



**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 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 LUNCHEONS

(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**