

Dinner

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.



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

Braised Short Rib
Natural Braising Reduction
\$20

Lamb Chop
Tomato and Pearl Onion Chutney
\$23

Chicken
Lemon-Thyme Poultry Sauce
\$19

Veal Tenderloin
Whole Grain Mustard Demi
\$23

Crab Cake
Market Price

Jumbo Prawns
\$33

Salmon
\$19

Lobster
\$36

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

(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.