



**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 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 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 \$1000.00 Per Event Off Premise Fee.

Any Event with a Bartender will Incur a \$100.00 Per Bartender 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

\$ 15.95/person

Freshly Squeezed Orange Juice and Apple Juice  
Seasonal Fruit Display  
Freshly Baked Danish, Muffins and Croissants  
Brewed *Cocoa Beanery*® Coffee and Decaffeinated Coffee  
Assortment of *Harney & Sons* Herbal and Specialty Teas

## BAGEL BREAKFAST

\$ 15.95/person

Freshly Squeezed Orange Juice and Apple Juice  
Fruit Medley  
Assorted Bagels, Cream Cheese, Whipped Butter  
Fruit Jams and Preserves  
Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee  
Assortment of *Harney & Sons* Herbal and Specialty Teas

### ADD ON:

Cold Smoked Salmon Platter \$ 5.00/person  
Whipped Cream Cheese, Capers, Pickled Onion Relish

## CONTINENTAL BREAKFAST ENHANCEMENTS - MINIMUM OF 20

### HOT

Ham, Egg and Cheese Croissant Sandwich \$ 4.95 per each  
Sausage, Egg and Cheese Biscuit Sandwich \$ 4.95 per each  
Breakfast Burrito \$ 4.95 per serving

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

Cinnamon French Toast \$ 3.50/person

*Whipped Butter, Chocolate Chips and Syrup*

Steel Cut Oats with Brown Sugar and Raisins \$ 2.50/person

Smoked Bacon \$ 2.50/person

Turkey Bacon \$ 2.50/person

Turkey Sausage Links \$ 2.50/person

Biscuits and Sausage Gravy \$ 2.50/person

Scrambled Eggs and Smoked Bacon \$ 5.95/person

Hard Boiled Eggs \$ 2.50/per each

### OMELET AND EGG STATION

Chef Attended, prepared to order \$ 13.95/person

### COLD

Berks County Yogurt, Berry and House Made Granola Parfaits \$ 6.50/each

Smoked Salmon Display, Bagels and Cream Cheese \$ 6.50/person

*Shaved Onion, Capers and Tomato*

Individual Low Fat Yogurts \$ 3.50 per each

Bagels with Cream Cheese \$ 4.50 per each

Specialty Juice Shooters \$ 3.00 per person

*Beet, Carrot and Ginger (Fall/Winter)*

*Honeydew and Kale (Spring/Summer)*



# BUFFET BREAKFAST SELECTIONS

FOOD DISPLAY AND SERVICE FOR ONE AND A HALF HOURS

All Buffet Breakfasts Served With:

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

## HERSHEY LODGE BREAKFAST BUFFET

\$ 23.95/person

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

## ENTRÉES (Select One)

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

*Additional Choices at \$ 2.50 per person*

## ACCOMPANIMENTS (Select Two)

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

*Additional Choices at \$ 1.50/person*

# BUFFET ENHANCEMENTS

CHEF ATTENDED STATIONS REQUIRE A MINIMUM OF 30 GUESTS

OMELET AND EGG STATION (Chef Attended)  
Prepared To Order

\$ 13.95/person

PANCAKES (Chef Attended)

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

\$ 6.95/person

FRENCH TOAST (Chef Attended)

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

\$ 6.95/person

BREAKFAST QUESADILLA STATION (Chef Attended)

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

\$ 9.95/person

BREAKFAST SANDWICH - MINIMUM OF 20

Eggs, Ham and Cheese on a Croissant  
Eggs, Sausage and Cheese on a Biscuit  
Breakfast Burrito

\$ 4.95/each

\$ 4.95/each

\$ 4.95/serving

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 Breakfast Breads  
Orange Juice

### ENTRÉES (Select One)

<b>Scrambled Eggs</b>	\$ 20.95/person
<b>S'mores French Toast</b> <i>Miniature Marshmallows, Graham Cracker Sprinkles HERSHEY'S Chocolate Chips and Warm Syrup</i>	\$ 21.95/person
<b>Hershey Lodge Quiche</b> <i>Ham and Gruyère Individual Quiche with Roasted Mushrooms</i>	\$ 21.95/person
<b>Healthy Frittata</b> <i>Prepared with Egg Whites and Egg Beaters with Spinach and Roasted Tomato</i>	\$ 21.95/person
<b>Frittata</b> <i>Bacon and Cheddar Cheese with Roasted Tomato</i>	\$ 21.95/person
<b>Spinach Frittata Benedict</b> <i>Feta Cheese and Canadian Bacon, English Muffin, Topped with Tomato Hollandaise Sauce</i>	\$ 22.95/person
<b>Burrito</b> (Maximum of 300 guests) <i>Scrambled Eggs, Chorizo and Jack Cheese with Sweet Pepper-Potato Hash and Roasted Tomato</i>	\$ 21.95/person

### ACCOMPANIMENTS (Choice of Two)

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

## PLATED BREAKFAST ENHANCEMENTS

<b>Specialty Juice Shooters</b> Seasonal Selections: <i>Beet, Carrot and Ginger (Fall/Winter) Honeydew and Kale (Spring/Summer)</i>	\$ 3.00/person
<b>Fruit Cup</b>	\$ 5.50/person
<b>Berks County Yogurt, Berries and House Made Granola Parfaits</b>	\$ 6.50/person



# REFRESHMENT BREAKS

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

## SIGNATURE BREAKS

**Healthy Break** \$ 13.95/person

House Made Granola, Hershey's Chocolate Chips, Dried Fruits  
Toasted Walnuts, Berks County Yogurt, Strawberry Compote  
Honeydew and Kale Juice Shots  
Crisp Pita Chips and Carrot Sticks with Roasted Garlic Hummus  
Bottled Water and Citrus Infused Water

**Mezza Break** \$ 14.95/person

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

**Antipasti Bar** \$ 11.95/person

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

**S'mores and More Break** \$ 12.95/person

Graham Cracker Coated HERSHEY'S Chocolate Dipped Marshmallows  
Chocolate and Yogurt Dipped Pretzels, Sourdough Pretzel Nuggets  
HERSHEY'S Hot Chocolate, Sweetened Whipped Cream

**Hersheypark Break** \$ 12.95/person

Whoopie Pies, House-made Ranch Chips and Warm Soft Pretzel  
Sticks with Honey-Lager Mustard  
Assorted Soft Drinks and Bottled Water

**Grilled Cheese Sandwich Break** \$ 11.95/person

Mild Cheddar and Sourdough Sandwich with Custom Spreads  
Tomato Bacon Jam, Honey-Lager Mustard and Horseradish-Apple  
Smokey Tomato Bisque, Kettle Chips and House-made Pickles

**Hershey Gardens Break** \$ 11.95/person

Black Bean Veggie Quesadilla Bites, Chipotle Crema, Crisp Pita Chips and  
Corn Tortilla Chips, Freshly Cut Carrots and Celery, Spinach Dip,  
Garden Salsa and Olive Tapenade

**Popcorn Break** \$ 10.95/person

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

**Pretzels and Sausage** \$ 10.95/person

Soft Pretzel Buns, Whole Grain Honey Mustard, Grilled Smoky Kielbasa  
Apple Braised Cabbage and Mini Pierogi

**Southwestern** \$ 10.95/person

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

**Build Your Own Trail Mix** \$ 10.95/person

A Variety of Nuts and Dried Fruit Along With our House Made Granola  
Nuts and Seeds: Almonds, Cashews, Peanuts, Pumpkin Seeds  
Sunflower Seeds and HERSHEY'S Chocolate Chips  
Dried Fruit: Raisins, Cranberries, Cherries, Apricot, Mango and Apple

## MEETING PLANNER'S PACKAGE

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

**ONLY INCLUDED IN BREAK COMBINATIONS, NOT SINGLE BREAK SELECTIONS**

All of the Below Breaks at 30 minutes each \$39.95

Mid-Morning and Afternoon Break at 30 minutes each \$25.95

**MORNING BREAK** \$ 15.95/person

Orange Juice, Fruit Medley

Freshly Baked Muffins and Croissants

Or Bagels/Cream Cheese, Whipped Butter and Jam

Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee

Assortment of *Harney & Sons* Herbal and Specialty Teas

**MID-MORNING BREAK** \$ 12.95/person

Cereal Bars and Granola Bars

Whole Fruit, House-made Trail Mix

Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee

Assortment of *Harney & Sons* Herbal and Specialty Teas

Assorted Soft Drinks and Bottled Water

**AFTERNOON BREAK** \$ 14.95/person

Freshly Baked Cookies, Brownies and Blondies

Individual Bags of Potato Chips and Pretzels

Whole Fruit

Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee

Assortment of *Harney & Sons* Herbal and Specialty Teas

Assorted Soft Drinks and Bottled Water

# A LA CARTE

REFRESHMENT BREAKS LASTING LONGER THAN 30 MINUTES

MAY BE REFRESHED AT THE PRICES BELOW:

Assorted Mini Muffins	\$ 22.95 per dozen
Assorted Mini Danish	\$ 24.95 per dozen
Mini Croissants	\$ 24.95 per dozen
Assorted Breakfast Breads	\$ 27.95 per dozen
Assorted Bagels with Cream Cheese	\$ 5.00 per piece
Assorted Fruit Yogurts	\$ 3.50 per piece
Whole Fruits	\$ 2.95 per piece

## SNACKS

Hard Pretzel Mini Twists with Honey Grain Mustard Dip	\$ 16.95 per pound
Potato Chips with Roasted Onion Sour Cream Dip	\$ 18.95 per pound
Tortilla Chips with Tomato Cilantro Salsa	\$ 16.95 per pound
Crisp Pita Chips with Hummus	\$ 22.95 per pound
Trail Mix, House Made	\$ 16.95 per pound
Salted Mixed Nuts	\$ 23.95 per pound

Warm Soft Pretzel Sticks with Whole-Grain Honey Mustard	\$ 2.95 per piece
Granola Bars	\$ 2.95 per piece
Kind, Luna or Clif Bars	\$ 4.95 per piece
Whoopie Pies	\$ 3.95 per piece
Freshly Baked Cookies	\$ 3.95 per piece
Assorted HERSHEY'S Candy Bars	\$ 2.95 per piece
Individual Bags of Popcorn, Potato Chips, Hard Pretzels	\$ 2.95 per bag

Garlic Herb Dip	\$ 6.95 per pint
Roasted Onion Sour Cream Dip	\$ 6.95 per pint
Tomato Cilantro Salsa	\$ 6.95 per pint

## BEVERAGES

Assorted Soft Drinks or Bottled Water	\$ 3.75 per each
Fruit and Vegetable Juices	\$ 4.25 per each
Lemonade	\$ 31.95 per gallon
Pure Leaf Tea	\$ 4.50 per bottle
Infused Waters	\$ 33.95 per gallon
<i>Cucumber Lime or Citrus Blend</i>	
Freshly Brewed <i>Cocoa Beanery</i> Coffee	\$ 49.95 per gallon
Decaffeinated Coffee, Assortment of <i>Harney &amp; Sons</i> Herbal and Specialty Teas	
HERSHEY'S Hot Chocolate	\$ 50.95 per gallon
<i>Miniature Marshmallows, Whipped Cream and HERSHEY'S Chocolate Chips</i>	

\*Ask Your Convention Services Manager for Estimated Quantities



## PLATED LUNCHEONS

(A split count charge applies to multiple selections, 2 Choices - \$2.00 Per Person, 3 Choices - \$4.00 Per Person)

### Plated Luncheons 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  
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

*Crisp Carrots, Cucumbers and Tomatoes*  
*Maple Sherry Vinaigrette, Ranch or Balsamic*

#### Baby Spinach, Endive and Arugula Salad

*Confit Tomatoes, Sliced Mushrooms, Crispy Shallots*  
*Choice of Ranch, Balsamic, Maple Sherry Vinaigrette or Molasses Mustard Dressing* **\$ 1.95 additional**

#### Classic Caesar Salad

*Romaine Lettuce, Shaved Parmesan Cheese, Rustic Croutons*  
*Creamy Ceasar Dressing* **\$ 1.95 additional**

## MAIN DISHES

### Pan-Seared Pork Medallions

*Savory Green Apple Compote, Sage Jus* **\$ 28.95/person**

### Beef Sirloin Steak

*Caramelized Onion and Mushroom Ragout, Port Wine Sauce* **\$ 30.95/person**

### Chicken Breast Marsala

*Marsala Braised Mushrooms and Roasted Chicken Jus* **\$ 28.95/person**

### Herb Crumb Crusted Atlantic Catch

*Horseradish Butter Sauce* **\$ 29.95/person**

### Salmon Fillet, Pastrami Spiced

*Grain Mustard Butter Sauce* **\$ 31.95/person**

### Pecan Encrusted Chicken Breast

*Bourbon Sauce* **\$ 28.95/person**

### Pennsylvania Pot Roast

*Root Vegetables, Kennett Square Mushrooms, German Butterball Potatoes* **\$ 33.95/person**

### Roasted Chicken Breast

*Sundried Tomato Cream Sauce* **\$ 27.95/person**

### Cocoa Chili Dusted Breast of Chicken

*Roasted Corn-Green Chili Relish, Tomatillo-Lime Butter Sauce* **\$ 28.95/person**

### Bistro Filet Medallions

*Port Wine Demi-Glace* **\$ 38.95/person**

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

*Gluten Free Penne with Grilled Seasonal Vegetables, Wild Mushrooms, White Beans,*  
*Plum Tomatoes and Herb Vegetable Broth* **\$25.95/person**

### Curried Vegetable Tagine **V-GF**

*Basmati Rice, Harissa Roasted Cauliflower, Onion Date Chutney* **\$ 25.95/person**

### Portobello Mushroom Ravioli **V**

*Spinach, Oven Roasted Tomato, Garlic Asiago Cream* **\$ 25.95/person**

## ENTRÉE SALAD LUNCHES

(A split count charge applies to multiple selections, 2 Choices - \$2.00 Per Person, 3 Choices - \$4.00 Per Person)

### 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 with House Made Dressing and Dessert

#### Chicken Cobb Salad

*Cut Romaine topped with Grilled Chicken, Hard Cooked Egg, Bacon*  
*Tomato, Black Olives, Crumbled Blue Cheese and Sweet Onion*  
*Balsamic Vinaigrette* **\$ 23.95/person**

#### Key West Salad

*Grilled Chicken Breast, Chopped Romaine Lettuce, Mandarin Oranges, Cashews*  
*Red Onion, Sesame-Ginger Dressing* **\$ 23.95/person**

#### Turkey Club Salad

*Turkey Breast, Bacon, Shredded Cheddar Cheese, Mixed Greens*  
*Tomato and Focaccia Croutons, Avocado Ranch Dressing* **\$ 23.95/person**

#### Chicken Caesar Salad

*Cut Romaine, Shaved Parmesan, Focaccia Croutons*  
*Slow Roasted Tomato and Grilled Chicken Breast*  
*Creamy Caesar Dressing* **\$ 23.95/person**

### Add On Chef's Soup of the Day

**\$3.50/person**



**V-Vegetarian   GF-Gluten Free   VGN - Vegan**



# PLATED SANDWICH LUNCHEONS

(A split count charge applies to multiple selections) \$20.95/person

2 Choices - \$2.00 per person, 3 Choices - \$4.00 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

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, Soft Hoagie Roll

## 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 Provolone

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, Kaiser Roll

## Ham, Capicola, Salami, and 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 Chef's Soup of the Day

\$3.50/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*

## Milk Chocolate Caramel Galaxy Cake

*Rich, Chocolate Layer Cake, with Caramel Sauce, Chocolate Cream Cheese Mousse*

*Topped with Decadent Chocolate Ganache*

## 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

## Bag Lunch Includes:

\$23.95/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 Amish 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*

### 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)

\$ 24.95/person

**House Made Soup of the Day**

Bakery Fresh Rolls with Whipped 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)

\$ 36.95/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)

\$31.95/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 Barbecued 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)

\$ 32.95/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)**

**\$ 34.95/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 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**

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

## **FIVE BOROUGHES DELI BUFFET (Minimum 30 Guests)**

**\$ 31.95/person**

**Soup of the Day**

*Our Daily Creation*

**Tossed Salad**

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

*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

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

<b>Sliced Seasonal Fruit and Berries</b> (Serves up to 50)	\$ 300.00
<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>	\$ 375.00
<b>Shrimp Cocktail</b> <i>Spicy Cocktail Sauce</i>	\$ 400.00
<b>Vegetable Crudit�</b> (Serves up to 50) <i>Garlic Roasted Pepper Hummus Creamy Ranch</i>	\$ 300.00
<b>Domestic and International Cheese</b> (Serves up to 50) <i>Table Grapes and Cured Olives, Sliced Baguette Assorted Crackers, Onion-Fig Marmalade</i>	\$ 350.00
<b>Lancaster County Cheese and Smoked Meats Display</b> (Serves up to 50) <i>Whole Grain Honey Mustard, Pretzel Sticks Cracker Assortment</i>	\$ 360.00

## COLD 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>	\$ 400.00 per 100 pieces
<b>Cucumber Gazpacho*</b> <i>Pickled Shrimp Relish</i>	\$ 295.00 per 100 pieces
<b>Blackened Crab Terrine*</b> <i>Red Pepper Flatbread, Lemon Chive Cream</i>	\$ 400.00 per 100 pieces
<b>Brie Cheese &amp; Filo Cup</b> <i>Orange Compote, Almond</i>	\$ 325.00 per 100 pieces
<b>Smoked Salmon Pinwheel*</b> <i>Pumpernickel, Fennel Cream</i>	\$ 350.00 per 100 pieces
<b>Ginger Shrimp*</b> <i>Edamame Guacamole, Jicama Chip</i>	\$ 385.00 per 100 pieces
<b>Asparagus in Tarragon Aioli*</b> <i>Steam Kissed, Served in a Shot Glass</i>	\$ 325.00 per 100 pieces
<b>Goat Cheese Stuffed Peppadew*</b> <i>Sweet Pickled Pepper, Blended Chive Goat Cheese</i>	\$ 300.00 per 100 pieces
<b>Bruschetta</b> <i>Olive Baguette, Tomato Relish, Shaved Asiago</i>	\$ 300.00 per 100 pieces
<b>Beef Tartare</b> <i>Brioche Crouton, Caper Aioli</i>	\$ 375.00 per 100 pieces
<b>Curried Chicken Salad</b> <i>Cucumber Chip</i>	\$ 330.00 per 100 pieces
<b>Tuna Poke Spoon*</b> <i>Sriracha Cream Sauce, Toasted Sesame</i>	\$ 385.00 per 100 pieces
<b>Smoked Chicken Caesar</b> <i>Romaine Hearts, Garlic Croutons, Parmesan Shaves</i>	\$ 345.00 per 100 pieces
<b>Jerk Chicken Salad*</b> <i>Red Pepper Flatbread, Pickled Papaya Relish, Plantain Crisp</i>	\$ 355.00 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>	\$ 375.00 per 100 pieces
<i>Sesame Soy Sauce</i>	
<b>Edamame Pot Stickers</b>	\$ 365.00 per 100 pieces
<i>Sesame Soy Sauce</i>	
<b>Beef or Chicken Wellingtons *</b>	\$ 400.00 per 100 pieces
<i>Delicate Blend of Meat and Mushroom Duxelles Wrapped in Puff Pastry</i>	
<b>Seared Scallops Wrapped in Bacon *</b>	\$ 425.00 per 100 pieces
<b>Portobello Arancini</b>	\$ 365.00 per 100 pieces
<i>Stuffed Risotto, Spinach, Mozzarella Provolone, Marinara Dipping Sauce</i>	
<b>Lobster Arancini</b>	\$ 395.00 per 100 pieces
<i>Stuffed Saffron Risotto Sherry Cream, Basil Rouille</i>	
<b>Crab Stuffed Mushrooms *</b>	\$ 425.00 per 100 pieces
<i>Lump Crab Filling</i>	
<b>Turkey Chili Quesadilla Roll</b>	\$ 325.00 per 100 pieces
<i>Jack and Cheddar Cheeses Cilantro Cream</i>	
<b>Buffalo Chicken Empanadas</b>	\$ 365.00 per 100 pieces
<i>Ranch Dip</i>	
<b>Sesame Chicken</b>	\$ 350.00 per 100 pieces
<i>Hoisin Barbeque Sauce</i>	
<b>Buttermilk Fried Shrimp</b>	\$ 425.00 per 100 pieces
<i>Cracked Pepper Lime Aioli</i>	
<b>Boneless Chicken Wings</b>	\$ 350.00 per 100 pieces
<i>Buffalo Blue Cheese Dipping Sauce</i>	
<b>Coconut Shrimp</b>	\$ 400.00 per 100 pieces
<i>Sweet Chili Sauce</i>	
<b>Raspberry Brie *</b>	\$ 325.00 per 100 pieces
<i>in Puff Pastry</i>	
<b>Curried Samosas</b>	\$ 325.00 per 100 pieces
<i>Chicken or Vegetarian Cucumber Raita</i>	
<b>Pork and Cheese Arepa *</b>	\$ 375.00 per 100 pieces
<i>Cotija Cheese, Scallion and Roasted Red Pepper</i>	
<b>Mini Crab Cakes</b>	\$ 450.00 per 100 pieces
<i>Orange Remoulade</i>	
<b>Stuffed Buffalo Chicken Meatball</b>	\$ 360.00 per 100 pieces
<i>Blue Cheese and Caramelized Onion Ranch Dipping Sauce</i>	
<b>Vegetable Spring Roll</b>	\$ 325.00 per 100 pieces
<i>Crispy Rolled Dumpling Spicy Orange Mustard</i>	
<b>Peking Duck Spring Roll</b>	\$ 350.00 per 100 pieces
<i>Marinated Hoisin Duck Ginger Plum Sauce</i>	

## SLIDERS

<b>Italian Meatloaf</b>	\$ 425.00 per 100 pieces
<i>Marinara and Grated Cheese</i>	
<b>Pulled Pork</b>	\$ 425.00 per 100 pieces
<i>Mustard and Smoky Tomato Barbeque Sauces Cider Slaw</i>	
<b>Turkey Meatball</b>	\$ 425.00 per 100 pieces
<i>Sweet Onion Cranberry Compote Tarragon Cracked Pepper Mayonnaise</i>	
<b>Angus Burgers</b>	\$ 425.00 per 100 pieces
<i>Smothered Onions, Cheddar Lager Sauce</i>	
<b>Crab Cake Sliders</b>	\$ 525.00 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.

**Caesar Salad Station** \$ 6.95/person per hour

*Chopped Romaine Hearts, Aged Parmesan Cheese, Focaccia Croutons*

*House Made Caesar and Avocado Ranch Dressings, Corn Relish*

### **Chilled Enhancements:**

*Hot Smoked Salmon* \$ 8/person per hour

*Grilled Diced Chicken Breast* \$ 6/person per hour

*Garlic Shrimp* \$ 9/person per hour

**Barbeque Station** \$ 12.95/person per hour

*Carved Beef Brisket and Pulled Pork Shoulder, Smoke Roasted Low and Slow*

*Three Sauces: Mustard, and Smoky Tomato*

*Soft Rolls, Cider Slaw*

**Mashed Potato Bar** \$ 9.95/person per hour

*Yukon Gold Mashed Potatoes with Green Onions, Sour Cream*

*Smoked Local Bacon, Cheddar Cheese, Parmesan, Crumbled*

*Blue Cheese, Pulled Braised Beef, Stewed Mushrooms, Onion Straws*

*Garlic Ranch Potato Crumbs*

**Build Your Own Pasta Bar** \$ 9.95/person per hour

*Cheese Tortellini with Grilled Chicken, Broccoli, Diced Tomatoes*

*Lemon Herb Brodo, Penne Pasta Aglio e Olio with Marinara and Alfredo*

*Sauces, Pesto, Flaked Red Pepper, Parmesan*

**Tostada and Quesadilla Grill** \$ 8.95/person per hour

*Flour Tortillas from the Grill, Mild Jack and Cotija Cheeses, Coco Chili Braised*

*Chicken, Roasted Vegetables, Black Beans, Tostadas, Cabbage Salad*

*Tomatillo and Ancho Salsas, Avocado Cream*

**Grilled Sausage and Pretzel Station** \$6.95/person per hour

*Fresh and Smoked Sausage, Soft Pretzel Bites*

*Crafted Mustards, Pickled Vegetable Slaw*

## ACTION STATIONS

PRICED IN ADDITION TO A BUFFET OR RECEPTION MENU

PLEASE DISCUSS OPTIONS WITH YOUR CONVENTION SERVICES MANAGER

**Whole Roasted Turkey Breast** \$ 285.00

*Pan Jus, Cranberry Jalapeño Mayonnaise, Potato Rolls*

*Serves approximately 40 guests*

**Slow Smoked Pitt Ham** \$ 275.00

*Bourbon Brown Sugar Glaze, Crafted Mustard*

*Spiced Apple Butter, Potato Rolls*

*Serves approximately 50 guests*

**Baron of Beef** \$ 1375.00

*Au Jus, Horseradish Cream, Dijon Mustard, Potato Rolls*

*Serves approximately 150 guests*

**Garlic Roasted Tenderloin of Beef** \$ 395.00

*Warm Baguette, Braised Mushroom Ragout*

*Horseradish Cream, Dijon Mustard*

*Serves approximately 18 guests*

**Peppercorn Brined Pork Loin** \$ 250.00

*Tamarind Brown Sugar Glaze, Grilled Scallion Mayonnaise*

*Serves approximately 25 guests*

**Lamb Gyro Station** \$ 350.00

*Feta Olive Salad, Harissa Tomato Salsa, Tzatziki, Crisp Chips*

*Soft Pita*

*Serves approximately 60 guests*

**Porchetta** \$ 310.00

*Spice Rolled Pork Shoulder, Broccoli Rabe and Roasted Peppers*

*Garlic Pan Jus, Aged Provolone, Black Olive Aioli*

*Ciabatta Baguette*

*Serves approximately 30 guests*

**French Onion Short Rib Risotto** \$10.95/person per hour

*Braised Beef, Caramelized Onion, Gruyere, au Jus*

**Shrimp, Chicken, or Beef Yaki Udon** \$10.95/person per hour

*Stir Fried Japanese Wheat Noodles, Vegetables, Sweet Ginger Soy Sauce*

**Workbench Pasta Station** \$14.95/person per hour

*House Made Pasta, Cut and Finished at the Station, Tagliolini Two Ways*

*Spiced Crab and Rapini with Lemon*

*Cacio Pepe with Pecorino Cheese and Chili Flakes*

# PLATED DINNER

A split count charge applies to multiple selections

2 Choices - \$2.00 per person, 3 Choices - \$4.00 per person

## 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)

House Made Soup of the Day

Pennsylvania Roasted Mushroom Bisque

Potato Leek

Five Onion Purée

Cream of Crab and Sweet Potato

Broccoli Cheddar

Roasted Tomato and Saffron

Mixed Greens Salad

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

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

Jumbo Lump Crab Cake

*Roasted Pepper Salad, Smoked Tomato Butter Sauce*

Classic Shrimp Cocktail

*House Made Cocktail Sauce*

\$ 1.00/person

\$ 1.00/person

\$ 1.00/person

\$ 11.95/person

\$ 9.95/person

## 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*

\$ 64.95/person

\$ 56.95/person

\$ 57.95/person

\$ 44.95/person

\$ 45.95/person

\$ 39.95/person

\$ 39.95/person

\$ 43.95/person

\$ 43.95/person

\$ 36.95/person

\$ 36.95/person

\$ 36.95/person

## 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*

\$ 69.95/person

\$ 57.95/person

\$ 65.95/person

\$ 64.95/person

\$ 59.95/person

\$ 59.95/person

\$ 58.95/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

*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 Mouseline,  
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*

### Milk Chocolate Caramel Galaxy Cake

*Rich, Chocolate Layer Cake, with Caramel Sauce, Chocolate Cream Cheese Mousse  
Topped with Decadent Chocolate Ganache*

## SPECIALTY DINING DESSERTS

### Individual Vanilla Bean Cheesecake

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

### Flourless Chocolate Torte **GF**

*This Flourless Chocolate Torte is Made with a Blend of Four Chocolates and  
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*

\$ 11.95/person

### Petite Dessert and Crème Brûlée

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

\$ 14.95/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*

\$ 19.95/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

\$ 59.95/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

\$ 64.95/person

**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*

**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 and Milk Chocolate Caramel Galaxy Cake

\$ 57.95/person

\$ 65.95/person

### CHOCOLATE AVENUE BUFFET

\$ 69.95/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 - 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'

Cash Bar Price Inclusive of 23% Service Charge.

Domestic Beer	\$ 7
Imported Beer	\$ 8
Craft Beer	\$ 8
Wine by the Glass	\$ 10 / \$11
Martinis	\$ 14 / \$ 15
Soft Drinks/Bottled Water	\$ 4

### COCKTAILS

Name	\$ 10
Top Shelf	\$ 12

### ON THE ROCKS

Name	\$ 15
Top Shelf	\$ 17

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

## HOSTED BARS

### PRICED ON CONSUMPTION

Domestic Beer	\$ 6
Imported Beer	\$ 7
Craft Beer	\$ 7
House Wines by the Bottle	\$ 32 / \$39
Domestic Beer ½ Keg	\$ 450
Craft Imported Beer ½ Keg	\$ 750
Soft Drinks/Bottled Water	\$ 4

### COCKTAILS

Name	\$ 9
Top Shelf	\$ 11

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

All prices subject to a 23% Service Charge unless otherwise noted.

## HOURLY HOST BARS

### PRICED PER PERSON/PER HOUR

#### FIRST HOUR

Name	\$ 15
Top Shelf	\$ 17
Cordial	\$ 18

#### SECOND HOUR

Name	\$ 12
Top Shelf	\$ 14
Cordial	\$ 15

#### ADDITIONAL HOURS

Name	\$ 10
Top Shelf	\$ 12
Cordial	\$ 11

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

### OFFSITE CATERING

Bartender Charges per Hour	\$ 50 per bartender
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# WINE LIST

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

## TIER ONE

Cabernet Sauvignon

Merlot

Chardonnay

Sauvignon Blanc or Pinot Grigio

White Zinfandel or Moscato

Sparkling Wine

### Hosted Bar Prices

*Bottle*     \$ 32

## TIER TWO

Cabernet Sauvignon

Merlot

Chardonnay

Pinot Grigio

Pinot Noir

Moscato/White Zinfandel

Sparkling Wine

### Hosted Bar Prices

*Bottle*     \$ 39

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

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

# SPECIALTY PUNCHES

**SELECTIONS ARE PRICED PER GALLON AND SERVE 20 GUESTS**

## Champagne Punch

*Champagne, Peach Schnapps*

*Sierra Mist, Club Soda*

\$ 140 per gallon

## House Punch

*Prepared Seasonally by our Beverage Manager*

\$ 120 per gallon

*All prices subject to a 23% Service Charge.*



