



Served Dinners

All Dinner Menus Include Three Courses:

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

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



Served Dinners

Beef Entrées

**Broiled New York
Strip Steak**
Pinot Noir Sauce
\$45.00 Per Person

Seared Tenderloin of Beef
Red Wine Sauce
\$48.00 Per Person

Seared Rib Eye Steak
Ancho Chili Chocolate
Demi Glace
\$36.00 Per Person

Seafood Entrées

Jumbo Lump Crab Cakes
Sweet-Savory
Maryland Style
\$41.50 Per Person

**Porcini Mushroom
Crusted Salmon**
Lemon Thyme Beurre Blanc
\$34.00 Per Person

Fennel Spiced Halibut
Saffron Vanilla Sauce
\$31.00 Per Person

Chicken Entrées

Breast of Chicken Oscar
Breast of Chicken
Lump Crabmeat, Asparagus
Hollandaise Sauce
\$34.00 Per Person

Merlot Breast of Chicken
Vidalia Onion Compote
Merlot Basil Sauce
\$29.50 Per Person

**HERSHEY®'s Cocoa Chili
Crusted Breast of Chicken**
Citrus Avocado Salsa
\$28.50 Per Person

Chicken Tuscany
Breast of Chicken
Sun Dried Tomatoes, Smoked Mozzarella
Marsala Sauce
\$30.50 Per Person

Veal and Pork Entrées

Grilled Veal Chop
Cognac Morel Mushroom Sauce
\$44.00 Per Person

Roasted Loin of Bone-in Pork
Apple Brandy Sauce
\$30.50 Per Person

** Meals with More Than One Entrée Subject to Surcharges of \$2.00 per Person for 2 Choices and \$4.00 per Person for 3 Choices.*



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*



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

Almonds, 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

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



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 Breast of Chicken

Grilled Hamburgers

Hot Dogs

Veggie Burgers

Boston Baked Beans

Macaroni and Cheese

Rosemary Roasted Potatoes

Corn on the Cob

Corn Muffins

Sliced Watermelon

Freshly Baked Cookies

Chocolate Fudge Brownies

\$47.00 Per Person

Attendant Recommended

\$100.00 Per Hour

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