

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

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.