



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, 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, 2% milk, oat milk
- Market fresh sliced fruits & berries

BUFFET

BREAKFAST BUFFET \$26 pp

- Regular & decaf coffee, assorted teas, whole milk, 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, oat milk
- Cold pressed juice, 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, whole milk, 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, jalapeños
- 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, whole milk, 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 flank steak, chimichurri marinate, sweet potato hash, bacon

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 CONTINENTAL BREAKFAST OR BREAKFAST BUFFET.

A LA CARTE

House Made Cinnamon Buns	\$51 doz
Cheese Blintz - berry compote	\$60 doz
Vegan Grain Bowl - quinoa, berries, pomegranate seed.....	\$9 ea (min. 1 doz)
Individual Boxed Cereals - milk	\$64 doz
Individual Assorted Flavored Yogurt	\$40 doz
Individual Greek Yogurt.....	\$42 doz
Egg Sandwich - traditional eggs benedict, English muffin, Canadian bacon, hollandaise	\$70 doz

EGGS

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

BREAKFAST MEATS

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

HANDHELD

.....	\$8 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





**LUNCH /
BREAKS**

LUNCH / BREAKS

THEME BREAKS

ALL ENHANCEMENTS MUST ACCOMPANY A CONTINENTAL BREAKFAST OR BREAKFAST BUFFET.

FARMERS MARKET

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

\$15 pp

RE-CHARGE

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

\$16 pp

SWEET & SALTY

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

\$14 pp

FAIR FAVORITES

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

\$16 pp

THE PICNIC

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

\$15 pp

SWEETS & TREATS

- assorted Hershey candy
- French Macarons
- Chocolate Covered Strawberries
- Chocolate Truffles

\$15 pp

COOKIES & MILK

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

\$12 pp

A LA CARTE AFTERNOON BREAK ITEMS

ALL BREAK ENHANCEMENTS MUST ACCOMPANY THEMED BREAKS

- Whole Fresh Fruit \$4 pp
- Individual Fruit & Berries \$60 doz
- Asstd. Individual Greek Yogurt \$72 doz
- Asstd. Individual Yogurts \$60 doz
- Organic Vegan Pure Coconut Yogurt \$9 ea (min 1 doz)
- Asstd. Cookies \$24 doz
- Fudge Brownies & Blondies \$24 doz
- Asstd. Mini Cupcakes \$30 doz
- Asstd. French Macarons \$34 doz
- Asstd. Donuts \$36 doz
- Freshly Baked Asstd. Muffins \$46 doz
- Freshly Baked Asstd. Danish \$29 doz
- Individ. Asstd. Bags Of Chip \$22 doz
- Individ. Asstd. Bags Of Popcorn \$49 doz
- Individ. Carrots & Celery Sticks w/ Vegan Buffalo Dip \$7 ea (min 1 doz)
- Cliff Bars \$72 doz
- Asstd. Snyder Pretzels \$48 doz
- Trail Mix \$60 doz
- Assorted Candy \$44 doz
- Bethlehem Bar \$84 doz

A LA CARTE BEVERAGES

CHARGE ON CONSUMPTION

- Soft Drinks \$4 ea
- Red Bull® \$6 ea
- Indiv. Fruit Juices \$5 ea
- Wind Creek Bottled Water \$3 ea
- Fiji Water \$5 ea
- Fruit & Vegetable Smoothies \$6 ea
- Iced Tea \$30 gal
- Lemonade \$45 gal
- Freshly Brewed Coffee & Tea \$55 gal (Coffee and tea is refreshed every 2 hours.)

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LUNCH BUFFET

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

ITALIAN

\$42 pp

Classic Caesar Salad - croutons, parmesan cheese & caesar dressing

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

Chicken Marsala - wild mushrooms, fresh herbs

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

Seared Salmon - lemon caper butter cream sauce

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 Grilled Chicken - breast cilantro, lime

Street Tacos - birria style shredded pork & beef with flour tortilla

Spanish Rice

Cuban Style Beans

Elote Style Corn - lime, cilantro, mayo

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

Desserts - Tres Leche Cake, Churros, Tropical Torte

Chicken Tortilla Soup (+4 pp)

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, chocolate caramel brownie torte

New England Clam Chowder (+4 pp)

LUNCH / BREAKS

LUNCH BUFFET (CONT)

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

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

Penne Pasta - tomato sauce, roasted vegetables, herbs

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

SANDWICH SHOP \$36 pp

Potato Salad - mayonnaise, celery, egg, mustard

Macaroni Salad - creamy mayo dressing, onion, red pepper, celery

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

Assorted Breads & Rolls

Deli Meats - ham, turkey, salami, roast beef

Cheese - cheddar, swiss, provolone, pepper jack

Accoutrements - mayo, mustard, lettuce, tomatoes, onions, italian hoagie dressing, pickles, hot pepper spread

Gourmet Desserts - cookies, brownies, blondies, mini cupcakes

Tomato Bisque Soup+4 pp

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PLATED LUNCH

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

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 2)

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- lentils, 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 INCLUDES: BOTTLE WATER, COOKIE AND POTATO CHIPS.

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





**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
Salmon Tartar - sesame cup, dill, cucumber	\$26 doz
Shrimp Taco - ancho aoli, lime, cilantro	\$26 doz
Poached Shrimp - cocktail sauce.....	\$29 doz
Spicy Tuna - crispy rice, cucumber, cilantro	\$28 doz
Ceviche Shooter - lime, cucumber, cilantro, tomato	\$30 doz
Beef Tataki - wakame salad, ponzu sauce.....	\$26 doz
Beef Tenderloin - horseradish cream, onion jam, brioche roll.....	\$30 doz
Vegan Cauliflower Ceviche -lime, cilantro, scallion, red onion	\$18 doz
Smoked Salmon - bagel chip, pickled onion, caper cream cheese.....	\$20 doz
Vegetable Sushi Roll - cucumber, avocado	\$20 roll
Philadelphia Sushi Roll - smoked salmon, cream cheese.....	\$26 roll
Spicy Tuna Sushi Roll - yellow fin tuna	\$30 roll
Curry Chicken Salad - raisin bread, chives.....	\$22 doz

HOT

Arancini - red pepper sauce	\$19 doz
Mac & Cheese Croquettes - fondue.....	\$20 doz
Italian Meatball - tomato sauce, parmesan cheese.....	\$20 doz
Buffalo Chicken Lollipop - buttermilk dressing	\$22 doz
Artichoke Dip - phyllo cups.....	\$26 doz
Fried Brussel Sprouts - bacon jam.....	\$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	\$28 doz
BLT Bites - bacon, tomato jam, lettuce.....	\$36 doz
Bacon Wrapped Scallops - red onion marmalade.....	\$40 doz
Crab Cake - creole aioli.....	\$44 doz
Lamb Lollipops - herb crusted	\$44 doz
Crispy Shrimp - hot and honey glaze.....	\$26 doz
Sausage Stuffed Mushroom - sage, truffle aoli.....	\$22 doz
Vegetable Pakora - corriander chutney.....	\$27 doz
Grilled Cheese - tomato soup shooter.....	\$20 doz

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STATIONS

STATIONS ARE DESIGNED FOR 60 MINUTES OF SERVICE
AN EVENT WITHOUT BUFFET SELECTION OR PLATED REQUIRES \$60 MINIMUM PER PERSON

Artisan Imported & Domestic Cheese Display	\$175 (serves 20-30) / \$300 (serves 30-40)
dried fruits, baguettes, 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, cauliflower, broccoli, 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, shrimp & crab salad	
Oyster Bar	mkt
an assortment of oysters from the east & west coast. served with lemons, cocktail sauce, mignonette, & tabasco	

DIPS & SPREADS

..... \$17 pp

VARIETY OF CHIPS & BREADS (SELECT THREE)

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

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 grilled flank 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
- Onions
- Sour Cream
- Lettuce
- Crunchy Corn Taco Shells
- Tomatoes
- Charred Peppers & Onions
- Salsa
- Shredded Cheese
- Cilantro
- pickled jalapeno
- Taco Sauce
- Avocado
- Hot Sauce

SELECT TWO

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

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SLIDER STATION \$18 pp

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

SELECT TWO

Beef Slider - grilled onion, american cheese

Salmon Cake - tartar sauce

Pulled BBQ Pork - coleslaw

American Wagyu Beef Slider - balsamic onion, cheddar cheese

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, cream

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

RECEPTION / DINNER

THE BUTCHER BLOCK

CHEF ATTENDANT FEE \$150

Herbed Prime Rib of Beef\$26 pp
garlic herb crusted, horseradish sauce, onion marmalade, dinner roll

Roasted Beef Tenderloin.....\$27 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

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

CHERRY JUBILEE AND BANANA FOSTER CHEF ATTENDED STATION.....\$17 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
- Chocolate Sauce
- Chocolate Covered Strawberries

DESIGN YOUR OWN DOUGHNUT.....\$15 pp

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

HIGH TEA STATION.....\$15 pp
ASSORTED MINI PASTRIES & DESSERTS

PLATED DINNER

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

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, fig dressing

ENTREE SELECT TWO STANDARD ENTREE OR ONE DUET

STANDARD ENTREE

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 ENTREE

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 marinate

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 - chocolate espresso beans

Crème Fraiche Blueberry Lavender Verrine - lemon curd, almond crumble

RECEPTION / DINNER

DINNER BUFFET

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

SOUTHERN COMFORT

\$51 pp

Grilled Peach Salad
arugula, blueberries, feta,
red onion, honey dijon
vinaigrette

**Homestyle Fried
Chicken**

Grilled Pork Chop
maple mustard glaze

Shrimp Chowder +\$5 pp

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

Potato Salad
mayonnaise, celery,
hard boiled eggs, mustard

**Yukon Gold
Mashed Potato**

Blackened Salmon
creole remoulade

Baked Mac & Cheese

Green Beans
Caramelized Onions

Key Lime Pie

**Chocolate Bourbon
Pecan Tarts**

Hummingbird Cake

ASIAN TAKEOUT

\$50 pp

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

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

Thai Coconut Curry Soup +\$5 pp

Vegetable Spring Rolls
sweet chili dipping sauce

Sweet Chili Glazed Cod
baby bok choy

General Tso Chicken
broccoli

Steamed White Rice

Teriyaki Beef
peppers, onions

Stir Fried Vegetables
fried garlic

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

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

FRENCH

\$54 pp

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 +\$5 pp

**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

ITALIAN

\$51 pp

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

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

Italian Wedding Soup +\$5 pp

White Fish
lemon, capers, tomato,
broccoli rabe

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

Chicken Saltimbocca
prosciutto, fontina cheese,
sage

Sunday Gravy
meatball, braised beef,
sausage, red sauce, penne
pasta

Roasted Potatoes
fresh herbs, parmesan
cheese

Pignolis

Rainbow Cookies

Italian Butter Cookies

Tiramisu Cups

Cannolis

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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

Manhattan Clam Chowder.....+\$5

BUILD YOUR OWN BUFFET.....\$53

SALAD CHOICE OF TWO

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

Waldorf Salad
apple, walnut, celery, grape, romaine lettuce

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

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

Balsamic Glazed Roasted Vegetables

Roasted Brussel Sprouts
honey

Green Beans
caramelized onions

Broccolini
chili flakes, roasted garlic

ENTRÉE CHOICE OF TWO

Buttermilk Fried Chicken

Grilled Chicken Breast
chicken jus

Sunday Gravy Meatball
braised beef, sausage, red sauce, penne pasta butter

Chicken Scallopini
lemon, capers, brown butter

Beef Steak Tips
wild mushroom, brandy peppercorn sauce

Braised Short Rib
pan reduction, tomato confit

Roasted Atlantic Salmon
dill, lemon, butter

VEGETARIAN ENTRÉE CHOICE OF ONE

Vegetable Lasagna (V)
ricotta, mozzarella, bechamel, mushroom, squash, spinach, broccoli

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

Gnocchi (V)
basil pesto, tomato, peas, mushroom, pecorino cheese

DESSERTS CHOICE OF THREE

- Assorted Cookies
- Mini Cupcakes

- Chocolate Raspberry Tarts

- Red Velvet Cake
- Cheesecake

- Lemon Meringue Tarts

Tomato Bisque.....+\$5





BEVERAGE

BEVERAGE

CASH BAR/CONSUMPTION

NON-ALCOHOLIC

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

DOMESTIC BEERS

Miller Lite, Yuengling Lager, Blue Moon

IMPORTED BEERS

Heineken, Corona

HARD SELTZERS

Truly

STANDARD CALL BRAND

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

PREMIUM CALL BRAND

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

STANDARD WINE

HOUSE SELECTION..... \$9/glass

PREMIUM WINE

HOUSE SELECTION.....\$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

MOCKTAILS

Blackberry Blitz	\$7
blackberry puree, pineapple juice, vanilla syrup	
Wild Berry Cooler	\$7
blueberry/strawberry simple syrup, lemon juice, club soda, a strawberry	
Lemon Splash	\$7
sours, pineapple juice, sprite, grenadine, a lime, a cherry	
Ginger Mint Nojito	\$7

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HOURLY OPEN BARS

21% SERVICE CHARGE AND A \$125 BARTENDER FEE.

STANDARD

TANQUERAY, TITO'S, JOSE CUERVO GOLD, JACK DANIELS, CAPTAIN MORGAN, JIM BEAM, JOHNNIE WALKER BLACK

First Hour \$28 pp
Each Additional Hour.....\$10 pp

PREMIUM

HENDRICKS, KETEL ONE, PATRON SILVER, MAKER'S MARK, CHIVAS, BULLEIT RYE, BACARDI SILVER

First Hour \$32 pp
Each Additional Hour..... \$12 pp

BEER\WINE\SODA

DOMESTIC BEER

- Miller Lite
- Yuengling Lager
- Blue Moon

IMPORTED/CRAFT BEERS

- Heineken
- Corona

SOFT DRINKS

- Coke Products

JUICES

- Orange
- Grapefruit
- Cranberry
- Pineapple

First Hour \$24 pp
Each Additional Hour..... \$8 pp

SPECIALTY BARS

BLOODY MARY BAR Standard - \$12 pp / Premium - \$14 pp

Regular / Spicy

Meat (Choice of One)

- Bacon
- Slim Jim®
- Cocktail Shrimp

Toppings (Choice of Three)

- Celery
- Black Olives
- Banana Pepper
- Cherry Tomato
- Dill Pickle
- Green Olives

MIMOSA BAR Sparkling Wine - \$10 pp / Champagne - \$12 pp / Prosecco - \$12 pp

Choice of Fruit Juices

- Orange
- Pear
- Grapefruit
- Watermelon
- Peach

Liqueur Shot +\$4 pp

MIDORI
GRAND MARNIER
CHAMBORD

POLICIES

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.

Prices do not include 6% sales tax and 21% service charge and are based on 90 min. of consumption.

Menus require a minimum of 20 guests.

A \$5 pp preparation charge will be applied to groups who do not meet the minimum guest requirement.

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.

UPGRADES

Dance floor - 21x21 complimentary (additional dancefloor pieces \$75 per piece)

Charger Plates - \$3 each (gold or silver only)

Staging - 16x8 under 36" complimentary (additional staging pieces \$110 per 4x8 piece)

Balloon Drop Cleaning Fee - \$400

Tradeshow Cleaning Fee - \$1200 per day. Table Top Exhibits with excess trash removal and clean up will be assessed a \$1200 per day cleaning fee

Floor Covering Fee - \$150 per booth

Vehicle Staging Permit - \$75

Chair Covers - \$3 each

Chair Cover & Sash - \$5 each

Coat Check - \$1 pp

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