

• 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**