

RECEPTION COLD HORS D' OEUVRES

*Fig and Strawberry Chutney with Brie Cheese Mousse
Sun-Dried Tomato and Feta Cheese Relish in Cucumber Cup
Tomato and Olive Tapenade Bruschetta
Fresh Mozzarella, Sun Dried Tomato Relish, Focaccia Crouton
Traditional Gazpacho Shooter, Cucumber Relish
Carrot Ginger Shooter, Celery Leaf Salad, Crème Fraiche*

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*Chicken Pecan Salad, Chocolate Barbeque Sauce, Sourdough Crouton  
Duck Confit Salad, Dried Figs, Balsamic Vinaigrette, Boursin Cheese, French Baguette  
Curried Chicken Barquette, Candied Pecan  
Caramelized Onion and Sun-Dried Tomato, Goat Cheese Spread, Toasted Rosemary,  
Baguette  
Blackened Chicken Salad, Clintro, Chipotle Sauce on Flat Bread Chip*

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*Spicy Thai Style Beef in Cucumber Cup
Country Style Pork Pate, Tart Cherry Compote, Celery Leaf Salad
Asparagus Wrapped with Prosciutto
Smoked Beef Tenderloin, Horseradish Mayonnaise, Toasted Baguette
Chicken Confit Salad, Blackberry Compote, Sourdough Crouton*

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*Smoked Salmon Pinwheel, Horseradish Cream Cheese, Apricot Chutney  
Smoke Trout Mousse Barquettes with Sturgeon Caviar  
Sesame and Honey Glazed Rare Tuna, Frisee and Micro Basil Salad  
Spicy Tuna Tartar, Crisp Wonton  
Vodka Cured Salmon, Pickled Cucumber Salad, Pumpernickel Toast*

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*Lobster Stuffed Deviled Eggs
Maryland Crab Salad, Crisp Endive Leaf
Sesame Scallop Ceviche in Cucumber Cup
Wild Boar and Duck Liver Pate, Strawberry and Balsamic Chutney, Toasted Baguette
Lobster and Prosciutto, Herb Goat Cheese Spread on Garlic Crostini*

RECEPTION HOT HOR D'OEUVRES

Chicken Tempura, Sweet Chile Dipping Sauce
Mushroom Cap, Spicy Italian Sausage
Vegetable Spring Rolls, Sweet and Sour Sauce
Spinach and Feta Cheese Spanokopita
Caramelized Onion, Leek, Goat Cheese Tartlet

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*Spicy Buffalo Sausage Wellington*  
*Buffalo Chicken Spring Roll, Ranch Dipping Sauce*  
*Beef Satay, Thai Peanut Sauce*  
*Chicken Satay, Thai Peanut Sauce*  
*House Made Sesame Chicken Tenders, Asian Dipping Sauce*  
*Chicken Cordon Bleu Puffs*  
*Grilled Vegetable Kabobs*  
*Vegetarian Pot Sticker, Herb Yogurt Dipping Sauce*  
*Pork Dumpling, Soy Chile Dipping Sauce*

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Chicken Empanada, Smoked Tomato Sauce
Bacon Wrapped Quail, Jalapeno
Smoked Chicken Quesadillas, Jalapeno Jack Cheese
White Chocolate and Chive Twice Baked Potato
Mini Beef Wellingtons
Mini Ruben Sandwiches
Crab Puffs

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*Roasted New Zealand Lamb Chop, Mint Mustard Sauce*  
*Maryland Crab Cake, Creole Remoulade*  
*Cocoa Seared Scallop, Strawberry Ketchup*  
*Coconut Prawns, Yellow Curry Dipping Sauce*  
*Shrimp Eggroll, Asian Dipping Sauce*  
*Crispy Jumbo Shrimp, Zesty Beer Batter*  
*Lobster and Shrimp Roll, Scallion Chile Sauce*  
*Dijon Chicken Puff Pastry*

## ***RECEPTION STATIONS AND ENHANCEMENTS***

***Chef Attendants Required  
(A Minimum of 25 Guests Required)***

*Carving Stations  
(Attendant Required for All Carving Stations)*

*Herb Glazed Turkey Breast  
Cranberry Relish, Silver Dollar Rolls*

*Herb de Provence and Black Pepper Marinated Sirloin of Beef  
Horseradish Mustard, Silver Dollar Rolls*

*Hershey Cocoa and Coffee Rubbed Slow Roasted Beef Tenderloin  
Horseradish Mayonnaise, Port Wine Sauce, Silver Dollar Rolls*

*Salt Crusted Slow Roasted Prime Rib of Beef  
Creamy Horseradish Sauce, Silver Dollar Rolls*

*Apple Butter and Mustard Glazed Pennsylvania Ham  
House Made Biscuits*

*Rosemary Jus, Pistachio Crusted Rack of Lamb  
Red Wine Sauce*

*Atlantic Salmon en Croute,  
Scallop and Shrimp Mousse, Dill Butter Sauce*

*Hershey Cocoa and Ancho Chile Rubbed Beef Brisket,  
House Made Barbeque Sauce, Dinner Rolls*

## **DISPLAY STATIONS**

### **Ice Bar**

*(Seasonal Variations may Apply)*

*Oysters and Clams in the Half Shell  
Cracked Snow Crab Claws  
Jumbo Gulf Shrimp  
Poached Half Lobster Tail (2 ½ oz – 3 oz piece)  
King Crab 3” Sections*

*Served On Ice with Mignonette, Cocktail Sauce, Lemons, or Complimentary Sauces  
Ice Show Piece can be purchased at \$350 per piece (1 Block)*

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International and Domestic Cheese Selection

Dried Fruits, Crispy Lavosh, Crackers, Bread, Fruit Preserve

Smoked Seafood Station

*Applewood Smoked Salmon, Applewood Smoked Trout, Tea Smoked Scallops
Traditional Garnishes, Pumpernickel, Lavosh, Sliced Country Breads*

The Hotel Hershey's Fine Selection of Vegetables and Dips

*Baby Carrots, Asparagus, Zucchini, Yellow Squash, Celery, Broccoli, Cauliflower
Ranch, Thousand Island, and Lemon Basil Yogurt Dips*

Seasonal Fresh Fruit Display

*Pineapple, Honey Dew, Grapes, Cantaloupe, Strawberries,
Honey Yogurt and Berry Coulis*

Sushi and Sashimi Display

*Made in the Traditional Fashion
Fresh Sushi and Sashimi
Pickled Ginger, Wasabi, Soy Sauce
(A Minimum of 50 Pieces)*

Country Charcuterie Display

*Pates, Cured Meats, and Sausages
Assorted Marinated Olives, Cornichons, Mustards, Chutney, Country French Breads*

Pricing is Per Person Unless Otherwise Indicated

6% State Tax and 20% Service Charge is Additional

All Pricing is Subject to Change

COOKING STATIONS
(A Minimum of 20 people)
(Attendant Required per Station)

Crab Cakes
Pan Seared, Chipotle Cream, Lemon Caper Sauce, Remoulade

Pierogi Station
Potato and Cheddar Filled Pierogi, Caramelized Onions, Beurre Noisette,
Sage Sour Cream

Paella Station
Sautéed Shrimp and Shellfish, Garlic, Vine Ripened Tomato, Fresh Herbs, Spanish Rice

Salad Station
Romaine Leaves, Baby Spinach, Focaccia Croutons, Anchovy Fillets, Roasted Corn,
Chopped Bacon, Grilled Portabella Mushrooms, Sun-Dried Tomatoes, Chopped Egg,
Toasted Almonds, Grated Parmesan Cheese, Caesar Dressing,
Caramelized Red Onion Dressings

Slider Station
Choice of: Tuna, Turkey, and Beef Patties
Lettuce, Tomato, Balsamic Onions, Habañero Ketchup,
Wasabi Mayonnaise, Country Mustard
**Kobe Beef Patties are Available at an Additional Cost*

Quesadilla Station
Tortillas with Fillings of:
Marinated Chicken, Shrimp, or Chorizo
Jack and Cheddar Cheeses
Roasted Peppers, Scallions, Cilantro, Sour Cream, Guacamole, Salsa

Pasta Station
Penne Pasta, Sauce Bolognese
Cheese Tortellini, Chicken, Tomatoes, Pesto Sauce
Mushroom Ravioli, Marinara

Savory Crepe Station
Chicken and Corn, Beef and Mushroom, Salmon and Herb Tomato
Complimenting Sauces

DESSERT STATIONS

Destination Sweet

(For groups of 25 or less, please select five desserts.)

*Glazed Fresh Fruit Tartlet
Hershey's Chocolate Cream Pie
Key Lime Meringue Tartlet
Dutch Apple Crumb Tart
Double Chocolate Candy Cheesecake
Blueberry Almond Crème Tartlet
Chocolate-Covered Banana Panna
Cotta*

Hershey's Dessert Sampler

(For groups of 25 or less, please select five desserts.)

*Chocolate Chip Pecan Tartlet
Hershey's Chocolate Cream Pie
Reese's Peanut Butter Pie
Double Chocolate Candy Cheesecake
Peppermint Patty Cupcakes
White Chocolate Heath Toffee Mousse
Hazelnut Kit Kat Mousse Cake
Coconut Chocolate Almond Joy Tartlet*

Extreme Chocolate Extravaganza

(Minimum of 50 guests required)

*Fountain of Dark Chocolate
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
Chocolate-Covered Banana Panna
Cotta*

Mini Chocolate Peanut Butter Cupcakes

Fire and Ice

(Attendant Required)

*Flambéed Banana Fosters
Flambéed Cherries Jubilee
Vanilla Ice Cream
Sliced Pound Cake
Chocolate Shavings
Whipped Cream*

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