



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

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Chocolate Croissant

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Pecan Sticky Buns

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Reese's Peanut Butter Cup Doughnuts

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The Spa at The Hotel Hershey Chocolate Muffins

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Hershey "Cookies and Cream" Buns

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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

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Breakfast Strawberry Bruschetta

Grilled Brioche, Mascarpone Vanilla Whipped Cream

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Caesar Salad

Romaine, Brioche, Parmesan Cheese

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Roasted Beet and Goat Cheese Salad

Arugula, Walnuts, Roasted Shallot Vinaigrette

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Orange and Pink Grapefruit Grand Marnier Brulee

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Caramelized Brown Sugar Bacon

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Deviled Eggs

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Shrimp Cocktail

Grey Goose Cocktail Sauce, Lemons

Sweets (Choose 3)

French Macarons

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Chocolate Truffles

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Double Chocolate Brownie Mousse

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Apple Cranberry Oatmeal Tart

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Baileys White Chocolate Cheesecake

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Chocolate Caramel Layer Cake

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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
<i>Groff's Ham, Gruyere Cheese, Grain Mustard Mornay, Brioche</i>	
Ham and Aged Cheddar Croissant	14 each
Beef Short Rib and Gruyere Croissant	14 each
<i>Tomato Conserve</i>	
Bell and Evans Fried Chicken and Biscuit	14 each
Lox and Bagel "Sliders"	18 per half dozen
<i>Norwegian Smoked Salmon, Caper Cream Cheese, Shaved Red Onion, Lemon</i>	

Local Eggs (Prepared per person)

Quiche Lorraine	9 each
<i>Leeks, Applewood Smoked Bacon, Gruyere Cheese, Ham and Aged Cheddar</i>	
Scrambled Eggs	8 Each
<i>Aged Wisconsin Cheddar Cheese</i>	
Breakfast Strata	8 each
<i>Brioche, Slow Roasted Tomatoes, Spinach, Goat Cheese</i>	

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

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Beef Stroganoff

Wild Mushrooms, Shallots, Homemade Noodles, Creme Fraiche

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Sweet Potato Short Rib Hash

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Slow Roasted Corned Beef Hash

Slow Roasted Potatoes, Fresh Herbs

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Roasted Chicken Hash

Leeks, Sweet Potatoes

~

Slow Roasted Chicken Crepes

Wild Mushrooms, Mornay Sauce

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Shepherds' Pie

Elysian Fields Lamb Stew, Carrots, Buttermilk Whipped Potatoes

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Buffalo Mozzarella Ravioli

Slow Roasted Tomatoes, Basil

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Truffle Fried Chicken

Chardonnay Chicken Jus

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Pan Roasted Bay of Fundy Atlantic Salmon

Lemon Parsley Butter

Vegetables 10

(Prepared for two)

Crispy Brussels Sprouts

Bacon, Sherry Vinegar Reduction

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Roasted Root Vegetables

Carrots, Turnips, Beets, Rutabaga, Carrots

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Parmesan Broccoli

Roasted Pepper Aioli

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Roasted Acorn Squash(vg) (gf)

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Roasted Wild Mushrooms (v) (gf)

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Snow Peas, Radish, Julienne Carrot (gf)

Basil Butter

Comfort 12

(Prepared for two)

The Circular Breakfast Potatoes

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Shredded Hashbrown Casserole

Aged Cheddar Cheese, Ham, Green Onion

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Wisconsin Aged Cheddar Macaroni and Cheese

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Roasted Potatoes

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Vermont Maple Glazed Sweet Potatoes

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Buttermilk Mashed Potatoes

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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

Coffee and Decaffeinated Blend	3.50
Latte	4.00
Hershey's Peanut Butter Cup Latte	4.50
Caramel Hershey's Kiss Latte	4.50
Hershey Kiss Latte	4.50
Hershey's Hot Chocolate, Homemade Marshmallows	4.50
Iced Coffee	3.00
Iced Caramel Macchiato	4.50

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