

Dinner



Menu Pricing



- All food prices are subject to a 6% Pennsylvania state sales tax and a 20% service charge; all beverage prices are subject to 20% service charge.
- Menu items are priced per person, unless otherwise noted.
- Patron agrees to advise *The Hotel Hershey*® 72 hours (3 business days) prior to the function of definite number in attendance, representing guaranteed minimum.
- *The Hotel Hershey* agrees to provide service or accommodations of 5% over minimum guarantee.
- Coffee Break and Continental Breakfast prices represent food and beverage for one (1) hour time period.
- Per Person Food Stations and Buffets represent food for a maximum of two (2) hours and cannot be broken down for any part under two (2) hours.
- All prices are subject to change.



Entrée Service



- Surcharge applies if serving multiple entrées: \$3 plus 6% tax and 20% service charge per person for two entrées; \$5 plus 6% tax and 20% service charge per person for three entrées selected. Guaranteed counts are required 72 hours in advance of the event.
- Limited menu options in a private room: must include two courses prior to the entrée service (single choice of appetizer, salad, and dessert). Choice of two or three entrées with orders taken the night of the function (combination entrées are not included) add a surcharge of \$8 per person plus 6% tax and 20% service charge.



Alcohol Service



- Open or Cash Bars: A service charge of \$25 per bartender will apply if sales of \$300 per hour are not attained.
- *The Hotel Hershey* reserves the right to exclude any and all objectionable persons from the function, or *The Hotel Hershey* premises, without liability.



The Hotel Hershey®
— Since 1933 —

🦋 Dinner Buffets 🦋

A Minimum of 20 Guests is Required.

Taste of Pennsylvania

Salad Display

Mixed Greens, Romaine, PA Mushrooms,
Yellow and Red Cherry Tomatoes
Sliced Yellow Squash, Green Zucchini, Julienne of
Assorted Peppers,
Crisp Celery, Shredded Carrots, Buttermilk Ranch
and Balsamic Vinaigrette

Amish Cole Salad

Classic Potato Salad,
Chopped Egg, Dill Pickle, Fresh Scallions,
Whole Grain Mustard Dressing

Mushroom and Leek Salad, Basil Vinaigrette

Hot Selections

Old Fashioned Potato Soup

Choice of Entrée – Two, Three, or Four

Groff's Smoked Sausage and Potato Pierogies, Caramelized
Onions

Maple Glazed Bake Ham, Cabbage, Apple, Potato Stew

Herb Roasted Chicken, Buttered Noodles, Maderia Scented
Poultry Jus

Slow Roasted Top Sirloin of Beef, Wild Mushroom, Sautéed
Onions, Black Pepper Sauce

Salmon Filet, Whole Wheat Spatzel, Wilted Spinach,
Lemon-Fennel Sauce

with

Roasted Trio of Fingerling Potatoes, Fresh Herbs
Local Seasonal Vegetable Selection
Assorted Rolls, Butter
Walnut Raisin Bread

Philadelphia-Style Vanilla Cheese Cake,
Hershey's Chocolate Cream Pie,

Shoofly-Crumb Cake, Chocolate Whoopie Pies,
Red Velvet Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee and
The Hotel Hershey Fine Tea Selection,
Iced Tea with Lemon

\$54 with Two Entrees Selected

\$58 with Three Entrees Selected

\$62 with Four Entrees Selected

Trevi 5 Inspired Dinner Buffet

A new, authentically modern Italian grill dining experience offering a contemporary twist on traditional Italian cuisine.

Primi

Caesar Salad Station

Romaine Hearts, Sourdough Croutons, Anchovies,
Parmesan Crisp and Caesar Dressing
Roasted Beets with Asparagus, Creamy Goat Cheese,
Pancetta, Pistachios

Salumi e Formaggi

Served with Toasted Bread and Traditional Accompaniments
Chefs Choice of 3 Italian Meats and Cheeses

Pizza: Choice of Two

Funghi-Roasted Wild Mushrooms, Roast Garlic, Fontina Cheese,
Smoked Mozzarella, Truffle Oil, Fresh Oregano
Margherita- Marinara, Fresh Mozzarella, Basil
Chicken Pesto- Diced Chicken, Mozzarella Cheese, Pine nuts, Basil,
and Roasted Red Peppers
Pepperoni and Cheese or Plain Cheese
Herbed Focaccia, Olive Bread, Rustic Rolls

Hot Selections

Italian Wedding Soup

Choice of Entrée – Two, Three, or Four

Italian Herb Roasted Chicken,
Fennel Cream Sauce, Creamy Polenta

Garlic Rubbed Beef Sirloin,
Red Wine Reduction, Roasted Shallots, Mushrooms

Pan Seared Mahi Mahi,
Caper Butter Sauce, Roasted Peppers and Onions, Braised Fennel

Mussels and Clams Sautéed in Fresh Garlic,
White Wine, Herbs, Diced Tomatoes, Fennel

Lemon Thyme and Garlic Rubbed Roasted Lamb Rounds,
Roasted Garlic Lamb Jus, Creamy Risotto

Pasta

Penne Bolognese, Fresh Parmesan Cheese
Starch: Roasted Rainbow Fingerling Potatoes
Vegetables: Italian Vegetable Medley, Roasted Garlic, Fresh Herbs,
Olive Oil

Desserts

Classic Tiramisu, Ricotta-Filled Cannoli,
Chocolate Apricot Almond Tart, Baba Rum Cake, and Pignoli Tart
Freshly Brewed Coffee, Decaffeinated Coffee,
The Hotel Hershey Fine Tea Selection,
and Iced Tea with Lemon

\$58 with Two Entrees Selected

\$64 with Three Entrees Selected

\$68 with Four Entrees Selected

Harvest Inspired Dinner Buffet

Our concept of genuine American cuisine features a range of authentic dishes found across the country. From the Southeastern

Coast to the Pacific Northwest, the experience and various backgrounds of our Chefs gives us the unique ability to recreate signature American dishes. And at Harvest, we create those dishes using the freshest local ingredients grown right here in Pennsylvania.

Appetizers and Salads

Harvest Chef's Salad

Crisp Local Greens, Sliced Cucumbers, Carrots, Grilled Chicken, Ham, PA Noble Cheddar, Swiss, Ranch, Bleu Cheese and Thousand Island Dressing

Fresh Vegetable Crudités, Assorted Dipping Sauces

Harvest Potato Salad

Coleslaw

Fresh Fruit Display

Amish Chicken Soup

Hot Selections

Choice of Entrée – Two, Three, or Four:

Sugar Cured Smoked Pork Loin,
BBQ Baked Beans, Crispy Fried Onions

BBQ Pork Baby Back Ribs
Blackened Salmon, Roasted Fingerling Potatoes, and Beans

Roasted Chicken,
Goat Cheese Grits, Chicken Jus

Slow Roasted Beef Sirloin,
Roasted Local Mushrooms, Birch Beer Sauce

with

Seasonal Vegetable Medley

Boiled Red Skin Potatoes, Shredded Cheddar, Bacon, and Scallions

Assorted Rolls, Butter

Walnut Raisin Bread

Desserts

Cinnamon Apple Crisp Tarts, *Hershey's* Chocolate Cream Pie,
Peanut Butter Brownie Mousse, Red Velvet Cupcakes,
Chocolate Whoopie Pies

Freshly Brewed Coffee, Decaffeinated Coffee and

The Hotel Hershey Fine Tea Selection,
and Iced Tea with Lemon

\$58 with Two Entrees Selected

\$64 with Three Entrees Selected

\$68 with Four Entrees Selected

Small Plates Dinner Event

Experience a variety of dishes as we bring our kitchen to your event.

Tailored for groups of 50 or less.

First Course

Served Tableside / Please Select One

Green and Red Oak Leaf Lettuce,
Goat Cheese, Spiced Pecans, Port

Wine Poached Pears, Lemon-Herb

Vinaigrette

\$8

Boston Bibb, Pancetta Lardons,
Maytag Blue Cheese, Confit Baby

Tomatoes, Herb Aioli Dressing

\$8

Mixed Greens Salad

Sliced Tomatoes, Cucumbers, Carrots, Sherry Vinaigrette

\$7

Entrée Presented at Stations

Please Select Four:

Pan Seared Scallops

Potato-Parsnip Puree, Wilted Spinach, Warm Bacon Vinaigrette

\$16

Wild Striped Bass

Mushroom Cous Cous, Herb Butter Sauce

\$17

Chicken Marsala

Soft Polenta, Roasted Mushrooms

\$15

Crab Cake

Arugula and Tomato Salad, Remoulade Sauce

\$17

Sugar Cured Ham

Scallop Potatoes, Braised Greens

\$16

Pork Tenderloin

Cheddar Cheese Grits, Roasted Apples

\$16

Beef Tenderloin

Truffle Whipped Potatoes, Glazed Baby Onions, Port Wine Reduction

\$18

Dessert

Presented at Station:

Hershey's Dessert Sampler

Peppermint Patty Cupcakes

Chocolate Chip Pecan Tartlet

White Chocolate *Heath*® Toffee

Mousse

Hershey's Chocolate Cream Pie

Hazelnut *Kit Kat*® Mousse Cake

Reese's Peanut Butter Pie

Double Chocolate Candy Cheesecake

Coconut Chocolate *Almond Joy*®
Tartlet

\$14

Freshly Brewed Coffee, Decaffeinated Coffee,
and *The Hotel Hershey* Fine Tea Selection

Chef Fee of \$100 per chef per hour is additional for each station.

Plated Dinner Menu Selections

(A Minimum of Three Courses & a Minimum of 20 Guests Required)

Appetizers – Cold

Chilled Jumbo Prawns,
Crisp Fennel, Frisee, Orange Segiments, Lemongrass Vinaigrette
\$14

Poached Jumbo Asparagus,
Shaved Prosciutto Ham, Parmesan, Truffle Vinaigrette
\$12

Sirloin Beef Carpaccio
Baby Arugula, Reggiano Cheese, Extra Virgin Olive Oil
\$14

Chilled Shellfish Cocktail
Shaved Cucumber, Roasted Tomatoes, Lemon-Herb Vinaigrette
\$16

Appetizers – Hot

Smoked Chicken Ravioli
Wild Mushrooms, Asparagus, Tarragon-Tomato Cream
\$8

Pan Roasted Crab Cakes
Confit Tomato Salad, Citrus Buerre Blanc
\$16

Grilled Local Boneless Quail
Wilted Chard, Thyme Scented Poultry Jus
\$14

Cocoa Dusted Sea Scallops,
Whipped Potatoes, Melted Leeks, Chervil Buerre Blanc
\$16

Soups

Roasted Tomato Bisque, Basil Croutons
\$6

Potato-Leek Soup, Potato-Scallion Relish
\$6

She Crab Soup, Fresh Chives
\$8

Chicken and Rice Soup
\$7

Braise Beef Short Rib Vegetable Soup
\$7

Lobster Bisque, Lobster and Leek Relish
\$9

Salads

Mixed Greens Salad
Sliced Tomatoes, Cucumbers, Carrots, Sherry Vinaigrette
\$7

Classic Caesar Salad
Sun-Dried Tomato, Focaccia Croutons, Parmesan Cheese
\$7

Boston Bibb, Pancetta Lardons, Maytag Blue Cheese,
Confit Baby Tomatoes, Herb Aioli Dressing
\$8

Green and Red Oak Leaf Lettuce, Goat Cheese, Spiced Pecans,
Port Wine Poached Pears, Lemon-Herb Vinaigrette
\$8

Dinner Entrees

Poultry

Lancaster County Pan Roasted Chicken Breast, Sweet Garlic Sauce
\$28

Baked Chicken Breast, Stuffed with Artichokes, Spinach,
Goat Cheese, Maderia Sauce
\$30

Prosciutto Wrapped Guinea Fowl, Wild Mushroom Sauce
\$32

Meat

Grilled Filet of Beef, Bordelaise Sauce
\$39

Maytag Blue Cheese Crusted Filet of Beef, Merlot Reduction
\$39

Hershey's Chocolate and Port Wine Braised Beef Short Ribs,
Port Wine Sauce
\$34

Sugar Cured Local Pork Tenderloin, Caramelized Apples,
Calvados Sauce
\$33

Seafood

Pan Roasted Salmon Filet, Fennel Buerre Blanc
\$28

Crispy Striped Bass Filet, Warm Smoked Bacon Vinaigrette
\$30

Grilled Lemon-Herb Swordfish, Sun-Dried Tomato Sauce
\$30

Baked Alaskan Halibut, Crab Crust, Lobster Sauce
\$30

Slow Poached Maine Lobster Tail, Drawn Butter
\$40

Vegetarians

Wild Mushroom and Asparagus Vol-au-vent
Wilted Spinach, Porcini Mushroom Sauce, Parmesan Cheese
\$25

Three Cheese Ravioli
Wilted Spinach, Portabella Mushrooms,
Roasted Tomato-Basil Sauce
\$25

Potato Gnocchi
Seared Seasonal Vegetables, Baby Chicory,
Caramelized Onion Sauce
\$25

Parmesan-Lemon Risotto Cake
Roasted Seasonal Vegetables, Wilted Chard,
Sun-Dried Tomato Sauce
\$25

Combinations

Grilled Petite Filet and Crab Cake, Cabernet Reduction
\$43

Roasted Chicken Breast and Salmon Filet,
Caramelized Shallot Sauce
\$38

Grilled Petite Beef Filet and Jumbo Prawns,
Sweet Garlic Sauce
\$53

Grilled Petite Beef Filet and Maine Lobster Tail,
Bordelaise Sauce
\$54

Desserts

Chocolate Trilogy
Milk Chocolate Creme Brulee, Chocolate Chip Savarin with
Berries, Dark Chocolate Truffle Cheesecake
\$12

Passionfruit Praline Hazelnut Torte
Whipped Cream, Raspberry Sauce
\$10

Dark Chocolate Decadence Torte
Almond Nougat Basket, Raspberry Sorbet
\$10

Chocolate n' Strawberry
Grand Marnier Dark Chocolate Cake, Strawberry Bavarian
Whipped Cream, Macerated Strawberries
\$10

Bailey's White Chocolate Cheesecake
Whipped Cream, Caramel Sauce, Blackberry Compote
\$8

Triple Chocolate Mousse Cake
Fresh Berries
\$8

(V) Vegetarian offerings. Items marked with an * may be cooked to order. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. To our guests with food allergies or sensitivities: *The Hotel Hershey* cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please let your server know if you have any food allergies or sensitivities.