

# PLATED LUNCHEONS

*(A split count charge applies to multiple selections)*

## Plated Luncheons Include:

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

## STARTERS

### Soup of the Day

*Created Fresh Daily*

### Field Green Salad

*Crisp Carrots, Cucumbers and Tomatoes  
Maple Sherry Vinaigrette*

### Baby Spinach, Endive and Arugula Salad

*Confit Tomatoes, Sliced Mushrooms, Crispy Shallots  
Molasses Mustard Dressing*

### Classic Caesar Salad

*Romaine Lettuce, Shaved Parmesan Cheese, Rustic Croutons  
Creamy Ceasar Dressing*

\$ 1.50 additional

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## MAIN DISHES

### Pan-Seared Pork Medallions

*Savory Green Apple Compote, Sage Jus*

### Beef Sirloin Steak

*Caramelized Onion and Mushroom Ragout, Port Wine Sauce*

### Chicken & Biscuits

*Creamy Chicken Fricassee with Mushrooms, Peas  
Carrots and Pearl Onions over Buttermilk Biscuits*

### Chicken Breast Marsala

*Marsala Braised Mushrooms and Roasted Chicken Jus*

### Herb Crumb Crusted Atlantic Catch

*Horseradish Butter Sauce*

### Wild Salmon, Pastrami Spiced

*Grain Mustard Butter Sauce*

### Pecan Encrusted Chicken Breast

*Bourbon Sauce*

### Pennsylvania Pot Roast

*Root Vegetables, Kennett Square Mushrooms, German Butterball Potatoes*

### Roasted Chicken Breast

*Apricot-Rosemary Sauce*

### Cocoa Chili Dusted Breast of Chicken

*Roasted Corn-Green Chili Relish, Tomatillo-Lime Butter Sauce*

### Beef Tenderloin Medallion

*Smoked Pepper Cream Sauce*

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

*Gluten Free Pasta Sheets, Wild Mushroom-White Bean Ragout  
Roasted Plum Tomato, Herb Broth, Shaved Parmesan*

### Curried Vegetable Tagine V-GF

*Basmati Rice, Harissa Roasted Cauliflower, Onion Date Chutney*

### Portobello Mushroom Ravioli V

*Spinach, Oven Roasted Tomato, Garlic Asiago Cream*

\$ 22.95/person

\$ 26.95/person

\$ 19.95/person

\$ 22.95/person

\$ 26.95/person

\$ 27.95/person

\$ 22.95/person

\$ 23.95/person

\$ 21.95/person

\$ 22.95/person

\$ 29.95/person

\$ 21.95/person

\$ 21.95/person

\$ 21.95/person

## All Entrée Salads 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  
One Entrée Salad and Dessert

### Chicken Cobb Salad

\$ 19.95/person

*Cut Romaine topped with Grilled Chicken, Hard Cooked Egg, Bacon  
Tomato, Black Olives, Crumbled Blue Cheese and Sweet Onion  
Balsamic Vinaigrette*

### Tuna Nicoise Salad

\$ 19.95/person

*Baby Gem Lettuce, Albacore Tuna in Dijon Herb Vinaigrette  
Marinated Potato Salad, French Beans, Tomato, Olive Medley*

### Turkey Club Salad

\$ 19.95/person

*Mixed Greens, Turkey Breast, Bacon, Shredded Cheddar Cheese  
Tomato and Focaccia Croutons, Avocado Ranch Dressing*

### Chicken Caesar Salad

\$ 19.95/person

*Cut Romaine, Shaved Parmesan, Focaccia Croutons  
Slow Roasted Tomato and Grilled Chicken Breast  
Creamy Caesar Dressing*

## Add On Chef's Soup of the Day

\$3/person



**V-Vegetarian   GF-Gluten Free   VGN - Vegan**

## SERVED SANDWICH LUNCHEONS

(A split count charge applies to multiple selections)

\$19.95/person

### All Entrée Sandwiches Include:

One Sandwich, Salad and Dessert

Iced Tea, Freshly Brewed Cocoa Beanery Coffee and Decaffeinated Coffee

Assortment of Harney & Sons Herbal and Specialty Teas

### Your choice of one of the following:

Grain Mustard Potato Salad

Pasta, Sun Dried Tomato and Kale Salad

Sweet Cider Pepper Slaw

Dijon-Caper Potato Salad

### Roast Turkey Breast and Smoked Gouda

Cranberry Mustard, Lettuce and Tomato, Whole Grain Roll

### Turkey and Cheddar

Tarragon Aioli, Lettuce and Tomato, Sourdough Bread

### Turkey and Brie Spread

Fig and Olive Tapenade, Lettuce and Tomato, Focaccia

### Lancaster Ham and Cheddar

Grain Mustard, Lettuce and Tomato, Onion Roll

### Ham and Amish Baby Swiss

Apricot-Mustard Marmalade, Lettuce and Tomato, Deli Rye

### Roast Beef and Muenster

Grilled Onion, Lettuce and Tomato, Horseradish Cream, Kaiser Roll

### Roast Beef and Swiss Cheese

Apple, Bacon and Onion Jam, Lettuce and Tomato, Multigrain Demi Loaf

### Grilled Portobello Mushroom and Aged Provolone

Roasted Peppers, Arugula, Tomato, Basil Aioli, Focaccia

### Grilled Mesquite Chicken Breast

Chipotle Mayonnaise, Lettuce and Tomato, Herb Roll

### Capicola, Salami, Mortadella and Provolone

Olive Relish, Tomato and Shredded Lettuce, Focaccia

### Grilled Veggie Wrap

Lettuce and Tomato, Garlic Hummus Spread

Add On Chef's Soup of the Day

\$3/person



# LUNCH DESSERT SELECTIONS

## Reeses® Peanut Butter Cup Pie

*Dark Chocolate and Peanut Butter Mousse Pie Full of Reese's 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 and Chocolate Ganache*

## Chocolate Toffee Mousse with Kahlua

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

## Individual Tiramisu

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

## Meyer Lemon Curd Cake

*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*

## SPECIALTY DESSERTS

### Cheesecake, No-Sugar Added

*A Creamy, Vanilla-Flecked Cheesecake on a Dense Chocolate Crust*

### Chocolate Nut Torta

*Made with Nutella® Gluten-free 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*

# LUNCHES TO GO

## Bagged Lunch Includes:

One Sandwich or Salad  
Choice of Chips or Trail Mix  
Whole Fruit, Deli Salad. Chef's Choice  
Bottled Water or Soft Drink  
Choice of a *HERSHEY'S* Milk Chocolate Bar, Brownie or Chocolate Chip Cookie

\$19.95/person

## SANDWICH SELECTIONS

### ALL SANDWICHES ARE MADE WITH LETTUCE AND TOMATO

#### Roast Turkey Breast and Smoked Gouda

*Lettuce and Tomato, Whole Grain Roll*

#### Ham and Amish Baby Swiss

*Lettuce and Tomato, Deli Rye*

#### Grilled Chicken Breast and Cheddar

*Lettuce and Tomato, Kaiser Roll*

#### Roast Beef and Muenster

*Lettuce and Tomato, Grilled Onion, Kaiser Roll*

#### Grilled Veggie Wrap

*Lettuce and Tomato, Garlic Hummus Spread*

## SALAD SELECTIONS

### Turkey Club Salad

*Mixed Greens, Turkey Breast, Bacon, Shredded Cheddar Cheese  
Tomato and Focaccia Croutons  
Ranch Dressing*

### Chicken Caesar Salad

*Cut Romaine, Shaved Parmesan, Focaccia Croutons  
Slow Roasted Tomato and Grilled Chicken Breast  
Creamy Caesar Dressing*



# LUNCHEON BUFFETS

MINIMUM GUARANTEE CHARGES APPLY

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

## SOUP & SALAD (MINIMUM 12 GUESTS)

\$ 23.95/person

### Soup of the Day

*Our Daily Creation*

### Three Greens

*Chopped Romaine, California Field Greens and Baby Spinach*

### Seasonal Toppings

*Grape Tomatoes, Red Onions, Cucumbers, Shaved Carrots, Chickpeas*

*Sweet Peppers, Bacon Bits, Pickled Beets, Hard-Boiled Egg*

*Shredded Cheese Blend, Feta Cheese*

*Low Fat Cottage Cheese, Fresh Fruit Compote*

*Sunflower Seeds, Focaccia Croutons, Cocoa Cashews and Crispy Wontons*

*Grilled Chicken, Tuna Salad*

### Choice of Two House-made Dressings

*Chunky Blue Cheese, Raspberry Vinaigrette, Chocolate Balsamic Vinaigrette*

*Toasted Sesame, Olive Oil, Red Wine Vinegar, Ranch*

### Chef's Selection of Assorted Desserts

## CASA DEL SOL (MINIMUM 30 GUESTS)

\$ 29.95/person

### Roasted Tortilla Soup

### Chopped Romaine Salad

*Seasonal Vegetables and House-made Dressings*

### Jicama Salad, with Melon and Radish

*Cilantro Lime Dressing*

### Corn and Mesquite Pepper Salad

## ENTREE SELECTIONS: CHOOSE 3

### Fire Charred Chicken Fajita

### Seasoned Ground Beef

### Roasted Gulf Fish Fillet

### Baked Vegetable Tamale Pie

### Braised Pork Enchiladas

*Served With Warm Flour Tortillas and Crisp Corn Tortilla Shells, Tomato Salsa, Sour Cream*

*Diced Tomatoes, Pickled Jalapenos, Shredded Lettuce, Sliced Black Olives, Chopped Scallion, Guacamole*

*Salsa Verde, Pepper Slaw, Shredded Cheddar and Jack Cheeses*

### Chili Braised Black Beans

### Southwestern Rice

### Achiote Roasted Squash

### *Hershey Lodge* Assorted Desserts

## ALL AMERICAN (MINIMUM 30 GUESTS)

\$ 27.95/person

### Mixed Greens Salad Bar

### Apple Cider Slaw

### Roasted Bliss Potato Salad

### Chesapeake Grilled Whole Chicken

*Lemon Garlic Marinade*

### Grilled Beef Burger Sliders

*Cheddar Cheese*

### Slow Smoked Pulled Pork

### Soft Potato Rolls

### Baked Beans

### Macaroni and Cheese

### Regional Barbecue Sauces

*Mustard, Tomato and Vinegar Styles*

### Accompaniments

*Cheddar and American Cheese, Mayonnaise, Mustard, Ketchup, Pickles, Sweet Onion*

### *Hershey Lodge* Assorted Desserts to include Chocolate Chip Cookies and

### Caramel Apple Grannies

## MANGIA CUCINA BUFFET (MINIMUM 30 GUESTS)

\$ 28.95/person

### Caesar Salad

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

### Potato and Rapini Salad

*Roasted Peppers, Olives, Pancetta, White Balsamic Vinaigrette*

### Marinated Tomato and Mozzarella Salad

*Olive Oil, Fresh Basil, Cracked Pepper*

### Baked Ziti Bolognese

### Meatballs en Brodo

*Parmesan Herb Broth*

### Chicken Breast with Marsala Mushrooms

### Chef's Selection of Pasta

*Marinara Sauce, Alfredo Sauce*

### Tuscan Green Beans

*Toasted Garlic Brown Butter Crumble*

### Warm Italian Bread and Garlic Butter

### *Hershey Lodge* Assorted Desserts

# LUNCHEON BUFFETS (CONT.)

## MINIMUM GUARANTEE CHARGES APPLY

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

### SUPERFOODS LUNCH BUFFET (MINIMUM 30 GUESTS)

\$ 29.95/person

White Bean and Kale Soup

#### Spinach and Mixed Greens Salad Bar

*Assorted Vinegars, Extra Virgin Olive Oil and Pomegranate Vinaigrette*

#### Quinoa Salad

*Dried Cranberries, Butternut Squash, Scallions and Toasted Pumpkin Seeds*

#### Jicama, Snow Pea and Mango Salad

*Zesty Cilantro Vinaigrette*

#### Mushroom Dusted Turkey Paillards

*Preserved Lemon Herb Jus Lie*

#### Pan Seared Market Fish

*Roasted Tomato, Fennel and Arugula*

#### Penne Pasta

*Broiled Peppers, Kalamata Olives, Arugula, Garlic and Olive Oil*

#### Brown Rice Pilaf

#### Seasonal Vegetables

#### Honey Lime Scented Fruit Salad

#### Dark Chocolate Mousse

### FIVE BOROUGHS DELI BUFFET (MINIMUM 30 GUESTS)

\$ 28.95/person

#### Soup of the Day

*Created Fresh Daily*

#### Grain Mustard Potato Salad

#### Pasta Primavera Salad

#### Creamy Cucumber Salad

#### Marinated Cabbage Slaw

#### Turkey Breast, Roast Beef, Capicola, Genoa Salami, Smoked Salmon Salad, Mortadella, Corned Beef

#### Sliced Cheddar, Swiss and Provolone

#### Selection of Bread and Rolls

*Sourdough, Rye, Potato Roll, Focaccia and Multigrain Buns*

#### Pickles, Peppers and Olives

#### Leaf Lettuce, Tomato and Onion

#### Mayonnaise, Yellow and Dijon Mustards, Horseradish

#### Olive Oil, Vinegar and Ranch

#### Local Potato Chips

#### Bread Pudding

#### Rockslide Brownie

### PAN ASIAN BUFFET (MINIMUM 30 GUESTS)

\$ 31.95/person

#### Egg Drop Soup

*Bean Curd, Sweet Peas and Straw Mushroom*

#### Peppery Asian Greens

*Jicama, Bell Pepper, Pickled Shiitake, Daikon Sprouts, Green Onion*

*Guava Vinaigrette*

#### Sesame Noodle Salad

*Wheat Noodles, Mushroom Soy, Tahini*

#### Cucumber Wakame Salad

*Pickled Seaweed and Crisp Cucumber*

### ENTREE SELECTIONS: CHOOSE 3

#### Edamame Pot Stickers

*Shoyu Dipping Sauce*

#### Chicken Curry

*Massaman Style*

#### Miso Salmon

#### Beef Broccoli

#### Char Siu Pork Loin

#### Teriyaki Chicken

#### Sweet and Sour Meatballs

#### Grilled Tofu

*Japanese Eggplant and Pak Choi*

### ACCOMPANIMENTS

#### Jasmine Rice

#### Ginger Carrots

#### Passion Mango Cheesecake

#### Pineapple Coconut Bande

#### Chocolate Mousse

*5 Spice Cream*

### CHEF ATTENDED ENHANCEMENT:

#### Asian Chicken Salad Station

\$ 6 Additional

*Stir Fried Marinated Chicken Breast, Bean Sprouts, Carrot, Snow Peas*

*Mixed Greens, Napa Cabbage and Rice Noodles, Orange Ginger Dressing*