

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

(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.

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

(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.