

BREAKFAST

CONTINENTAL BREAKFASTS

One and one half hours of unlimited consumption

Continental Breakfast

Fresh juices: orange, grapefruit, tomato, cranberry
Fresh brewed coffee, decaffeinated coffee and teas
Freshly baked muffins, danishes, croissants, pastries and scones
Fruit butters and preserves
Bagels to toast with flavored cream cheese

Deluxe Continental Breakfast

Fresh juices: orange, grapefruit, tomato, cranberry
Fresh brewed coffee, decaffeinated coffee and teas
Freshly baked muffins, danishes, croissants and pastries
Fruit butters and preserves
Bagels to toast with flavored cream cheese
Bowls of fresh fruit salad

Grand Continental Breakfast

Fresh juices: orange, grapefruit, tomato, cranberry
Fresh brewed coffee, decaffeinated coffee and teas
Freshly baked muffins, danishes, croissants and pastries
Fruit butters and preserves
Bagels to toast with flavored cream cheese
Bowls of fresh fruit salad
Platters of melon and prosciutto
Yogurt and berries
Scrambled eggs with English muffins

\$16 per person

BREAKFAST BUFFETS

One and one half hours of unlimited consumption

Breakfast Buffet

Fresh juices
Fresh brewed coffee, decaffeinated coffee and teas
Fresh seasonal fruits
Assorted yogurts
Individual cereals
Freshly baked muffins, danishes, croissants and pastries
Fruit butters and preserves
Assorted sliced breads to toast
Bagels to toast with flavored cream cheese
Scrambled eggs
Country style Yukon home fries
Crispy bacon
Breakfast sausage

Executive Breakfast Buffet

Fresh juices
Fresh brewed coffee, decaffeinated coffee and teas
Fresh seasonal fruits
Assorted yogurts
Individual cereals with bananas, strawberries and blueberries
Freshly baked muffins, danishes, croissants and pastries
Fruit butters and preserves
Assorted sliced breads to toast
Bagels to toast with cream cheese
Scrambled eggs
Country style Yukon home fries
Crispy bacon
Breakfast sausage with grilled smoked tomatoes
Stuffed French toast with roasted banana, chocolate chips and maple syrup
Cheese blintzes with roasted fruits
Sautéed wild mushrooms

Presidential Breakfast Buffet

Fresh juices: orange, grapefruit, tomato, cranberry
Fresh brewed coffee, decaffeinated coffee and teas
Fresh seasonal fruits
Assorted yogurts
Individual cereals with bananas, strawberries and blueberries
Freshly baked muffins, danishes, croissants and pastries
Fruit butters and preserves
Assorted sliced breads to toast
Bagels to toast with cream cheese
Scrambled eggs
Country style Yukon home fries
Crispy bacon
Breakfast sausage with grilled smoked tomatoes
Stuffed French toast with roasted banana and chocolate chips and maple syrup
Cheese blintzes with roasted fruits
International cheese board with lavash
Smoked salmon platters with red onion, capers and chives
Sautéed wild mushrooms

Continued on back.

PLATED BREAKFASTS

All plated breakfasts include choice of fresh juice, baskets of breakfast pastries, fresh brewed coffee, decaffeinated coffee and fresh brewed tea

Egg Breakfast

Fluffy scrambled eggs, country style Yukon home fries

Grilled tomato and choice of scrapple, smoked bacon, breakfast sausage or Canadian bacon

Waffle Breakfast

Half waffle, country style Yukon home fries, grilled tomato, smoked bacon and choice of breakfast sausage, scrapple, turkey bacon or turkey sausage

Ribeye Breakfast

6oz grilled rib eye steak with sautéed onions, fluffy scrambled eggs, country style Yukon home fries and grilled tomato

Any of the following can be added to any of the previous selections.

BREAKFAST BUFFET STATION ADDITIONS

Omelet Station

Fresh eggs, fresh egg whites and Egg Beaters with choice of six different fillings, sautéed onions, bell peppers, wild mushrooms, cheddar cheese, fresh ham, asparagus and tomato

Waffle Station

Freshly made buttermilk waffles served with pure maple syrup and choice of honey cream, strawberries, blackberries, blueberries, sugar glazed bananas, chocolate chips or apple butter

BRUNCH ENTREE ADDITIONS

Grilled boneless chicken breast with wild mushrooms

Grilled filet mignon with roasted cipollini onions

Seared pork medallions with apricots and whole mustard sauce

Seared marinated salmon filet with grilled asparagus and zesty lemon basil butter sauce

Grilled Mahi Mahi with roasted pineapple salsa and sautéed bok choy

Penne pasta with seasonal vegetables in a light tomato sauce

Glazed grilled ham steaks with roasted pineapple relish

BRUNCH CARVING STATION ADDITIONS

Stuffed pork loin

Stuffed turkey breast

Cider glazed bone-in Virginia ham

Tenderloin of beef

PLATED LUNCHES

Please select one soup or salad, entrée and dessert
All entrees are served with seasonal vegetable and your choice of starch

Soups

- New England clam chowder
- Butternut squash and apple bisque
- Lobster bisque
- Chicken noodle
- Cream of tomato

Salads

- Classic Caesar salad
- Apple, arugula and asparagus, orange vinaigrette
- Seasonal baby greens with endive, grilled smoked tomato, citrus vinaigrette
- Grilled seasonal vegetable salad with mint scented couscous
- Roasted beet, pine nuts and goat cheese salad

Entrees

Grilled salmon filet, roasted tomato and asparagus cream

Chinese chop chop chicken salad, ginger soy dressing

Mixed seafood salad, baby field greens, citrus vinaigrette

Pan seared French chicken breast, wild mushroom sauce

Pan seared pork loin, apricot and tarragon jus

Citrus glazed seared sea bass, roasted fennel cream sauce

Roasted tenderloin of beef, red wine reduction

Porcini crusted rib eye, truffle cream sauce

Desserts

- Apple crumb cake
- Strawberry cheesecake
- Chocolate mousse cake
- Lemon cheesecake
- Pecan pie
- Warm apple crisp, vanilla ice cream

CARNEGIE DELI LUNCHEON

Caesar salad

Grilled vegetable platters

German potato salad

Creamy cole slaw

Carved Carnegie Deli Meats

Cured ham, roasted turkey breast, pepper salami, prosciutto, roast beef, tuna salad, old fashioned chicken salad, sliced cheddar, Swiss, provolone

Condiment Platter

Dill pickles, pickled vegetables, marinated olives, crisp iceberg lettuce, tomatoes, peppers and onions mustard, mayonnaise and relish

Deli breads

Brownies, blondies and cookies

Fresh brewed coffee, decaffeinated coffee, teas and iced tea

CARNEGIE DELI BUSINESS LUNCHEON

Caesar salad with grilled chicken

Grilled vegetable platters

German potato salad

Creamy cole slaw

Tomato and mozzarella salad

Tabouli salad or pasta salad

Roasted beef tenderloin with watercress

Roasted marinated stuffed pork loin, apricot chutney

Smoked salmon platter

Carved Carnegie Deli Meats

Cured ham, roasted turkey breast, pepper salami, prosciutto, tuna salad, old fashioned chicken salad, sliced cheddar, Swiss, provolone

Condiment Platter

Dill pickles, pickled vegetables, marinated olives, crisp iceberg lettuce, tomatoes, peppers and onions, mustard, mayonnaise and relish
Deli breads

Brownies, blondies, cookies and mini pastries

Fresh brewed coffee, decaffeinated coffee, teas and iced tea

LUNCHEON BUFFET

Soup of the day
Grilled vegetables platter
Caesar salad with grilled chicken
Grilled beefsteak tomatoes

Choose Three Side Salads

- Asparagus, apple and arugula salad with bleu cheese
- German potato salad
- Creamy cole slaw
- Tomato and mozzarella salad
- Pasta salad

Choose Three Entree Salads

- Chinese chop chop chicken salad
- Chopped Cobb salad
- Mediterranean white bean and shrimp salad
- Old fashioned chicken salad
- Tuna nicoise salad
- Marinated chicken with grilled pineapple salad

Choose Three Entrees

- Seared Atlantic salmon
- Grilled chicken paillard
- Sautéed pork loin medallions
- Fried chicken with buttermilk biscuits
- Wild mushroom ravioli with truffle cream
- Grilled 6oz New York strip with fingerling potatoes
- Stuffed lemon sole with lemon basil butter
- Glazed grilled ham steaks with roasted pineapple relish

Seasonal vegetable and starch

Dessert buffet with mini pastries, brownies, blondies and cookies

Fresh brewed coffee, decaffeinated coffee, teas and iced tea

Inquire for pricing.

PASSED HORS D'OEUVRES

Classic Italian bruschetta

Coconut chicken satay

Sesame chicken tenders

Curry chicken tartlet with mango chutney

Pan fried pot stickers with soy honey dressing

Warm mushroom tart with Boursin cheese

Warm goat cheese profiteroles

Duck confit crostini

Grilled asparagus with prosciutto di parma

Tuna tartar on lavash

House cured Atlantic salmon on potato blinis

Smoked salmon on cucumber discs

Fried gulf shrimp with cocktail sauce

Jumbo lump crab salad on endive

Marinated grilled shrimp with garlic aioli

Chilled shrimp cocktail

Mini crab cakes on brioche, tartar sauce

SNACKS AND NON ALCOHOLIC BEVERAGES

Potato chips

Bags of popcorn

Whole milk, skim milk, chocolate milk

Bags of peanuts

Bottles of soda, diet soda

Bottles of orange juice, apple juice, grapefruit juice

Bottled water

Vitamin Water

Arizona Iced Tea

Power Bars

Granola bars

Assorted house made cookies

Brownies and blondies

Philadelphia pretzels

Fresh brewed coffee, decaffeinated coffee, teas and iced tea

Assorted mini pastries

Assorted bagels with flavored Philadelphia cream cheese

Assorted muffin tops

BREAK 1

Bags of popcorn

Bags of peanuts

Assorted candy bars

Potato chips

Coffee and tea

Vitamin water

Bottles of soda, diet soda

BREAK 2

Whole milk, skim milk, chocolate milk

Assorted mini pastries

Assorted bagels with flavored Philadelphia cream cheese

Coffee and tea, brownies and blondies

Bottles of soda, diet soda

Orange juice, apple juice, grapefruit juice, Vitamin Water

BREAK 3

Assorted house made cookies

Assorted muffin tops

Granola bars

Power Bars

Coffee and tea

Vitamin Water

Bottles of soda, diet soda

Orange juice, apple juice, grapefruit juice

BREAK 4

Fried chicken tenders

Pretzels with mustard

Philly cheese steak bites

Classic Italian bruschetta

Coffee and tea

Vitamin Water

Bottles of soda, diet soda

BREAK 5

Coconut chicken

Sesame chicken tenders

Pan fried pot stickers

Fried gulf shrimp

Steamed dim sum

Coffee and tea

Vitamin Water

Bottles of soda, diet soda

PLATED DINNERS

Please select one soup or salad, entrée and dessert
All entrees are served with seasonal vegetable and your choice of starch,
dinner rolls and bread sticks

Appetizer

Pre-set chef selection trio

Soups

- New England clam chowder
- Butternut squash and apple bisque
- Lobster bisque
- Chicken noodle
- Shrimp and tomato bisque
- Wild mushroom consommé
- Duck consommé with wild mushroom tortellini and truffle oil
- Cream of tomato and basil

Salads

- Arugula, asparagus and apple salad with Maytag bleu cheese and orange vinaigrette
- Grilled radicchio with roasted peppers, bocconcini mozzarella, balsamic vinaigrette
- House green salad with endive and heirloom tomatoes
- Caesar salad with parmesan croutons
- Golden beet carpaccio with roasted candy beets and fried aged goat cheese

Entrees

Pan seared French stuffed chicken breast, wild mushroom sauce and grilled portobello mushroom

Pan seared pork loin tournedo, apricot and tarragon jus and roasted sweet apple

Herb stuffed free range roast chicken, with sweet onion marmalade and chicken jus

Grilled salmon filet, roasted tomato and asparagus cream

Crispy prosciutto crusted sea bass, lemon basil butter, basil oil

Citrus glazed seared Chilean sea bass, roasted fennel cream sauce

Grilled 8oz filet of beef, red wine reduction

12oz porcini crusted New York sirloin, truffle cream sauce

Seared 7oz filet mignon and crispy prosciutto crusted sea bass

Seared 7oz filet mignon and jumbo lump crab cake

Seared 7oz filet mignon and half a butter lobster tail

Desserts

- Apple Normandy tart
- Wild berry cheesecake
- Chocolate hazelnut torte
- White chocolate-amaretto mousse cake
- Chocolate Sacher torte
- Tiramisu torte

DINNER BUFFET

Soup of the day

Grilled marinated vegetable platter

Caesar salad with grilled chicken

Grilled beefsteak tomatoes with shallots and fresh herbs

Choose Three Side Salads

- Asparagus, apple and arugula salad with bleu cheese
- German potato salad
- Creamy cole slaw
- Tomato and mozzarella salad with fresh basil
- Pasta salad

Choose Three Entree Salads

- Chinese chop chop chicken salad
- Chopped Cobb salad
- Mediterranean white bean and shrimp salad
- Old fashioned chicken salad
- Tuna nicoise salad
- Marinated grilled chicken with grilled pineapple salad
- Cold meat platters with marinated olives

Choose Three Entrees

- Grilled Atlantic salmon with artichokes, roasted tomatoes and baby fennel, extra virgin olive oil
- Seared free range chicken breast, with roasted root vegetables and thyme scented jus
- Sautéed pork loin medallions, asparagus and apricot salsa
- Wild mushroom ravioli with truffle cream and grilled marinated chicken paillard
- Grilled filet mignon medallions with fingerling potatoes, caramelized onion and wild mushroom jus
- Mediterranean sea bass with roasted tomatoes, olives and caper berries, lemon basil butter

Seasonal vegetable and starch

Dessert buffet with mini pastries, brownies, blondies and cookies

Fresh brewed coffee, decaffeinated coffee, teas and iced tea

Inquire for pricing.

Continued on back.

CARVING STATIONS

Stuffed Turkey Roulade
Cranberry relish, roasted pepper relish, herb mayo, turkey gravy

Apricot Stuffed Pork Loin
Dijon mayo, apricot chutney, herb mayo, apple sauce, whole grain mustard sauce

Cider Glazed Pennsylvania Ham
Dijon mayo, grilled pineapple chutney, roasted pepper relish

Spice Crusted Beef Tenderloin
Horseradish sauce, herb mayo, roasted pepper relish

Bacon Wrapped Beef Tenderloin
Horseradish sauce, herb mayo, roasted pepper relish, au jus

Roast Sirloin of Beef
Horseradish sauce, herb mayo, roasted pepper relish

Roast Prime Rib of Beef with Yorkshire Pudding
Horseradish sauce, herb mayo, roasted pepper relish

Boneless Steamship of Beef
Horseradish sauce, herb mayo, roasted pepper relish, au jus

All served with assorted sliced rolls, bread sticks, mayo, mustards and relish

PASTA STATION

Angel hair and penne pasta cooked to order with two different garnishes

FAJITA STATION

Marinated grilled chicken and filet mignon
Warm flour tortillas
Refried beans, rice and beans
Sautéed onion, bell pepper, jalapeno, guacamole, pico de gallo, sour cream and shredded cheddar cheese

SUSHI STATION

Assortment of maki roll

SAUTÉ STATION

Italian sausage with roasted peppers, capers and fresh cilantro

Chicken with broccoli, English peas, cherry tomatoes, parmesan cream sauce

Shrimp with sun dried tomatoes, artichokes, basil, light rose sauce

Scallops with broccoli rabe, roasted portobello mushrooms

SEAFOOD AND RAW BAR

Presented on ice and seaweed with lemon, cocktail sauce, remoulade sauce, Marie Rose sauce, Louie sauce, Dijon mayo
East coast oysters on the half shell

Clams on the half shell

Snow crab claws

Chilled jumbo shrimp

King crab legs

ASIAN DUMPLING AND SPRING ROLL STATION

Assorted dumplings pan seared and served with three dipping sauces.
Spring rolls served hot with spicy soy glaze

DESSERT BUFFET

Apple crumb cake
Strawberry cheesecake
Chocolate mousse cake
Lemon cheesecake
Pecan pie
Warm apple crisp, vanilla ice cream

BAR SELECTIONS**The Cash Bar**

A fully stocked bar featuring our premium and super premium selection of liquors, red and white wines, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Bartenders use a 1¼ ounce jigger for all standard drinks. Charges are per-drink and based on the actual number of drinks consumed. Bartender charges are the responsibility of the sponsoring organization. Prices do not include 20% gratuity.

Soft drinks
 Juices
 Bottled water
 Domestic beers
 Imported beers
 Premium cocktails
 Premium wines by the glass
 Super premium wines
 Super premium cocktails
 Cordials, cognacs, ports

The Hourly Open Bar

A fully stocked bar featuring our premium and super premium selection of liquors, priced per person for a specified amount of time. Hourly open bars do not include cognacs and cordials. Bartender charges are the responsibility of the sponsoring organization. Prices do not include 20% gratuity.

One hour
 Two hours
 Three hours
 Four hours
 Five hours
 Bartenders are required at a charge of \$175 up to 100 guests.

Soft Drinks

Assorted bottled soda, bottled water, Vitamin Water and iced tea

Domestic Beers

Miller Lite
 Budweiser
 Bud Light
 Yuengling Lager
 Victory Pilsner

Imported Beers

Corona
 Heineken
 Amstel Light

Liquor Brands - Premium

Absolut Vodka
 Jameson Irish Whiskey
 1800 Reposado Tequila
 Dewars Scotch
 Bombay Sapphire Gin
 Wild Turkey Bourbon
 Jack Daniels Whiskey
 Bacardi Superior Rum
 Captain Morgan Rum
 Malibu Rum

House Wines – Premium

Beringer “California Collection” Chardonnay
 Beringer “California Collection” Cabernet Sauvignon
 Woodbridge by Robert Mondavi Cabernet Sauvignon
 Beringer “California Collection” Pinot Noir
 DeCanal Pinot Grigio
 Yellow Tail Pinot Grigio
 Primitivo Passitvo, Puglia, Italy

Liquor Brands - Super Premium

Ketel One Vodka
 Jameson 12 Year Irish Whiskey
 Crown Royal Whisky
 Patron Silver Tequila
 Johnnie Walker Black
 Tanqueray Ten Gin
 Markers Mark Bourbon
 Sailor Jerry Spiced Rum
 Malibu Rum

House Wines - Super Premium

Robert Mondavi Napa Valley Chardonnay
 Santa Margherita, Pinot Grigio
 Columbia Crest “Two Vines” Merlot
 Napa Ridge Napa Valley Merlot
 Robert Mondavi Napa Valley Merlot
 Artesa Carneros Pinot Noir
 Sebastiani Sonoma Pinot Noir

Cordials And After-Dinner Drinks

Grand Marnier	Kahlua
Frangelico	Sambuca
Chambord	Remy Martin
Amaretto	Disarrono
Jagermeister	

BANQUET INFORMATION

BANQUET SERVICE RATIOS

The following service ratios will apply to all Food and Beverage functions

Plated Breakfast..... 2 servers per 40 guests
Buffet Breakfast..... 2 servers per 40 guests

Plated Lunches..... 2 servers per 40 guests
Buffet Lunches 2 servers per 40 guests

Plated Dinners..... 2 servers per 30 guests
Buffet Dinners..... 2 servers per 30 guests

Bartenders are required at a charge of \$175 up to 100 guests.

BANQUET GUARANTEE POLICIES

Guarantees for all functions shall be due no later than 12pm five (5) business days prior to the scheduled function. In some instances, more advanced notice may be required due to menu complexity, holidays, delivery issues or other constraints.

Should the client not notify Sands Casino Resort Bethlehem of the guaranteed number, Sands Casino Resort Bethlehem shall utilize the expected number as the final guarantee.

New orders within 72 hours may be subject to limited menu selection and will be subject to 10% increase in pricing.

ADDITIONAL CHARGES

Chef attendant required

Cashier attendant required

Room change and set up charges

Service charge of 20% will be added to all banquet functions

Tax of 6% will be added to all banquet functions

FOOD AND BEVERAGE

Sands Casino Resort Bethlehem does not allow any outside food or beverage to be brought on property at any time. All food and beverage must be purchased from Sands Casino Resort Bethlehem.

SPECIAL MEAL ORDERS

Special meals are defined as those meals requested and required for service other than the principal menu, contracted in advance.

All special meals will be included in the guaranteed guest count and the cost of the special meals will be added to the final bill.