



## 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.

## GUARANTEES

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 Are Priced For One And A Half Hours. Discuss Options With Your Convention Services Manager.  
Buffets Prepared Below the Minimum Number of Guests are Subject to the Following Per Person Surcharges:  
Breakfast \$6.00, Lunch \$6.00, Dinner \$6.00

Served Meals with More than One Entrée Selection are Subject to the Following Per Person Surcharges:  
\$3.00 for Two Choices, \$5.00 for Three Choices

## TAXES AND SERVICE CHARGES

Food Prices Quoted are Subject to a 6% PA Sales Tax. A Service Charge of 23% 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.

## OFF PREMISE FEE

Any Events Not Held At the Hershey Lodge will Incur at least a \$2000.00 Per Event Off Premise Fee.  
Any Event with a Bartender will Incur a \$100.00 Per Bartender Per Hour Off Premise Fee.

## 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. Once Meals Are Purchased, Client Is Responsible for All Charges Associated with All Special Meals whether Served or Not.

# CONTINENTAL BREAKFAST

FOOD DISPLAY AND SERVICE FOR ONE HOUR

## HERSHEY LODGE CONTINENTAL \$ 19.95/person

Premium Orange Juice and Apple Juice  
Seasonal Fruit Display  
Freshly Baked Danish, Scones, Muffins and Croissants  
Hard Boiled Eggs, Assorted Low Fat Fruit Yogurts  
Steel Cut Oatmeal with Brown Sugar and Sultana Raisins  
Freshly Brewed *Cocoa Beanery*® Coffee and Decaffeinated Coffee  
Assortment of *Harney & Sons* Herbal and Specialty Teas

## BAGEL BREAKFAST \$ 19.95/person

Premium Orange Juice and Apple Juice  
Seasonal Fruit Display  
Plain, Whole Wheat, and Everything Bagels  
Plain, Smoked Salmon, and Herb Whipped Cream Cheese Spreads  
Whipped Butter, Fruit Preserves, and Apple Butter  
Hard Boiled Eggs  
Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee  
Assortment of *Harney & Sons* Herbal and Specialty Teas

## CONTINENTAL BREAKFAST ENHANCEMENTS - MINIMUM OF 20

### HOT \$ 6.95 per each

Ham, Egg & Cheese; Sausage, Egg & Cheese;  
or Egg & Cheese Sandwich on your choice of  
Buttermilk Biscuit, Flaky Croissant, or English Muffin  
Breakfast Burrito

\$ 6.95 per each

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

Biscuits and Sausage Gravy \$ 5.95 per person

### COLD \$ 7.50 per each

Berks County Yogurt, Berry and House Made  
Granola Parfaits

Vegan Overnight Oats \$ 5.95 per each

*Rolled Oats, Chia Seeds, Coconut Milk, Agave,  
Seasonal Fruit*

Specialty Juice Shooters \$ 3.95 per person

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



# BUFFET BREAKFAST SELECTIONS

BUFFETS PREPARED FOR A MINIMUM OF 30 GUESTS

BUFFETS PREPARED FOR LESS THAN 30 GUESTS SUBJECT TO \$6 SURCHARGE PER PERSON

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** \$ 27.95/person  
Premium Orange Juice and Apple Juice  
Seasonal Fruit Display  
Freshly Baked Assorted Danish, Scones, Muffins and Croissants With Whipped Butter

**ENTRÉES (Select One)**  
Scrambled Eggs  
Denver Scrambled Eggs  
*Ham, Peppers, Onions and Cheddar Cheese*  
Vegetable Scrambled Eggs  
*Mushrooms, Spinach, and Tomatoes*  
Cinnamon & Vanilla Dipped French Toast with Warm Syrup & Whipped Butter  
Buttermilk Pancakes with Warm Syrup & Whipped Butter  
*Additional Choices at \$ 3.95/person*

**ACCOMPANIMENTS (Select Two)**  
Smoked Bacon or Turkey Bacon  
Pork Sausage Links or Patties  
Halal All Beef Bacon - \$5.95/person  
Sliced Smoked Ham  
Potatoes O'Brien  
*Hershey Lodge Hash Browns*  
Herb Roasted Potatoes  
*Additional Choices at \$ 3.95/person*

# BUFFET ENHANCEMENTS

CHEF ATTENDED STATIONS REQUIRE A MINIMUM OF 30 GUESTS

**OMELET AND EGG STATION (Chef Attended)** \$ 15.95/person  
Prepared To Order

**BUTTERMILK PANCAKES (Chef Attended)** \$ 8.95/person  
HERSHEY'S Chocolate Butter and Chocolate Chips  
Whipped Butter and Warm Syrup

**FRENCH TOAST (Chef Attended)** \$ 8.95/person  
HERSHEY'S Chocolate Butter and Chocolate Chips  
Whipped Butter and Warm Syrup

**BREAKFAST QUESADILLA STATION (Chef Attended)** \$ 11.95/person  
Scrambled Eggs, Chorizo, Chopped Bacon, Peppers & Onions  
Cheddar Jack Cheese, Sour Cream, Green Onion  
Pico de Gallo & Salsa Verde

**BREAKFAST SANDWICH - MINIMUM OF 20**  
Ham Egg & Cheese; Sausage Egg & Cheese; or Egg & Cheese \$ 6.95 per each  
Sandwich on your choice of Buttermilk Biscuit, Flaky Croissant, or English Muffin  
Breakfast Burrito \$ 6.95 per each  
Eggs, Chorizo, Green Onion and Cheddar Cheese in a Red Pepper Tortilla, Side of Tomato Salsa





# 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 Cinnamon Streusel Bread  
Premium Orange Juice

## ENTRÉES (Select One)

Scrambled Eggs	\$ 23.95/person
Vegan Scrambled “Eggs” <i>Egg Substitute, scrambled with Mushrooms, Spinach, Tomato, and Fresh Herbs</i>	\$ 26.95/person
Meat Lovers Scramble <i>Bacon, Ham, and Sausage Scramble with Cheddar Cheese</i>	\$ 25.95/person
Hershey Lodge Quiche <i>Ham and Gruyère Individual Quiche with Roasted Mushrooms</i>	\$ 24.95/person
Healthy Frittata <i>Prepared with Egg Whites and Egg Beaters with Spinach and Roasted Tomato</i>	\$ 24.95/person
Bacon, Egg, & Cheese Frittata <i>Bacon and Cheddar Cheese with Roasted Tomato</i>	\$ 24.95/person
Denver Omelet <i>Three Egg Omelet Filled with Diced Ham, Peppers, Onions, and Cheddar Cheese</i>	\$ 26.95/person

## ACCOMPANIMENTS (Choice of Two)

Smoked Bacon or Turkey Bacon  
Pork Sausage Links or Patties  
Halal All Beef Bacon - \$5.95/person  
Sliced Smoked Ham  
Vegan Sausage  
Potatoes O’Brien  
*Hershey Lodge Hash Browns*  
Herb Roasted Potatoes  
Roasted Vegetable Medley

# PLATED BREAKFAST ENHANCEMENTS

Specialty Juice Shooters Seasonal Selections: <i>Beet, Carrot and Ginger (Fall/Winter) Honeydew and Kale (Spring/Summer)</i>	\$ 3.95/person
Fruit Plate	\$ 6.95/person
Berks County Yogurt, Berry and House Made Granola Parfaits	\$ 7.50/person



# REFRESHMENT BREAKS

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

MINIMUM 20 GUESTS FOR EACH BREAK

## SIGNATURE BREAKS

<b>Healthy Break</b> <i>House Made Granola Trail Mix with Cocoa Cashews &amp; Dried Fruit</i> <i>Assorted Low Fat Greek Yogurts</i> <i>Cubed Domestic Cheeses &amp; Salami</i> <i>Vegetables with Garlic Hummus</i>	\$ 15.95/person
<b>Antipasti Bar</b> <i>Grilled &amp; Roasted Vegetable Display</i> <i>Olive Medley &amp; Marinated Peppers</i> <i>Sliced Salami and Pepperoni</i> <i>Tomato Basil Marinated Mozzarella Salad</i>	\$ 16.95/person
<b>Milk &amp; Cookies Break</b> <i>Chef's Choice of Assorted Cookies</i> <i>Half Pints of White Milk and Chocolate Milk</i>	\$ 17.95/person
<b>S'mores and More Break</b> <i>Mini S'mores Tartlets, Chocolate Marshmallow Mini Muffins with</i> <i>Graham Cracker Crumble, Chocolate &amp; Yogurt Dipped Pretzels,</i> <i>Mini Chocolate Whoopie Pies</i>	\$ 15.95/person
<b>Hersheypark Break</b> <i>Powdered Sugar Funnel Cake Fries</i> <i>Browned Butter Rice Crispy Treats</i> <i>Warm Soft Pretzel Sticks and Mini Corn Dogs with Whole Grain Honey Mustard</i>	\$ 14.95/person
<b>Grilled Cheese Bites Break</b> <i>Buttery Grilled Cheese Bites</i> <i>Savory Tomato Jam, Sliced Dill Pickles</i> <i>Fresh Fried Kettle Chips</i>	\$ 14.95/person
<b>Hershey Gardens Break</b> <i>House Made Spinach &amp; Artichoke Dip with Crispy Pita and Corn Tortilla Chips</i> <i>Tea Sandwiches- Cucumber &amp; Herb Cream Cheese, Cranberry Chicken Salad</i> <i>Egg Custard Bites- Tomato Bacon Cheddar, Spinach &amp; Feta</i> <i>Chocolate &amp; Blueberry Mini Muffins</i>	\$ 15.95/person
<b>Popcorn Break</b> <i>Choice of 3 Flavors: Butter, Sweet &amp; Salty Kettle Corn, Cheddar Cheese,</i> <i>Ancho Ranch, Mexican Hot Chocolate</i>	\$ 12.95/person
<b>Soft Pretzel Break</b> <i>Warm Soft Pretzel Sticks</i> <i>Warm Cheese Sauce, Whole Grain Honey Mustard</i>	\$ 10.95/person
<b>Southwestern</b> <i>Corn Tortilla Chips with Green Chili Queso Dip</i> <i>Pico de Gallo, Tomato Salsa &amp; Guacamole</i> <i>Mexican Street Corn Dip</i> <i>Cinnamon Sugar Churros</i>	\$ 16.95/person
<b>Build Your Own Trail Mix</b> <i>A Variety of Nuts and Dried Fruit Along With our House Made Granola</i> <i>Nuts and Seeds: Almonds, Cashews, Peanuts, Pumpkin Seeds</i> <i>Sunflower Seeds and HERSHEY'S Chocolate Chips</i> <i>Dried Fruit: Raisins, Cranberries, Cherries, Apricot, Mango and Apple</i>	\$ 12.95/person

<b>Ice Cream Celebration Break</b> <i>Vanilla and Chocolate Ice Cream with Chocolate, Toffee, and Strawberry Sauce</i> <i>Whipped Cream, Sprinkles, Maple Walnuts, Cocoa Cashews,</i> <i>Toasted Almonds, Waffle Cone Pieces or Waffle Bowls, Maraschino Cherries, and Fudge Brownie Pieces</i> <i>Hershey's Candy Toppings:</i> <i>Reese's Pieces, Heath Crumbles, York Peppermint Pieces, Kit Kat Pieces, and Chocolate Chips</i>	\$ 16.95/person
<b>Mid-Morning Break</b> <i>Cereal Bars and Granola Bars</i> <i>Whole Fruit, House-made Trail Mix</i> <i>Freshly Brewed Cocoa Beanery Coffee and Decaffeinated Coffee</i> <i>Assortment of Harney &amp; Sons Herbal and Specialty Teas</i> <i>Assorted Soft Drinks and Bottled Water</i>	\$ 15.95/person
<b>Afternoon Break</b> <i>Freshly Baked Cookies, Brownies and Blondies</i> <i>Individual Bags of Potato Chips and Pretzels</i> <i>Whole Fruit</i> <i>Freshly Brewed Cocoa Beanery Coffee and Decaffeinated Coffee</i> <i>Assortment of Harney &amp; Sons Herbal and Specialty Teas</i> <i>Assorted Soft Drinks and Bottled Water</i>	\$ 17.95/person

## BEVERAGE BREAKS

<b>Coffee Break By The Hour</b> <i>Freshly Brewed Coffee, Decaffeinated Coffee</i> <i>&amp; Hot Tea Selection</i> <i>Add Hot Chocolate \$2 Per Person Per Hour</i>	\$ 6 Per Person Per Hour
<b>Beverage Break By The Hour</b> <i>Freshly Brewed Coffee, Decaffeinated Coffee</i> <i>&amp; Hot Tea Selection</i> <i>Assorted Soft Drinks</i> <i>Individual Bottled Water</i> <i>Add Hot Chocolate \$2 Per Person Per Hour</i>	\$ 7.50 Per Person Per Hour
<b>1/2 Day Coffee Break (4 Hours)/All Day Coffee Break (8 Hours)</b> <i>Freshly Brewed Coffee, Decaffeinated Coffee &amp; Hot Tea Selection</i> <i>Add Hot Chocolate \$2 Per Person Per Hour</i>	\$ 24 Per Person /\$ 40 Per Person
<b>1/2 Day Beverage Break (4 Hours)/All Day Beverage Break (8 Hours)</b> <i>Freshly Brewed Coffee, Decaffeinated Coffee &amp; Hot Tea Selection</i> <i>Assorted Soft Drinks</i> <i>Individual Bottled Water</i> <i>Add Hot Chocolate \$2 Per Person Per Hour</i> <i>Add Assorted Soft Drinks and Individual Bottled Water \$2 Per Person Per Hour</i>	\$ 26 Per Person/\$ 42 Per Person
<b>Beverage Break Enhancements Sold On Consumption:</b> <i>Gatorade, Propel, Pure Leaf \$3.95/each</i> <i>Sparkling Water/Mineral Water \$5.95/each</i> <i>Red Bull/Celcius \$7.95/each</i>	



# A LA CARTE

REFRESHMENT BREAKS LASTING LONGER THAN 30 MINUTES

MAY BE REFRESHED AT THE PRICES BELOW:

Assorted Mini Muffins  
Assorted Mini Danish  
Mini Croissants  
Assorted Mini Scones  
Cinnamon Streusel Bread  
Assorted Bagels with Cream Cheese  
Assorted Fruit Yogurts  
Whole Fruits

\$ 24.95 per dozen  
\$ 26.95 per dozen  
\$ 26.95 per dozen  
\$ 28.95 per dozen  
\$ 26.95 per dozen  
\$ 5.95 per piece  
\$ 4.50 per piece  
\$ 3.95 per piece

## SNACKS

Hard Pretzel Rods with Whole Grain Honey Mustard  
Potato Chips with Roasted Onion Sour Cream Dip  
Tortilla Chips with Tomato Salsa  
Crisp Pita Chips with Hummus  
Trail Mix, House Made  
Salted Mixed Nuts  
Cocoa Cashews

\$ 17.95 per pound  
\$ 19.95 per pound  
\$ 17.95 per pound  
\$ 24.95 per pound  
\$ 17.95 per pound  
\$ 23.95 per pound  
\$ 31.95 per pound

Warm Soft Pretzel Sticks with Whole Grain Honey Mustard  
Granola Bars  
Energy Bars  
Whoopie Pies  
Freshly Baked Cookies  
Assorted HERSHEY'S Candy Bars  
Individual Bags of Popcorn, Potato Chips, Hard Pretzels

\$ 3.95 per piece  
\$ 3.95 per piece  
\$ 5.95 per piece  
\$ 5.95 per piece  
\$ 4.95 per piece  
\$ 3.95 per piece  
\$ 3.95 per bag

Garlic Herb Dip  
Roasted Onion Sour Cream Dip  
Tomato Salsa

\$ 7.95 per pint  
\$ 7.95 per pint  
\$ 7.95 per pint

## BEVERAGES

Assorted Soft Drinks or Bottled Water  
Fruit and Vegetable Juices  
Lemonade/Freshly Brewed Iced Tea  
Pure Leaf Tea / Gatorade / Propel  
Energy Drinks  
Infused Waters

\$ 3.95 per each  
\$ 5.95 per each  
\$ 50.00 per gallon  
\$ 5.95 per bottle  
\$ 7.95 per each  
\$ 35.95 per gallon

*Cucumber Lime or Citrus Blend*  
Sparkling/Mineral Water  
Freshly Brewed *Cocoa Beanery* Coffee  
Decaffeinated Coffee, Assortment of  
*Harney & Sons* Herbal and Specialty Teas  
HERSHEY'S Hot Chocolate

\$ 5.95 per each  
\$ 60.00 per gallon

*Miniature Marshmallows, Whipped Cream and  
HERSHEY'S Chocolate Chips*

\$ 62.95 per gallon

**\*Ask Your Convention Services Manager for Estimated Quantities**



# PLATED LUNCHEONS

(A split count charge applies to multiple selections, 2 Choices - \$3.00 Per Person, 3 Choices - \$5 Per Person)

## Plated Lunches Include:

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

## STARTERS

### House Made Soup of the Day

#### Field Green Salad

- Shaved Carrot, Sliced Cucumber, Grape Tomatoes
- Maple Sherry Vinaigrette or Ranch Dressing

#### Baby Spinach, Radicchio and Arugula Salad

- Confit Tomatoes, Roasted Mushrooms, Shaved Parmesan, Crispy Shallots,
- Honey Lemon Vinaigrette

#### Classic Caesar Salad

- Romaine Lettuce, Shaved Parmesan Cheese, Garlic Croutons
- Creamy Caesar Dressing

## MAIN DISHES

### Pan-Seared Pork Medallions

- Savory Green Apple Compote, Sage Jus

### Beef Sirloin Steak

- Caramelized Onion and Mushroom Ragout, Port Wine Sauce

### Chicken Breast Marsala

- Marsala Braised Mushrooms and Roasted Chicken Jus

### Lemon-Herb Crusted Atlantic Cod

- Horseradish Butter Sauce

### Pan Seared King Salmon Fillet

- Roasted Red Pepper & Tomato Citrus Coulis

### Pecan Crusted Chicken Breast

- Bourbon Demi-Glace

### Pennsylvania Pot Roast

- Root Vegetables, Kennett Square Mushrooms, Butterball Potatoes,
- Red Wine Braising Jus

### Roasted Chicken Breast

- Sundried Tomato Cream Sauce

### Cocoa Chili Dusted Chicken Breast

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

### Bistro Filet Medallions

- Port Wine Demi-Glace

### Garden Vegetable Pasta V-GF-VG

- Gluten Free Penne with Grilled Seasonal Vegetables, Wild Mushrooms,
- White Beans, Plum Tomatoes and Herb Vegetable

### Curried Vegetable Tagine V-GF

- Basmati Rice, Harissa Roasted Cauliflower, Onion Date Chutney

### Portobello Mushroom Ravioli V

- Spinach, Oven Roasted Tomato, Garlic Asiago Cream

# ENTRÉE SALAD LUNCHES

(A split count charge applies to multiple selections, 2 Choices - \$3.00 Per Person, 3 Choices - \$5.00 Per Person)

## All Entrée Salads Include:

- Bakery Fresh Rolls with Whipped Butter and Chocolate Butter
- One Entrée Salad with House Made Dressing and Dessert
- Iced Tea, Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee
- Assortment of *Harney & Sons* Herbal and Specialty Teas

### Chicken Cobb Salad

- Cut Romaine Topped With Grilled Chicken, Hard Boiled Egg, Bacon
- Tomato, Black Olives, Crumbled Blue Cheese and Sweet Onion
- Balsamic Vinaigrette

### Key West Salad

- Chopped Romaine Lettuce, Grilled Chicken Breast, Mandarin Oranges, Cashews
- Red Onion, Sesame-Ginger Dressing

### Turkey Club Salad

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

### Grilled Chicken Caesar Salad

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

### Add On House Made Soup of the Day



V-Vegetarian GF-Gluten Free VGN - Vegan



# PLATED SANDWICH LUNCHEONS

*(A split count charge applies to multiple selections*

*\$23.95/person*

*2 Choices - \$3.00 per person, 3 Choices - \$5.00 per person)*

## **All Sandwiches Include:**

*One Sandwich 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*

*Sun Dried Tomato and Kale Pasta Salad*

*Sweet Cider Coleslaw*

*Dijon-Caper Potato Salad*

## **Roast Turkey Breast and Smoked Gouda**

*Cranberry Mustard, Lettuce and Tomato, Whole Grain Roll*

## **Smoked Turkey and Cheddar**

*Tarragon Aioli, Lettuce and Tomato, Sourdough Bread*

## **Turkey and Brie Spread**

*Grain Mustard, Lettuce and Tomato, Soft Hoagie Roll*

## **Lancaster Ham and Cheddar**

*Grain Mustard, Lettuce and Tomato, Onion Roll*

## **Ham and Baby Swiss**

*Apricot-Mustard Marmalade, Lettuce and Tomato, Deli Rye*

## **Roast Beef and Provolone**

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

## **Roast Beef and Swiss Cheese**

*Apple, Bacon and Onion Jam, Lettuce and Tomato, Multigrain Baguette*

## **Grilled Portobello Mushroom and Aged Provolone**

*Marinated Roasted Peppers, Arugula, Tomato, Basil Aioli, Focaccia*

## **Grilled Mesquite Chicken Breast**

*Chipotle Mayonnaise, Lettuce and Tomato, Kaiser Roll*

## **Ham, Capicola, Salami, and Aged Provolone**

*Olive Relish, Tomato and Shredded Lettuce, Soft Hoagie Roll*

## **Grilled Veggie Sandwich**

*Mushroom, Zucchini, Eggplant, Lettuce and Tomato, Garlic Hummus Spread on Focaccia*

## **Add On House Made Soup of the Day**

**\$4.50/person**



# LUNCH DESSERT SELECTIONS

**Reeses® Peanut Butter Cup Pie**

*Dark Chocolate and Peanut Butter Mousse Pie,  
Reese's® Peanut Butter Cups*

**New York Cheesecake**

*Classic, Smooth and Creamy Cheesecake*

**Chocolate Lovin' Spoonful**

*Super Moist, Dark Chocolate Cake layered with Creamy Chocolate Pudding*

**Grandmother's Carrot Cake**

*Traditional Spiced Carrot Cake with Sweetened Cream Cheese Icing*

**Lemon Mascarpone Cake**

*Rich Vanilla Cream Cake Layered with Whipped Lemon Mascarpone*

**Maple Blueberry Flapjack Cake**

*Buttery White Cake Layered with Wild Blueberries and Maple Sweetened Cream*

**Raspberry Swirl Cheesecake**

*Rich N.Y. Style Cheesecake infused with Raspberry Puree*

## GLUTEN FREE DESSERT OPTIONS

**Individual Vanilla Bean Cheesecake**

*Rich and Creamy, Vanilla Cheesecake, Crispy Oatmeal Crust*

**Flourless Chocolate Torte**

*Flourless Chocolate Torte Made with a Blend of Four Chocolates,  
Finished with a Ganache Topping*

# LUNCHES TO GO

A split count charge may apply to multiple selections. Please discuss options with your convention services manager.

**Bag Lunch Includes:**

**\$29.95/person**

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

## SANDWICH SELECTIONS

**Roast Turkey Breast and Smoked Gouda**

*Lettuce and Tomato, Whole Grain Roll*

**Ham and Baby Swiss**

*Lettuce and Tomato, Kaiser Roll*

**Grilled Chicken Breast and Cheddar**

*Lettuce and Tomato, Kaiser Roll*

**Roast Beef and Provolone**

*Lettuce and Tomato, Grilled Onion, Kaiser Roll*

**Grilled Veggie Sandwich**

*Mushroom, Zucchini, Eggplant, Lettuce and Tomato, Garlic Hummus Spread on Focaccia*

## SALAD SELECTIONS

**Turkey Club Salad**

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

**Grilled Chicken Caesar Salad**

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

# LUNCHEON BUFFETS

**BUFFETS PREPARED FOR A MINIMUM OF 30 GUESTS**

**BUFFETS PREPARED FOR LESS THAN 30 GUESTS SUBJECT TO \$6 SURCHARGE PER PERSON**  
**DISCUSS OPTIONS FOR SMALLER GROUPS WITH YOUR CONVENTION SERVICES MANAGER**

**Buffets Include:**

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

**SOUP & SALAD (Minimum 12 Guests, Maximum 300 Guests)** **\$ 32.95/person**

**House Made Soup of the Day**

Bakery Fresh Rolls with Whipped Butter and Chocolate Butter

**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, Apple Butter*

*Sunflower Seeds, Focaccia Croutons, Cocoa Cashews and Crispy Wontons*

**Chilled Accompaniments**

*Grilled Sliced Chicken Breast, 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**

*Cookies, Brownies, Blondies*

**CASA DEL SOL (Minimum 30 Guests)** **\$ 39.95/person**

**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**

**Pork Shoulder Al Pastor**

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

*Diced Tomatoes, Pickled Jalapenos, Shredded Lettuce, Guacamole, Salsa Verde*

*Shredded Cheddar and Jack Cheeses*

**Chili Braised Black Beans**

**Southwestern Rice**

**Achiote Roasted Squash**

***Hershey Lodge* Assorted Desserts to Include Tres Leches Cake**

**ALL AMERICAN (Minimum 30 Guests)** **\$34.95/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**

**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)** **\$ 36.95/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*

**Bakery Fresh Rolls with Whipped Butter and Garlic Butter**

***Hershey Lodge* Assorted Desserts to Include Lemon Mascarpone Cake**

# LUNCHEON BUFFETS (CONT.)

**BUFFETS PREPARED FOR A MINIMUM OF 30 GUESTS**

**BUFFETS PREPARED FOR LESS THAN 30 GUESTS SUBJECT TO \$6 SURCHARGE PER PERSON**

**DISCUSS OPTIONS FOR SMALLER GROUPS WITH YOUR CONVENTION SERVICES MANAGER**

Buffets include:

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

Assortment of *Harney & Sons* Herbal and Specialty Teas

## SUPERFOODS LUNCH BUFFET (Minimum 30 Guests) \$ 38.95/person

White Bean and Kale Soup

Bakery Fresh Rolls with Whipped Butter

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*

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

*Hershey Lodge* Assorted Desserts to Include GF Raspberry Almond Bar and Fresh Fruit Salad

## FIVE BOROUGHES DELI BUFFET (Minimum 30 Guests) \$ 35.95/person

Soup of the Day

*Our Daily Creation*

Tossed Salad

*Mixed Greens, Grape Tomatoes, Cucumbers and Juliennes Carrot*

*Ranch and Balsamic Dressings*

Grain Mustard Potato Salad

Pasta Primavera Salad

Marinated Cabbage Slaw

Turkey Breast, Smoked Ham, Roast Beef, Capicola, Genoa Salami, Tuna Salad

Sliced Cheddar, Swiss and Provolone

Selection of Bread and Rolls

*Sourdough, Potato Rolls, Focaccia and Multigrain Buns*

Pickles, Peppers and Olives

Leaf Lettuce, Tomato and Onion

Mayonnaise, Yellow and Dijon Mustards, Horseradish

Olive Oil, Vinegar and Ranch

Potato Chips

Rockslide Brownie, Cookies and Blondies



# RECEPTIONS

## DISPLAYS

<b>Sliced Seasonal Fruit and Berries</b> (Serves up to 50)	\$ 475.00
<b>Antipasti</b> (Serves up to 50) <i>Selection of Cured Meats and Salami, Marcona Almonds Olive Medley, Bocconcini, Tapenade, Tomato Basil Relish Marinated Grilled Vegetables, Focaccia Crostini</i>	\$ 495.00
<b>Shrimp Cocktail</b> (Serves up to 50) <i>Spicy Cocktail Sauce</i>	\$ 595.00
<b>Vegetable Crudit�</b> (Serves up to 50) <i>Garlic Roasted Pepper Hummus Creamy Ranch</i>	\$ 425.00
<b>Domestic and International Cheese</b> (Serves up to 50) <i>Table Grapes and Cured Olives, Sliced Baguette Assorted Crackers, Onion-Fig Marmalade</i>	\$ 595.00
<b>Lancaster County Cheese and Smoked Meats Display</b> (Serves up to 50) <i>Whole Grain Honey Mustard, Pretzel Sticks Assorted Crackers</i>	\$ 595.00

## GOLD HORS D'OEUVRES

### HERSHEY LODGE RECOMMENDS 8 TO 10 PIECES PER PERSON PER HOUR

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

Butler Passed Items Noted by (\*)

<b>Seared Rare Tuna*</b> <i>Wonton Chip, Wasabi Dressing</i>	\$ 595.00 per 100 pieces
<b>Cucumber Gazpacho*</b> <i>Pickled Shrimp Relish</i>	\$ 395.00 per 100 pieces
<b>Blackened Crab Terrine*</b> <i>Red Pepper Flatbread, Lemon Chive Cream</i>	\$ 525.00 per 100 pieces
<b>Brie Cheese &amp; Phyllo Cup</b> <i>Orange Compote, Almond</i>	\$ 425.00 per 100 pieces
<b>Smoked Salmon Pinwheel*</b> <i>Pumpernickel, Fennel Cream</i>	\$ 450.00 per 100 pieces
<b>Ginger Shrimp*</b> <i>Edamame Guacamole, Jicama Chip</i>	\$ 495.00 per 100 pieces
<b>Asparagus in Tarragon Aioli*</b> <i>Steam Kissed, Served in a Shot Glass</i>	\$ 425.00 per 100 pieces
<b>Goat Cheese Stuffed Peppadew*</b> <i>Sweet Pickled Pepper, Blended Chive Goat Cheese</i>	\$ 425.00 per 100 pieces
<b>Bruschetta</b> <i>Olive Baguette, Tomato Relish, Shaved Asiago</i>	\$ 395.00 per 100 pieces
<b>Beef Tartare</b> <i>Brioche Crouton, Caper Aioli</i>	\$ 475.00 per 100 pieces
<b>Curried Chicken Salad</b> <i>Cucumber Chip</i>	\$ 450.00 per 100 pieces
<b>Tuna Poke Spoon*</b> <i>Sriracha Cream Sauce, Toasted Sesame</i>	\$ 495.00 per 100 pieces
<b>Grilled Chicken Caesar Lettuce Cup</b> <i>Romaine Hearts, Garlic Croutons, Parmesan Shaves</i>	\$ 450.00 per 100 pieces
<b>Jerk Chicken Salad*</b> <i>Red Pepper Flatbread, Pickled Papaya Relish, Plantain Crisp</i>	\$ 475.00 per 100 pieces



# RECEPTIONS (CONT.)

## HOT HORS D'OEUVRES

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

Butler Passed Items Noted by (\*)

<b>Steamed Pork Pot Stickers</b>	\$ 475.00 per 100 pieces
<i>Sesame Soy Sauce</i>	
<b>Edamame Pot Stickers</b>	\$ 475.00 per 100 pieces
<i>Sesame Soy Sauce</i>	
<b>Beef or Chicken Wellingtons *</b>	\$ 495.00 per 100 pieces
<i>Delicate Blend of Meat and Mushroom</i>	
<i>Duxelles Wrapped in Puff Pastry</i>	
<b>Seared Scallops Wrapped in Bacon *</b>	\$ 550.00 per 100 pieces
<b>Four Cheese Arancini</b>	\$ 475.00 per 100 pieces
<i>Stuffed Risotto, Spinach, Mozzarella, Provolone,</i>	
<i>Parmesean, and Ricotta, Marinara Dipping Sauce</i>	
<b>Lobster Arancini</b>	\$ 525.00 per 100 pieces
<i>Stuffed Saffron Risotto</i>	
<i>Sherry Cream, Basil Rouille</i>	
<b>Crab Stuffed Mushrooms *</b>	\$ 550.00 per 100 pieces
<i>Lump Crab Filling</i>	
<b>Turkey Chili Quesadilla Roll</b>	\$ 425.00 per 100 pieces
<i>Jack and Cheddar Cheeses</i>	
<i>Cilantro Cream</i>	
<b>Buffalo Chicken Empanadas</b>	\$ 500.00 per 100 pieces
<i>Ranch Dip</i>	
<b>Sesame Chicken</b>	\$ 450.00 per 100 pieces
<i>Hoisin Barbeque Sauce</i>	
<b>Buttermilk Fried Shrimp</b>	\$ 525.00 per 100 pieces
<i>Cracked Pepper Lime Aioli</i>	
<b>Boneless Chicken Wings</b>	\$ 450.00 per 100 pieces
<i>Buffalo Blue Cheese Dipping Sauce</i>	
<b>Coconut Shrimp</b>	\$ 525.00 per 100 pieces
<i>Sweet Chili Sauce</i>	
<b>Raspberry Brie *</b>	\$ 425.00 per 100 pieces
<i>in Puff Pastry</i>	
<b>Curried Samosas</b>	\$ 425.00 per 100 pieces
<i>Chicken or Vegetarian</i>	
<i>Cucumber Raita</i>	
<b>Pork and Cheese Arepa *</b>	\$ 475.00 per 100 pieces
<i>Cotija Cheese, Scallion and Roasted Red Pepper</i>	
<b>Mini Crab Cakes</b>	\$ 550.00 per 100 pieces
<i>Orange Remoulade</i>	
<b>Stuffed Buffalo Chicken Meatball</b>	\$ 450.00 per 100 pieces
<i>Blue Cheese and Caramelized Onion</i>	
<i>Ranch Dipping Sauce</i>	
<b>Vegetable Spring Roll</b>	\$ 425.00 per 100 pieces
<i>Crispy Rolled Dumpling</i>	
<i>Spicy Orange Mustard</i>	
<b>Peking Duck Spring Roll</b>	\$ 450.00 per 100 pieces
<i>Marinated Hoisin Duck</i>	
<i>Ginger Plum Sauce</i>	

## SLIDERS

<b>Italian Meatloaf</b>	\$ 525.00 per 100 pieces
<i>Marinara and Grated Cheese</i>	
<b>Turkey Meatball</b>	\$ 525.00 per 100 pieces
<i>Sweet Onion Cranberry Compote</i>	
<i>Tarragon Cracked Pepper Mayonnaise</i>	
<b>Angus Burgers</b>	\$ 525.00 per 100 pieces
<i>Smothered Onions, Cheddar Lager Sauce</i>	
<b>Crab Cake Sliders</b>	\$ 625.00 per 100 pieces
<i>Roasted Red Pepper Old Bay Aioli</i>	





# ENHANCEMENTS STATIONS

PRICED IN ADDITION TO A BUFFET OR RECEPTION MENU

MINIMUM 50 GUESTS

PLEASE DISCUSS OPTIONS WITH YOUR CONVENTION SERVICES MANAGER

## FOOD DISPLAY AND SERVICE FOR ONE HOUR.

<b>Grilled Chicken Caesar Salad Station</b>	\$ 14.95/person per hour
<i>Chopped Romaine Hearts, Aged Parmesan Cheese, Focaccia Croutons</i>	
<i>House Made Caesar and Avocado Ranch Dressings, Corn Relish</i>	
<b>Chilled Enhancements:</b>	
<i>Roasted Salmon</i>	\$ 8.95/person per hour
<i>Garlic Grilled Shrimp</i>	\$ 9.95/person per hour
<b>Barbeque Station</b>	\$ 14.95/person per hour
<i>Carved Smoked Beef Brisket and Roasted Pulled Pork Shoulder</i>	
<i>Two Sauces: Mustard and Smokey Tomato</i>	
<i>Soft Rolls, Cider Slaw</i>	
<b>Mashed Potato Bar</b>	\$ 11.95/person per hour
<i>Yukon Gold Mashed Potatoes with Green Onions, Sour Cream</i>	
<i>Smoked Local Bacon, Cheddar Cheese, Parmesan, Crumbled</i>	
<i>Blue Cheese, Pulled Braised Beef, Stewed Mushrooms, Onion Straws</i>	
<i>Garlic Ranch Potato Crumbs</i>	
<b>Build Your Own Pasta Bar</b>	\$ 11.95/person per hour
<i>Cheese Tortellini with Grilled Chicken, Broccolini, Diced Tomatoes</i>	
<i>Lemon Herb Brodo, Penne Pasta Aglio e Olio with Marinara and Alfredo</i>	
<i>Sauces, Pesto, Flaked Red Pepper, Parmesan</i>	
<b>Tostada and Quesadilla Grill</b>	\$ 9.95/person per hour
<i>Flour Tortillas from the Grill, Mild Jack and Cotija Cheeses, Coco Chili Braised</i>	
<i>Chicken, Roasted Vegetables, Black Beans, Tostadas, Cabbage Salad</i>	
<i>Tomatillo and Ancho Salsas, Avocado Cream</i>	
<b>Grilled Sausage and Pretzel Station</b>	\$7.95/person per hour
<i>Fresh and Smoked Sausage, Soft Pretzel Bites</i>	
<i>Crafted Mustards, Pickled Vegetable Slaw</i>	

# ACTION STATIONS

PRICED IN ADDITION TO A BUFFET OR RECEPTION MENU

PLEASE DISCUSS OPTIONS WITH YOUR CONVENTION SERVICES MANAGER

<b>Whole Roasted Turkey Breast</b>	\$ 335.00
<i>Pan Jus, Cranberry Jalapeño Mayonnaise, Potato Rolls</i>	
<i>Serves approximately 40 guests</i>	
<b>Slow Smoked Pitt Ham</b>	\$ 325.00
<i>Bourbon Brown Sugar Glaze, Crafted Mustard</i>	
<i>Spiced Apple Butter, Potato Rolls</i>	
<i>Serves approximately 50 guests</i>	
<b>Baron of Beef</b>	\$ 1,575.00
<i>Au Jus, Horseradish Cream, Dijon Mustard, Potato Rolls</i>	
<i>Serves approximately 150 guests</i>	
<b>Garlic Roasted Tenderloin of Beef</b>	\$ 550.00
<i>Warm Baguette, Braised Mushroom Ragout</i>	
<i>Horseradish Cream, Dijon Mustard</i>	
<i>Serves approximately 18 guests</i>	
<b>Peppercorn Brined Pork Loin</b>	\$ 295.00
<i>Tamarind Brown Sugar Glaze, Grilled Scallion Mayonnaise</i>	
<i>Serves approximately 25 guests</i>	
<b>Lamb Gyro Station</b>	\$ 395.00
<i>Feta Olive Salad, Harissa Tomato Salsa, Tzatziki, Crispy Pita Chips,</i>	
<i>Soft Pita</i>	
<i>Serves approximately 60 guests</i>	
<b>Porchetta</b>	\$ 350.00
<i>Spice Rolled Pork Shoulder, Broccoli Rabe and Roasted Peppers</i>	
<i>Garlic Pan Jus, Aged Provolone, Black Olive Aioli</i>	
<i>Ciabatta Baguette</i>	
<i>Serves approximately 30 guests</i>	
<b>French Onion Short Rib Risotto</b>	\$11.95/person per hour
<i>Braised Beef, Caramelized Onion, Gruyere, au Jus</i>	
<b>Shrimp, Chicken, or Beef Yaki Udon</b>	\$11.95/person per hour
<i>Stir Fried Japanese Wheat Noodles, Vegetables, Sweet Ginger Soy Sauce</i>	
<b>Workbench Pasta Station</b>	\$18.95/person per hour
<i>House Made Pasta, Cut and Finished at the Station, Tagliolini Two Ways</i>	
<i>Spiced Crab and Rapini with Lemon</i>	
<i>Cacio Pepe with Pecorino Cheese and Chili Flakes</i>	

# PLATED DINNER

A split count charge applies to multiple selections  
2 Choices - \$3.00 per person, 3 Choices - \$5.00 per person

## Plated Dinners Include:

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

## SOUP OR SALADS (Choice of)

House Made Soup of the Day  
Roasted Pennsylvania Mushroom Bisque  
Potato Leek  
Five Onion Bisque  
Cream of Corn and Crab Chowder  
Cream of Broccoli Cheddar  
Roasted Tomato Basil Soup

## Mixed Greens Salad

Crisp Vegetables, Grape Tomatoes with Choice of Dressing - Maple Sherry Vinaigrette,  
Ranch or Balsamic

## Classic Caesar Salad

Shaved Parmesan Cheese, Focaccia 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

### Roasted Beet Salad

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

## ADDITIONAL APPETIZER ENHANCEMENTS

### Jumbo Lump Crab Cake

Roasted Pepper Salad, Smoked Tomato Butter Sauce

### Classic Shrimp Cocktail

House Made Cocktail Sauce

## ENTRÉES

### Grilled Beef Tenderloin

Cabernet Sauce, Blue Cheese Butter Crust

### Spice Rubbed Beef Bistro Medallions

Chimichurri

### Braised Beef Short Rib

Horseradish Braising Jus

### Maple Brined Pork Chop

Apple Bacon Jus

### Citrus-Fennel Crusted Salmon

Shiitake Ginger Jus, Pickled Carrot Snow Pea Salad

### Garlic Grilled Chicken Breast

Balsamic Jus

### Pesto Crusted Chicken Breast

Marsala Sauce

### Mushroom Stuffed Chicken Breast

Tomato Confit, Brandy Cream Sauce

### Roasted Stuffed Chicken Breast

Traditional Bread Stuffing, Pan Sauce

### Grilled Portobello Napoleon **V-GF**

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

### Garden Vegetable Pasta **V-GF-VG**

Gluten Free Penne with Grilled Seasonal Vegetables, Wild Mushrooms,  
White Beans, Plum Tomatoes and Herb Vegetable Broth

### Portobello Mushroom Ravioli **V**

Spinach, Oven Roasted Tomato, Garlic Asiago Cream

## DUET ENTREE SELECTION

### Petite Filet and Lump Crab Cake

Sherry Dijon Demi Cream

### Roasted Chicken Breast and Crab Cake

Sweet Pepper Fennel Cream

### Petite Filet and Gulf Prawns

Smoked Tomato and Garlic Confit

### Petite Filet and Salmon

Cabernet Sauce

### Petite Filet and Roasted Chicken Breast

Roasted Mushrooms and Rosemary Madeira Jus

### Braised Beef Short Rib and Garlic Prawns

Braising Jus and Horseradish Gremolata

### Braised Beef Short Rib and Salmon

Braising Jus and Horseradish Gremolata



# PLATED DINNER (CONT.)

**Plated Dinners include:**

- Selection of Soup or Salad, Bakery Fresh Rolls with Whipped Butter,
- Entrée and Chef's Selection of Accompaniments
- Dessert, 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**

- Classic, Smooth and Creamy Cheesecake*

**Chocolate Lovin' Spoonful**

- Super Moist, Dark Chocolate Cake Layered with Creamy Chocolate Pudding*

**Chocolate Toffee Mousse with Kahlua**

- Golden Toffee Crunch Layered with Creamy Chocolate-Kahlua Mousse*

**Tiramisu**

- Whipped Mascarpone Cream on Coffee-Rum Soaked Sponge Cake*
- Dusted with Imported Cocoa*

**Turtle Cheesecake**

- Rich and Creamy Cheesecake Layered with Chocolate Ganache,*
- Caramel and Topped with Toasted Pecans on a Graham Cracker Crust*

**Meyer Lemon Curd Cake**

- Meyer Lemon Cake with Layers of Lemon Mousseline,*
- Meyer Lemon Curd*

**Salted Caramel Vanilla Crunch Cake**

- Vanilla Pudding Cake and Rich Caramel Cake Layered with Salted Caramel Crunch*
- Creamy Custard and Caramel Finish*

## SPECIALTY DINING DESSERTS

**Individual Vanilla Bean Cheesecake**

- Rich and Creamy, Vanilla Cheesecake, Crispy Oatmeal Crust*

**Flourless Chocolate Torte**

- Flourless Chocolate Torte Made with a Blend of Four Chocolates,*
- Finished with a Ganache Topping*

## DESSERT ENHANCEMENTS

**PRICED IN ADDITION TO A BUFFET OR RECEPTION MENU**

**MINIMUM 50 GUESTS**

**PLEASE DISCUSS OPTIONS WITH YOUR CONVENTION SERVICES MANAGER.**

**Bananas Foster Station**

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

\$ 12.95/person

**Petite Dessert and Crème Brûlée**

- Chef Attended,** *Assorted Crème Brûlée Spoons*
- S'mores Cup, Peanut Butter Tartlet*
- Strawberry Shortcake Trifle*

\$ 16.95/person

**Gourmet Dessert and Coffee Station**

- Assortment of Petite Desserts*
- Chocolate Decadence, Strawberry Tartlet, Chocolate Espresso Mousse*
- Peanut Butter Cup, Mini Cannoli, Mini Eclair, 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, Mini Marshmallows*

\$ 22.95/person

V-Vegetarian   GF-Gluten Free   VGN - Vegan

# DINNER BUFFETS

**BUFFETS ARE PREPARED FOR A MINIMUM OF 30 GUESTS**

**BUFFETS PREPARED FOR LESS THAN 30 GUESTS SUBJECT TO \$6 SURCHARGE PER PERSON**

**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

\$ 62.95/person

**House Made Soup of the Day**

**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 to Include Reese's Peanut Butter Pie,***

***Salted Caramel Vanilla Crunch Cake***

## LA DOLCE VITA

\$ 66.95/person

**Italian Wedding Soup**

*Petite Meatballs, Endive*

**Classic Caesar Salad**

*Romaine Lettuce, Shaved Parmesan Cheese, Focaccia 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*

**Garlic Crusted Roasted Beef Rib Eye**

*Marsala Sauce*

**Shrimp Campanelli**

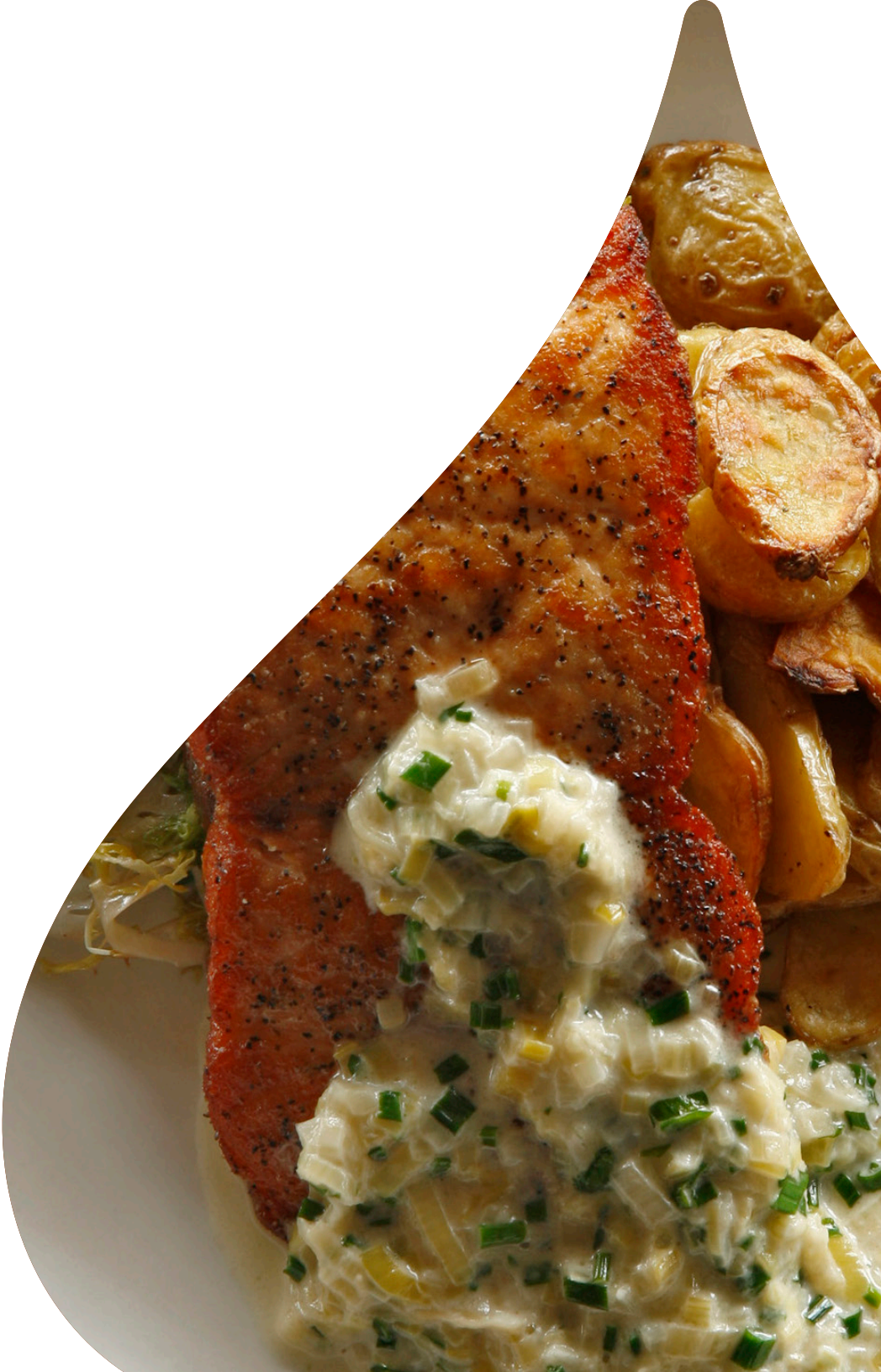
*Spinach, Garlic, Tomatoes, Basil and Olive Oil*

**Cheese Ravioli**

*Sambuca Pomodoro*

**Seasonal Vegetable Medley**

***Hershey Lodge Assorted Desserts to include Tiramisu and Chocolate Toffee Mousse Cake***



## DINNER BUFFETS (CONT.)

**BUFFETS ARE PREPARED FOR A MINIMUM OF 30 GUESTS**

**BUFFETS PREPARED FOR LESS THAN 30 GUESTS SUBJECT TO \$6 SURCHARGE PER PERSON  
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**

**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*

**PA Dutch Pot Roast**

*Mushroom Jus*

**Sour Cream and Chive Mashed Potato**

**Corn Pudding**

**Seasonal Vegetable Medley**

*Hershey Lodge* Assorted Desserts to Include Grandmothers Carrot Cake

and Maple Blueberry Flap Jack Cake

### 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*

**Roasted Baby Bella Mushrooms and Steamed Broccoli**

**Jalapeño Cheddar Cornbread Muffins**

*Hershey Lodge* Assorted Desserts to Include Bourbon Pecan Pie

\$ 59.95/person

\$ 69.95/person

### CHOCOLATE AVENUE BUFFET

\$ 72.95/person

**Potato Leek Soup**

**Artisanal Greens**

*Radicchio, Cocoa Cashews, Rustic Croutons*

*Raspberry Vinaigrette*

**Asparagus Salad**

*Celeriac, Creamy Tarragon Vinaigrette*

**Roasted Vegetable Pasta 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 - Dark Chocolate Cup with Chocolate Cake*

*Peanut Butter Mousse and Miniature Reese's Cup*

*Peppermint Dark Chocolate - Chocolate Cake with Peppermint Mousse and York Peppermint Patty*

*S'mores Cup - Dark Chocolate Cup with Graham Cracker, Chocolate Cake and Toasted Marshmallow*





# CASH BARS/TICKET BARS

Domestic Beer	\$ 9
Imported Beer	\$ 10
Craft Beer (Name Brand/Top Shelf)	\$ 10 / \$ 12
High Noon/Escape Goat/Jimmy Juice	\$ 12
Wine by the Glass (Name Brand/Top Shelf)	\$ 12 / \$ 14
One Liquor Mixed Drinks (Name Brand/Top Shelf/Elite)	\$ 12 / \$ 14 / \$ 18
Two Liquor Cocktails (Name Brand/Top Shelf/Elite)	\$ 15 / \$ 17 / \$ 21
Martinis/On the Rocks (Name Brand/Top Shelf/Elite)	\$ 17 / \$ 19 / \$ 23
Soft Drinks/Bottled Water	\$ 5

# OPEN BARS

Domestic Beer	\$ 8
Imported Beer	\$ 9
Craft Beer (Name Brand/Top Shelf)	\$ 9/ \$ 11
High Noon/Escape Goat/Jimmy Juice	\$ 11
Wine by the Bottle (Name Brand/Top Shelf/Elite)	\$ 39 / \$ 46 / \$ 58
Soft Drinks/ Bottled Water	\$ 4
Liquor (Name Brand/Top Shelf/Elite)	\$ 11 / \$ 13 / \$ 17

A charge of \$50 per hour/per bartender will be levied if revenue fails to exceed \$400 per hour/per bartender. All off-premise events will require a \$50 offsite per bartender per hour service charge regardless of menu selected and in addition to any necessary revenue requirement fees.

# KEG BEER

Special Order Kegs are an option based on availability & will be priced by the Beverage Manager if requested.

	<b>1/2</b>	<b>1/4</b>	<b>1/6</b>
Domestic Beer	\$ 475 / \$ 375 / \$ 325		
Imported Beer	\$ 600 / \$ 500 / \$ 450		
Craft Beer	\$ 800 / \$750 / \$ 675		

# HOURLY HOST BARS

PRICED PER PERSON/PER HOUR

## FIRST HOUR

Name	\$ 22
Top Shelf	\$ 25
Elite	\$ 28

## SECOND HOUR

Name	\$ 18
Top Shelf	\$ 21
Elite	\$ 24

## ADDITIONAL HOURS

Name	\$ 13
Top Shelf	\$ 17
Elite	\$ 19

# HOURLY HOST BARS, BEER, WINE, SODA

2 HOUR MINIMUM

## FIRST HOUR

Name	\$ 17
Top Shelf	\$ 19
Elite	\$ 22

## SECOND HOUR

Name	\$ 15
Top Shelf	\$ 17
Elite	\$ 20

## ADDITIONAL HOURS

Name	\$ 12
Top Shelf	\$ 14
Elite	\$ 17



# STOCKED LIQUOR BY TIER

All bars including liquor will also include the following: Peach Schnapps, Coconut Rum, Kahlua, Vanilla Vodka, Crème de Cacao and Amaretto. Brands will vary based on the Tier selected. On the rocks branded cocktails, High Noon, Escape Goat & Jimmy Juice will be included based on availability.

LIQUOR	TIER 1	TIER 2	TIER 3
Vodka	Hidden Still	Tito's	Grey Goose
Gin	Hidden Still	Bombay White	Hendrick's
White Rum	Don Q	Captain Morgan	Bacardi
Spiced Rum	Calico Jack	Captain Morgan	Captain Morgan Private Stock
Tequila	Corazon	1800 Silver	Patron Silver
Bourbon	Old Forester	Buffalo Trace	Russell's 10 Year
Whiskey	Jack Daniel's Old No. 7 Seagrams 7	Gentleman Jack Jameson	J.D. Single Barrel Jameson Black Barrel
Scotch	Dewars	Johnny Walker Black	Glenmorangie 12

# STOCKED BEER BY BOTTLE OR CAN

DOMESTIC	IMPORT	CRAFT
Miller Lite	Stella Artois	Tröegs Haze Charmer
Michelob Ultra	Heineken	Tröegs Perpetual IPA
Yuengling Lager	Corona	1 Seasonal Craft
Samuel Adams Boston	Modelo	Evergrain Joose Juicy
	Angry Orchard	Rusty Rail All Good IPA
	Truly Seltzers	New Trail Broken Heels Hazy



# STOCKED WINE BY BOTTLE

BRANDS MAY CHANGE BASED ON AVAILABILITY

WINE	TIER 1	TIER 2	TIER 3
White	Quintara Chardonnay	Harken Chardonnay	Daou Paso Robles Chardonnay
	Nicolas Sauvignon Blanc	90+ Cellars Sauvignon Blanc	Josh Cellars Sauvignon Blanc
	Proverb Pinot Grigio	Banfi San Angelo Pinot Grigio	Riporta Pinot Grigio
Sweet	Santa Marina Moscato	Luccio Moscato	Luccio Moscato
Red	Canyon Road Cabernet Sauvignon	Coppola Family Carbernet Sauvignon	Penfolds Max's Cabernet Sauvignon
	Canyon Road Merlot	Murphy Goode Merlot	J Lohr Merlot
	Pio Pinot Noir	Mark West Pinot Noir	J Vineyards Pinot Noir
	Wycliff	Pio Prosecco	TBD
Sparkling			

# SPECIALTY PUNCHES

PRE-PURCHASED PRICING	
House Punch	\$140 per gallon
Sangria Punch (Red, White, Cider)	\$155 per gallon
Champagne Punch	\$175 per gallon





# SPECIALTY STATIONS

*Bourbon Bar and Martini Bar are intended as an addition to complement one of our other bar options. Exceptions can be made on a case-by-case basis.*

## MIMOSA BAR

- Minimum guarantee of 20 guests and a maximum of 4 stations in any event
- 1 Bartender per 75 guests
- 4 hour maximum
- All Mimosa Bars to have a minimum of 3 seasonal juices or nectars and garnishes

<b>TIER 1 - SPARKLING WINE</b>	\$ 14 per person/hour
<b>TIER 2 - SPARKLING WINE, PROSECCO &amp; BRUT CHAMPAGNE</b>	\$ 18 per person/hour

## MARTINI BAR

- Minimum guarantee of 25 guests and a maximum of 4 stations in any event
- 1 Bartender per 50 guests
- 3 hour maximum
- Martinis included: *Hershey's*® Kisses™ Signature Chocolate Martini, *Reese's*™ Peanut Butter Cup Martini, Apple Martini, Cosmopolitan, Classic Vodka and Gin Martinis

<b>TIER 1 - HIDDEN STILL</b>	\$ 24 per person/hour
<b>TIER 2 - TITO'S, BOMBAY WHITE</b>	\$ 26 per person/hour
<b>TIER 3 - GREY GOOSE, HENDRICK'S</b>	\$ 28 per person/hour

## BOURBON BAR

- Minimum guarantee of 25 guests and a maximum of 4 stations in any event
- 1 Bartender per 50 guests
- 3 hour maximum
- Options/Cocktails included: Neat, On the Rocks, Chocolate Old Fashioned, Classic Old Fashioned, Chocolate Manhattan, Classic Manhattan, or Kentucky Mule

<b>TIER 1 - OLD FORESTER &amp; DEVILS RIVER OR WHEEL HORSE</b>	\$ 26 per person/hour
<b>TIER 2 - BUFFALO TRACE &amp; LARCENY</b>	\$ 29 per person/hour
<b>TIER 3 - WOODFORD RESERVE &amp; RUSSELL 10 YEAR</b>	\$ 32 per person/hour

## EDUCATIONAL CLASSES

- All classes will be led by one of our in-house beverage instructors and their associates

<b>MARTINI MIXOLOGY</b>	\$ 85 per person
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Back by popular demand and re-engineered to provide our participants with a safe and fun educational environment about the world of spirits and how to create, blend, and enjoy beverages of quality and do so responsibly. Join our knowledgeable beverage staff in creating three simple and delicious martinis that can be found here at *Hershey Lodge* while learning the very recipes we use to produce these frequently ordered martinis.

<b>WINE AND CHOCOLATE PAIRING</b>	\$ 80 per person
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Back by popular demand and re-engineered to provide our participants with a safe and fun educational environment about the world of wine, chocolate, and how to pair them by complement or contrast, and enjoy both responsibly. Join our knowledgeable beverage staff in learning about several of the wines we carry on property and how they pair with some of our favorite Hershey-branded chocolates while enjoying the company of others and making memories to savor for years to come.

<b>BEER AND CHOCOLATE PAIRING</b>	\$ 70 per person
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Back by popular demand and re-engineered to provide our participants with a safe and fun educational environment about the world of beer, chocolate, and how to pair them by compliment or contrast and enjoy both responsibly. Join our knowledgeable beverage staff in learning about the several local craft brews we utilize in this class and how they pair with some of our favorite Hershey-branded chocolates while enjoying the company of others and making memories to enjoy for years to come.

*Custom Bars and products outside of our inventory or offerings are available at an additional cost. Please speak to your Convention Services Manager for more details. All prices are current; however, based on the market, price increases may be necessary for certain products.*





