

Breakfast

Served 7 AM – 11:30 AM

STARTERS

Green Juice 10

Spinach, Kale, Apple, Celery, Ginger

Peach and Oatmeal Smoothie 11

Banana, Chia Seeds, Orange, Agave

Seasonal Sliced Fresh Fruit with Banana Bread 16

Vanilla Greek Yogurt

Yogurt, Berries, and Granola 14

Honey-Almond Granola, Vanilla Greek Yogurt

Lox and Bagel 18

Cream Cheese, Hard Boiled Egg, Tomato, Onion, Capers

BAKERY

Cinnamon Bun 7

Vanilla Glaze

Fruit and Cream Cheese Danish 7

Croissant 7

Butter or Chocolate

Muffin 7

Blueberry, Banana, Chocolate, or Gluten Free Blueberry

Toasted Bagel with Cream Cheese 7

Plain or Everything, Fruit Preserves

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Some products may be subject to substitution as well as price changes. PA Sales Tax, \$3.00 Delivery Charge and a service charge of 18% will be included on all checks, 15% of this charge is gratuity for tipped room service employees. Guests are welcome to increase the gratuity at their decision.

Breakfast

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THE CONTINENTAL, THE HERSHEY AND THE ALL-AMERICAN

Includes your choice of Juice and Freshley Brewed Regular Coffee, Decaffeinated Coffee or Tea

The Continental 15

Yogurt with Fresh Berries
Basket of Freshly Baked Danishes and Muffins
Fruit Preserves and Butter

The Hershey 16

Choice of Oatmeal, House Made Granola or Overnight Oats
Seasonal Fresh Fruit Plate
Choice of Muffin: Blueberry, Banana or Chocolate
Fruit Preserves and Butter

The All-American 22

Two Eggs*, Any Style, Breakfast Potatoes, Roasted Tomato
Choice of Bacon, Sausage Links, Smoked Ham or Turkey Bacon
Choice of Toast, Butter and Preserves

CAGE FREE EGGS

Two Eggs Any Style* 14

Breakfast Potatoes, Roasted Tomato, Choice of Toast

Egg Omelet* 18

Breakfast Potatoes, Roasted Tomato, Choice of Toast
Sweet Butter and Preserves
Choice of Smoked Ham, Bacon, Sausage
Tomato, Peppers, Onions, Mushroom, Spinach
Cheddar, American, Swiss, or Feta Cheese

Eggs Benedict* 18

Canadian Bacon, English Muffin, Hollandaise
Breakfast Potatoes, Roasted Tomato

Breakfast Sandwich 16

Fried Egg, Groff's Smoked Bacon, Cheddar Cheese
English Muffin, Breakfast Potatoes
Roasted Tomato

Avocado Toast 19

Multigrain Bread, Two Sunny Side Up Eggs*, Breakfast Potatoes
Roasted Tomato

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GRIDDLE SPECIALTIES

Buttermilk Pancakes

14

Choice of Plain, Blueberry, or Chocolate Chips
Maple Syrup, Sweet Butter

Banana Brioche Bread Pudding French Toast

15

Seasonal Berry Compote, Maple Syrup, Whipped Cream

Belgian Waffle

14

Seasonal Berry Compote, Maple Syrup, Sweet Butter
Whipped Cream

CEREAL AND GRAINS

Selection of Cereal

6

Cornflakes, Froot Loops, Raisin Bran, Special K, Cocoa Puffs
Frosted Flakes, Cheerios

Oatmeal

11

Brown Sugar, Dried Cranberries, Walnuts, Maple Syrup

Coconut-Orange Overnight Oats

13

Chia Seeds, Dried Cranberry, Pistachio

SELECTION OF SIDES

Breakfast Meats

6

Choice of Applewood Smoked Bacon, Pork Sausage Links
Turkey Bacon, or Smoked Ham

Breakfast Potatoes

4.50

Sliced Avocado

7

Local Egg*

3.5

Berries

10

Fruit Cup

7

Toast

3.50

White, Multigrain, Whole Wheat, Sourdough, Rye
Cinnamon Swirl, English Muffin, Gluten Free
With Preserves and Sweet Butter

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Beverages

Served 7 AM – 10 PM

Freshly Brewed Coffee Regular or Decaffeinated

2 Cup Pot	6
4 Cup Pot	9
6 Cup Pot	12

Hot Tea

Organic English Breakfast, Hot Cinnamon Spice
Decaffeinated Ceylon, Chamomile, Darjeeling, Organic Green
Mint Verbena, Earl Grey

2 Cup Pot	6
4 Cup Pot	9
6 Cup Pot	12

Hot Chocolate

Served with Whipped Cream

2 Cup Pot	6
4 Cup Pot	9
6 Cup Pot	12

Milk

Whole, 2%, Skim, Chocolate Milk, Soy Milk
Almond Milk, Oatmilk

4

Juice

Orange, Grapefruit, Apple, Tomato, Cranberry, or V8

5

Green Juice

Spinach, Kale, Apple, Celery, Ginger

10

Peaches and Chia Smoothie

Peach, Banana, Chia Seeds, Filtered Water

11

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All Day Dining

Served 11:30 AM – 10 PM

SOUPS AND SALADS

Soup of the Day 10

Caesar Salad 15

Sun-dried Tomatoes, Croutons, Parmesan Cheese

Garden Salad 13

Cherry Tomatoes, Cucumbers, Carrots, Radish

Choice of Dressing, Ranch, Balsamic, Red Wine, Vinaigrette

Grain Salad 15

Quinoa, Broccoli, Spiced Walnuts, Chickpeas, Cherries, Scallions

Arugula, Frisee, Lemon Vinaigrette

Add Chicken Breast 8

Add Shrimp 13

Add King Salmon* 16

SNACKS

Charcuterie and Cheese Board 26

Pennsylvania Artisanal Cheese, Coppa, Sopressata, Prosciutto

Fruit Compote, Spiced Walnuts, Dried Fruits, Crostini

Pennsylvania Artisanal Cheese Board 16

Fruit Compote, Spiced Walnuts, Crostini, Honeycomb

Hummus and Vegetables 14

Carrots, Cucumber, Tomato, Broccoli, Feta Cheese

Olives, Pita Chips

Warm Bavarian Pretzel Sticks 10

Cheese Sauce, Honey Mustard

Bowl of Snacks 10

Choice of Potato Chips, Pretzels, or Popcorn

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All Day Dining

Served 11:30 AM – 10 PM

PIZZA

Pepperoni and Italian Sausage 21

Mozzarella, Aged Provolone, Basil

Prosciutto and Fig 21

Prosciutto, Dried Mission Figs, Balsamic Reduction
Arugula, Aged Provolone

Three Cheese 21

Mozzarella, Aged Provolone, Parmesan

SANDWICHES

Served with House-made Chips

Substitute Fries 3

Char-Broiled Burger* 19

Lettuce, Tomato, Onion, Pickle Spear, Brioche Bun
Choice of Cheddar, Swiss or American Cheese

Falafel Sandwich 17

Lettuce, Tomato, Onion, Tahini Sauce, Brioche Bun

Turkey Sandwich 17

Smoked Cheddar, Bacon, Lettuce
Tomato, Herb Aioli, Multi-Grain Bread

Grilled Chicken Sandwich 17

Cheddar, Bacon, Lettuce, Tomato
Bistro Sauce, Brioche Bun

Toasted Tomato and Mozzarella Focaccia 15

Pesto, Arugula, Toasted Focaccia Roll

ENTREE

Cheese Tortellini 27

Spinach, Goat Cheese, Creamy Tomato Sauce

Pan Roasted Chicken Breast 36

French Fries, Carrots, Chardonnay Chicken Jus

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Children's Menu

Served 11:30 AM – 10 PM

STARTERS

Field Green Salad 8

Baby Tomatoes, Cucumbers

Choice of Dressing: Ranch or Red Wine Vinaigrette

Fresh Fruit Cocktail 8

SANDWICHES AND ENTREES

Choice of French Fries, Chips, or Fruit Cup

Peanut Butter and Jelly Sandwich 6

Cheese Burger* 12

Choice of American, Cheddar, or Swiss Cheese, Potato Roll

All-Beef Hot Dog 9

Chicken Tenders 13

Grilled Cheese Sandwich 9

Cavatappi Macaroni and Cheese 9

Pasta 9

Buttered Noodles or Tomato Sauce

Dinner Entrees

Served 5:30 PM – 9 PM

Char-Boiled Beef Filet* 50

Whipped Potatoes, Asparagus, Bordelaise Sauce

King Salmon* 42

Quinoa Pilaf, Haricots Verts, Lemon Beurre Blanc

Pan Roasted Chicken Breast 37

Whipped Potatoes, Carrots, Chardonnay Chicken Jus

Shrimp Cavatappi 39

Roasted Peppers, Pesto

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Desserts

Served 11:30 PM – 10 PM

Milton S. Hershey's Double Chocolate Cake	11	<input type="radio"/>
Chocolate Mousse Filled Dark Chocolate Cake, Chocolate Sauce		
Signature Peanut Butter Pie	11	<input type="radio"/>
Caramel Sauce, Peanut Butter Garnish, Whipped Cream		
The Hotel Hershey Chocolate Cream Pie	11	<input type="radio"/>
Chocolate Sauce and Shavings, Whipped Cream		
Apple Crumb Pie	13	<input type="radio"/>
Vanilla Ice Cream		
Philadelphia-Style Creamy Cheesecake	11	
Raspberry Sauce, Strawberries, Whipped Cream		
Milk and Cookies	11	
Three House Made Chocolate Chip Cookies with Your Choice of Milk or Chocolate Milk		
Selection of Ice Cream		
Ice Cream Flavors: Vanilla, Chocolate or Strawberry		
1 Scoop	3	
2 Scoops	6	
3 Scoops	9	
Toppings available: Chopped Peanuts, Sprinkles Chocolate or Caramel Sauce, Fresh Strawberries Whipped Cream, Maraschino Cherry		

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Spirits and Cordials

Served 12 PM – 10 PM

SINGLE SERVE

Includes 50 ml Miniature with Your Choice of Mixer

Titos Handmade Vodka	11
Grey Goose Vodka	14
Jim Beam Bourbon	10
Tanqueray London Dry Gin	13
Jack Daniels Whiskey	12
Jameson Whiskey	13
Captain Morgan Spiced Rum	19
Captain Spiced Rum	10
Casamigos Blanco Tequila	17
Bacardi Superior Rum	10

Mixers available include Cranberry Juice, Grapefruit Juice, Orange Juice, Sour Mix, Pineapple Juice, Tomato Juice, Pepsi, Diet Pepsi, Starry, Ginger Ale, Club Soda and Tonic

The Hotel Hershey stocks a complete line of spirits, cordials and mixers.

If you do not find your favorite brand listed here, please ask.

BEER

Domestic 6

Coors Light, Miller Lite, Budweiser, Michelob Ultra
Yuengling Lager, Sam Adams Boston Lager

Imported & Premium Selections 7

Heineken, Corona, Blue Moon, Tröegs Sunshine Pilsner
Yards Brawler, Tröegs Perpetual IPA, Guinness

HIGH NOON HARD SELTZER

Made with Vodka, Real Juice, and Fruit 8
Peach, Watermelon or Pineapple

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Spirits and Cordials

Served 12 PM – 10 PM

BOTTLE SERVICE

Glasses, ice, and 3 mixers accompany each bottle.

Vodka	<u>375 ml</u>
Grey Goose	78
Tito's Handmade	66

Gin	
Tanqueray London Dry Gin	72

Rum	
Bacardi Superior	54
Captain Morgan Spiced Rum	60

Whiskey	
Jack Daniels	66
Crown Royal	72
Jameson	72

Scotch	
Glenlivet 12 Yr	99

Bourbon	
Maker's Mark	70

Tequila	
Casamigo's Blanco	99

BEVERAGES

Natural or Sparkling, 750 mL	12
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Assorted Pepsi Products, 12 oz	3.50
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Spirits and Cordials

Served 12 PM – 10 PM

WINES

Wine by the Glass

10

- Pinot Grigio, Villa Sorono, Italy
- Chardonnay, Proverb, California
- Sparkling Brut, Taralyn, California
- Pinot Noir, Proverb, California
- Merlot, Murphy-Goode, California
- Cabernet Sauvignon, Proverb, California

BOTTLE SELECTIONS

Sparkling

- Prosecco, Avissi, Italy 42
- Brut, Taralyn, California 38
- Champagne, Cuvee Dom Perignon, France 380

White

- Riesling, Chateau Ste. Michelle, Washington 46
- Pinot Grigio, Villa Sorono, Italy 38
- Sauvignon Blanc, Matua, New Zealand 50
- Chardonnay, Proverb, California 38
- Chardonnay, Napa Cellars, Napa Valley, California 54

Red

- Pinot Noir, Josh Cellars, California 46
- Merlot, Murphy-Goode, California 38
- Malbec, Terrazas, Argentina 46
- Cabernet Sauvignon, Proverb, California 38
- Cabernet Sauvignon, Black Stallion, Napa Valley, California 66

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