



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.

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 Brulée

*Chef Attended, Assorted Crème Brulée 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

