

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.
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- 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.
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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

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

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	Crab Cake Market Price
Braised Short Rib Natural Braising Reduction \$20	Jumbo Prawns \$33
Lamb Chop Tomato and Pearl Onion Chutney \$23	Salmon \$19
Chicken Lemon-Thyme Poultry Sauce \$19	Lobster \$36
Veal Tenderloin Whole Grain Mustard Demi \$23	Shrimp \$20

Desserts

Chocolate Trilogy Milk Chocolate Creme Brulee, Chocolate Caramel Torte and White Chocolate Cheesecake \$12	Chocolate n' Strawberry Grand Marnier Dark Chocolate Cake, Strawberry Bavarian Whipped Cream, Macerated Strawberries \$10
Passionfruit Praline Hazelnut Torte Whipped Cream, Raspberry Sauce \$10	Bailey's White Chocolate Cheesecake Whipped Cream, Caramel Sauce, Blackberry Compote \$9
Dark Chocolate Decadence Torte Mixed Berry Compote, Whipped Cream, Florentine Crunch \$10	Triple Chocolate Mousse Cake Fresh Berries, Whipped Cream \$9

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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*

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Beverage Service

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Bars

	Cash Bar*	Host**
Call Brands	\$8	\$8
Premium Brands	\$9	\$9
Prestige Brands	\$10	\$10
Cordials	\$10	\$10
Domestic Beer	\$5	\$6
Import Beer	\$6	\$7
House Wine by the Glass	\$8	\$8***
Soda	\$3 each	\$5.50/lt
Juice	\$3 each	\$6.50/qt

\$50/hr service charge if beverage sales are less than \$250 per hour per bar.

**Cash bar pricing includes gratuity. **20% service charge on host bars.*

****Host bar wine is priced by the bottle.*

Hourly Bars

	First Hour	Second Hour	Additional Hours
Call <i>Cutty Sark, New Amsterdam Gin Jim Beam, Windsor, Seagram's Gin, Smirnoff, Bacardi, Domestic Beers, Import or Craft Beers, Sodas and Mixers, and House Wines</i>	\$17	\$13	\$11
Premium <i>Dewar's, Jack Daniel's, Tanqueray, Absolut, Captain Morgan, Domestic, Import or Craft Beers, Sodas and Mixers, and Premium Selected Wines</i>	\$19	\$15	\$12
Top Shelf <i>JW Black, Maker's Mark, Crown Royal, Bombay Sapphire, Ketel One, Captain Morgan P Stock, Import or Craft Beers, Sodas and Mixers, and Premium Selected Wines</i>	\$21	\$16	\$13

**Substitutions are available but may have surcharges and additional selections may also be added.*

Beer, Wine, and Soda

Call: <i>Choice of Domestic Beers and House Wines</i>	\$12	\$10	\$9
Premium: <i>Choice of Import or Specialty Beers and Premium Selected Wines</i>	\$14	\$12	\$11

**20% service charge on all hourly bars.*

Beer Selections

Domestic

\$6

Coors Light
Miller Lite
Budweiser
Bud Light
Michelob Ultra
Yuengling Lager
Blue Moon

Import

\$7

Amstel
Guinness
Heineken
Stella Artois
Corona

Craft

\$7

Lancaster Milk Stout
Sam Adams Boston
Sam Adams Seasonal
Tröegs Hop Back
Tröegs IPA
Tröegs Seasonal
Yards Seasonal
Lancaster Hop Hog IPA

Gluten Free

\$5

Lake Front New Grist
Redbridge

Non-alcoholic

\$5

St Pauli Girl

Dry Snacks (Price per Basket)

- Dry Roasted Peanuts
- Potato Chips

\$15
\$10

- Mixed Nuts

\$20

Specialty Punches

Priced per gallon, serves 20 guests. Bartender charges per hour \$75.

*Station attendant required for punches with alcohol at \$25 per attendant per hour. *20% service charge on punches*

Red Sangria Punch

Red Wine, Brandy, Club Soda, Fresh Fruit

\$65

Champagne Fruit Punch

Champagne, Fruit Punch, Ginger Ale, Club Soda, Fresh Fruit

\$65

White Peach Sangria Punch

White Wine, Peach Schnapps, Sweet-sours, Fresh Fruit

\$65

Bellini Fruit Punches

(Your Choice: Berry, Pomegranate, Mango)
Prosecco, Choice of Bolthouse Juice, Club Soda

\$75

Champagne Mimosa Punch

Champagne, Orange Juice, Club Soda

\$65

Tropical Fruit Punch

(Non-Alcoholic)

Fruit Juice, Ginger Ale, Grenadine, Sierra Mist

\$35

Specialty Bars

Bloody Mary & Mimosa Bar

Create your personalized Bloody Mary from our variety of Vodkas, seasonings, and garnishes - or select your favorite juice flavor to create your specialized Mimosa.

\$17 per person for the first hour

\$13 per person for the second hour.

\$11 per person for each additional hour.

20% Service Charge

Martini & Specialty Drink Bar

All the makings of your favorite martinis or custom-created signature cocktails

\$17 per person for the first hour

\$13 per person for the second hour.

\$11 per person for each additional hour.

20% Service Charge

Cordial

Select your favorite cordials, ports, and after dinner digestivos
Consumption and 20% service charge

Champagne Bar

Choose from your favorite bubbly and then select from an assortment of fruits and edible garnishes
Consumption and 20% service charge

Summertime N/A's

An iced non-alcoholic beverage is a refreshing way to welcome your guests to your special day

Priced per gallon, serves 20 guests plus 20% service charge

Ice Luge

Select a cool custom designed Ice Luge for display or to serve your specialty cocktail or martini with a guaranteed chill and thrill effect

Starting at \$400

Wine List

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The Hotel Hershey[®]
— Since 1933 —

Red Wine Selections

Cabernet Sauvignon

<i>The Hotel Hershey</i> Beverage Manager Selection	\$34, \$54, or \$74
Louis M. Martini, Sonoma County, CA	\$40
Noble Vines 337, Lodi, CA	\$46
St. Huberts “The Stag”, North Coast, CA	\$52
J. Lohr, Paso Robles, CA	\$56
Joel Gott, CA	\$60
Rutherford Ranch, Napa Valley, CA	\$78

Merlot

<i>The Hotel Hershey</i> Beverage Manager Selection	\$34, \$54, or \$74
Beringer Founder’s Estate, CA	\$44
Noble Vines 181, Lodi, CA	\$40
J. Lohr, Paso Robles, CA	\$50
Josh Cellars, CA	\$58
Rodney Strong, Sonoma, CA	\$54

Pinot Noir

<i>The Hotel Hershey</i> Beverage Manager Selection	\$34, \$54, or \$74
Frontera, Chile	\$34
Seaglass, CA	\$40
MacMurray Ranch, Central Coast, CA	\$52
Montinore, Willamette Valley, OR	\$58
Erath, Willamette Valley, OR	\$62

Other Red Varieties

Terrazas Malbec, Argentina	\$42
Ravenswood Shiraz, CA	\$52
Francis Coppola Diamond Collection, Syrah, CA	\$52
Dry Creek “Heritage Vines”, Zinfandel, CA	\$64

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White Wine Selections

Chardonnay

<i>The Hotel Hershey</i> Beverage Manager Selection	\$34, \$54, or \$74
Kendall Jackson, CA	\$45
Rodney Strong, Sonoma, CA	\$48
J. Lohr, Monterey, CA	\$52
Chateau of St. Jean Chardonnay, CA	\$56
Talbott Kali-Hart, Central Coast, CA	\$60
La Crema, Sonoma Coast, CA	\$64
Cuvaison, Carneros, Napa Valley, CA	\$68

Sauvignon Blanc

<i>The Hotel Hershey</i> Beverage Manager Selection	\$34, \$54, or \$74
Frontera, Chile	\$34
Brancott, Marlborough, New Zealand	\$38
Kenwood, Sonoma, CA	\$38
Prophecy, Marlborough, New Zealand	\$42
Dry Creek Vineyards Fume Blanc, Sonoma, CA	\$48
Whitehaven, Marlborough, New Zealand	\$54
Ferrari Carano Fume Blanc, Sonoma, CA	\$56

Other White Varieties

<i>The Hotel Hershey</i> Beverage Manager Selection	\$34, \$54, or \$74
Chateau St Michelle "Harvest Select", Riesling, WA	\$38
14 Hands Pinot Grigio, WA	\$40
Santa Margherita Pinot Grigio, Italy	\$67

Sparkling

<i>The Hotel Hershey</i> Beverage Manager Selection	\$34
Domaine Ste. Michelle Brut, US	\$40
Martini & Rossi, Asti-Spumanti, Italy	\$48
Mumm Cuvee Napa Brut Prestige, Napa, CA	\$60
Moet & Chandon "Imperial" Brut, Champagne, France	\$110

Blush

Beringer White Zinfandel, CA	\$34
Rosehaven Rosé, CA	\$38
Fleur de Mer Rosé, Provence France	\$38