

# PLATED DINNER

## Plated Dinners include:

Selection of Soup or Salad, Entrée and Chef's Selection of Accompaniments  
Dessert, Bakery Fresh Rolls with Whipped Butter, Iced Tea  
Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee  
Assortment of *Harney & Sons* Herbal and Specialty Teas

## SOUP OR SALADS (CHOICE OF)

### Soup of the Day

*Created Fresh Daily*

### Pennsylvania Roasted Mushroom Bisque

### Potato Leek

### Five Onion Purée

### Sweet Potato Lobster Cream

### Cauliflower Purée with Blue Cheese

### Roasted Tomato and Saffron

### Mixed Greens Salad

*Crisp Vegetables, Grape Tomatoes, Maple Sherry Vinaigrette*

### Classic Caesar Salad

*Shaved Parmesan Cheese, Rustic Croutons, Creamy Caesar Dressing*

### Baby Gem Salad

*Wedge of Crisp Lettuce, Bacon, Sweet Onion, Tomato, Blue Cheese Dressing*

## SALAD ENHANCEMENTS

### Spinach and Radicchio Salad

*Feta Cheese, Spiced Walnuts, Seedless Grapes, Dried Cranberries*

*Smoked Sweet Onion Cider Dressing*

### Arugula and Frisee Salad

*Roasted Roma Tomatoes and Mushrooms, Sweet Onions, Shaved Asiago Cheese*

*Chopped Egg, Lemon-Caper Vinaigrette*

### Roasted Beet Salad

*Baby Kale, Pickled Onions, Goat Cheese, Crisp Fennel, Petite Sorrel*

*Lemon Poppy Dressing*

## ADDITIONAL APPETIZER ENHANCEMENTS

### Asparagus and Mushroom Mille Feuille

*Crisp Puff Pastry Layered with Asparagus and Roasted Mushrooms*

*Porcini Cream Sauce, Parmesan Cheese*

### Prosciutto-Wrapped Prawns

*Rosemary Marinated, White Bean Puree, Chili Oil*

### Jumbo Lump Crab Cake

*Roasted Pepper Salad, Smoked Tomato Butter Sauce*

### Classic Shrimp Cocktail

*House-made Cocktail Sauce*

### Seafood Cannelloni

*Shrimp, Lobster, Crab, Scallop and Herb Filling, Spinach*

*Brandy Tomato Cream Sauce*

## ENTRÉES

### Grilled Beef Tenderloin

*Cabernet Sauce, Blue Cheese Butter Crust*

### Spice Rubbed Beef Bistro Medallions

*Chimichurri, Fire Roasted Potatoes*

### Braised Beef Short Rib

*Mashed Potatoes, Horseradish Braising Jus*

### Maple Brined Pork Chop

*Sweet Potato Puree, Apple Bacon Jus*

### Citrus-Fennel Crusted Salmon

*Shiitake Ginger Jus, Pickled Carrot Snow Pea Salad*

### Garlic Grilled Chicken Breast

*Potato Caponata, Balsamic Jus*

### Pesto Crusted Chicken Breast

*Risotto Cake, Marsala Sauce*

### Mushroom Stuffed Chicken Breast

*Three Cheese Polenta, Tomato Confit, Brandy Cream Sauce*

### Roasted Stuffed Chicken Breast

*Traditional Bread Stuffing, Mashed Potatoes, Pan Sauce*

### Grilled Portobello Napoleon **V-GF**

*Roasted Vegetables Layered with Wilted Spinach and Fresh*

*Mozzarella, Tomato Basil Coulis*

### Open Face Ravioli **V-GF-VGN\***

*Gluten Free Pasta Sheets, Wild Mushroom-White Bean Ragout, Roasted*

*Plum Tomato, Herb Broth, Shaved Parmesan*

### Portobello Mushroom Ravioli **V**

*Spinach, Oven Roasted Tomato, Garlic*

*Asiago Cream*

## DUET ENTREE SELECTION

### Petite Filet and Lump Crab Cake

*Sherry Dijon Demi Cream*

### Roasted Chicken Breast and Crab Cake

*Sweet Pepper Fennel Cream*

### Petite Filet and Gulf Prawns

*Smoked Tomato and Garlic Confit*

### Petite Filet and Salmon

*Potato Caponata*

### Petite Filet and Parmesan Crusted Chicken Breast

*Roasted Mushrooms and Rosemary Madeira Jus*

### Sirloin Medallion and Garlic Prawns

*Chimichurri Butter Sauce*

### Braised Beef Short Rib and Salmon Medallion

*Braising Jus and Horseradish Gremolata*

\$ 54.95/person

\$ 48.95/person

\$ 47.95/person

\$ 39.95/person

\$ 38.95/person

\$ 32.95/person

\$ 32.95/person

\$ 35.95/person

\$ 35.95/person

\$ 29.95/person

\$ 29.95/person

\$ 32.95/person

\$ 55.95/person

\$ 42.95/person

\$ 59.95/person

\$ 54.95/person

\$ 49.95/person

\$ 48.95/person

\$ 48.95/person

# PLATED DINNER (CONT.)

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Selection of Soup or Salad, Entrée and Chef's Selection of Accompaniments  
Dessert, Bakery Fresh Rolls with Whipped Butter, Iced Tea  
Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee  
Assortment of *Harney & Sons* Herbal and Specialty Teas

## DESSERT LIST

### Reeses® Peanut Butter Cup Pie

*Dark Chocolate and Peanut Butter Mousse Pie  
Reeses® Peanut Butter Cups*

### Mr. German's Chocolate Cake

*Moist Chocolate Cake, Chocolate Icing, Golden Brown Coconut-Pecan Filling  
Milk Chocolate Ganache and Toasted Pecans*

### New York Cheesecake

*Rich and Creamy Cheesecake*

### Opera Cake

*Chocolate Sponge, Coffee Buttercream, Chewy Almond Dacquoise  
Chocolate Ganache*

### Chocolate Toffee Mousse with Kahlua

*Golden Toffee Crunch Layered with Creamy Chocolate-Kahlua Mousse*

### Tiramisu (Individual)

*Whipped Mascarpone Cream on Coffee-Rum Soaked Sponge Cake  
Dusted with Imported Cocoa*

### Meyer Lemon Curd Cake

*Mandarin Orange Syrup Soaked Lemon Cake, with Layers of  
Lemon Mousseline and Meyer Lemon Curd*

### Salted Caramel Vanilla Crunch Cake

*Vanilla Pudding Cake and Rich Caramel Cake Layered with Salted  
Caramel Crunch, Creamy Custard and Caramel Coating Finish*

### Chocolate Hazelnut Mousse Torte

*Apricot Brulée, Candied Hazelnuts, Raspberry Twig*

## HEALTHY CHOICE DESSERTS

### Sinfully No-Sugar-Added Cheesecake

*A Creamy, Vanilla-Flecked Cheesecake On A Dense Chocolate Crust*

### Chocolate Nut Torta **GF**

*Made With Nutella®. Roasted Hazelnut-Almond Flourless Cake  
Layered With Nutella® And Milk Chocolate Icing*

### Flourless Chocolate Torte **GF**

*This Flourless Chocolate Torte Is Made With A Blend Of Four  
Chocolates And Finished With A Ganache Topping*

## DESSERT ENHANCEMENTS

*Buffet presentation and service for 45 minutes for a minimum of 30 guests*

### Bananas Foster Station (Chef Attended)

*Bananas Sautéed in Butter, Rum, Brown Sugar  
Banana Liqueur, with Chocolate Chips Served over Vanilla Ice Cream*

\$ 8/person

### HERSHEY'S Chocolate Sensation

*HERSHEY'S Chocolate Fountain, Strawberries  
Graham Crackers, Marshmallows  
Pretzel Twists, Biscotti, and Dried Fruit:  
Apricots, Apples and Mango*

\$ 15/person

### Petite Dessert and Crème Brulée (Chef Attended)

*Assorted Crème Brulée Spoons  
S'mores Cup, Peanut Butter Tartlet  
Strawberry Shortcake Trifle*

\$ 12/person

### Gourmet Dessert and Coffee Station

*Assortment of Petite Desserts  
Chocolate Decadence, Strawberry Tartlet, Chocolate Espresso Mousse  
Peanut Butter Cup, Miniature Cannoli and Eclairs, Pralines  
Freshly Brewed Cocoa Beanery Coffee and Decaffeinated Coffee, HERSHEY'S Hot Chocolate  
Assortment of Harney & Sons Herbal and Specialty Teas  
HERSHEY'S Chocolate Chips, Whipped Cream, Miniature Marshmallows*

\$ 16/person

\$ 1.50 Additional/person

# DINNER BUFFETS

## **BUFFETS ARE PREPARED FOR A MINIMUM OF 50 GUESTS**

*Guarantees 30 to 49 guests are available for a \$ 6 per person surcharge.  
Discuss options for smaller groups with your Convention Services Manager.*

### **Buffets include:**

*Bakery Fresh Rolls with Whipped Butter, Iced Tea  
Freshly Brewed Cocoa Beanery Coffee and Decaffeinated Coffee  
Assortment of Harney & Sons Herbal and Specialty Teas*

## **GREAT AMERICAN BUFFET**

### **Soup of the Day**

*Created Fresh Daily*

### **Mixed Greens Salad Bar**

*Grape Tomatoes, Shaved Onions, Cucumbers, Carrots  
Parmesan Cheese, Focaccia Croutons  
House-made Dressings: Olive Oil and Red Wine Vinegar*

### **Wild Rice and Root Vegetable Salad**

*Michigan Dried Cherries, Rosemary-Honey Vinaigrette*

### **Marinated Bean Salad**

*Bread and Butter Vinaigrette*

### **Quick Braised Beef Bistro Steak**

*Pan Sauce and Creamy Horseradish*

### **Rosemary Garlic Chicken Breast**

*Smokey Tomato Gravy*

### **Seared Salmon Medallions**

*Wilted Baby Kale, Citrus Butter Sauce*

### **Buttermilk Whipped Potatoes**

### **Seasonal Vegetable Medley**

### **Hershey Lodge Assorted Desserts**

\$ 49.95/person

## **LA DOLCE VITA**

### **Italian Wedding Soup**

*Petite Meatballs, Endive*

### **Classic Caesar Salad**

*Romaine Lettuce, Shaved Parmesan Cheese, Rustic Croutons*

### **Tossed Antipasto Salad**

*Salami, Provolone, Roasted Vegetables, Red Wine Vinaigrette*

### **Grape Tomato and Bocconcini**

*Olive Oil, Basil and Cracked Pepper*

### **Romano Battered Chicken Breast**

*Lemon Caper Butter*

### **Mushroom Braised Beef Rib Eye**

*Marsala Sauce*

### **Shrimp Campanelli**

*Spinach, Garlic, Tomatoes, Basil and Olive Oil*

### **Cheese Ravioli**

*Sambuca Pomodoro*

### **Seasonal Vegetable Medley**

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## **PENNSYLVANIA DUTCH**

### **Seasonal Mixed Greens**

*Roasted Apples, Candied Walnuts, Goat Cheese  
Selection of House-Made Dressings*

### **Creamed Cucumber Dill Salad**

### **Pennsylvania Dutch Potato Salad**

### **Smoked Ham and Green Bean Salad**

*Horseradish Vinaigrette*

### **Garlic and Thyme Roasted Pork Loin**

*Stewed Cabbage and Cider Jus*

### **Smothered Chicken Breast**

*Molasses Onion Gravy*

### **Sour Cream and Chive Mashed Potato**

### **Corn Pudding**

### **Seasonal Vegetable Medley**

### **Hershey Lodge Assorted Desserts**

**\$ 48.95/person**

## **TAILGATER BARBEQUE BUFFET**

### **Spinach and Baby Kale Salad**

*Pretzel Croutons, Shaved Sweet Onions  
Smoked Cheddar Cheese, Honey Mustard Dressing*

### **Creamy Cole Slaw**

### **Roasted New Potato Salad**

*Grilled Leeks, Smoked Garlic Sausage, Malt Vinaigrette*

### **Tomato and Cucumber Salad**

### **St. Louis Style Pork Ribs**

*Cider-Molasses Lacquered*

### **Mesquite Grilled Chicken Breast**

*Corn and Black Bean Salsa*

### **Grilled Bistro Steak Medallions**

*House-made Steak Sauce*

### **Macaroni and Cheese**

*Smokey Stewed Tomatoes*

### **Foil Roasted Baby Bella Mushrooms and Steamed Broccoli**

### **Jalapeño Cheddar Cornbread Muffins**

### **Hershey Lodge Assorted Desserts**

**\$ 55.95/person**

## **CHOCOLATE AVENUE BUFFET**

**\$ 59.95/person**

### **Potato Leek Soup**

### **Artisanal Greens**

*Radicchio, Cocoa Cashews, Rustic Croutons  
Raspberry Vinaigrette*

### **Asparagus Salad**

*Celeriac, Creamy Tarragon Vinaigrette*

### **Pasta and Roasted Vegetable Salad**

*Mushrooms, Tomatoes, Fennel, and Olives  
Crumbled Feta and Lemon Herb Vinaigrette*

### **New York Strip Steak Medallions**

*Chocolate Demi Glaze*

### **Chipotle Glazed Chicken Breast**

*Cherry Jus*

### **Almond Crusted Market Fish**

*Citrus Ginger Butter*

### **White Chocolate Boursin Whipped Potatoes**

### **Multigrain Pilaf**

*Harissa and Dried Apricot*

### **Roasted Carrots and Cauliflower**

### **HERSHEY'S Dessert Assortment**

*Peanut Butter Cup, Peppermint Dark  
Chocolate Trifle, S'mores Cup*

