

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 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*

Arugula and Frisee Salad

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

Roasted Beet Salad

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

ADDITIONAL APPETIZER ENHANCEMENTS

Asparagus and Mushroom Mille Feuille

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

Prosciutto-Wrapped Prawns

Rosemary Marinated, White Bean Puree, Chili Oil

Jumbo Lump Crab Cake

Roasted Pepper Salad, Smoked Tomato Butter Sauce

Classic Shrimp Cocktail

House-made Cocktail Sauce

Seafood Cannelloni

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

\$ 1.50/person

\$ 1.50/person

\$ 1.50/person

\$ 7/person

\$ 9/person

\$ 11/person

\$ 9/person

\$ 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 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

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 Brûlée (Chef Attended)

\$ 12/person

Assorted Crème Brûlée 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*

