



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 Are Priced For One And A Half Hours. Discuss Options With Your Convention Services Manager.
Buffets Prepared Below the Minimum Number of Guests are Subject to the Following Per Person Surcharges:
Breakfast \$6.00, Lunch \$6.00, Dinner \$6.00

Served Meals with More than One Entrée Selection are Subject to the Following Per Person Surcharges:
\$3.00 for Two Choices, \$5.00 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 \$2000.00 Per Event Off Premise Fee.
Any Event with a Bartender will Incur a \$100.00 Per Bartender Per Hour 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 - \$3.00 Per Person, 3 Choices - \$5 Per Person)

Plated Lunches 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 and Chocolate 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

- Shaved Carrot, Sliced Cucumber, Grape Tomatoes
- Maple Sherry Vinaigrette or Ranch Dressing

Baby Spinach, Radicchio and Arugula Salad

- Confit Tomatoes, Roasted Mushrooms, Shaved Parmesan, Crispy Shallots,
- Honey Lemon Vinaigrette

Classic Caesar Salad

- Romaine Lettuce, Shaved Parmesan Cheese, Garlic Croutons
- Creamy Caesar Dressing

MAIN DISHES

Pan-Seared Pork Medallions

- Savory Green Apple Compote, Sage Jus

Beef Sirloin Steak

- Caramelized Onion and Mushroom Ragout, Port Wine Sauce

Chicken Breast Marsala

- Marsala Braised Mushrooms and Roasted Chicken Jus

Lemon-Herb Crusted Atlantic Cod

- Horseradish Butter Sauce

Pan Seared King Salmon Fillet

- Roasted Red Pepper & Tomato Citrus Coulis

Pecan Crusted Chicken Breast

- Bourbon Demi-Glace

Pennsylvania Pot Roast

- Root Vegetables, Kennett Square Mushrooms, Butterball Potatoes,
- Red Wine Braising Jus

Roasted Chicken Breast

- Sundried Tomato Cream Sauce

Cocoa Chili Dusted Chicken Breast

- Roasted Corn-Green Chili Relish, Tomatillo-Lime Butter Sauce

Bistro Filet Medallions

- Port Wine Demi-Glace

Garden Vegetable Pasta V-GF-VG

- Gluten Free Penne with Grilled Seasonal Vegetables, Wild Mushrooms,
- White Beans, Plum Tomatoes and Herb Vegetable

Curried Vegetable Tagine V-GF

- Basmati Rice, Harissa Roasted Cauliflower, Onion Date Chutney

Portobello Mushroom Ravioli V

- Spinach, Oven Roasted Tomato, Garlic Asiago Cream

ENTRÉE SALAD LUNCHES

(A split count charge applies to multiple selections, 2 Choices - \$3.00 Per Person, 3 Choices - \$5.00 Per Person)

All Entrée Salads Include:

- Bakery Fresh Rolls with Whipped Butter and Chocolate Butter
- One Entrée Salad with House Made Dressing and Dessert
- Iced Tea, Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee
- Assortment of *Harney & Sons* Herbal and Specialty Teas

Chicken Cobb Salad

- Cut Romaine Topped With Grilled Chicken, Hard Boiled Egg, Bacon
- Tomato, Black Olives, Crumbled Blue Cheese and Sweet Onion
- Balsamic Vinaigrette

Key West Salad

- Chopped Romaine Lettuce, Grilled Chicken Breast, Mandarin Oranges, Cashews
- Red Onion, Sesame-Ginger Dressing

Turkey Club Salad

- Mixed Greens , Turkey Breast, Bacon, Shredded Cheddar Cheese,
- Tomato and Focaccia Croutons, Avocado Ranch Dressing

Grilled Chicken Caesar Salad

- Cut Romaine, Grilled Chicken Breast, Shaved Parmesan, Slow Roasted Tomato,
- Focaccia Croutons and Creamy Caesar Dressing

Add On House Made Soup of the Day



V-Vegetarian GF-Gluten Free VGN - Vegan

PLATED SANDWICH LUNCHEONS

(A split count charge applies to multiple selections

\$23.95/person

2 Choices - \$3.00 per person, 3 Choices - \$5.00 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

Sun Dried Tomato and Kale Pasta Salad

Sweet Cider Coleslaw

Dijon-Caper Potato Salad

Roast Turkey Breast and Smoked Gouda

Cranberry Mustard, Lettuce and Tomato, Whole Grain Roll

Smoked Turkey and Cheddar

Tarragon Aioli, Lettuce and Tomato, Sourdough Bread

Turkey and Brie Spread

Grain Mustard, Lettuce and Tomato, Soft Hoagie Roll

Lancaster Ham and Cheddar

Grain Mustard, Lettuce and Tomato, Onion Roll

Ham and 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 Baguette

Grilled Portobello Mushroom and Aged Provolone

Marinated Roasted Peppers, Arugula, Tomato, Basil Aioli, Focaccia

Grilled Mesquite Chicken Breast

Chipotle Mayonnaise, Lettuce and Tomato, Kaiser Roll

Ham, Capicola, Salami, and Aged 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 House Made Soup of the Day

\$4.50/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

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

A split count charge may apply to multiple selections. Please discuss options with your convention services manager.

Bag Lunch Includes:

\$29.95/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 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*

Grilled 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, Maximum 300 Guests) **\$ 32.95/person**

House Made Soup of the Day

Bakery Fresh Rolls with Whipped Butter and Chocolate 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) **\$ 39.95/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) **\$34.95/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

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) **\$ 36.95/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) \$ 38.95/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

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) \$ 35.95/person

Soup of the Day

Our Daily Creation

Tossed Salad

Mixed Greens, Grape Tomatoes, Cucumbers and Juliennes Carrot

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