

HERSHEY COUNTRY CLUB



BANQUET MENUS

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 12:00pm; 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.

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.

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.

Surcharges

Hershey® Country Club requires the following surcharges for multiple entrée choices: Choice of two (2) entrees will be an additional \$3.00 per person, choice of three (3) entrees will be an additional \$5.00 per person. If the entrée order is taken the evening of the event, an additional \$10.00 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 \$75.00 will apply. A minimum guarantee of 10 persons is required for all served meals. If this minimum is not met, a service charge of \$35.00 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.

(veg) Vegetarian offerings. **(gf)** Gluten free. 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. ©2024 Hershey Entertainment & Resorts Company. All words, design, and phrases appearing in italics and/or with the symbol ®, SM, or TM are trademarks used under license with permission. 24MT42949

BREAKFAST

The Par Continental\$14.00 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 \$3.00 per person

The Bogey Buffet\$22.00 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\$25.00 per person

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

BREAKFAST, A La Carte

Breakfast Buffet Enhancements & A La Carte

Oatmeal with Dried Fruits, Nuts, and Brown Sugar <i>gf</i>	\$6.00 per person
Bacon or Sausage <i>gf</i>	\$4.00 per person
<i>Hershey® Country Club</i> Bakery Basket	\$6.00 per person
Assorted Bagels with Accompaniments.....	\$18.00 per dozen
Fresh Whole Fruit <i>gf</i>	\$3.00 per item
Assorted Fruit Yogurts <i>gf</i>	\$3.00 per item
Omelet Station—Omelets Made to Order <i>gf</i>	\$12.00 per person
	Add Chef Attendant Fee
Fresh Fruit Salad <i>gf</i>	\$3.00 per person

Breakfast Sandwich Options Choose One: \$6.00 per Item

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

BREAKS

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

The 9 Hole Break veg\$12.00 per person

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

The 18-Hole Break veg\$15.00 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\$17.00 per person

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

Ice Cream Sundae Bar veg\$15.00 per person

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

BREAKS, continued

All-Day Meeting Break\$27.00 per person

Morning Break veg

Orange, Cranberry, and Apple Juices, Seasonal Fruit Salad, HCC Bakery Basket, Freshly Brewed Coffee, and Selection of Hot Teas

Mid-Morning Break veg

Whole Fresh Fruits, Assorted Granola Bars and Trail Mix, Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee and Selection of Hot Teas

Afternoon Break veg

Assorted Cookies, Brownies, Bottled Water, Assorted Soft Drinks, Freshly Brewed Coffee, and Selection of Hot Teas

A La Carte Beverages

Assorted Pepsi Products	\$3.50 each
Bottled Water	\$3.50 each
Individual Bottled Juices	\$3.50 each
Coffee and Hot Tea	\$40.00 per gallon

A La Carte Snacks

Chex Mix <small>veg</small>	\$10.00 per pound
Pretzels <small>veg</small>	\$8.00 per pound
Potato Chips <small>veg/gf</small>	\$8.00 per pound
Buttered Popcorn <small>veg/gf</small>	\$10.00 per pound
Mixed Nuts <small>veg/gf</small>	\$20.00 per pound
Whole Fruit <small>veg/gf</small>	\$3.00 per item
Hershey's Candy Bars <small>veg/gf</small>	\$3.50 per item
Assorted Cookies <small>veg</small>	\$24.00 per dozen
Brownies <small>veg</small>	\$24.00 per dozen
Warm Soft Pretzels with Assorted Mustards <small>veg</small>	\$9.00 per person

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LUNCH BUFFETS

A minimum of 25 guests is required.

If the final count falls below 25 guests, a \$75.00 service fee will apply.

The Shotgun Deli Buffet..... \$25.00 per person

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

The Sandwich Board 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**, Chef's Choice of Dessert

With Choice of Three 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 - Balsamic Grilled Vegetables, Feta, Hummus Spread on Pita **veg**

California Turkey - Turkey, Arugula, Yellow Tomato, 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

Chicago - Prime Sliced Beef, Natural Jus, Pickled Hot and Sweet Peppers, Provolone Cheese on Seeded Italian Roll

Cold

Roast Beef - Lettuce, Boursin Spread, Pickled Red Onion on Baguette

Grilled Chicken Caesar Wrap - Grilled Chicken, Romaine, Caesar Dressing, Parmesan Cheese on Flour Tortilla

Roasted Portobello - Herb Marinated Portobello, Roasted Peppers, Sprouts, Arugula, Aioli, Goat Cheese, Tomatoes on Whole Wheat Roll **veg**

Ham and Jam - Shaved Ham, Arugula, Red Onion, Brown Mustard, Raspberry Jam on Ciabatta

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

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LUNCH BUFFETS, continued

The Scramble Buffet \$28.00 per person

Grilled Hamburgers *gf* and Grilled Hot Dogs *gf*, Sliced American, Cheddar, and Swiss Cheeses *veg/gf*, Pickles, Onions, Lettuce, Tomato, Condiments, Burger and Hot Dog Buns *veg*, 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 for an Additional Charge of \$3.00 per person *gf*

Hole in One Buffet \$32.00 per person

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

The Wannamaker Buffet \$35.00 per person

Chef's Choice of Soup, Organic Field Greens with Assorted Toppings and Dressings , Classic Caesar Salad *veg*, 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*, Assorted Rolls *veg*, Chef's Choice of Dessert
Iced Tea, Freshly Brewed Coffee, and Tea Selection

Heart Healthy Salad Buffet \$32.00 per person

Selection of Greens, Mesclun Mix, Romaine Leaves, Radicchio and Baby Spinach Mix *veg/gf*, Vegetable Topping Selections: Sliced Red Onion, Cucumbers, Peppers, Julienne Carrots, Broccoli Florets, Roasted Mushrooms, Corn, and Sun Dried Tomatoes *veg/gf*, Warm Toppings: Grilled Beef Flank Steak, Grilled Chicken Breast, and Blackened Shrimp *gf*. Cold Toppings: Julienne Ham, and Turkey Breast *gf*, Cheese Topping Selections: Cheddar, Parmesan, Feta, and Blue Cheeses *veg/gf*, Dressing Selections: Lemon-Herb Vinaigrette, Balsamic-Basil Vinaigrette, Lite Buttermilk Ranch, Honey Mustard, and Lite Roasted Garlic *veg*, Assorted Rolls *veg*, Seasonal Fruit Salad
Chef's Choice of Dessert, Freshly Brewed Coffee, and Tea Selection

Add Marinated Grilled Salmon for \$3.00 per person *gf*

Add Soup for..... \$3.00 per person

LUNCH BUFFETS, continued

Build Your Own Buffet

Choice of Two (2) Entrees for \$33 per person
Choice of Two (2) Salads or
Choice of One (1) Soup and One (1) Side
Chef's Choice of Vegetable
Assorted Rolls
Chef's Choice of Dessert

-or-

Choice of Three (3) Entrees for \$38 per person
Choice of One (1) Side
Chefs Choice of Vegetable
Assorted Rolls
Chef's Choice of Dessert

Salad Options

Classic Caesar Salad
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

Strawberry Spinach Salad **gf**
Blue Cheese, Hard Boiled Egg, Crumbled Smoky Bacon, with Balsamic
Vinaigrette Dressing

Caprese Salad **veg/gf**
Tomatoes, Mozzarella, Arugula, Spring Mix, with Basil Balsamic
Vinaigrette Dressing

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**
Whipped Potatoes **veg/gf**
Olive Roasted Red Pepper and Herb Israeli Cous Cous **veg**
Savory Rice Pilaf **gf**
Blended Multi Grain Pilaf **gf**

Entrée Options

Grilled Flank Steak, Roasted Mushroom & Thyme Port Jus **gf**

Apple Brined Pork Loin, Caramelized Onion and Apple Chutney **gf**
Pan Roasted Mahi Mahi, Warm Napa Slaw, Ginger Lime Buerre
Blanc **gf**

Garlic Rubbed Chicken, Balsamic Tomato and Pepper Hash **gf**

Porter Braised Beef Short Rib, Wilted Greens, Natural Jus

Herb Marinated Grilled Salmon, Chick Pea and Sundried Tomato
Hash, Butter Sauce **gf**,

Rosemary Lemon Chicken, Black Pepper Cream Sauce **gf**

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SERVED LUNCH

Minimum of three (3) courses.

If the final count falls below ten (10) guests, a \$35.00 service fee will apply.

Served Luncheons Include: Your Choice of Soup or Salad, Your Choice of Entrée, Rolls with Butter, Choice of Dessert, Iced Tea, Freshly Brewed Coffee, and Tea Selection. *Enjoy both soup and salad for \$5.00 additional per person.*

Choice of Salads

Classic Caesar Salad
Aged Parmesan and Sourdough Croutons with Caesar Dressing

Organic Field Greens *veg/gf*
Cucumbers, Carrots, Grape Tomatoes and Pickled Red Onions
with Champagne Vinaigrette Dressing

Strawberry Spinach Salad *gf*
Blue Cheese, Crumbled Smoky Bacon, and Maple Vinaigrette Dressing

Butter Lettuce & Poached Apple *veg/gf*
Candied Walnuts, and Bleu Cheese with, Citrus Vinaigrette Dressing

Arugula *gf*
Grilled Pear, Pancetta, Goat Cheese, and Raspberry Vinaigrette Dressing

Organic Field Greens *veg/gf*
Roasted Beets, Goat Cheese, Candied Pecans, and Maple Vinaigrette
Dressing

Caprese Salad *veg/gf*
Tomatoes, Mozzarella, Arugula, Spring Mix, with Basil Balsamic
Vinaigrette Dressing

Choice of Soups

Tuscan Tomato Bisque with Parmesan Crostini *veg*

Lobster Bisque

Chicken and Wild Rice Soup *gf*

Potato Leek Soup *gf*

Tortilla Soup *gf*

Chef's Seasonal Soup

Luncheon Entrée Choices

Roasted Chickpea Stuffed Zucchini *veg/gf*
Parmesan Polenta, Tomato, Grilled Onion, Mushroom and Balsamic Aioli
\$20.00 per person

Roasted Pork Loin with Dry Cherry Demi *gf*
Roasted Sweet Potatoes, Seasonal Vegetables
\$25.00 per person

Herb Roasted Breast of Chicken with Rosemary Jus *gf*
Olive Oil Parmesan Whipped Potatoes, Seasonal Vegetables
\$28.00 per person

Horseradish Crusted Salmon with Lemon Beurre Blanc
Blended Rice Pilaf, Seasonal Vegetables
\$32.00 per person

Garlic Marinated Sirloin Steak with Red Wine Reduction *gf*
Herbed Mashed Potatoes, Seasonal Vegetables
\$33.00 per person

Luncheon Dessert Choices

Chocolate Cake with Berry Compote *veg*

Hershey's Chocolate Cream Pie with Chocolate Sauce *veg*

New York Style Cheesecake *veg*

Reese's Peanut Butter Pie *veg*

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BOXED LUNCH

Boxed Lunches \$24.00 per person

Select up to three (3) sandwiches.

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

Choice of Sandwich:

- 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, Balsamic Aioli v
- Grilled Chicken Caesar Wrap

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

HORS D'OEUVRES, Cold

Hors d'oeuvres may be butler passed at an additional \$25 per server per hour.
The *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 <i>veg</i>	\$275.00
Lemon Chicken Salad, Chervil, Poppy Seed Tartelette	\$275.00
Tomato Olive Tapenade with Goat Cheese Olive Oil Crostini <i>veg</i>	\$275.00
Tomato and Mozzarella Bruschetta Olive Oil Crostini <i>veg</i>	\$275.00
Duck Confit, Blueberry Black Pepper Compote Bagel Chip.....	\$300.00
Roasted Beef Canapé, Whipped Boursin Cheese and Balsamic Glaze, Rye	\$300.00
Spicy Thai Beef Cucumber Cup <i>gf</i>	\$300.00
Salmon Mousse & Cured Tartar in Cone, Picked Red Onion and Lemon Dill Fraiche.....	\$325.00
Blackened Shrimp with Avocado Relish Brioche	\$325.00
Mojito Shrimp Shooter, Black Pepper Crouton	\$375.00
Tuna Tataki, Sesame Lavosh, Mango Wasabi	\$375.00

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HORS D'OEUVRES, Hot

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

The *Hershey® Country Club* recommends 8-10 pieces per person per hour.

Prices are based on 100 pieces.

Hot

Spanakopita veg	\$250.00
Corn Fritters with Smoked Honey Dipping Sauce veg	\$250.00
Assorted Mini Quiche veg	\$300.00
Thai Peanut Chicken Satay	\$300.00
Vegetable Pot Stickers, Chili Aioli veg	\$300.00
Brie En Croute with Raspberry veg	\$300.00
Sweet Chili Beef Satay gf	\$300.00
Southwest Spring Rolls with Creamy Avocado Ranch	\$325.00
Crispy Ravioli with House Red Sauce veg	\$325.00
Mini Beef or Chicken Wellington.....	\$400.00
Sesame Chicken, Duck Sauce	\$400.00
Sesame Tuna Skewer with Spicy Yum Yum gf	\$425.00
Coconut Shrimp with Sweet Chili Sauce	\$475.00
Potato Wrapped Shrimp, Yellow Tomato Gastrique	\$475.00
Bacon Wrapped Scallops gf	\$500.00
Mini Crab Cake, Meyer Lemon Jam, Remoulade	\$550.00
Beef Tenderloin Brochette with Parsley Garlic Pesto gf	\$550.00

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DISPLAY STATIONS

Each Display Serves 50 People.

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

Domestic Cheese Selection veg \$8.00 per person

Domestic Cheeses Served with Crackers, Bread, Dried Fruits, Assorted House Made Pickled Items & Jams

Artisanal Cheese Selection veg \$12.00 per person

All Cheese are locally sourced and artisan in nature. They are served with Crackers, Bread, and Dried Fruits, Assorted House Made Pickled Items & Jams

Assorted Dips Station veg \$10.00 per person

Spicy White Bean, Red Pepper Hummus, Garlic Lemon Hummus, Southwestern Black Bean Dip, Guacamole, House Salsa, Pico de Gallo, Baba Ghanouj, Spinach Dip, Troegs Hop Knife Cheddar Dip, Assorted Crackers, Pita, Tortilla Chips, Breads and Pretzels

Display of Sliced Fresh Fruit veg/gf \$6.00 per person

Seasonal Crudités veg \$6.00 per person

Served with Ranch, Balsamic, and Blue Cheese Dressing

Antipasto Display gf \$14.00 per person

Assorted Italian Meats, Cheeses and Grilled Marinated Vegetables

Oysters on the Half Shell gf \$ Market Price*

Shrimp Cocktail gf \$ Market Price*

Served with Cocktail Sauce and Lemons

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ACTION STATIONS

A minimum of 25 guests are required.

A Chef fee of \$100.00 applies.

Stir Fry Station veg

Tofu, Peppers, Onion, Bok Choy, Snow Peas, Broccoli, Sprouts, Sesame Ginger Sauce with Steamed White

Choice of One	\$11.00 per person
Rice, Rice Noodles or Lo mien	Add All Three for \$2.00 per person
Add Chicken	\$6.00 per person
Add Beef Tenderloin Tips	\$6.00 per person
Add Shrimp	\$6.00 per person

Salad Station gf/veg

\$8.00 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	\$6.00 per person
Add Grilled Flank Steak	\$6.00 per person
Add Grilled Shrimp	\$6.00 per person

Taco Station

\$15.00 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.....	\$6.00 per person
Add Barbacoa.....	\$6.00 per person
Add Guacamole	\$2.00 per person

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CARVING STATIONS

A \$100.00 per Chef per hour fee to apply for Chef attendant stations.
All Roasts Are Served With Soft Buns, Horseradish Cream, Assorted Mustards

Prime Rib of Beef <small>gf</small>	\$15.00 per person
Au Jus	
Herb Rubbed Pork Loin <small>gf</small>	\$10.00 per person
Apple Mustard Relish, Rosemary Jus	
Roasted Turkey Breast <small>gf</small>	\$11.00 per person
Cranberry Pear Relish and Turkey Jus	
Boneless Leg of Lamb <small>gf</small>	\$18.00 per person
Natural Lamb Jus and Mint Gastrique	
Roasted Tenderloin of Beef <small>gf</small>	\$22.00 per person
Port Wine Jus	

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DINNER BUFFETS

A minimum of 25 guests is required.

If the final count falls below 25 guests, a \$75.00 service fee will apply.

The Golfers BBQ \$52.00 per person

Organic Field Greens with Assorted Dressings and Toppings, Red Skin Potato Salad **veg/gf**, Herb Mashed Potatoes **veg/gf**, Seasonal Vegetables **veg/gf**, Roast Sirloin with Caramelized Onions & Red Wine Sauce **gf**, Grilled Salmon with Tomato Fennel Salsa **gf**, House Rubbed BBQ Chicken, Selection of Rolls **veg**, Chef's Choice of Dessert, Iced Tea, Freshly Brewed Coffee, and Tea Selection

The Wannamaker Buffet \$52.00 per person

Chef's Choice of Soup, Organic Field Greens with Assorted Toppings and Dressings , Classic Caesar Salad, 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**, Assorted Rolls **veg**, Chef's Choice of Dessert Iced Tea, Freshly Brewed Coffee, and Tea Selection

DINNER BUFFETS, continued

Build Your Own Buffet

Choice of Two (2) Salads or One (1) Soup and One (1) Salad with
Either Choice of Two (2) Entrees for \$48 per person or Choice of Three (3) Entrees for \$58 per person

Choice of One (1) Starch
Chefs Choice of Vegetable
Assorted Rolls
Chef's Choice of Dessert

Salad Options

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

Soup Options

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

Starch Options

Home style 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 Cous Cous *veg*
Savory Rice Pilaf *gf*
Blended Multi Grain Pilaf *gf*

Entrée Options

Grilled Flank Steak, Roasted Mushroom & Thyme Port Jus *gf*
Apple Brined Pork Loin, Caramelized Onion and Apple Chutney *gf*
Pan Roasted Mahi Mahi, Warm Napa Slaw, Ginger Lime Buerre Blanc *gf*
Garlic Rubbed Chicken, Balsamic Tomato and Pepper Hash *gf*
Porter Braised Beef Short Rib, Wilted Greens, Natural Jus *gf*
Herb Marinated Grilled Salmon, Creamy Chick Pea
and Sundried Tomato Hash, Butter Sauce *gf*
Grilled Rosemary Lemon Chicken, Black Pepper Cream Sauce

(veg) Vegetarian offerings. *(gf)* Gluten free. 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. ©2024 Hershey Entertainment & Resorts Company. All words, design, and phrases appearing in italics and/or with the symbol ®, SM, or TM are trademarks used under license with permission. 24MT42949

DINNER PLATED

Choice of Soup or Salad, Entrée and Dessert

Enjoy Both Soup & Salad for an Additional \$5.00 per person.

If the final count falls below 10 guests, a \$35.00 service fee will apply.

The *Hershey® Country Club* requires the following surcharges for multiple entrée choices:

Choice of two (2) entrees will be an additional \$3.00 per person

Choice of three (3) entrees will be an additional \$5.00 per person

When the entrée order is taken the evening of the event, there will be an additional \$10.00 per person charge.

Choice of Soups

Tuscan Tomato Bisque *veg*

Lobster Bisque

Chicken and Wild Rice Soup *gf*

Potato Leek Soup *veg/gf*

Tortilla Soup *gf*

White Bean and Ham *gf*

Carrot Ginger *veg/gf*

Choice of Salads

Classic Caesar Salad

Aged Parmesan, Sourdough Croutons and Caesar Dressing

Organic Field Greens *veg/gf*

Cucumbers, Carrots, and Onions with Champagne Vinaigrette Dressing

Spinach Salad *veg*

Fresh Berries, Almond Granola, Feta Cheese
and Honey Balsamic Vinaigrette Dressing

Arugula *gf*

Grilled Pear, Pancetta, Goat Cheese Crumbles,
with Raspberry Vinaigrette Dressing

Organic Field Greens *veg/gf*

Roasted Beets, Goat Cheese, and Candied Pecans
with Maple Vinaigrette Dressing

Addition of Appetizer

\$5.00 per person

Classic Shrimp Cocktail *gf*
Lemon, Tomato Horseradish
\$ 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

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

(veg) Vegetarian offerings. *(gf)* Gluten free. 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. ©2024 Hershey Entertainment & Resorts Company. All words, design, and phrases appearing in italics and/or with the symbol ®, SM, or TM are trademarks used under license with permission. 24MT42949

DINNER PLATED, continued

Choice of Dinner Entrees

Poultry

Lemon Herb Chicken ^{gf}
Potato Puree, Seasonal Vegetable, Rosemary Jus
\$40.00 per person

Chicken Cordon Bleu
Rice Pilaf Blend, Seasonal Vegetable, Lemon Butter Sauce
\$42.00 per person

Rosemary & Garlic Chicken Breast
Roasted New Potatoes, Seasonal Vegetable, Rich Chicken Jus
\$40.00

Chicken Oscar ^{gf}
Seared Chicken Breast, Lump Crab Mix, Asparagus with Herb Hollandaise,
Garlic Mashed Potatoes
\$ Market Price*

Beef and Pork

Roasted Pork Loin ^{gf}
Fingerling Potatoes, Seasonal Vegetable, Pommery Sauce
\$45.00 per person

Rib Eye ^{gf}
Garlic Mashed Potatoes, Seasonal Vegetable, Wild Mushroom Demi Glace
\$52.00 per person

NY Strip Steak ^{gf}
Mashed Potatoes, Seasonal Vegetable, Shallot Mushroom Ragout
\$53.00 per person

Beef Filet ^{gf}
Garlic Mashed Potatoes, Seasonal Vegetable, Red Wine Demi Glace
\$56.00 per person

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

DINNER PLATED, continued

Pasta and Vegetarian

Buckwheat Pasta **veg**
Sundried Tomatoes, Spinach, Mushrooms, Roasted Pepper,
Ricotta Salata, Balsamic Glaze
\$35.00 per person

Baked Ratatouille **veg**
Tomato Rice, Balsamic Glaze
\$35.00 per person

Chef's Seasonal Vegetable Entrée
Fresh Local Ingredients
\$35.00 per person

Grilled Portobello **veg**
Tomato Chutney, Garlic Wilted Spinach, Creamy Polenta
\$35.00 per person

Seasonal Fish

Herb Rubbed Salmon
Roasted Vegetable Couscous, Seasonal Vegetable, Citrus Beurre Blanc
\$45.00 per person

Maryland Blue Crab Cake
Roasted New Potatoes, Seasonal Vegetable, Spicy Remoulade
\$ Market Price

Grilled Ahi Tuna
Wild Rice Pilaf, Seasonal Vegetable, Charred Tomato Beurre Blanc
\$48.00 per person

Panko-Herb Crusted Halibut **gf**
Roasted Potatoes, Seasonal Vegetable, Mustard Seed Vinaigrette
\$ Market Price*

Pan Seared Scallops
Savory Rice Blend, Wilted Swiss Chard, Wonton, Soy Ginger Vinaigrette
\$ Market Price*

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

DINNER PLATED, continued

Duo

Grilled NY Strip & Basil Pesto Shrimp
Boursin Mashed Potatoes, Seasonal Vegetable, Bourbon BBQ Sauce
\$55.00 per person

Grilled Petite Filet of Beef & Maryland Crab Cake
Roasted Garlic Mashed Potatoes, Seasonal Vegetable, Red Wine Reduction, Spicy Remoulade
\$ Market Price*

Surf & Turf ^{gf}
Filet and Lobster Tail, Smashed Potatoes, Seasonal Vegetable, Béarnaise Sauce
\$ Market Price*

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

BEVERAGE

After dinner drinks priced upon request.
Prices do not include 23% gratuity.

Cash Bar

Top Shelf Brands \$12.00 per drink
Premium Brands \$9.00 per drink
Wine \$9.00 per drink
House Champagne \$7.00 per drink
Imported/Micro Brew Beer \$7.00 per glass
Domestic Beer \$6.00 per glass
Assorted Soda \$4.00 per glass

Consumption Bar

Top Shelf Brands \$11.00 per drink
Premium Brands \$9.00 per drink
Wine \$8.00 per drink
House Champagne \$7.00 per drink
Imported/Micro Brew Beer \$6.00 per glass
Domestic Beer \$5.00 per glass
Assorted Soda \$3.50 per glass

House Wine Selections

Merlot | Cabernet
Chardonnay | White Zinfandel

Also Available Upon Request:
Sauvignon Blanc | Pinot Grigio
Pinot Noir | Shiraz

Premium Brands

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

Beer Selections

Imported/Micro Brew
Heineken | Amstel Light
Labatt's Blue | Corona Extra
Sam Adams Boston Lager | Sam Adams Seasonal Varieties
Troegs Varieties

Top Shelf Brands

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

Domestic Beer Selections

Budweiser | Budweiser Light
Yuengling Lager | Rolling Rock
Miller Light | Michelob Ultra
Coors Light

Domestic Kegs \$250.00 per half keg
Domestic Kegs \$110.00 per quarter keg
Imported Kegs Market Price* per half keg

Market Price* is available seven (7) days
prior to your event.

BEVERAGE, continued

Hourly Beverage Receptions

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

Prices do not include 23% gratuity.

Top Shelf Brands

\$14.00 per person for the first hour
\$11.00 per person for the second hour
\$9.00 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

Beer, Wine, and Soda Bar

\$10.00 per person for the first hour
\$8.00 per person for the second hour
\$5.00 per person for each additional hour