

THE HOTEL HERSHEY® DINNER BUFFETS

(A Minimum of 25 Guests is required)

Dinner in the Gardens

Garden Greens

Radicchio, Bibb, Endive, and Arugula, Assorted Dressings

Proscuitto, Aged Balsamic, Tossed Asparagus Salad

Tomato Salad

Couscous Salad with Greek Olives, Artichoke Hearts, Red Peppers and Carpers Lemon-Oregano

Vinaigrette

Potato and Pommery Mustard Salad

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*Assorted Gourmet Breads and Sweet Butter*

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Salmon Saltimbocca

Wilted Greens and Lemon-Caper Remoulade

Herbed Marinated Chicken Breast

Wild Mushrooms, Herb Wild Rice and Pickled Tomato Relish

Beef Medallions

Pearl Cous Cous Garden Vegetables, and Sour Cherry Jus

Fresh Seasonal Vegetables

Oven Roasted Potato

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### *Selection Of Cakes, Pies And French Pastries*

*Key Lime Pie, Chocolate Candy Cheesecake, Chocolate Cream Pie,*

*REESE'S® Peanut Butter Pie, Fresh Fruit Tarts, Berry Panna Cotta,*

*Vanilla Crème Brulee, Tiramisu, Flourless Chocolate Cake.*

*Freshly Brewed Coffee, Decaffeinated Coffee*

*and THE HOTEL HERSHEY Fine Tea Selection*

*\$52.00 per person*

*Prices do not include 19% gratuity or 6% PA Sales Tax*

*A \$50.00 service charge will apply when the guarantee is less than the minimum number of guests required.*

## ***Southern Exposure***

*(A Minimum of 35 Guests is required)*

*Garden Greens, Carrots, Tomatoes, Cucumbers, Croutons, Red Onions,  
Balsamic, Ranch, and Peppercorn Dressings  
Roasted Asparagus Shrimp and Tomato Relish*

*Southwestern Potato Salad  
Green Tomato Salad with Okra  
Old Fashioned Creamy Cole Slaw*

*Pasta, Roasted Peppers, Olives, Tomatoes and  
Prosciutto in Caper Herb Vinaigrette*

*Wild Mushroom and Cracked Wheat Salad with Parsley Coulis*

*Assorted Breads and Rolls*

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*Buttermilk Fried Chicken Breast
Baked Herb Crusted Tilapia, Rice Pilaf, Yellow Tomato Coulis
Baked Honey Glazed Virginia Ham Chipolte Corn Sauce
Corn Bread Stuffing
Fresh Seasonal Vegetables
Baked Potatoes, Butter, Sour cream and Chives*

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*Bourbon Pecan Pie  
Strawberry Shortcakes  
Chocolate Bread Pudding  
Key Lime Pie  
Fresh Fruit Tarts  
Berry Crème Brulee*

*Freshly Brewed Coffee, Decaffeinated Coffee  
and THE HOTEL HERSHEY Tea Selection  
\$58.00 per person*

*Picnic Decorations and Uniforms Available, additional fee \$5.00 per person*

*Prices do not include 19% gratuity or 6% PA Sales Tax  
A \$50.00 service charge will apply when the guarantee is less than the minimum number of guests required.*

*August 2004*

## ***Caribbean Congo***

*(A Minimum of 50 Guests is required)*

*Garden Greens, Carrots, Tomatoes, Cucumbers, Croutons, Red Onions,  
Balsamic, Ranch, and Peppercorn Dressings*

*Grilled Tuna with Charred Red Pepper Vinaigrette  
Conch Salad*

*Black Beans, Rice Salad with Plantains and Mango Vinaigrette*

*Avocado and Papaya Salad with Cilantro Dressing*

*Tomato Carpaccio with Mango and Ginger Dressing*

*Chili Cous Cous with Shrimp and Pineapple*

*Grilled Asparagus with Creole Dressing*

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Assorted Breads and Rolls

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*Coconut Crusted Chicken and Mango Rice*

*Lemongrass and Lime Marinated Mahi Mahi, Green Curry Sauce*

*Flank Steak, Mashed Potatoes, Green Tomato Cilantro Sauce*

*Penne Pasta, Chicken, Peppers, Red Onions, Yellow Pepper Cream Sauce*

*Red Beans and Rice*

*Hushpuppies*

*Fried Sweet Potatoes*

*Fresh Seasonal Vegetables*

*Passion Fruit Chocolate Cake*

*Pineapple Upside Down cake*

*Coconut Rum Semolina Cake*

*Banana Chocolate Cream Pie*

*Exotic Fruit Cheesecake*

*Junkanoo Bars*

*Freshly Brewed Coffee, Decaffeinated Coffee*

*and THE HOTEL HERSHEY Tea Selection*

*\$66.00 per person*

*Caribbean Decorations and Uniforms Available, additional fee \$5.00 per person*

*Prices do not include 19% gratuity or 6% PA Sales Tax*

*A \$50.00 service charge will apply when the guarantee is less than the minimum number of guests required.*

***Luau in Hershey***

*(A Minimum of 50 Guests is required)*

*Tuna Poke*

*Avocado Rougail*

*Seafood Coco in Pineapple*

*Pickled Pumpkin and Papaya Salad*

*Macaroni Salad, Toasted Cumin*

*Carrot and Dikon Salad*

*Mixed Garden Green Salad, Carrots, Cucumbers, Tomatoes, Croutons  
Peppercorn and Balsamic Dressings*

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Assorted Bread and Rolls

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*Curried Duck with Steamed Rice*

*Lomi Lomi Salmon*

*Sambal Fish in Banana Leaf*

*Mochiko Chicken and Sweet Potatoes*

*Teriyaki Beef*

*Chicken Long Rice*

*Roasted Pork Loin with Soy and Honey*

*Fresh Seasonal Vegetables*

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Coconut Banana Pudding

Caramel Macadamia Nut Tart

Guava Mousse

Pineapple Upside Down Cake

Exotic Fruit Tarts

Passion Fruit Chocolate Cake

*Freshly Brewed Coffee, Decaffeinated Coffee
and THE HOTEL HERSHEY Fine Tea Selection*

\$68.00 per person

Hawaiian Decorations and Uniforms Available, additional fee \$5.00 per person

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August 2004

Clambake

(A Minimum of 50 Guests is required)

*Garden Greens, Carrots, Tomatoes, Cucumbers, Croutons, Red Onions,
Balsamic, Ranch, and Peppercorn Dressings*

*Caesar Salad, Parmesan Cheese, Foccacia Croutons,
Creamy Caesar Dressing
Assorted Grilled Vegetable Platter
Potato Salad
Marinated Tomato Salad
Shrimp Salad with Artichoke Remoulade
Watermelon Mint Salad*

*Farfalle Pasta, Arugula, Oven Dried Tomatoes,
Roasted Vegetables and Herb Vinaigrette*

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*Assorted Breads and Rolls*

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*Beef and Tri Pepper Skewers
Roasted Clams and Salt
Grilled Large Tail Shrimp with Garlic and Herbs
Fire Roasted Marinated Chicken, Grilled Zucchini and Squash
Corn on the Cob, Red Pepper Butter
Red Beans and Rice
Boiled Potatoes, Butter, Scallions, Bacon and Cheddar Cheese*

*Strawberry Shortcake
Boston Cream Pie
New York Style Cheese Cake
Assorted Cookies
Brownie's And Blondie's
Fresh Fruit Tart
S'Mores*

*Freshly Brewed Coffee, Decaffeinated Coffee
and THE HOTEL HERSHEY Tea Selection*

\$79.00 per person

New England Decorations and Uniforms Available, additional fee \$5.00 per person

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Plated Dinner Menu Selections

(Minimum Three Courses and Minimum Twenty Guests are required)

(Additional Service Charge for Groups Under 20)

Appetizers - Cold

Cloudberry and Beetroot Cured Salmon Dried Fruit and Endive Cole Slaw

\$12.00 per person

*Roasted Corn, Avocado and Tomato with Micro Greens, Balsamic Reduction
and Baked Goat Cheese Crouton*

\$7.00 per person

Duck Breast, Marinated Cucumbers, Daikon Slaw, Red Lettuces, Pomegranate Dressing

\$12.00 per person

Grilled Marinated Prawn and Roasted Red Pepper Cocktail, Gazpacho Vegetables

\$14.00 per person

Tuna Tartar, Sweet and Sour Oranges, Jalapeno and Mint

\$14.00 per person

Cold Foie Gras Terrine, Pineapple Purée, Peppered Lettuce and Brioche

\$14.00 per person

Chilled Poached Salmon, Artichoke, Caviar Potato Salad

\$12.00 per person

Appetizers - Hot

Goat Cheese and Olive Cappelletti, Red Pepper Coulis and Basil Oil

\$10.00 per person

Eggplant, Tomato and Ricotta Tart, Baby Arugula and Balsamic Reduction

\$10.00 per person

Cocoa Seared Scallops, Sweet and Sour Endive

\$14.00 per person

Lump Crab Cake, Tian of Zucchini, Tomato Lemon Vinaigrette

\$14.00 per person

Potato Wrapped Paillard of Salmon, Endive, Applewood Bacon, and Red Onion Fondue

\$12.00 per person

Grilled Rabbit Loin, Creamy Grits, Butternut Squash, Pinot Noir Glaze

\$12.00 per person

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Soups

Herb Scented Chicken Soup, Short Cut Noodles and Sweet Corn
\$6.00 per person

Tomato Bisque with Basil Crème
\$5.00 per person

Cream of Potato, Truffle Oil and Chervil
\$6.00 per person

Corn Soup, Fresh Shucked Oysters
\$8.00 per person

Lobster Bisque, Scallops and Crème Fraiche
\$8.00 per person

Carrot Soup with Sesame and Ginger
\$5.00 per person

Sweet Pea Soup with Pea Shoots
\$5.00 per person

Cream of White Bean, Bacon and Corn Bread Croutons
\$6.00 per person

Salads

Classic Caesar Salad, Tossed Romaine, Freshly Baked Foccacia Croutons, Shaved Parmesan
\$6.00 per person

Boston Bibb, Radicchio, Dried Cherries, Walnuts, Goat Cheese Crouton, Orange Vinaigrette
\$6.00 per person

Field Green Salad, Marinated Tomatoes, Crumbled Goat's Cheese, Roasted Garlic Dressing
\$6.00 per person

Baby Spinach, Pancetta, Shiitake Mushrooms, Tarragon, Chopped Egg, Sherry Vinaigrette
\$6.00 per person

Endive, Frisee, Apple, Blue Cheese, Mustard Vinaigrette
\$6.00 per person

Asparagus, Frisee Lettuce, Parmesan Flakes, White Truffle Essence
\$7.00 per person

Lobster Salad, Mango, Vine Ripe Tomato, Asparagus, Arugula, Lemon Dressing
\$9.00 per person

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Dinner Entrees

Poultry

*Cumin Dusted Duck Breast, Honey Baked Fig, Apple-Curry Sauce
\$28.00 per person*

*Thyme Marinated Free Range Chicken Breast Corn Coulis
\$26.00 per person*

*Open Face Grilled Baby Poussin, Mushroom Ragout Ver Jus Sauce
\$28.00 per person*

*Grilled Chicken Breast, Tomato and Shrimp Relish, Coriander Puree
\$26.00 per person*

*Roasted Guinea Fowl, Five-Onion Chutney, Garlic Jus
\$28.00 per person*

Meat

*Grilled Filet of Beef, Mushroom Daubè, Sweet and Sour Cherry Sauce
\$36.00 per person*

*Roasted Pork Loin, Merlot and Sour Onion Jam
\$32.00 per person*

*Roast Rack of Lamb, Honey Caramelized Fennel and Squash
\$36.00 per person*

*Medallion of Venison, Roasted Shallot, Salmi Jus
\$38.00 per person*

*Roasted Veal Chop, Preserved Lemon, Tomato Vinaigrette
\$38.00 per person*

*Grilled Filet of Beef, Truffle Sauce
\$36.00 per person*

*Sliced Garlic Infused Lamb, Ginger and Saffron
\$36.00 per person*

*Thyme Grilled Sirloin, Roquefort Cream
\$36.00 per person*

***All Entrees are appropriately accompanied with a blend of vegetables and starches that accent the flavors and textures of each dish.*

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Seafood

Farmed Sea Bass, Salmon Pastrami, Balsamic Drizzle
\$30.00 per person

Grilled Fresh Water Prawns, Smoked Bacon Potato Puree, Garden Parsley Sauce
\$32.00 per person

Sweet Basil Crusted Grouper, Black Olive Jus
\$30.00 per person

Baked Artic Char, Tomato Jam, Citrus Butter
\$30.00 per person

Baked Halibut, Crab Crust, Lobster Sauce
\$30.00 per person

Grilled Swordfish with Lemon and Pickled Tomato
\$30.00 per person

Grilled Mahi-Mahi, Seafood Sauce, Mussels and Clams
\$30.00 per person

Grilled Salmon, Chanterelle and Curry Jus
\$28.00 per person

Slow Roasted Half Maine Lobster, Champagne Chive Cream
\$38.00 per person

Pasta and Vegetables

Eggplant and Tomato, and Goat Cheese Napoleon, Mushroom Emulsion
\$24.00 per person

Eggplant Ravioli, Portobella Mushroom, White and Green Asparagus, Tomato Vinaigrette
\$24.00 per person

*Crispy Tofu, Julienned Stir-Fried Vegetable, Crispy Rice Crouton,
Pomegranate Sesame Seed Reduction*
\$24.00 per person

*Baked Portobello Mushroom, White Asparagus, Sautéed Spinach,
Shiitake Mushrooms, Balsamic Reduction*
\$24.00 per person

*Open Face Vegetable Lasagna, Tomato Fondue, Caramelized Cipollini Onions,
Sautéed Spinach and Radicchio*
\$24.00 per person

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Combinations

*Grilled Petite Filet and Crab Cake, Port Wine Sauce
\$39.00 per person*

*Grilled Chicken and Salmon Medallion, Spicy Tomato Sauce
\$34.00 per person*

*Grilled Filet of Beef and Oven Roasted Lobster, Shellfish Jus
\$49.00 per person*

*Braised Short Rib and Thyme Marinated Lamb Chop, Barolo Sauce
\$38.00 per person*

*Ginger Infused Duck Breast and Sea Bass, Soy Truffle Emulsion
\$38.00 per person*

*Grilled Filet of Beef and Prawns, Lobster Jus
\$46.00 per person*

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Plated Desserts

*White Chocolate Cheesecake
Fresh Berries, Pistachio Sauce
\$8.00 per person*

*KIT KAT® Hazelnut Golden Bar
Caramel Sauce, Toasted Hazelnuts
\$8.00 per person*

*Hershey Chocolate Banana Cake
Rum Raisin Essence
\$7.00 per person*

*Hershey Exotic Chocolate Cake
Mango Passion Fruit “Chutney”
\$8.00 per person*

*Chocolate Pecan Pie
Bourbon Vanilla Cream, Caramel Sauce
\$7.00 per person*

*Pear Almandine Chocolate Tart
Bitter Almond Whipped Cream, Chocolate Sauce
\$8.00 per person*

*Hershey Trilogy
Mini Chocolate Cream Pie
KIT KAT Hazelnut Golden Bar
White Chocolate Berry Crème Brulee
\$10.00 per person*

*Classic Hershey Chocolate Cream Pie
Chocolate Sauce
\$8.00 per person*

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August 2004