

THE HOTEL HERSHEY DINNER BUFFETS

(Minimum of 20 Guests Required)

Taste of Pennsylvania

Salad Display

*Mixed Greens, Romaine, PA Mushrooms, Yellow and Red Cherry Tomatoes
Sliced Yellow Squash, Green Zucchini, Julienne of Assorted Peppers, Crisp Celery,
Shredded Carrots, Buttermilk Ranch and Balsamic Vinaigrette*

Amish Cole Salad

*Classic Potato Salad,
Chopped Egg, Dill Pickle, Fresh Scallions, Whole Grain Mustard Dressing*

Mushroom and Leek Salad, Basil Vinaigrette

FROM THE CHAFING DISH:

Old Fashioned Potato Soup

*Choice of Entrée – Two, Three, or Four
Groff's Smoked Sausage and Potato Pierogies, Caramelized Onions*

Maple Glazed Bake Ham, Cabbage, Apple, Potato Stew

Herb Roasted Chicken, Buttered Noodles, Maderia Scented Poultry Jus

Slow Roasted Top Sirloin of Beef, Wild Mushroom, Sauteed Onions, Black Pepper Sauce

Salmon Filet, Whole Wheat Spatzel, Wilted Spinach, Lemon-Fennel Sauce

with

Roasted Trio of Fingerling Potatoes, Fresh Herbs

Local Seasonal Vegetable Selection

Assorted Rolls, Butter

Walnut Raisin Bread

*Philadelphia-Style Vanilla Cheese Cake, Hershey's Chocolate Cream Pie,
Shoofly-Crumb Cake, Chocolate Whoopie Pies, Red Velvet Cupcakes
Freshly Brewed Coffee, Decaffeinated Coffee and The Hotel Hershey Fine Tea Selection,
Iced Tea with Lemon*



Inspired Dinner Buffet

A new authentically modern Italian grill dining experience offering a contemporary twist on traditional Italian cuisine.

Primi:

Caesar Salad Station

***Romaine Hearts, Sourdough Croutons, Anchovies, Parmesan Crisp and Caesar Dressing
Roasted Beets with Asparagus, Creamy Goat Cheese, Pancetta, Pistachios***

Salume E Formaggio:

***Served with Toasted Bread and Traditional Accompaniments
Chefs Choice of 3 Italian Meats and Cheeses***

Pizza: Choice of Two:

***Funghi- Roasted Wild Mushrooms, Roast Garlic, Fontina Cheese, Smoked Mozzarella,
Truffle Oil, Fresh Oregano***

Margherita- Marinara, Fresh Mozzarella, Basil

***Chicken Pesto- Diced Chicken, Mozzarella Cheese, Pine nuts, Basil, and Roasted Red
Peppers***

***Pepperoni and Cheese or Plain Cheese
Herbed Focaccia, Olive Bread, Rustic Rolls***

From the Chafing Dish:

Italian Wedding Soup

Choice of Entrée – Two, Three or Four:

***Italian Herb Roasted Chicken Breast, Fennel Cream Sauce, Creamy Polenta
Garlic Rubbed Beef Sirloin, Red Wine Reduction, Roasted Shallots, Mushrooms
Pan Seared Mahi Mahi, Caper Butter Sauce, Roasted Peppers and Onions, Braised
Fennel***

***Mussels and Clams Sautéed in Fresh Garlic, White Wine, Herbs, Diced Tomatoes,
Fennel***

***Lemon Thyme and Garlic Rubbed Roasted Lamb Rounds, Roasted Garlic Lamb Jus,
Creamy Risotto***

Pasta: Penne Bolognese, Fresh Parmesan Cheese

Starch: Roasted Rainbow Fingerling Potatoes

Vegetables: Italian Vegetable Medley, Roasted Garlic, Fresh Herbs, Olive Oil

Desserts:

***Classic Tiramisu, Ricotta-Filled Cannoli, Chocolate Apricot Almond Tart, Baba Rum
Cake, and Pignoli Tart***

***Freshly Brewed Coffee, Decaffeinated Coffee and The Hotel Hershey Fine Tea Selection,
Iced Tea with Lemon***



Inspired Dinner Buffet

Our concept of genuine American cuisine features a range of authentic dishes found across the country. From the Southeastern Coast to the Pacific Northwest, the experience and various backgrounds of our Chefs gives us the unique ability to recreate signature American dishes. And at Harvest, we create those dishes using the freshest local ingredients grown right here in Pennsylvania.

Appetizers and Salads:

Harvest Chef's Salad

Crisp Local Greens, Sliced Cucumbers, Carrots, Grilled Chicken, Ham, PA Noble Cheddar, Swiss, Ranch, Bleu Cheese and Thousand Island Dressing

Fresh Vegetable Crudités, Assorted Dipping Sauces

Harvest Potato Salad

Coleslaw

Fresh Fruit Display

Amish Chicken Soup

From the Chafing Dish:

Choice of Entrée – Two, Three or Four:

Sugar Cured Smoked Pork Loin, BBQ Baked Beans, Crispy Fried Onions

BBQ Pork Baby Back Ribs

Blackened Salmon, Roasted Fingerling Potatoes and Beans

Roasted Chicken, Goat Cheese Grits, Chicken Jus

Slow Roasted Beef Sirloin, Roasted Local Mushrooms, Birch Beer Sauce

with

Seasonal Vegetable Medley

Boiled Red Skin Potatoes, Shredded Cheddar, Bacon, and Scallions

Assorted Rolls, Butter

Walnut Raisin Bread

Desserts:

Cinnamon Apple Crisp Tarts, Hershey's Chocolate Cream Pie, Peanut Butter Brownie

Mousse, Red Velvet Cupcakes, Chocolate Whoopie Pies

Freshly Brewed Coffee, Decaffeinated Coffee and The Hotel Hershey Fine Tea Selection, Iced Tea with Lemon

SMALL PLATES DINNER EVENT

Experience a variety of dishes as we bring our kitchen to your event.

First Course:

Served Tableside / Please Select One

*Green and Red Oak Leaf Lettuce, Goat
Cheese, Spiced Pecans, Port Wine Poached
Pears, Lemon-Herb Vinaigrette*

*Mixed Greens Salad
Sliced Tomatoes, Cucumbers,
Carrots, Sherry Vinaigrette*

*Boston Bibb, Pancetta Lardons, Maytag Blue Cheese,
Confit Baby Tomatoes, Herb Aioli Dressing*

Entrée Presented at Stations / Please Select Four:

*Pan Seared Scallops
Potato-Parsnip Puree, Wilted Spinach,
Warm Bacon Vinaigrette*

*Crab Cake
Arugula and Tomato Salad, Remoulade
Sauce*

*Wild Striped Bass
Mushroom Cous Cous, Herb Butter Sauce*

*Sugar Cured Ham
Scallop Potatoes, Braised Greens*

*Chicken Marsala
Soft Polenta, Roasted Mushrooms*

*Pork Tenderloin
Cheddar Cheese Grits, Roasted Apples*

*Beef Tenderloin
Truffle Whipped Potatoes, Glazed Baby Onions, Port Wine Reduction*

DESSERT:

Presented at Station:

Hershey's Dessert Sampler

*Chocolate Chip Pecan Tartlet
Reese's Peanut Butter Pie
Peppermint Patty Cupcakes
Hazelnut Kit Kat Mousse Cake*

*Hershey's Chocolate Cream Pie
Double Chocolate Candy Cheesecake
White Chocolate Heath Toffee Mousse
Coconut Chocolate Almond Joy Tartlet*

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Chef Fee is additional for each entrée station.

**PLATED DINNER MENU
SELECTIONS**

Appetizers – Cold

*Chilled Jumbo Prawns,
Crisp Fennel, Frisee, Orange Segiments,
Lemongrass Vinaigrette*

*Poached Jumbo Asparagus,
Shaved Prosciutto Ham, Parmesan,
Truffle Vinaigrette*

*Sirloin Beef Carpaccio
Baby Arugula, Reggiano Cheese, Extra
Virgin Olive Oil*

*Chilled Shellfish Cocktail
Shaved Cucumber, Roasted Tomatoes,
Lemon-Herb Vinaigrette*

Appetizers – Hot

*Smoked Chicken Ravioli
Wild Mushrooms, Asparagus, Tarragon-
Tomato Cream*

*Pan Roasted Crab Cakes
Confit Tomato Salad, Citrus Buerre
Blanc*

*Grilled Local Quail
Wilted Chard, Thyme Scented Poultry
Jus*

*Cocoa Dusted Sea Scallops,
Whipped Potatoes, Melted Leeks,
Chervil Buerre Blanc*

Soups

*Roasted Tomato Bisque
Basil Croutons*

*Potato-Leek Soup
Potato-Scallion Relish*

She Crab Soup, Fresh Chives

Chicken and Rice Soup

Braise Beef Short Rib Vegetable Soup

Lobster Bisque, Lobster and Leek Relish

Salads

*Mixed Greens Salad
Sliced Tomatoes, Cucumbers,
Carrots, Sherry Vinaigrette*

*Classic Caesar Salad
Sun-Dried Tomato, Focaccia Croutons,
Parmesan Cheese*

*Boston Bibb, Pancetta Lardons, Maytag
Blue Cheese,
Confit Baby Tomatoes, Herb Aioli
Dressing*

*Green and Red Oak Leaf Lettuce, Goat
Cheese, Spiced Pecans,
Port Wine Poached Pears, Lemon-Herb
Vinaigrette*

Dinner Entrees

Poultry

Lancaster County Pan Roasted Chicken Breast, Sweet Garlic Sauce

Baked Chicken Breast, Stuffed with Artichokes, Spinach, Goat Cheese, Maderia Sauce

Prosciutto Wrapped Guinea Fowl, Wild Mushroom Sauce

Meat

Grilled Filet of Beef, Bordelaise Sauce

Maytag Blue Cheese Crusted Filet of Beef, Merlot Reduction

Hershey's Chocolate and Port Wine Braised Beef Short Ribs, Port Wine Sauce

Sugar Cured Local Pork Tenderloin, Caramelized Apples, Calvados Sauce

Seafood

Pan Roasted Salmon Filet, Fennel Buerre Blanc

Crispy Striped Bass Filet, Warm Smoked Bacon Vinaigrette

Grilled Lemon-Herb Swordfish, Sun-Dried Tomato Sauce

Baked Alaskan Halibut, Crab Crust, Lobster Sauce

Slow Poached Maine Lobster Tail, Drawn Butter

Vegetarians

Wild Mushroom and Asparagus Vol-au-Vent

Wilted Spinach, Porcini Mushroom Sauce, Parmesan Cheese

Three Cheese Ravioli

Wilted Spinach, Portabella Mushrooms, Roasted Tomato-Basil Sauce

Potato Gnocchi

Seared Seasonal Vegetables, Baby Chicory, Caramelized Onion Sauce

Parmesan-Lemon Risotto Cake

Roasted Seasonal Vegetables, Wilted Chard, Sun-Dried Tomato Sauce

Combinations

Grilled Petite Filet and Crab Cake, Cabernet Reduction

Roasted Chicken Breast and Salmon Filet, Caramelized Shallot Sauce

Grilled Petite Beef Filet and Jumbo Prawns, Sweet Garlic Sauce

Grilled Petite Beef Filet and Maine Lobster Tail, Bordelaise Sauce

Plated Desserts

Chocolate Trilogy

*Milk Chocolate Creme Brulee, Chocolate Chip Savarin with Berries,
Dark Chocolate Truffle Cheesecake*

*Passionfruit Praline Hazelnut Torte
Whipped Cream, Raspberry Sauce*

*Dark Chocolate Decadence Torte
Almond Nougat Basket, Raspberry Sorbet*

*Chocolate n' Strawberry
Grand Marnier Dark Chocolate Cake, Strawberry Bavarian
Whipped Cream, Macerated Strawberries*

*Bailey's White Chocolate Cheesecake
Whipped Cream, Caramel Sauce, Blackberry Compote*

*Triple Chocolate Mousse Cake
Fresh Berries*