	mkt
Spicy Tuna - sushi cake, cucumber, cilantro	\$28 doz
Lobster Taco - tarragon dressing, shallot.....	\$30 doz
Ceviche Shooter - lime, cucumber, cilantro, tomato	\$30 doz
Classic Steak Tartar - capers, onion, egg yolk, potato chip.....	\$26 doz
Beef Tenderloin - horseradish cream, onion jam, brioche roll	\$30 doz
Vegan Cauliflower Ceviche -lime, cilantro, scallion, red onion	\$18 doz
Israeli Red Pepper Salad - crostini.....	\$20 doz

HOT

Arancini - red pepper sauce	\$19 doz
Mac & Cheese Croquettes - fondue.....	\$20 doz
Italian Meatball - tomato sauce, parmesan cheese.....	\$20 doz
Chicken Satay - peanut sauce	\$22 doz
Buffalo Chicken Lollipop - buttermilk dressing	\$22 doz
Vegetable Samosa - tamarind chutney	\$26 doz
Classic Spanakopita - tzatziki	\$26 doz
Crispy Vegetable Spring Roll - sweet chili sauce.....	\$29 doz
Chicken & Waffle - jalapeno jam, maple mustard glaze	\$28 doz
Beef Empanada - salsa Verde	\$28 doz
Beef & Shishito Pepper Skewer - chimichurri sauce.....	\$30 doz
Salmon Cake - remoulade	\$34 doz
Beef Sliders - pickle, grilled onion, house sauce, American cheese.....	\$36 doz
Bacon Wrapped Scallops - red onion marmalade.....	\$40 doz
Crab Cake - creole aioli.....	\$44 doz
Lamb Lollipops - herb crusted	\$44 doz

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STATIONS

STATIONS ARE DESIGNED FOR 60 MINUTES OF SERVICE

Artisan Imported & Domestic Cheese Display	\$175 (serves 20-30) / \$300 (serves 30-40)
dried fruits, baguettes, lavosh, crackers	
Seasonal Sliced & Fresh Fruit Display	\$150 (serves 20-30) / \$200 (serves 30-40)
melons, seasonal berries, tropical fruit	
Vegetable Display	\$125 (serves 20-30) / \$200 (serves 30-40)
asparagus, roasted baby carrots, cipollini onion, eggplant, zucchini, squash, artichokes, tomato	
Charcuterie Display	\$250 (serves 20-30) / \$425 (serves 30-40)
display of imported & domestic meats & cheese, pickled vegetables, dried fruits, baguettes, lavosh, crackers, jams, mustard, grapes, nuts	
Chilled Seafood Bar	mkt
cocktail sauce, creamy horseradish, tabasco, mignonette, lemon, remoulade fresh shucked oysters, clams, poached shrimp, Alaskan king crab legs, alaskan snow crab claws, shrimp & crab salad	
Oyster Bar	mkt
an assortment of oysters from the east & west coast. served with lemons, cocktail sauce, mignonette, & tabasco	

SUSHI

INDIVIDUALLY PRICED PER ITEM. MINIMUM OF 12 PIECES PER SELECTION. MAXIMUM OF 200 GUEST.
SERVED W/ SOY SAUCE, WASABI & PICKLED GINGER

California Roll - crab cucumber, avocado	\$9 roll
Spicy Tuna Roll - yellow fin tuna, spicy mayo	\$9 roll
Vegetable Roll - cucumber, avocado	\$7 roll
Philadelphia Roll - smoked salmon, cream cheese	\$8 roll

DIPS & SPREADS

VARIETY OF CHIPS & BREADS (SELECT THREE)

- Buffalo Chicken Dip
- Spinach & Artichoke Dip
- Roasted Garlic Hummus
- French Onion Dip
- Salsa
- Guacamole

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RECEPTION / DINNER

SALAD BAR \$15 pp

SELECT TWO

- Iceberg Lettuce
- Spinach
- Romaine
- Arugula
- Mixed Greens

SELECT THREE

- Caesar Dressing
- Italian
- Buttermilk Dressing
- Poppy Seed
- Balsamic
- Honey Mustard
- Blue Cheese

SELECT SIX

- Cherry Tomato
- Onion
- Broccoli
- Parmesan Cheese
- Hard Boiled Eggs
- Tomatoes
- Dried Fruits Nuts
- Feta Cheese
- Bacon Bits
- Shredded Carrots
- Mushrooms
- Blue Cheese
- Croutons
- Bell Peppers
- Garbanzo Beans
- Marinated Tofu
- Olives
- Cauliflower
- Radish

PROTEIN ADD ON

grilled chicken+\$5 shrimp+\$6 tri tip grilled steak...+\$7 tofu+\$4

POTATO STATION \$16 pp

SELECT TWO

Tater Tots - cheese sauce, shredded cheese, onions, tomato, sour cream, Texas chili

Loaded Mashed Potato - bacon, cheddar cheese, scallions

Food Truck - french fries, queso, pulled pork, green onion, pico de gallo, jalapeño,

Whipped Mashed Potato

Roasted Fingerling Potato - whole grain mustard, herbs

STREET TACO STATION \$19 pp

- Flour Tortillas
- Shredded Cheese
- Avocado
- Lettuce
- Corn Tortillas
- Onions
- Sour Cream
- Salsa
- Crunchy Corn Taco Shells
- Tomatoes
- Charred Peppers & Onions
- Taco Sauce
- Cilantro
- Jalapeños
- Hot Sauce

SELECT TWO

- Briella Styled Shredded Beef
- Baja Shrimp
- Pork Al Pastor
- Impossible Meat
- Pulled Chicken

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SLIDER STATION \$18 pp

- Brioche Bun
- Sesame Bun
- Special House Sauce
- Ketchup
- Mayo
- Mustard
- Pickle Chips
- Bacon
- Cheese
- Shredded Lettuce

SELECT TWO

Beef Slider - grilled onion, cheddar cheese

Salmon Cake - tartar sauce

Pulled BBQ Pork - coleslaw

American Wagyu Beef Slider - balsamic onion

Buffalo Chicken - buffalo sauce

NACHO STATION \$17 pp

FRESH FRIED TORTILLA CHIPS

- Queso
- Shredded Cheese
- Onions
- Tomatoes
- Cilantro
- Avocado
- Sour Cream
- Jalapeño
- Black Beans
- Salsa
- Black Olives
- Grilled Chicken
- Ground Beef

PASTA STATION \$21 pp

CHEF ATTENDANT FEE \$150

SELECT TWO

Penne - vodka sauce, tomato, cream, parmesan cheese

Rigatoni - bolognese, beef, pork, veal, San Marzano tomato,

Gnocchi - basil pesto, tomato, peas, mushroom, pecorino cheese

Farfalle - italian sausage, roasted bell pepper, asparagus tip, alfredo sauce

Mushroom Ravioli - braised beef, ricotta cheese, rapini

PROTEIN ADD ON

Grilled Chicken+\$5 **Shrimp** +\$6

PIZZA STATION \$18 pp

SELECT TWO

Pepperoni - pepperoni, tomato sauce

Margherita - tomato, fresh mozzarella, basil

Meat Lovers - pepperoni, sausage, mozzarella, tomato sauce

Mediterranean - artichokes, olives, peppers

Quattro Formaggi - mozzarella, parmesan, gorgonzola, fontina

DIM SUM \$17 pp

SOY GINGER SAUCE, SWEET CHILI SAUCE, CHINESE HOT MUSTARD

SELECT TWO

- Pork Buns
- Vegetable Pot Stickers
- Shrimp Pot Stickers
- Vegetable Spring Rolls

PAELLA STATION \$24 pp

TRADITIONAL STYLE PAELLA, SCALLOPS, MUSSELS, SHRIMP, CALAMARI, CHORIZO, TOMATO, SAFFRON, RICE

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RECEPTION / DINNER

THE BUTCHER BLOCK

CHEF ATTENDANT FEE \$150

Herbed Prime Rib of Beef\$28 pp
garlic herb crusted, horseradish sauce, onion marmalade, potato roll

Roasted Beef Tenderloin.....\$29 pp
bordelaise sauce, onion marmalade, whole grain mustard

Whole Suckling Pig.....\$20 pp
Carolina BBQ sauce, salsa verde, pickled vegetables

Herb Roasted Turkey Breast.....\$18 pp
cranberry sauce, turkey gravy, sage & apple stuffing

Smoked Bbq Beef Brisket\$19 pp
Texas BBQ sauce, creamy cole slaw, corn bread

Spiced Crusted New York Strip\$21 pp
pierre poivre spice crusted, sautéed mushroom & onions, red wine sauce

Leg of Lamb.....\$21 pp
lamb jus, mint chutney, harissa sauce

DESSERT STATIONS

S'MORE STATION

.....\$16 pp

- Assorted Homemade Marshmallows
- Graham Crackers
- Dark Chocolate
- Dulce De Leche
- White Chocolate
- Toasted Coconut
- Macerated Berries
- Orange Creamsicle
- Chantilly Cream

CHERRY JUBILEE AND BANANA FOSTER CHEF ATTENDED STATION

.....\$16 pp

(CHEF ATTENDANT FEE \$150)

- Flambeed Cherries
- Whipped Cream
- Caramel Sauce
- Drunken Pecans
- Vanilla Bean Ice Cream
- Cinnamon Caramelized Bananas

STRAWBERRY SHORTCAKE STATION

.....\$15 pp

- Homemade Shortcakes
- Pound Cake
- Angel Food Cake
- Honey Macerated Strawberries
- Fresh Blueberries
- Vanilla Bean Chantilly Cream
- Warm Chocolate Sauce
- Chocolate Covered Strawberries

DESIGN YOUR OWN DOUGHNUT

.....\$17 pp

TRIPLE SKEWERED VANILLA AND CHOCOLATE DOUGHNUT HOLES

- Vanilla Glaze
- Maple Glaze
- Chocolate Sauce
- Caramel Sauce
- Assorted Sprinkles
- Cinnamon Sugar
- Crushed Peanuts
- M&Ms
- Crushed Oreos
- Whole Milk
- Chocolate Milk
- Apple Cider

HIGH TEA STATION

.....\$15 pp

ASSORTED MINI PASTRIES & DESSERTS

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PLATED DINNER

SERVED W/ ASSORTED BAKERY FRESH ROLLS, BUTTER, REGULAR & DECAF COFFEE, HOT & ICED TEA

STARTERS SELECT ONE

Caesar Salad - romaine hearts, parmesan cheese, crouton, classic caesar dressing

Iceberg Wedge Salad - red onion, bacon, cherry tomato, blue cheese dressing

Heirloom Tomato Salad - pesto, burrata mozzarella cheese, balsamic reduction

House Salad - red onion, tomato, cucumber, olives, croutons, champagne dressing

Spinach Salad - spiced pecans, strawberries & feta cheese, red wine vinaigrette

Beet & Arugula Salad - honey, mint whipped goat cheese, walnut

PROTEIN SELECT TWO

Grilled Filet Mignon.....\$62 pp
red wine sauce, maître' d butter

Seared Airline Chicken Breast..... \$43 pp
chicken herb jus

Grilled New York Strip.....\$51 pp
brandy peppercorn sauce

Seared Salmon \$48 pp
caper and lemon cream sauce

Grilled Premium Reserve Pork Chop..... \$46 pp
maple mustard glaze, apple-bacon jam

Roasted Halibut.....\$52 pp
miso glaze, chili marmalade

Sea Scallops.....\$52 pp
warm bacon sauce, fennel salad

Braised Short Rib.....\$51 pp
pan reduction, pickled mustard seeds and shallots

DUET SELECT ONE

Grilled NY Strip & Sea Scallops\$84 pp
brandy peppercorn sauce

Braised Short Rib & Butter Poached Lobster.....Mkt

Grilled Filet Mignon & Shrimp..... \$85 pp
red wine sauce, chimichurri marinade

Grilled Filet Mignon & Crab Cake\$90 pp
red wine sauce, maître' d butter

Chicken Breast & Salmon..... \$75 pp
chicken jus, roasted garlic-herb butter

SIDES SELECT ONE

Yukon Gold Potato Puree & Roasted Asparagus - lemon

Potatoes Dauphinoise & French Beans - herb, mustard

Sweet Potato Puree & Baby Heirloom Carrots

Wild Mushroom Risotto Cake & Broccoli - chili flake

Cheddar Grits & Braised Greens

Roasted Asparagus & baby heirloom carrots - cippolini onion

VEGETARIAN/VEGAN OPTION SELECT ONE

Cauliflower Steak (v, gf)..... \$37 pp
sofrito lentils, wilted spinach, red pepper coulis

Butternut Squash Ravioli (v).....\$38 pp
sage, almond, shaved brussels sprouts, brown butter

DESSERT SELECT ONE

Red Velvet Cake - raspberry compote, vanilla bean sabayon sauce

Vanilla Cheesecake - vanilla bean whip cream, macerated berries

Chocolate Flourless Torte (gf) - strawberry gel, fresh strawberries

Tiramisu Mug - warm chocolate espresso sauce, chocolate espresso beans

Crème Fraiche Blueberry Lavender Verrine - lemon curd, almond crumble

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RECEPTION / DINNER

DINNER BUFFET

SERVED W/ ASSORTED BAKERY FRESH ROLLS, BUTTER, REGULAR & DECAF COFFEE, HOT & ICED TEA

SOUTHERN COMFORT

Watermelon Salad
watermelon, cucumbers,
cherry tomatoes, feta
cheese, shallot, lemon
juice, mint

Broccoli Salad
bacon, broccoli, carrot, red
onion, shredded cheddar

Shrimp Chowder.....

Potato Salad
mayonnaise, celery,
hard boiled eggs, mustard

**Homestyle Fried
Chicken**

Pan Seared Pork Chops

**Yukon Gold
Mashed Potato**

Blackened Salmon
creole remoulade

Baked Mac & Cheese

Green Beans
Caramelized Onions

Key Lime Pie

**Chocolate Bourbon
Pecan Tarts**

Hummingbird Cake

\$51 pp

+\$5 pp

ASIAN TAKEOUT

Napa Cabbage Salad
oranges, peanuts, sesame
seeds, radish, Soy ginger
dressing

Green Papaya Salad
lime, peppers, peanuts,
tomato, long beans

Thai Coconut Curry Soup.....

Vegetable Spring Rolls
sweet chili dipping sauce

Sweet Chili Glazed Cod
baby bok choy

General Tso Chicken
broccoli,

Vegetable Fried Rice
egg

Teriyaki Beef
peppers, onions,
mushrooms, steamed
white rice, green beans
fried garlic

**Five Spice
Sugar Doughnuts**
gingered cream cheese
chocolate sauce

**Cinnamon Sugar Dusted
Banana Spring Rolls**
caramel sauce

\$50 pp

+\$5 pp

FRENCH

Bistro Salad
harvest greens, cherry
tomatoes, pickled shallots,
candied walnuts, chives,
parsley, tarragon, lemon
dijon vinaigrette

Chicken Cassoulet
cannellini beans, sausage,
vegetables, tomato

Classic Potato Leek Soup.....

**Concombre
A La Menthe**
cucumber salad with mint
and yogurt dressing

Classic Bouillabaisse
shrimp, clams, mussels,
fingerling potatoes,
tomato-based broth

Boeuf Bourguignon
braised beef with roasted
vegetables, red wine

Potatoes Dauphinoise
thinly sliced potatoes
baked in layers with cream,
herbs, cheese, roasted
asparagus, lemon

French Macarons

Madeleines

Opera Torte

\$54 pp

+\$5 pp

ITALIAN

Caesar Salad
romaine hearts, parmesan
cheese, crouton, classic
caesar dressing

Antipasto Salad
salami, peperoni, olives,
roasted tomatoes, cheese,
pepperoncini peppers,
ditalini, penne pasta

Italian Wedding Soup.....

Striped Bass
lemon, capers, tomato,
broccoli rabe

Caprese Salad
sliced tomato, basil, extra
virgin olive oil, balsamic
reduction

Cheese Ravioli
bolognese sauce, basil

Chicken Saltimbocca
prosciutto, fontina cheese,
sage

Risotto
parmesan cheese, peas,
caramelized onion

Pignolis

Rainbow Cookies

Italian Butter Cookies

Tiramisu Cups

Cannolis

\$51 pp

+\$5 pp

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THE STEAKHOUSE\$71

Caesar Salad

romaine hearts, parmesan cheese, crouton, classic Caesar dressing

Chopped Salad,

gorgonzola cheese, cherry tomato, bacon, cucumber, artichoke, red onion

Heirloom Tomato & Mozzarella Salad

red onion, garlic, olive oil, balsamic and basil, mixed greens

Whole Roasted Tenderloin

bordelaise sauce, onion rings

Roasted Salmon

caper lemon sauce, roasted fennel

Roasted Herb Chicken

yukon gold mashed potato, chicken jus

Bourbon Mashed Sweet Potato

Asparagus

parmesan cheese, lemon

Chocolate Raspberry

Tarts

Caramel Apple Crisps

Carrot Cake

Lobster Bisque+\$5

BUILD YOUR OWN BUFFET\$52

SALAD CHOICE OF ONE

Caesar salad

romaine hearts, parmesan cheese, crouton, classic caesar dressing

House Salad

red onion, tomato, cucumber, olives, croutons, champagne dressing

Spinach Salad

spiced pecans, strawberries, feta cheese, red wine vinaigrette

Napa Cabbage Salad

oranges, peanuts, sesame seeds, radish, soy ginger dressing

Waldorf Salad

apple, walnut, celery, grape, romaine lettuce

STARCH SELECTION CHOICE OF ONE

Yukon Gold Mashed Potato

Bourbon Mashed Sweet Potato

Potatoes Au Gratin Parmesan Risotto

Rice Pilaf Grits w/ cheddar cheese

VEGETABLE CHOICE OF ONE

Asparagus

parmesan cheese, lemon

Roasted Brussel Sprouts

honey

Green Beans

caramelized onions

Broccolini

chili flakes, roasted garlic

Balsamic Glazed Roasted Vegetables

ENTRÉE CHOICE OF TWO

Buttermilk Fried Chicken

Chicken Scallopini

lemon, capers, brown butter

Braised Short Rib

pan reduction, tomato confit

Vegetable Lasagna

ricotta, mozzarella, bechamel, mushroom, squash, spinach, broccoli

Grilled Chicken Breast

chicken jus

Beef Steak Tips

wild mushroom, brandy peppercorn sauce

Roasted Atlantic Salmon

dill, lemon, butter

DESSERTS CHOICE OF THREE

- Assorted Cookies

- Chocolate Raspberry Tarts

- Red Velvet Cake

- Cheesecake

- Fruit Tarts

- Lemon Meringue Tarts

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BEVERAGE

CASH BAR/CONSUMPTION

NON-ALCOHOLIC

Soft Drinks\$4 Juices\$5 Bottled Water\$3 Fiji Water.....\$5
Red Bull \$6

DOMESTIC BEERS

.....\$7

- Miller Lite
- Blue Moon
- Coors Light
- Budweiser
- Yuengling Lager
-

IMPORTED BEERS

.....\$8

- Heineken
- Seasonal Craft Beer
- Corona

HARD SELTZERS

.....\$7

- Truly

STANDARD CALL BRAND

.....\$10

- Tanqueray
- Jose Cuervo Gold
- Captain Morgan
- Johnnie Walker Black
- Tito's
- Jack Daniels
- Jim Beam

PREMIUM CALL BRAND

.....\$14

- Hendricks
- Patron Silver
- Chivas
- Bacardi Silver
- Ketel One
- Maker's Mark
- Bulleit Rye

STANDARD WINE

.....\$9/glass

PREMIUM WINE

.....\$12/glass

WINE BY THE BOTTLE

AT WIND CREEK WE VERY PROUD OF OUR WINE SELECTIONS. FOR PRICING AND AVAILABILITY PLEASE INQUIRE FOR OUR WINE LIST

WHITE

- Chardonnay
- Pino Grigio
- Rose
- Sparkling / Champagne
- Moscato
- Riesling
- Sauvignon Blanc

RED

- Cabernet Sauvignon
- Merlot
- Pinot Noir
- Red Blend
- Italian Blend

Prices do not include 6% sales tax, 21% service charge or a \$125 bartender fee (per 75 guests)
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FUNCTION SPACE

Function space will be assigned based on group size. Function space may be reserved for another group before or after your scheduled time.

On the day of the event, functions that run over the allotted time scheduled will be charged \$250 per hour for an event that runs more than 1 hour past contracted end time.

Any setup changes that occur within 24 hours of the event start time are subject to an additional charge of \$250.

FOOD AND BEVERAGE GUARANTEES

Outside food and beverage is not permitted in the function space.

Initial guest counts are needed 21 business days prior to the event. We require final guaranteed guest counts no later than 10 business days prior to the event date. All charges will be based on the guaranteed guest count or the number of guests in attendance, whichever is higher.

A bartender is required for any events that include alcoholic beverages.
A ratio of 1 bartender per 75 guests will apply.

SPECIAL MEALS

Special meals are defined as those meals requested for service other than the principal menu, either contracted in advance or at the time of service.

If the number of special meals requested at the time of service exceeds the contracted number, the special meals will be charged over and above the guaranteed number.

This facility also handles/prepares foods containing gluten, tree nuts, eggs, fish, shellfish, soy, wheat and dairy. Cross contamination is possible.

PAYMENT

Final payment method must be selected on the contract and will be billed according to that selection.

The current service charge is 21%. Service charge is subject to change with or without notification.

Current Pennsylvania sales tax is 6% and will be billed to the account on all rentals, audio visual equipment, food and beverage and labor fees. Sales tax is subject to change with or without notification.