



***LUNCH /
BREAKS***

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THEME BREAKS

ALL ENHANCEMENTS MUST ACCOMPANY A CONTINENTAL BREAKFAST OR BREAKFAST BUFFET.

FARMERS MARKET \$15 pp

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

RE-CHARGE \$16 pp

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

SWEET & SALTY \$14 pp

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

FAIR FAVORITES \$16 pp

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

THE PICNIC \$15 pp

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

SWEETS & TREATS \$15 pp

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

COOKIES & MILK \$12 pp

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

A LA CARTE AFTERNOON BREAK ITEMS

ALL BREAK ENHANCEMENTS MUST ACCOMPANY THEMED BREAKS

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

A LA CARTE BEVERAGES

CHARGE ON CONSUMPTION

- Soft Drinks \$4 ea
- Red Bull® \$6 ea
- Individ. 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.)

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.

LUNCH BUFFET

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

ITALIAN

.....\$42 pp

Classic Caesar Salad - croutons, parmesan cheese & caesar dressing

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

Chicken Marsala - wild mushrooms, fresh herbs

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

Seared Salmon - lemon caper butter cream sauce

Broccolini - chili flakes, garlic, butter

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

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

Pasta Fagioli Soup (+4 pp)

LATIN

.....\$42 pp

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

Chips & Salsa - pico de gallo, tomatillo salsa, guacamole

Chimichurri Grilled Chicken - breast cilantro, lime

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

Spanish Rice

Cuban Style Beans

Elote Style Corn - lime, cilantro, mayo

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

Desserts - Tres Leche Cake, Churros, Tropical Torte

Chicken Tortilla Soup (+4 pp)

REGIONAL AMERICAN

.....\$40 pp

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

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

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

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

Blackened Salmon - cajun cream sauce, scallions

Green Beans

Mac & Cheese

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

Desserts - lemon meringue tarts, vanilla cheesecake, red velvet cake, chocolate caramel brownie torte

New England Clam Chowder (+4 pp)

LUNCH / BREAKS

LUNCH BUFFET (CONT)

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

WELLNESS \$40 pp

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

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

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

Grilled Chicken Breast - tomato bruschetta, basil, balsamic glaze

Lemon Crusted Roasted Salmon fennel

Penne Pasta - tomato sauce, roasted vegetables, herbs

Roasted Squash & Zucchini

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

Minestrone Soup +4 pp

ASIAN\$42 pp

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

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

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

Teriyaki Grilled Chicken Breast

Shrimp & Vegetable Fried Rice - egg, peas, peppers

Stir Fried Vegetables - ginger, garlic, soy sauce

Steamed Jasmine Rice

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

Thai Coconut Curry Soup+4 pp

SANDWICH SHOP\$36 pp

Potato Salad - mayonnaise, celery, egg, mustard

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

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

Assorted Breads & Rolls

Deli Meats - ham, turkey, salami, roast beef

Cheese - cheddar, swiss, provolone, pepper jack

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

Gourmet Desserts - cookies, brownies, blondies, mini cupcakes

Tomato Bisque Soup.....+4 pp

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PLATED LUNCH

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

SALADS (select one)

Caesar Salad - romaine, parmesan cheese, crouton,

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

House Salad - mixed greens, vegetables, Champagne vinaigrette

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

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

ENTRÉE (select 2)

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

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

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

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

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

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

Cauliflower Steak- lentils, wilted spinach, red pepper coulis\$34 pp

DESSERT (select one)

Carrot Cake - cream cheese buttercream, caramel sauce

Chocolate Torte - chocolate espresso sauce, fresh raspberries

Lemon Meringue Tart - blueberry gel, fresh blueberries

Chocolate Bourbon Pecan Pie - cinnamon chantilly cream, orange anglaise

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

BOXED LUNCH & BOWLS\$28 pp

EACH BOXED LUNCH INCLUDES: BOTTLE WATER, COOKIE AND POTATO CHIPS.

REQUIRES MINIMUM ORDER OF 10 PER SELECTION. MIN OF 20 GUEST.

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

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

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

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

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

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

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

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