

Breakfast and Continentals

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.



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

(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.