

Receptions



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.



Cold Hors d'oeuvres

Fig and Strawberry Chutney with Brie Cheese Mousse
Sun-Dried Tomato and Feta Cheese Relish in Cucumber Cup
Tomato and Olive Tapenade Bruschetta
Fresh Mozzarella, Sun Dried Tomato Relish, Focaccia Crouton
Traditional Gazpacho Shooter, Cucumber Relish
Carrot Ginger Shooter, Celery Leaf Salad, Crème Fraiche
\$2.75 per piece

Chicken Pecan Salad, Chocolate Barbeque Sauce, Sourdough Crouton,
Duck Confit Salad, Dried Figs, Balsamic Vinaigrette, Boursin Cheese, French Baguette
Curried Chicken Barquette, Candied Pecan
Caramelized Onion and Sun-Dried Tomato, Goat Cheese Spread, Toasted Rosemary, Baguette
Blackened Chicken Salad, Cilantro, Chipotle Sauce on Flat Bread Chip
\$3.25 per piece

Spicy Thai Style Beef in Cucumber Cup
Country Style Pork Pate, Tart Cherry Compote, Celery Leaf Salad,
Asparagus Wrapped with Prosciutto
Smoked Beef Tenderloin, Horseradish Mayonnaise, Toasted Baguette,
Chicken Confit Salad, Blackberry Compote, Sourdough Crouton
\$3.75 per piece

Smoked Salmon Pinwheel, Horseradish Cream Cheese, Apricot Chutney,
Smoked Trout Mousse Barquettes with Sturgeon Caviar,
Sesame and Honey Glazed Rare Tuna, Frisee and Micro Basil Salad,
Spicy Tuna Tartar, Crisp Wonton
Vodka Cured Salmon, Pickled Cucumber Salad, Pumpernickel Toast
\$4.25 per piece

Lobster Stuffed Deviled Eggs
Maryland Crab Salad, Crisp Endive Leaf
Sesame Scallop Ceviche in Cucumber Cup
Wild Boar and Duck Liver Pate, Strawberry and Balsamic Chutney, Toasted Baguette,
Lobster and Prosciutto, Herb Goat Cheese Spread on Garlic Crostini
\$4.75 per piece

Hot Hors d'oeuvres

Chicken Tempura, Sweet Chile Dipping Sauce
Mushroom Cap, Spicy Italian Sausage
Vegetable Spring Rolls, Sweet and Sour Sauce
Spinach and Feta Cheese Spanokopita
Caramelized Onion, Leek, Goat Cheese Tartlet
\$2.75 per piece

Spicy Buffalo Sausage Wellington
Pulled BBQ Pork Spring Roll
Buffalo Chicken Spring Roll, Ranch Dipping Sauce
Beef Satay, Thai Peanut Sauce
Chicken Satay, Thai Peanut Sauce
House Made Sesame Chicken Tenders, Asian Dipping Sauce
Chicken Cordon Bleu Puffs
Grilled Vegetable Kabobs
Vegetarian Pot Sticker, Herb Yogurt Dipping Sauce
Pork Potsticker, Soy Chile Dipping Sauce
\$3.25 per piece

Chicken Empanada, Smoked Tomato Sauce
Bacon Wrapped Quail, Jalapeno
Smoked Chicken Quesadillas, Jalapeno Jack Cheese
White Chocolate and Chive Twice Baked Potato
Mini Beef Wellingtons
Mini Ruben Sandwiches
Crab Puffs
\$3.75 per piece

Roasted New Zealand Lamb Chop, Mint Mustard Sauce
Maryland Crab Cake, Creole Remoulade
Cocoa Seared Scallop, Strawberry Ketchup
Coconut Prawns, Yellow Curry Dipping Sauce
Shrimp Eggroll, Asian Dipping Sauce
Crispy Jumbo Shrimp, Zesty Beer Batter
Lobster and Shrimp Roll, Scallion Chile Sauce
Dijon Chicken Puff Pastry
\$4.25 per piece

Reception Stations and Enhancements

Chef Attendants Required - \$100 per Chef Attendant per Hour
(A Minimum of 25 Guests Required)

Carving Stations

(Attendant Required for All Carving Stations)

Herb Glazed Turkey Breast
Cranberry Relish, Silver Dollar Rolls
\$10

Herb de Provence and Black Pepper Marinated Sirloin of Beef
Horseradish Mustard, Silver Dollar Rolls
\$16

Hershey's Cocoa and Coffee Rubbed Slow Roasted Beef Tenderloin
Horseradish Mayonnaise, Port Wine Sauce, Silver Dollar Rolls
\$20

Salt Crusted Slow Roasted Prime Rib of Beef
Creamy Horseradish Sauce, Silver Dollar Rolls
\$18

Apple Butter and Mustard Glazed Pennsylvania Ham
House Made Biscuits
\$10

Rosemary Jus, Pistachio Crusted Rack of Lamb
Red Wine Sauce
\$16

Atlantic Salmon en Croute,
Scallop and Shrimp Mousse, Dill Butter Sauce
\$12

Hershey's Cocoa and Ancho Chile Rubbed Beef Brisket,
House Made Barbeque Sauce, Dinner Rolls
\$14

Display Stations

Ice Bar

(Seasonal Variations may Apply)

Oysters and Clams in the Half Shell	\$4 per piece
Cracked Snow Crab Claws	\$4 per piece
Jumbo Gulf Shrimp	\$4 per piece
Poached Half Lobster Tail (2 ½ oz – 3 oz piece)	\$10 per piece
King Crab 3" Sections	\$6 per piece

Served On Ice with Mignonette, Cocktail Sauce, Lemons, or Complimentary Sauces

Ice Show Piece can be purchased at \$350 per piece (1 Block)

International and Domestic Cheese Selection
Dried Fruits, Crispy Lavosh, Crackers, Bread, Fruit Preserve
\$7

Smoked Seafood Station
Applewood Smoked Salmon, Applewood Smoked Trout,
Tea Smoked Scallops, Traditional Garnishes, Pumpernickel, Lavosh,
Sliced Country Breads
\$12

The Hotel Hershey's Fine Selection of Vegetables and Dips
Baby Carrots, Asparagus, Zucchini, Yellow Squash, Celery,
Broccoli, Cauliflower, Ranch, Thousand Island,
and Lemon Basil Yogurt Dips
\$6

Seasonal Fresh Fruit Display
Pineapple, Honey Dew, Grapes, Cantaloupe, Strawberries,
Honey Yogurt and Berry Coulis
\$6

Sushi and Sashimi Display
Made in the Traditional Fashion
Fresh Sushi and Sashimi
Pickled Ginger, Wasabi, Soy Sauce
\$5 per piece
(A Minimum of 50 Pieces)

Country Charcuterie Display
Pates, Cured Meats, and Sausages
Assorted Marinated Olives, Cornichons, Mustards, Chutney,
Country French Breads
\$14

Cooking Stations

Chef Attendants Required - \$100 per Chef Attendant per Hour
(A Minimum of 20 Guests Required)

Crab Cakes

Pan Seared, Chipotle Cream, Lemon Caper Sauce, Remoulade
\$12

Pierogi Station

Potato and Cheddar Filled Pierogi, Caramelized Onions,
Beurre Noisette, Sage Sour Cream
\$8

Paella Station

Sautéed Shrimp and Shellfish, Garlic, Vine Ripened Tomato,
Fresh Herbs, Spanish Rice
\$12

Salad Station

Romaine Leaves, Baby Spinach, Focaccia Croutons, Anchovy Fillets,
Roasted Corn, Chopped Bacon, Grilled Portabella Mushrooms,
Sun-Dried Tomatoes, Chopped Egg, Toasted Almonds, Grated
Parmesan Cheese, Caesar Dressing,
Caramelized Red Onion Dressings
\$9

Slider Station

Choice of: Tuna, Turkey, and Beef Patties
Lettuce, Tomato, Balsamic Onions, Habañero Ketchup, Wasabi Mayonnaise, Country Mustard
*Kobe Beef Patties are Available at an Additional Cost
\$12

Quesadilla Station

Tortillas with Fillings of:
Marinated Chicken, Shrimp, or Chorizo
Jack and Cheddar Cheeses
Roasted Peppers, Scallions, Cilantro, Sour Cream,
Guacamole, Salsa
\$10

Pasta Station

Penne Pasta, Sauce Bolognese
Cheese Tortellini, Chicken, Tomatoes, Pesto Sauce
Mushroom Ravioli, Marinara
\$10

Savory Crepe Station

Chicken and Corn, Beef and Mushroom,
Salmon and Herb Tomato
Complimenting Sauces
\$12

Dessert Stations

Destination Sweet

(For groups of 25 or less, please select five desserts)

Glazed Fresh Fruit Tartlet
Hershey's Chocolate Cream Pie
Key Lime Meringue Tartlet
Dutch Apple Crumb Tart
Double Chocolate Candy Cheesecake
Blueberry Almond Crème Tartlet
Chocolate-Covered Banana Panna Cotta
\$12

Hershey's Dessert Sampler

(For groups of 25 or less, please select five desserts)

Chocolate Chip Pecan Tartlet
Hershey's Chocolate Cream Pie
Reese's® Peanut Butter Pie
Double Chocolate Candy Cheesecake
York Peppermint Patty® Cupcakes
White Chocolate Heath® Toffee Mousse
Hazelnut Kit Kat® Mousse Cake
Coconut Chocolate Almond Joy® Tartlet
\$14

Extreme Chocolate Extravaganza

(Minimum of 50 guests required)

Fountain of Dark Chocolate with the following for dipping:
Marshmallows, Pound Cake, Strawberries, Pretzel Rods,
and Mini Chocolate Chip Cookies

Selection of Individual Chocolate Pastries to include:

Chocolate Chip Pecan Tartlet
Chocolate Apricot Almond Tartlet
Flourless Chocolate Torte
Dark Chocolate Mousse Cups
Raspberry Chocolate Truffle Tartlets
White Chocolate Cheesecakes
Chocolate-Covered Banana Panna Cotta
Mini Chocolate Peanut Butter Cupcakes
\$18

Fire and Ice*

Flambéed Banana Fosters
Flambéed Cherries Jubilee
Vanilla Ice Cream
Sliced Pound Cake
Chocolate Shavings
Whipped Cream
\$12

*Chef Fee of \$100 per chef per hour is additional

(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.