

## • 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

(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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## • 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**