

RECEPTIONS

DISPLAYS

Guests served assumes the display is in addition to a buffet or reception menu

Sliced Seasonal Fruit and Berries (Serves up to 50)	\$250
Antipasti (Serves up to 50) <i>Selection of Cured Meats and Salami, Marcona Almonds Olive Medley, Bocconcini, Tapenade, Tomato Basil Relish Marinated Grilled Vegetables, Focaccia Crostini</i>	\$ 320
Vegetable Crudité (Serves up to 50) <i>Garlic Roasted Pepper Hummus Creamy Ranch</i>	\$245
Domestic and International Cheese (Serves up to 50) <i>Table Grapes and Cured Olives, Sliced Baguette Assorted Crackers, Onion-Fig Marmalade</i>	\$295
Lancaster County Cheese and Smoked Meats Display (Serves up to 50) <i>Whole Grain Honey Mustard, Pretzel Sticks Cracker Assortment</i>	\$ 280
Hot Smoked Salmon (Serves up to 50) <i>Served Chilled with Lemon Cream, Capers, Pickled Onion Relish Bagel Chips</i>	\$ 350
Cocktail Shrimp <i>Spicy Cocktail Sauce</i>	\$ 350 per 100 pieces

COLD HORS D'OEUVRES

HERSHEY LODGE RECOMMENDS 10 TO 12 PIECES PER PERSON PER HOUR

Cold Hors d'oeuvres may be butler passed at an additional \$25 per server per hour.

Seared Rare Tuna <i>Wonton Chip, Wasabi Dressing</i>	\$ 350 per 100 pieces
Cucumber Gazpacho <i>Pickled Shrimp Relish</i>	\$ 270 per 100 pieces
Blackened Crab Terrine <i>Red Pepper Flatbread, Lemon Chive Cream</i>	\$ 290 per 100 pieces
Smoked Salmon Pinwheel <i>Pumpernickel, Fennel Cream</i>	\$ 270 per 100 pieces
Ginger Shrimp <i>Edamame Guacamole, Jicama Chip</i>	\$ 320 per 100 pieces
Asparagus in Tarragon Aioli <i>Steam Kissed, Served in a Shot Glass</i>	\$ 260 per 100 pieces
Goat Cheese Stuffed Peppadew <i>Sweet Pickled Pepper, Blended Chive Goat Cheese</i>	\$ 260 per 100 pieces
Belgian Endive <i>Blue Cheese Cream, Almonds, and Grape</i>	\$ 280 per 100 pieces
Bruschetta <i>Olive Baguette, Tomato Relish, Shaved Asiago</i>	\$ 260 per 100 pieces
Melon in Prosciutto <i>Cantaloupe and Honeydew</i>	\$ 270 per 100 pieces
Country Ham Salad <i>Buttermilk Biscuits, Pickled Mustard Seeds</i>	\$ 260 per 100 pieces
Country Paté <i>Pretzel Cracker, Brandied Cherry Preserve</i>	\$ 270 per 100 pieces

Tataki Beef <i>Rice Cracker, Ginger Pickle, Sesame Sriracha Cream</i>	\$ 320 per 100 pieces
Meat and Potatoes <i>Dried Beef and Horseradish Cream, New Potato Socle</i>	\$ 270 per 100 pieces
Smoked Chicken Caesar <i>Romaine Hearts, Garlic Croutons, Parmesan Shaves</i>	\$ 270 per 100 pieces
Jerk Chicken Salad <i>Red Pepper Flatbread, Pickled Papaya Relish, Plantain Crisp</i>	\$ 270 per 100 pieces



RECEPTIONS (CONT.)

HOT HORS D'OEUVRES

Steamed Pork Pot Stickers <i>Sesame Soy Sauce</i>	\$ 290 per 100 pieces
Edamame Pot Stickers <i>Sesame Soy Sauce</i>	\$ 290 per 100 pieces
Beef or Chicken Wellingtons <i>Delicate Blend of Meat and Mushroom Duxelles Wrapped in Puff Pastry</i>	\$ 290 per 100 pieces
Seared Scallops Wrapped in Bacon	\$ 320 per 100 pieces
Portobello Arancini <i>Stuffed Risotto, Spinach, Mozzarella Provolone, Marinara Dipping Sauce</i>	\$ 280 per 100 pieces
Lobster Arancini <i>Stuffed Saffron Risotto Sherry Cream, Basil Rouille</i>	\$ 280 per 100 pieces
Crab Stuffed Mushrooms <i>Lump Crab Filling</i>	\$ 350 per 100 pieces
Turkey Chili Quesadilla Roll <i>Jack and Cheddar Cheeses Cilantro Cream</i>	\$ 280 per 100 pieces
Vegetable Empanadas <i>Ancho Chili Cream</i>	\$ 280 per 100 pieces
Sesame Chicken <i>Hoisin Barbeque Sauce</i>	\$ 270 per 100 pieces
Buttermilk Fried Shrimp <i>Cracked Pepper Lime Aioli</i>	\$ 350 per 100 pieces
Boneless Chicken Wings <i>Buffalo Blue Cheese Dipping Sauce</i>	\$ 270 per 100 pieces
Coconut Shrimp <i>Sweet Chili Sauce</i>	\$ 320 per 100 pieces
Raspberry Brie <i>in Puff Pastry</i>	\$ 280 per 100 pieces
Curried Samosas <i>Chicken or Vegetarian Cucumber Raita</i>	\$ 280 per 100 pieces
Chicken and Cheese Arepa <i>Cotija Cheese, Scallions and Roasted Red Pepper</i>	\$ 280 per 100 pieces
Mini Crab Cakes <i>Orange Remoulade</i>	\$ 350 per 100 pieces
Stuffed Buffalo Chicken Meatball <i>Blue Cheese and Caramelized Onion Ranch Dipping Sauce</i>	\$ 280 per 100 pieces
Vegetable Spring Roll <i>Crispy Rolled Dumpling Spicy Orange Mustard</i>	\$ 290 per 100 pieces
Peking Duck Spring Roll <i>Marinated Hoisin Duck Ginger Plum Sauce</i>	\$ 290 per 100 pieces

SLIDERS

Italian Meatloaf <i>Marinara and Grated Cheese</i>	\$ 320 per 100 pieces
Pulled Pork <i>Vinegar, Mustard and Smoky Tomato Barbeque Sauces Cider Slaw</i>	\$ 380 per 100 pieces
Turkey Meatball <i>Sweet Onion Cranberry Compote Tarragon Cracked Pepper Mayonnaise</i>	\$ 320 per 100 pieces
Angus Burgers <i>Smothered Onions, Cheddar Lager Sauce</i>	\$ 400 per 100 pieces
Lamb Burgers <i>Tzatziki, Feta Cheese and Roma Tomato</i>	\$ 400 per 100 pieces
Lobster Salad Roll <i>Lobster, Mayonnaise, Celery Tarragon and Chives</i>	\$ 600 per 100 pieces



ENHANCEMENTS

PRICED IN ADDITION TO A BUFFET OR RECEPTION MENU

If only Action Stations are selected, a minimum of four are required.

Please discuss options with your Convention Services Manager.

ACTION STATIONS

FOOD DISPLAY AND SERVICE FOR ONE HOUR.

Caesar Salad Station

\$ 6/person per hour

Chopped Romaine Hearts, Aged Parmesan Cheese, Focaccia Croutons
House-made Caesar and Avocado Ranch Dressings, Corn Relish

Enhancements:

Hot Smoked Salmon

\$ 8/person per hour

Grilled Diced Chicken Breast

\$ 4/person per hour

Beef and Black Bean Enchiladas

\$ 3/person per hour

Garlic Shrimp

\$ 9/person per hour

Mashed Potato Martini Bar

\$ 9/person per hour

Yukon Gold Mashed Potatoes with Green Onions, Sour Cream

Smoked Local Bacon, Cheddar Cheese, Parmesan, Crumbled

Blue Cheese, Pulled Braised Beef, Stewed Mushrooms, Onion Straws

Garlic Ranch Potato Crumbs

French Onion Short Rib Risotto

\$ 8/person per hour

Braised Beef, Caramelized Onion, Gruyère, Au Jus

Pasta Station

\$ 9/person per hour

Cheese Tortellini with Grilled Chicken, Broccoli, Diced Tomatoes

Lemon Herb Brodo. Penne Pasta Aglio E Olio with Marinara and Alfredo

Sauces, Pesto, Flaked Red Pepper, Parmesan

Shrimp, Chicken, or Beef Yaki Udon

\$ 8/person per hour

Stir Fried Japanese Wheat Noodles, Vegetables, Sweet Ginger Soy Sauce

Sesame Shrimp Cakes and Steamed Rice Buns

\$ 8/person per hour

Hoisin Vinaigrette, Green Onion Vegetable Slaw

Workbench Pasta Station

\$ 11/person per hour

House-made Pasta, Cut and Finished at the Station, Tagliolini two ways

Spiced Crab and Rapini with Lemon, Cacio Pepe with

Pecorino Cheese and Chili Flakes

Tostada and Quesadilla Grill

\$ 8/person per hour

Flour Tortillas from the Grill, Mild Jack and Cotija Cheeses, Coco Chili Braised

Chicken, Roasted Vegetables, Black Beans, Tostadas, Cabbage Salad

Tomatillo and Ancho Salsas, Avocado Cream

Grilled Sausage and Pretzel Station (Minimum 25 Guests)

\$6.50/person per hour

Fresh and Smoked Sausage, Soft Pretzel Bites

Crafted Mustards, Pickled Vegetable Slaw

Beef Bistro Steak (Minimum 25 Guests)

\$7.50/person per hour

Five Spice Glazed

Stir Fried Udon Noodles

CARVING STATIONS

Guests served assumes the carving station is in addition to a buffet or reception menu.

Whole Roasted Turkey Breast

\$ 265

Pan Jus, Cranberry Jalapeño Mayonnaise, Potato Rolls

Serves approximately 35 guests

Braised Beef Chuck Roll

\$ 225

Horseradish Cream, Dijon Mustard, Braising Jus

Potato Rolls

Serves approximately 25 guests

Slow Smoked Pitt Ham

\$ 250

Bourbon Brown Sugar Glaze, Crafted Mustard

Spiced Apple Butter Potato Rolls

Serves approximately 50 guests

Baron of Beef

\$ 1150

Au Jus, Horseradish Cream, Dijon Mustard Potato Rolls

Serves approximately 150 guests

Garlic Roasted Tenderloin of Beef

\$ 330

Warm Baguette, Braised Mushroom Ragout

Horseradish Cream, Dijon Mustard

Serves approximately 18 guests

Peppercorn Brined Pork Loin

\$ 175

Pineapple Barbecue, Grilled Scallion Mayonnaise

Serves approximately 25 guests

Lamb Gyro Station

\$ 300

Feta Olive Salad, Harissa Tomato Salsa, Tzatziki, Crisp Chips

Soft Pita Bread

Serves approximately 60 guests

Porchetta

\$ 175

Spice Rolled Pork Shoulder Broccoli Rabe and Roasted Peppers

Garlic Pan Jus, Aged Provolone, Black Olive Aioli

Ciabatta Baguette

Serves approximately 25 guests

Barbecue Station

\$ 350

Carved Beef Brisket and Pulled Pork Shoulder

Smoke Roasted Low and Slow

Three Sauces: Vinegar, Mustard and Smoky Tomato

Soft Rolls, Cider Slaw

Serves approximately 50 guests