

# 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.

# 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



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## 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*

