Catering Guide 2022



A "SureStay Collection by Best Western" Hotel

300 Gateway Drive Bethlehem, Pennsylvania 18017

Sales & Catering Office: (610) 954-5000 Fax: (610) 866-4577

www.LehighValleyHotel.com



Breakfast

Traditional Continental | \$12.95

Assorted Freshly Baked Muffins, Danish & Croissants Assorted Bagels, Cream Cheese, Preserves Chilled Juices, Herbal Teas, Fresh Brewed Coffee & Decaffeinated Coffee

Hanover Continental | \$12.95

Warm Sticky Buns Assortment of Fresh Donuts Chilled Juices, Herbal Teas, Fresh Brewed Coffee & Decaffeinated Coffee

Fireside Continental | \$14.95

Warm Oatmeal with Brown Sugar, Maple Syrup & Raisins Fresh Seasonal Fruit Display Assorted Freshly Baked Muffins, Danish & Croissants Assorted Bagels served with Cream Cheese, Butter & Preserves Chilled Juices, Herbal Teas, Fresh Brewed Coffee & Decaffeinated Coffee

Lehigh Breakfast Buffet | \$18.95

(MINIMUM 20 GUESTS) Fresh Seasonal Fruit & Berries Assorted Freshly Baked Muffins, Danish & Croissants Assorted Bagels served with Cream Cheese, Butter & Preserves Farm Fresh Scrambled Eggs Breakfast Potatoes with Fresh Herbs Applewood Smoked Bacon **OR** Country Style Sausage Chilled Juices, Herbal Teas, Fresh Brewed Coffee & Decaffeinated Coffee



Stationed Breakfast Menu

\$20.95 (MINIMUM 30 GUESTS)

Frittata with Spinach & Ricotta Cheese Egg, Sausage, or Ham and Swiss Croissants Bacon, Egg & Cheese Bagel Station Fresh Seasonal Fruit Salad Assortment of Greek Yogurt Cups Freshly Baked Scones Chilled Juices, Fresh Brewed Coffee, Herbal Teas

Viva la Brunch!

\$35.95 (MINIMUM 30 GUESTS)

Butler-Passed Mimosas Chilled Fruit Juices Iced Tea and Water Complete Hot Coffee & Herbal Tea Service

Cold Displays

Sliced Seasonal Fruit & Berries Sweet Bread Assortment Mixed Greens Garden Salad

Dessert Displays

Indulgent Chocolate Cake Old Fashioned Carrot Cake Chocolate Mousse W/Cinnamon Cream

Silver Chafing Dish Displays

Chicken with White Wine Sauce Potatoes O'Brien Western Scrambled Eggs Choice of Bacon OR Sausage French Toast Casserole with Cream Cheese, Cinnamon-Vanilla Custard, Sweet Butter & Maple Syrup

Upgrade Your Menu with an Optional Chef-Attended Omelet Station Prepared to order with guest choice of toppings \$5.95 additional plus a \$95 Chef Fee



MORNING & AFTERNOON BREAKS

Hummus Break | \$6.95 Roasted Garlic Hummus Roasted Red Pepper Hummus Pita Chips, Tortilla Chips, Celery, Carrots, Peppers

Hot & Cold Beverage Service | \$6.00

Snack Attack | \$8.95 Whole Fruit Individually Bagged Potato Chips Pretzels, White Popcorn Assortment of Candy Bars Bottled Water

Health Kick | \$11.95 Fresh Seasonal Fruit & Berries Assortment of Energy Bars House Blend Trail Mix Bottled Water Assorted Protein Drinks

Parfait Bar | \$9.95 Flavored Yogurt Assortment Mix-Ins of Honey, Raisins, Chocolate

Chips, Granola, Craisins Bottled Water Afternoon Fiesta|\$6.95 Tortilla Chips Pico De Gallo, Roasted Corn & Black Bean Salsa Bottled Water & Assorted Soda

Cookie Monster Break | **\$8.95** Warm & Chewy Cookies White & Chocolate Milks Hot Beverage Service Bottled Water

Red Bull Energy Break|\$12.95

Granola and Health Bars Fresh Fruit Kabobs with Honey Lime Yogurt Dipping Sauce Make Your Own Trail Mix Bar Assorted Red Bull, Sugar Free Red Bull Assorted Soft Drinks Bottled Water

Happily Hot Chocolate | \$4.95

Hot Cocoa with Assorted Toppings Marshmallows Toasted Coconut Chocolate Jimmies



SERVED LUNCH \$23.95

Salad or Chef's Choice Soup (Select One)

Fresh Mixed Greens with Garden Vegetables Caesar Salad with Romaine, Shaved Parmesan & Croutons Baby Spinach with Mandarin Oranges, Toasted Almonds, Broccoli & Sesame Dressing Red, White & Bleu Lettuce Wedge

Entrees (Select Two) Chicken Caprese layered with Tomato, Mozzarella & Fresh Basil Balsamic Glaze Drizzle

Caribbean Style Tilapia with Mango Chutney and Rum Sauce Wild Rice Pilaf

Grilled Salmon with Artichoke, Tomato, Garlic & Fresh Lemon

Wild Mushroom Ragout with Garlic, Shallots & Fresh Sage Tossed with Farfalle Pasta

Teriyaki Inspired Pork Loin Stir Fried Vegetables & Jasmine Rice

Veggies a la Grec Broccoli, Tomatoes, Olives and Feta Cheese finished in a Lemon Garlic Sauce Served over Penne Pasta

> Dessert (Select One) Decadent Two Layer Chocolate Cake NY Style Creamy Cheesecake with Graham Cracker Crust Tart and Tangy Fresh Lemon Layer Cream Cake Old Fashioned Walnut Carrot Cake Light and Fluffy Milk Chocolate Mousse with a Cinnamon Cream Fresh Fruit Medley

Fresh Brewed Coffee & Decaffeinated Coffee | Herbal Teas | Iced Tea | Water Service



LUNCHEON BUFFET \$27.95 (MINIMUM 30 GUESTS)

Salad (select two)

Arcadian Mix with Garden Vegetables, choice of 2 Dressings Caesar Salad with Romaine, Shaved Parmesan & Croutons Baby Spinach with Mandarin Oranges, Toasted Almonds, Broccoli & Sesame Dressing House Made Pasta Salad with Garden Fresh Vegetables

> Entrees (Select two – additional entrée \$3.00) Chicken Caprese layered with Tomato, Mozzarella & Fresh Basil Balsamic Glaze Drizzle

> > Chimichurri Poblano Chicken

Tasso Ham Chicken

Baked Salmon with Spinach & Pesto

Asiago Garlic Ravioli with Sundried Tomato Alfredo

Italian Cheese Tortellini with Fresh Marinara or Alfredo Sauce Tossed with Farfalle Pasta

Herb Crusted Pork Loin with Natural Au Jus

Flank Steak with Roasted Shallot Demi-Glace

Includes Chefs Accompaniments

Dessert Chef's Selection

Fresh Brewed Coffee & Decaffeinated Coffee, Herbal Teas Iced Tea, Water Service



SPECIALTY LUNCH BUFFETS

Served with Fresh Brewed Coffee & Decaffeinated Coffee, Herbal Teas, Iced Tea, & Water Service (MINIMUM 30 GUESTS)

Butcher Block | \$21.95

Arcadian Mix Salad with Fresh Seasonal Vegetables Served with House Dressings Loaded Baked Potato Salad, Cole Slaw House Made Sea Salt Potato Chips Sliced Virginia Ham, Roasted Smoked Breast of Turkey & Roasted Beef Cheddar, Swiss and Smoked Provolone Assorted Breads and Rolls Lettuce, Tomato & Onion Grain Mustards and Mayonnaise Fresh Baked Cookies and Brownies

Wrap It Up Buffet | \$21.95

Arcadian Mix Salad with Fresh Seasonal Vegetables Served with House Dressings Pasta Salad House Made Sea Salt Potato Chips *Choice of Two Wraps:* Classic Tuna Salad Garlic Pit Beef with Cheddar Cheese, Red Onion, Tomato & Horseradish Cream Chicken Caesar Wrap Roasted Vegetable & Mediterranean Hummus Smoked Turkey Club Sliced Virginia Ham & Cheddar Fresh Baked Cookies & Brownies Add: Seasonal Fruit Salad – Additional \$1.95 per person

South Philly Corner | \$22.95 Soft Pretzels with Cheddar Dipping Sauce Shaved Beef & Chicken Sautéed Onions, Mushrooms & Peppers Wiz or Provolone Curly Fries Fresh Baked Cookies & Brownies



SPECIALTY LUNCH BUFFETS

(Continued)

Served with Fresh Brewed Coffee & Decaffeinated Coffee, Herbal Teas, Iced Tea, & Water Service (MINIMUM 30 GUESTS)

Tour of Italy | \$24.95

Classic Caesar Salad Tomato, Mozzarella & Fresh Basil Caprese Salad

Choice of Two Entrees: Mediterranean Cheese Tortellini Penne Pasta Roman Style; Wild Mushrooms, peppers, onions with Fresh Pesto Marinara Eggplant Fontina Classic Chicken Parmesan Salmon Piccata Classic Chicken Piccata

Garlic Bread Fresh Seasonal Vegetables Chef's Selection of Dessert

Taco Ole' (Build Your Own Taco) | \$18.95

Adobe Chicken Carne Asada – Freshly Grilled Flank Steak or Perfectly Seasoned Ground Beef Flour Tortillas, Diced Tomatoes, Shredded Lettuce, Chopped Onions Sliced Jalapenos, Sliced Black Olives, Shredded Jack Cheese Guacamole Pico de Gallo Roasted Baja Vegetables Refried Beans Large Bowl of Tortilla Chips Cinnamon Churros



SIGNATURE STATION EVENT MENU

MUST SELECT a Minimum of 3 Stations | Minimum of 30 People

Under the Sea | Market Price

Oysters on Half Shell Clams on Half Shell Crabmeat and Shrimp Cocktail Lemon Wedges Hot Sauce Oyster Crackers

Risotto Station | \$6.95 Plus a \$95 attendant fee Freshly Prepared Risotto Bacon, Tasso Ham, Prosciutto, Pepperoni Spinach, Tomato, Mushrooms, Sun Dried Tomatoes Add Crab or Shrimp...\$6.95

Gourmet Grilled Cheese Station | \$8.95

Plus a \$95 attendant fee Asiago, Olive, Wheat, Sourdough & Marble Rye Breads Assorted Cheeses; American, Pepper Jack, Hickory Cheddar, Brie, Swiss, Boursin Assorted Fillings: Spinach, Sundried Tomato, Bacon, Tasso Ham, Roasted Red Pepper, Prosciutto

Not Your Mom's Mac & Cheese | \$6.95

Elbow Macaroni and Garden Rotini Pasta Smoked Gouda Cheese Sauce Aged White Cheddar Cheese Sauce Pick & Choose from an Array of Ingredients

Martini Mashed Potato Bar | \$5.95

Yukon Gold Potatoes Sweet Potatoes Blue Cheese, Cheddar Cheese, Chopped Bacon, Broccoli, Sautéed Onions & Mushrooms, Brown Sugar, Marshmallows, Sour Cream & Butter

Tour of Sicily | \$7.95 (Choose two) Orecchiette in Lemon Garlic Wine Sauce Rotini in Smoked Tomato Alfredo Sauce Rigatoni with Fresh Pomodoro Penne with Vodka Rosa Add Chicken...\$3.50 | Add Shrimp...\$6.95

Off the Grill | \$8.95 (Choose two) Warm Crab Salad with Tomato Remoulade Certified Angus Beef Sliders with Traditional Accompaniments Carolina-Style Pulled Pork Sliders with Red Cabbage Slaw Pulled Chicken Adobe with Roasted Poblano Salsa Grilled Portabella Slider with Roasted Red Pepper and Balsamic Glaze

Fresh Display Seasonal Fruit | \$6.95

Domestic Cheese Display | \$6.95

Display of Fresh Garden Vegetables | \$4.95



DINNER IS SERVED

Salads (Select One)

Arcadian Mixed Greens with Garden Vegetables Caesar Salad with Romaine, Shaved Parmesan & Croutons Baby Spinach with Mandarin Oranges, Toasted Almonds, Broccoli & Sesame Dressing Classic Wedge Salad with Crispy Onion Rings, Bacon and & House Bleu Cheese

Entrees (Select Two)

| \$29.95 | | Quinoa Grain Pilaf Stuffed Pepper | |
|---------|--|-----------------------------------|--|
|---------|--|-----------------------------------|--|

- \$31.95 | Sage Crusted Pork Loin
- \$32.95 | Baked Salmon with Spinach & Pesto
- \$33.95 | Baked Barramundi with Citrus Salsa
- \$33.95 | Caramelized Onion Flank Steak with a rich Demi-Glace over Mashed Potatoes
- \$31.95 | Grilled Frenched Pork Chops with Apple Cider fused Dijon Mustard Sauce
- \$34.95 | Beef Tenderloin Twin Tournedos in a Peppercorn Cream Sauce
- \$29.95 | Ratatouille Stuffed Eggplant
- \$30.95 | Chicken Caprese layered with Fresh Tomato & Mozzarella with a Basil & Balsamic Drizzle
- \$32.95 | Steak Diane with a Sherry & Grain Mustard Cream Sauce
- \$30.95 | Chimichurri Chicken
- \$30.95 | Tasso Ham Chicken
- **\$30.95** | Poblano Chicken

Includes Chefs Accompaniments

Fresh Brewed Coffee & Decaffeinated Coffee, Herbal Teas Iced Tea, Water Service

Dessert (Select One)

Decadent Two Layer Chocolate Cake Light & Fluffy Milk Chocolate Mousse NY Style Cheesecake Tart & Tangy Lemon Layer Cream Cake Fresh Seasonal Fruit Medley Old Fashioned Walnut Carrot Cake



DINNER BUFFET \$35.95 (MINIMUM 30 GUESTS)

Salads (Choose Two)

Arcadian Mixed Greens with Garden Vegetables Classic Caesar Salad with Romaine, Shaved Parmesan & Croutons Classic Wedge Salad with Crispy Onion Rings, Bacon and & House Bleu Cheese

Entrees (Choose Two)

Apricot Almond Crusted Chicken Caribbean Style Pork Loin with Mango Chutney Black Forest Chicken finished in Dijonnaise Stuffed Flounder with Lemon Burre Blanc Baked Salmon with Spinach & Pesto Flank Steak in Balsamic Marinade with Roasted Onion Roasted Dijon Crusted Sirloin, Mushroom Pan Gravy Lasagna Ratatouille Chicken Caprese

Accompaniments

Chef's Selection Starch & Vegetable

Dessert Chef's Selection

Fresh Brewed Coffee & Decaffeinated Coffee Herbal Teas Iced Tea, Water Service



Cocktail Reception

(MINIMUM 30 GUESTS)

Passed Hors d 'Oeuvres

PRICED PER PIECE | 50 PIECES PER ITEM MINIMUM

- \$1.95 | Spanakopita
- **\$1.75** | Franks En Croute
- \$2.50 | Lobster Salad Crostini Topped with Fresh Avocado
- \$2.25 | Margarita Shrimp on House Made Tortilla
- \$1.95 | Mini Sausage & Cheddar Stromboli, Rosa Dipping Sauce
- **\$1.95** | Honey Mustard Brat on Flatbread
- \$2.00 | Carolina Style Pulled Chicken on Brioche Roll
- \$2.25 | Chicken Quesadilla Cones
- \$1.95 | Tomato Soup Shooters & Mini Grilled Cheese
- **\$2.25** | Scallops Wrapped In Bacon with Horseradish Cream
- **\$1.95** | Ham & Brie Crostini
- **\$1.75** | Buffalo Chicken Meatballs
- **\$2.25** | Southern Fried Shrimp with Creole Tartar
- \$1.75 | Middle Eastern Spiced Hummus on Pita Wedge
- **\$1.75** | French Onion Stuffed Mushrooms
- **\$1.75** | Jalapeno Popper Phyllo Cups
- **\$1.75** | Caprese Skewers

Carving Stations (\$95 attendant fee | Chef's Accompaniments Included)

- **\$9.95** | Whole Oven Roasted Turkey Breast, Seasoned Mayonnaise, Cranberry Chutney
- \$10.95 | Balsamic Flank Steak, Roasted Pearl Onion Demi-Glace, Horseradish Sauce
- \$9.95 | Roasted Pork Loin, Mango Salsa & Plantain Chips
- \$16.95 | Herb Roasted Ribeye, Merlot Sauce, Whole Grain Mustard, Horseradish Cream



Dessert Stations

Chocolate Fondue | \$12.95

Assortment of Cubed Fruit Fresh Strawberries Rice Krispy Treats Pretzel Sticks Marshmallows

Viennese Sweets Table | \$18.95

Chef's Design of Mini Desserts & Petit Fours

Sundae Bar | \$8.95

Vanilla Ice Cream, Chocolate Ice Cream Chocolate, Caramel, & Strawberry Sauces Crumbled Oreo Cookies, M&M's, Sprinkles, Peanuts Whipped Cream &Maraschino Cherries

Cheesecake Station | \$10.95

Chocolate, Raspberry and Classic Cheesecakes Fresh Strawberries, Cherries Graham Crackers, Sprinkles **Grilled Donut Station \$4.95** Delicious Warm Donuts with Assorted Toppings and Ice Cream

Warm Crepe Station | \$10.95

Thin, Light Crepes Served with Cherries Jubilee, Bananas Foster & Nutella Supreme

> **Peaches Grand Marnier | \$6.95** Warm Grilled Biscuits with Assorted Toppings & Ice Cream



BAR PACKAGES

\$95 Bartender Fee

Banquet OPEN BAR Policies

Shots are not permitted. Identification will be required if guests appear under 30 years of age. The Hanover Grande Ballroom and Lehigh Valley Hotel and Conference Center strictly adhere to and enforce all PLCB laws at every bar on property. We reserve the right to refuse service to anyone not in accordance with these liquor laws. Intoxicated guests will be refused service. Outside liquor, beer, and wine are strictly prohibited in public or private event areas.

 Beer & Wine

 1 Hour: \$17
 2 Hour: \$20
 3 Hour: \$23
 4 Hour: \$27
 5 Hour: \$30

Deluxe Brand Liquor (includes Beer & Wine)1 Hour: \$192 Hour: \$223 Hour: \$254 Hour: \$295 Hour: \$32

 Elite Brand Liquor (includes Beer & Wine)

 1 Hour: \$21
 2 Hour: \$25
 3 Hour: \$29
 4 Hour: \$31
 5 Hour: \$35

 Top Shelf Liquor (includes Beer & Wine)

 1 Hour: \$22
 2 Hour: \$26
 3 Hour: \$30
 4 Hour: \$34
 5 Hour: \$38

Beer & Wine Bar Service

| | Substitutes upon Request: Sauvignon, Blanc, Pinot Grigio, Moscato, Riesling, Pinot Noir |
|-----------|---|
| Wines: | Cabernet Sauvignon – Merlot – Chardonnay - White Zinfandel |
| Premium: | Select Two |
| Domestic: | Select Two |



Deluxe Liquors

Bankers Club Gin / Pinnacle / Castillo Rum / Jim Beam / Canadian Club / Dewars/ Jose Cuervo Gold

Elite Liquors

Tanqueray / Tito's / Absolut / Bacardi / Captain Morgan / Makers / Jameson / Jack Daniels / Johnny Walker Red Jose Cuervo Silver

Top Shelf

Bombay Sapphire / Tito's/ Grey Goose / Captain Morgan / Woodford Reserve / Jameson / Crown Johnny Walker Black / 1800

| Deluxe Brand Liq | lors | Beer | |
|-------------------|---------|----------------|--------|
| Martini | \$8.00 | Premium | \$5.50 |
| Mixed Cocktail | \$6.25 | Domestic | \$4.50 |
| Elite Brand Liquo | rs | Wine | |
| Martini | \$9.00 | By the glass | \$7.00 |
| Mixed Cocktail | \$6.75 | By the bottle | Varies |
| Top Shelf Liquors | | Soft Drinks | |
| Martini | \$10.00 | By the glass | \$2.25 |
| Mixed Cocktails | \$7.25 | By the pitcher | \$6.95 |

Prices are Per Person (unless otherwise noted) 22% Service Fee, Current State Sales Tax Additional The Service Charge is the property of the hotel to cover discretionary costs of the event A portion of which may be distributed to certain food and beverage service employees, such charge is not a tip or gratuity.

Bar Price List