

## Lunch



### 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.



## **Boxed Lunch**

*A choice of more than one sandwich will require a guaranteed count three days prior to the event.*

### Choice of Sandwich:

Black Forest Ham and Swiss, Dijon Mustard, Mayonnaise, Rye Bread	Roast Beef, Roasted Red Peppers, Provolone, Arugula, Country White Bread
Boursin Cheese, Cucumber, Tomato, Pea Sprouts, Avocado, Rosemary Olive Oil Wrap	Turkey and Bacon, Honey Mustard, Tomatoes, Green Leaf Lettuce, Pretzel Roll
Boursin Cheese, Red Onion Marmalade, Grilled Chipotle Chicken, Baguette	Turkey and Brie, Cranberry Chutney, Croissant Chicken Salad, White or Wheat Bread
Cappicola Ham, Genoa Salami, Pepperoni, Provolone Cheese, Lettuce, Tomato, Sweet and Spicy Pepper Relish, Baguette	Tuna Salad, White or Wheat Bread
Grilled Chicken Caesar, Sun Dried Tomato Wrap	Classic Club Sandwich, White or Wheat Bread

### All Boxed Lunches Served with:

Fresh Fruit Salad	<i>Hershey's</i> ® Chocolate Bar
Tortellini Salad	Assorted Sodas and Waters
Chocolate Chip Cookie	

**\$18**

## **Lunch Buffets**

*A Minimum of 20 Guests is Required.*

### **Pennsylvania Deli Buffet**

#### **Soup of the Day**

Seasonal Garden Greens, Cherry Tomatoes,  
Croutons, Cucumbers  
French and Balsamic Dressing

Penne Pasta Salad with Garden Vegetables  
Caramelized Onion Vinaigrette

Tri-Color Potato Salad with Bacon  
and Scallions  
With Creamy Herb Dressing

Fresh Vegetable Cole Slaw  
Dijon Vinaigrette

#### **Choice of Three Deli Meats:**

Tuna, Ham, Roast Beef,  
Grilled Chicken Salad,  
Lebanon Bologna, Salami,  
Oven Roasted Turkey

Assorted Sliced Cheeses

Selection of Sliced Rolls and Breads

Pickles, Onions, Lettuce, Tomatoes,  
Mayonnaise, Mustard

Seasonal Fresh Fruit

Assortment of Cookies, Brownies, Blondies

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

Iced Tea with Lemon

**\$24**

Choice of Three Pre-Made Sandwiches Available for an Additional \$3

## Pennsylvania Farmers Market Buffet

### 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

Tomato, Cucumber, Red Onion Salad, Dill Vinaigrette  
Potato Salad, Pommery Mustard Dressing

Penne Pasta, Grilled Artichoke, Cherry Tomatoes, Haricot Vert, Olive Vinaigrette

Freshly Sliced Seasonal Fruit

### Hot Selections

Choice of Entrée – Two, Three, or Four:

Smoked Pork Loin, Caramelized Parsnips, Apples  
Herb Rubbed Roasted Chicken, Honey Glazed Shallots

Pan Seared Tilapia, Roasted Tomatoes, Spinach  
Sautéed Rainbow Trout Filet, Rye Bread, Bacon Hash  
Thyme and Black Pepper Marinated Turkey Medallions,  
Green Beans, Red Potatoes

Whole Wheat Penne Pasta, Portabella Mushrooms,  
Tomatoes, Red Onions

Dutch Creamed Potatoes, White Cheddar

Seasonal Vegetables, Herb Butter

Assorted Rolls

Walnut Raisin Bread, Sweet and Chocolate Butter

Chocolate Whoopie Pies, Peanut Butter Pie, Shoo-Fly Crumb  
Cake, Dutch Apple Crisp Tart,

Dark Chocolate Bread Pudding, Vanilla Bean Sauce

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

**Two Entrées ~ \$26**  
**Three Entrées ~ \$32**  
**Four Entrées ~ \$36**

## “Heart Healthy”

Build Your Own Salad Buffet

### Selection of Greens

Mesclun Mix, Romaine Leaves, Butter Lettuce, Radicchio,  
and Baby Spinach.

### Vegetable Topping Selections

Sliced Red Onion, Cucumbers, Peppers, Julienne Carrots, Red Cabbage, Broccoli Florets, Grilled Portabella Mushrooms, Roasted Corn, Diced and Sun Dried Tomatoes.

### Other Topping Selections

Chopped Egg, Roasted Olive Mix, Candied Pecans, Spicy Walnuts,  
and Toasted Almonds.

### Meat and Seafood Topping Selections

Grilled Beef Flank Steak, House Smoked Chicken Breast,  
Blackened Shrimp, Charred Rare Tuna, Julienne Ham,  
and Turkey Breast.

### Cheese Topping Selections

Cheddar, Jalapeno Jack, Parmesan, Feta, and Blue Cheeses.

### Dressing Selections

Lemon – Herb Vinaigrette, Balsamic – Basil Vinaigrette,  
Buttermilk Ranch, Honey Mustard, Thousand Island,  
and Roasted Garlic.

### Selection of Desserts

Fresh Fruit Cocktail, Assorted Cookies, and Brownies.

Freshly Brewed Coffee, Hot Chocolate,  
and *The Hotel Hershey* Fine Tea Selection,  
Iced Tea with Lemon

**\$25**

## **Tex Mex Buffet**

Chipotle Caesar Salad,  
Romaine, Parmesan, Chipotle Caesar Dressing, Tortilla Strips  
Spicy Shrimp and Corn Salad  
Jicama Slaw, Orange Jalapeno-Mint Dressing  
Tomato, Avocado, Grilled Onion Salad, Cumin Vinaigrette

### **Tortilla Soup**

Diced Chicken, Tomatoes, Queso Fresco, Tortilla Strips

## **Build Your Own Fajitas**

Warm Flour Tortillas  
Marinated Grilled Beef Skirt Steak and Chicken Breast  
Roasted Peppers and Onions  
Chiffonade of Lettuce, Shredded Monterey Jack and Cheddar Cheeses,  
Fresh Salsa, Guacamole, Sour Cream

## **Hot Selections**

Chili Roasted Chicken Roulade Stuffed, Chorizo, Jack Cheese,  
Fire Roasted Chicken Gravy  
Blackened Salmon, Sautéed Vegetable Slaw, Fresh Diced Tomatoes  
Refried Beans • Spanish Rice  
Seasonal Fresh Fruit  
Assorted Rolls, Butter • Cornbread  
Margarita Chiffon Tarts, Pineapple Upside Down Cake, Ancho Fudge Torte,  
Cinnamon Churros, Honeyed Syrup, Caramel Flan with Seasonal Fruit

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

**\$40**

## Plated Lunches

### Soup, Salad, and Sandwich Plates

Soup of the Day

#### Choice of Salad:

Baby Spinach, Cucumbers, Sliced Mushrooms, Bacon, Egg,  
Roasted Shallot Vinaigrette  
Classic Caesar Salad

Or

Garden Salad of Fresh Mixed Greens,  
Tomatoes, Carrots, Red Onion, Sherry Herb Vinaigrette

#### Choice of Sandwich:

*Black Forest Ham and Swiss,  
Dijon Mustard, Mayonnaise, Rye Bread*

*Boursin Cheese, Cucumber, Tomato,  
Pea Sprouts, Avocado, Rosemary Olive Oil Wrap*

*Boursin Cheese, Red Onion Marmalade,  
Grilled Chipotle Chicken, Baguette*

*Chicken Salad, White or Wheat Bread*

*Cappicola Ham, Genoa Salami, Pepperoni,  
Provolone Cheese, Lettuce, Tomato,  
Sweet and Spicy Pepper Relish, Baguette*

*Grilled Chicken Caesar,  
Sun Dried Tomato Wrap*

*Roast Beef, Roasted Red Peppers, Provolone,  
Arugula, Country White Bread*

*Turkey and Bacon, Honey Mustard,  
Tomatoes, Green Leaf Lettuce, Pretzel Roll*

*Turkey and Brie, Cranberry Chutney, Croissant*

*Tuna Salad, White or Wheat Bread*

*Classic Club Sandwich,  
White or Wheat Bread*

Assorted Cookies Served Family Style

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

\$25

### Entrée Salad Plates

Soup of the Day

Classic Caesar Salad, Anchovies, Parmesan Cheese,  
Croutons, Caesar Dressing

with Grilled Chicken \$25

with Grilled Salmon \$26

with Grilled Beef Flank Steak \$27

Or

Trio Salad of Chicken, Tuna, and Egg Salads on  
Individual Cucumber, Tomato, and Baguette Bases

Sliced Fresh Fruit, Strawberry, Fresh Field Greens,  
Red Wine Vinaigrette

\$25

Or

Warm Heart and Healthy Salad

Frisee Lettuce, Green Beans, Grilled Asparagus,  
Roasted Fingerling Potatoes,  
Balsamic Vinaigrette Dressing

with Chicken Paillard \$27

with Turkey Paillard \$27

with Seared Salmon \$28

Assorted Rolls and Butter

*Hershey's* Classic Chocolate Cream Pie, Whipped Cream,  
Chocolate Sauce and Shavings

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

## Plated Luncheon Menu

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

### Starters

Mesclun Greens, Crisp Vegetables, Tomato Wedges,  
Herb Sherry Vinaigrette  
\$6

Iceberg Lettuce Wedge, Baby Tomato Relish, Crisp Bacon,  
Bleu Cheese and Black Pepper Ranch Dressing  
\$7

Classic Caesar Salad, Grated Parmesan, and Rustic Croutons  
\$8

Sliced Tomatoes, Mozzarella, Fresh Basil, Aged Balsamic Vinegar,  
Extra Virgin Olive Oil  
\$8

Baby Spinach, Cucumber Ring, Fresh Mushrooms, Egg, Bacon  
Crumbles,  
Caramelized Red Onion Vinaigrette  
\$7

### Soups

Oven Roasted Tomato, Parmesan-Basil Croutons  
\$5

Carrot Bisque, Ginger, and Honey  
\$5

Saffron Corn Chowder  
\$5

Country Chicken and Vegetable  
\$6

She Crab Soup, Fresh Crab, and Chives  
\$7

## Meats and Poultry Entrees

Herb Crusted Chicken Breast,  
Trio of Roasted Potatoes, Chicken Jus  
\$26

Chicken Roulade  
Wild Rice, Spinach, Goat Cheese  
Whipped Potatoes, Black Pepper Sauce  
\$26

Maple Glazed Turkey Medallions,  
Celery Root Potato Puree, Roasted Mushrooms, Turkey Gravy  
\$26

Honey Mustard Glazed, Slow Roasted, Boneless Pork Chop,  
Savoy Cabbage, Fingerling Potato and Roasted Apple Ragout,  
Calvados Sauce  
\$28

Grilled Petite Beef Tenderloin,  
Boursin Cheese, Whipped Potatoes, Red Wine Sauce  
\$38

## Fish and Seafood Entrees

Fried Crab Cakes,  
Medley of Seasonal Vegetables, Oven Roasted Tomato Basil Sauce  
\$30

Grilled Salmon,  
Horseradish Whipped Potatoes, Wilted Spinach,  
Lemon Pepper Cream  
\$25

Seared Tilapia,  
Potato Leek Stew, Wilted Spinach  
\$24

Pan Seared Striped Bass,  
Sautéed Spinach, Bulgur Wheat and Orzo Medley,  
Herb Butter Sauce  
\$26

## Pasta and Vegetables Entrees

Three Cheese Ravioli, Wilted Spinach, Caramelized Red Onion,  
Smoked Tomato Sauce  
\$22

Whole Wheat Penne Pasta, Vegetable Ragout,  
Basil Pesto  
\$24

Spinach and Cheese Tortellini,  
Grilled Portobello, Roasted Tomatoes, Baby Arugula,  
Mushroom Broth  
\$24

Roasted Vegetable Lasagna,  
Spinach Cream, Fresh Parmesan Cheese  
\$24

## Plated Luncheon Desserts

*Hershey's* Classic Chocolate Cream Pie,  
Whipped Cream, Chocolate Sauce and Shavings  
\$8

Vanilla Berry Creme Brulée,  
Fresh Berries  
\$8

Philadelphia-Style Creamy Vanilla Cheesecake  
Whipped Cream, Strawberries, White Chocolate Shavings  
\$8

*Reese's* Peanut Butter Cream Pie  
Whipped Cream, Caramel Sauce  
\$8

Key Lime Tart  
Toasted Meringue, Raspberry Coulis  
\$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.