

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 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