



Reception

***Hershey® Lodge Recommends 8 to 10 Pieces Per Person Per Hour
Hors d' oeuvres May be Butler Passed at an Additional \$25.00 Per Server Per Hour***

Hot Hors d'oeuvres



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Spanikopita

Phyllo Triangles
Spinach, Feta Cheese
\$235.00 Per 100 Pieces

Pork Pot Stickers

Lemon Soy Sauce
\$265.00 Per 100 Pieces

Seared Scallops Wrapped in Bacon

Plum Dipping Sauce
\$340.00 Per 100 Pieces

Crab Stuffed Mushrooms

Lump Crab Filling
\$395.00 Per 100 Pieces

Vegetable Spring Roll

Spicy Mustard Dip
\$235.00 Per 100 Pieces

Tempura Shrimp

Lightly Fried, Cocktail Sauce
\$370.00 Per 100 Pieces

Parmesan Artichoke Hearts

Gorgonzola Cheese
\$265.00 Per 100 Pieces

Mini Maryland Style Crab Cake

Italian Tartar Sauce
\$415.00 Per 100 Pieces

Petite Lamb Chops

Apple Chutney
\$415.00 Per 100 Pieces

Mini Chicken Wellingtons

Delicate Blend of Chicken and
Mushroom Duxelle Wrapped in Puff Pastry
\$265.00 Per 100 Pieces

Thai Peanut Chicken Satay

Marinated in Blend of Peanuts, Thai Spices
\$235.00 Per 100 Pieces

Italian Sausage Calzone

Hot Italian Sausage, Mozzarella, Pizza Sauce,
Red Peppers, Green Peppers, Onions,
Breadcrumbs
\$265.00 Per 100 Pieces

Kalamata Olive, Artichoke Tart

Tart Shell with a Mixture of Olives,
Artichokes, Goat Cheese
\$265.00 Per 100 Pieces

Beef Empanada

Shredded Beef, Cheddar Cheese,
Jalapeños, Spices
\$265.00 Per 100 Pieces

Chicken Fajita

Marinated Chicken
Peppers, Onions, Monterey Jack Cheese
Flour Tortilla
\$265.00 Per 100 Pieces

Toasted Sesame Chicken Tenders

Hoisin Barbecue Sauce
\$265.00 Per 100 Pieces



Cold Hors d'oeuvres

Cauliflower Mousse

Rye Bread

\$205.00 Per 100 Pieces

Santa Fe Chicken

Tortilla Chip

\$235.00 Per 100 Pieces

Smoked Salmon, Cream Cheese

Pumpernickel

\$265.00 Per 100 Pieces

Cajun Tenderloin

Creole Aioli

\$265.00 Per 100 Pieces

Belgian Endive

Stuffed with Crab Mousse

\$265.00 Per 100 Pieces

Seared Rare Tuna

Wonton Chip, Wasabi Dressing

\$265.00 Per 100 Pieces

Herbed Goat Cheese, Sliced Fig

Garlic Pita Chip

\$205.00 Per 100 Pieces

Antipasto Roll

Pesto Parmesan Crouton

\$235.00 Per 100 Pieces

Fresh Melon, Wrapped in Prosciutto

\$235.00 Per 100 Pieces

Hors d'oeuvres Displays

Fresh Cut Vegetable Crudités

Creamy Ranch, Onion Dip

\$210.00 Per Display

Sliced Fresh Harvest Seasonal Fruit

Honey Lemon Yogurt Sauce

\$235.00 Per Display

Imported, Domestic Cheese

Sliced Bread, Crackers, Mustard Dip

\$265.00 Per Display

Lancaster County Cheese,

Smoked Meats

Rustic Bread, Crackers, Pretzel Sticks

\$265.00 Per Display

Tuscan Antipasti

Selection of Cured Meats, Aged Provolone,

Marinated Grilled Vegetables,

Sun Dried Tomato Focaccia Bread

\$310.00 Per Display

Smoked Seafood

Smoked Salmon, Scallops, Trout,

Lemon Wedges, Cocktail Sauce,

Lemon Aioli, Cocktail Bread

\$365.00 Per Display

Action Stations

*** Attendant Required Per Station at \$100.00 Per Hour**

HERSHEY[®]

Lodge 

*** Shrimp Scampi Station**

Garlic, White Wine, Lemon,
Tomatoes, Spinach
\$13.50 Per Person

*** Pasta Station**

Cheese Tortellini, Penne, Mushroom-Filled Pastas
Pesto, Alfredo, or Tomato Sauce
Grilled Chicken, Tomatoes,
Fresh Herbs, Parmesan Cheese
\$11.00 Per Person

HERSHEY[®]'S Chocolate

Sensation Station Chocolate Fountain

Angel Food Cake, Pound Cake, Fresh Fruits,
Marshmallows, Pretzel Sticks
\$10.50 Per Person

Gourmet Dessert and Coffee Station

Assortment of Classic Finger Desserts, Tiramisu,
Rum Cake, Chocolate Decadence,
Mini Italian Pastry, Truffles and Petit Fours
Coffee, International Specialty Teas, Shaved Chocolate,
Orange Rind, Chocolate Covered Espresso Beans,
Cinnamon Sugar, Whipped Cream, Toasted Almond and
Chocolate Peppermint Sticks
\$18.00 Per Person

*** Cosmopolitan Bar**

Yukon Gold Mashed Potatoes
Served "Martini Style"

Condiments to Include:

Smoked Bacon, Snipped Chives, Balsamic Onion
Marmalade, Roasted Garlic Purée, Sour Cream,
Grated Parmesan Cheese, Cheddar Cheese,
Crumbled Feta Cheese
\$10.95 Per Person

*** Stir Fry Station**

Chicken, Shrimp Stir-Fry
Crisp Vegetables, Garlic, Ginger, Stir-Fry Sauce
Steamed White Rice
\$14.95 Per Person

Caesar Salad Station

Romaine Leaves, Roasted Red Peppers,
Black Olives, Parmesan Cheese
Herb Croutons, Caesar Dressing
\$6.25 Per Person

Seafood Bar

Cocktail Sauce, Lemon Wedges, Tabasco Sauce

Blue Point Oysters	\$3.50 Per Piece
Little Neck Clams	\$3.50 Per Piece
Snow Crab Claws	\$4.25 Per Piece
Gulf Shrimp	\$4.25 Per Piece



Carving Stations

Carving Attendant Fee at \$100.00 per Hour Per Chef

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All Carving Stations Served with Silver Dollar Rolls

Honey Glazed Ham

Dijon Mayonnaise

Serves 30

\$175.00 Per Item

Black Pepper Crusted Tenderloin of Beef

Horseradish, Dijon Mustard

Serves 20

\$295.00 Per Item

Whole Roasted Turkey

Cranberry Relish, Herb Mayonnaise

Serves 25

\$175.00 Per Item

Honey Balsamic Seared Pork Loin

Grilled Mushroom Mayonnaise

Serves 25

\$240.00 Per Item

Garlic Rosemary Crusted Leg of Lamb

Mango Chutney

Serves 25

\$250.00 Per Item

Garlic Seared Roasted Sirloin of Beef

Horseradish, Dijon Mustard

Serves 25

\$325.00 Per Item

Slow Roasted Steamship of Beef

Garlic, Herbs Au Jus

Creamed Horseradish

Serves 175

\$725.00 Per Item



Dry Snacks and Dips

Local Potato Chips

\$8.00 Per Pound

Salted Mixed Nuts

\$16.50 Per Pound

Blue Cheese Dip

\$6.50 Per Pint

Salted Pretzels

\$8.00 Per Pound

Snack Mix

\$16.00 Per Pound

Chesapeake Crab Dip

\$9.50 Per Pint

Tortilla Chips

\$8.00 Per Pound

Garlic Herb Dip

\$6.50 Per Pint

*Roasted Onion,
Sour Cream Dip*

\$6.50 Per Pint

Tomato Cilantro Salsa

\$6.50 Per Pint

All Dips Include Crackers, Sliced French Bread



Cash Bars
Priced Per Drink

Domestic Beer
\$4.50

Imported Beer
\$5.00

Micro/Premium Domestic Beer
\$5.00

House Wine by the Glass
\$6.00

Cordials
\$6.50

Single Liquor Drinks
Name \$6.00
Prestige \$7.00

Double Liquor Drinks
Name \$9.00
Prestige \$10.00

Hosted Bars, Ticket Bars
Priced Per Drink

Domestic Beer
\$4.50

House Wines by the Glass
\$6.00

Micro/Premium Domestic Beer
\$5.00

Domestic Beer 1/2 Keg
\$225.00

Imported Beer
\$5.00

Micro/Imported Beer 1/2 Keg
\$260.00

Single Liquor Drinks
Name \$6.00
Prestige \$8.00

Double Liquor Drinks
Name \$9.00
Prestige \$10.00

**A Charge of \$50.00 Per Bartender Per Hour Will be Levied
Unless Sales of \$250.00 per Bartender per Hour are Attained.**

All Ticket Bars Charged on a Per Drink Basis



Hourly Host Bars
Priced Per Person, Per Hour

<u>First Hour</u>	<u>Second Hour</u>	<u>Additional Hours</u>
<i>Name</i> \$12.00	<i>Name</i> \$10.00	<i>Name</i> \$8.00
<i>Prestige</i> \$13.00	<i>Prestige</i> \$11.00	<i>Prestige</i> \$9.00
<i>Cordial</i> \$14.00	<i>Cordial</i> \$12.00	<i>Cordial</i> \$10.00

Tablesides Cordial Service is Available. (Maximum of 150 guests)

A Charge of \$50.00 Per Bartender Per Hour Will be Levied Unless Sales of \$250.00 per Bartender per Hour are Attained.

Offsite Catering

*Bartender Charges Per Hour
(Minimum of 4 Hours)
\$50.00 Per Hour*

Hospitality Suites

*Bartender Charges Per Hour
\$25.00 Per Hour*

Liquors
Per Bottle:



Name

\$95.00

Prestige

\$105.00

Cordial

\$115.00

HERSHEY® Lodge Wine List

Our Beverage Manager is Available to Assist you with Selecting the Appropriate Wines to Complement Your Dining Experience.

White Wines

<i>Covey Run Riesling</i>	<i>\$30.00</i>	<i>Sterling VC Chardonnay</i>	<i>\$40.00</i>
<i>Ancora Pinot Grigio</i>	<i>\$30.00</i>	<i>Cypress Chardonnay</i>	<i>\$30.00</i>
<i>Vermonte Sauvignon Blanc</i>	<i>\$27.00</i>	<i>Pepi Chardonnay</i>	<i>\$30.00</i>
<i>Coastal Vintners Chardonnay</i>	<i>\$25.00</i>	<i>Jeckel Chardonnay</i>	<i>\$40.00</i>

Blush Wines

<i>Woodbridge White Zinfandel</i>	<i>\$25.00</i>
<i>Beringer White Zinfandel</i>	<i>\$25.00</i>

Red Wines

<i>Mark West Pinot Noir</i>	<i>\$33.00</i>	<i>Sterling VC Merlot</i>	<i>\$40.00</i>
<i>Woodbridge Merlot</i>	<i>\$25.00</i>	<i>Sterling VC Cabernet</i>	<i>\$35.00</i>
<i>Woodbridge Cabernet Sauvignon</i>	<i>\$25.00</i>	<i>Cypress Cabernet</i>	<i>\$30.00</i>
<i>Coastal Vintners Cabernet Sauvignon</i>	<i>\$25.00</i>	<i>Pepi Merlot</i>	<i>\$30.00</i>
		<i>Coastal Vintners Merlot</i>	<i>\$25.00</i>

Sparkling Wines

<i>Charles de Fere</i>	<i>\$25.00</i>
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*All Prices Subject to 19% Service Charge
Menu and pricing subject to change*



<i>Martini & Rossi Asti Spumanti</i>	\$40.00
<i>Korbel Brut</i>	\$40.00
<i>Banfi Rosa Regale</i>	\$60.00

*Advanced Notice will be Required in Order to Ensure Availability.
All Wines Subject to Availability.*

Specialty Punches

All Punches Priced Per Gallon and Serve 20 Guests

Amaretto Sweet-Sour Punch

*Amaretto, Midori Melon Liqueur, Pineapple Juice, Sweet-Sour Mix
\$65.00 per gallon*

Fruity Fuzzy Navel Punch

*Peach Schnapps, Vodka, Orange Juice, Strawberry Daiquiri Mix
\$65.00 per gallon*

Pina Colada Punch

*Light Rum, Pineapple Juice, Crème of Coconut, Fresh Cream.
\$65.00 per gallon*

Florida Sunshine Punch

*Orange Vodka, Orange Liqueur, Pineapple Juice, Orange Juice, Club Soda
\$75.00 per gallon*

Red Velvet Punch

*Southern Comfort, Sloe Gin, Cranberry Juice, Orange Juice, Club Soda
\$65.00 per gallon*

Champagne Punch

*Champagne, Peach Schnapps, Sierra Mist, Club Soda
\$65.00 per gallon*

Sangria Punch

*Red Wine, Brandy, Club Soda, Fresh Cut Mint
\$65.00 per gallon*

*All Prices Subject to 19% Service Charge
Menu and pricing subject to change*



Tropical Fruit Punch

(Non-alcoholic)

\$30.00 per gallon

Sherbet Punch

(Non-alcoholic)

\$35.00 per gallon



Specialty Beverage Services

*All Services Can be Ordered for Individual Events or as
an Enhancement to a Cash or Open Bar*

Martini Ice Bar

*A Bar Featuring Flavored Vodkas, Premium Gins
Poured Through a Custom Ice Sculpture*

***Priced on Consumption
Ice Sculpture \$450.00***

Bloody Mary Bar

*"Customize Your Own"
Array of Appropriate Condiments*

Priced on Consumption.

Coffee, Cordials Bar

*Freshly Brewed Coffee, Decaffeinated Coffee, Flavored Coffee, International Teas
Shaved Chocolate, Dried Orange Rind, Chocolate Covered Coffee Beans,
Cinnamon Sugar, Whipped Cream, Torani Syrups,
Almond, Chocolate Peppermint Stirrs
Featuring a Wide Array of Specialty Cordials*

Priced on Consumption.

Cuba Libre Rum Bar

*Flavored Rums, Tropical Juices, Mojitos all Come Together
to Offer Your Guests a Memorable Evening.*

Priced on Consumption.



Beverage Educational Services

*Events to Take Place in a Classroom Setting
(These Services May Not Be Added to a Host or Cash Bar)*

Minimum 10 Guests, Maximum 50 Guests

Wine Tasting Class

*Enjoy a Tasting Class in Which the Wonderful world of Wine is Explored.
The Class Includes a Variety of Five Special Wines to Sample, Cold Canapes,
Educational Materials and a Professional Instructor.*

\$28.00 per Person

Beer Tasting Class

*Enjoy A Beer Tasting Class Featuring Troegs Brewing. Troegs Beer is Produced in
Harrisburg, Pennsylvania. The Class Includes a Selection of Five Different
Beers to Sample, Appropriate Snack Items, Educational Materials,
and a Professional Instructor.*

\$27.00 per Person

Wine and Chocolate

Flight of Five Wines Paired with Five HERSHEY®'S Candies.

\$25.00 per Person

Beer and Chocolate

Flight of Five Beers Paired with Five HERSHEY®'S Candies.

\$25.00 per Person

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All Prices Subject to 19% Service Charge
Menu and pricing subject to change