

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

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

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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.

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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.