

Coffee Breaks

Menu Pricing

- All food prices are subject to a 6% Pennsylvania state sales tax and a taxable 20% service charge. All beverage prices are subject to a taxable 20% service charge.
- Menu items are priced per person, unless otherwise noted.
- 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 prices represent food and beverage for one (1) hour time period.
- Per Person Food Stations and Buffets represent food for a maximum of two (2) hours and cannot be broken down for any part under two (2) hours.
- All prices are subject to change.

Entrée Service

- Surcharge applies if serving multiple entrees:
\$3 per person for two entrees selected.
\$5 per person for three entrees selected.
Both are subject to applicable taxes and service charges
Guaranteed entree selections are required 72 hours in advance of event.
- Limited menu options in a private room must include two courses prior to the entree service with a single choice of appetizer or soup, salad and dessert. Choice of two or three entrees with orders taken night of the function (combination entrees not included) add a surcharge of \$8 per person plus applicable taxes and service charge, maximum of 50 guests.

Alcohol Service

- Open or Cash Bars: A service charge of \$50 per bartender will apply if sales of \$250 per hour are not attained.
- The Hotel Hershey reserves the right to exclude any and all objectionable persons from the function, or The Hotel Hershey premises, without liability.



Signature Breaks

The Lancaster County

Dark Chocolate Brownies

White Chocolate Blondies

Whoopie Pies

Soft Pretzels, Brown Mustard

Buttered Popcorn

Individual Bottled Water

Bottled Root Beer, Birch Beer,

Freshly Brewed Coffee, Hot Chocolate, and Fine Tea Selection

\$14

The Fresh Veggie Break

Assorted Vegetable Juices

A Selection of Granola and Energy Bars

Vegetable Crudités

French Onion and Cucumber-Dill Greek Yogurt Dips

Individual Bottled Water

Freshly Brewed Coffee, Hot Chocolate, and Fine Tea Selection

\$14

Mezza Break

Selection of Fresh and Grilled Vegetables

Hummus, Muhammara, Dolmades

Marinated Olives, Grilled Pita Bread

Individual Bottled Water

Lemonade, Iced Tea, Assorted Soft Drinks

Freshly Brewed Coffee, Hot Chocolate and Fine Tea Selection

\$16

The Hersheypark® Break

Peanuts, Popcorn, Potato Chips, Cracker Jacks

Mini Corn Dogs, Yellow Mustard

Individual Ice Cream Cups

Lemonade, Iced Tea,

Assorted Soft Drinks,

Individual Bottled Water

Freshly Brewed Coffee, Hot Chocolate, and Fine Tea Selection

\$18

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It's Hershey, It Must Be Chocolate

Mini Chocolate Cream Pies, Chocolate Fudge Brownies
Chocolate Cup Cakes, Chocolate Chip Cookies
Warm Chocolate Fondue, Seasonal Fresh Fruit
White Milk and Chocolate Milk
Freshly Brewed Coffee, Hot Chocolate, and Fine Tea Selection

\$15

The Ice Creamery

(A Minimum of 20 Guests)

Vanilla and Chocolate Ice Cream
Assorted Hershey's Candy Toppings
Honey Roasted Nuts, Whipped Cream, Cherries, Sprinkles
Warm Chocolate Fondue, Seasonal Fruits
Lemonade, Iced Tea, Assorted Soft Drinks
Freshly Brewed Coffee, Hot Chocolate, and Fine Tea Selection

\$19

Apple Break

Warm Apple Turnovers
Green Apple Yogurt Smoothies, Chocolate Dipped Apples
A Variety of Fresh Whole Apples
Apple Wedges with Peanut Butter
Individual Bottled Water
Apple Juice
Freshly Brewed Coffee, Hot Chocolate, and Fine Tea Selection

\$18

The Sweets Cupcake Break

A Selection of Classic Cupcakes from The Hotel Hershey
Assorted Hershey's Candy Toppings
White Milk and Chocolate Milk,
Individual Bottled Water,
Freshly Brewed Coffee, Hot Chocolate, and Fine Tea Selection

\$19

Hugs and Kisses

Individual Bottled Water
Assorted Soft Drinks
Freshly Brewed Coffee, Fine Tea Selection,
and Hot Chocolate
Selection of Cookies ~ Chocolate Chip, Oatmeal Raisin, and Peanut Butter,
Chocolate Chip Fudge Brownies and White Chocolate Blondies

\$9.50

Beverage Breaks

Coffee Break 1

Freshly Brewed Coffee, Fine Tea Selection,
and Hot Chocolate
\$4.50

Coffee Break 2

Individual Bottled Water
Assorted Soft Drinks
Freshly Brewed Coffee, Fine Tea Selection,
and Hot Chocolate
\$5.75

All Day Beverage Break

8 Hours
Individual Bottled Water, Assorted Soft Drinks
Freshly Brewed Coffee, Fine Tea Selection
and Hot Chocolate
\$38

A La Carte Beverages

- Assorted Soft Drinks - \$3.25 each, on consumption
- Plain and Sparkling Water - \$3.25 each, on consumption
- Assorted Pure Leaf Teas - \$3.25 each, on consumption
- Individual Bottled Juices - \$3.25 each, on consumption
 - Power Drinks - \$4.25 each, on consumption
- Bottled Coffee Drinks - \$4.25 each, on consumption

A La Carte Break Additions

- Soft Pretzels with Deli Mustard - \$36 per dozen
- Fresh Seasonal Fruit Skewers with Warm Chocolate Sauce - \$5 each
 - Mixed Nuts - \$15 per pound
 - Individual Bags of Popcorn - \$3
- Assorted Fruit and Ice Cream Bars - \$3 each, on consumption
 - Assorted Hershey's Candy - \$1.50 each, on consumption
 - Individual Bags Potato Chips and Pretzels - \$3 per bag
- Multi-Colored Tortilla Chips, Guacamole, and Salsa - \$4.25 per person
 - Assorted Biscotti - \$2 per piece
 - Chocolate Brownies and Blondies - \$24 per dozen
- Assorted Miniature Desserts (Chef Choice) - \$30 per dozen
 - Chocolate Dipped Strawberries - \$3 per piece
- Chocolate Chip, Oatmeal Raisin, and Peanut Butter Cookies - \$24 per dozen
 - Whole Fruit - \$3 per piece on consumption
 - Assorted Yogurts – Plain and Fruit - \$1.50 each, on consumption
- Energy Bars, Power Bars, and Granola Bars - \$3 each, on consumption

Breakfast and Continentals

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Continental Breakfast Buffets

The Classic

Assorted Juices ~ Orange, Grapefruit, Cranberry, V8
A Selection of Freshly Baked Croissants, Danish, and Muffins
Fruit Preserves, Sweet and Chocolate Butter
A Selection of Freshly Sliced Fruit
Freshly Brewed Coffee, Hot Chocolate, and Fine Tea Selection

\$16

The Pennsylvania Dutch

Assorted Juices ~ Orange, Grapefruit, Cranberry, V8
A Selection of Freshly Sliced Fruit
Pecan Sticky Buns, Walnut Crumb Coffee Cake,
Sliced Breakfast Breads, Sweet and Chocolate Butter
Freshly Brewed Coffee, Hot Chocolate, and Fine Tea Selection

\$17

The All-American Continental

Assorted Juices ~ Orange, Grapefruit, Cranberry, V8
A Selection of Freshly Sliced Fruit
A Selection of Freshly Baked Croissants, Danish, and Muffins
Fruit Preserves, Sweet and Chocolate Butter
A Selection of Cereal
All Bran, Special K, Shredded Wheat, and House Made Bircher Muesli
White Milk and Chocolate Milk
Hot Oatmeal, Brown Sugar, Chopped Walnuts and Raisins
Freshly Brewed Coffee, Hot Chocolate, and Fine Tea Selection

\$18

Breakfast Buffets

For less than 20 guests, add \$50 service charge

The Traditional Hershey Breakfast Buffet

Assorted Juices ~ Orange, Grapefruit, Cranberry, V8
 Freshly Sliced Fruit
 House Made Bircher Muesli, Granola
 Scrambled Eggs
 Buttermilk Pancakes OR French Toast
 Warm Maple Syrup
 Smoked Bacon and Country Sausage Links
 Breakfast Potatoes,
 A Selection of Freshly Baked Croissants,
 Danish, and Muffins
 Fruit Preserves, Sweet and Chocolate Butters
 Freshly Brewed Coffees, Hot Chocolate, and
 Fine Tea Selection

\$26

The Heart Healthy Breakfast

Assorted Juices ~ Orange, Grapefruit, Cranberry, V8
 Freshly Sliced Fruit
 House Made Bircher Muesli, Granola
 A Selection of Cereals: All Bran, Special K, Shredded
 Wheat, Skim
 2% Milk and Skim Milk
 Hot Oatmeal, Brown Sugar, Chopped Walnuts
 and Raisins
 Egg White and Vegetable Frittata
 Turkey Bacon or Chicken Sausage
 Steamed Breakfast Potatoes, Shallots and Herbs
 Freshly Brewed Coffees, Hot Chocolate, and
 Fine Tea Selection

\$24

Additions To Any Continental Breakfast or Breakfast Buffet

(Pricing is per person)

Berry Granola Yogurt Parfaits	\$6	Traditional Eggs Benedict with Canadian Bacon, English Muffin and Hollandaise Sauce	\$8
Orange Mango Smoothie	\$5	Asparagus and Crab Benedict, Crab Cake, English Muffin, Sundried Tomato Hollandaise Sauce.	\$9
Strawberry Banana Smoothie.	\$5	Omelet Station*: Cooked to Order by Our Chef Including, Natural Eggs, Egg Whites, Choice of Mushrooms, Onions, Peppers, Ham, Bacon, Spinach, Tomatoes, Cheese Blend	\$12
A Selection of Individual Fruit Yogurts	\$3	Savory and Sweet Crepe Station	
Smoked Salmon, Traditional Accompaniments	\$9	Savory Crepe-Braised Chicken with Sweet Corn Sauce and Honey Tabasco Mascarpone	
Egg and Cheese Biscuit with choice of Sausage, Ham or Bacon.	\$7	Sweet Crepe: Warm Bananas Foster with White Chocolate Mousse, Macerated Strawberries and French Cream with Mint Compote	\$12
Baked Mushroom and Swiss Cheese Frittata . . .	\$8		
Bacon, Egg and Cheddar Burritos, Salsa	\$8		
Assorted Bagels, Cream Cheese.	\$4		
Baked Cheese Blintzes, Raspberry sauce	\$6		
Oatmeal with Brown Sugar, Chopped Walnuts and Raisins	\$6		

*Attendant required at \$100 per chef per hour.

One chef per 50 guests recommended

Plated Breakfast

All Breakfasts are Accompanied with a Choice of Starter, Fresh Juice
Assortment of Pastries
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Starters

Freshly Sliced Fruit and Berries

Strawberry-Banana Smoothie or Orange-Mango Smoothie

Banana Cream Parfait

Entrees

Scrambled Eggs, Crispy Bacon, Link Sausage,
Potatoes, Roasted Tomato
\$22

Choice of Omelet
Served with Breakfast Potatoes and Roasted Tomato

Greek Omelet
Feta Cheese, Olives, Tomatoes, Red Onion
\$23

Heartland Omelet
Apple Wood Smoked Bacon, Cabot Cheddar
\$23

Southwest Omelet
Chorizo, Poblano Peppers, Sharp Cheddar, Salsa
\$23

House Made French Toast
Apple Cinnamon Compote, Powdered Sugar, Maple Syrup
\$21

Chicken and Waffles
Buttermilk Fried Chicken, Waffle, Country Gravy, Black Pepper Maple Syrup
\$25

Sausage Gravy
Cheddar and Chive Biscuit, Potatoes O'Brien, Scallion Sausage Gravy
\$24

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Afternoon Tea and Brunch

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The Hotel Hershey Afternoon Tea Buffet

For less than 20 guests, add \$50 service charge

Imported and Domestic Cheese Selections

Crispy Lavosh, Breads, Crackers, and Chutneys and Nuts

Fresh Vegetable Display, Ranch and Thousand Island Dressings,
Lemon-Mint Yogurt Dip

Fresh Fruit Display
Wild Berry Coulis and Honey Yogurt Sauce

Tea Sandwiches

Cucumber with White Chocolate Mint Cream Cheese

Crab and Avocado Salad with Preserved Lemon

Chicken Salad, Almonds, Boursin Cheese

Norwegian Smoked Salmon with Apricot Mostarda and Cream Cheese

Traditional Tomato Gazpacho

Scones, Clotted Cream, Marmalade

Pastries

Chocolate Raspberry Truffle Tart

Key Lime Meringue Tart

Chocolate Dipped Strawberries

Blueberry Almond Creme Cake

Fine Tea Selection and Freshly Brewed Coffee

\$32

The Hotel Hershey Chocolate Brunch

A Minimum of 50 Guests is Required

Assorted Juices ~ Orange, Grapefruit, Cranberry, V8
Sliced Seasonal Fruit, Chocolate Shavings

Chocolate and Butter Croissants, Pecan Glazed Sticky Buns,
Double Chocolate Chip Muffins
Fruit Preserves, Honey, Sweet and Chocolate Butter

Mesclun Greens and Spinach
Carrots, Cucumbers, Cherry Tomatoes, Cauliflower, Cheese, Croutons
Chocolate Raspberry Vinaigrette, and White Chocolate Ranch Dressing

Old Fashioned Potato Salad
Campanelle Pasta with Grilled Broccolini, Asiago Cheese, Sherry Herb Vinaigrette
Cocoa and Coffee Rubbed Beef with Green Beans, Fingerling Potatoes, Mustard Dressing
Honey and Orange Marinated Tuna with White Chocolate Gremolata

Scrambled Eggs
Poached Eggs on an English Muffin with Shaved Ham, Sweet Potato Puree, Hollandaise Sauce
Smoked Sausages
Applewood Bacon
Breakfast Potatoes
Chocolate Chip Pancakes with Maple Syrup

Cocoa Chili Rubbed Salmon, Fennel Bacon Hash, White Chocolate Chive Butter Sauce
Slow Roasted Beef Sirloin, Burgundy Braised Carrots, Port Wine Chocolate Sauce
Seasonal Vegetable

Dark Chocolate Bread Pudding, Vanilla Sauce,
Chocolate Chip Pecan Tarts, Double Chocolate Cheese Cake, Chocolate Peanut Butter Cupcake
Chocolate Cream Pie, Raspberry Chocolate Truffle Tarts
Freshly Brewed Coffee, Decaffeinated Coffee, and Fine Tea Selection

\$64

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Lunch

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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

\$26

All Boxed Lunches Served with:

Fresh Fruit Salad

Pasta Salad

Hershey's Chocolate Bar

Assorted Sodas and Waters

Individual Bag of Potato Chips

Lunch Buffets

Pennsylvania Deli Buffet

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 Rolls and Breads

Pickles, Onions, Lettuce, Tomatoes,
Mayonnaise, Mustard

Seasonal Fresh Fruit

Assortment of Cookies, Brownies, Blondies

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Tea Selection

Iced Tea with Lemon

\$30

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

Pennsylvania Farmers Market Buffet

For less than 20 guests, add \$50 service charge

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

Walnut Raisin Bread, Sweet and Chocolate 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 Fine Tea Selection, Iced Tea with Lemon

\$39

"Heart Healthy"

For less than 20 guests, add \$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 Fine Tea Selection, Iced Tea with Lemon

\$35

European Deli Buffet

For less than 20 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, Fine Tea Selection and Iced Tea with Lemon

\$34

Tex Mex Buffet

For less than 20 guests, add \$50 service charge

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 Breast, 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 Fine Tea Selection,
and Iced Tea with Lemon

\$42

Plated Luncheon Menu

A Minimum of Three Courses Required.
For less than 20 guests, add \$50 service charge

Soups

Saffron Corn Chowder
\$5

Amish Chicken and Vegetable
\$6

She Crab Soup, Fresh Crab, and Chives
Market Price

Beef and Vegetable
\$7

Salads

Mesclun Greens, Crisp Vegetables, Tomato Wedges,
Herb Sherry Vinaigrette
\$6

Iceberg Lettuce Wedge, Baby Tomato Relish, Crisp Bacon,
Bleu Cheese Dressing
\$7

Classic Caesar Salad, Grated Parmesan,
and Rustic Croutons, Sun Dried Tomatoes
\$8

Sliced Tomatoes, Mozzarella, Fresh Basil, Balsamic Reduction,
Extra Virgin Olive Oil
\$8

Meat and Poultry Entrees

Molasses Glazed Chicken Breast,
Herb Roasted Potatoes, Thyme Scented Poultry Jus
\$26

Chicken Roulade
Sundried Tomato, Green Onion, Fontina Cheese,
Brown Rice Pilaf, Madeira Sauce
\$26

Rosemary Roasted Pork Tenderloin
Whole Grain Mustard Spätzle, Warm Bacon Vinaigrette
\$28

Grilled Petite Filet of Beef
Boursin Cheese Whipped Potatoes, Port Wine Sauce
\$38

Fish and Seafood Entrees

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

Pan Roasted Salmon Fillet
Dill Potato Pancakes, Champagne Butter Sauce
\$26

Pan Seared Striped Bass,
Sautéed Spinach, Bulgur Wheat and Orzo Medley,
Herb Butter Sauce
\$26

Pasta and Vegetarian Entrees

Three Cheese Ravioli
Wilted Spinach, Caramelized Red Onion,
Smoked Tomato Sauce
\$22

Oven Baked Polenta
with Fontina Cheese and Basil,
Spinach, Roasted Mushrooms,
Red Pepper Coulis
\$24

Stuffed Bell Peppers
Wild Rice and Vegetable Pilaf,
Creamed Spinach
\$24

Plated Luncheon Desserts

Classic Chocolate Cream Pie,
Whipped Cream, Chocolate Sauce and Shavings
\$8

Vanilla Berry Creme Brulée,
Fresh Berries, Whipped Cream
\$8

Philadelphia-Style Vanilla Cheesecake
Whipped Cream, Strawberries, White Chocolate Shavings
\$8

Signature Peanut Butter Cream Pie
Whipped Cream, Caramel Sauce
\$8

Dark Chocolate Truffle Cake
Whipped Cream, Macerated Berries
\$8

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Dinner

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- Limited menu options in a private room must include two courses prior to the entree service with a single choice of appetizer or soup, salad and dessert. Choice of two or three entrees with orders taken night of the function (combination entrees not included) add a surcharge of \$8 per person plus applicable taxes and service charge, maximum of 50 guests.

Alcohol Service

- Open or Cash Bars: A service charge of \$50 per bartender will apply if sales of \$250 per hour are not attained.
- The Hotel Hershey reserves the right to exclude any and all objectionable persons from the function, or The Hotel Hershey premises, without liability.



Dinner Buffets

Harvest Buffet

For less than 20 guests, add \$50 service charge

Chicken and Corn Soup

Salads

Harvest Chef's Salad

Crisp Local Greens, Sliced Cucumbers, Carrots, Tomatoes,
Sharp Cheddar, Ranch, Honey Mustard and Herb Vinaigrette

Harvest Potato Salad

Chopped Egg, Bacon, Peppers, Celery, Apple Cider Vinaigrette

Broccoli Salad

Red Cabbage, Toasted Almonds,
Cherries, Creamy Sherry Herb Dressing

Tri Colored Bow Tie Pasta, Broccoli, Red Bell Peppers, Carrots,
Cucumbers, Creamy Ranch Dressing

Hot Selections

Blackened Salmon

Julienned Fennel, Red Peppers, Green Beans,
Lemon Herb Cream

Pan Seared Chicken

Roasted Baby Carrots, Parsnips, Bourbon Poultry Jus

Oven Roasted Beef Sirloin

Sweet Potatoes, Caramelized Onions,
Birch Beer Sauce

with

Seasonal Vegetable Medley

Tri-Colored Potatoes with Fresh Parsley

Assorted Rolls, Butter

Walnut Raisin Bread

Desserts

Dutch Apple Crisp Tarts, Peanut Butter Cream Pie,
Chocolate Pecan Tart, Spiced Carrot Cupcakes,
Chocolate Candy Cheesecake, Fresh Fruit Display

Freshly Brewed Coffee, Decaffeinated Coffee
and Fine Tea Selection

\$58

Asian Buffet

For less than 20 guests, add \$50 service charge

Egg Drop Soup

Gado-Gado, Chilled Indonesian Vegetable Salad
with Peanut Dressing

Yellow Curry Chicken and Long Bean Salad, Coconut Dressing

Sushi Rice Salad

Sichuanese, Spiced Cucumber Salad

Entrées

Kalbi, Korean BBQ Short Ribs with Pickled Cabbage Slaw

Teriyaki Glazed Salmon, Fire Roasted Baby Bok Choy, Red Peppers

Chili Rubbed Grilled Chicken, Green Beans, Black Beans

Wok Fried Asian Vegetable Medley ~ Coconut Rice

Desserts

Mango Green Tea Custard, Forbidden Rice Pudding,
Coconut Chiffon Cake, Sesame Pineapple Torte

Freshly Brewed Coffee, Decaffeinated Coffee,
and Fine Tea Selection

\$60

Trevi 5 Buffet

For less than 20 guests, add \$50 service charge

Italian Sausage Soup

Primi

Caesar Salad, Fresh Romaine Leaves, Sundried Tomatoes, Anchovies, Pesto Croutons, Parmesan Cheese

Roasted Artichokes, Asparagus, and Kalamata Olives, Red Wine Vinaigrette

Tomato & Mozzarella, Fresh Basil, Extra Virgin Olive Oil, Black Pepper

Salume E Formaggio

Mortadella, Prosciutto, and Herbed Salumi

Fontina, Provolone, and Parmigiano Reggiano Cheese

Served with Toasted Baguette, and Traditional Accompaniments

Pizzas

Margherita

Italian Sausage, Peppers, Onions, Fresh Mozzarella

Entrees

Roasted Chicken Breast, Creamy Parmesan Polenta, Braised Rapini, Pan Jus

Pan Seared Mahi Mahi, Orzo Pilaf, Roasted Tomatoes, Red Pepper Butter Sauce

Garlic Roasted Beef Top Sirloin, Rosemary Roasted Potatoes, Red Wine Sauce

Pasta

Baked Three Cheese Tortellini

Vegetable

Seasonal Vegetable Medley

Herbed Focaccia, Kalamata Olive Bread, Rustic Rolls

Desserts

Classic Tiramisu, Ricotta-Filled Cannoli, Chocolate Apricot Almond Tart, Rum Baba Cake, Milk Chocolate Pignoli Tart

Freshly Brewed Coffee, Decaffeinated Coffee, and Fine Tea Selection

\$60

BBQ Buffet

For less than 20 guests, add \$50 service charge

Salads

Romaine and Boston Bibb Lettuce Mix

Charred Corn, Diced Peppers, Red Onion, Black Beans, Cherry Tomatoes, Shredded Carrots, Red Cabbage, Bacon Bits, Cheddar and Jack Cheese Blend, Barbeque Ranch Dressing and Caramelized Red Onion Vinaigrette

Grilled and Roasted Vegetables, Fresh Basil, Balsamic Syrup

Fusilli Pasta Salad, Zucchini, Tomatoes, Red Onions, Feta Cheese, Smoked Paprika Vinaigrette

Loaded Baked Potato Salad, Broccoli, Bacon, Cheddar, Scallions, Sour Cream Dressing

Entrée Selections

Smoked Beef Brisket, Texas Style Barbeque Sauce, Braised Collard Greens, Fried Onions

Jack Daniels Glazed Baby Back Pork Ribs, House Made Cole Slaw

Grilled Chicken, Roasted Red Bliss Potatoes with Red Onions and Fresh Parsley

Blackened Catfish with Corn Pepper Relish, Remoulade Sauce

Corn on the Cobb with Cilantro-Lime Butter

Molasses Baked Beans with Bacon and Onions

Corn Bread

Desserts

Chocolate Pecan Tart, White Chocolate Cheesecake, Lemon Cream Tartlet, Dark Chocolate Mousse Cup, Petit Apple Pie

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Tea Selection

\$68

Small Plates Dinner Event

Experience a variety of dishes as we bring our kitchen to your event.
Tailored for groups of 40 or less.

First Course

Served Tableside / Please Select One

Petite Romaine Wedge, Confit
Baby Tomatoes, Sourdough Croutons,
Parmesan Cheese, Classic Caesar Dressing
\$9

Lolla Rossa and Baby Oak Lettuces, Honey
Wine Poached Pear, Herbed Goat Cheese,
Toasted Almonds, Dried Cherries, Herb
Vinaigrette
\$9

Mixed Greens Salad
Sliced Tomatoes, Cucumbers, Carrots, Red Cabbage,
Sherry Vinaigrette
\$9

Entrée Presented at Stations

Please Select Three:

Pan Roasted Salmon
Dill Rice, Artichokes, Whole Grain
Mustard Beurre Blanc
\$17

Chicken and Country Ham Saltimbocca
Creamy Grits, Braised Collard Greens, Thyme Jus
\$17

Shrimp Scampi
Garlic, Tomatoes, White Wine,
Parsley, Rice
\$18

Braised Beef Short Rib
Whipped Potatoes, Roasted Baby Carrots and
Green Beans
Natural Jus
\$18

Seared Scallops
Yellow Curry Potato Puree,
Wilted Spinach, Chili Oil
\$19

Beef Tenderloin
Potato Pancake, Creamed Spinach, Black Truffle
Sauce
\$20

Crab Cake
Red Pepper Puree, Warm Corn Relish,
Remoulade
Market Price

Pork Tenderloin Medallion
Savoy Cabbage and Bacon Hash, Calvados Sauce
\$18

Sundried Tomato-Basil Risotto
Pan Roasted Broccolini, Julienned Fennel and Red
Onion, Oyster Mushrooms, Saffron Oil
\$16

Dessert Presented at Station

Please Select Five:

Chocolate Chip Pecan Tartlet
Chocolate Cream Pie
Signature Peanut Butter Pie
Double Chocolate Candy Cheesecake

Chocolate Peppermint Cupcakes
White Chocolate Toffee Mousse
Hazelnut Mousse Cake
Coconut Chocolate Tartlet

\$14

Freshly Brewed Coffee, Decaffeinated Coffee,
and Fine Tea Selection

Chef Fee of \$100 per chef per hour is additional for each station.

Plated Dinner Menu Selections

A Minimum of Three Courses. For less than 20 guests, add \$50 service charge

Appetizers – Cold

Chilled Shrimp
Prosciutto and Asparagus, Sourdough Crouton,
Truffle Vinaigrette
\$14

Jumbo Lump Crab Salad
Mango, Avocado, Tropical Fruit Coulis
Market Price

Beef Tenderloin Carpaccio
Capers, Frisee Lettuce,
Whole Grain Mustard Vinaigrette
\$14

Appetizers – Hot

Smoked Chicken Ravioli
Wild Mushrooms, Asparagus, Tarragon-Tomato Cream
\$8

Pan Roasted Crab Cakes
Confit Tomato Salad, Citrus Beurre Blanc
Market Price

Cocoa Dusted Sea Scallops,
Whipped Potatoes, Melted Leeks, Chervil Beurre Blanc
\$ 16

Soups

She Crab Soup, Fresh Crab, Chives
Market Price

Chicken and Vegetable with Fresh Herbs
\$7

Braise Beef Short Rib with Vegetables and Barley
\$7

Lobster Bisque, Lobster and Leek Relish
\$9

Salads

Mixed Green Salad
Sliced Tomatoes, Cucumbers, Carrots, Sherry Vinaigrette
\$8

Classic Caesar Salad
Sun-Dried Tomato, Rustic Croutons, Parmesan Cheese
\$8

Boston Bibb, Frisee, Sliced Egg, Roasted Cherry Tomatoes, Manchego
Cheese, White Balsamic Vinaigrette
\$9

Iceberg Lettuce Wedge, Baby Tomato Relish, Bacon,
Blue Cheese Dressing
\$9

Lolla Rossa and Baby Oak Lettuce, Herbed Goat Cheese, Toasted
Almonds, Dried Cherries, Honey Port Wine Poached Pear, Lemon
Herb Vinaigrette
\$9

Dinner Entrees

Poultry

Pan Roasted Chicken Breast,
Lemon Thyme Sauce
\$32

Glazed Chicken Roulade, Wild Mushrooms,
Leeks, Marsala Sauce
\$35

Chicken Saltimbocca Roulade, Prosciutto,
Chicken Mousse, Fontina Cheese, Sage Sauce
\$36

Seared Jurgielewicz Duck Breast,
Dried Cherry Sauce
\$37

Meat

Grilled Flat Iron Steak,
Whole Grain Mustard Sauce
\$32

Bacon Wrapped Pork Tenderloin,
Tomato and Pearl Onion Chutney
\$34

Hershey's Chocolate and Port Wine Braised
Beef Short Ribs, Natural Reduction
\$36

Herb Crusted Rack of Lamb,
Sweet Garlic Sauce
\$44

Grilled Filet of Beef ,
Madeira Sauce
\$44

Seafood

Pan Roasted Salmon Fillet,
Lemon-Chive Beurre Blanc
\$33

Prosciutto Wrapped Monk Fish,
Saffron Beurre Blanc
\$34

Crab Crusted Halibut,
Lobster Sauce
Market Price

Pretzel Crusted Crab Cakes,
Whole Grain Mustard Sauce
Market Price

Vegetarians

White Rice and Tofu Stuffed Pepper
Potato Puree, Tomato Basil Sauce
\$30

Potato Gnocchi
Cauliflower Puree, Portabella Mushrooms,
Leeks, Sundried Tomatoes
\$30

Lemon -Basil Polenta Cake
Tomato Ragout, Wilted Spinach, Caramelized Pearl Onions
\$30

Combination Entrée

Must Select Two

Chef's Selection of Starch and Vegetable

Grilled Filet of Beef Bordelaise Sauce \$23	Crab Cake Market Price
Braised Short Rib Natural Braising Reduction \$20	Jumbo Prawns \$33
Lamb Chop Tomato and Pearl Onion Chutney \$23	Salmon \$19
Chicken Lemon-Thyme Poultry Sauce \$19	Lobster \$36
Veal Tenderloin Whole Grain Mustard Demi \$23	Shrimp \$20

Desserts

Chocolate Trilogy
Milk Chocolate Creme Brulee, Chocolate Caramel Torte and
White Chocolate Cheesecake
\$12

Passionfruit Praline Hazelnut Torte
Whipped Cream, Raspberry Sauce
\$10

Dark Chocolate Decadence Torte
Mixed Berry Compote, Whipped Cream, Florentine Crunch
\$10

Chocolate n' Strawberry
Grand Marnier Dark Chocolate Cake, Strawberry Bavarian
Whipped Cream, Macerated Strawberries
\$10

Bailey's White Chocolate Cheesecake
Whipped Cream, Caramel Sauce, Blackberry Compote
\$9

Triple Chocolate Mousse Cake
Fresh Berries, Whipped Cream
\$9

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Receptions

Menu Pricing

- All food prices are subject to a 6% Pennsylvania state sales tax and a taxable 20% service charge. All beverage prices are subject to a taxable 20% service charge.
- Menu items are priced per person, unless otherwise noted.
- 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 prices represent food and beverage for one (1) hour time period.
- Per Person Food Stations and Buffets represent food for a maximum of two (2) hours and cannot be broken down for any part under two (2) hours.
- All prices are subject to change.

Entrée Service

- Surcharge applies if serving multiple entrees:
\$3 per person for two entrees selected.
\$5 per person for three entrees selected.
Both are subject to applicable taxes and service charges
Guaranteed entree selections are required 72 hours in advance of event.
- Limited menu options in a private room must include two courses prior to the entree service with a single choice of appetizer or soup, salad and dessert. Choice of two or three entrees with orders taken night of the function (combination entrees not included) add a surcharge of \$8 per person plus applicable taxes and service charge, maximum of 50 guests.

Alcohol Service

- Open or Cash Bars: A service charge of \$50 per bartender will apply if sales of \$250 per hour are not attained.
- The Hotel Hershey reserves the right to exclude any and all objectionable persons from the function, or The Hotel Hershey premises, without liability.



Cold Hors d'oeuvres

Set at Station or Butler Passed at \$25 per Server per Hour

Fig and Balsamic Chutney with Goat Cheese and Walnut Mousse, Baguette

Caramelized Onion, Sun-Dried Tomatoes, Boursin Cheese, Baguette

Tomato and Olive Bruschetta

Coconut Chicken Salad, Sourdough

Chipotle Chicken and Avocado Salad, Flat Bread Crouton

Brie Cheese and Strawberry-Fig Jam, Focaccia Crouton

\$3.50 per piece

Spicy Curry Beef and Peanut Salad, Cucumber Cup

Bacon and Roquefort Mini Quiche

Pesto Marinated Tomato and Mozzarella Skewers

Smoked Salmon with Apricot Cream Cheese, Sourdough Crouton

Duck Confit, Shaved Manchego Cheese, Dried Dates, Crostini

Bacon and Chive Deviled Eggs

\$3.75 per piece

Smoked Trout with Lemon Herb Aioli, Fried Capers, Sourdough Crouton

Soy Glazed Tuna with Micro Arugula, Cucumber Chip

Spicy Tuna Poke, Wasabi Aioli, Wonton Crisp

Blackened Beef and Avocado Salad, Flat Bread Crouton

Prosciutto Wrapped Asparagus

Poached Shrimp, Tomato-Tarragon Aioli, Rye Crouton

\$4.50 per piece

Citrus Cured Salmon, Pickled Red Onion, Whole Wheat Crouton

Bacon Wrapped Pork Terrine with Cherry Mostarda, Sourdough Crouton

Mini Pork Sliders with Pickled Vegetables, Brioche Bun

Crab and Citrus Salad, Cucumber Cup (Market Price)

Smoked Beef Tenderloin, Micro Green Salad, Horseradish Sauce, Baguette

\$4.75 per piece

Lobster Deviled Eggs

Maryland Crab Salad, Crisp Endive Leaf (Market Price)

Lime-Cilantro Scallop Ceviche, Cucumber Cup

Wild Boar and Pork Pate, Strawberry and Balsamic Chutney, Toasted Baguette,

Lobster and Prosciutto, Boursin Cheese Spread, Crostini

\$5.25 per piece

Hot Hors d'oeuvres

Set at Station or Butler Passed at \$25 per Server per Hour

Mini Sun Dried Tomato and Goat Cheese Quiche
Steamed Vegetable Pot Sticker
Sweet Corn Hushpuppies, Tabasco Aioli
Parmesan Arancini, Smoked Tomato Sauce
Vegetable Spring Roll, Sweet Chili Dipping Sauce
Thai Curry Samosa, Scallion Yogurt Dipping Sauce
\$3.50 per piece

Curried Chicken Skewer, Coconut Dipping Sauce
Southwest Turkey Meatballs, Poblano Ranch Sauce
Mini Cuban Sandwich
Assorted Vegetable Tempura
Tandoori Pork Skewer, Cucumber Mint Raita
Buffalo Chicken Spring Roll, Ranch Dipping Sauce
\$3.75 per piece

Shrimp Spring Roll, Scallion Soy Sauce
Chipotle Roasted Lamb, Artichoke Skewer
Tempura Shrimp, Asian Dipping Sauce
Peking Duck Spring Roll, Sweet and Sour Sauce
Chicken Cordon Bleu Balls
Fried Pork Dumpling, Sweet Chili Dipping Sauce
\$4.75 per piece

Mini Crab Cake, Remoulade Sauce (Market Price)
Mini Beef Wellington
Lobster Macaroni and Cheese Bites
Crab Stuffed Mushrooms (Market Price)
Bacon Wrapped Quail, Jalapeno
Braised Short Rib Empanada
\$5.25 per piece

Reception Stations and Enhancements

Chef Attendants Required - \$100 per Chef Attendant per Hour
For less than 20 guests, add \$50 service charge

Carving Stations

(Attendant Required for All Carving Stations)

Molasses and Black Pepper Glazed Turkey Breast
Cranberry Relish, Poultry Gravy, Petite Brioche Roll
\$10

Herb de Provence and Black Pepper Rubbed Sirloin of Beef
Creamy Horseradish and Port Wine Sauces, Petite Brioche Roll
\$18

Slow Roasted Beef Tenderloin
Horseradish Mayonnaise, Port Wine Sauce, Petite Brioche Roll
\$20

Salt Crusted Slow Roasted Prime Rib of Beef
Creamy Horseradish Sauce and Au Jus, Petite Brioche Roll
\$18

Apple Butter and Mustard Glazed Pennsylvania Ham
Yellow Mustard, Whole Grain Mustard and Apple Chutney, Petite
Brioche Roll
\$10

Herb and Garlic Marinated Leg of Lamb
Mint Jelly, Black Pepper Sauce, Petite Brioche Roll
\$12

Sugar Cured Smoked Pork Loin,
Whole Grain Mustard, Calvados Sauce, Petite Brioche Roll
\$9

Salmon en Croute,
Scallop and Shrimp Mousse, Asparagus, Hollandaise Sauce
\$15

Smoked BBQ Beef Brisket,
Horseradish and Barbeque Sauces, Petite Brioche Roll
\$14

Display Stations

Seasonal Variations may Apply

Oysters and Clams in the Half Shell	\$4 per piece
Cracked Snow Crab Claws	Market Price
Jumbo Gulf Shrimp	\$4 per piece
Poached Half Lobster Tail (2 ½ oz – 3 oz piece)	\$10 per piece
King Crab 3" Sections	Market Price

Served On Ice with Mignonette, Cocktail Sauce, Lemons, or Complimentary Sauces
Ice Show Piece starting at \$450 per Block

International and Domestic Cheese Selection
Dried Fruits, Crispy Lavosh, Crackers, Bread, Fruit Preserve
\$12

Antipasti Display
Selection of Italian Meats, Cheeses, Grilled and Roasted Marinated
Vegetables. Served with Lavosh and Italian Breads
\$14

The Hotel Hershey's Fine Selection of Seasonal Vegetables Served
with Ranch, Thousand Island Dressings
and Lemon Basil Yogurt Dip
\$10

Seasonal Fresh Fruit Display
Pineapple, Honeydew, Grapes, Cantaloupe,
Honey Yogurt and Berry Coulis
\$11

Mezza Display
Selection of Hummus, Muhammara,
Baba Ghanoush, Dolmades and Falafel
Naan, Pita and Breads
\$13

Sushi and Sashimi Display
Made in the Traditional Fashion
Pickled Ginger, Wasabi, Soy Sauce
\$5 per piece
(A Minimum of 50 Pieces)

Country Charcuterie Display
Pates, Cured Meats, and Sausages
Assorted Marinated Olives, Cornichons, Mustards, Chutney,
Country French Breads
\$14

Bruschetta Display
White Bean and Artichoke Relish,
Tuscan Chicken with Green Olives and Sundried Tomatoes, Lemon
Crab Salad with Capers, Shallots and Fresh Parsley. Served with an
Assortment of Grilled and Toasted Breads.
\$12

Cooking Stations

Chef Attendants Required - \$100 per Chef Attendant per Hour
For less than 20 guests, add \$50 service charge

Crab Cakes
Pan Seared, Chipotle Cream, Remoulade
Market Price

Pierogi Station
Potato and Cheddar Filled Pierogi, Caramelized Onions,
Beurre Noisette, Sage Sour Cream
\$10

Taco Station
Sauteed Beef Skirt Steak, Chicken, and Fish of the Day, Roasted Peppers and Onions,
Cheddar and Jalapeno Jack Cheeses, Fresh Cilantro, House Made Salsa,
Guacamole and Sour Cream, Soft Flour Tortilla and Crisp Corn Tortilla Shell
Spanish Rice
\$17

Salad Station
Mixed Greens, Frisee and Baby Spinach, Shredded Red Cabbage and Carrots, Fresh Tomatoes,
Sliced Cucumbers, Roasted Mushrooms and Corn, Chopped Egg, Bacon, Cheddar Cheese,
Classic French Dressing and Caramelized Red Onion Vinaigrette
\$10

Caesar Salad Station
Romaine Leaves, Roasted Corn, Sun-Dried Tomatoes, Kalamata Olives, Focaccia Croutons,
Anchovy Fillets, Parmesan Cheese, Classic Caesar Dressing, Roasted Garlic Vinaigrette
\$11

Quesadilla Station
Tortillas Fillings:
Marinated Chicken, Shrimp, or Ground Chorizo Sausage,
Jack and Cheddar Cheese,
Roasted Peppers and Onions, Sour Cream, Guacamole, Salsa
\$14

Pasta Station
Penne Bolognese, Parmesan Cheese, Fresh Basil,
Cheese Raviolis, Sauteed Zucchini, Yellow Squash, Roasted Tomatoes, Mushrooms, Creamy Pesto Sauce
Rigatoni Pasta, Italian Sausage, Roasted Peppers, Kalamata Olives, Capers, Extra Virgin Olive Oil
\$12

Grilled Cheese and Tomato Soup Station
The Classic, American Cheese
The Italian, Mozzarella, Fontina and Spicy Tomato Jam on Ciabatta Bread
State Side, Granny Smith Apples, Sharp Cheddar, Monterey Jack and Cranberry Mostarda
Tomato Soup
\$13

Slider Station
Select three:
Beef, Turkey, Tuna, BBQ Pulled Pork, Chickpea
Cheddar, Swiss and American Cheeses
Bibb Lettuce, Pickled Red Onions, Roma Tomatoes, Dill Pickle Relish,
Bacon Onion Jam, Jalapeno Chutney, Asian Sauce, Ketchup, Dijon Mustard, Mayonnaise
Brioche Slider Rolls
\$12

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Dessert Stations

Destination Sweet

Classic Chocolate Cream Pie

Key Lime Meringue Tartlet

Dutch Apple Crumb Tart

Double Chocolate Candy Cheesecake

Vanilla Panna Cotta with Raspberry Coulis

Freshly Brewed Coffee, Decaffeinated Coffee,
and Fine Tea Selection

\$12

Dessert Sampler

Chocolate Chip Pecan Tartlet

Classic Chocolate Cream Pie

Signature Peanut Butter Pie

Double Chocolate Candy Cheesecake

White Chocolate Toffee Mousse

Freshly Brewed Coffee, Decaffeinated Coffee,
and Fine Tea Selection

\$14

Extreme Chocolate Extravaganza

(Minimum of 50 guests required)

Dark Chocolate Fondue with the following for dipping:
Marshmallows, Pound Cake, Strawberries, Pretzel Rods,
and Mini Chocolate Chip Cookies

Selection of Individual Chocolate Pastries to include:

Chocolate Chip Pecan Tartlet

Chocolate Apricot Almond Tartlet

Flourless Chocolate Torte

Dark Chocolate Mousse Cups

Raspberry Chocolate Truffle Tartlets

White Chocolate Cheesecakes

Milk Chocolate Creme Brulee

Freshly Brewed Coffee, Decaffeinated Coffee,
and Fine Tea Selection

\$18

Fire and Ice*

Flambéed Banana Fosters

Flambéed Cherries Jubilee

Vanilla Ice Cream, Sliced Pound Cake

Chocolate Shavings, Whipped Cream

Freshly Brewed Coffee, Decaffeinated Coffee,
and Fine Tea Selection

\$12

*Chef Fee of \$100 per chef per hour is additional

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Beverage Service

Menu Pricing

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- Menu items are priced per person, unless otherwise noted.
- 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 prices represent food and beverage for one (1) hour time period.
- Per Person Food Stations and Buffets represent food for a maximum of two (2) hours and cannot be broken down for any part under two (2) hours.
- All prices are subject to change.

Entrée Service

- Surcharge applies if serving multiple entrees:
\$3 per person for two entrees selected.
\$5 per person for three entrees selected.
Both are subject to applicable taxes and service charges
Guaranteed entree selections are required 72 hours in advance of event.
- Limited menu options in a private room must include two courses prior to the entree service with a single choice of appetizer or soup, salad and dessert. Choice of two or three entrees with orders taken night of the function (combination entrees not included) add a surcharge of \$8 per person plus applicable taxes and service charge, maximum of 50 guests.

Alcohol Service

- \$50/hour service charge if beverage sales are less than \$250 per hour, per bar. Cash bar pricing includes gratuity. 20% service charge on host bars.
- The Hotel Hershey reserves the right to exclude any and all objectionable persons from the function, or *The Hotel Hershey*® Premises, without liability.
- Guests must be 21 years of age to consume alcoholic beverages. Guests appearing to be under the age of 30 must provide a valid photo ID upon request.



Bars

	Cash Bar*	Host Bar**
Call Brands	\$8	\$8
Premium Brands	\$9	\$9
Prestige Brands	\$10	\$10
Cordials	\$10	\$10
Domestic Beer	\$5	\$6
Import Beer	\$6	\$7
House Wine by the Glass	\$8	\$8***
Soda	\$3 each	\$5.50/liter
Juice	\$3 each	\$6.50/quart

\$50/hr service charge if beverage sales are less than \$250 per hour per bar.

*Cash bar pricing includes gratuity. **20% service charge on host bars.

***Host bar wine is priced by the bottle.

Hourly Bars

	First Hour	Second Hour	Additional Hours
Call Cutty Sark, Jim Beam, New Amsterdam Gin, Smirnoff, Bacardi, Domestic, Import or Craft Beers, Sodas and Mixers, and House Wines	\$17	\$13	\$11
Premium Dewar's, Jack Daniel's, Tanqueray, Absolut, Captain Morgan, Domestic, Import or Craft Beers, Sodas and Mixers, and Premium Selected Wines	\$19	\$15	\$12
Top Shelf JW Black, Maker's Mark, Crown Royal, Bluecoat, Ketel One, Captain Morgan Private Stock, Domestic, Import or Craft Beers, Sodas and Mixers, and Premium Selected Wines	\$21	\$16	\$13

*Substitutions are available but may have surcharges and additional selections may also be added.

Beer, Wine, and Soda

Call: Choice of Domestic Beers and House Wines	\$12	\$10	\$9
Premium: Choice of Import or Specialty Beers and Premium Selected Wines	\$14	\$12	\$11

*20% service charge on all hourly bars.

Beer Selections

Domestic

\$6

Coors Light
Miller Lite
Budweiser
Bud Light
Michelob Ultra
Blue Moon
Yuengling Lager

Import

\$7

Amstel
Guinness
Heineken
Stella Artois
Corona

Craft

\$7

Lancaster Milk Stout
Sam Adams Boston
Sam Adams Seasonal
Tröegs Hop Back
Tröegs IPA
Tröegs Seasonal
Yards Seasonal
Lancaster Brewing Company Hop Hog IPA

Non-alcoholic

\$5

St. Pauli Girl

Dry Snacks (Price per Basket)

• Potato Chips \$10

• Dry Roasted Peanuts \$15

• Mixed Nuts \$20

Specialty Punches

Priced per gallon, serves 20 guests. Bartender charges per hour \$75.

Station attendant required for punches with alcohol at \$25 per attendant per hour. *20% service charge on punches

Red Sangria Punch

Red Wine, Brandy, Club Soda, Fresh Fruit

\$65

Champagne Fruit Punch

Champagne, Fruit Punch, Ginger Ale, Club Soda, Fresh Fruit

\$65

White Peach Sangria Punch

White Wine, Peach Schnapps, Sweet-sours, Fresh Fruit

\$65

Bellini Fruit Punches

(Your Choice: Peach, Pomegranate, Mango)
Prosecco, Choice of Juice, Club Soda

\$75

Champagne Mimosa Punch

Champagne, Orange Juice, Club Soda

\$65

Tropical Fruit Punch

(Non-Alcoholic)

Fruit Juice, Ginger Ale, Grenadine, Sierra Mist

\$35

Specialty Bars

Bloody Mary & Mimosa Bar

Create your personalized Bloody Mary from our variety of Vodkas, seasonings, and garnishes - or select your favorite juice flavor to create your specialized Mimosa

\$17 per person for the first hour

\$13 per person for the second hour

\$11 per person for each additional hour

20% service charge

Cordial

Select your favorite cordials, ports, and after dinner digestivos
Consumption and 20% service charge

Champagne Bar

Choose from your favorite bubbly and then select from an assortment of fruits and edible garnishes
Consumption and 20% service charge

Martini & Specialty Drink Bar

All the makings of your favorite martinis or custom-created signature cocktails

\$17 per person for the first hour

\$13 per person for the second hour

\$11 per person for each additional hour

20% service charge

Summertime N/A's

An iced non-alcoholic beverage is a refreshing way to welcome your guests to your special day
Priced per gallon, serves 20 guests plus 20% service charge

Ice Luge

Select a cool custom designed Ice Luge for display or to serve your specialty cocktail or martini with a guaranteed chill and thrill effect!
Starting at \$400

Beverage Educational Services

Events to take place in a classroom setting. These services may not be added to a host or cash bar.
Gratuity not included. 20% service charge on all classes

Minimum 10 Guests; Maximum 50 Guests

Wine Tasting

Enjoy a tasting class exploring the wonderful world of wine. Class includes a variety of five special wines to sample, cold canapes, educational materials, and a professional instructor.
\$45 per person

Beer Tasting

Enjoy a beer tasting class featuring Tröegs Brewing. Tröegs Beer is produced in Hershey, Pennsylvania. The class includes a selection of five different beers to sample, appropriate snack items, educational materials, and a professional instructor.
\$45 per person

Wine & Chocolate

Flight of five wines paired with chocolate mini-desserts and *Hershey's*® Chocolates.
\$45 per person

Beer & Chocolate

Flight of five beers paired with chocolate mini-desserts and *Hershey's*® Chocolates.
\$45 per person

Cupcakes & Cocktails Class

In this unique cupcake and cocktails dessert experience, The Hotel Hershey's Pastry and Beverage Teams have perfectly paired scrumptious cupcakes and delectable cocktails. While indulging, the Beverage Team will discuss the tricks of creating a perfect, unique match. At the conclusion of the event, attendees will also be given recipes of select cocktails, so they can mix up their favorites at home!

2 hour class, Minimum 20 people, Maximum 50 people
5 cupcakes and 5 cocktails - \$45.00 per person
(subject to appropriate tax and service charges)

Hershey's® Chocolate Caramel

Moist chocolate cake filled with caramel crème filling, topped with caramel icing and a *Hershey's*® Original Salted Caramel.

Hershey's® Chocolate Caramel Martini - 2 oz. Smirnoff Kissed Caramel Vodka, 1 oz. Marie Brizard Chocolate Liqueur, 1 oz. Godiva White Chocolate Liqueur. Mix all ingredients over ice in a shaker. Shake well and strain into the garnished martini glass. To garnish, swirl *Hershey's*® Caramel Syrup around martini glass topped off with picked *Hershey's*® Kisses® Milk Chocolates Filled with Caramel.

Hershey's® Kisses™ Signature Chocolate

Moist chocolate cake with our signature chocolate cream pie filling, topped with vanilla icing and *Hershey's*® Kisses® Chocolate.

Hershey's® Kisses™ Signature Chocolate Martini - 1 oz. Smirnoff Vanilla Vodka, 1 oz. 360 Chocolate Vodka, 2 oz. White Crème De Cacao; Mix all ingredients over ice in a shaker, shake well and strain into a *Hershey's*® Chocolate Syrup and cocoa powder rimmed martini glass garnished with a *Hershey's*® Kisses® Chocolate.

White Chocolate Raspberry

Raspberry scented vanilla cake, filled with French crème & raspberries, topped with whipped cream

White Chocolate Raspberry Martini - 1.5 oz. Absolut Raspberry, 1.5 oz. Godiva White Chocolate Liqueur, 1 oz. Chambord; Mix all ingredients over ice in a shaker. Shake well and strain into the garnished martini glass. Garnish with a raspberry.

Hershey's® Special Dark™

Moist chocolate cake filled with toffee bits and chocolate chips, topped with mocha icing.

Hershey's® Special Dark™ Martini - 1 oz. 360 Vodka, 1 oz. Marie Brizard Chocolate Liqueur, 1 oz. Dark Crème de Cacao, 1 oz. Thatcher's Dark Chocolate Liqueur; add all ingredients to shaker with ice and strain into chilled cocktail glass. Garnish with *Hershey's*® Kisses™ Special Dark™ Mildly Sweet Chocolate.

Reese's® Peanut Butter Cup

Moist chocolate cake filled with peanut butter mousse, topped with peanut butter icing and a *Reese's*® Peanut Butter Cup.

Reese's® Peanut Butter Cup Martini - 1 oz. 360 Chocolate Vodka, 2 oz. Castries Peanut Butter Rum, 1 oz. Marie Brizard Chocolat Liqueur; shake first two ingredients and pour into chilled martini glass with *Hershey's*® Chocolate Syrup on the bottom of the glass and garnish with *Reese's*® Minis on a pick.

Wine List

Menu Pricing

- All food prices are subject to a 6% Pennsylvania state sales tax and a taxable 20% service charge. All beverage prices are subject to a taxable 20% service charge.
- Menu items are priced per person, unless otherwise noted.
- Patron agrees to advise The Hotel Hershey 72 hours (3 business days) prior to the function of definite number in attendance, representing guaranteed minimum.
- The Hotel Hershey agrees to provide service or accommodations of 5% over minimum guarantee.
- Coffee Break and Continental Breakfast prices represent food and beverage for one (1) hour time period.
- Per Person Food Stations and Buffets represent food for a maximum of two (2) hours and cannot be broken down for any part under two (2) hours.
- All prices are subject to change.

Entrée Service

- Surcharge applies if serving multiple entrees:
\$3 per person for two entrees selected.
\$5 per person for three entrees selected.
Both are subject to applicable taxes and service charges
Guaranteed entree selections are required 72 hours in advance of event.
- Limited menu options in a private room must include two courses prior to the entree service with a single choice of appetizer or soup, salad and dessert. Choice of two or three entrees with orders taken night of the function (combination entrees not included) add a surcharge of \$8 per person plus applicable taxes and service charge, maximum of 50 guests.

Alcohol Service

- Open or Cash Bars: A service charge of \$50 per bartender will apply if sales of \$250 per hour are not attained.
- The Hotel Hershey reserves the right to exclude any and all objectionable persons from the function, or *The Hotel Hershey*® Premises, without liability.
- Guests must be 21 years of age to consume alcoholic beverages. Guests appearing to be under the age of 30 must provide a valid photo ID upon request



Red Wine Selections

Cabernet Sauvignon

The Hotel Hershey Beverage Manager Selection	\$34, \$54, or \$74
Louis M. Martini, California	\$40
Noble Vines 337, Lodi, CA	\$46
St. Huberts "The Stag", North Coast, CA	\$52
J. Lohr, Paso Robles, CA	\$56
Joel Gott, California	\$60
Rutherford Ranch, Napa Valley, CA	\$78

Merlot

The Hotel Hershey Beverage Manager Selection	\$34, \$54, or \$74
Noble Vines 181, Lodi, CA	\$40
Beringer Founders Estate Merlot, CA	\$44
J. Lohr, Paso Robles, CA	\$50
Rodney Strong, Sonoma, CA	\$54
Josh Cellars, California	\$58

Pinot Noir

The Hotel Hershey Beverage Manager Selection	\$34, \$54, or \$74
Frontera, Chile	\$34
Seaglass, California	\$40
MacMurray Ranch, Central Coast, CA	\$52
Montinore, Willamette Valley, OR	\$58
Erath, Willamette Valley, OR	\$62

Other Red Varieties

Terrazas Malbec, Argentina	\$42
Ravenswood Shiraz, California	\$40
Francis Coppola Diamond Collection Syrah, CA	\$52
Dry Creek, "Heritage Vines" Zinfandel, California	\$64

White Wine Selections

Chardonnay

The Hotel Hershey Beverage Manager Selection	\$34, \$54, or \$74
Kendall Jackson, California	\$45
Rodney Strong, Sonoma, California	\$48
J. Lohr, Monterey, California	\$52
Chateau St. Jean Chardonnay, California	\$56
Talbott Kali-Hart, Central Coast, California	\$60
La Crema, Sonoma Coast, California	\$64
Cuvaision, Carneros, Napa Valley, CA	\$68

Sauvignon Blanc

The Hotel Hershey Beverage Manager Selection	\$34, \$54, or \$74
Frontera, Chile	\$34
Brancott, Marlborough, New Zealand	\$38
Kenwood, Sonoma, California	\$38
Prophecy, Marlborough, New Zealand	\$42
Whitehaven, Marlborough, New Zealand	\$54
Dry Creek Vineyards Fume Blanc, Sonoma, CA	\$48
Ferrari Carano Fume Blanc, Sonoma, CA	\$56

Other White Varieties

The Hotel Hershey Beverage Manager Selection	\$34, \$54, or \$74
Chateau St Michelle "Harvest select" Riesling, Washington	\$38
14 Hands Pinot Grigio, Washington	\$40
Santa Margherita Pinot Grigio, Italy	\$67

Blush

Beringer White Zinfandel, California	\$34
Rosehaven Rosé, California	\$38
Fleur de Mer Rosé, Provence, France	\$38

Sparkling

The Hotel Hershey Beverage Manager Selection	\$34
Domaine Ste. Michelle Brut, US	\$40
Martini & Rossi, Asti-Spumanti, Italy	\$48
Mumm Cuvee Napa Brut Prestige, Napa, CA	\$60
Moet & Chandon Imperial Brut, Champagne, France	\$110