



## **General Information**

### **Banquet Menus**

Banquet menus, room arrangements and other details pertaining to your event should be submitted to your Catering Events Manager at least three (3) weeks prior to your event. Our culinary staff is happy to plan a menu especially for your event, or assist you in the selection of the proper menu items and arrangements to ensure that your event is successful. Menu prices are subject to availability and are subject to change. All buffet pricing is for one hour and thirty minutes. All continental breakfasts are for one hour and all breaks are for thirty minute durations.

### **Guarantees**

The exact number of persons in attendance for all banquet meal functions must be given by 12:00pm; Seventy-Two Hours (3 Business Days) prior to the date of the event. If the 72-hour deadline passes and no guarantee has been received, we will consider the number indicated on the original banquet event order sheets (BEOs) to be the correct and guaranteed number of guests.

### **Taxes and Service Charges**

Food prices quoted are subject to a 6% PA sales tax. A service charge of 20% will be added to all food and beverage items.

### **Beverage Service**

HCC 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 HCC.

If revenue on a bar does not exceed \$250.00 in sales, a \$25.00 service charge per bartender, per hour will be applied.

### **Kosher and Dietary Needs**

We understand the need for specialty meals with today's banquet requirements. Requests for gluten free meals, kosher meals, vegetarian meals, and special dietary restrictions can be accommodated with meals that will be sure to please the discerning palate. We require a one week notice for these meals.

### **Surcharges**

HCC requires the following surcharges for multiple entrée choices:

Choice of two (2) entrees will be an additional \$3.00 per person, choice of three (3) entrees will be an additional \$5.00 per person. If the entree order is taken the evening of the event an additional \$8.00 per person.

### **Labor Charges**

A minimum guarantee of 25 persons is required for all buffets. If this minimum is not met, a service charge of \$75.00 will apply. A minimum guarantee of 10 persons is required for all served meals.

If this minimum is not met, a service charge of \$25.00 will apply. Should your event require a chef for a reception, action station, carving station or outdoor grilling, a fee of \$100.00 per hour per chef will apply.



## **BREAKFASTS**

### **Continental Breakfasts**

#### **The Par Continental**

Orange, Cranberry, and Apple Juices  
HCC Bakery Basket with Cream Cheese, Butter, and Fruit Preserves  
Seasonal Sliced Fruit Display  
Freshly Brewed Coffee, Hot Chocolate and Tea Selection  
**\$10.50 per person**

### **Breakfast Buffets**

#### **The Bogey Buffet**

Orange, Grapefruit, Cranberry, and Apple Juices  
Selection of Individual Fruit Yogurts  
Scrambled Eggs with Fresh Herbs  
Bacon and Sausage  
Breakfast Potatoes  
HCC Bakery Basket with Cream Cheese, Butter  
And Fruit Preserves  
Seasonal Sliced Fruit  
Freshly Brewed Coffee,  
Hot Chocolate and Tea Selection  
**\$17.50 per person**

#### **The Birdie Buffet**

Orange, Grapefruit, Cranberry, and Apple Juices  
Selection of Individual Fruit Yogurts  
Scrambled Eggs with Fresh Herbs  
Choice of French Toast or Buttermilk Pancakes  
with Maple Syrup  
Bacon and Sausage  
Breakfast Potatoes  
HCC Bakery Basket with Cream Cheese, Butter  
And Fruit Preserves  
Seasonal Sliced Fruit  
Freshly Brewed Coffee,  
Hot Chocolate and Tea Selection  
**\$20.00 per person**

### **Breakfast Buffets Enhancement**

#### **Omelet Station**

Omelets Made to Order **\$7.00 per person**  
Requires Chef Attendant (\$100.00 per hour per attendant)

#### **Breakfast a La Carte**

Oatmeal with Dried Fruits, Nuts and Brown Sugar	\$5.00 per person
Smoked Salmon with Traditional Accompaniments	\$7.00 per person
Bacon or Pork Links	\$4.00 per person
Egg, Bacon, and Cheese on an English Muffin	\$5.00 per item
Scrambled Eggs with Fresh Herbs	\$4.00 per person
HCC Bakery Basket	\$6.00 per person
Cinnamon Rolls and Sticky Buns	\$5.00 per person
Fresh Whole Fruit	\$1.00 per item
Assorted Fruit Yogurts	\$2.00 per item
Assorted Cold Cereals with Whole and Skim Milk	\$2.00 per item

2012

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## **MEETING BREAKS**

Price is per person, based on 30 minutes of service. After that time, items will be charged based on consumption.

### **The 9-Hole Break**

Assorted Cookies, Brownies and Blondies  
HCC Bottled Water  
Assorted Soft Drinks  
Freshly Brewed Coffee, Hot Chocolate and Tea Selection  
**\$9.00 per person**

### **The 18-Hole Break**

Seasonal Sliced Fruit with a Romanoff Sauce  
Assorted Granola Bars  
Trail Mix  
HCC Bottled Water  
Assorted Soft Drinks  
Freshly Brewed Coffee, Hot Chocolate and Tea Selection  
**\$11.00 per person**

### **The Fairway Break**

Warm Soft Pretzels with Assorted Mustards  
Buttered Popcorn  
HCC Bottled Water  
Assorted Soft Drinks  
Freshly Brewed Coffee, Hot Chocolate and Tea Selection  
**\$10.00 per person**

### **Ice Cream Sundae Bar**

Vanilla and Chocolate Ice Cream  
Condiment Bar to include:  
Sprinkles, Peanuts, Cherries, Crushed Cookie and Candy Pieces,  
Warm Chocolate Sauce, Caramel Syrup and Fresh Whipped Cream  
HCC Bottled Water  
Assorted Soft Drinks  
Freshly Brewed Coffee, Hot Chocolate and Tea Selection  
**\$ 12.00 per person**

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### All-Day Meeting Break

\$18.50 per person

#### Morning Break

Orange, Cranberry,  
and Apple Juices  
Seasonal Sliced Fruit Display  
HCC Bakery Basket with  
Cream Cheese and Butter  
Freshly Brewed Coffee  
And Selection of Tea

#### Mid Morning Break

Whole Fresh Fruits  
Assorted Granola Bars and  
Trail Mix  
Assorted Soft Drinks  
HCC Bottled Water  
Freshly Brewed Coffee  
And Selection of Tea

#### Afternoon Break

Assorted Cookies  
Brownies and Blondies  
HCC Bottled Water  
Assorted Soft Drinks  
Freshly Brewed Coffee  
Hot Chocolate and Selection of Tea

### A La Carte Beverages

Assorted <i>Pepsi</i> Products	\$3.00 each
HCC Bottled Water	\$3.00 each
Individual Bottled Juices	\$3.00 each
Coffee and Hot Tea	\$36.00 gal

### A La Carte Snacks

Pretzels	\$5.00 per pound
Potato Chips	\$5.00 per pound
Buttered Popcorn	\$5.00 per pound
Granola Bars	\$2.00 item
Mixed Nuts	\$18.95 per pound
Whole Fruit	\$1.00 per person
<i>Hershey's</i> ® Candy Bars	\$2.00 item
Assorted Cookies, Brownies or Blondies	\$16.00 per dozen
Warm Soft Pretzels with Assorted Mustards	\$7.00 per person

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## **BRUNCH**

### **The 9 Iron Brunch**

Orange, Grapefruit, Cranberry, and Apple Juices  
HCC Bakery Basket  
Cream Cheese and Butter  
Seasonal Sliced Fruit Display  
Scrambled Eggs with Fresh Herbs  
Bacon and Sausage  
Breakfast Potatoes  
Soup of the Day  
Organic Field Greens with Assorted Dressings  
Seasonal Vegetable

### **Choice of Two Entrées:**

Herb Grilled Chicken Breast with Roasted Garlic Beurre Blanc and Wild Rice

Baked Salmon with Dill Beurre Blanc and Rice Pilaf

Roasted Pork Loin with Whole Grain Mustard Sauce and Roasted Potatoes

Brown Sugar Glazed Ham with Pineapple Relish and Sweet Potato Purée

Grilled Flank Steak with a Parsley-Garlic Pesto and Rosemary Mashed Potatoes

Assortment of Desserts

Freshly Brewed Coffee, Hot Chocolate and Selection of Teas

**\$31.00 per person**

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# HERSHEY COUNTRY CLUB

## LUNCH

### Lunch Buffets

#### The Shotgun Deli Buffet

Chef's Soup of the Day  
Organic Field Greens with Assorted Dressings  
Potato Salad and Vegetable Pasta Salad  
Assorted Cold Cuts and Cheeses including:  
Turkey Breast, Ham, Roast Beef, Cheddar,  
Provolone, and Swiss Cheese  
Selection of Breads and Rolls  
Pickles, Onions, Lettuce, and Tomatoes,  
Mayonnaise and Mustard  
Seasonal Sliced Fruit  
Assortment of Cookies and Brownies  
Iced Tea, Freshly Brewed Coffee and Tea Selection  
**\$22.75 per person**

#### Hole in One Buffet

Tuscan Tomato Bisque  
Classic Caesar Salad  
Organic Field Greens, Spiced Walnuts, Red Onion, Shaved  
Romano, Lemon Vinaigrette  
Baked Ziti  
Seared Chicken with Tomato Onion Chutney and Rice Pilaf  
Roasted Salmon with Lemon Dill Beurre Blanc  
and New Potatoes  
Assortment of Breadsticks and Garlic Bread  
Seasonal Sliced Fruit  
Assortment of Desserts  
Iced Tea, Freshly Brewed Coffee and Tea Selection  
**\$27.00 per person**

#### The Wannamaker Buffet

Chef's Choice of Soup  
Organic Field Greens with Assorted Dressings  
Classic Caesar Salad  
Grilled Flank Steak with Caramelized Onions and Red Wine Sauce  
Herb Roasted Breast of Chicken with Red Pepper Coulis  
Pan Roasted Salmon with Lemon Dill Beurre Blanc  
Assorted Rolls  
Mashed Potatoes, Seasonal Vegetables  
Assortment of Desserts  
Iced Tea, Freshly Brewed Coffee and Tea Selection  
**\$29.00 per person**

#### The Scramble Buffet

Grilled Hamburgers  
Choice of Grilled Hot Dogs or Italian Sausage  
Sliced American, Cheddar, and Swiss Cheeses  
Pickles, Onions, Lettuce, Tomatoes, Condiments  
Burger and Hotdog Buns  
Cole Slaw and Potato Salad  
Fresh Fruit Salad  
Assortment of Cookies and Brownies  
Iced Tea, Freshly Brewed Coffee and Tea Selection  
**\$24.00 per person**

Add Grilled Chicken for an additional  
charge of \$3.00 per person

#### Southwestern Buffet

Tortilla Soup  
Tortilla Chips with Salsa, Guacamole, and Sour Cream  
Chipotle Caesar Salad with Jalapeno Cornbread Croutons  
Build your own Tacos to include:  
Hard and Soft Taco Shells, Ground Beef and Chicken,  
Lettuce, Tomatoes, Cheese,  
Tequila Lime Shrimp, Spanish Rice and Beans  
Seasonal Sliced Fruit  
Assortment of Desserts  
Iced Tea, Freshly Brewed Coffee and Tea Selection  
**\$25.00 per person**

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## Served Luncheon

Minimum of Three Courses

(If the final count falls below 10 guests, a \$25.00 service fee will apply.)

### **This Served Luncheon Includes:**

Your Choice of Soup or Salad

Entrée

Rolls with Butter

Dessert

Iced Tea, Freshly Brewed Coffee and Tea Selection

**Enjoy Both Soup and Salad for \$3.00 additional per person.**

### **Luncheon Salad Choices**

Organic Field Greens with Tomato, Cucumber, and Pickled Red Onion, and Champagne Vinaigrette

Strawberry Spinach Salad with Bleu Cheese Crouton with Maple Vinaigrette

Classic Caesar Salad with Shaved Reggiano and Cornbread Croutons

Caprese Salad with Tomato, Mozzarella, Basil, Balsamic Vinegar, and Olive Oil

Chef's Seasonal Salad  
Made from Local Organic Ingredients

### **Luncheon Soup Choices**

New England Clam Chowder

Tuscan Tomato Bisque with Parmesan Crustini

Seafood Bisque

Chicken and Wild Rice Soup

Potato - Leek Soup

Tortilla Soup

Chef's Seasonal Soup  
Made with the Freshest Local Ingredients

### **Luncheon Dessert Choices**

Chocolate Cake with Berry Compote

Old Fashioned Strawberry Shortcake

*Hershey's*<sup>®</sup> Chocolate Cream Pie with Chocolate Sauce

New York Style Cheesecake

*Reeses*<sup>®</sup> Peanut Butter Pie

Apple Tart with Caramel Sauce and Cinnamon Crème

White Chocolate Mousse Parfait

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## **Luncheon Entrée Choices**

### **Herb Roasted Breast of Chicken with Red Pepper Coulis**

Tuscan Potatoes  
Seasonal Vegetables  
**\$21.00 per person**

### **Horseradish Crusted Salmon with Lemon Beurre Blanc**

Wild Rice  
Seasonal Vegetables  
**\$23.00 per person**

### **Garlic Marinated Flank Steak with Red Wine Reduction**

Herbed Mashed Potatoes  
Seasonal Vegetables  
**\$26.00 per person**

### **Broiled Maryland Blue Crab Cake with Remoulade**

Old Bay Pomme Frites  
Seasonal Vegetables  
**\$29.00 per person**

### **Roast Pork Loin with Whole Grain Mustard Sauce**

Roasted Sweet Potatoes  
Seasonal Vegetables  
**\$20.00 per person**

### **Buckwheat Pasta**

Sundried Tomatoes, Spinach, Mushrooms,  
Ricotta Salada Cheese, and a Roasted Pepper Cream Broth  
**\$17.00 per person**

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## Served Entrée Salad Luncheon

### Minimum of Three Courses

(If the final count falls below 10 guests, a \$25.00 service fee will apply)

#### This Served Luncheon Includes:

Selection of Soup  
Entrée Salad  
Rolls with Butter  
Dessert  
Iced Tea, Freshly Brewed Coffee and Teas

#### Choice of Soups

New England Clam Chowder  
Tuscan Tomato Bisque with Parmesan Crustini  
Seafood Bisque  
Chicken and Wild Rice Soup  
Potato - Leek Soup  
Tortilla Soup  
Chef's Seasonal Soup  
Made with the Freshest Local Ingredients

#### Luncheon Dessert Choices (Selection of One)

Chocolate Cake with Berry Compote  
Old Fashioned Strawberry Shortcake  
*Hershey's*<sup>®</sup> Chocolate Cream Pie with Chocolate Sauce  
*Reeses*<sup>®</sup> Peanut Butter Pie  
Apple Tart with Caramel Sauce and Cinnamon Crème  
White Chocolate Mousse Parfait  
New York Style Cheesecake

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## Choice of Entrée Salads

### Caesar Salad

Hearts of Romaine, Caesar Dressing,  
Aged Parmesan and Sourdough Croutons

**\$14.00 per person**

### Add:

Grilled Salmon, Chicken, or Shrimp

**\$18.00 per person**

### Steakhouse Salad

Grilled Flank Steak, Iceberg Wedge, Tomato,  
Bleu Cheese and Warm Bacon Dressing

**\$20.00 per person**

### Cobb Salad

Hearts of Romaine, Grilled Chicken, Tomato, Avocado,  
Bleu Cheese, Bacon and Hard Boiled Egg  
with Herb Buttermilk Dressing

**\$18.00 per person**

### The Hogan Salad

Roasted Chicken, Hearts of Romaine,  
Dried Cranberries, Bleu Cheese, Pecans  
with Maple Vinaigrette

**\$18.00 per person**

## Boxed Lunches

**\$18.00 per person**

### All boxed lunches include:

Sandwich or Wrap

Potato Chips

Whole Fresh Fruit

House-Made Cookie

HCC Bottled Water or Assorted Soft Drink

### Choice of Sandwiches:

Ham and Cheddar Cheese with Honey Dijonaise on  
Multi Grain Bread

Turkey, Bacon and Cheddar Cheese with Herb Aioli on a  
Ciabatta Roll

Roast Beef and Swiss Cheese with Horseradish Cream on a  
Whole Wheat Roll

Roasted Vegetable and Feta Cheese Wrap with Balsamic Aioli

Grilled Chicken Caesar Wrap

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## RECEPTIONS

### Cold Hors D'Oeuvres

(HCC recommends 8 to 10 pieces per person per hour. Prices are based on 100 pieces.)

**Tomato Olive Tapenade with Goat Cheese**  
\$250.00

**Mushrooms Stuffed with Herb Goat Cheese**  
\$300.00

**Gazpacho Shooter**  
\$225.00

**Lemon Chicken Salad in a Poppy Seed Tart**  
\$300.00

**Tomato and Mozzarella Bruschetta**  
\$250.00

**Smoked Chicken Mousse on Old Bay Flatbread with  
Caramelized Onion Lemon Marmalade**  
\$325.00

**Roasted Beef Canapé with Boursin Cheese and  
Balsamic Glaze**  
\$275.00

**Salmon Lox Canapé on Potato Cake with Pickled Red  
Onion and Lemon Dill Crème Fraiche**  
\$350.00

**Truffled Deviled Eggs**  
\$225.00

**Prosciutto and Melon Canapé on Brioche**  
\$350.00

**Chef's Seasonal Canapé**  
\$225.00

**Oyster Martini on the Half Shell  
with Champagne Mignonette**  
Market Price

**Spicy Thai Beef on Endive**  
\$300.00

**Duck Confit Tart with Blueberry Compote**  
\$375.00

**Tuna Tartare on Wonton Chips**  
\$450.00

**Beef Carpaccio Canapé with Capers and Red Onions**  
\$375.00

**Hors d'oeuvres may be butler passed at an additional \$25.00 per server, per hour.**

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## Hot Hors D'Oeuvres

(HCC recommends 8 to 10 pieces per person per hour. Prices are based on 100 pieces.)

**Spanakopita**  
\$250.00

**Stuffed New Potato with Bacon, Green Onion,  
and Cheddar**  
\$300.00

**Chef's Seasonal Selection with Freshest Local Ingredients**  
\$225.00

**Beef Brochette with Parsley Garlic Pesto**  
\$425.00

**Corn Fritters with Smoked Honey Dipping Sauce**  
\$225.00

**Crab Stuffed Mushrooms**  
\$400.00

**Grilled Jalapeno Stuffed with Bacon and Cheddar Cheese**  
\$2.50

**Sesame Tuna Skewer with Wasabi Mayo**  
\$400.00

**Mushroom Risotto Croquettes with Fontina**  
\$350.00

**Mini Beef or Chicken Wellington**  
\$400.00

**Mini Quiche Lorraine**  
\$300.00

**Maryland Blue Crab Cake with Remoulade**  
\$500.00

**Chicken Satay with Thai Peanut Sauce**  
\$300.00

**Bacon Wrapped Scallops**  
\$500.00

**Chinese Style Steamed Bun with Duck Confit and  
Raspberry Sauce**  
\$400.00

**Coconut Shrimp with Pineapple Rum Sauce**  
\$500.00 per

**Crispy Smoked Mozzarella Ravioli with Marinara Sauce**  
\$300.00

**Lamp Lollipops with Pistachio Pesto**  
\$500.00

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## **Display Stations**

(Each Display Serves 50 People.)

**International and Domestic Cheese Selection with  
Crackers, Bread and Dried Fruits**  
\$300.00 per display

**Local Cheese, Cured Meats and Market Fruit**  
\$400.00 per display

**Display of Sliced Fresh Fruit**  
\$250.00 per display

**Selection of Vegetables**  
Served with Ranch, Balsamic and Spinach Dip  
\$250.00 per display

**Smoked Fish Display**  
Salmon, Trout, Scallop, Shrimp  
Egg, Onion, Capers, Tomatoes  
Assorted Breads and Crackers  
\$300.00 per display

**Antipasto Display**  
Assorted Italian Meats, Cheeses  
and Grilled Marinated Vegetables  
\$400.00 per display

**Oysters on the Half Shell**  
\$ Market Price

**Fresh Peel and Eat Mid-Atlantic Shrimp**  
\$ Market Price  
Served with Cocktail Sauce and Lemons

*Market pricing available seven (7) days prior to event.*

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## **Buffet Enhancements**

(Chef attendants required \$100.00 per chef attendant, per hour)

All carving stations are served with silver dollar rolls.

## **Carving Stations**

### **Slow Roasted Baron of Beef**

With Garlic and Herbs,  
and Appropriate Condiments  
Serves 150 people  
**\$800.00 per baron**

### **Roasted Tenderloin of Beef**

Port Wine Jus and Assorted Mustards  
Serves 20 people  
**\$320.00 per item**

### **Prime Rib of Beef**

Au Jus and Horseradish Sour Cream  
Serves 30 people  
**\$420.00 per item**

### **Herb Rubbed Pork Loin and Appropriate Condiments**

Serves 25 people  
**\$250.00 per item**

### **Roasted Turkey Breast**

Orange Cranberry Chutney  
And Turkey Jus  
Serves 25 people  
**\$225.00 per item**

### **Boneless Leg of Lamb**

Natural Lamb Jus and Mint Gastrique  
Serves 25 people  
**\$375.00 per item**

### **Sesame Tuna**

Served with Crisp Won Tons, Wasabi,  
Soy Sauce and Pickled Ginger  
Serves 25 people  
**\$375.00 per item**

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## DINNER

### Dinner Buffets

A minimum of twenty five guests is required.  
(Under twenty five guests a \$75.00 service fee will be applied.)

#### The Golfers BBQ

Organic Field Greens with Assorted Dressings  
Vegetable Pasta Salad  
Fruit Salad  
Roasted Potatoes  
Seasonal Vegetables  
Roast Sirloin with Caramelized Onions and  
Red Wine Sauce  
Grilled Salmon with Pico De Gallo  
BBQ Chicken  
Selection of Rolls  
Assorted Desserts  
Iced Tea, Freshly Brewed Coffee and Tea Selection  
**\$45.00 per person**

#### Asian Buffet

Miso Broth  
With Tofu, Carrot, Scallion, Mushrooms and Bok Choy  
Organic Field Greens, Cherry Tomato, Mandarin Oranges,  
Peppers, Water Chestnuts and Sesame Vinaigrette  
Soba Noodle Salad  
Stir Fried Vegetables  
White Tuna with Ginger-Soy Vinaigrette  
Beef and Broccoli with Garlic Sauce and Pork Fried Rice  
General Tso's Chicken with White Rice  
Selection of Buns  
Assorted Asian Inspired Desserts  
Iced Tea, Freshly Brewed Coffee and Tea Selection  
**\$55.00 per person**

#### Seafood Buffet

New England Clam Chowder  
Cole Slaw  
Organic Field Greens with Assorted Dressing  
Steamed Clams with White Wine and Garlic  
Grilled Salmon with Lemon Dill Vinaigrette  
Spicy Boiled Peel and Eat Shrimp  
Old Bay Chicken  
Boiled Red Bliss Potatoes  
Corn on the Cob  
Chef's Seasonal Vegetable  
Selection of Rolls  
Assorted Desserts  
Iced Tea, Freshly Brewed Coffee and Tea Selection  
**\$60.00 per person**

#### Italian Dinner Buffet

Minestrone Soup  
Chop Chop Salad  
Organic Field Greens and Assorted Dressings  
Classic Caesar Salad  
Cheese Tortellini with Vodka Sauce  
Rockfish with Piccata Sauce  
Chicken Parmesan  
Meatballs Marinara  
With Spaghetti  
Garlic Bread and Cheesy Bread Stick  
Cannoli and Tiramisu  
Iced Tea, Freshly Brewed Coffee and Tea Selection  
**\$55.00 per person**

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## Action Stations

(A minimum of twenty-five guests are required and \$100.00 attendant fee)

### Pasta Station

Fusilli, Tortellini, and Penne Pasta  
Tossed with Choice of  
Grilled Chicken, Mushrooms, Tomatoes,  
Peas, or Julienned Squash  
Finished with Marinara, Alfredo or  
Basil Pesto Sauce  
**\$13.00 per person**

### Stir-Fry Station

Pork, Tofu, Chicken,  
Peppers, Onion, Bok Choy,  
Snow Peas, Broccoli, Sprouts,  
Sesame Soy Sauce and Teriyaki Sauce  
**\$15.00 per person**

### Flambé Station

Banana's Foster  
Cherry Jubilee  
Seasonal Fruit Flambé  
with Pound Cake and Vanilla Ice Cream  
**\$15.00 per person**

### Salad Station

Organic Field Greens, Romaine or Spinach  
With Assorted Dressings  
Cherry Tomatoes, Cucumbers, Carrots, Red Onions, Mushrooms, Croutons  
Grilled Chicken, Grilled Flank Steak, Hardboiled Egg, Bacon  
Bleu Cheese, Mozzarella and Parmesan  
**\$12.00 per person**

### Taco Station

Hard and Soft Taco Shells  
Chicken and Ground Beef  
Tomatoes, Iceburg Lettuce, Red Onions and Jalapenos  
Monterey Jack and Cheddar Cheese Blend  
Sour Cream, Guacamole and Pico de Gallo  
**\$12.00 per person**

2012

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## Served Dinner

(If the final count should fall below 10 guests, a \$25.00 service fee will apply.)

The HCC requires the following surcharges for multiple entrée choices:

Choice of two (2) entrées will be an additional \$3.00 per person, choice of three (3) entrées will be an additional \$5.00 per person.

When the entrée is order is taken the evening of the event, there will be an additional \$10.00 per person charge.

### Served Dinners Includes:

A Minimum of Three Courses Required:

Choice of Soup or Salad

Entrée

Rolls with Butter

Dessert

Iced Tea, Freshly Brewed Coffee, and Tea Selection

**Enjoy both Soup and Salad for an additional \$3.00 per person**

### Choice of Soups

New England Clam Chowder

Tuscan Tomato Bisque with Parmesan Crustini

Seafood Bisque

Chicken and Wild Rice Soup

Potato - Leek Soup

Tortilla Soup

Chef's Seasonal Soup

Made with the Freshest Local Ingredients

### Choice of Salads

Classic Caesar Salad with Aged Parmesan  
and Sourdough Croutons

Organic Field Greens, Cucumbers, Carrots, and Onions  
with Champagne Vinaigrette

Spinach Salad with Hard Boiled Egg, Mushrooms, Bacon,  
and Honey Balsamic Vinaigrette

Butter Lettuce, Candied Walnuts, and Bleu Cheese  
with Citrus Vinaigrette

Grilled Pear, Arugula, Pancetta, Goat Cheese Crumbles,  
and Raspberry Vinaigrette

Roasted Beets, Organic Field Greens, Goat Cheese,  
Candied Pecans and Maple Vinaigrette

### Addition of Appetizer \$5.00 per person

Classic Shrimp Cocktail

Coconut Crusted Crab Cake with Grilled Pineapple Salsa

Tomato and Mozzarella with Basil Vinaigrette

Grilled Mushroom Risotto Cake with Red Pepper Coulis

Oysters Rockefeller

Korean Steak Tartare with Sesame Won Ton

Southwest Chicken Flauta with Black Bean Salsa and  
Avocado Puree

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## Choice of Dinner Entrées

### Poultry

#### Lemon Herb Chicken

Basil Vinaigrette,  
Potato Puree and Seasonal Vegetable  
**\$37.00 per person**

#### Chicken Piccata

Lemon Caper Sauce, Herbed Orzo Pasta,  
and Seasonal Vegetable  
**\$37.00 per person**

#### Roasted Half Duck

with Pomegranate Gastrique, Sweet Potato Puree  
and Seasonal Vegetables  
**\$40.00 per person**

#### Creole Spiced Chicken

Bacon Gravy, Dirty Rice  
and Seasonal Vegetable  
**\$37.00 per person**

#### Chicken Cordon Bleu

Lemon Butter Sauce, Rice Pilaf  
and Seasonal Vegetable  
**\$39.00 per person**

#### Rosemary & Garlic Chicken Breast

Chicken Jus, Roasted New Potatoes  
and Seasonal Vegetable  
**\$37.00 per person**

### Beef and Pork

#### Coffee Crusted 8 oz. Tenderloin

*Chocolate Demi Glace*  
White Chocolate Mashed Potatoes  
and Seasonal Vegetable  
**\$52.00 per person**

#### 10 oz Grilled NY Strip Steak

Mushroom-Bleu Cheese Ragout,  
Mashed Potatoes and Seasonal Vegetable  
**\$49.00 per person**

#### Herb Crusted 12 oz Rib Eye

Wild Mushroom Demi Glace,  
Garlic Mashed Potatoes  
and Seasonal Vegetable  
**\$47.00 per person**

#### Grilled Marinated Sirloin

Brandy Glaze,  
Pommes Frites and Seasonal Vegetable  
**\$44.00 per person**

#### Roasted Pork Loin

Whole Grain Mustard Jus, Fingerling Potatoes  
and Seasonal Vegetable  
**\$39.00 per person**

#### Chorizo Stuffed Double Cut Pork Chop

Bourbon Apple Chutney,  
Sweet Potato Purée and Seasonal Vegetable  
**\$43.00 per person**

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# HERSHEY COUNTRY CLUB

## Seafood

### Seasonal Sustainable Fish

with Appropriate Sides

**\$ Market Price**

*(Market price available seven (7) days prior to event)*

### Wasabi Crusted Salmon

Honey-Teriyaki Glaze, Jasmine Rice Pilaf  
and Seasonal Vegetable

**\$38.00 per person**

### Sesame Seared Scallops

Soy Ginger Vinaigrette, Black Rice  
and Seasonal Vegetable

**\$42.00 per person**

### Herb Rubbed Salmon

Citrus Beurre Blanc,  
Roasted Vegetable Couscous  
and Seasonal Vegetable

**\$38.00 per person**

### Maryland Blue Crab Cake

Spicy Remoulade, Roasted New Potatoes  
and Seasonal Vegetable

**\$44.00 per person**

### Grilled White Tuna

Charred Tomato Beurre Blanc, Wild Rice Pilaf  
and Seasonal Vegetable

**\$39.00 per person**

### Wild Alaskan Halibut

**(Available April-October)**

Mustard Seed Vinaigrette, Roasted Potatoes,  
and Seasonal Vegetable

**\$45.00 per person**

## Pasta and Vegetarian

### Grilled Portobello

Tomato Chutney, Garlic Wilted Spinach,  
and Creamy Polenta

**\$33.00 per person**

### Penne Pasta

Spinach, Sweet Peppers, Pine Nuts,  
and Garlic in a Herbed White Wine Sauce

**\$31.00 per person**

### Buckwheat Pasta

Sundried Tomatoes, Mushrooms, and Roasted Pepper Cream  
Broth with Balsamic Glaze and Ricotta Salada

**\$32.00 per person**

### Chef's Seasonal Vegetable Entrée

with Fresh Local Ingredients

**\$31.00 per person**

### Lobster Mac and Cheese

Lobster and Macaroni with a  
Smoked Cheddar Cheese Sauce and  
Brioche Bread Crumbs

**\$41.00 per person**

### Baked Ratatouille

with Tomato Rice and Balsamic Glaze

**\$32.00 per person**

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## Combination Plates

**Grilled Petite Tenderloin Filet of Beef and Maryland Blue Crab Cake**  
Red Wine Reduction,  
Roasted Garlic Mashed Potatoes and Seasonal Vegetable  
**\$58.00 per person**

**Honey Glazed Chicken and BBQ Shrimp**  
Creamy Polenta  
and Seasonal Vegetable  
**\$45.00 per person**

**Grilled Petite 5oz Sirloin and Rockfish**  
Herb Garlic Butter,  
Roasted Potatoes  
and Seasonal Vegetable  
**\$47.00 per person**

**Grilled 5 oz NY Strip and Chicken Breast**  
Bourbon BBQ Sauce,  
Herbed Mashed Potatoes  
and Seasonal Vegetable  
**\$49.00 per person**

**Surf and Turf**  
4 oz Filet and Lobster Tail  
Béarnaise Sauce, Smashed Potatoes  
and Seasonal Vegetable  
**\$65.00 per person**

## Dinner Desserts

(Selection of One)

Chocolate Cake with Berry Compote

Old Fashioned Strawberry Shortcake

*Hershey's*<sup>®</sup> Chocolate Cream Pie with Chocolate Sauce

*REESE'S* Peanut Butter Pie

Apple Tart with Caramel Sauce and Cinnamon Cream

White Chocolate Mousse Parfait

New York Style Cheesecake

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## BEVERAGES

### Cash or On Consumption Bar

Deluxe Brands	\$9.00 per drink
Premium Brands	\$8.00 per drink
Wine	\$7.00 per glass
House Champagne	\$7.00 per glass
Imported/Micro Beer	\$5.00 per glass
Domestic Beer	\$4.00 per glass
Mineral Water	\$3.25 per glass
Assorted Soda	\$3.00 per glass

After dinner drinks priced upon request

### Hourly Beverage Receptions

(Groups are charged per person based on the guaranteed numbers of attendees.)

#### Top Shelf Brands

\$13.00 per person for the first hour  
\$11.00 per person for the second hour  
\$6.00 per person for each additional hour

#### Premium Shelf Brands

\$12.00 per person for the first hour  
\$10.00 per person for the second hour  
\$5.50 per person for each additional hour

#### Beer, Wine, and Soda Bar

\$9.00 per person for the first hour  
\$6.00 per person for the second hour  
\$4.50 per person for each additional hour

#### Punches

Champagne Punch	\$75.00 per gallon
Fuzzy Navel Punch	\$70.00 per gallon
Mimosa Punch	\$75.00 per gallon
Fresh Citrus Fruit Punch	\$25.00 per gallon
Gingered Raspberry Lemonade	\$35.00 per gallon
Kiwi Strawberry Punch	\$40.00 per gallon
Lemonade	\$25.00 per Gallon

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**HOUSE WINE SELECTIONS  
\$7.00 PER GLASS**

Merlot  
Cabernet  
Chardonnay  
White Zinfandel

**Also available upon request:**

Pinot Grigio, Pinot Noir, Sauvignon Blanc and Shiraz \$8.00 per glass

**BEER BY THE KEG**

Domestic Kegs \$225.00 per half keg and \$105.00 per quarter keg  
Imported Kegs Market price per half keg (no ¼ keg available)

**PREMIUM BRANDS \$8.00**

Dewars Scotch  
Jim Beam Bourbon  
Jack Daniels  
Absolut Vodka  
Tanqueray Gin  
Seagram's VO  
Bacardi Silver Rum

**DELUXE BRANDS \$9.00**

Johnnie Walker Black Label  
Grey Goose Vodka  
Maker's Mark  
Bombay Sapphire Gin  
Captain Morgan Rum  
Crown Royal Whiskey  
Bacardi 8

**BEER SELECTIONS**

***Imported/Micro Brew Beer***

Heineken  
Amstel Light  
Labatt's Blue  
Corona Extra  
Sam Adams Boston Lager  
Sam Adams Seasonal Varieties  
Troegs Varieties  
**\$5.00 per bottle**

***Domestic Beer***

Budweiser  
Yuengling Lager  
Budweiser Light  
Rolling Rock  
Miller Lite  
Michelob Ultra  
Coors Light  
**\$4.00 per bottle**

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