

Afternoon Tea and Brunch

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 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.



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

(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.