



BANQUET MENU

GENERAL INFORMATION

BANQUET MENU

Banquet Menus, Room Arrangements and Other Details Pertaining to Your Event Should be Submitted to Your Convention Services 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.

GURANTEES

The Exact Number of Persons in Attendance for All Banquet Meal Functions Must be given by Noon Seventy-Two Hours (3 Working Days) Prior to the Date of the Event. This Number is then not Subject to Reduction; However, the Lodge will be Prepared to Serve 5% Above the Guaranteed Number Specified up to 600 Guests and 3% Over 600 Guests. If the 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.

PRICES

Menu Prices are Subject to Availability and are Subject to Change

SURCHARGES

Buffets Prepared Below the Minimum Number of Guests are Subject to the Following Per Person Surcharges:

Breakfast \$4.00, Lunch \$4.00, Dinner \$6.00

Served Meals with More than One Entrée Selection are Subject to the Following Per Person Surcharges:

\$2.00 for Two Choices, \$4.00 for Three Choices

TAXES AND SERVICE CHARGES

Food Prices Quoted are Subject to a 6% PA Sales Tax. A Service Charge of 20% will be Added to all Food and Beverage Items

BEVERAGE SERVICE

The Hershey Lodge Holds a License Granted by the Pennsylvania 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 Lodge. All Hosted Bars will Incur a Bartender Fee of \$50.00 Per Hour, and All Cash Bars will Incur a Bartender Fee of \$25.00 Per Hour, if Revenue from the Bar does Not Exceed \$250.00 Per Hour Per Bartender.

FUNCTION ROOMS

Function Rooms are Assigned According to the Anticipated Number of Guests.

If the Number of Guests Fluctuates, it may Become Necessary to Re-Assign Function Space Accordingly.

DISPLAYS, DECORATIONS AND PERSONAL PROPERTY

All Displays and/or Decorations Proposed by Patrons Shall be Subject to the Approval of the Hershey Lodge. Any Property of the Patron, or the Patron's Guests, Brought on the Premises of the Hershey Lodge and Left at the Conclusion of the Event Thereon, Shall be at Sole Risk of the Patron.

The Hershey Lodge will not be Liable for any Loss or Damage to any such Property for any Reason.

KOSHER AND SPECIALTY MEALS

We Understand the Need for Specialty Meals with Today's Banquet Requirements. Requests for Glatt Kosher, Vegetarian Meals and Special Dietary Restrictions can be Accommodated with Meals that will be sure to please the Discerning Palate.

We Require Two Weeks Notice for Kosher Meals and One Weeks Notice for Other Specialty Requests.

CONTINENTAL BREAKFAST

FOOD SERVICE FOR ONE HOUR

HERSHEY LODGE CONTINENTAL

\$ 12.95/person

Orange Juice and Apple Juice

Seasonal Fruit Display

Freshly Baked Danish, Muffins and Croissants

Freshly Brewed *Cocoa Beanery*® Coffee and Decaffeinated Coffee

Assortment of *Harney & Sons* Herbal and Specialty Teas

BAGEL BREAKFAST

\$ 12.95/person

Orange Juice and Apple Juice

Fruit Medley

Assorted Bagels, Cream Cheese, Whipped Butter

Fruit Jams and Preserves

Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee

Assortment of *Harney & Sons* Herbal and Specialty Teas

CONTINENTAL BREAKFAST ENHANCEMENTS

HOT

Ham, Egg and Cheese Croissant Sandwich

\$ 4 per each

Sausage, Egg and Cheese Biscuit Sandwich

\$ 4 per each

Breakfast Burrito

\$ 4 per half each

Eggs, Chorizo, Green Onion and Cheddar Cheese

Red Pepper Tortilla, Side of Tomato Salsa

Cinnamon French Toast

\$ 3/person

Whipped Butter, Chocolate Chips and Syrup

Steel Cut Oats with Brown Sugar and Raisins

\$ 2/person

Smoked Bacon

\$ 2/person

Turkey Sausage Links

\$ 2/person

Biscuits and Sausage Gravy

\$ 2/person

Scrambled Eggs and Smoked Bacon

\$ 5/person

OMELET AND EGG STATION

Chef Attended, prepared to order

\$ 10/person

COLD

Berks County Yogurt, House-made Granola

\$ 3/person

HERSHEY'S Chocolate Chips

Dried Fruits, Preserves and Honey

Smoked Salmon Display, Bagels and Cream Cheese

\$ 6/person

Shaved Onion, Capers and Tomato

Individual Low Fat Yogurts

\$ 3 per each

House-made Parfait

\$ 4 per each

Berks County Yogurt, Berries and Granola

Bagels with Cream Cheese

\$ 4.50 per each

Seasonal Specialty Juice Shooters

\$ 2 per each

Beet, Carrot and Ginger (Fall/Winter)

Honeydew and Kale (Spring/Summer)



BUFFET BREAKFAST SELECTIONS

STANDARD FOOD SERVICE FOR ONE AND A HALF HOURS

All Buffet Breakfasts Served With:

Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee
Assortment of *Harney & Sons* Herbal and Specialty Teas

HERSHEY LODGE BREAKFAST BUFFET

\$ 18.95/person

Orange Juice and Apple Juice
Seasonal Fruit Display
Cold Cereals with Whole and Skim Milk
Fruit Yogurts
Freshly Baked Danish, Muffins and Croissants
Whipped Butter

ENTRÉES (select One)

Scrambled Eggs
Denver Scrambled Eggs
Ham, Peppers, Onions and Cheddar Cheese
Spinach and Feta Cheese Scrambled Eggs
French Toast *with Warm Syrup & Whipped Butter*
Pancakes *with Warm Syrup & Whipped Butter*

Additional Choices at \$ 2 per person

ACCOMPANIMENTS (select two)

Smoked Bacon
Turkey Bacon
Pork Sausage Links
Pork Sausage Patties
Canadian Bacon
Smoked Ham
Potatoes O'Brien
Hershey Lodge® Hash Browns
Herb Roasted Potatoes

Additional Choices at \$ 1.50/person

BUFFET ENHANCEMENTS

STATIONS REQUIRE A MINIMUM OF 30 GUESTS

BREAKFAST SANDWICH

\$ 2/person

Eggs, Canadian Bacon and Cheddar Cheese on a
Biscuit or Croissant

BREAKFAST BURRITO

\$ 2.25/person

Eggs, Chorizo, Green Onion and Cheddar Cheese in a
Red Pepper Tortilla, Side of Tomato Salsa

OMELET AND EGG STATION (Chef Attended)

\$ 10/person

Prepared To Order

PANCAKES (Chef Attended)

\$ 5/person

HERSHEY'S Chocolate Butter and Chocolate Chips
Whipped Butter and Warm Syrup

FRENCH TOAST (CHEF ATTENDED)

\$ 6/person

HERSHEY'S Chocolate Butter and Chocolate Chips
Whipped Butter and Warm Syrup

BREAKFAST QUESADILLA STATION (Chef Attended)\$ 8/person

Scrambled Eggs, Chorizo, Braised Chicken
Blended Cheeses, Sour Cream, Green Onion
Cilantro and Pico de Gallo



PLATED BREAKFAST SELECTIONS

All Plated Breakfasts Served With:

Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee
Assortment of *Harney & Sons* Herbal and Specialty Teas
Croissants and Breakfast Breads
Orange Juice

ENTRÉES (select One)

Scrambled Eggs	\$ 13.95/person
S'mores French Toast <i>Miniature Marshmallows, Graham Cracker Sprinkles HERSHEY'S Chocolate Chips and Warm Syrup</i>	\$ 14.95/person
Hershey Lodge Quiche <i>Ham and Gruyère Quiche with Roasted Mushrooms</i>	\$ 14.95/person
Healthy Frittata <i>Prepared with Egg Whites and Egg Beaters with Spinach and Roasted Tomato</i>	\$ 14.95/person
Frittata <i>Bacon and Cheddar Cheese with Roasted Tomato</i>	\$ 14.95/person
Eggs Benedict (Maximum of 100 Guests) <i>Two Poached Eggs with Canadian Bacon on an English Muffin, Topped with Hollandaise Sauce</i>	\$ 16.95/person
Spinach Frittata Benedict (Maximum of 300 guests) <i>Feta Cheese and Canadian Bacon on an English Muffin, Topped with Tomato Hollandaise Sauce</i>	\$ 16.95/person
Burrito (Maximum of 300 guests) <i>Scrambled Eggs, Chorizo and Jack Cheese with Sweet Pepper-Potato Hash and Roasted Tomato</i>	\$ 15.95/person

ACCOMPANIMENTS (select two)

Smoked Bacon
Turkey Bacon
Pork Sausage Links
Pork Sausage Patties
Canadian Bacon
Smoked Ham
Potatoes O'Brien
Hershey Lodge Hash Browns
Herb Roasted Potatoes
Roasted Vegetable Medley

PLATED BREAKFAST ENHANCEMENTS

SPECIALTY JUICE SHOOTERS \$ 2/person

Seasonal Selections:

Beet, Carrot and Ginger (Fall/Winter)
Honeydew and Kale (Spring/Summer)

FRUIT CUP \$ 5/person

**BERKS COUNTY YOGURT, BERRIES AND
HOUSE-MADE GRANOLA PARFAITS** \$ 6/person



REFRESHMENT BREAKS

ALL BREAKS ARE PRICED FOR A HALF HOUR (ADDITIONAL REFRESH ON CONSUMPTION)

SIGNATURE BREAKS

Healthy Break \$ 11.95/person

House-made Granola, Hershey's Chocolate Chips, Dried Fruits
Toasted Walnuts, Berks County Yogurt, Strawberry Compote
Honeydew and Kale Juice Shots
Crisp Pita Chips and Carrot Sticks with Spinach Dip
Bottled Water and Citrus Infused Water

Mezza Break \$ 11.95/person

Chicken Samosa with Curried Yogurt Dip, Vegetable Pakora with Mint and
Coriander Dip, Lamb Meatballs in Tomato-Harissa Sauce
Spiced Pita Chips with Red Lentil Hummus and Marinated Feta Cheese with
Oven Cured Tomatoes and Olives, Marcona Almonds

Antipasti Bar \$ 10.95/person

Marinated Bocconcini, Meatballs Marinara, Cannellini and Pesto Dip
Flatbread Crackers, Focaccia Bruschetta, Tomato Relish
Roasted Mushroom Tartlet and Mini Cannoli

S'mores and More Break \$ 10.95/person

Graham Cracker Coated HERSHEY'S Chocolate Dipped Marshmallows
Chocolate and Yogurt Dipped Pretzels, Sourdough Pretzel Nuggets
Freshly Brewed Cocoa Beanery Coffee, Decaffeinated Coffee
Assortment of Harney & Sons Herbal and Specialty Teas
Milk and Chocolate Milk

Sweet Sensation Ice Cream Break \$ 10.95/person

Vanilla and Chocolate Ice Cream with Mini Pretzel Twists, HERSHEY'S Chocolate
Sauce, Whipped Cream, Sprinkles, Maple Walnuts, Maraschino Cherries
HERSHEY'S Candy Toppings: Reese's Pieces, Heath Crumbles, York Peppermint
Pieces and Chocolate Chips
Freshly Brewed Cocoa Beanery Coffee, Decaffeinated Coffee
Assortment of Harney & Sons Herbal and Specialty Teas

Hersheypark Break \$ 9.95/person

Whoopie Pies, House-made Ranch Chips and Soft Pretzel
Sticks with Traditional Yellow and Whole-Grain Honey Mustards
Assorted Soft Drinks and Bottled Water

Grilled Cheese Sandwich Break \$ 8.95/person

Mild Cheddar and Sourdough Sandwich with Custom Spreads
Tomato Bacon Jam, Whole-Grain Honey Mustard and Horseradish-Apple
Smoky Tomato Bisque Shots, Kettle Chips and House-made Pickles

Hershey Gardens Break \$ 9.95/person

Black Bean Veggie Quesadilla Bites, Chipotle Crema, Crisp Pita Chips and
Corn Tortilla Chips, Freshly Cut Carrots and Celery, Roasted Garlic and
Herb Hummus, Garden Salsa and Olive Tapenade

Popcorn Break \$ 8.95/person

Fresh Popped Popcorn and Custom Flavored Popcorn
Choice of HERSHEY'S Chocolate Drizzle, Chipotle Barbecue and Ranch Seasoning
Assorted Soft Drinks and Bottled Water

Pretzels and Sausage \$ 7.95/person

Soft Pretzel Bites, Mustards, Apple Butter, Dried Apple Schnitz
Kraut Braised Fresh Sausage and Grilled Smoky Kielbasa

Southwestern \$ 7.95/person

Veggie Quesadilla Rolls, Tortilla Chips with Tomato Salsa
Ancho Chocolate Dipped Dried Apricots and Lime Spiced Pepitas

Build Your Own Trail Mix \$ 6.95/person

A Variety of Nuts and Dried Fruit Along With our House-made Granola
Build a Cup to Power Through the Day
Nuts and Seeds: Almonds, Cashews, Peanuts, Pumpkin Seeds
Sunflower Seeds and HERSHEY'S Chocolate Chips
Dried Fruit: Raisins, Cranberries, Cherries, Apricot, Mango and Apple

MEETING PLANNER'S PACKAGE

INCLUDES ALL-DAY REFRESH OF COFFEE, TEA, DECAF AND SOFT DRINKS AND BOTTLED WATER

ONLY INCLUDED IN BREAK COMBINATIONS, NOT SINGLE BREAK SELECTIONS

All of the Below Breaks at 30 minutes each \$30.95

Mid-Morning and Afternoon Break at 30 minutes each \$19.95

MORNING BREAK \$ 11.95/person

Orange Juice, Fruit Medley

Freshly Baked Muffins and Croissants

Or Bagels/Cream Cheese, Whipped Butter and Jam

Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee

Assortment of *Harney & Sons* Herbal and Specialty Teas

MID-MORNING BREAK \$ 9.95/person

Cereal Bars and Granola Bars

Whole Fruit, House-made Trail Mix

Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee

Assortment of *Harney & Sons* Herbal and Specialty Teas

Assorted Soft Drinks and Bottled Water

AFTERNOON BREAK \$ 10.95/person

Freshly Baked Cookies, Brownies and Blondies

Individual Bags of Potato Chips and Pretzels

Whole Fruit

Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee

Assortment of *Harney & Sons* Herbal and Specialty Teas

Assorted Soft Drinks and Bottled Water

A LA CARTE

REFRESHMENT BREAKS LASTING LONGER THAN 30 MINUTES

MAY BE REFRESHED AT THE PRICES BELOW:

Assorted Mini Muffins	\$ 19 per dozen
Assorted Mini Danish	\$ 23 per dozen
Mini Croissants	\$ 23 per dozen
Assorted Breakfast Breads	\$ 26 per dozen
Assorted Bagels with Cream Cheese	\$ 4.50 per piece
Assorted Fruit Yogurts	\$ 3 per piece
Whole Fruits	\$ 2.50 per piece

SNACKS

Hard Pretzel Mini Twists with Honey Grain Mustard Dip	\$ 16 per pound
Potato Chips with Roasted Onion Sour Cream Dip	\$ 18 per pound
Tortilla Chips with Tomato Cilantro Salsa	\$ 16 per pound
Crisp Pita Chips with Hummus	\$ 22 per pound
Trail Mix, House-made	\$ 16 per pound
Salted Mixed Nuts	\$ 22 per pound

Warm Soft Pretzel Sticks with Yellow and Whole-Grain Honey Mustards	\$ 2.50 per piece
Granola Bars	\$ 2.75 per piece
Kind, Luna or Clif Bars	\$ 4.50 per piece
Whoopie Pies	\$ 3 per piece
Freshly Baked Cookies	\$ 3 per piece
Assorted HERSHEY'S Candy Bars	\$ 2 per piece
Individual Bags of Popcorn, Potato Chips, Hard Pretzels	\$ 2 per piece

Garlic Herb Dip	\$ 6.50 per pint
Roasted Onion Sour Cream Dip	\$ 6.50 per pint
Tomato Cilantro Salsa	\$ 6.50 per pint

BEVERAGES

Assorted Soft Drinks or Bottled Water	\$ 3.25 per each
Fruit and Vegetable Juices	\$ 3.95 per each
Lemonade	\$ 29.95 per gallon
Raspberry Iced Tea	\$ 38.95 per gallon
Infused Waters	\$ 31.95 per gallon

<i>Cucumber Lime or Citrus Blend</i>	
Freshly Brewed <i>Cocoa Beanery</i> Coffee	\$ 42.95 per gallon

Decaffeinated Coffee, Assortment of <i>Harney & Sons</i> Herbal and Specialty Teas	
HERSHEY'S Hot Chocolate	\$ 44.95 per gallon

Miniature Marshmallows, Whipped Cream and HERSHEY'S Chocolate Chips

*Ask Your Convention Services Manager for Estimated Quantities



PLATED LUNCHEONS

(A split count charge applies to multiple selections)

Plated Luncheons Include:

Selection of Soup or Salad, Main Course and Dessert

Chef's Selection of Accompaniments

Bakery Fresh Rolls with Whipped Butter

Iced Tea, Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee

Assortment of *Harney & Sons* Herbal and Specialty Teas

STARTERS

Soup of the Day

Created Fresh Daily

Field Green Salad

Crisp Carrots, Cucumbers and Tomatoes

Maple Sherry Vinaigrette

Baby Spinach, Endive and Arugula Salad

\$ 1.50 additional

Confit Tomatoes, Sliced Mushrooms, Crispy Shallots

Molasses Mustard Dressing

Classic Caesar Salad

\$ 1.50 additional

Romaine Lettuce, Shaved Parmesan Cheese, Rustic Croutons

Creamy Ceasar Dressing

MAIN DISHES

Pan-Seared Pork Medallions

\$ 22.95/person

Savory Green Apple Compote, Sage Jus

Beef Sirloin Steak

\$ 26.95/person

Caramelized Onion and Mushroom Ragout, Port Wine Sauce

Chicken & Biscuits

\$ 19.95/person

Creamy Chicken Fricassee with Mushrooms, Peas

Carrots and Pearl Onions over Buttermilk Biscuits

Chicken Breast Marsala

\$ 22.95/person

Marsala Braised Mushrooms and Roasted Chicken Jus

Herb Crumb Crusted Atlantic Catch

\$ 26.95/person

Horseradish Butter Sauce

Wild Salmon, Pastrami Spiced

\$ 27.95/person

Grain Mustard Butter Sauce

Pecan Encrusted Chicken Breast

\$ 22.95/person

Bourbon Sauce

Pennsylvania Pot Roast

\$ 23.95/person

Root Vegetables, Kennett Square Mushrooms, German Butterball Potatoes

Roasted Chicken Breast

\$ 21.95/person

Apricot-Rosemary Sauce

Cocoa Chili Dusted Breast of Chicken

\$ 22.95/person

Roasted Corn-Green Chili Relish, Tomatillo-Lime Butter Sauce

Beef Tenderloin Medallion

\$ 29.95/person

Smoked Pepper Cream Sauce

Curried Vegetable Tagine V-GF

\$ 21.95/person

Basmati Rice, Harissa Roasted Cauliflower, Onion Date Chutney

Portobello Mushroom Ravioli V

\$ 21.95/person

Spinach, Oven Roasted Tomato, Garlic Asiago Cream

ENTRÉE SALAD LUNCHESES

(A split count charge applies to multiple selections)

All Entrée Salads Include:

Bakery Fresh Rolls with Whipped Butter

Iced Tea, Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee

Assortment of *Harney & Sons* Herbal and Specialty Teas

One Entrée Salad and Dessert

Chicken Cobb Salad

\$ 19.95/person

Cut Romaine topped with Grilled Chicken, Hard Cooked Egg, Bacon

Tomato, Black Olives, Crumbled Blue Cheese and Sweet Onion

Balsamic Vinaigrette

Tuna Nicoise Salad

\$ 19.95/person

Baby Gem Lettuce, Albacore Tuna in Dijon Herb Vinaigrette

Marinated Potato Salad, French Beans, Tomato, Olive Medley

Turkey Club Salad

\$ 19.95/person

Mixed Greens, Turkey Breast, Bacon, Shredded Cheddar Cheese

Tomato and Focaccia Croutons, Avocado Ranch Dressing

Chicken Caesar Salad

\$ 19.95/person

Cut Romaine, Shaved Parmesan, Focaccia Croutons

Slow Roasted Tomato and Grilled Chicken Breast

Creamy Caesar Dressing

Add On Chef's Soup of the Day

\$3/person



SERVED SANDWICH LUNCHEONS

(A split count charge applies to multiple selections)

\$19.95/person

All Entrée Sandwiches Include:

One Sandwich, Salad and Dessert

Iced Tea, Freshly Brewed Cocoa Beanery Coffee and Decaffeinated Coffee

Assortment of Harney & Sons Herbal and Specialty Teas

Your choice of one of the following:

Grain Mustard Potato Salad

Pasta, Sun Dried Tomato and Kale Salad

Sweet Cider Pepper Slaw

Dijon-Caper Potato Salad

Roast Turkey Breast and Smoked Gouda

Cranberry Mustard, Lettuce and Tomato, Whole Grain Roll

Turkey and Cheddar

Tarragon Aioli, Lettuce and Tomato, Sourdough Bread

Turkey and Brie Spread

Fig and Olive Tapenade, Lettuce and Tomato, Focaccia

Lancaster Ham and Cheddar

Grain Mustard, Lettuce and Tomato, Onion Roll

Ham and Amish Baby Swiss

Apricot-Mustard Marmalade, Lettuce and Tomato, Deli Rye

Roast Beef and Muenster

Grilled Onion, Lettuce and Tomato, Horseradish Cream, Kaiser Roll

Roast Beef and Swiss Cheese

Apple, Bacon and Onion Jam, Lettuce and Tomato, Multigrain Demi Loaf

Grilled Portobello Mushroom and Aged Provolone

Roasted Peppers, Arugula, Tomato, Basil Aioli, Focaccia

Grilled Mesquite Chicken Breast

Chipotle Mayonnaise, Lettuce and Tomato, Herb Roll

Capicola, Salami, Mortadella and Provolone

Olive Relish, Tomato and Shredded Lettuce, Focaccia

Grilled Veggie Wrap

Lettuce and Tomato, Garlic Hummus Spread

Add On Chef's Soup of the Day

\$3/person



LUNCH DESSERT SELECTIONS

Reeses® Peanut Butter Cup Pie

Dark Chocolate and Peanut Butter Mousse Pie Full of Reese's Peanut Butter Cups

New York Cheesecake

Baked Creamy New York Cheesecake

Chocolate Toffee Mousse with Kahlua

Golden Toffee Crunch layered with Creamy Chocolate-Kahlua Mousse

Meyer Lemon Curd Cake

Layers of Lemon Mousseline and Meyer Lemon Curd

Salted Caramel Vanilla Crunch Cake

Vanilla Pudding Cake and Rich Caramel Cake Layered with Salted Caramel Crunch, Creamy Custard and Caramel Coating Finish

SPECIALTY DESSERTS

Cheesecake, No-Sugar Added

A Creamy, Vanilla-Flecked Cheesecake on a Dense Chocolate Crust

Flourless Chocolate Torte **GF**

This Flourless Chocolate Torte is Made with a Blend of Four Chocolates and Finished with a Ganache Topping

LUNCHES TO GO

Bagged Lunch Includes:

One Sandwich or Salad
Choice of Chips or Trail Mix
Whole Fruit, Deli Salad. Chef's Choice
Bottled Water or Soft Drink
Choice of a *HERSHEY'S* Milk Chocolate Bar, Brownie or Chocolate Chip Cookie

\$19.95/person

SANDWICH SELECTIONS

ALL SANDWICHES ARE MADE WITH LETTUCE AND TOMATO

Roast Turkey Breast and Smoked Gouda

Lettuce and Tomato, Whole Grain Roll

Ham and Amish Baby Swiss

Lettuce and Tomato, Deli Rye

Grilled Chicken Breast and Cheddar

Lettuce and Tomato, Kaiser Roll

Roast Beef and Muenster

Lettuce and Tomato, Grilled Onion, Kaiser Roll

Grilled Veggie Wrap

Lettuce and Tomato, Garlic Hummus Spread

SALAD SELECTIONS

Turkey Club Salad

*Mixed Greens, Turkey Breast, Bacon, Shredded Cheddar Cheese
Tomato and Focaccia Croutons
Ranch Dressing*

Chicken Caesar Salad

*Cut Romaine, Shaved Parmesan, Focaccia Croutons
Slow Roasted Tomato and Grilled Chicken Breast
Creamy Caesar Dressing*

LUNCHEON BUFFETS

MINIMUM GUARANTEE CHARGES APPLY

DISCUSS OPTIONS FOR SMALLER GROUPS WITH YOUR CONVENTION SERVICES MANAGER

Buffets Include:

Bakery Fresh Rolls with Whipped Butter

Iced Tea, Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee

Assortment of *Harney & Sons* Herbal and Specialty Teas

SOUP & SALAD (minimum 12 Guests)

person

\$ 23.95/

Soup of the Day

Our Daily Creation

Three Greens

Chopped Romaine, California Field Greens and Baby Spinach

Seasonal Toppings

Grape Tomatoes, Red Onions, Cucumbers, Shaved Carrots, Chickpeas

Sweet Peppers, Bacon Bits, Pickled Beets, Hard-Boiled Egg

Shredded Cheese Blend, Feta Cheese

Low Fat Cottage Cheese, Fresh Fruit Compote

Sunflower Seeds, Focaccia Croutons, Cocoa Cashews and Crispy Wontons

Grilled Chicken, Tuna Salad

Choice of Two House-made Dressings

Chunky Blue Cheese, Raspberry Vinaigrette, Chocolate Balsamic Vinaigrette

Toasted Sesame, Olive Oil, Red Wine Vinegar, Ranch

Chef's Selection of Assorted Desserts

CASA DEL SOL (minimum 30 Guests)

person

\$ 29.95/

Roasted Tortilla Soup

Chopped Romaine Salad

Seasonal Vegetables and House-made Dressings

Jicama Salad, with Melon and Radish

Cilantro Lime Dressing

Corn and Mesquite Pepper Salad

ENTREE SELECTIONS: CHOOSE 3

Fire Charred Chicken Fajita

Seasoned Ground Beef

Roasted Gulf Fish Fillet

Baked Vegetable Tamale Pie

Braised Pork Enchiladas

Served With Warm Flour Tortillas and Crisp Corn Tortilla Shells, Tomato Salsa, Sour Cream

Diced Tomatoes, Pickled Jalapenos, Shredded Lettuce, Sliced Black Olives, Chopped Scallion, Guacamole

Salsa Verde, Pepper Slaw, Shredded Cheddar and Jack Cheeses

Chili Braised Black Beans

Southwestern Rice

Achiote Roasted Squash

Hershey Lodge Assorted Desserts

ALL AMERICAN (minimum 30 Guests)

\$ 27.95/person

Mixed Greens Salad Bar

Apple Cider Slaw

Roasted Bliss Potato Salad

Chesapeake Grilled Whole Chicken

Lemon Garlic Marinade

Grilled Beef Burger Sliders

Cheddar Cheese

Slow Smoked Pulled Pork

Soft Potato Rolls

Baked Beans

Macaroni and Cheese

Regional Barbecue Sauces

Mustard, Tomato and Vinegar Styles

Accompaniments

Cheddar and American Cheese, Mayonnaise, Mustard, Ketchup, Pickles, Sweet Onion

Hershey Lodge Assorted Desserts to include Chocolate Chip Cookies and

Caramel Apple Grannies

MANGIA CUCINA BUFFET (minimum 30 Guests)

\$ 28.95/person

Caesar Salad

Shaved Parmesan Cheese, Rustic Croutons, Creamy Caesar Dressing

Potato and Rapini Salad

Roasted Peppers, Olives, Pancetta, White Balsamic Vinaigrette

Marinated Tomato and Mozzarella Salad

Olive Oil, Fresh Basil, Cracked Pepper

Baked Ziti Bolognese

Meatballs en Brodo

Parmesan Herb Broth

Chicken Breast with Marsala Mushrooms

Chef's Selection of Pasta

Marinara Sauce, Alfredo Sauce

Tuscan Green Beans

Toasted Garlic Brown Butter Crumble

Warm Italian Bread and Garlic Butter

Hershey Lodge Assorted Desserts

LUNCHEON BUFFETS (CONT.)

MINIMUM GUARANTEE CHARGES APPLY

Discuss options for smaller groups with your convention services manager

Buffets include:

Bakery Fresh Rolls with Whipped Butter, Iced Tea
Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee
Assortment of *Harney & Sons* Herbal and Specialty Teas

SUPERFOODS LUNCH BUFFET (minimum 30 Guests)

\$ 29.95/

person

White Bean and Kale Soup

Spinach and Mixed Greens Salad Bar

Assorted Vinegars, Extra Virgin Olive Oil and Pomegranate Vinaigrette

Quinoa Salad

Dried Cranberries, Butternut Squash, Scallions and Toasted Pumpkin Seeds

Jicama, Snow Pea and Mango Salad

Zesty Cilantro Vinaigrette

Mushroom Dusted Turkey Paillards

Preserved Lemon Herb Jus Lie

Pan Seared Market Fish

Roasted Tomato, Fennel and Arugula

Penne Pasta

Broiled Peppers, Kalamata Olives, Arugula, Garlic and Olive Oil

Brown Rice Pilaf

Seasonal Vegetables

Honey Lime Scented Fruit Salad

Dark Chocolate Mousse

FIVE BOROUGHS DELI BUFFET (minimum 30 Guests)

\$ 28.95/

person

Soup of the Day

Created Fresh Daily

Grain Mustard Potato Salad

Pasta Primavera Salad

Creamy Cucumber Salad

Marinated Cabbage Slaw

Turkey Breast, Roast Beef, Capicola, Genoa Salami, Smoked Salmon Salad, Mortadella, Corned Beef

Sliced Cheddar, Swiss and Provolone

Selection of Bread and Rolls

Sourdough, Rye, Potato Roll, Focaccia and Multigrain Buns

Pickles, Peppers and Olives

Leaf Lettuce, Tomato and Onion

Mayonnaise, Yellow and Dijon Mustards, Horseradish

Olive Oil, Vinegar and Ranch

Local Potato Chips

Bread Pudding

Rockslide Brownie

PAN ASIAN BUFFET (minimum 30 Guests)

\$ 31.95/person

Egg Drop Soup

Bean Curd, Sweet Peas and Straw Mushroom

Peppery Asian Greens

Jicama, Bell Pepper, Pickled Shiitake, Daikon Sprouts, Green Onion

Guava Vinaigrette

Sesame Noodle Salad

Wheat Noodles, Mushroom Soy, Tahini

Cucumber Wakame Salad

Pickled Seaweed and Crisp Cucumber

ENTREE SELECTIONS: CHOOSE 3

Edamame Pot Stickers

Shoyu Dipping Sauce

Chicken Curry

Massaman Style

Miso Salmon

Beef Broccoli

Char Siu Pork Loin

Teriyaki Chicken

Sweet and Sour Meatballs

Grilled Tofu

Japanese Eggplant and Pak Choi

ACCOMPANIMENTS

Jasmine Rice

Ginger Carrots

Passion Mango Cheesecake

Pineapple Coconut Bande

Chocolate Mousse

5 Spice Cream

CHEF ATTENDED ENHANCEMENT:

Asian Chicken Salad Station

\$ 6 Additional

Stir Fried Marinated Chicken Breast, Bean Sprouts, Carrot, Snow Peas

Mixed Greens, Napa Cabbage and Rice Noodles, Orange Ginger Dressing

RECEPTIONS

DISPLAYS

Guests served assumes the display is in addition to a buffet or reception menu

Sliced Seasonal Fruit and Berries (Serves up to 50)	\$250
Antipasti (Serves up to 50)	\$ 320
<i>Selection of Cured Meats and Salami, Marcona Almonds</i>	
<i>Olive Medley, Bocconcini, Tapenade, Tomato Basil Relish</i>	
<i>Marinated Grilled Vegetables, Focaccia Crostini</i>	
Vegetable Crudit� (Serves up to 50)	\$245
<i>Garlic Roasted Pepper Hummus</i>	
<i>Creamy Ranch</i>	
Domestic and International Cheese (Serves up to 50)	\$295
<i>Table Grapes and Cured Olives, Sliced Baguette</i>	
<i>Assorted Crackers, Onion-Fig Marmalade</i>	
Lancaster County Cheese and Smoked Meats Display (Serves up to 50)	\$ 280
<i>Whole Grain Honey Mustard, Pretzel Sticks</i>	
<i>Cracker Assortment</i>	
Hot Smoked Salmon (Serves up to 50)	\$ 350
<i>Served Chilled with Lemon Cream, Capers, Pickled Onion Relish</i>	
<i>Bagel Chips</i>	
Cocktail Shrimp	\$ 350 per 100 pieces
<i>Spicy Cocktail Sauce</i>	

COLD HORS D'OEUVRES

HERSHEY LODGE RECOMMENDS 10 TO 12 PIECES PER PERSON PER HOUR

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

Seared Rare Tuna	\$ 350 per 100 pieces
<i>Wonton Chip, Wasabi Dressing</i>	
Cucumber Gazpacho	\$ 270 per 100 pieces
<i>Pickled Shrimp Relish</i>	
Blackened Crab Terrine	\$ 290 per 100 pieces
<i>Red Pepper Flatbread, Lemon Chive Cream</i>	
Smoked Salmon Pinwheel	\$ 270 per 100 pieces
<i>Pumpernickel, Fennel Cream</i>	
Ginger Shrimp	\$ 320 per 100 pieces
<i>Edamame Guacamole, Jicama Chip</i>	
Asparagus in Tarragon Aioli	\$ 260 per 100 pieces
<i>Steam Kissed, Served in a Shot Glass</i>	
Goat Cheese Stuffed Peppadew	\$ 260 per 100 pieces
<i>Sweet Pickled Pepper, Blended Chive Goat Cheese</i>	
Belgian Endive	\$ 280 per 100 pieces
<i>Blue Cheese Cream, Almonds, and Grape</i>	
Bruschetta	\$ 260 per 100 pieces
<i>Olive Baguette, Tomato Relish, Shaved Asiago</i>	
Melon in Prosciutto	\$ 270 per 100 pieces
<i>Cantaloupe and Honeydew</i>	
Country Ham Salad	\$ 260 per 100 pieces
<i>Buttermilk Biscuits, Pickled Mustard Seeds</i>	
Country Pat�	\$ 270 per 100 pieces
<i>Pretzel Cracker, Brandied Cherry Preserve</i>	

Tataki Beef	\$ 320 per 100 pieces
<i>Rice Cracker, Ginger Pickle, Sesame Sriracha Cream</i>	
Meat and Potatoes	\$ 270 per 100 pieces
<i>Dried Beef and Horseradish Cream, New Potato Socle</i>	
Smoked Chicken Caesar	\$ 270 per 100 pieces
<i>Romaine Hearts, Garlic Croutons, Parmesan Shaves</i>	
Jerk Chicken Salad	\$ 270 per 100 pieces
<i>Red Pepper Flatbread, Pickled Papaya Relish, Plantain Crisp</i>	



RECEPTIONS (CONT.)

HOT HORS D'OEUVRES

Steamed Pork Pot Stickers <i>Sesame Soy Sauce</i>	\$ 290 per 100 pieces
Edamame Pot Stickers <i>Sesame Soy Sauce</i>	\$ 290 per 100 pieces
Beef or Chicken Wellingtons <i>Delicate Blend of Meat and Mushroom Duxelles Wrapped in Puff Pastry</i>	\$ 290 per 100 pieces
Seared Scallops Wrapped in Bacon	\$ 320 per 100 pieces
Portobello Arancini <i>Stuffed Risotto, Spinach, Mozzarella Provolone, Marinara Dipping Sauce</i>	\$ 280 per 100 pieces
Lobster Arancini <i>Stuffed Saffron Risotto Sherry Cream, Basil Rouille</i>	\$ 280 per 100 pieces
Crab Stuffed Mushrooms <i>Lump Crab Filling</i>	\$ 350 per 100 pieces
Turkey Chili Quesadilla Roll <i>Jack and Cheddar Cheeses Cilantro Cream</i>	\$ 280 per 100 pieces
Vegetable Empanadas <i>Ancho Chili Cream</i>	\$ 280 per 100 pieces
Sesame Chicken <i>Hoisin Barbeque Sauce</i>	\$ 270 per 100 pieces
Buttermilk Fried Shrimp <i>Cracked Pepper Lime Aioli</i>	\$ 350 per 100 pieces
Boneless Chicken Wings <i>Buffalo Blue Cheese Dipping Sauce</i>	\$ 270 per 100 pieces
Coconut Shrimp <i>Sweet Chili Sauce</i>	\$ 320 per 100 pieces
Raspberry Brie <i>in Puff Pastry</i>	\$ 280 per 100 pieces
Curried Samosas <i>Vegetarian Cucumber Raita</i>	\$ 280 per 100 pieces
Mini Crab Cakes <i>Orange Remoulade</i>	\$ 350 per 100 pieces
Stuffed Buffalo Chicken Meatball <i>Blue Cheese and Caramelized Onion Ranch Dipping Sauce</i>	\$ 280 per 100 pieces
Vegetable Spring Roll <i>Crispy Rolled Dumpling Spicy Orange Mustard</i>	\$ 290 per 100 pieces
Peking Duck Spring Roll <i>Marinated Hoisin Duck Ginger Plum Sauce</i>	\$ 290 per 100 pieces

SLIDERS

Italian Meatloaf <i>Marinara and Grated Cheese</i>	\$ 320 per 100 pieces
Pulled Pork <i>Vinegar, Mustard and Smoky Tomato Barbeque Sauces Cider Slaw</i>	\$ 380 per 100 pieces
Turkey Meatball <i>Sweet Onion Cranberry Compote Tarragon Cracked Pepper Mayonnaise</i>	\$ 320 per 100 pieces
Angus Burgers <i>Smothered Onions, Cheddar Lager Sauce</i>	\$ 400 per 100 pieces
Lamb Burgers <i>Tzatziki, Feta Cheese and Roma Tomato</i>	\$ 400 per 100 pieces
Lobster Salad Roll <i>Lobster, Mayonnaise, Celery Tarragon and Chives</i>	\$ 600 per 100 pieces



ENHANCEMENTS

PRICED IN ADDITION TO A BUFFET OR RECEPTION MENU

If only Action Stations are selected, a minimum of four are required.

Please discuss options with your Convention Services Manager.

ACTION STATIONS

FOOD DISPLAY AND SERVICE FOR ONE HOUR.

Caesar Salad Station	\$ 6/person per hour
<i>Chopped Romaine Hearts, Aged Parmesan Cheese, Focaccia Croutons House-made Caesar and Avocado Ranch Dressings, Corn Relish</i>	
Enhancements:	
<i>Hot Smoked Salmon</i>	\$ 8/person per hour
<i>Grilled Diced Chicken Breast</i>	\$ 4/person per hour
<i>Beef and Black Bean Enchiladas</i>	\$ 3/person per hour
<i>Garlic Shrimp</i>	\$ 9/person per hour
Mashed Potato Martini Bar	\$ 9/person per hour
<i>Yukon Gold Mashed Potatoes with Green Onions, Sour Cream Smoked Local Bacon, Cheddar Cheese, Parmesan, Crumbled Blue Cheese, Pulled Braised Beef, Stewed Mushrooms, Onion Straws Garlic Ranch Potato Crumbs</i>	
French Onion Short Rib Risotto	\$ 8/person per hour
<i>Braised Beef, Caramelized Onion, Gruyère, Au Jus</i>	
Pasta Station	\$ 9/person per hour
<i>Cheese Tortellini with Grilled Chicken, Broccolini, Diced Tomatoes Lemon Herb Brodo. Penne Pasta Aglio E Olio with Marinara and Alfredo Sauces, Pesto, Flaked Red Pepper, Parmesan</i>	
Shrimp, Chicken, or Beef Yaki Udon	\$ 8/person per hour
<i>Stir Fried Japanese Wheat Noodles, Vegetables, Sweet Ginger Soy Sauce</i>	
Sesame Shrimp Cakes and Steamed Rice Buns	\$ 8/person per hour
<i>Hoisin Vinaigrette, Green Onion Vegetable Slaw</i>	
Workbench Pasta Station	\$ 11/person per hour
<i>House-made Pasta, Cut and Finished at the Station, Tagliolini two ways Spiced Crab and Rapini with Lemon, Cacio Pepe with Pecorino Cheese and Chili Flakes</i>	
Tostada and Quesadilla Grill	\$ 8/person per hour
<i>Flour Tortillas from the Grill, Mild Jack and Cotija Cheeses, Coco Chili Braised Chicken, Roasted Vegetables, Black Beans, Tostadas, Cabbage Salad Tomatillo and Ancho Salsas, Avocado Cream</i>	
Grilled Sausage and Pretzel Station (Minimum 25 Guests)	\$6.50/person per hour
<i>Fresh and Smoked Sausage, Soft Pretzel Bites Crafted Mustards, Pickled Vegetable Slaw</i>	
Beef Bistro Steak (Minimum 25 Guests)	\$7.50/person per hour
<i>Five Spice Glazed Stir Fried Udon Noodles</i>	

CARVING STATIONS

Guests served assumes the carving station is in addition to a buffet or reception menu.

Whole Roasted Turkey Breast	\$ 265
<i>Pan Jus, Cranberry Jalapeño Mayonnaise, Potato Rolls Serves approximately 35 guests</i>	
Braised Beef Chuck Roll	\$ 225
<i>Horseradish Cream, Dijon Mustard, Braising Jus Potato Rolls Serves approximately 25 guests</i>	
Slow Smoked Pitt Ham	\$ 250
<i>Bourbon Brown Sugar Glaze, Crafted Mustard Spiced Apple Butter Potato Rolls Serves approximately 50 guests</i>	
Baron of Beef	\$ 1150
<i>Au Jus, Horseradish Cream, Dijon Mustard Potato Rolls Serves approximately 150 guests</i>	
Garlic Roasted Tenderloin of Beef	\$ 330
<i>Warm Baguette, Braised Mushroom Ragout Horseradish Cream, Dijon Mustard Serves approximately 18 guests</i>	
Peppercorn Brined Pork Loin	\$ 175
<i>Pineapple Barbecue, Grilled Scallion Mayonnaise Serves approximately 25 guests</i>	
Lamb Gyro Station	\$ 300
<i>Feta Olive Salad, Harissa Tomato Salsa, Tzatziki, Crisp Chips Soft Pita Bread Serves approximately 60 guests</i>	
Porchetta	\$ 175
<i>Spice Rolled Pork Shoulder Broccoli Rabe and Roasted Peppers Garlic Pan Jus, Aged Provolone, Black Olive Aioli Ciabatta Baguette Serves approximately 25 guests</i>	
Barbecue Station	\$ 350
<i>Carved Beef Brisket and Pulled Pork Shoulder Smoke Roasted Low and Slow Three Sauces: Vinegar, Mustard and Smoky Tomato Soft Rolls, Cider Slaw Serves approximately 50 guests</i>	

PLATED DINNER

Plated Dinners include:

Selection of Soup or Salad, Entrée and Chef's Selection of Accompaniments
Dessert, Bakery Fresh Rolls with Whipped Butter, Iced Tea
Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee
Assortment of *Harney & Sons* Herbal and Specialty Teas

SOUP OR SALADS (choice of)

Soup of the Day

Created Fresh Daily

Pennsylvania Roasted Mushroom Bisque

Potato Leek

Five Onion Purée

Sweet Potato Lobster Cream

Cauliflower Purée with Blue Cheese

Roasted Tomato and Saffron

Mixed Greens Salad

Crisp Vegetables, Grape Tomatoes, Maple Sherry Vinaigrette

Classic Caesar Salad

Shaved Parmesan Cheese, Rustic Croutons, Creamy Caesar Dressing

Baby Gem Salad

Wedge of Crisp Lettuce, Bacon, Sweet Onion, Tomato, Blue Cheese Dressing

SALAD ENHANCEMENTS

Spinach and Radicchio Salad

*Feta Cheese, Spiced Walnuts, Seedless Grapes, Dried Cranberries
Smoked Sweet Onion Cider Dressing*

\$ 1.50/person

Arugula and Frisee Salad

*Roasted Roma Tomatoes and Mushrooms, Sweet Onions, Shaved Asiago Cheese
Chopped Egg, Lemon-Caper Vinaigrette*

\$ 1.50/person

Roasted Beet Salad

*Baby Kale, Pickled Onions, Goat Cheese, Crisp Fennel, Petite Sorrel
Lemon Poppy Dressing*

\$ 1.50/person

ADDITIONAL APPETIZER ENHANCEMENTS

Asparagus and Mushroom Mille Feuille

*Crisp Puff Pastry Layered with Asparagus and Roasted Mushrooms
Porcini Cream Sauce, Parmesan Cheese*

\$ 7/person

Prosciutto-Wrapped Prawns

Rosemary Marinated, White Bean Puree, Chili Oil

\$ 9/person

Jumbo Lump Crab Cake

Roasted Pepper Salad, Smoked Tomato Butter Sauce

\$ 11/person

Classic Shrimp Cocktail

House-made Cocktail Sauce

\$ 9/person

Seafood Cannelloni

*Shrimp, Lobster, Crab, Scallop and Herb Filling, Spinach
Brandy Tomato Cream Sauce*

\$ 11/person

ENTRÉES

Grilled Beef Tenderloin

Cabernet Sauce, Blue Cheese Butter Crust

\$ 54.95/person

Spice Rubbed Beef Bistro Medallions

Chimichurri, Fire Roasted Potatoes

\$ 48.95/person

Braised Beef Short Rib

Mashed Potatoes, Horseradish Braising Jus

\$ 47.95/person

Maple Brined Pork Chop

Sweet Potato Puree, Apple Bacon Jus

\$ 39.95/person

Citrus-Fennel Crusted Salmon

Shiitake Ginger Jus, Pickled Carrot Snow Pea Salad

\$ 38.95/person

Garlic Grilled Chicken Breast

Potato Caponata, Balsamic Jus

\$ 32.95/person

Pesto Crusted Chicken Breast

Risotto Cake, Marsala Sauce

\$ 32.95/person

Mushroom Stuffed Chicken Breast

Three Cheese Polenta, Tomato Confit, Brandy Cream Sauce

\$ 35.95/person

Roasted Stuffed Chicken Breast

Traditional Bread Stuffing, Mashed Potatoes, Pan Sauce

\$ 35.95/person

Grilled Portobello Napoleon **V-GF**

*Roasted Vegetables Layered with Wilted Spinach and Fresh
Mozzarella, Tomato Basil Coulis*

\$ 29.95/person

Portobello Mushroom Ravioli **V**

*Spinach, Oven Roasted Tomato, Garlic
Asiago Cream*

\$ 32.95/person

DUET ENTREE SELECTION

Petite Filet and Lump Crab Cake

Sherry Dijon Demi Cream

\$ 55.95/person

Roasted Chicken Breast and Crab Cake

Sweet Pepper Fennel Cream

\$ 42.95/person

Petite Filet and Gulf Prawns

Smoked Tomato and Garlic Confit

\$ 59.95/person

Petite Filet and Salmon

Potato Caponata

\$ 54.95/person

Petite Filet and Parmesan Crusted Chicken Breast

Roasted Mushrooms and Rosemary Madeira Jus

\$ 49.95/person

Sirloin Medallion and Garlic Prawns

Chimichurri Butter Sauce

\$ 48.95/person

Braised Beef Short Rib and Salmon Medallion

Braising Jus and Horseradish Gremolata

\$ 48.95/person

PLATED DINNER (CONT.)

Plated Dinners include:

Selection of Soup or Salad, Entrée and Chef's Selection of Accompaniments
Dessert, Bakery Fresh Rolls with Whipped Butter, Iced Tea
Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee
Assortment of *Harney & Sons* Herbal and Specialty Teas

DESSERT LIST

Reeses® Peanut Butter Cup Pie

Dark Chocolate and Peanut Butter Mousse Pie
Reeses® Peanut Butter Cups

New York Cheesecake

Creamy New York Cheesecake

Chocolate Toffee Mousse with Kahlua

Golden Toffee Crunch Layered with Creamy Chocolate-Kahlua Mousse

Meyer Lemon Curd Cake

Mandarin Orange Syrup Soaked Lemon Cake, with Layers of
Lemon Mouseline and Meyer Lemon Curd

Salted Caramel Vanilla Crunch Cake

Vanilla Pudding Cake and Rich Caramel Cake Layered with Salted
Caramel Crunch, Creamy Custard and Caramel Coating Finish

HEALTHY CHOICE DESSERTS

Sinfully No-Sugar-Added Cheesecake

A Creamy, Vanilla-Flecked Cheesecake On A Dense Chocolate Crust

Chocolate Nut Torta **GF**

Made With Nutella®. Roasted Hazelnut-Almond Flourless Cake
Layered With Nutella® And Milk Chocolate Icing

Flourless Chocolate Torte **GF**

This Flourless Chocolate Torte Is Made With A Blend Of Four
Chocolates And Finished With A Ganache Topping

DESSERT ENHANCEMENTS

Buffet presentation and service for 45 minutes for a minimum of 30 guests

Bananas Foster Station (Chef Attended)

\$ 8/person

Bananas Sautéed in Butter, Rum, Brown Sugar
Banana Liqueur, with Chocolate Chips Served over Vanilla Ice Cream

HERSHEY'S Chocolate Sensation

\$ 15/person

HERSHEY'S Chocolate Fountain, Strawberries
Graham Crackers, Marshmallows
Pretzel Twists, Biscotti, and Dried Fruit:
Apricots, Apples and Mango

Petite Dessert and Crème Brulée (Chef Attended)

\$ 12/person

Assorted Crème Brulée Spoons
S'mores Cup, Peanut Butter Tartlet
Strawberry Shortcake Trifle

Gourmet Dessert and Coffee Station

\$ 16/person

Assortment of Petite Desserts
Chocolate Decadence, Strawberry Tartlet, Chocolate Espresso Mousse
Peanut Butter Cup, Miniature Cannoli and Eclairs, Pralines
Freshly Brewed Cocoa Beanery Coffee and Decaffeinated Coffee, HERSHEY'S Hot Chocolate
Assortment of Harney & Sons Herbal and Specialty Teas
HERSHEY'S Chocolate Chips, Whipped Cream, Miniature Marshmallows

DINNER BUFFETS

BUFFETS ARE PREPARED FOR A MINIMUM OF 50 GUESTS

*Guarantees 30 to 49 guests are available for a \$ 6 per person surcharge.
Discuss options for smaller groups with your Convention Services Manager.*

Buffets include:

*Bakery Fresh Rolls with Whipped Butter, Iced Tea
Freshly Brewed Cocoa Beanery Coffee and Decaffeinated Coffee
Assortment of Harney & Sons Herbal and Specialty Teas*

GREAT AMERICAN BUFFET

Soup of the Day

Created Fresh Daily

Mixed Greens Salad Bar

*Grape Tomatoes, Shaved Onions, Cucumbers, Carrots
Parmesan Cheese, Focaccia Croutons*

House-made Dressings: Olive Oil and Red Wine Vinegar

Wild Rice and Root Vegetable Salad

Michigan Dried Cherries, Rosemary-Honey Vinaigrette

Marinated Bean Salad

Bread and Butter Vinaigrette

Quick Braised Beef Bistro Steak

Pan Sauce and Creamy Horseradish

Rosemary Garlic Chicken Breast

Smokey Tomato Gravy

Seared Salmon Medallions

Wilted Baby Kale, Citrus Butter Sauce

Buttermilk Whipped Potatoes

Seasonal Vegetable Medley

Hershey Lodge Assorted Desserts

\$ 49.95/person

LA DOLCE VITA

Italian Wedding Soup

Petite Meatballs, Endive

Classic Caesar Salad

Romaine Lettuce, Shaved Parmesan Cheese, Rustic Croutons

Tossed Antipasto Salad

Salami, Provolone, Roasted Vegetables, Red Wine Vinaigrette

Grape Tomato and Bocconcini

Olive Oil, Basil and Cracked Pepper

Romano Battered Chicken Breast

Lemon Caper Butter

Mushroom Braised Beef Rib Eye

Marsala Sauce

Shrimp Campanelli

Spinach, Garlic, Tomatoes, Basil and Olive Oil

Cheese Ravioli

Sambuca Pomodoro

Seasonal Vegetable Medley

Hershey Lodge Assorted Desserts

\$ 54.95/person



DINNER BUFFETS

BUFFETS ARE PREPARED FOR A MINIMUM OF 50 GUESTS

*Guarantees 30 to 49 guests are available for a \$ 6 per person surcharge.
Discuss options for smaller groups with your Convention Services Manager.*

Buffets include:

Bakery Fresh Rolls with Whipped Butter, Iced Tea
Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee
Assortment of *Harney & Sons* Herbal and Specialty Teas

PENNSYLVANIA DUTCH

Seasonal Mixed Greens

*Roasted Apples, Candied Walnuts, Goat Cheese
Selection of House-Made Dressings*

Creamed Cucumber Dill Salad

Pennsylvania Dutch Potato Salad

Smoked Ham and Green Bean Salad

Horseradish Vinaigrette

Garlic and Thyme Roasted Pork Loin

Stewed Cabbage and Cider Jus

Smothered Chicken Breast

Molasses Onion Gravy

Sour Cream and Chive Mashed Potato

Corn Pudding

Seasonal Vegetable Medley

Hershey Lodge Assorted Desserts

\$ 48.95/person

TAILGATER BARBEQUE BUFFET

Spinach and Baby Kale Salad

*Pretzel Croutons, Shaved Sweet Onions
Smoked Cheddar Cheese, Honey Mustard Dressing*

Creamy Cole Slaw

Roasted New Potato Salad

Grilled Leeks, Smoked Garlic Sausage, Malt Vinaigrette

Tomato and Cucumber Salad

St. Louis Style Pork Ribs

Cider-Molasses Lacquered

Mesquite Grilled Chicken Breast

Corn and Black Bean Salsa

Grilled Bistro Steak Medallions

House-made Steak Sauce

Macaroni and Cheese

Smokey Stewed Tomatoes

Foil Roasted Baby Bella Mushrooms and Steamed Broccoli

Jalapeño Cheddar Cornbread Muffins

Hershey Lodge Assorted Desserts

\$ 55.95/person

CHOCOLATE AVENUE BUFFET

\$ 59.95/person

Potato Leek Soup

Artisanal Greens

*Radicchio, Cocoa Cashews, Rustic Croutons
Raspberry Vinaigrette*

Asparagus Salad

Celeriac, Creamy Tarragon Vinaigrette

Pasta and Roasted Vegetable Salad

*Mushrooms, Tomatoes, Fennel, and Olives
Crumbled Feta and Lemon Herb Vinaigrette*

New York Strip Steak Medallions

Chocolate Demi Glaze

Chipotle Glazed Chicken Breast

Cherry Jus

Almond Crusted Market Fish

Citrus Ginger Butter

White Chocolate Boursin Whipped Potatoes

Multigrain Pilaf

Harissa and Dried Apricot

Roasted Carrots and Cauliflower

HERSHEY'S Dessert Assortment

*Peanut Butter Cup, Peppermint Dark
Chocolate Trifle, S'mores Cup*



CASH BARS/TICKET BARS

Cash Bar Price Inclusive of 20% Service Charge.

Domestic Beer	\$ 6
Imported Beer	\$ 6.50
Craft Beer	\$ 6.50
Wine by the Glass	\$ 8
Martinis	\$ 12
Soft Drinks/Bottled Water	\$ 3.25

SINGLE LIQUOR DRINKS

Name	\$ 8
Prestige	\$ 9

DOUBLE LIQUOR DRINKS

Name	\$ 16
Prestige	\$ 18

A charge of \$25 per hour/per bartender will be levied if revenue fails to exceed \$250 per hour/per bartender.

HOSTED BARS

PRICED ON CONSUMPTION

Domestic Beer	\$ 5
House Wines by the Glass	\$ 7
Craft Beer	\$ 5.50
Domestic Beer ½ Keg	\$ 300
Imported Beer	\$ 5.50
Craft Imported Beer ½ Keg	\$ 375

SINGLE LIQUOR DRINKS

Name	\$ 7
Prestige	\$ 8

DOUBLE LIQUOR DRINKS

Name	\$ 13
Prestige	\$ 15

All prices subject to a 20% Service Charge unless otherwise noted.

HOURLY HOST BARS

PRICED PER PERSON/PER HOUR

FIRST HOUR

Name	\$ 13
Prestige	\$ 14
Cordial	\$ 15

SECOND HOUR

Name	\$ 11
Prestige	\$ 12
Cordial	\$ 13

ADDITIONAL HOURS

Name	\$ 9
Prestige	\$ 10
Cordial	\$ 11

Tablesides Cordial Service is Available (Maximum of 150 Guests).

A charge of \$50 per hour/per bartender will be levied if revenue fails to exceed \$250 per hour/per bartender.

OFFSITE CATERING

Bartender Charges per hour	\$ 50 per hour
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HOSPITALITY SUITES

Bartender Charges per hour	\$ 25 per hour
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Liquors per bottle:

Name	\$ 95
Prestige	\$ 105
Cordial	\$ 115



WINE LIST

Our Beverage Manager is available to assist you with selecting the Appropriate Wines to complement your Dining Experience.

TIER ONE

Cabernet Sauvignon

Dark Horse

Merlot

Fox Brook

Chardonnay

Quail Creek

Pinot Grigio

Ca 'Donini

White Zinfandel

Beringer

Sparkling Wine

Domaine Ste. Michelle

Hosted Bar Prices

Glass \$ 7

Bottle \$ 24

Cash Bar Prices

Glass \$ 8

TIER TWO

Cabernet Sauvignon

William Hill

Merlot

Columbia Winery

Chardonnay

CK Mondavi

Pinot Grigio

Zenato

Pinot Noir

Picket Fence Russian River

Malbec

Dona Paula

Hosted Bar Prices

Glass \$ 9

Bottle \$ 28

Cash Bar Prices

Glass \$ 11.50

*Advanced Notice will be Required in Order to Ensure Availability of Special Orders.
All Wines Subject to Availability.*

For Wines not Listed, please speak to your Convention Services Manager in regards to Price and Policy.



SPECIALTY PUNCHES

SELECTIONS ARE PRICED PER GALLON AND SERVE 20 GUESTS

Amaretto Sweet-Sour Punch <i>Amaretto, Midori Melon Liqueur Pineapple Juice, Sweet and Sour Mix</i>	\$ 65 per gallon
Fruity Fuzzy Navel Punch <i>Peach Schnapps, Vodka, Orange Juice Strawberry Daiquiri Mix</i>	\$ 65 per gallon
Piña Colada Punch <i>Light Rum, Pineapple Juice, Crème of Coconut Fresh Cream</i>	\$ 65 per gallon
Florida Sunshine Punch <i>Orange Vodka, Orange Liqueur, Pineapple Juice Orange Juice, Club Soda</i>	\$ 75 per gallon
Red Velvet Punch <i>Southern Comfort, Sloe Gin, Cranberry Juice Orange Juice, Club Soda</i>	\$ 65 per gallon
Champagne Punch <i>Champagne, Peach Schnapps Sierra Mist, Club Soda</i>	\$ 65 per gallon
Sangría Punch <i>Red Wine, Brandy, Club Soda, Fresh Cut Mint</i>	\$ 65 per gallon
Tropical Fruit Punch <i>(Non-alcoholic)</i>	\$ 30 per gallon
Sherbet Punch <i>(Non-alcoholic)</i>	\$ 35 per gallon

SPECIALTY BEVERAGE SERVICES

All services can be Ordered for Individual Events
or as an Enhancement to a Cash or Open Bar.

Martini Ice Bar <i>Features Flavored Vodkas and Premium Gins Poured Through a Custom Ice Sculpture \$450</i>	Priced on consumption
Bloody Mary Bar <i>Selection of Premium Vodka, House-made Bloody Mary Mix and Traditional Garnishes</i>	Priced on consumption
Coffee and Cordials Bar <i>Freshly Brewed Cocoa Beanery Coffee, Decaffeinated Coffee, Flavored Coffees International Teas, Shaved Chocolate, Dried Orange Rind Chocolate Covered Coffee Beans, Cinnamon Sugar, Whipped Cream Torani Syrups, Almonds, Chocolate Peppermint Stirs Featuring a Wide Array of Specialty Cordials</i>	Priced on consumption
Island Rum Bar <i>Selection of White Rum, Añejo, Dark Rum & Flavored Rums with Appropriate Mixers to create Mojitos, Cuba Libres, Daiquiris and Piña Coladas</i>	Priced on consumption

BEVERAGE EDUCATIONAL SERVICES

MINIMUM 10 GUESTS, MAXIMUM 50 GUESTS

Events to take place in a classroom setting.

WINE TASTING CLASS

Starting at \$ 38/person

Enjoy a tasting class in which the wonderful world of wine is explored.

This class includes a variety of five special wines to sample, cold canapés, educational materials and a professional instructor.

WINE AND CHOCOLATE

Starting at \$ 40/person

Indulge your love of chocolate and passion for wine with this unique course.

Experience five different wine varietals paired with five different HERSHEY'S Candies all in an entertaining and informative class conducted by our property beverage manager. Once you discover how to harmoniously combine these two beautiful, complex, and captivating tastes, you may never look at chocolate or wine quite the same.

BEER AND CHOCOLATE

Starting at \$ 30/person

Chocolate and Beer can be incredible together and are the focus of this intimate tasting, which will pair five brews (including local Central Pennsylvania Microbrews) with five HERSHEY'S Candies. Our beverage manager will guide you through the best pairings. Your group may be surprised how well these beverages complement chocolates, bringing out the best flavors in each.

CHOCOLATE MARTINI MIXOLOGY CLASS

Starting at \$ 45/person

Learn how to make martinis in this fun and interactive mixology class.

During this one hour class, our resident mixologist will instruct each guest on how to make four uniquely different Hershey Chocolate Martinis.

Each guest will be at their own station - complete with glasses, bar tools and ingredients - to mix each of the four martinis. Try this class if you are looking for a great team bonding event!

