



ARTSQUEST<sup>™</sup>  
catering

# CATERING

◆ *Menu* ◆

*Levy*





## Rise & Shine Continental Breakfast 19pp

Seasonal Sliced Fresh Fruit and Berries  
Assortment of Breakfast Pastries and Bagels  
Butter, Assorted Cream Cheese and Jelly  
Coffee, Decaffeinated Coffee, Hot Tea

## Healthy Start Continental Breakfast 16pp

Vanilla Greek Yogurt, House-Made Granola  
Toasted Pecans and Almonds  
Seasonal Sliced Fruit and Berries  
Coffee, Decaffeinated Coffee, Hot Tea

## American Steel Breakfast Buffet 22pp

### Breakfast Entrees (Choice of Two)

- Chef's Vegetable Frittata
- Scrambled Eggs
- Pancakes, Fresh Berry Compote
- Country French Toast, Maple Syrup

### Breakfast Protein (Choice of One)

- Turkey Bacon
- Country Ham
- Applewood Smoked Bacon
- Semi-Sweet Pork Sausage Links

Served with Breakfast Potatoes, Assorted Breakfast Pastries, Ketchup and Siracha  
Coffee, Decaffeinated Coffee, Hot Tea

## Blast Furnace Brunch 36pp

### Breakfast Entrees (Choice of Two)

- Chef's Vegetable Frittata
- Scrambled Eggs
- Pancakes, Fresh Berry Compote
- Country French Toast, Maple Syrup

### Breakfast Protein (Choice of One)

- Turkey Bacon
- Applewood Smoked Bacon
- Semi-Sweet Pork Sausage Links

### Brunch Entrees (Choice of One, Choice of Two + Additional \$5pp)

- Wild Mushroom Chicken Marsala
- Four Cheese Vegetarian Lasagna, Bolognese and Marinara
- Braised Yankee Pot Roast, Carrots, Celery, Onions
- Pan Seared Salmon, Lemon Dill Oil + 2pp

### Brunch Sides (Choice of Three)

- Bethlehem Greens Salad
- Pasta Salad
- Traditional Toasted Orzo Rice Pilaf
- Five Cheese Macaroni
- Seasonal Vegetables

Served with Breakfast Potatoes, Assorted Breakfast Pastries, Rolls & Butter  
Coffee, Decaffeinated Coffee, Hot Tea

*Requires a minimum of 25 people | Pricing based on 1½ hours of continuous service.  
Prices do not include 6% sales tax and 21% administrative charge.  
Menu pricing subject to change based on market pricing.*



# ◆ CHEF'S MORNING ◆

## *Additions*

### Belgian Waffle Station 14pp

*Requires Chef Attendant; 200 per Chef Attendant per 50 guests*

Enhance your breakfast with chef made Belgian waffles served with seasonal berries, berry compote, maple syrup, butter and whipped cream

### Made to Order Omelets 13pp

*Requires Chef Attendant; 200 per Chef Attendant per 50 guests*

Made to order with whole eggs or egg whites and traditional toppings including ham, bacon, cheddar cheese, mushrooms, onions, peppers, broccoli, tomatoes

### Brunch Carvery

*Requires Chef Attendant; 200 per Chef Attendant*

**Brown Sugar Dijon Glazed Pit Ham** 16pp

**Herb Roasted Turkey London Broil** 19pp

Cranberry Pear Chutney, Herb Aioli

**Seared Beef Tenderloin** 33pp

Demi-Glace, Horseradish Cream

**Slow Roasted Prime Rib of Beef** 29pp

Au Jus, Horseradish Cream

Served with Chef's Choice of Rolls and Butter

### Enhance Your Breakfast Experience

Assorted Cold Cereals . . . . .	3pp
Steel Cut Irish Oats, Brown Sugar, Dried Fruit, Seasonal Berries . . . . .	.5.25pp
Seasonal Sliced Fresh Fruit and Berries . . . . .	7pp
Seasonal Whole Fruit . . . . .	.3.50pp
Breakfast Sandwiches on English Muffin . . . . .	6pp
Breakfast Burritos . . . . .	.5.50pp
Chef's Vegetable Frittata . . . . .	.5.50pp
Scrambled Eggs . . . . .	5pp
Yogurt Parfait with House-Made Granola and Berries . . . . .	.6.50pp

*Requires a minimum of 25 people | Pricing based on 1½ hours of continuous service.  
Prices do not include 6% sales tax and 21% administrative charge.  
Menu pricing subject to change based on market pricing.*



## SteelStacks 36pp

### Salads (Choice of Two)

- Marinated Artichoke Hearts, Fresh Mozzarella, Roasted Peppers, Basil, Watercress, Charred Lemon and Shallot Olive Oil
- Power Greens Salad, Shredded Kale, Shaved Brussel Sprouts Arugula, Broccoli, Scallions, Herb Olive Oil
- Bethlehem Greens Salad, Spring Mix, Grape Tomatoes, English Cucumbers, Shredded Carrots, Radishes, Balsamic Vinaigrette
- Seasonal Fruit Salad

### Entrees (Choice of Two)

- Marinated Herb Grilled Chicken Breast, Chicken Jus
- Pan Seared Salmon, Lemon Dill Oil
- Cheese Tortellini with Basil Cream Sauce
- Smoked Beef Brisket, Barbeque Sauce, Scallions

### Sides (Choice of Two)

- Oven Roasted Fingerling Potatoes
- Traditional Toasted Orzo Rice Pilaf
- Yukon Gold Mashed Potatoes
- Chef's Choice Seasonal Roasted Vegetables

Rolls and Butter, Assorted Fresh Baked Cookies  
Coffee, Decaffeinated Coffee, Hot Tea

## Soup and Salad Bar 28pp

### Choose One Soup and One Salad

#### Mojito Steak Salad

Mojito Marinated Flank Steak, Roasted Grape Tomatoes, Caramelized Onions, Queso Fresco, Cheddar Cheese, Spring Mix, Roasted Corn, Red Quinoa, Cucumber, Tri-Colored Tortilla Strips, Chipotle Cilantro Lime Vinaigrette with Grilled Flatbread

#### Goddess Power Greens Salad

Grilled Marinated Chicken, Shredded Kale, Shaved Brussel Sprouts, Arugula, Edamame, Broccoli, Scallions, Quinoa, Yellow Beets, Hard Boiled Eggs, Avocado, Green Goddess Dressing

#### Tuscan Caesar Salad

Grilled Chicken or Steak, Tuscan Kale, Crisp Romaine Hearts, Grilled Seasonal Vegetables, Marinated Olives, Rosemary Roasted Tomatoes, Shaved Parmesan Cheese, Focaccia Croutons, House Made Caesar Dressing

#### Chicken Noodle

#### Beef Mushroom Barley

#### Forest Mushroom and Ancient Grains

#### Broccoli and Cheddar

#### Charred Tomato Basil Bisque

#### New England Clam Chowder

#### Chef's Five Star Beef Chili

### Add an additional seasonal soup to your salad buffet 2pp

Rolls and Butter, Assorted Fresh Baked Cookies  
Coffee, Decaffeinated Coffee, Hot Tea

*Requires a minimum of 25 people | Pricing based on 1½ hours of continuous service.  
Prices do not include 6% sales tax and 21% administrative charge.  
Menu pricing subject to change based on market pricing.*



## Boxed Lunch

### Deli Sandwich Selection 19pp

#### Choice of Two

- Turkey and Swiss
- Roast Beef and Cheddar
- Grilled Vegetables

All served on Sourdough Bread with Lettuce, Sliced Tomatoes, Sliced Red Onions, Mustard and Mayo Packet

Includes Lay's Potato Chips, Chocolate Chip Cookie and Whole Fruit

### Signature Sandwich Selection 25pp

#### Choice of Three

##### Grilled Chicken Sandwich

Grilled Chicken, Swiss, Hickory Smoked Bacon, Honey Roasted Apples, Pretzel Roll, with Honey Mustard and Mayo Packet

##### Roasted Beef Sandwich

Roast Beef, Smoked Cheddar, Frizzled Onions, Rosemary Olive Oil, Sourdough, with Honey Mustard and Mayo Packet

##### Portabella and Eggplant Caponata Sandwich

Grilled Portabella, Eggplant Caper Caponata, Fresh Mozzarella, Focaccia

##### Mediterranean Turkey Sandwich

Lemon Oregano Grilled Turkey Breast, Artichoke Hearts, Lemon Garlic Aioli, Asiago, French Baguette

Includes Ms. Vicki's Kettle Chips, Chocolate Chip Cookie and Whole Fruit

### Salad Lunch 24pp

#### Choice of Two

##### Mojito Steak Salad

Mojito Marinated Flank Steak, Roasted Grape Tomatoes, Caramelized Onions, Queso Fresco, Cheddar Cheese, Spring Mix, Roasted Corn, Red Quinoa, Cucumber, Tri-Colored Tortilla Strips, Chipotle Cilantro Lime Vinaigrette with Grilled Flatbread

##### Goddess Power Greens Salad

Grilled Marinated Chicken, Shredded Kale, Shaved Brussel Sprouts, Arugula, Edamame, Broccoli, Scallions, Quinoa, Yellow Beets, Hard Boiled Eggs, Avocado, Green Goddess Dressing

##### Tuscan Caesar Salad

Grilled Chicken, Tuscan Kale, Crisp Romaine Hearts, Grilled Seasonal Vegetables, Marinated Olives, Rosemary Roasted Tomatoes, Shaved Parmesan Cheese, Focaccia Croutons, House Made Caesar Dressing

Includes Roll and Butter, Chocolate Chip Cookie, and Whole Fruit

*Requires a minimum of 25 people | Pricing based on 1½ hours of continuous service.*

*Prices do not include 6% sales tax and 21% administrative charge.*

*Menu pricing subject to change based on market pricing.*



### Deli Sandwich Buffet 24pp

**Salads (Choice of Two)**

- Bethlehem Greens Salad, Spring Mix, Grape Tomatoes, English Cucumbers, Shredded Carrots, Radishes, Balsamic Vinaigrette
- Seasonal Fruit Salad
- Vegetarian Pasta Salad
- Mediterranean Orzo Salad, Feta, Tomatoes, Cucumbers, Kalamata Olives, Lemon Oregano Vinaigrette

**Premade Sandwich Selection (Choice of Two)****Turkey and Swiss**

French Baguette

**Roast Beef and Cheddar**

Ciabatta Bread

**Grilled Vegetables**

Focaccia Bread

Served with Lettuce, Sliced Tomatoes, Sliced Red Onions, Pickles, Mayo, Mustard, Stacks Chips and Assorted Fresh Baked Cookies  
Coffee, Decaffeinated Coffee, Hot Tea

### Signature Sandwich Buffet 28pp

**Salads (Choice of Two)**

- Bethlehem Greens Salad, Spring Mix, Grape Tomatoes, English Cucumbers, Shredded Carrots, Radishes, Balsamic Vinaigrette
- Vegetarian Pasta Salad
- Grilled Vegetable Platter
- Seasonal Fruit Salad
- Mediterranean Orzo Salad, Feta, Tomatoes, Cucumbers, Kalamata Olives, Lemon Oregano Vinaigrette

**Sandwich Selection (Choice of Three)****Grilled Chicken Sandwich**

Grilled Chicken, Swiss, Hickory Smoked Bacon, Honey Roasted Apples, Pretzel Roll

**Roast Beef Sandwich**

Roast Beef, Smoked Cheddar, Frizzled Onions, Rosemary Olive Oil, Sour Dough

**Portabella and Eggplant Caponata Sandwich**

Grilled Portabella, Eggplant Caper Caponata, Fresh Mozzarella, Focaccia

**Mediterranean Turkey Sandwich**

Lemon Oregano Grilled Turkey Breast, Artichoke Hearts, Lemon Garlic Aioli, Asiago, French Baguette

Served with Mayo, Mustard, Honey Mustard, Stacks Chips and Chef's Choice Desserts  
Coffee, Decaffeinated Coffee, Hot Tea

### That's a Wrap 27pp

**Salads (Choice of Two)**

- Bethlehem Greens Salad, Spring Mix, Grape Tomatoes, English Cucumbers, Shredded Carrots, Radishes, Balsamic Vinaigrette
- Vegetarian Pasta Salad
- Mediterranean Orzo Salad, Feta, Tomatoes, Cucumbers, Kalamata Olives, Lemon Oregano Vinaigrette
- Seasonal Fruit Salad

**A Selection of Deli Wraps (Choice of Three)**

- Grilled Chicken Caesar, Shredded Kale, Home-Made Dressing on a Spinach Wrap
- Classic Italian Provision, Prosciutto, Soppressata, Ham, Capocollo, Provolone, Shredded Lettuce and Herb Oil on Herb Wrap
- Roast Beef, Smoked Cheddar, Arugula and Horseradish Sauce on Red Pepper Wrap
- Grilled Portabella, Kale and Alpine Lace on Wheat Wrap

Served with Stacks Chips and Assorted Fresh Baked Cookies  
Coffee, Decaffeinated Coffee, Hot Tea

---

*Requires a minimum of 25 people | Pricing based on 1½ hours of continuous service.  
Prices do not include 6% sales tax and 21% administrative charge.  
Menu pricing subject to change based on market pricing.*

### Power Station 12pp

- House-Made Granola Bars
- Whole Seasonal Fruit
- Assorted Nuts

### Fiesta Fun 10pp

- Tortilla Chips, Guacamole, Pico de Gallo
- Crisp Vegetable Crudité
- Cinnamon Churros, Caramel Sauce
- Sliced Seasonal Fruit

### Sweet Tooth 12pp

- Funnel Cake Fries, Powdered sugar
- Chocolate Bark
- Assorted Fresh Baked Cookies

### Sweet and Salty 10pp

- Stacks Chips, Onion Dip
- Soft Bavarian Pretzels, Cheddar Cheese Sauce
- Assorted Fresh Baked Cookies

### Ice Cream Sundae Bar 11pp

*Chef Attendant Required, 200 per Attendant*

Vanilla and Chocolate Ice Cream

**Toppings:**

Warm Chocolate Sauce, Caramel Sauce, Raspberry Sauce, x Sprinkles, M&Ms, Crushed Oreos, Marshmallow Fluff, Cherries, Whipped Cream

### A La Carte

Stacks Chips, Onion Dip . . . . .	.4.25pp
Tortilla Chips, Pico De Gallo . . . . .	.4.25pp
Cinnamon Sugar Soft Bavarian Pretzels . . . . .	42 per dozen
Soft Bavarian Pretzels, Cheddar Cheese Sauce. . . . .	42 per dozen
Assorted Fresh Baked Cookies . . . . .	.5.25pp
Cinnamon Churros, Caramel Sauce . . . . .	.4.75pp
Fresh Baked Brownies . . . . .	4pp
Freshly Popped Popcorn. . . . .	.3.25pp
Rice Krispy Treats . . . . .	.3.50pp
House-Made Granola Bars. . . . .	5pp
Seasonal Whole Fruit . . . . .	.3.50pp
Hummus and Pita Crisps. . . . .	.4.25pp
Novelty Ice Cream . . . . .	42 per dozen

### A La Carte Beverage

Bottled Water. . . . .	.3 each
Assorted Coca-Cola Beverages . . . . .	.3 each
Coffee, Decaffeinated Coffee, Hot Tea. . . . .	.4.75pp
Coffee 1.75 Gallon Coffee Urn (42 china cups) . . . . .	.75 per urn
Iced Tea, Lemonade . . . . .	.4.75pp

*Requires a minimum of 25 people | Pricing based on 1½ hours of continuous service.  
Prices do not include 6% sales tax and 21% administrative charge.  
Menu pricing subject to change based on market pricing.*



◆ **BUTLERED** ◆

*Hors d'oeuvres*

Asparagus Tempura, Citrus Ponzu . . . . .	235
Tandoori Chicken Satay, Grilled Mango, Cilantro Preserve . . . . .	155
Vegan Falafel, Cucumber Raita . . . . .	135
Lump Crab Cakes, Mango Papaya Relish . . . . .	285
Pan Seared Sea Scallops, Candied Ginger, Citrus Agrodolce, Micro Cress . . . . .	350
Grilled Shrimp Cocktail, Chipotle Lime Cocktail Sauce . . . . .	290
Crispy Duck Wonton, Plum Sake Reduction . . . . .	225
Lamb Chorizo Meatballs, Mint Chimichurri . . . . .	260
Buffalo Chicken Meatball, Blue Cheese Vinaigrette, Scallions . . . . .	245
Hot Honey BBQ Fried Chicken Sliders, Pickle . . . . .	250
Pork Belly BLT, Tomato Jam, Brioche Crostini . . . . .	140
Vegan Potato Pancake, Grilled Zucchini and Roasted Tomato Chutney . . . . .	175
Bacon Wrapped Dates, Crumbled Blue Cheese . . . . .	225
Philly Cheesesteak Spring Roll, Chipotle Crema . . . . .	215
Spanakopita, Tzatziki Sauce, Charred Lemon . . . . .	180
Tuscan Meatball, Asiago, Gremolata . . . . .	245
Chicken Yakitori, Sesame Peanut Glaze, Scallions Cucumber Relish . . . . .	155
Chive Latke, Apple Chutney, Crème Fraiche . . . . .	135
Smoked Pork Bahn Mi Bao Bun, Cilantro, Carrots, Cucumber, Dalkon Radish . . . . .	210
Grilled Cheese Bite, Smoked Cheddar Sourdough, Creamy Tomato Sauce . . . . .	150
Lobster Cakes, Chive, Brown Butter . . . . .	300
Chicken Pot Sticker, Honey Mustard Soy, Togarashi . . . . .	175
Vegan Sweet Pea Samosas, Mango Chutney, Coconut Vinaigrette . . . . .	195
Blanket Franks, Whole Grain Mustard . . . . .	135
Coconut Shrimp, Citrus Thai Sauce . . . . .	205
Vegan Smoked Cauliflower, Pistachio Chimichurri . . . . .	165
Petite Brie, Raspberry en Croute . . . . .	255
Vegan Mushroom Banh Mi, Portabella, Carrot, Cilantro, Cucumber, Hot Soy . . . . .	210
Caprese Skewer, Heirloom Cherry Tomato, Ciliegine, Basil, Balsamic . . . . .	150
Wasabi Crab Fritters, Citrus Thai Chili Sauce . . . . .	300
Potato and Cheese Pierogies, Scallion Crème Fraiche . . . . .	125
Tuna Poke, Crispy Nori, Scallions, Yuzu Vinaigrette . . . . .	185
Artisan Beef Sliders, Vidalia Onion, Cheddar . . . . .	290
Petite Zucchini Fritter, Tomato Chutney . . . . .	215
Vegan Fajita Skewer, Grilled Pineapple, Pepper, Onion, Teriyaki Sauce . . . . .	155
Herb Cheese Crostini, Tomato Chutney . . . . .	180
Vegan Hummus and Bruschetta on Crostini . . . . .	125
Wild Rice Pancake, Candied Shallot Pear Compote . . . . .	150
Vegan Vietnamese Vegetable Spring Rolls, Nuoc Cham Sauce . . . . .	135
Tomato Mozzarella Arancini, Basil Cream . . . . .	195
Assorted Sushi . . . . .	300
Vegan Impossible Meatballs, Hot Honey Barbeque, Chopped Parsley . . . . .	245
Vegan Antipasto Skewer, Marinated Artichoke, Olive, Roasted Tomato, Balsamic . . . . .	190

\_\_\_\_\_  
*Pricing Based on 50 Pieces  
 Prices do not include a 6% sales tax and 21% administrative charge.  
 Menu pricing subject to change based on market pricing.*



### Deluxe Chef's Market Table 23pp

Chef's Selection of Fine Cheeses, Prosciutto, Soppressata, Calabrese, Pepperoni, Spinach and Artichoke Dip, Tomato Bruschetta, Chickpea Hummus, Stuffed Grape Leaves, Mediterranean Olives, Mustard Aioli, Dried Fruits and Nuts, Baby Tri-Colored Carrots, Celery Sticks, Red Bell Peppers, Fresh Grapes, Sliced Seasonal Fruit and Berries, Assorted Flatbread, Crisps and Crostini and Tortilla Chips

### International Cheese Board 15pp

Chef's Selection of Fine Cheeses  
Preserves - Balsamic Fresh Fig, Strawberry Rhubarb, Cranberry Orange  
Dried Fruits and Nuts, Honeycomb, Fresh Carrots and Celery Sticks, Assorted Flatbread, Crisps and Crostini

### Charcuterie Board 18pp

Black Label Serrano Ham, Prosciutto, Soppressata,  
Biellese Bresaola, Salchichon, Chorizo Rioja, Mediterranean Olives, Figs, Grapes,  
Assorted Flatbread, Crisps and Crostini

### Middle Eastern Mezze 12pp

Cracked Wheat Salad, Muhammara, Beet Garlic & Yogurt Dip, Traditional Hummus,  
Ezme Salad, Stuffed Grape Leaves, Baba Ghanoush, Fresh Carrots and Celery  
Sticks, Assorted Flatbread, Crisps and Crostini

### Garden Fresh Crudite

Raw Vegetables, Buttermilk Ranch Dressing **5.50pp**  
Grilled Vegetables, Honey Balsamic Dressing **6.50pp**

### Mediterranean Market Table 10pp

Spinach Artichoke Dip, Tomato Bruschetta, Chickpea Hummus, Fresh Carrots and  
Celery Sticks, Assorted Flatbread, Crisps and Crostini

---

*Minimum of Two Stations for Lunch; Three Stations for Dinner  
Requires a minimum of 30 people | Pricing based on 1 hour of continuous service.  
Prices do not include 6% sales tax and 21% administrative charge.  
Menu pricing subject to change based on market pricing.*

## Bethlehem Carving Board

*Requires Chef Attendant; 200 per Chef Attendant*

**Brown Sugar Dijon Glazed Pit Ham** 16pp

**Herb Roasted Turkey London Broil** 19pp  
Cranberry Pear Chutney, Herb Aioli

**Seared Beef Tenderloin** 33pp  
Demi-Glace, Horseradish Cream

**Slow Roasted Prime Rib of Beef** 29pp  
Au Jus, Horseradish Cream

Served with Chef's Choice of Rolls and Butter

## Sliders Anyone 24pp

### Choice of Three

- Artisan Beef Sliders, Vidalia Onion, Cheddar
- Pulled Pork, Apple Slaw, Bread and Butter Pickle, Barbeque Sauce
- Impossible Burger, Vidalia Onions
- Hot Honey BBQ Fried Chicken Slider, Pickle

Served with Battered Onion Rings and House Smokey Horseradish Sauce

## Potato Bar 14pp

### Choice of Two

Yukon Gold Mashed, Sweet Potato Mash, Waffle Fries, Tater Tots

### Choice of Five

Whipped Butter, Cinnamon Butter, Bacon, Cheese Sauce, Shredded Cheese  
Sour Cream, Chipotle Ketchup, Gravy, Mushroom, Broccoli

## Asian Noodle Bar 26pp

*Chef Attendant can be added as action station, 200 per Chef Attendant per 50 guests*

### Choice of One:

Chicken Teriyaki

Beef and Broccoli

### Includes:

Vegetable Lo Mein

Vegan Vietnamese Vegetable Spring Rolls, Nuoc Cham Sauce

Pork Pot Stickers, Hot Mustard Soy

Served with Fortune Cookies

---

*Minimum of Two Stations for Lunch; Three Stations for Dinner  
Requires a minimum of 30 people | Pricing based on 1½ hour of continuous service.  
Prices do not include 6% sales tax and 21% administrative charge.  
Menu pricing subject to change based on market pricing.*





## Mexican 24pp

### Protein (Choice of Two)

- Chicken Tinga
- Mexican Spiced Beef
- Adobo Braised Pork, Cilantro

### Sides

- Sautéed Peppers and Onions
- Mexican Rice

Served with Shredded Lettuce, Pico de Gallo, Lime Crème, Shredded Cheddar & Monterey Jack Cheese, Pickled Red Onions, Jalapenos, Corn Tortilla Chips, Flour Tortillas

## Italian 21pp

### Entree (Choice of Two)

- Marinated Herb Grilled Chicken Breast
- Italian Meatballs
- Italian Grilled Vegetables

### Sides

- Penne Marinara
- Cavatappi Alfredo

Served with Garlic Bread

## Taste of Musikfest 25pp

- Fried Chicken Tenders with Honey Mustard, BBQ & Buffalo Sauce
- BBQ Beef Brisket Slider
- Soft Bavarian Pretzels with Cheddar Cheese Sauce
- Flash Fried Pierogies with Caramelized Onions, Sour Cream



---

*Minimum of Two Stations for Lunch; Three Stations for Dinner  
Requires a minimum of 30 people | Pricing based on 1½ hour of continuous service.  
Prices do not include 6% sales tax and 21% administrative charge.  
Menu pricing subject to change based on market pricing.*



## Salad Course

*Served with Artisan Rolls and Butter*

### **Bethlehem Greens Salad** 8pp

Spring Mix, Grape Tomatoes, English Cucumbers, Shredded Carrots, Radishes, Balsamic Vinaigrette

### **Kale Caesar Salad** 8pp

Mixed Baby Kale, Shaved Parmesan, Focaccia Croutons, House Caesar Dressing

### **Burrata Salad** 9pp

Mozzarella, Micro Basil, Heirloom Cherry Tomato, Rocket Greens, Parmesan Lattice Crisp, Tomato Vinaigrette

### **Founder's Salad** 9pp

Kale, Shaved Brussel Sprouts, Grilled Pears, Red Quinoa, Blue Cheese, Roasted Butternut Squash, Bacon, Spiced Walnuts, Apple Cider Vinaigrette

### **Chopped Salad** 9pp

Romaine, Bacon, Tomato, Egg, Pickled Onion, Blue Cheese Crumble, Blue Cheese Vinaigrette

## Entrée Course

Broiled Salmon, Honey Plum Sake Reduction . . . . .	45
Pan Seared Duck Breast, Fig Confit, Caramelized Cherries . . . . .	45
8oz Seared Tenderloin Filet, Traditional Demi-Glace . . . . .	55
Sliced Beef Tenderloin, Porcini Demi-Glace . . . . .	52
6oz Seared Tenderloin Filet, Traditional Demi-Glace with 3 Herb Grilled Shrimp .	52
Braised Short Ribs, Smoked Wild Mushroom, Truffle Demi . . . . .	55
Twin Blue Crab and Maine Lobster Cake, Watercress Pesto Oil . . . . .	57
Petite Filet Mignon, Lemon Butter Poached Blue Crab . . . . .	60
Chilean Seabass, Roasted Beet Puree, Lemon Beurre Blanc . . . . .	Market Price
Herb Stuffed Chicken Breast, Pan Gravy . . . . .	38
Herb Roast French Cut Chicken Breast, Root Vegetable and Fennel Fricassee .	39
Wild Mushroom Risotto, Butternut Squash Puree, Crispy Kale . . . . .	39
Citrus Marinated French Cut Chicken Breast, Fig Chutney . . . . .	40
Quinoa Stuffed Red Pepper, Tomato Basil Puree . . . . .	42

*Served with Chef's Choice Seasonal Vegetable and Starch*

## Dessert Course

Cheesecake, Macerated Berries, Mint Cream . . . . .	8pp
Classic Vanilla Crème Brûlée . . . . .	9pp
Flourless Chocolate Torte, Seasonal Berries . . . . .	9pp
Carrot Cake, Malted Whipped Cream . . . . .	7pp
Chocolate Pana Cotta, Salted Caramel . . . . .	9pp
Citrus Mousse, Candied Lemon . . . . .	8pp
Maple Bourbon Whiskey Cake . . . . .	9pp
Chocolate Marbled Bread Pudding, Dark Chocolate, Bing Cherries . . . . .	7pp
Triple Layered Mousse Cake, Seasonal Berries, Whipped Cream . . . . .	8pp

*Selection of Two Entrées Third Entrée Selection - Add 5pp to Lowest Price  
Special dietary requests will be honored. Please identify these requests prior to the event date.  
During the event, all additional dietary requests will be catered to and added to the final invoice.*

*Prices do not include 6% sales tax and 21% administrative charge.  
Menu pricing subject to change based on market pricing.*





## SteelStacks 42pp

### Salads (Choice of Two)

- Marinated Artichoke Salad, Artichoke Hearts, Fresh Mozzarella, Roasted Peppers, Basil, Watercress, Charred Lemon and Shallot Olive Oil
- Power Greens Salad, Shredded Kale, Shaved Brussel Sprouts, Arugula, Broccoli, Scallions, Herb Olive Oil
- Bethlehem Greens Salad, Spring Mix, Grape Tomatoes, English Cucumbers, Shredded Carrots, Radishes, Balsamic Vinaigrette
- Seasonal Fruit Salad

### Entrees (Choice of Two)

- Marinated Herb Grilled Chicken Breast, Chicken Jus
- Pan Seared Salmon, Lemon Dill Oil
- Cheese Tortellini with Basil Cream Sauce
- Smoked Beef Brisket, Barbeque Sauce, Scallions

### Sides (Choice of Two)

- Oven Roasted Fingerling Potatoes, Rosemary
- Traditional Toasted Orzo Rice Pilaf
- Yukon Gold Mashed Potatoes
- Chef's Choice Seasonal Roasted Vegetables

Served with Rolls and Butter  
Coffee, Decaffeinated Coffee, Hot Tea

## Little Italy 40pp

### Salads

- Caesar Salad, Romaine, Shaved Parmesan, Focaccia Croutons, House Made Caesar Dressing
- Caprese Salad, Heirloom Cherry Tomato, Cilliegine, Basil, Olive Oil, Balsamic, Sea Salt

### Entrees

- Chicken Parmesan, Marinara, Mozzarella
- Italian Meatballs, Marinara

### Sides

- Penne Marinara
- Italian Grilled Vegetables
- Cavatappi Alfredo

Served with Garlic Bread, Grated Parmesan and Red Pepper Flakes  
Coffee, Decaffeinated Coffee, Hot Tea

## Bethlehem Barbeque 44pp

### Salads

- Bethlehem Greens Salad, Spring Mix, Grape Tomatoes, English Cucumbers, Shredded Carrots, Radishes, Balsamic Vinaigrette
- Cole Slaw

### Entrees

- Hickory Smoked BBQ Beef
- Buttermilk Brined Fried Chicken Tenders

### Sides

- Vegetarian Baked Beans
- Five Cheese Macaroni
- Chef's Choice Seasonal Roasted Vegetables

Served with Sandwich Rolls, Cornbread, Butter, Pickles, Honey BBQ Sauce, Honey Mustard, Buffalo Sauce  
Coffee, Decaffeinated Coffee, Hot Tea

*Requires a minimum of 30 people | Pricing based on 1½ hour of continuous service.  
Prices do not include 6% sales tax and 21% administrative charge.  
Menu pricing subject to change based on market pricing.*



## Sweet Stacks 14pp

- Mini Cannolis
- Assorted Fresh Baked Cookies
- Fresh Baked Brownies and Blondies
- Assorted Dessert Bars
- Seasonal Berries

## Cookie and Milk Cart 11pp

- Fresh Baked Chocolate Chip
- Fresh Baked Oatmeal
- Fresh Baked Rocky Road
- Fresh Baked Sugar
- Milk & Chocolate Milk

## Ice Cream Sundae Bar 11pp

*Chef Attendant Required, 200 per Attendant.*

Vanilla and Chocolate Ice Cream

### **Toppings:**

Warm Chocolate Sauce, Caramel Sauce, Raspberry Sauce, x Sprinkles, M&Ms, Crushed Oreos, Marshmallow Fluff, Cherries, Whipped Cream

Waffles with Seasonal Berries **\*additional 6pp**

## Dessert Additions

Cheesecake, Macerated Berries, Mint Cream . . . . .	8pp
Classic Vanilla Crème Brûlée . . . . .	9pp
Flourless Chocolate Torte, Seasonal Berries . . . . .	9pp
Carrot Cake, Malted Whipped Cream . . . . .	7pp
Chocolate Pana Cotta, Salted Caramel . . . . .	9pp
Citrus Mousse, Candied Lemon . . . . .	8pp
Maple Bourbon Whiskey Cake . . . . .	9pp
Chocolate Marbled Bread Pudding, Dark Chocolate, Bing Cherries . . . . .	7pp
Triple Layered Mousse Cake, Seasonal Berries, Whipped Cream . . . . .	8pp

*Requires minimum 25 people.  
Pricing based on 2 hour of continuous service.  
Prices do not include 6% sales tax and 21% administrative charge.  
Menu pricing subject to change based on market pricing.*



### Open Assorted Soda and Bottled Water

Coca-Cola, Diet Coca-Cola, Sprite, Dasani Bottled Water, Seagram's Ginger Ale

1 hour package . . . . .	8pp
2 hour package . . . . .	10pp
3 hour package . . . . .	12pp
4 hour package . . . . .	14pp

### Open Beer, Wine, Assorted Soda & Bottled Water

Coca-Cola, Diet Coca-Cola, Sprite, Dasani Bottled Water, Seagram's Ginger Ale

Yuengling Lager, FLIGHT by Yuengling, Miller Lite, Heineken, Corona, Woodchuck Amber Cider, Heineken Zero

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel

1 hour package . . . . .	16pp
2 hour package . . . . .	20pp
3 hour package . . . . .	24pp
4 hour package . . . . .	28pp

### Premium Open Bar

Smirnoff, Gordon's Gin, Bacardi Superior, Captain Morgan, Malibu, Dewar's, Jim Beam Bourbon, Sauza Tequila, Dekuyper Amaretto/Sour Apple/Triple Sec/Peach Schnapps, Bols Blue Curacao, Martini & Rossi Dry & Sweet Vermouth

Yuengling Lager, FLIGHT by Yuengling, Miller Lite, Heineken, Corona, Woodchuck Amber Cider, Heineken Zero

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel

Coca-Cola, Diet Coca-Cola, Sprite, Dasani Bottled Water, Seagram's Ginger Ale

1 hour package . . . . .	20pp
2 hour package . . . . .	26pp
3 hour package . . . . .	32pp
4 hour package . . . . .	38pp

### Deluxe Open Bar

Grey Goose, Bombay Sapphire Gin, Bacardi Superior, Captain Morgan Malibu, Makers Mark, Jack Daniels, Crown Royal, Jameson Irish Whiskey Dewar's, Johnny Walker Black, Kahlua, 1800 Reposado Tequila Dekuyper Amaretto/Sour Apple/TripleSec/Peach Schnapps Martini & Rossi Dry & Sweet Vermouth

Yuengling Lager, FLIGHT by Yuengling, Miller Lite, Heineken, Corona, Woodchuck Amber Cider, Heineken Zero, Truly Assorted Seltzer

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel

Coca-Cola, Diet Coca-Cola, Sprite, Dasani Bottled Water, Seagram's Ginger Ale, Perrier

1 hour package . . . . .	23pp
2 hour package . . . . .	29pp
3 hour package . . . . .	35pp
4 hour package . . . . .	41pp

Prices do not include 6% sales tax and 21% administrative charge. Menu pricing subject to change based on market pricing.

## Cash Bar

*All guests pay for drinks on their own  
Bartender fees apply*

## Consumption Bar Prices

Bottled Water . . . . .	3
<i>Dasani</i>	
Assorted Sodas . . . . .	3
<i>Coca Cola, Diet Coke, Sprite, Seagrams Ginger Ale</i>	
Domestic Beer . . . . .	5
<i>Yuengling Lager, FLIGHT by Yuengling, Miller Lite</i>	
Domestic Draft . . . . .	7
Imported Beer . . . . .	6
<i>Heineken, Corona, Woodchuck Amber Cider</i>	
Imported Draft . . . . .	8
Craft Draft . . . . .	9
<i>Your favorite IPA, or Seasonal</i>	
Cocktails . . . . .	8 & up
House Wine . . . . .	8
Truly Assorted Seltzer . . . . .	8
Lagunitas IPA . . . . .	7

## Mimosa Bar 14pp

*Champagne, Orange Juice, Cranberry Juice, Pineapple Juice, Seasonal Fruit Garnish*

## Satellite Bar Setup

*200 per bar setup*

## Kegerator

*Based on availability  
250 set up (additional price per keg)*



## CONTACT US

We believe that every occasion should be extraordinary. It's all about the food and the thousands of details that surround it. Your dedicated Hospitality Team will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference. ArtsQuest and Levy are here to cater to your requests.

## ORDERING FOOD AND BEVERAGE

Ensuring the highest level of presentation, service and quality, we ask that you contact our event sales department (2) two weeks prior to the event.

All food and beverage selections, guest count guarantee and payment in full must be confirmed (3) business days prior to the event date. Because Levy exclusively furnishes all food and beverage products for ArtsQuest, guests are prohibited from bringing personal food or beverage without proper authorization. Specialty celebration cakes from licensed bakeries are permitted for special events. Cake cutting fees apply.

## SERVICE STANDARDS

Levy Restaurants and ArtsQuest follow general hospitality industry service standards for private events. These hospitality service standards are based on the event type and service style selected. Please consult with your Hospitality Specialist to confirm these details. If additional service staff is requested, additional fees may apply. An example of one of Levy's service standards is, 1 bartender per 100 guests.

## SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including kosher and vegetarian meals whenever possible. We appreciate at least (5) five business days' notice for this service.

## ADMINISTRATIVE CHARGE AND SALES TAX

Please note that all food and beverage items are subject to a 21% administration charge plus 6% Pennsylvania state tax. The administrative charge is for administration of the special function, including but not limited to: staffing, equipment, etc. It is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provided service to the guests. If you would like to reward your server for exemplary service, a gratuity is optional. Please feel free to speak to a manager for further clarification.

## BANQUET EVENT ORDERS AND CATERING AGREEMENT

A Banquet Event Order (BEO) outlining all catering services will be provided along with a Catering Agreement. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client, ArtsQuest and Levy. Both these documents must be signed and fully executed in order to confirm the event on a definite basis. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract on their behalf only with full payment in advance and an approval line of credit for additional orders. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties.

---

*Menu pricing subject to change based on market pricing for food and beverage products and services.*