

# Lunch

## 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.



# 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, Soppresata, 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

(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.