



**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

**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 • ALL STATIONS MUST ACCOMPANY A CONTINENTAL BREAKFAST OR BREAKFAST BUFFET.

### 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

The Commonwealth of Pennsylvania suggests that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. See policy page for additional information.

# 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.....

- 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 .....

- 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



The image features three white ceramic bowls filled with various fresh salads, arranged on a light-colored wooden table. The top-left bowl contains a salad with diced tomatoes, green beans, and small green sprouts. The middle bowl is partially obscured by a semi-transparent yellow overlay and contains a salad with sliced cucumbers and chickpeas. The bottom bowl is filled with a green leafy salad, including spinach, arugula, sliced tomatoes, and sliced almonds. The text 'LUNCH / BREAKS' is centered over the middle bowl in a bold, white, sans-serif font.

# LUNCH / BREAKS

# LUNCH / BREAKS

## THEME BREAKS

ALL ENHANCEMENTS MUST ACCOMPANY A CONTINENTAL BREAKFAST OR BREAKFAST BUFFET.

### FARMERS MARKET

- Individual Fruit Cups
- Individual Crudité 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
- Chocolate Dipped Strawberries

\$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
- Indiv. Asstd. Bags Of Chip ..... \$22 doz
- Indiv. Asstd. Bags Of Popcorn ..... \$49 doz
- Indiv. 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.)

# 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, pesto

**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 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 .....\$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

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

### HOT

<b>Arancini</b> - red pepper sauce .....	\$19 doz
<b>Mac &amp; Cheese Croquettes</b> - fondue.....	\$20 doz
<b>Italian Meatball</b> - tomato sauce, parmesan cheese.....	\$20 doz
<b>Buffalo Chicken Lollipop</b> - buttermilk dressing .....	\$22 doz
<b>Artichoke Dip</b> - phyllo cups.....	\$26 doz
<b>Fried Brussel Sprouts</b> - bacon jam.....	\$26 doz
<b>Crispy Vegetable Spring Roll</b> - sweet chili sauce.....	\$29 doz
<b>Chicken &amp; Waffle</b> - jalapeno jam, maple mustard glaze .....	\$28 doz
<b>Beef Empanada</b> - salsa Verde .....	\$28 doz
<b>Beef &amp; Shishito Pepper Skewer</b> - chimichurri sauce.....	\$30 doz
<b>Salmon Cake</b> - remoulade .....	\$28 doz
<b>BLT Bites</b> - bacon, tomato jam, lettuce.....	\$36 doz
<b>Bacon Wrapped Scallops</b> - red onion marmalade.....	\$40 doz
<b>Crab Cake</b> - creole aioli.....	\$44 doz
<b>Lamb Lollipops</b> - herb crusted .....	\$44 doz
<b>Crispy Shrimp</b> - hot and honey glaze .....	\$26 doz
<b>Sausage Stuffed Mushroom</b> - sage, truffle aoli.....	\$22 doz
<b>Vegetable Pakora</b> - corriander chutney.....	\$27 doz
<b>Grilled Cheese</b> - 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

**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

## 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)

- Flambéed 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 & Broccolini** - 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

## DINNER BUFFET

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

### SOUTHERN COMFORT

<b>Grilled Peach Salad</b> arugula, blueberries, feta, red onion, honey dijon vinaigrette	bacon, broccoli, carrot, red onion, shredded cheddar	<b>Baked Mac &amp; Cheese</b>	<b>Pecan Tarts</b>
<b>Homestyle Fried Chicken</b>	<b>Potato Salad</b> mayonnaise, celery, hard boiled eggs, mustard	<b>Green Beans</b> Caramelized Onions	<b>Hummingbird Cake</b>
<b>Grilled Pork Chop</b> maple mustard glaze	<b>Yukon Gold Mashed Potato</b>	<b>Key Lime Pie</b>	
<b>Broccoli Salad</b>	<b>Blackened Salmon</b> creole remoulade	<b>Chocolate Bourbon</b>	
<b>Shrimp Chowder</b> .....			..... \$51 pp
			..... +\$5 pp

### ASIAN TAKEOUT

<b>Napa Cabbage Salad</b> oranges, peanuts, sesame seeds, radish, Soy ginger dressing	<b>Vegetable Spring Rolls</b> sweet chili dipping sauce	<b>Steamed White Rice</b>	<b>Five Spice Sugar Doughnuts</b> gingered cream cheese chocolate sauce
<b>Green Papaya Salad</b> lime, peppers, peanuts, tomato, long beans	<b>Sweet Chili Glazed Cod</b> baby bok choy	<b>Teriyaki Beef</b> peppers, onions	<b>Cinnamon Sugar Dusted Banana Spring Rolls</b> caramel sauce
	<b>General Tso Chicken</b> broccoli	<b>Stir Fried Vegetables</b> fried garlic	
<b>Thai Coconut Curry Soup</b> .....			..... \$50 pp
			..... +\$5 pp

### FRENCH

<b>Bistro Salad</b> harvest greens, cherry tomatoes, pickled shallots, candied walnuts, chives, parsley, tarragon, lemon dijon vinaigrette	<b>Concombre A La Menthe</b> cucumber salad with mint and yogurt dressing	<b>Boeuf Bourguignon</b> braised beef with roasted vegetables, red wine	<b>Asparagus</b> lemon
<b>Chicken Cassoulet</b> cannellini beans, sausage, vegetables, tomato	<b>Classic Bouillabaisse</b> shrimp, clams, mussels, fingerling potatoes, tomato-based broth	<b>Potatoes Dauphinoise</b> thinly sliced potatoes baked in layers with cream, herbs, cheese, roasted	<b>French Macarons</b>
			<b>Madeleines</b>
			<b>Opera Torte</b>
<b>Classic Potato Leek Soup</b> .....			..... \$54 pp
			..... +\$5 pp

### ITALIAN

<b>Caesar Salad</b> romaine hearts, parmesan cheese, crouton, classic caesar dressing	<b>White Fish</b> lemon, capers, tomato, broccoli rabe	<b>Sunday Gravy</b> meatball, braised beef, sausage, red sauce, penne pasta	<b>Pignolis</b>
<b>Antipasto Salad</b> salami, peperoni, olives, roasted tomatoes, cheese, pepperoncini peppers, ditalini, penne pasta	<b>Caprese Salad</b> sliced tomato, basil, extra virgin olive oil, balsamic reduction	<b>Roasted Potatoes</b> fresh herbs, parmesan cheese	<b>Rainbow Cookies</b>
	<b>Chicken Saltimbocca</b> prosciutto, fontina, sage		<b>Italian Butter Cookies</b>
			<b>Tiramisu Cups</b>
			<b>Cannolis</b>
<b>Italian Wedding Soup</b> .....			..... \$51 pp
			..... +\$5 pp

The Commonwealth of Pennsylvania suggests that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. See policy page for additional information.

## 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

## 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

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

# 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

## 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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