



## *Served Dinners*

*All Dinner Menus Include Three Courses:*

*Selection of Soup or Salad, Entrée, Dessert  
Chef's Selection of Seasonal Accompaniments  
Bakery Fresh Rolls*

*Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas*

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*An Appetizer Course is Available to Enhance Your Dining Experience . . .*  
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## *Appetizers*

### *HERSHEY®'S Cocoa Chili Crusted Petit Lamb Chops*

*Kiln Dried Cherry Sauce  
Micro Greens*

*\$13.75 Per Person*

### *Jumbo Shrimp Cocktail*

*Cocktail Sauce, Lemon  
Micro Greens*

*\$11.75 Per Person*

### *HERSHEY®'S Cocoa Seared Diver Scallop*

*Braised Fennel  
Vanilla Scented Beurre Blanc*

*\$13.75 Per Person*

### *Wild Mushroom Ravioli*

*Spinach  
Goat Cheese Alfredo Sauce*

*\$11.75 Per Person*

### *Pan Seared Jumbo Lump Crab Cake*

*Mirliton Slaw  
Smoked Tomato Sauce*

*\$13.75 Per Person*



## ***Served Dinners***

### ***~ Soups ~***

***Lobster Bisque***  
*Chive Sour Cream*

***Five-Onion Bisque***

***Puree of Wild Mushroom Bisque***

***Corn, Crab Chowder***

***Roasted Chicken Tortilla***

### ***~ Salads ~***

***Caesar Salad***  
*Roasted Red Peppers, Black Olives, Parmesan Cheese*  
*Herb Croutons, Creamy Caesar Dressing*

***Spinach, Radicchio Leaves***  
*Goat Cheese, Pecans, Mandarin Oranges*  
*Raspberry Vinaigrette*

***Fresh Mixed Greens***  
*Tomatoes, Cucumbers, Shredded Carrots*  
*French, Ranch Dressing*

***Field Greens, Cocoa Toasted Cashews, Blue Cheese, Raspberries***  
*Chocolate Balsamic Vinaigrette*



**HERSHEY**  
*Lodge*   
**Served Dinners**

***Duet Plates***

***Seared Medallion of Beef, Jumbo Lump Crab Cake***  
*Port Wine Essence*  
***\$50.00 Per Person***

***Seared Medallion of Beef, Scallop***  
*Bercy Sauce*  
***\$46.00 Per Person***

***Tournedos of Beef, Grilled Chicken***  
*Cognac Morel Sauce*  
***\$50.00 Per Person***

***Seared Medallion of Beef, Herb Basted Jumbo Shrimp***  
*Coconut Leek Sauce*  
***\$44.00 Per Person***

***Roasted Sliced Tenderloin of Beef, Oven Roasted Lobster Tail***  
*Market Price*

***Desserts***

***HERSHEY®' S Hugs and Kisses Cake***

***HERSHEY®' S White Chocolate Cheesecake***

***HERSHEY®' S Dutch Chocolate Cheesecake***

***Vanilla Bourbon***

*Tahitian Vanilla Bean Mousse, Layered Sponge, Vanilla Syrup*  
*Lined with Almond Sponge*

***The Pyramid***

*Rich Chocolate Mousse, Raspberry Coulis*  
*Pure Chocolate Coverture*

***The Dome***

*Chocolate Sabayon, Chocolate Dacquoise*  
*Raspberry Coulis, Shortbread Base*

***Apple Tart***

*HERSHEY®'S Caramel Sauce*



## **Dinner Buffets**

*(Minimum 100 Guests)*

**Dinner Buffets Include:**

**Bakery Fresh Rolls, Butter**

**Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas**

### **La Dolce Vita**

*(The Sweet Life)*

**Italian Blend Greens**

*French, Ranch Dressing*

**Tomato, Mozzarella Salad**

**Marinated Pasta Salad**

**Grilled Vegetable Platter**

**Pesto Crusted Chicken Breast**

**Roasted Loin of Beef**

*Marsala Mushroom Ragout*

**Medallions of Bass**

*Mozzarella Herb Crust*

**Rock Shrimp Rigatoni**

*Garlic, Tomatoes, Capers*

**Cheese Ravioli Au Gratin**

*Plum Tomato, Fresh Basil Sauce*

**Gorgonzola Polenta**

**Broccoli Rabe, Pine Nuts**

**Rosemary Focaccia**

**Olive Baguette**

**Italian Cannolis**

**Amaretto Cheesecake**

**Tiramisu**

**\$44.00 Per Person**

### **Great American**

**Manhattan Clam Chowder**

**California Greens**

*French, Ranch Dressing*

**Three Bean Salad**

**Pasta Salad**

**Marinated Vegetable Salad**

**Oven Roasted Top Round of Beef**

*Au Jus, Horseradish*

**Chef Attendant Included**

**Mesquite-Grilled Breast of Chicken**

**Seared Atlantic Salmon**

*Lemon Caper Sauce*

**Au Gratin Potatoes**

**Seasonal Vegetables**

**HERSHEY'S® Chocolate Cake**

**Carrot Cake**

**Apple Pie**

**Vanilla Scented Fruit Salad**

**\$41.50 Per Person**

*\* Dinner Buffets Prepared Below the Minimum Number of Guests Surcharged Additional \$8.00 Per Person*

*All Prices Subject to 6% Pennsylvania State Sales Tax and 19% Service Charge*



## ***Dinner Buffets***

### ***Pennsylvania Dutch***

*(Minimum 100 People)*

***Chicken Rival Soup***

***Field Greens***

***Roasted Apples, Toasted Walnuts, Goat Cheese***

*Apple Cider Vinaigrette*

***Lancaster County Chow Chow***

***Freshly Sliced Seasonal Fruits***

***Amish Macaroni Salad***

***Mustard Potato Salad***

***Savory Herbed Chicken Breast***

*Caramelized Onion Compote*

***Sautéed Local Trout***

*Almond, Grapes, Fresh Herbs*

***Roasted Pork Loin***

*Honey Ginger Sauce*

***Buttered Egg Noodles***

***Creamed Turnips***

***Seasonal Vegetables, Herb Butter***

***Buttermilk Biscuits, Apple Butter***

***Apple Pie***

***Reese's® Peanut Butter Pie***

***Shoo-fly Pie***

***Fruit Cobbler***

***\$40.50 Per Person***

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## *Dinner Buffets*

### ***Chocolate Avenue Grill***

*(Minimum 75 People)*

***Corn, Crab Chowder***

***Caesar Salad***

*Romaine Leaves, Roasted Red Peppers,  
Black Olives, Parmesan Cheese  
Herb Croutons, Caesar Dressing*

***Cheese Tortellini Salad***

*Sun Dried Tomatoes*

***Tomato, Feta Salad***

***Grilled New York Strip Steak***

*Herb Butter*

***Grilled Marinated Chicken Breast***

***Chardonnay***

*Melon Salsa*

***Roasted Snapper***

*Braised Greens, Pernod Butter Sauce*

***Roasted New Potatoes***

***Grilled Seasonal Vegetables***

***HERSHEY®'S Chocolate Cake***

***Reese®'s Peanut Butter Pie***

***HERSHEY®'S Chocolate Mousse***

*Served in Chocolate Cup*

***Cherry Pie***

***\$54.50 Per Person***

### ***Tailgater Barbecue***

*(Minimum 100 People)*

***Fresh Garden Greens***

*Colorful Toppings*

*French, Ranch Dressing*

***Cole Slaw***

***Tomato Cucumber Salad***

***Marinated Mushrooms***

***Barbecued Baby Back Ribs***

***Mesquite Grilled Chicken Breast***

***Grilled Hamburgers***

***Hot Dogs***

***Veggie Burgers***

***Boston Baked Beans***

***Macaroni and Cheese***

***Rosemary Roasted Potatoes***

***Corn on the Cob***

***Corn Muffins***

***Sliced Watermelon***

***Gourmet Cookies, Brownies***

***\$47.00 Per Person***

***Attendant Recommended***

***\$100.00 Per Hour***

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