



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

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



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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 Fruits

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*

** 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 and 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

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



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