Sunday Brunch To Go

All served for two guests - $45++
Orders due by Saturday by 12 PM
Pick up Sunday from 10 AM - 1 PM

**Juices (Choose 1)**
Fresh Squeezed Orange Juice, Fresh Squeezed Ruby Grapefruit Juice or Cranberry Juice

**Sliced Fresh Fruit**
Watermelon, Cantaloupe, Honeydew, Pineapple, Kiwi, Berries, Wildflower Honey Yogurt Dipping Sauce

**Pastries (Choose 2)**
Freshly Baked Croissants
~
Chocolate Croissant
~
Pecan Sticky Buns
~
Reese’s Peanut Butter Cup Doughnuts
~
The Spa at The Hotel Hershey Chocolate Muffins
~
Hershey “Cookies and Cream” Buns
~
Buttermilk Biscuits and Jam - Housemade Raspberry Preserves
Brunch Appetizers (Choose 1)

Charcuterie
Sliced Imported and Local Meats and Artisan Cheeses, Fresh Fruit, Honeycomb, Marinated Olives, Candied Nuts, Fresh Berries, Lavosh

Breakfast Strawberry Bruschetta
Grilled Brioche, Mascarpone Vanilla Whipped Cream

Caesar Salad
Romaine, Brioche, Parmesan Cheese

Roasted Beet and Goat Cheese Salad
Arugula, Walnuts, Roasted Shallot Vinaigrette

Orange and Pink Grapefruit Grand Marnier Brulee

Caramelized Brown Sugar Bacon

Deviled Eggs

Shrimp Cocktail
Grey Goose Cocktail Sauce, Lemons

Sweets (Choose 3)

French Macarons

Chocolate Truffles

Double Chocolate Brownie Mousse

Apple Cranberry Oatmeal Tart

Baileys White Chocolate Cheesecake

Chocolate Caramel Layer Cake

Chocolate Covered Strawberries
Brunch Add Ons

Circular Brunch Entrees
(All customized brunch items are for two people except where indicated)

Sweet Brunch
Accompanied by Sweet Cream Butter, Vermont Maple Syrup

Buttermilk Pancakes 12
Hershey Kiss Waffles 12
Cheese Blintz Souffle - Crispy Grand Marnier Meringue 16
Crème Brulee French Toast Casserole - Vanilla Marinated Berries 14
Dulce de Leche French Toast - Ginger Champagne Marinated Berries 12

Breakfast Sandwiches

Sausage Egg and Cheese Biscuit 9 each
Bacon Egg and Cheese English Muffin 9 each
Croque Monsieur 14 each
Groff’s Ham, Gruyere Cheese, Grain Mustard Mornay, Brioche

Ham and Aged Cheddar Croissant 14 each
Beef Short Rib and Gruyere Croissant 14 each
Tomato Conserve

Bell and Evans Fried Chicken and Biscuit 14 each
Lox and Bagel “Sliders” 18 per half dozen
Norwegian Smoked Salmon, Caper Cream Cheese,
Shaved Red Onion, Lemon

Local Eggs (Prepared per person)

Quiche Lorraine 9 each
Leeks, Applewood Smoked Bacon, Gruyere Cheese,
Ham and Aged Cheddar

Scrambled Eggs 8 Each
Aged Wisconsin Cheddar Cheese

Breakfast Strata 8 each
Brioche, Slow Roasted Tomatoes, Spinach, Goat Cheese
Meats 7
(Prepared for Two)

Breakfast Sausage
Neuske’s Thick Cut Applewood Smoked Bacon
House Made Canadian Bacon

Savory Entrees 25
(Prepared for Two)

Beef Bourguignon
Applewood Smoked Bacon, Pearl Onions, Cabernet Sauvignon Jus

~

Beef Stroganoff
Wild Mushrooms, Shallots, Homemade Noodles, Creme Fraiche

~

Sweet Potato Short Rib Hash

~

Slow Roasted Corned Beef Hash
Slow Roasted Potatoes, Fresh Herbs

~

Roasted Chicken Hash
Leeks, Sweet Potatoes

~

Slow Roasted Chicken Crepes
Wild Mushrooms, Mornay Sauce

~

Shepherds’ Pie
Elysian Fields Lamb Stew, Carrots, Buttermilk Whipped Potatoes

~

Buffalo Mozzarella Ravioli
Slow Roasted Tomatoes, Basil

~

Truffle Fried Chicken
Chardonnay Chicken Jus

~

Pan Roasted Bay of Fundy Atlantic Salmon
Lemon Parsley Butter
Vegetables 10
(Prepared for two)

Crispy Brussels Sprouts
Bacon, Sherry Vinegar Reduction

Roasted Root Vegetables
Carrots, Turnips, Beets, Rutabaga, Carrots

Parmesan Broccoli
Roasted Pepper Aioli

Roasted Acorn Squash (vg) (gf)

Roasted Wild Mushrooms (v) (gf)

Snow Peas, Radish, Julienne Carrot (gf)
Basil Butter

Comfort 12
(Prepared for two)

The Circular Breakfast Potatoes

Shredded Hashbrown Casserole
Aged Cheddar Cheese, Ham, Green Onion

Wisconsin Aged Cheddar Macaroni and Cheese

Roasted Potatoes

Vermont Maple Glazed Sweet Potatoes

Buttermilk Mashed Potatoes

Saffron Rice Pilaf
**Petite Sweets 14**
*(Prepared for two)*

French Macarons
Chocolate Truffles
Double Chocolate Brownie Mousse
Apple Cranberry Oatmeal Tart
Baileys White Chocolate Cheesecake
Chocolate Caramel Layer Cake
Chocolate Covered Strawberries

**Desserts**

Peanut Butter Cream Pie  24
9” (serves 8-12)

Hershey Chocolate Cream Pie   24
9” (serves 8-12)

Bailey’s White Chocolate Cheesecake   32
Sour Cherry Compote
8” (serves 8-12)

Dark Chocolate Truffle Tart, Cranberry Orange Marmalade   32
10” (serves 8-12)

Chocolate Cherry Bread Pudding, Buttered Brandy Sauce   18
8” (serves 6-8)

Cupcakes  18
(Half Dozen)
Two each; Vanilla, Chocolate & Cookies n Cream

Sea Salt Caramels  (6 pieces)  14

Chef Van’s Chocolate Caramel Corn   8 per pound

Housemade Granola   12 per pound
Caffeine! Make one stop!

Coffee and Specialty Brunch Drinks - 16 fl oz

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<thead>
<tr>
<th>Drink</th>
<th>Price</th>
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<tbody>
<tr>
<td>Coffee and Decaffeinated Blend</td>
<td>3.50</td>
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<tr>
<td>Latte</td>
<td>4.00</td>
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<tr>
<td>Hershey’s Peanut Butter Cup Latte</td>
<td>4.50</td>
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<tr>
<td>Caramel Hershey’s Kiss Latte</td>
<td>4.50</td>
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<tr>
<td>Hershey Kiss Latte</td>
<td>4.50</td>
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<tr>
<td>Hershey’s Hot Chocolate, Homemade Marshmallows</td>
<td>4.50</td>
</tr>
<tr>
<td>Iced Coffee</td>
<td>3.00</td>
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<tr>
<td>Iced Caramel Macchiato</td>
<td>4.50</td>
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Make your own Bloody Marys!
You provide the alcohol and we’ll do the rest! 25

Bow Creek Beef Sticks - Blue Cheese Stuffed Olives, Pickled Vegetables, Asparagus, Celery, Shrimp, The Circular Bloody Mary Mix