

Lunch



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Food

- Patron agrees to advise The Hotel Hershey® 72 hours (3 business days) prior to the function of definite number in attendance, representing a guaranteed minimum.
- The Hotel Hershey agrees to provide service or accommodations of 5% over minimum guarantee.
- Coffee Break and Continental Breakfast per person prices represent food and beverage for a one (1) hour time period. Requests for extending past the one hour will incur an additional 50% of the menu price.
- Buffet and Food Station per person pricing represent food for a maximum of one and a half consecutive hours. Requests for extending past the one and a half consecutive hours will incur an additional 50% of the menu price. Take out Boxes on buffets are not provided.
- Requests for multiple entrée service will be subject to a surcharge of \$7 per person. Surcharges are subject to applicable taxes and service charges. Guaranteed entree selections are required 72 hours (3 business days) in advance of event. Maximum of 3 entrée. Combination entrées will count as two choices.
- Requests for multiple entrée service where the entrée order is taken at the table are accepted. The highest priced entrée selection will prevail for all choices. There is a 50-guest maximum and no more than three entrée choices are available. The menu must include two courses prior to the entrée with a single choice of appetizer or soup, salad, and dessert. Multiple choices of each course are not offered, and pricing is subject to a \$10 per person surcharge plus applicable taxes and services charges. Combination entrées will count as two choices.
- Service Charge of \$125 per chef, per hour will be added for a Chef Attendant at food stations. A taxable Service Charge of \$25 per server, per hour will be added for food and beverage that is passed butler style. A taxable Service Charge of \$50 will be added for buffet service for less than 25 guests.
- All food is provided and served by The Hotel Hershey® staff. Outside food may not be brought onto the property. Because of health, safety and licensing restrictions, The Hotel Hershey® does not allow for third-party vendors.
- All food prices are subject to a 6% Pennsylvania state sales tax and a taxable 23% service charge.
- All prices are subject to change.

Outdoor Events

- The Hotel Hershey® reserves the right to make the final weather decision regarding outdoor events for the safety of its guests and employees. The decision will be made and communicated to the group four (4) hours prior to the event start time based on the local forecast and radar.
- In case of inclement weather, back up space inside the hotel will be required and arranged during the event

Alcohol and Beverage Service

- All bar service is provided and served by The Hotel Hershey® staff. Self Service Bars in all Event Space and Hospitality Suites are not permitted.
- Bar service is subject to a taxable service charge of 23%. Cash Bar pricing includes the 23% service charge. The Hotel Hershey® does not offer beer by the Keg.
- All prices are subject to change.
- All Host and Cash Bars will have an additional \$50 service charge billed if sales of \$400 per bartender per hour are not attained.
- The Hotel Hershey® 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 or on The Hotel Hershey® property.
- Under Pennsylvania Law, all guests consuming alcoholic beverages must be 21 years of age or older. Proof of age is required upon request.
- The Hotel Hershey® reserves the right to exclude any and all objectionable persons from the function, or The Hotel Hershey® premises, without liability.

Meeting Room Guidelines and Deliveries

- The Hotel Hershey® reserves the right to approve all signage, displays and decoration and its placement on property. All signage must use a free standing easel or stand. Signage may not be attached and/or taped to walls. Please submit proofs of your proposed signage to your Conference Planning Manager, prior to arrival for approval.
- All pyrotechnics, including sparklers and confetti canons, are not permitted both indoors and outdoors.
- Please notify your Conference Planning Manager for any anticipated deliveries and shipping instructions. All large and pallet deliveries require a lift gate on the delivery vehicle. Due to limited storage space, all deliveries shipped may not arrive more than three (3) days prior to conference start date.
- Any property brought on the premises of The Hotel Hershey® and left at the conclusion of the event, shall be at the sole risk of the patron and their guests. The Hotel Hershey® will not be liable for any loss or damage to any such property for any reason.
- There is a \$1 per box handling fee for any delivery of more than five (5) boxes to a meeting room.
- Gift Bag and Amenity deliveries to guest rooms are subject to a \$3 service charge per room for up to two (2) items.

(V) Vegetarian offerings. Items marked with an * may be cooked to order. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. To our guests with food allergies or sensitivities: The Hotel Hershey cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please let your server know if you have any food allergies or sensitivities.

Boxed Lunch

Choice of Sandwich

A choice of up to three sandwiches will require a guaranteed count 72 hours prior to the event.

Black Forest Ham and Swiss, Dijionaise,
Whole Wheat Bread

Cucumber, Tomato, Pea Sprouts, Avocado, Red Pepper,
Hummus, Rosemary Olive Oil Wrap (v)

Tomato and Mozzarella Cheese, Arugula, Pesto Sauce,
Focaccia Bread (v)

Lebanon Bologna, Cheddar, Brown Mustard, Pretzel Roll

Grilled Chicken Caesar, Sun Dried Tomato Wrap

Pepperoni, Genoa Salami, Cappicola Ham, Provolone Cheese,
Sweet Pepper Relish, Lettuce, Tomato, Baguette

Roast Beef, Roasted Red Peppers, Provolone, Arugula,
Country White Bread

Turkey and Bacon, Honey Mustard, Tomatoes,
Green Leaf Lettuce, Pretzel Roll

Turkey and Brie, Cranberry Chutney, Croissant

Chicken Salad, Celery, Grapes, Arugula, Croissant

Tuna Salad, White or Wheat Bread

\$29

All Boxed Lunches Served with:

Fresh Fruit Salad

Pasta Salad

Individual Bag of Potato Chips

Hershey's Chocolate Bar

Assorted Sodas and Waters

Lunch Buffets

Pennsylvania Deli Buffet

For less than 25 guests, add \$50 service charge

Soup of the Day

Seasonal Garden Greens, Cherry Tomatoes, Shredded Carrots and Red Cabbage, Cucumbers, Cheddar and Monterey Jack Cheese, Croutons, Honey Mustard and Herb Dressing

Creamy Macaroni Salad

Potato Salad with Egg, Pickles and Scallions, Creamy Dill Dressing

Pepper Slaw

Sweet Onion Vinaigrette

Choice of Three:

Ham, Roast Beef, Chicken Salad, Lebanon Bologna,
Oven Roasted Turkey, Sliced Chicken Breast, Tuna Salad

Assorted Sliced Cheese

Selection of Sliced Breads

Pickles, Onions, Lettuce, Tomatoes,
Mayonnaise, Mustard

Seasonal Fresh Fruit

Assortment of Cookies, Brownies, Blondies

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection

Iced Tea with Lemon

\$33

Choice of Three Pre-Made Sandwiches Available for an Additional \$3

Pennsylvania Farmers Market Buffet

Minimum of 25 guests

Chicken Rivel Soup

Salad Display

Mixed Greens, Romaine, PA Mushrooms, Yellow and Red Cherry Tomatoes, Julienne of Assorted Peppers, Shredded Carrots, Rosemary Croutons, Buttermilk Ranch and Red Wine Vinaigrette

Sweet Vinegar Cucumbers with White Onion and Fresh Dill

Potato Salad, Pommery Mustard Dressing

Penne Pasta, Red and Yellow Peppers, Celery, Carrots, Tomatoes, Sherry Herb Vinaigrette

Sliced Seasonal Fruit

Hot Selections

Grilled Flank Steak, Roasted Sweet Potatoes with Onions, Bourbon Sauce

Rosemary Roasted Chicken, Spätzle, Wilted Spinach, Roasted Mushroom Sauce

Pan Seared Tilapia, Caramelized Fennel, Baby Greens, Tomato, Beurre Blanc

Roasted Red Bliss Potatoes

Seasonal Vegetable Medley

Assorted Rolls, Butter

Chocolate Whoopie Pies, Peanut Butter Pie, Red Velvet Cream Cheese Brownies, Dutch Apple Crisp Tart, Dark Chocolate Bread Pudding, Vanilla Bean Sauce

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selection, Iced Tea with Lemon

\$43

"Heart Healthy"

For less than 25 guests, add a \$50 service charge

Potato and Kale Soup

Build Your Own Salad Buffet

Selection of Greens

Mesclun Mix, Romaine Leaves, Butter Lettuce, Radicchio, and Baby Spinach.

Vegetable Topping Selections

Diced Tomatoes, Sliced Red Onion, Cucumbers,

Peppers, Julienne Carrots, Broccoli Florets, Sliced Mushrooms, Roasted Corn.

Other Topping Selections

Chopped Egg, Roasted Olive Mix, Candied Pecans, and Toasted Almonds.

Meat and Seafood Topping Selections

Choice of Three:

Grilled Beef Flank Steak, Lemon Herb Chicken Breast, Blackened Shrimp, Charred Rare Tuna, Rosemary Ham, and Roasted Turkey Breast.

Cheese Topping Selections

Cheddar, Parmesan, Feta, and Blue Cheeses.

Dressing Selections

Citrus Balsamic Vinaigrette, Buttermilk Ranch, Honey Mustard, Fat Free Raspberry, and Red Wine Vinaigrette.

Assorted Rolls and Butter

Selection of Desserts

Fresh Fruit Cocktail, Assorted Cookies, and Brownies.

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selection, Iced Tea with Lemon

\$39

European Deli Buffet

For less than 25 guests, add \$50 service charge

Italian Wedding Soup

Salads

Greek Salad Display

Romaine Lettuce, Cherry Tomatoes, Cucumbers,
Olives, Feta Cheese, Sliced Banana Peppers,
Red Wine Vinaigrette

German Potato Salad, Caramelized Onions, Lardons, Capers,
Dijon Mustard Vinaigrette

Italian Pasta Salad, Cheese Tortellini, Cured Italian Meats and Cheeses, Olives, Peppers, Sherry Herb Vinaigrette

French Vegetable Salad, Roasted Haricot Verts, Chopped Egg, Roasted Peppers, Lemon Herb Vinaigrette

Deli Board

Choice of Three:

Blackforest Ham, Pepper Crusted Salami, Soppressata, Spicy Capicola Ham, Pepperoni, Lemon-Herb Chicken

Selection of Cheese~ Mozzarella, Provolone, Gouda

Bibb Lettuce, Tomato, Onions, Pickles

Served with Pesto Mayonnaise, Dijon Mustard,
Roasted Garlic Aioli

Olive Bread, Rustic Rolls, Baguette

Desserts

Mousseline Parfait, Milk Chocolate Pignoli Tartlet,
Sacher Torte, Chocolate Almond Tart

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea Selection and Iced Tea with Lemon

\$38

Tex Mex Buffet

Minimum of 25 guests

Salad Station

Romaine Lettuce, Charred Corn, Diced Tomatoes, Monterey Jack and Cheddar Cheese,
Crisp Tortilla Strips, Cilantro-Lime Vinaigrette and Chipotle Ranch

Spicy Shrimp and Corn Salad , Smoked Paprika Vinaigrette

Rice and Black Bean Salad, Corn, Scallions, Tomato Cumin Vinaigrette

Tomato, Avocado, Grilled Onion Salad, Lime Vinaigrette

Build Your Own Fajitas

Grilled Beef Skirt Steak, Marinated Chicken, Pan Seared Fish of the Day

Roasted Peppers and Onions

Warm Flour Tortillas and Crispy Taco Shells

Shredded Lettuce, Shredded Monterey Jack and Cheddar Cheese,

House Made Salsa, Guacamole, Sour Cream

Pork Carnitas

Spicy Black Bean Soup

Spanish Rice • Refried Beans

Cornbread

Margarita Chiffon Tarts, Pineapple Upside Down Cake, Ancho Fudge Torte,
Cinnamon Churros, Honeyed Syrup, Caramel Flan with Seasonal Fruit

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selection,
and Iced Tea with Lemon

\$47

Plated Luncheon Menu

A Minimum of Three Courses Required.
For less than 25 guests, add \$50 service charge

Soups

Saffron Corn Chowder
\$5.50

Amish Chicken and Vegetable
\$6.75

She Crab Soup, Fresh Crab, and Chives
\$8

Beef and Vegetable
\$7.75

Salads

Mesclun Greens, Crisp Vegetables, Tomato Wedges,
Herb Sherry Vinaigrette
\$6.75

Iceberg Lettuce Wedge, Baby Tomato Relish, Crisp Bacon,
Bleu Cheese Dressing
\$7.75

Classic Caesar Salad, Grated Parmesan,
and Rustic Croutons, Sun Dried Tomatoes
\$9

Sliced Tomatoes, Mozzarella, Fresh Basil, Balsamic
Reduction, Extra Virgin Olive Oil
\$9

Meat and Poultry Entrees

Molasses Glazed Chicken Breast,
Herb Roasted Potatoes, Thyme Scented Poultry Jus
\$29

Chicken Roulade
Sundried Tomato, Green Onion, Fontina Cheese,
Brown Rice Pilaf, Madeira Sauce
\$29

Rosemary Roasted Pork Tenderloin
Whole Grain Mustard Spätzle, Warm Bacon Vinaigrette
\$31

Grilled Petite Filet of Beef
Boursin Cheese Whipped Potatoes, Port Wine Sauce
\$42

Fish and Seafood Entrees

Fried Crab Cakes,
Medley of Seasonal Vegetables,
Oven Roasted Tomato Basil Sauce
38

Pan Roasted Salmon Fillet
Dill Potato Pancakes, Champagne Butter Sauce
\$29

Pan Seared Striped Bass,
Sautéed Spinach, Bulgur Wheat and Orzo Medley,
Herb Butter Sauce
\$29

Pasta and Vegetarian Entrees

Three Cheese Ravioli
Wilted Spinach, Caramelized Red Onion,
Smoked Tomato Sauce

\$25

Oven Baked Polenta
with Fontina Cheese and Basil,
Spinach, Roasted Mushrooms,
Red Pepper Coulis

\$26

Stuffed Bell Peppers
Wild Rice and Vegetable Pilaf,
Creamed Spinach

\$26

Plated Luncheon Desserts

Classic Chocolate Cream Pie,
Whipped Cream, Chocolate Sauce and Shavings
\$9

Vanilla Berry Creme Brulée,
Fresh Berries, Whipped Cream
\$9

Philadelphia-Style Vanilla Cheesecake
Whipped Cream, Strawberries, White Chocolate Shavings
\$9

Signature Peanut Butter Cream Pie
Whipped Cream, Caramel Sauce
\$9

Dark Chocolate Truffle Cake
Whipped Cream, Macerated Berries
\$9