

BREAKFAST

CONTINENTAL BREAKFAST

WIND CREEK CONTINENTAL BREAKFAST ..... $23 pp

- Regular & decaf coffee, assorted teas
- Orange, grapefruit, cranberry juices
- Chef's selection of danishes, 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 ..... $25 pp

- Regular & decaf coffee, assorted teas
- Cold pressed fruit, organic & vegetable juice
- Whole grain 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 ..... $29 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 danishes, 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
- **POTATOES ITEMS** (choice of one)
  - **Diner Style Hash Browns** - onions,
  - **Red Bliss Potatoes -** caramelized onions, parsley, paprika
  - **Sweet Potatoes Hash -** red pepper, scallions
  - **Tater Tots -** aged cheddar cheese, scallions

WELLNESS BREAKFAST BUFFET ..... $30 pp

- Regular & decaf coffee, assorted teas, non-fat milk, almond milk, oat milk
- Cold pressed juice, vegetable juice, organic juice
- Whole grain 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 Potatoes hash w/ onions, red bell peppers, scallions

SOUTHWESTER BRUNCH BUFFET ..... $37 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 danishes, muffins, croissants
- Southwestern Salad - onions, peppers, black beans, cotija cheese, corn, scallions, avocado, lime cilantro dressing, romaine
- Huevos rancheros casserole
- Chorizo scrambled eggs
- Pork carnitas
- Breakfast potatoes with onions & peppers
- Tortillas
- Variety of salsa

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 danishes, muffins, croissants
- Mixed green salad, asparagus, avocado, tomato, pomegranate seeds, focaccia croutons, 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 Marnier
- Buttermilk fried chicken & waffles w/ hot honey

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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 ..... $13 pp

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

STEEL CUT OATMEAL ..... $16 pp

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

BELGIAN WAFFLES ..... $12 pp

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

BUTTERMILK PANCAKES ..... $11 pp

- Fresh Berries
- Bananas

LOX STATION ..... $14 pp

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

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**

EGGS ..... $5 pp

- **Scrambled Eggs**
- **Scrambled Eggs W/ Aged Cheddar & Chives**
- **Greek Style Quiche**
- **Scrambled Egg Whites**
  mushrooms, spinach, roasted tomatoes
- **Plant-Based Scrambled Eggs**
  onion, garlic, pepper
- **Hard Boiled Eggs (Served Chilled)**

BREAKFAST MEATS ..... $5 pp

- **Applewood Bacon**
- **Pork Sausage Patties**
- **Turkey Sausage Links**
- **Turkey Bacon**
- **Chicken Sausage**
- **Canadian Bacon**
- **Grilled Ham Steaks**
- **Vegan Breakfast Sausage Patties**

HANDHELD ..... $8 pp

HANDHELD REQUIRES MINIMUM ORDER OF 10 PER SELECTION.

BREAKFAST SANDWICHES

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 Potatoes, roasted tomato, spinach, feta cheese

Texas – diced Potatoes, pepper jack cheese, onion, bacon, Salsa Verde





LUNCH /BREAKS

THEME BREAKS

ALL ENHANCEMENTS MUST ACCOMPANY A CONTINENTAL BREAKFAST OR BREAKFAST BUFFET.

FARMERS MARKET ..... $16 pp

- Individual Fruit Cups
- Individual Crudité w/Hummus
- Mini Guacamole
- Bethlehem Bars

RE-CHARGE ..... $17 pp

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

SWEET & SALTY ..... $15 pp

- Chips
- Popcorn
- Pretzels
- Gourmet Cookies
- Brownies
- Blondies
- Pound Cake

FAIR FAVORITES ..... $17 pp

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

THE PICNIC ..... $16 pp

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

SWEETS & TREATS ..... $16 pp

- Assorted Hershey Candy
- French Macarons
- Chocolate Covered Strawberries

COOKIES & MILK ..... $13 pp

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

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 Chips ..... $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 & TEA IS REFRESHED EVERY 2 HOURS.)

LUNCH BUFFET

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

ITALIAN LUNCH BUFFET ..... $44 pp

Classic Caesar Salad - croutons, parmesan cheese & caesar dressing

Italian Chopped Salad - salami, cucumbers, tomatoes, olives, pepperoncini peppers

Chicken Cacciatore - chicken breast, peppers, olives, tomatoes, oregano, basil

Penne Alla Vodka - creamy tomato sauce, fresh basil

Parmesan Panko Crusted White Fish - dill, caper butter sauce

Broccolini - chili flakes, garlic, butter

Italian Sausage & Peppers - roasted peppers, onions, tomato, herbs

Desserts - pignolis, rainbow cookies, Italian butter cookies, tiramisu cups, cannolis

Pasta Fagioli Soup ..... **(+4 pp)**

LATIN LUNCH BUFFET ..... $44 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 - chicken breast, cilantro, lime

Street Tacos - Pork carnitas & birria 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, mango passionfruit cheesecake

Chicken Tortilla Soup ..... **(+4 pp)**

REGIONAL AMERICAN LUNCH BUFFET ..... $43 pp

Wedge Salad - iceberg, tomato, red onion, blue cheese dressing

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

Beef Tips - mushroom gravy

BBQ Chicken - legs & thighs, tangy & sweet BBQ sauce

Blackened Salmon - cajun cream sauce, scallions

Green Beans - Red Rice & Beans - Corn Maque Choux

Desserts - beignets, bananas foster cheesecake, coconut pecan cake

New England Clam Chowder ..... **(+4 pp)**

THE W LUNCH BUFFET ..... $43 pp

Mixed Green Salad - carrots, tomato, cucumber, radish, lemon

Caesar Salad - croutons, parmesan cheese

Grilled Chicken Breast, roasted garlic thyme jus

Oven Roasted Salmon - maple dijon glaze, chives, Yukon Gold Mashed Potatoes

Penne Primavera Pasta - seasonal vegetables, tomato sauce, basil

Roasted Asparagus - lemon, garlic

Gourmet Desserts - variety of cookies, lemon cheesecake, chocolate fudge cake

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LUNCH BUFFET (CONT)

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

INDIAN LUNCH BUFFET ..... $45 pp

Iceberg Salad - cucumbers, tomatoes, red onion, lemon vinaigrette

Riata - plain yogurt with cucumber, salt & garlic

Mini Samosas - potatoes & vegetable

Tandoori Chicken - roasted bone in legs & thighs, tandoori seasoning

Rogan Josh - Kashmiri lamb curry

Aloo Rasedar - potatoes curry

Basmati Rice - topped with toasted cumin & sautéed onions

Naan - cilantro chutney

Gourmet Desserts - chai spiced cake, kheer rice pudding

WELLNESS LUNCH BUFFET ..... $44 pp

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

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

Grilled Chicken Breast - tomato bruschetta, basil, balsamic glaze

Salmon - citrus gremolata

Penne Pasta - pesto cream sauce, sun-dried tomato, spinach, tomato, roasted mushrooms

Seasonal Roasted Vegetables - chili flakes, garlic, fresh herbs

Gourmet Desserts - coconut macaroons, vanilla cheesecake, chocolate mousse cups

Minestrone Soup .....**(+4 pp)**

SANDWICH SHOP LUNCH BUFFET ..... $42 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)**

MEDITERRANEAN LUNCH BUFFET .....$39 pp

Greek Salad - romaine, cucumber, tomato, olives, feta, oregano vinaigrette

Orzo Pasta Salad - roasted peppers, olives, red onion, basil, red wine vinaigrette

Grilled Chicken Souvlaki - herb-marinated grilled chicken (diced)

Lamb Gyro- herb-marinated shaved lamb

Garlic Shrimp - white wine, garlic, parsley

Rice Pilaf - Herb Roasted Vegetables - Warm Pita Bread - Tzatziki, Hummus

Gourmet Desserts - lemon cake, pistachio cheesecake, chocolate orange brownies

PLATED LUNCH

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

SALADS (choice of one)

Caesar Salad - romaine, parmesan cheese, croutons

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 (choice of two)

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

Grilled Chicken Breast - chicken jus, Yukon gold mashed potatoes ..... **$38 pp**

Chicken Marsala, wild mushrooms, herb roasted potatoes ..... **$37 pp**

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

Grilled Flank Steak - red wine sauce, Yukon gold mashed potatoes, herb butter ..... **$41 pp**

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

Cauliflower Florets Steak - lentils, wilted spinach, red pepper coulis ..... **$34 pp**

DESSERT (choice of one)

Carrot Cake – cream cheese mousse, caramel sauce

Chocolate Cake – chocolate espresso sauce, fresh raspberries

Lemon Meringue Tart – blueberry gel, fresh blueberries

Chocolate Pecan Tart – cinnamon chantilly cream, bourbon caramel

Vanilla Cheesecake – whipped cream, raspberry sauce, fresh berries

BOXED LUNCH & BOWLS ..... $28 pp

EACH BOXED LUNCH INCLUDES: BOTTLE WATER, COOKIE & POTATOES CHIPS.
REQUIRES MINIMUM ORDER OF 10 PER SELECTION. MINIMUM OF 20 GUESTS.

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

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

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

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

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

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

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

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

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RECEPTION/DINNER

PASSED HORS D'OEUVRE

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

COLD

Tomato Bruschetta - basil, balsamic reduction ..... **$20 doz**
Salmon Tartare - sesame cup, dill, cucumber ..... **$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 Florets 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**
Antipasto Cones - meats, cheese, olives, peppers, pickles ..... **$24 doz**
Mortadella & pistachio crostini - stracciatella cheese ..... **$24 doz**
Mexican Chicken Salad Taco - ancho aioli, lime, cilantro ..... **$24 doz**
Wild Mushroom Bruschetta - whipped goat cheese, pickled shallots, thyme ..... **$23 doz**

HOT

Arancini - red pepper sauce ..... **$19 doz**
Mac & Cheese Croquettes - smoked paprika sauce ..... **$20 doz**
Italian Meatballs - tomato sauce, parmesan cheese ..... **$20 doz**
Buffalo Chicken - buttermilk dressing ..... **$22 doz**
Artichoke Dip - phyllo cups ..... **$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**
BLT Bites - bacon, tomato jam, lettuce ..... **$36 doz**
Crab Cake - creole aioli ..... **$44 doz**
Lamb Lollipops - herb crusted ..... **$44 doz**
Vegetable Pakora - coriander chutney ..... **$27 doz**
Grilled Cheese - tomato soup shooter ..... **$20 doz**
Bacon Wrapped Short Ribs - bordelaise sauce, chives ..... **$29 doz**
Chicken Empanada - chipotle, queso ..... **$26 doz**
Loaded Potato Croquettes - sour cream, bacon, chives ..... **$24 doz**
Creole Corn Fritters - bell peppers, onions, scallion, creole seasoning ..... **$22 doz**
Jerk Chicken Skewer - pineapple glaze, scallion ..... **$26 doz**

HOT (CONT)

Korean Fried Chicken Bao Buns - gochujang glaze, sesame, scallion ..... **$24 doz**

Loaded Tater Tots in a Cone - cheese sauce, sour cream, bacon, scallion ..... **$22 doz**

Short Rib Croquette - smoked blue cheese ..... **$27 doz**

Chicken & Waffles - waffle cone, hot honey glaze chicken, ranch, scallion ..... **$28 doz**

Tuna Poke Cones - tobiko, soy glaze, sriracha aioli, chives ..... **$30 doz**

Blackened Salmon Bites - creole remoulade, scallion ..... **$27 doz**

Seared Scallop - red onion & bacon marmalade ..... **$38 doz**

STATIONS/BARS/DISPLAYS

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 florets, 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, lavash, crackers, jams, mustard, grapes, nuts

Shrimp Station ..... **$28 pp**
poached shrimp or creole spiced shrimp
(Select 2) remoulade sauce, cocktail sauce, lemon basil aioli

Chilled Seafood Bar ..... $**28 pp**
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

DIP & SPREAD BAR (choice of three) ..... $18 pp

VARIETY OF CHIPS & BREADS

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

WING BAR (choice of three flavors) ..... $20 pp

CHOICE OF BONELESS OR BONE-IN - GARNISHED WITH CELERY, CARROT, BLUE CHEESE, RANCH

- Buffalo
- BBQ
- Garlic Parm
- Sweet Chili
- Honey Mustard
- Jamaican Jerk
- Lemon Pepper
- Dry (no seasoning)

RECEPTION / DINNER

SALAD BAR ..... $15 pp

(choice of two)

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

(choice of three)

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

(choice of six)

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

PROTEIN ADD ON

grilled chicken **(+5 pp)** | Shrimp **(+6 pp)** | grilled flank steak **(+7 pp)** | tofu **(+$4 pp)**

POTATO STATION (choice of two) ..... $16 pp

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

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

Loaded Mashed Potatoes - bacon, cheddar cheese, scallions

Whipped Mashed Potatoes

Baked Potatoes or Sweet Potatoes - butter, sour cream, cheddar, bacon, chili, scallions

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

(choice of two)

- Birria Style Shredded Beef
- Baja Shrimp
- Pulled Chicken
- Pork Al Carnitas
- Impossible Meat

GYRO STATION ..... $17 pp

PITA BREAD, MIXED GREENS

(choice of two)

- Chicken Shawarma
- Lamb Gyro
- Falafel

Toppings

- Tomato
- Pickled Onion
- Feta
- Harissa
- Cucumber
- Tzatziki

SLIDER STATION ..... $18 pp

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

(choice of two)

Beef - grilled onion, American cheese

Salmon Cake - tartar sauce

Pulled BBQ Pork - coleslaw

American Wagyu Beef - balsamic onion, cheddar cheese

Meatballs

Chicken Parm

Sausage & Pepper

Buffalo Chicken

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 (choice of two) (CHEF ATTENDANT FEE $150) ..... $21 pp

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 pp)

Shrimp ..... (+6 pp)

PIZZA STATION (choice of two) ..... $18 pp

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 STATION (choice of two) ..... $17 pp

SOY GINGER SAUCE, SWEET CHILI SAUCE, CHINESE HOT MUSTARD

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

KOREAN STREET FOOD STATION (choice of two) ..... $20 pp

STEAMED RICE, PICKLED VEGETABLES, KIMCHI, SCALLIONS, GOCHUJANG, SOY GINGER, SESAME

- Bulgogi Beef
- Spicy Pork
- Fried Chicken
- Tofu
- Spicy Shrimp

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PHILLY CHEESE STEAK STATION ..... $18 pp
Hoagie Roll ; Beef, Chicken ; Peppers, Onions, Mushrooms, Red Sauce ; Cheez Whiz, Cooper Sharp

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

ICE CREAM SUNDAE STATION ..... $17 pp
(CHEF ATTENDANT FEE $150)

Vanilla Ice Cream	Whipped Cream	Candied Pecans,	Brownie Bites
Hot Fudge	Sprinkles	Maraschino Cherries,	
Caramel Sauce	Oreo Pieces	M&Ms	

STRAWBERRY SHORTCAKE STATION ..... $15 pp

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

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

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

ASSORTED DESSERT STATION ..... $15 pp
CHEFS CHOICE OF 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, croutons, 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, walnuts, fig dressing

ENTRÉE (SELECT TWO) STANDARD ENTRÉE OR ONE DUET

STANDARD ENTRÉE

Grilled Filet Mignon ..... $64 pp
red wine sauce, maître d' butter

Seared Airline Chicken Breast ..... $46 pp
chicken herb jus

Grilled New York Strip ..... $53 pp
brandy peppercorn sauce

Seared Salmon ..... $48 pp
caper & lemon cream sauce

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

Roasted Halibut ..... $55 pp
miso glaze, chili marmalade

Sea Scallops ..... $59 pp
warm bacon sauce, fennel salad

Braised Short Rib ..... $55 pp
pan reduction, pickled mustard seeds & shallots

DUET ENTRÉE

Grilled NY Strip & Sea Scallops ..... $90 pp
brandy peppercorn sauce

Braised Short Rib & Butter Poached Lobster ... Mkt

Grilled Filet Mignon & Shrimp ..... $90 pp
red wine sauce, chimichurri marinade

Grilled Filet Mignon & Crab Cake ..... $93 pp
red wine sauce, maître d' butter

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

SIDES SELECT ONE

Yukon Gold Potatoes Puree & Roasted Asparagus - lemon

Dauphioise Potatoes & French Beans - herb, mustard

Sweet Potatoes Puree & Baby Heirloom Carrots

Wild Mushroom Risotto Cake & Broccolini - chili flakes

Cheddar Grits & Braised Greens

Roasted Asparagus & Baby Heirloom Carrots - cippolini onion

VEGETARIAN/VEGAN OPTION (SELECT ONE)

Cauliflower Florets 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 - cream cheese buttercream, strawberry sauce, fresh berries

Vanilla Cheesecake - whipped cream, raspberry sauce, fresh berries

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

Tiramisu Mug - chocolate espresso beans

Peanut Butter Pie - Oreo crust, whipped cream, candied peanut

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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 Potatoes

Blackened Salmon
creole remoulade

Baked Mac & Cheese

Green Beans
Caramelized Onions

Key Lime Tarts

Chocolate Pecan Tarts

Red Velvet Cake

Shrimp Chowder ..... (+5 pp)

PA DUTCH ..... $50 pp

Baby Greens
endive, carrots, tomato, cucumber, warm bacon dressing

Peppered Coleslaw
shredded green cabbage, green peppers, celery, carrots, apple cider vinegar

Cucumber Salad
red onions, fresh dill, sweet & sour dressing

Herb Roasted Chicken
thyme chicken jus, Amish potato filling

Braised Pork
apples & sauerkraut

Maple Glazed Bass
braised leeks

Egg Noodles & Cabbage
caramelized onions, brown butter

Honey Glazed Root Vegetables
thyme, brown butter

Potato & Cheese Pierogies
caramelized onions

Shoofly Pie Bars

Peanut Butter Cookies

Blueberry Cheesecake

Chicken Corn Chowder ..... (+5 pp)

ITALIAN ..... $57 pp

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

Italian Chopped Salad
romaine, salami, tomatoes, cucumbers, pepperconici, Italian dressing

Salmon
scampie style sauce, tomatoes, garlic, white wine

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

Roasted Potatoes
fresh herbs, parmesan cheese

Tuscan Chicken
spinach, roasted garlic, sun-dried tomatoes, parmesan cream sauce

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

Broccolini
garlic, olive oil

Pignoli Cookies

Rainbow Cookies

Italian Butter Cookies

Tiramisu Cups

Cannolis

Italian Wedding Soup ..... (+5 pp)

THE STEAKHOUSE $71

Caesar Salad
romaine hearts, parmesan cheese, croutons, Classic Caesar dressing

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

Heirloom Tomato & Mozzarella Salad
red onion, garlic, olive oil, balsamic & basil, mixed greens

Whole Roasted Tenderloin
bordelaise sauce, onion rings

Roasted Salmon
caper-lemon sauce, roasted fennel

Roasted Herb Chicken
Yukon gold mashed potatoes, chicken jus

Bourbon Mashed Sweet Potatoes

Asparagus
parmesan cheese, lemon

Chocolate Raspberry Torte

Peanut Butter Cheesecake

Carrot Cake

Manhattan Clam Chowder ..... +$5

BUILD YOUR OWN BUFFET $60

SALAD (choice of three)

Caesar Salad
romaine hearts, parmesan cheese, croutons, Classic Caesar dressing

Waldorf Salad
apple, walnuts, 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 Potatoes

Bourbon Mashed Sweet Potatoes

Potatoes Au Gratin

Potato & Cheese Pierogies

Rice Pilaf

VEGETABLE (choice of one)

Asparagus
parmesan cheese, lemon

Balsamic Glazed Roasted Vegetables

Roasted Brussels Sprouts
honey

Green Beans
caramelized onions

Broccolini
chili flakes, roasted garlic

ENTRÉE (choice of three)

Buttermilk Fried Chicken

Grilled Chicken Breast
chicken jus

Sunday Gravy Meatballs
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

Vegetable Lasagna (V)
ricotta, mozzarella, béchamel, 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

Tomato Bisque ..... **+$5**

DESSERTS (choice of three)

- Assorted Cookies
- Mini Cupcakes
- Carrot Cake
- Chocolate Mousse Cups
- Chocolate Pecan Tarts
- Red Velvet Cake
- Cheesecake
- Lemon Meringue Tarts

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BEVERAGES

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CASH BAR/CONSUMPTION

NON-ALCOHOLIC

Soft Drinks $4

Red Bull $6

Juices $5

Bottled Water $3

Fiji Water $5

DOMESTIC BEERS $8

Miller Lite, Yuengling Lager, Blue Moon

IMPORTED BEERS $9

Heineken, Corona

HARD SELTZERS $9

Stateside / Surfside

STANDARD CALL BRAND $12

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

PREMIUM CALL BRAND $16

Hendrick's, Ketel One, Patrón 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 ARE VERY PROUD OF OUR WINE SELECTIONS. FOR PRICING & AVAILABILITY PLEASE INQUIRE FOR OUR WINE LIST

MOCKTAILS

Blackberry Blitz $7
blackberry purée, 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, lime, cherry

Ginger Mint Nojito $7

HOURLY OPEN BARS

21% SERVICE CHARGE & A $125 BARTENDER FEE.

STANDARD

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

First Hour ..... **$30 pp**

Each Additional Hour ..... **$12 pp**

PREMIUM

Hendrick's, Ketel One, Patrón Silver, Maker's Mark, Chivas, Bulleit Rye, Bacardi Silver

First Hour ..... **$34 pp**

Each Additional Hour ..... **$14 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 Peppers
- 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
- Chambord
- Grand Marnier

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 & BEVERAGE GUARANTEES

Outside food & 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 & 21% service charge & 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 & above the guaranteed number.

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

PAYMENT

Final payment method must be selected on the contract & 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% & will be billed to the account on all rentals, audio visual equipment, food & beverage & labor fees. Sales tax is subject to change with or without notification.

UPGRADES

Dance floor - 21x21 complimentary (additional dance floor 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 & 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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