

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

W	ELLNESS BREAKFAST BUFFET\$28 p
•	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
W	IND CREEK BRUNCH BUFFET\$38 p
•	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
EX	(ECUTIVE BRUNCH BUFFET\$44 p
•	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
_	Grillad flank stoak, chimichurri marinata, swoot notato hash, hasan

BREAKFAST BREAKFAST STATIONS & DISPLAYS **\$150 CHEF ATTENDANT FEE • ALL STATIONS MUST ACCOMPANY A CONTINENTAL BREKFAST OR BREAKFAST BUFFET.

DADEALT OTATION	me mee mee mee make bree	
Plain & Vanilla Greek Yogurt		
Mixed Seasonal Fruit, Berries & Preserves	Honey Overnight Oats	
	Overnight Oats	Berry Compote
DMELET STATION**		\$18
MEATS (select 3)	CHEESE (select 3)	VEGETABLES
Bacon	 Gruyere 	 Mushrooms
Sausage	• Cheddar	 Onions
Chicken Sausage	• Feta	 Peppers
Turkey Sausage	• Brie	 Wilted Spinach
Tofu Sausage	 Pepper Jack Cheese 	 Bruschetta
• Ham	 Parmesan Cheese 	 Asparagus
BREAKFAST TACO DISPLAY		\$14
 Scrambled Eggs 	Pico de Gallo	 Roasted Peppers
Chorizo	• Bacon	 Onions
• Guacamole	 Cotija Cheese 	
SLICED & FRUIT DISPLAY		\$9
Melons	 Pineapple 	
Whole Berries	• Kiwi	
FRENCH TOAST DISPLAY		\$11
Thick Cut Brioche Bread	Whipped Cream	Whole Berries
Cinnamon Sugar		
STEEL CUT OATMEAL		\$19
Seasonal Berries	• Almonds	Whole Milk
Cinnamon Apples	Almond Milk	
BELGIAN WAFFLES		\$10
Strawberry Compote	Nutella	Warm Maple Syrup
• Whipped Cream	 Bananas 	. , .
		#10
Fresh Berries	Bananas	\$10
Smoked Salmon	Red Onions	Horseradish Cream -
Bagels	• Radish	• Eggs
Cream Cheese	 Cornichon Pickles 	 Pickled Beets
• Capers		

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

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 ABREAKS THEME BREAKS

ALL ENHANCEMENTS MUST ACCOMPANY A CONTINENTAL BREKFAST OR BREAKFAST BUFFET.

	S. H. L. S.	515 p
Individual Fruit CupsIndividual Crudité w/Hummus	Mini Guacamole Bethlehem Bars	
RE-CHARGE		16 p
Red Bull®	Power Bars Irail Mix	
Power Drinks Cooper Water	 Energy Bars Whole Fruit 	
Coconut Water		
SWEET & SALTY		14 p
• Chips	Gourmet Cookies Pound Cake -	
Popcorn	 Brownies chocolate sauce topped w/ Blondies whipped cream 	
 Pretzels 	Blondies whipped cream	
FAIR FAVORITES	9	516 p
Mini Corn Dogs	Peanuts Assorted Popcorn	, 10 p
Soft Pretzels	Cracker Jack Lemonade	
w/ Cheese Sauce	 Cotton Candy Bottled Iced Tea 	
THE PICNIC		
Domestic / Imported	Tea Sandwiches Mini Cupcakes	515 p
Meats & Cheese	Crackers	
		315 p
assorted Hershey candy	 Chocolate Covered Chocolate Truffles 	
• French Macarons	Strawberries	
COOKIFS & MII K		:12 n
Chocolate Chip Cookies	Chocolate Fudge Brownies Chocolate Dipped	/12 P
M&M Cookies	• Blondies Strawberries	
Chocolate Dipped Biscotti	Whole/Chocolate Milk	
A LA CADTE AFTERN	OON DDEAN ITEMS	
	OON BREAK ITEMS	
ALL BREAK ENHANCEMENTS MUST ACCOM		
Whole Fresh Fruit Individual Fruit & Berries		
Asstd. Individual Greek Yogurt		
Asstd. Individual Yogurts	•	
Organic Vegan Pure	 Indiv. Carrots & Celery Sticks 	
Coconut Yogurt		
Asstd. Cookies		
Fudge Brownies & Blondies Asstd Mini Cupsakes		
 Asstd. Mini Cupcakes Asstd. French Macarons 		
	· · · · · · · · · · · · · · · · · · ·	
Asstd. Donuts		
A LA CARTE BEVERA	GES	
A LA CARTE BEVERA CHARGE ON CONSUMPTION		86 ea
A LA CARTE BEVERA	\$4 ea • Fruit & Vegetable Smoothies	
A LA CARTE BEVERA CHARGE ON CONSUMPTION Soft Drinks Red Bull® Indiv. Fruit Juices	\$4 ea • Fruit & Vegetable Smoothies \$3\$5 ea • Lemonade \$4\$	0 ga 5 ga
A LA CARTE BEVERA CHARGE ON CONSUMPTION Soft Drinks	\$4 ea • Fruit & Vegetable Smoothies \$3	0 ga 5 ga

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

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

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

gg 82\$.

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 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, avacado	\$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
НОТ	
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

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
Seasonal Sliced & Fresh Fruit Display
Vegetable Display
Charcuterie Display
Chilled Seafood Bar
Oyster Bar
DIPS & SPREADS \$17 pp

- Buffalo Chicken Dip
- Spinach & Artichoke Dip

VARIETY OF CHIPS & BREADS (SELECT THREE)

- Roasted Garlic Hummus
- French Onion Dip
- Salsa
- Guacamole

RECEPTION / DINNER

\$15 pp
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\$16 pp
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SLIDER STATION			\$18 pp
Brioche Bun	 Ketchup 	 Pickle Chips 	 Cheese
 Hawaiian Bun 	 Mayo 	• Bacon	 Shredded Lettuce
 Special House Sauce 	 Mustard 		
Suuce	SELE	ECT TWO	
Beef Slider - grilled onion,	, american cheese	American Wagyu Beef cheddar cheese	Slider - balsamic onion,
Salmon Cake - tartar sauc	ce	Buffalo Chicken - buffa	lo sauco
Pulled BBQ Pork - colesia	aw	Dunaio Cilicken - bulla	io sauce
NACHO STATIONFRESH FRIED TORTILLA CHIPS			\$17 p
• Queso	 Cilantro 	 Jalapeño 	 Black Olives
• Shredded Cheese	 Avocado 	 Black Beans 	 Grilled Chicken
 Onions 	 Sour Cream 	• Salsa	 Ground Beef
 Tomatoes 			
Penne - vodka sauce, toma Rigatoni - bolognese, beef San Marzano tomato, Gnocchi - basil pesto, tom pecorino cheese, cream	ato, cream, parmesan cheese f, pork, veal,	ECT TWO Farfalle - italian sausage asparagus tip, alfredo sau Mushroom Ravioli - bra	
PROTEIN ADD ON			
Grilled Chicken	+\$5	Shrimp	+\$6
PIZZA STATION	SELE	ECT TWO	\$18 p
Pepperoni - pepperoni, to	mato sauce	Mediterranean - articho	kes, olives, peppers
Margherita - tomato, fresh	n mozzarella, basil	Quattro Formaggi - mo	ozzarella, parmesan, gorgonzola
Meat Lovers - pepperoni, tomato sauce	sausage, mozzarella,	TOTTUNE	
	HILI SAUCE, CHINESE HOT MUSTA		\$17 p
• Pork Buns	Vegetable Pot Stickers		s • Vegetable Spring Rolls
PAELLA STATION			\$24 p

Ver. 240627

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

RECEPTION / DINNER

THE BUTCHER BLOCK

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**

Chocolate Milk

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

- Vanilla Glaze
- Maple Glaze
- **Chocolate Sauce**
- **Caramel Sauce**
- **Assorted Sprinkles**
- **Crushed Peanuts**
- M&Ms
- **Crushed Oreos**
- Whole 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 Mignonred wine sauce, maître' d butter	\$62 pp
Seared Airline Chicken Breastchicken herb jus	. \$43 pp
Grilled New York Strip brandy peppercorn sauce	\$51 pp
Seared Salmoncaper and lemon cream sauce	.\$48 pp

Grilled Premium Reserve Pork Chopmaple mustard glaze, apple-bacon jam	\$46 pp
Roasted Halibut	\$52 pp
miso glaze, chili marmalade	

mise glaze, crim marmalade	
Sea Scallops	\$52 pp
warm bacon sauce, fennel salad	7 - -

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

DUET ENTREE

Grilled NY Strip & Sea Scallopsbrandy peppercorn sauce	\$84 pp	
Braised Short Rib & Butter Poached LobsterMkt		
Grilled Filet Mignon & Shrimpred wine sauce, chimichurri marinate	\$85 pp	

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 & Broccolini - chili flake

Cheddar Grits & Braised Greens

Roasted Asparagus

& Baby HeirloomCarrots - cippolini onion

VEGETARIAN/VEGAN OPTION SELECT ONE

Cauliflower Steak (v, gf)\$37	рр
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 **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

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

Shrimp Chowder+\$5 pp

Stir Fried Vegitables fried garlic

Five Spice Sugar Doughnuts

gingered cream cheese chocolate sauce

Cinnamon Sugar Dusted Banana Spring Rolls caramel sauce

Thai Coconut Curry Soup+\$5 pp

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

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**

Classic Potato Leek Soup+\$5 pp

ITALIAN \$51 pp

Caesar Salad

romaine hearts, parmesan cheese, crouton, classic caesar dressing

Antipasto Salad

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

White Fish

lemon, capers, tomato, broccoli rabe

Caprese Salad

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

Chicken Saltimbocca prosciutto, fontina cheese, 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

Italian Wedding Soup+\$5 pp

THE STEAKHOUSE			\$71
Caesar Salad romaine hearts, parmesan cheese, crouton, classic Caesar dressing Chopped Salad, gorgonzola cheese, cherry tomato, bacon, cucumber, artichoke, red onion Manhattan Clam Chowde	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
BUILD YOUR OWN BU	JFFET		\$53
SALAD CHOICE OF TWO			
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 O	NE		
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	Sunday Gravy Meatball braised beef, sausage, red sauce, penne pasta butter	Beef Steak Tips wild mushroom, brandy peppercorn sauce	Roasted Atlantic Salmon dill, lemon, butter
Grilled Chicken Breast chicken jus	Chicken Scallopini lemon, capers, brown butter	Braised Short Rib pan reduction, tomato confit	diii, icinoii, battei
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 THE	REE		
Assorted Cookies	• Chocolate	Red Velvet Cake	• Lemon Meringue
Mini Cupcakes	Raspberry Tarts	• Cheesecake	Tarts
Tomato Bisque			+\$5





BEVERAGE

CASH BAR/CONSUMPTION

NON-ALCOHOLIC

NON ALGORIGE	
Soft Drinks	\$4
Red Bull	\$6
Juices	\$5
Bottled Water	\$3
Fiji Water	\$5
DOMESTIC BEERS	\$7
Miller Lite, Yuengling Lager, Blue Moon	
IMPORTED BEERS	\$8
Heineken, Corona	
HARD SELTZERS	\$7
Truly	·
STANDARD CALL BRAND	\$10
Tanqueray, Tito's, Jose Cuervo Gold, Jack Daniels, Captain Morgan, Jim Beam, Johnnie Wa , Malibu	
PREMIUM CALL BRAND	\$14
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	R OUR WINE LIST
MOCKTAILS	
Blackberry Blitzblackberry puree, pineapple juice, vanilla syrup	\$7
Wild Berry Cooler blueberry/strawberry simple syrup, lemon juice, club soda, a strawberry	\$7
Lemon Splash sours, pineapple juice, sprite, grenadine, a lime, a cherry	\$7
Ginger Mint Nojito	\$7

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

STANDARD TANQUERAY TITO'S JOSE CUE	FRVO GOLD. JACK DANIFLS. CAP	TAIN MORGAN, JIM BEAM, JOHNNIE WALKER BI	I ACK
		William Service and Service an	
PREMIUM HENDRICKS, KETEL ONE, PATR	RON SILVER, MAKER'S MARK, CHI	VAS, 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 BEE	RS		
 Heineken 	• Corona		
SOFT DRINKS			
Coke Products			
JUICES			
 Orange 	 Grapefruit 	• Cranberry • Pi	neapple
First Hour			\$24 pp
Each Additional Hour			\$8 pp
SPECIALTY BA	RS		
		Standard - \$12 p	n / Dromium - \$14 nn
Regular / Spicy		- \$12 β	p / Fremium - \$14 pp
Meat (Choice of One) Bacon	• Slim Jim®	Cocktail Shrimp	
Toppings (Choice of Three) Celery Dill Pickle	Black OlivesGreen Olives	Banana Pepper Ch	nerry Tomato
MIMOSA BAR	Sparl	kling Wine - \$10 pp / Champagne - \$12 pp	p / Prosecco - \$12 pp
Choice of Fruit JuicesOrangePeach	• Pear	• Grapefruit • W	atermelon
Liqueur Shot MIDORI GRAND MARNIER CHAMBORD			+\$4 pp

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

The Commonwealth of Pennsylvania suggests that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.