

Dinner



Dinner

Food

- Patron agrees to advise The Hotel Hershey® 72 hours (3 business days) prior to the function of definite number in attendance, representing a guaranteed minimum.
- The Hotel Hershey agrees to provide service or accommodations of 5% over minimum guarantee.
- Coffee Break and Continental Breakfast per person prices represent food and beverage for one a (1) hour time period. Requests for extending past one (1) will incur additional fees.
- Buffet and Food Station per person pricing represent food for a maximum of two (2) consecutive hours. Requests for extending past two (2) consecutive hours will incur additional fees. Take out Boxes on buffets are not provided.
- Requests for multiple entrée service will be subject to a surcharge of \$3 per person for two entrees and \$5 per person for three entrees. Surcharges are subject to applicable taxes and service charges. Guaranteed entree selections are required 72 hours (3 business days) in advance of event.
- Service Charge of \$100 per chef, per hour will be added for a Chef Attendant at food stations. A taxable Service Charge of \$25 per server, per hour will be added for food and beverage that is passed butler style.
- All food is provided and served by The Hotel Hershey® staff. Outside food may not be brought onto the property. Because of health, safety and licensing restrictions, The Hotel Hershey® does not allow for third-party vendors.
- All food prices are subject to a 6% Pennsylvania state sales tax and a taxable 20% service charge.
- All prices are subject to change.

Outdoor Events

- The Hotel Hershey® reserves the right to make the final weather decision regarding outdoor events for the safety of its guests and employees. The decision will be made and communicated to the group four (4) hours prior to the event start time based on the local forecast and radar.
- In case of inclement weather, back up space inside the hotel will be required and arranged during the event planning stage

Alcohol and Beverage Service

- All bar service is provided and served by The Hotel Hershey® staff. Self Service Bars in all Event Space and Hospitality Suites are not permitted.
- Bar service is subject to a taxable service charge of 20%. Cash Bar pricing includes the 20% service charge. The Hotel Hershey® does not offer beer by the Keg.
- All prices are subject to change.
- All Host and Cash Bars will have an additional \$50 service charge billed if sales of \$250 per bartender per hour are not attained.
- The Hotel Hershey® holds a license granted by the Pennsylvania Liquor Control Board and is held responsible for complying with its regulations. Therefore, neither patrons nor their guests shall be allowed to bring alcoholic beverages into or on The Hotel Hershey® property.
- Under Pennsylvania Law, all guests consuming alcoholic beverages must be 21 years of age or older. Proof of age is required upon request.
- The Hotel Hershey® reserves the right to exclude any and all objectionable persons from the function, or The Hotel Hershey® premises, without liability.

Meeting Room Guidelines and Deliveries

- The Hotel Hershey® reserves the right to approve all signage, displays and decoration and its placement on property. All signage must use a free standing easel or stand. Signage may not be attached and/or taped to walls. Please submit proofs of your proposed signage to your Conference Planning Manager, prior to arrival for approval.
- All pyrotechnics, including sparklers and confetti canons, are not permitted both indoors and outdoors.
- Please notify your Conference Planning Manager for any anticipated deliveries and shipping instructions. All large and pallet deliveries require a lift gate on the delivery vehicle. Due to limited storage space, all deliveries shipped may not arrive more than three (3) days prior to conference start date.
- Any property brought on the premises of The Hotel Hershey® and left at the conclusion of the event, shall be at the sole risk of the patron and their guests. The Hotel Hershey® will not be liable for any loss or damage to any such property for any reason.
- There is a \$1 per box handling fee for any delivery of more than five (5) boxes to a meeting room.
- Gift Bag and Amenity deliveries to guest rooms are subject to a \$3 service charge per room for up to two (2) items.



Dinner Buffets

Harvest Buffet

Minimum of 25 guests

Chicken and Corn Soup

Salads

Harvest Chef's Salad

Crisp Local Greens, Sliced Cucumbers, Carrots, Tomatoes, Sharp Cheddar, Ranch, Honey Mustard and Herb Vinaigrette

Harvest Potato Salad

Chopped Egg, Bacon, Peppers, Celery, Apple Cider Vinaigrette

Broccoli Salad

Red Cabbage, Toasted Almonds, Cherries, Creamy Sherry Herb Dressing

Tri Colored Bow Tie Pasta, Broccoli, Red Bell Peppers, Carrots, Cucumbers, Creamy Ranch Dressing

Hot Selections

Blackened Salmon

Julienned Fennel, Red Peppers, Green Beans, Lemon Herb Cream

Pan Seared Chicken

Roasted Baby Carrots, Parsnips, Bourbon Poultry Jus

Oven Roasted Beef Sirloin

Sweet Potatoes, Caramelized Onions, Birch Beer Sauce

with

Seasonal Vegetable Medley
Tri-Colored Potatoes with Fresh Parsley
Assorted Rolls, Butter

Desserts

Dutch Apple Crisp Tarts, Peanut Butter Cream Pie, Chocolate Pecan Tart, Spiced Carrot Cupcakes, Chocolate Candy Cheesecake, Fresh Fruit Display

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Tea Selection

\$65

Asian Buffet

Minimum of 25 guests

Egg Drop Soup

Gado-Gado, Chilled Indonesian Vegetable Salad with Peanut Dressing

Yellow Curry Chicken and Long Bean Salad, Coconut Dressing

Sushi Rice Salad

Sichuanese, Spiced Cucumber Salad

Entrées

Kalbi, Korean BBQ Short Ribs with Pickled Cabbage Slaw

Teriyaki Glazed Salmon, Fire Roasted Baby Bok Choy, Red Peppers

Chili Rubbed Grilled Chicken, Green Beans, Black Beans

Wok Fried Asian Vegetable Medley ~ Coconut Rice

Desserts

Mango Green Tea Custard, Forbidden Rice Pudding, Coconut Chiffon Cake, Sesame Pineapple Torte

Freshly Brewed Coffee, Decaffeinated Coffee, and Fine Tea Selection

\$67

Trevi 5 Buffet

Minimum of 25 guests

Creamy Tomato Goat Cheese Soup

Primi

Caesar Salad, Romaine, Caesar Dressing, Blistered Cherry Tomatoes, Parmesan, Marinated Olives, Rosemary Crusted Croutons

Italian Vegetable Salad, Tomatoes, Cucumbers, Asparagus, Olives, Banana Peppers, Feta Cheese, Red Wine Vinaigrette

Grilled Asparagus, Crispy Prosciutto, Shaved Piave Cheese, Lemon-Olive Oil

Heirloom Tomatoes, Mozzarella, Balsamic Reduction, Basil

Salume E Formaggio

Cured Italian Meats, Cheese and Grilled Vegetable Display, Olives, Chutney, Herbed Seasoned Lavosh

Entrees

Braised Chicken Arrabiata, Rosemary Garlic Whipped Potatoes

Italian Sausage, Beans, Roasted Pepper Ragù

Pan Seared Salmon, Roasted Garlic Orzo, Grilled Broccoli Rabe, Creamy Tomato Sauce

Chianti Braised Beef Short Ribs, Gorgonzola Polenta, Roasted Cipollini Onions, Roasted Baby Carrots

Pasta

Cheese Tortellini, Pesto Cream, Spinach, Roasted Cherry Tomatoes, Pecorino Cheese

Vegetable

Roasted Rainbow Cauliflower & Romanesco, Golden Raisins, Caper Butter

Served With Focaccia and Olive Bread

Desserts

Classic Tiramisu, Ricotta-Filled Cannoli, Apricot Almond Tart, Rum Baba Cake, Milk Chocolate Pignoli Tart

Freshly Brewed Coffee, Decaffeinated Coffee, and Fine Tea Selection

\$67

BBQ Buffet

Minimum of 25 guests

Salads

Romaine and Boston Bibb Lettuce Mix

Charred Corn, Diced Peppers, Red Onion, Black Beans, Cherry Tomatoes, Shredded Carrots, Red Cabbage, Bacon Bits, Cheddar and Jack Cheese Blend, Barbeque Ranch Dressing and Caramelized Red Onion Vinaigrette

Grilled and Roasted Vegetables, Fresh Basil, Balsamic Syrup

Fusilli Pasta Salad, Zucchini, Tomatoes, Red Onions, Feta Cheese, Smoked Paprika Vinaigrette

Loaded Baked Potato Salad, Broccoli, Bacon, Cheddar, Scallions, Sour Cream Dressing

Entrée Selections

Smoked Beef Brisket, Texas Style Barbeque Sauce, Braised Collard Greens, Fried Onions

Jack Daniels Glazed Baby Back Pork Ribs, House Made Cole Slaw

Grilled Chicken, Roasted Red Bliss Potatoes with Red Onions and Fresh Parsley

Blackened Catfish with Corn Pepper Relish, Remoulade Sauce

Corn on the Cobb with Cilantro-Lime Butter

Molasses Baked Beans with Bacon and Onions

Corn Bread

Desserts

Chocolate Pecan Tart, White Chocolate Cheesecake, Lemon Cream Tartlet, Dark Chocolate Mousse Cup, Petit Apple Pie

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Tea Selection

\$76

Plated Dinner Menu Selections

A Minimum of Three Courses. For less than 20 guests, add \$50 service charge

Appetizers – Cold

Chilled Shrimp
Prosciutto and Asparagus, Sourdough Crouton,
Truffle Vinaigrette
\$16

Jumbo Lump Crab Salad
Mango, Avocado, Tropical Fruit Coulis
\$18

Beef Tenderloin Carpaccio
Capers, Frisee Lettuce,
Whole Grain Mustard Vinaigrette
\$16

Appetizers – Hot

Smoked Chicken Ravioli
Wild Mushrooms, Asparagus, Tarragon-Tomato Cream
\$9

Pan Roasted Crab Cakes
Confit Tomato Salad, Citrus Beurre Blanc
\$18

Cocoa Dusted Sea Scallops,
Whipped Potatoes, Melted Leeks, Chervil Beurre Blanc
\$ 18

Soups

She Crab Soup, Fresh Crab, Chives
\$9

Chicken and Vegetable with Fresh Herbs
\$8

Braised Beef Short Rib with Vegetables and Barley
\$8

Lobster Bisque, Lobster and Leek Relish
\$10

Salads

Mixed Green Salad
Sliced Tomatoes, Cucumbers, Carrots, Sherry Vinaigrette
\$9

Classic Caesar Salad
Sun-Dried Tomato, Rustic Croutons, Parmesan Cheese
\$9

Boston Bibb, Frisee, Sliced Egg, Roasted Cherry Tomatoes, Manchego
Cheese, White Balsamic Vinaigrette
\$10

Iceberg Lettuce Wedge, Baby Tomato Relish, Bacon,
Blue Cheese Dressing
\$10

Lolla Rossa and Baby Oak Lettuce, Herbed Goat Cheese, Toasted
Almonds, Dried Cherries, Honey Port Wine Poached Pear, Lemon
Herb Vinaigrette
\$10

Dinner Entrees

Poultry

Pan Roasted Chicken Breast,
Lemon Thyme Sauce
\$36

Glazed Chicken Roulade, Wild Mushrooms,
Leeks, Marsala Sauce
\$39

Chicken Saltimbocca Roulade, Prosciutto,
Chicken Mousse, Fontina Cheese, Sage Sauce
\$40

Seared Jurgielewicz Duck Breast,
Dried Cherry Sauce
\$41

Meat

Grilled Flat Iron Steak,
Whole Grain Mustard Sauce
\$36

Bacon Wrapped Pork Tenderloin,
Tomato and Pearl Onion Chutney
\$38

Hershey's Chocolate and Port Wine Braised
Beef Short Ribs, Natural Reduction
\$40

Grilled Filet of Beef ,
Madeira Sauce
\$49

Seafood

Pan Roasted Salmon Fillet,
Lemon-Chive Beurre Blanc
\$37

Prosciutto Wrapped Monk Fish,
Saffron Beurre Blanc
\$38

Crab Crusted Halibut,
Lobster Sauce
\$42

Pretzel Crusted Crab Cakes,
Whole Grain Mustard Sauce
\$43

Vegetarians

Potato Gnocchi
Asparagus, English Pea, Portobello Mushroom
Brown Butter
\$33

Shiitake and Leek Cannelloni
Cannellini Bean and Mushroom Ragù
\$33

Harissa Marinated Cauliflower Steak
Freekah and Kamut Pilaf, Golden Raisins, Crispy Chickpeas
\$33

Combination Entrée

Must Select Two

Chef's Selection of Starch and Vegetable

Grilled Filet of Beef Bordelaise Sauce \$26	Crab Cake \$36
Braised Short Rib Natural Braising Reduction \$22	Jumbo Prawns \$36
Chicken Lemon-Thyme Poultry Sauce \$21	Salmon \$21
Veal Tenderloin Whole Grain Mustard Demi \$26	Lobster \$40
	Shrimp \$22

Desserts

Chocolate Trilogy
Milk Chocolate Creme Brulee, Chocolate Caramel Torte and
White Chocolate Cheesecake
\$13

Passionfruit Praline Hazelnut Torte
Whipped Cream, Raspberry Sauce
\$11

Dark Chocolate Decadence Torte
Mixed Berry Compote, Whipped Cream, Florentine Crunch
\$11

Chocolate n' Strawberry
Grand Marnier Dark Chocolate Cake, Strawberry Bavarian
Whipped Cream, Macerated Strawberries
\$11

Bailey's White Chocolate Cheesecake
Whipped Cream, Caramel Sauce, Blackberry Compote
\$10

Triple Chocolate Mousse Cake
Fresh Berries, Whipped Cream
\$10

(V) Vegetarian offerings. Items marked with an * may be cooked to order. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. To our guests with food allergies or sensitivities: The Hotel Hershey cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please let your server know if you have any food allergies or sensitivities.