

# • BANQUET MENUS •

HERSHEY  
COUNTRY CLUB





# • GENERAL INFORMATION •

## BANQUET MENUS

- Banquet menus, room arrangements, and other details pertaining to your event should be submitted to your Catering Events Manager at least three (3) weeks prior to your event. Our culinary staff is happy to plan a menu especially for your event, or assist you in the selection of the proper menu items and arrangements to ensure that your event is successful. Menu prices are subject to availability and are subject to change. All buffet pricing is for one hour and thirty minutes. All continental breakfasts are for one hour, and all breaks are for thirty minute durations.

## GUARANTEES

- The exact number of persons in attendance for all banquet meal functions must be given by 12:00 p.m.; seventy-two (72) hours (3 business days) prior to the date of the event. If the seventy-two (72) hour deadline passes and no guarantee has been received, we will consider the number indicated on the original banquet event order sheets (BEOs) to be the correct and guaranteed number of guests.

## TAXES AND SERVICE CHARGES

- All food prices are subject to a 6% Pennsylvania state sales tax and a taxable 23% service charge. All beverage prices are subject to a taxable 23% service charge.

## SURCHARGES

- *Hershey®* Country Club requires the following surcharges for multiple entrée choices: Choice of two (2) entrees will be an additional **\$5.00 per person**, choice of three (3) entrees will be an additional **\$7.00 per person**. If the entrée order is taken the evening of the event, an additional **\$12.00 per person** will apply.

## LABOR CHARGES

- A minimum guarantee of 25 persons is required for all buffets. If this minimum is not met, a service charge of **\$77.00** will apply. A minimum guarantee of 10 persons is required for all served meals. If this minimum is not met, a service charge of **\$37.00** will apply. Should your event require a Chef for a reception, action station, or outdoor grilling, a fee of **\$100.00 per hour, per Chef** will apply.

## BEVERAGE SERVICE

- *Hershey®* Country Club holds a license granted by the PA Liquor Control Board and is held responsible for complying with its regulations. Therefore, neither patrons, nor their guests, shall be allowed to bring alcoholic beverages into the *Hershey®* Country Club. If revenue on a bar does not exceed **\$250.00** in sales, a **\$25.00** service charge per bartender, per hour will be applied. Banquet bar may not exceed four (4) hours of service.

## KOSHER AND DIETARY NEEDS

- We understand the need for specialty meals with today's banquet requirements. Requests for gluten-free meals, kosher meals, vegetarian meals, and special dietary restrictions can be accommodated with meals that will be sure to please the discerning palate. We require a one week notice for those meals.

# • BREAKFAST •

## THE PAR CONTINENTAL - \$16.00 PER PERSON

- Orange, Cranberry, and Apple Juices
- *Hershey®* Country Club Bakery Basket
- Seasonal Fruit Salad
- Freshly Brewed Coffee and Tea Selection
- Add Bagels and Cream Cheese - **\$4.00 Per Person**

## THE BOGEY BUFFET- \$24.00 PER PERSON

- Orange, Grapefruit, Cranberry, and Apple Juices
- Selection of Individual Fruit Yogurts (*veg/gf*)
- Scrambled Eggs with Fresh Herbs (*gf*)
- Bacon and Sausage
- Breakfast Potatoes
- *Hershey®* Country Club Bakery Basket
- Seasonal Fruit Salad
- Freshly Brewed Coffee and Tea Selection

## THE BIRDIE BUFFET- \$27.00 PER PERSON

- Orange, Grapefruit, Cranberry, and Apple Juices
- Selection of Individual Fruit Yogurts (*veg/gf*)
- Scrambled Eggs with Fresh Herbs (*gf*)
- French Toast with Maple Syrup (*veg*)
- Bacon and Sausage
- Breakfast Potatoes
- *Hershey®* Country Club Bakery Basket
- Seasonal Fruit Salad
- Freshly Brewed Coffee and Tea Selection

## A la CARTE

- Oatmeal with Dried Fruits, Nuts, and Brown Sugar (*gf*) - **\$6.00 Per Person**
- Bacon or Sausage (*gf*) - **\$4.00 Per Person**
- *Hershey®* Country Club Bakery Basket - **\$6.00 Per Person**
- Assorted Bagels with Accompaniments - **\$18.00 Per Dozen**
- Fresh Whole Fruit (*gf*) - **\$3.00 Per Person**
- Assorted Fruit Yogurts (*gf*) - **\$3.00 Per Item**
- Fresh Fruit Salad - **\$3.00 Per Person**
- Made-To-Order Omelet Station\* (*gf*) - **\$12.00 Per Person**

*\*Add Chef Attendant Fee*

## BREAKFAST SANDWICH OPTIONS - \$7.00 PER ITEM

### Choose One:

- Egg and Cheese on an English Muffin or Bagel
- Egg, Bacon, and Cheese on an English Muffin or Bagel
- Egg, Sausage, and Cheese on an English Muffin or Bagel

## • BREAKS •

Price is per person and based on 30 minutes of service. After 30 minutes, items will be charged based on consumption.

### THE 9-HOLE BREAK (VEG) - \$15.00 PER PERSON

- Assorted Cookies and Brownies
- Bottled Water
- Assorted Soft Drinks
- Freshly Brewed Coffee and Tea Selection

### THE 18-HOLE BREAK (VEG) - \$17.00 PER PERSON

- Seasonal Fruit Salad
- Assorted Granola Bars
- Trail Mix
- Bottled Water
- Assorted Soft Drinks
- Freshly Brewed Coffee and Tea Selection

### THE FAIRWAY BREAK (VEG) - \$20.00 PER PERSON

- Warm Soft Pretzels with Assorted Mustards
- Buttered Popcorn with Assorted Toppings
- Bottled Water
- Assorted Soft Drinks
- Freshly Brewed Coffee and Tea Selection

### SIESTA BREAK - \$24.00 PER PERSON

- Tortilla Chips with Salsa and Guacamole
- Bite Size Chicken and Cheese Quesadilla with Avocado Crema
- Churros with Chocolate Sauce
- Bottled Water
- Assorted Soft Drinks
- Freshly Brewed Coffee and Tea Selection

### ICE CREAM SUNDAE BAR (VEG) - \$25.00 PER PERSON

- Vanilla and Chocolate Ice Cream
- Condiment Bar to Include:
  - Sprinkles
  - Peanuts
  - Cherries
  - Crushed Cookie Pieces
  - Crushed Candy Pieces
  - Caramel Syrup
  - Fresh Whipped Cream
- Bottled Water
- Assorted Soft Drinks
- Freshly Brewed Coffee and Tea Selection

# • BREAKS CONTINUED •

## ALL-DAY MEETING BREAK - \$30.00 PER PERSON

- **MORNING BREAK (VEG)**

- Orange, Cranberry and Apple Juices
- Seasonal Fruit Salad
- *Hershey®* Country Club Bakery Basket
- Freshly Brewed Coffee and Tea Selection

- **MID-MORNING BREAK (VEG)**

- Whole Fresh Fruits
- Assorted Granola Bars and Trail Mix
- Bottled Water
- Assorted Soft Drinks
- Freshly Brewed Coffee and Tea Selection

- **AFTERNOON BREAK (VEG)**

- Assorted Cookies and Brownies
- Bottled Water
- Assorted Soft Drinks
- Freshly Brewed Coffee and Tea Selection

## A la CARTE BEVERAGES

- Assorted Pepsi Products - \$3.50 Each
- Bottled Water - \$5.00 Each
- Individual Bottled Juices - \$3.50 Each
- Coffee and Hot Tea - \$42.00 Per Gallon

## A la CARTE SNACKS

- Chex Mix (veg) - \$12.00 Per Pound
- Pretzels (veg) - \$10.00 Per Pound
- Potato Chips (veg/gf) - \$10.00 Per Pound
- Buttered Popcorn (veg/gf) - \$12.00 Per Pound
- Mixed Nuts (veg/gf) - \$22.00 Per Pound
- Whole Fruit (veg/gf) - \$5.00 Per Item
- Hershey's Candy Bars (veg/gf) - \$3.50 Per Item
- Assorted Cookies (veg) - \$24.00 Per Dozen
- Brownies (veg) - \$24.00 Per Dozen
- Warm Soft Pretzels with Assorted Mustards (veg) - \$11.00 Per Person

# • LUNCH BUFFETS •

A minimum of 25 guests is required. If the final count falls below 25 guests, a \$77.00 service fee will apply.

## THE SANDWICH BOARD BUFFET - \$33.00 PER PERSON

- Chef's Soup of the Day
- Organic Field Greens with Assorted Dressings (veg)
- Choice of Potato Salad or Vegetable Pasta Salad (veg)
- Chef's Choice of Dessert

*With Choice of Three (3) Hot or Cold Artisan Sandwiches:*

### HOT

- **Smokey Beef**
  - Roast Beef, Roasted Garlic Mayo, Smoked Gouda, Roasted Red Peppers  
Caramelized Onions, Dill Pickle on Ciabatta
- **Mediterranean Mixto (veg)**
  - Balsamic Grilled Vegetables, Feta, Hummus Spread on Pita
- **California Turkey**
  - Turkey, Arugula, Guacamole, Goat Cheese on Focaccia
- **Hershey® Country Club Reuben**
  - Thin-Sliced Corned Beef, 1000 Island, Kraut, and Swiss on Thick Cut Rye
- **Pork Duo Wrap**
  - Ham, Applewood Smoked Bacon, Horseradish Mayo, Caramelized Onion  
Cheddar Cheese on Flour Tortilla

### COLD

- **Roast Beef**
  - Lettuce, Boursin Spread, Pickled Red Onion on Baguette
- **Grilled Chicken Caesar Wrap**
  - Grilled Chicken, Romaine, Parmesan Cheese, Caesar Dressing  
on a Flour Tortilla
- **Roasted Portobello**
  - Herb-Marinaded Portobello, Roasted Peppers, Sprouts, Arugula  
Aioli, Goat Cheese, Tomatoes on Whole Wheat Roll (veg)
- **Roast Turkey**
  - Thin-Sliced Roast Turkey, Brie, Applewood Smoked Bacon  
Tomato on Focaccia
- **The Carving Board**
  - Shaved Ham, Roast Beef, Turkey, Swiss Cheese, Leaf Lettuce  
Dijon Mustard, Mayo on Whole Wheat Bread

# • LUNCH BUFFETS CONTINUED •

## THE SHOTGUN DELI BUFFET - \$30.00 PER PERSON

- Chef's Soup of the Day
- Organic Field Greens with Assorted Dressings (veg)
- Choice of: Potato Salad or Vegetable Pasta Salad (veg)
- Assortment of Cold Cuts and Cheeses Including:
  - Turkey Breast, Ham, and Roast Beef
  - Cheddar, Provolone, and Swiss Cheese (gf)
- Pickles, Onions, Lettuce, Tomato, Mayonnaise, and Mustard (veg)
- Assortment of Cookies & Brownies
- Seasonal Fruit Salad (veg)
- Selection of Breads and Rolls
- Iced Tea, Freshly Brewed Coffee, and Tea Selection

## THE SCRAMBLE BUFFET - \$32.00 PER PERSON

- Grilled Hamburgers (gf) and Grilled Hot Dogs (gf)
- Burger and Hot Dog Buns (veg)
- Sliced American, Cheddar, and Swiss Cheeses (veg/gf)
- Pickles, Onions, Lettuce, Tomato Condiments
- Cole Slaw and Potato Salad (veg)
- Seasonal Fruit Salad
- Assortment of Cookies & Brownies (veg)
- Iced Tea, Freshly Brewed Coffee, and Tea Selection
- Add Grilled Chicken (gf) - \$3.00 Per Person

## HOLE IN ONE BUFFET - \$34.00 PER PERSON

- Tuscan Tomato Bisque (veg)
- Classic Caesar Salad ~ OR ~ Organic Field Greens with Traditional Accompaniments
- Penne Pasta Primavera (veg)
- Thyme and Garlic Roasted Chicken with Mushrooms, Kale, Cannellini Beans and Natural Jus (gf)
- Seared Salmon with Chardonnay Cream
- Rosemary Roasted Potatoes (gf)
- Seasonal Vegetables (veg/gf)
- Assortment of Breadsticks and Garlic Bread (veg)
- Chef's Choice of Dessert
- Iced Tea, Freshly Brewed Coffee, and Tea Selection

## THE WANNAMAKER BUFFET - \$37.00 PER PERSON

- Chef's Choice of Soup
- Classic Caesar Salad (veg)
- Organic Field Greens with Traditional Accompaniments
- Grilled Flank Steak with Caramelized Onions and Red Wine Sauce (gf)
- Herb Breast of Chicken with Red Pepper Almond Sauce (gf)
- Pan Roasted Salmon with Lemon Dill Beurre Blanc (gf)
- Buttermilk Mashed Potatoes (gf)
- Seasonal Vegetables (veg/gf)
- Assortment of Bread and Rolls (veg)
- Chef's Choice of Dessert
- Iced Tea, Freshly Brewed Coffee, and Tea Selection

# • LUNCH BUFFETS CONTINUED •

## BUILD YOUR OWN BUFFET - \$40.00 PER PERSON

Choice of One (1) Salad, One (1) Soup, One (1) Side and Two (2) Entrée Options

### SALAD OPTIONS:

- **Classic Caesar Salad (veg)**
  - Aged Parmesan, Sourdough Croutons, and Caesar Dressing
- **Organic Field Green (veg)**
  - Cucumbers, Carrots, Grape Tomatoes and Pickled Red Onions, with Herb Vinaigrette, Ranch, and Balsamic Dressings
- **Spinach Salad (gf)**
  - Blue Cheese, Hard Boiled Egg, Crumbled Smoky Bacon, with Balsamic Vinaigrette
- **Caprese Salad (veg/gf)**
  - Tomatoes, Mozzarella, Arugula, Spring Mix, with Basil Balsamic Vinaigrette

### SOUP OPTIONS:

- Tuscan Tomato Bisque (veg)
- Chicken and Wild Rice Soup (gf)
- Potato Leek Soup (veg/gf)
- Chef's Seasonal Soup

### SIDE OPTIONS:

- Home-Style Buttermilk Mashed Potatoes (veg/gf)
- Roasted Yukon Gold Potatoes Wedges, Fresh Herbs (veg/gf)
- Buttermilk Mashed Potatoes (veg/gf)
- Olive-Roasted Red Pepper and Herb Israeli Couscous (veg)
- Savory Rice Pilaf (gf)
- Blended Multi-Grain Pilaf (gf)

### LUNCHEON ENTRÉE OPTIONS:

- **Grilled Flank Steak (gf)**
  - With Roasted Mushroom and Thyme Port Jus
- **Apple-Brined Pork Loin (gf)**
  - With Caramelized Onion and Apple Chutney
- **Garlic-Rubbed Chicken (gf)**
  - With Balsamic Tomato and Pepper Hash
- **Porter-Braised Beef Short Rib**
  - With Wilted Greens, Natural Jus
- **Herb-Marinaded Grilled Salmon (gf)**
  - With Chickpea and Sundried Tomato Hash, Butter Sauce
- **Rosemary Lemon Chicken (gf)**
  - With Black Pepper Cream Sauce



## • BOXED LUNCH •

All Boxed Lunches Include a Sandwich or Wrap, Potato Chips, Whole Fresh Fruit, Hershey's® Bar, Choice of Pasta Salad or Potato Salad, House-Made Cookies, Bottled Water or Assorted Soft Drink

### BOXED LUNCH - \$28.00 PER PERSON

Select up to three (3) sandwiches:

- **Ham and Cheddar Cheese**
  - Honey Dijonaise, Multi-Grain Bread
- **Roast Beef**
  - Boursin Spread, Pickled Red Onion on Baguette
- **Roast Turkey**
  - Thin-Sliced Roast Turkey, Brie, Applewood Smoked Bacon on Focaccia
- **Roasted Vegetable and Feta Cheese Wrap (veg)**
  - Balsamic Aioli
- **Grilled Chicken Caesar Wrap**
  - Aged Parmesan, Sourdough Croutons, and Caesar Dressing on a Flour Tortilla

*All sandwiches can also be done as a gluten free wrap.*

## • SERVED LUNCH •

Choice of One (1) Salad -OR- One (1) Soup / One (1) Entrée and One (1) Dessert / Add Both Salad and Soup for an additional **\$7.00 Per Person**. If the final count falls below 10 guests, a **\$37.00 service fee** will apply. An additional **\$5.00 Per Person** will be charged for a choice of two (2) entrees, and an additional **\$7.00 Per Person** will be charged for a choice of three (3) entrees. When the entrée order is taken on the day of the event, there will be an additional **\$12.00 Per Person** charge.

### SALAD OPTIONS:

- **Classic Caesar Salad (veg)**
  - Aged Parmesan, Sourdough Croutons, and Caesar Dressing
- **Organic Field Greens (veg)**
  - Cucumbers, Carrots, Grape Tomatoes, and Pickled Red Onions, with Herb Vinaigrette, Ranch, and Balsamic Dressings
- **Spinach Salad (gf)**
  - Blue Cheese, Hard Boiled Egg, Crumbled Smoky Bacon, with Balsamic Vinaigrette
- **Arugula (gf)**
  - Grilled Pear, Pancetta, Goat Cheese, and Raspberry Vinaigrette
- **Roasted Beet Salad**
  - Roasted Beets, Goat Cheese, Candied Pecans, Maple Vinaigrette
- **Caprese Salad (veg/gf)**
  - Tomatoes, Mozzarella, Arugula, Spring Mix, and Basil with Balsamic Vinaigrette

### SOUP OPTIONS:

- Tuscan Tomato Bisque with Parmesan Crostini (veg)
- Chicken and Wild Rice Soup (gf)
- Potato Leek Soup (veg/gf)
- Chef's Seasonal Soup

### LUNCHEON ENTRÉE OPTIONS:

- **Roasted Chickpea Stuffed Zucchini (veg/gf)**
  - Parmesan Polenta, Tomato, Grilled Onion, Mushroom and Balsamic Aioli
  - **\$32.00 Per Person**
- **Roasted Pork Loin with Dry Cherry Demi (gf)**
  - Roasted Sweet Potatoes, Seasonal Vegetables
  - **\$37.00 Per Person**
- **Herb-Roasted Breast of Chicken (gf)**
  - Rosemary Jus, Olive Oil Parmesan Whipped Potatoes, Seasonal Vegetables
  - **\$40.00 Per Person**
- **Horseradish Crusted Salmon**
  - Lemon Beurre Blanc, Blended Rice Pilaf, Seasonal Vegetables
  - **\$44.00 Per Person**
- **Garlic-Marinaded Sirloin Steak**
  - Red Wine Reduction, Herbed Mashed Potatoes, Seasonal Vegetables
  - **\$45.00 Per Person**

### DESSERT OPTIONS:

- Chocolate Cake with Berry Compote (veg)
- Chocolate Cream Pie with Chocolate Sauce (veg)
- New York Style Cheesecake (veg)
- Peanut Butter Pie (veg)
- Salted Caramel Cake

# • HORS D'OEUVRES •

**Hors d'oeuvres may be butler passed at an additional \$25 per server, per hour.**

*Hershey®* Country Club recommends 8–10 pieces per person, per hour. Prices are based on 100 pieces.

## **COLD:**

- Wild Mushroom and Parmesan Tartelette, White Bean Mousse, Fried Sage Bagel Chip **(veg) - \$300.00**
- Lemon Chicken Salad, Chervil, Olive Oil Crostini **- \$300.00**
- Tomato Olive Tapenade, Goat Cheese, Olive Oil Crostini **(veg) - \$300.00**
- Tomato and Mozzarella Bruschetta, Olive Oil Crostini **(veg) - \$300.00**
- Duck Confit, Blueberry Black Pepper Compote Bagel Chip **- \$325.00**
- Roasted Beef Canapé, Whipped Boursin Cheese, Balsamic Glaze, Rye **- \$325.00**
- Spicy Thai Beef Cucumber Cup **(gf) - \$325.00**
- Blackened Shrimp with Avocado Relish Brioche **- \$350.00**
- Mojito Shrimp Shooter, Black Pepper Crouton **- \$400.00**

## **HOT:**

- Spanakopita **(veg) - \$300.00**
- Corn Fritters with Smoked Honey Dipping Sauce **(veg) - \$300.00**
- Assorted Mini Quiche **(veg) - \$325.00**
- Thai Peanut Chicken Satay **- \$325.00**
- Vegetable Pot Stickers, Chili Aioli **(veg) - \$300.00**
- Brie En Croute with Raspberry **(veg) - \$325.00**
- Sweet Chili Beef Satay **(gf) - \$325.00**
- Southwest Spring Rolls with Creamy Avocado Ranch **- \$350.00**
- Crispy Ravioli with House Red Sauce **(veg) - \$350.00**
- Mini Beef or Chicken Wellington **- \$425.00**
- Sesame Chicken with Duck Sauce **- \$425.00**
- Coconut Shrimp with Sweet Chili Sauce **- \$500.00**
- Bacon Wrapped Scallops **(gf) - \$525.00**
- Mini Crab Cake, Meyer Lemon Jam, Remoulade **- \$575.00**
- Artichoke Croquette with Lemon Aioli **- \$425**

**(veg)** Vegetarian offerings. **(gf)** Gluten-free offerings. 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, *Hershey®* Country Club cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please let your server know if you have food allergies or sensitivities.

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# • DISPLAY STATIONS •

\*Market pricing available seven (7) days prior to your event.

## ANTIPASTO DISPLAY (GF) - \$17.00 PER PERSON

- Assorted Italian Meats, Cheeses and Grilled Marinated Vegetables

## ARTISANAL CHEESE SELECTION (VEG) - \$15.00 PER PERSON

- Served with Crackers, Bread, Dried Fruits, Assorted House-Made Pickled Items and Jams. All cheeses are locally sourced and artisan in nature.

## ASSORTED DIPS STATION (VEG) - \$14.00 PER PERSON

- Red Pepper Hummus
- Southwestern Black Bean Dip
- Guacamole
- House Salsa
- Spinach Dip
- Troegs Cheddar Dip
- Assorted Crackers, Pita, Tortilla Chips, Breads and Pretzels

## SEASONAL CRUDITÉS (VEG) - \$12.00 PER PERSON

- Served with Ranch, Balsamic, and Blue Cheese Dressing

## SLICED FRESH FRUIT (VEG/GF) - \$12.00 PER PERSON

## OYSTERS ON THE HALF SHELL (GF) - \$ MARKET PRICE

- Served with Mignonette and Lemon

## SHRIMP COCKTAIL (GF) - \$ MARKET PRICE

- Served with Cocktail Sauce and Lemon

## CARVING STATION

All roasts are served with soft rolls. A Chef Fee of \$100 applies.

- **Prime Rib of Beef (gf)**

- Au Jus, Horseradish Cream
- **\$20.00 Per Person**

- **Herb-Rubbed Pork Loin (gf)**

- Apple-Mustard Relish, Rosemary Jus
- **\$14.00 Per Person**

- **Roasted Turkey Breast (gf)**

- Cranberry Pear Relish, Turkey Jus
- **\$15.00 Per Person**

- **Boneless Leg of Lamb (gf)**

- Natural Lamb Jus and Mint Gastrique
- **\$23.00 Per Person**

- **Roasted Tenderloin of Beef (gf)**

- Port Wine Jus, Horseradish Cream
- **\$26.00 Per Person**



# • ACTION STATIONS •

Available in addition to any buffet. A Chef fee of \$100.00 applies. Pricing available for stations without a buffet.

## STIR FRY STATION - \$13.00 PER PERSON

- Tofu, Peppers, Onion, Bok Choy, Snow Peas, Broccoli, Sprouts, Sesame Ginger Sauce, Steamed White Rice
- **Choice of one:**
  - Rice Noodles, or Lo Mien
  - Add Both for **\$3.00 Per Person**
- Add Grilled Chicken - **\$8.00 Per Person**
- Add Beef Tenderloin Tips - **\$8.00 Per Person**
- Add Grilled Shrimp - **\$8.00 Per Person**

## SALAD STATION - \$10.00 PER PERSON

- Organic Field Greens, Romaine and Spinach, Cherry Tomatoes, Cucumbers, Carrots, Red Onions, Mushrooms, Croutons, Hardboiled Egg, Bacon, Bleu Cheese, Shredded Cheddar, and Parmesan, Assorted Dressings
- Add Grilled Chicken - **\$8.00 Per Person**
- Add Grilled Flank Steak - **\$8.00 Per Person**
- Add Grilled Shrimp - **\$8.00 Per Person**

## TACO STATION - \$17.00 PER PERSON

- Hard and Soft Taco Shells, Chicken and Ground Beef, Tomatoes, Shredded Lettuce, Red Onions, and Jalapenos, Monterey Jack and Cheddar Cheese Blend, Sour Cream and Pico de Gallo
- Add Shredded Cuban Pork - **\$8.00 Per Person**
- Add Barbacoa - **\$8.00 Per Person**
- Add Guacamole - **\$4.00 Per Person**

## PASTA STATION - \$13.00 PER PERSON

Spinach, Broccoli, Mushrooms, Peas, Red and White Sauces.

- Add Grilled Chicken - **\$8.00 Per Person**
- Add Meatballs - **\$8.00 Per Person**
- Add Grilled Shrimp - **\$8.00 Per Person**

## • DINNER BUFFETS •

A minimum of 25 guests is required. If the final count falls below 25 guests, a \$77.00 service fee will apply.

### THE GOLFERS BBQ - \$54.00 PER PERSON

- Organic Field Greens with Assorted Dressings and Toppings
- Roast Sirloin with Caramelized Onions and Chimichurri (gf)
- Grilled Salmon with Tomato Fennel Salsa (gf)
- House Rubbed BBQ Chicken
- Potato Salad (veg/gf)
- Seasonal Vegetables (veg/gf)
- Assortment of Rolls (veg)
- Chef's Choice of Dessert
- Iced Tea, Freshly Brewed Coffee, and Tea Selection

### THE ITALIAN VILLA - \$54.00 PER PERSON

- Tuscan Wedding Soup
- Classic Caesar Salad
- Cavatapi and Penne Pasta
- HCC Red Sauce and White Wine Cream Sauce
- Pesto Chicken
- Meatballs
- Vegetable Lasagna
- Seasonal Vegetable
- Bread Sticks and Garlic Bread
- Cannolis
- Tiramisu
- Iced Tea, Freshly Brewed Coffee, and Tea Selection

### THE WANNAMAKER BUFFET - \$56.00 PER PERSON

- Chef's Choice of Soup
- Classic Caesar Salad
- Organic Field Greens with Assorted Toppings and Dressings
- Grilled Flank Steak with Caramelized Onions and Red Wine Sauce (gf)
- Herb Breast of Chicken with Red Pepper Almond Sauce (gf)
- Pan-Roasted Salmon with Lemon-Dill Beurre Blanc (gf)
- Buttermilk Mashed Potatoes
- Seasonal Vegetables (veg/gf)
- Assortment of Rolls (veg)
- Chef's Choice of Dessert
- Iced Tea, Freshly Brewed Coffee, and Tea Selection

## • DINNER BUFFETS CONTINUED •

### BUILD YOUR OWN BUFFET - \$57.00 PER PERSON

- Choice of Two (2) Salads –OR– One (1) Salad and One (1) Soup
- One (1) Starch and Two (2) Entrée Options.
- Includes Chef's Choice of Vegetable, Assortment of Rolls and Chef's Choice of Dessert.
- Add a third entrée option for an additional **\$8.00 per person**.

### SALAD OPTIONS:

- **Classic Caesar Salad (veg)**
  - Aged Parmesan, Sourdough Croutons, and Caesar Dressing
- **Organic Field Greens (veg)**
  - Cucumbers, Carrots, Grape Tomatoes, Pickled Red Onions, Champagne Vinaigrette, Balsamic, and Ranch Dressings
- **Spinach Salad (gf)**
  - Blue Cheese, Hard Boiled Egg, Crumbled Smoky Bacon with Balsamic Vinaigrette
- **Caprese Salad (veg/gf)**
  - Tomatoes, Mozzarella, Arugula, Spring Mix, and Basil with Balsamic Vinaigrette

### SOUP OPTIONS:

- Tuscan Tomato Bisque (veg)
- Chicken and Wild Rice Soup (gf)
- Potato Leek Soup (veg/gf)
- Chef's Seasonal Soup

### STARCH OPTIONS:

- Buttermilk Mashed Potatoes (veg/gf)
- Roasted Yukon Gold Potatoes Wedges, Fresh Herbs (veg/gf)
- Cheddar Whipped Potatoes (veg/gf)
- Olive-Roasted Red Pepper and Herb Israeli Couscous (veg)
- Blended Multi-Grain Pilaf (gf)

### ENTRÉE OPTIONS:

- **Grilled Flank Steak (gf)**
  - Roasted Mushroom and Thyme Port Jus
- **Apple-Brined Pork Loin (gf)**
  - Caramelized Onion and Apple Chutney
- **Garlic-Rubbed Chicken (gf)**
  - Balsamic Tomato and Pepper Hash
- **Porter-Braised Beef Short Rib**
  - Wilted Greens, Natural Jus
- **Herb-Marinated Grilled Salmon (gf)**
  - Chickpea and Sundried Tomato Hash, Butter Sauce
- **Grilled Rosemary Lemon Chicken (gf)**
  - Black Pepper Cream Sauce

## • SERVED DINNER •

- Choice of One (1) Salad -OR- One (1) Soup
- One (1) Entrée and One (1) Dessert
- Add Both Salad and Soup for an additional **\$7.00 Per Person**.
- If the final count falls below 10 guests, a **\$37.00** service fee will apply.
- An additional **\$5.00 Per Person** will be charged for a choice of two (2) entrees, and an additional **\$7.00 Per Person** will be charged for a choice of three (3) entrees.
- When the entrée order is taken on the evening of the event, there will be an additional **\$12.00 Per Person** charge.
- \*Market pricing available seven (7) days prior to your event.

### SALAD OPTIONS:

- **Classic Caesar Salad (veg)**
  - Aged Parmesan, Sourdough Croutons, and Caesar Dressing
- **Organic Field Greens (veg)**
  - Cucumbers, Carrots, Grape Tomatoes, Pickled Red Onions, Champagne Vinaigrette, Balsamic, and Ranch Dressings
- **Berry Salad (gf)**
  - Spinach, Fresh Berries, Almond Granola, and Feta Cheese with Honey Balsamic Vinaigrette
- **Arugula (gf)**
  - Grilled Pear, Pancetta, Goat Cheese Crumbles, with Raspberry Vinaigrette
- **Beet Salad (veg/gf)**
  - Roasted Beets, Goat Cheese, and Candied Pecans with Maple Vinaigrette

### SOUP OPTIONS:

- Tuscan Tomato Bisque (veg)
- Chicken and Wild Rice Soup (gf)
- Potato Leek Soup (veg/gf)
- Chef's Seasonal Soup

### APPETIZER ADDITIONS - \$7.00 PER PERSON:

- **Classic Shrimp Cocktail**
  - Lemon, Cocktail Sauce
  - \*Market Price
- **Crab Cake**
  - Grilled Pineapple Slaw
  - \*Market Price
- **Caprese Salad Stack (veg/gf)**
  - Opal Basil, Extra Virgin Olive Oil, Balsamic Reduction
- **Roasted Mushroom and Mozzarella Arancini (veg)**
  - Pomodoro, Parmesan

### DESSERT OPTIONS:

- Chocolate Cake with Berry Compote (veg)
- Chocolate Cream Pie with Chocolate Sauce (veg)
- New York Style Cheesecake (veg)
- Peanut Butter Pie (veg)
- Salted Caramel Cake



# • SERVED DINNER CONTINUED •

## CHOICE OF DINNER ENTRÉES

### POULTRY:

- **Lemon Herb Chicken (gf)**
  - Garlic Mashed Potatoes, Seasonal Vegetable, Rosemary Jus
  - **\$44.00 Per Person**
- **Rosemary & Garlic Chicken Breast**
  - Roasted New Potatoes, Seasonal Vegetable, Rich Chicken Jus
  - **\$44.00 Per Person**
- **Chicken Cordon Bleu**
  - Rice Pilaf Blend, Seasonal Vegetable, Lemon Butter Sauce
  - **\$46.00 Per Person**
- **Chicken Oscar (gf)**
  - Seared Chicken Breast, Lump Crab Mix, Garlic Mashed Potatoes, Asparagus, with Herb Hollandaise
  - **\$ 50.00 Per Person**

### PORK AND BEEF:

- **Roasted Pork Loin (gf)**
  - Fingerling Potatoes, Seasonal Vegetable, Pommery Sauce
  - **\$49.00 Per Person**
- **NY Strip Steak (gf)**
  - Garlic Mashed Potatoes, Seasonal Vegetable, Shallot Mushroom Ragout
  - **\$57.00 Per Person**
- **Beef Filet (gf)**
  - Garlic Mashed Potatoes, Seasonal Vegetable, Red Wine Demi Glace
  - **\$60.00 Per Person**

## • SERVED DINNER CONTINUED •

### PASTA & VEGETARIAN:

- **Pasta Primavera (veg)**
  - Sundried Tomatoes, Spinach, Mushrooms, Roasted Pepper, Ricotta Salata, Balsamic Glaze
  - **\$39.00 Per Person**
- **Baked Ratatouille (veg)**
  - Tomato Rice, Balsamic Glaze
  - **\$39.00 Per Person**
- **Grilled Portobello (veg)**
  - Roasted New Potatoes, Seasonal Vegetable, Herb Tomato Ragù
  - **\$39.00 Per Person**
- **Chef's Seasonal Vegetable Entrée**
  - Fresh Local Ingredients
  - **\$ 39.00 Per Person**

### COMBINATION:

- **Grilled NY Strip & Basil Pesto Shrimp**
  - Garlic Mashed Potatoes, Seasonal Vegetable, Bourbon BBQ Sauce
  - **\$62.00 Per Person**
- **Grilled Petite Filet of Beef & Maryland Crab Cake**
  - Garlic Mashed Potatoes, Seasonal Vegetable, Red Wine Reduction, Spicy Remoulade
  - **\$77.00 Per Person**
- **Grilled Petite Filet of Beef & Maryland Crab Cake**
  - Garlic Mashed Potatoes, Seasonal Vegetable, Bearnaise Sauce
  - **\$70.00 Per Person**
- **Teriyaki Glazed Chicken Breast and Soy Glazed Shrimp**
  - Jasmine Rice and Seasonal Vegetable
  - **\$60.00 Per Person**

### SEASONAL FISH:

- **Herb Rubbed Salmon**
  - Roasted Vegetable Couscous, Seasonal Vegetable, Citrus Beurre Blanc
  - **\$49.00 Per Person**
- **Panko-Herb Crusted Halibut (gf)**
  - New Roasted Potatoes, Seasonal Vegetable, Mustard Seed Vinaigrette
  - **\$54.00 Per Person**
- **Pan-Seared Scallops**
  - Savory Rice Blend, Wilted Swiss Chard, Wonton, Soy Ginger Vinaigrette
  - **\$54.00 Per Person**
- **Maryland Blue Crab Cake**
  - Roasted New Potatoes, Seasonal Vegetable, Spicy Remoulade
  - **\$58.00 Per Person**

## • BEVERAGE •

After dinner drinks are priced upon request. Prices do not include 23% gratuity. All banquet bars have a maximum four (4) hour service time. Market Price\* is available seven (7) days prior to your event.

### CASH BAR

- Top Shelf Brands **\$13.00 Per Drink**
- Premium Brands **\$11.00 Per Drink**
- Wine **\$10.00 Per Glass**
- House Champagne **\$9.00 Per Glass**
- Imported/Micro Brew Beer **\$8.00 Per Glass**
- Domestic Beer **\$7.00 Per Glass**
- Assorted Soda **\$5.00 Per Glass**

### CONSUMPTION BAR

- Top Shelf Brands **\$12.00 Per Drink**
- Premium Brands **\$10.00 Per Drink**
- Wine **\$9.00 Per Glass**
- House Champagne **\$8.00 Per Glass**
- Imported/Micro Brew Beer **\$7.00 Per Glass**
- Domestic Beer **\$6.00 Per Glass**
- Assorted Soda **\$4.00 Per Glass**

### HOUSE WINE SELECTIONS

- Merlot
- Cabernet
- Chardonnay
- Sauvignon Blanc
- Pinot Grigio
- Pinot Noir
- Shiraz

### BEER SELECTION

#### IMPORT & MICROBREWS

- Heineken, Labatt's Blue, Corona Extra, Sam Adams Boston Lager, Sam Adams Seasonal Varieties, Troegs Varieties

#### DOMESTIC

- Budweiser Light, Yuengling Lager, Miller Light, Coors Light, Michelob Ultra

Domestic Kegs - **\$300.00 Per Half Keg**

Domestic Kegs - **\$170.00 Per Quarter Keg**

Imported Kegs - **Market Price\* Per Half Keg**

### PREMIUM BRANDS

- Dewars Scotch, Jim Beam Bourbon, Jack Daniels Whiskey, Tito's Vodka, Tanqueray Gin, Seagram's VO, Bacardi Silver Rum

### TOP SHELF BRANDS

- Johnnie Walker Black Label, Grey Goose Vodka, Maker's Mark Whiskey, Bombay Sapphire Gin, Bacardi Silver Rum, Captain Morgan Rum, Crown Royal Whiskey

### HOURLY BEVERAGE RECEPTION

*Groups are charged per person based on the guaranteed number of attendees.*

#### BEER, WINE, AND SODA

- **\$10.00 Per Person** For The First Hour
- **\$8.00 Per Person** For The Second Hour
- **\$5.00 Per Person** For Each Additional Hour

#### PREMIUM SHELF BRANDS

- **\$13.00 Per Person** For The First Hour
- **\$11.00 Per Person** For The Second Hour
- **\$7.00 Per Person** For Each Additional Hour

#### TOP SHELF

- **\$15.00 Per Person** For The First Hour
- **\$12.00 Per Person** For The Second Hour
- **\$10.00 Per Person** For Each Additional Hour

(veg) Vegetarian offerings. (gf) Gluten-free offerings. 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, Hershey® Country Club cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please let your server know if you have food allergies or sensitivities.

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