

# Dinner

## Menu Pricing

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- Menu items are priced per person, unless otherwise noted.
- Patron agrees to advise *The Hotel Hershey* 72 hours (3 business days) prior to the function of definite number in attendance, representing a guaranteed minimum.
- *The Hotel Hershey* agrees to provide service or accommodations of 5% over minimum guarantee.
- Coffee Break and Continental Breakfast prices represent food and beverage for one (1) hour time period.
- Per Person Food Stations and Buffets represent food for a maximum of two (2) hours and cannot be broken down for any part under two (2) hours.
- All prices are subject to change.

## Entrée Service

- Surcharge applies if serving multiple entrees:  
\$3 per person for two entrees selected.  
\$5 per person for three entrees selected.  
Both are subject to applicable taxes and service charges  
Guaranteed entree selections are required 72 hours in advance of event.
- Limited menu options in a private room must include two courses prior to the entree service with a single choice of appetizer or soup, salad and dessert. Choice of two or three entrees with orders taken night of the function (combination entrees not included) add a surcharge of \$8 per person plus applicable taxes and service charge, maximum of 50 guests.

## Alcohol Service

- Open or Cash Bars: A service charge of \$50 per bartender will apply if sales of \$250 per hour are not attained.
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## Dinner Buffets

### Harvest Buffet

*For less than 20 guests, add \$50 service charge*

Chicken and Corn Soup

#### Salads

Harvest Chef's Salad

Crisp Local Greens, Sliced Cucumbers, Carrots, Tomatoes,  
Sharp Cheddar, Ranch, Honey Mustard and Herb Vinaigrette

Harvest Potato Salad

Chopped Egg, Bacon, Peppers, Celery, Apple Cider Vinaigrette

Broccoli Salad

Red Cabbage, Toasted Almonds,  
Cherries, Creamy Sherry Herb Dressing

Tri Colored Bow Tie Pasta, Broccoli, Red Bell Peppers, Carrots,  
Cucumbers, Creamy Ranch Dressing

#### Hot Selections

Blackened Salmon

Julienned Fennel, Red Peppers, Green Beans,  
Lemon Herb Cream

Pan Seared Chicken

Roasted Baby Carrots, Parsnips, Bourbon Poultry Jus

Oven Roasted Beef Sirloin

Sweet Potatoes, Caramelized Onions,  
Birch Beer Sauce

with

Seasonal Vegetable Medley

Tri-Colored Potatoes with Fresh Parsley  
Assorted Rolls, Butter  
Walnut Raisin Bread

#### Desserts

Dutch Apple Crisp Tarts, Peanut Butter Cream Pie,  
Chocolate Pecan Tart, Spiced Carrot Cupcakes,  
Chocolate Candy Cheesecake, Fresh Fruit Display

Freshly Brewed Coffee, Decaffeinated Coffee  
and Fine Tea Selection

**\$58**

### Asian Buffet

*For less than 20 guests, add \$50 service charge*

Egg Drop Soup

Gado-Gado, Chilled Indonesian Vegetable Salad  
with Peanut Dressing

Yellow Curry Chicken and Long Bean Salad, Coconut Dressing

Sushi Rice Salad

Sichuanese, Spiced Cucumber Salad

#### Entrées

Kalbi, Korean BBQ Short Ribs with Pickled Cabbage Slaw

Teriyaki Glazed Salmon, Fire Roasted Baby Bok Choy, Red Peppers

Chili Rubbed Grilled Chicken, Green Beans, Black Beans

Wok Fried Asian Vegetable Medley ~ Coconut Rice

#### Desserts

Mango Green Tea Custard, Forbidden Rice Pudding,  
Coconut Chiffon Cake, Sesame Pineapple Torte

Freshly Brewed Coffee, Decaffeinated Coffee,  
and Fine Tea Selection

**\$60**

## Trevi 5 Buffet

*For less than 20 guests, add \$50 service charge*

### Italian Sausage Soup

#### Primi

Caesar Salad, Fresh Romaine Leaves, Sundried Tomatoes, Anchovies, Pesto Croutons, Parmesan Cheese

Roasted Artichokes, Asparagus, and Kalamata Olives, Red Wine Vinaigrette

Tomato & Mozzarella, Fresh Basil, Extra Virgin Olive Oil, Black Pepper

### Salume E Formaggio

Mortadella, Prosciutto, and Herbed Salumi

Fontina, Provolone, and Parmigiano Reggiano Cheese

Served with Toasted Baguette, and Traditional Accompaniments

#### Pizzas

Margherita

Italian Sausage, Peppers, Onions, Fresh Mozzarella

#### Entrees

Roasted Chicken Breast, Creamy Parmesan Polenta, Braised Rapini, Pan Jus

Pan Seared Mahi Mahi, Orzo Pilaf, Roasted Tomatoes, Red Pepper Butter Sauce

Garlic Roasted Beef Top Sirloin, Rosemary Roasted Potatoes, Red Wine Sauce

#### Pasta

Baked Three Cheese Tortellini

#### Vegetable

Seasonal Vegetable Medley

Herbed Focaccia, Kalamata Olive Bread, Rustic Rolls

#### Desserts

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

Freshly Brewed Coffee, Decaffeinated Coffee, and Fine Tea Selection

**\$60**

## BBQ Buffet

*For less than 20 guests, add \$50 service charge*

### Salads

Romaine and Boston Bibb Lettuce Mix

Charred Corn, Diced Peppers, Red Onion, Black Beans, Cherry Tomatoes, Shredded Carrots, Red Cabbage, Bacon Bits, Cheddar and Jack Cheese Blend, Barbeque Ranch Dressing and Caramelized Red Onion Vinaigrette

Grilled and Roasted Vegetables, Fresh Basil, Balsamic Syrup

Fusilli Pasta Salad, Zucchini, Tomatoes, Red Onions, Feta Cheese, Smoked Paprika Vinaigrette

Loaded Baked Potato Salad, Broccoli, Bacon, Cheddar, Scallions, Sour Cream Dressing

### Entrée Selections

Smoked Beef Brisket, Texas Style Barbeque Sauce, Braised Collard Greens, Fried Onions

Jack Daniels Glazed Baby Back Pork Ribs, House Made Cole Slaw

Grilled Chicken, Roasted Red Bliss Potatoes with Red Onions and Fresh Parsley

Blackened Catfish with Corn Pepper Relish, Remoulade Sauce

Corn on the Cobb with Cilantro-Lime Butter

Molasses Baked Beans with Bacon and Onions

Corn Bread

Chocolate Pecan Tart, White Chocolate Cheesecake, Lemon Cream Tartlet, Dark Chocolate Mousse Cup, Petit Apple Pie

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Tea Selection

**\$68**

## Plated Dinner Menu Selections

*A Minimum of Three Courses. For less than 20 guests, add \$50 service charge*

### Appetizers – Cold

Chilled Shrimp  
Prosciutto and Asparagus, Sourdough Crouton,  
Truffle Vinaigrette  
\$14

Jumbo Lump Crab Salad  
Mango, Avocado, Tropical Fruit Coulis  
Market Price

Beef Tenderloin Carpaccio  
Capers, Frisee Lettuce,  
Whole Grain Mustard Vinaigrette  
\$14

### Appetizers – Hot

Smoked Chicken Ravioli  
Wild Mushrooms, Asparagus, Tarragon-Tomato Cream  
\$8

Pan Roasted Crab Cakes  
Confit Tomato Salad, Citrus Beurre Blanc  
Market Price

Cocoa Dusted Sea Scallops,  
Whipped Potatoes, Melted Leeks, Chervil Beurre Blanc  
\$ 16

### Soups

She Crab Soup, Fresh Crab, Chives  
Market Price

Chicken and Vegetable with Fresh Herbs  
\$7

Braise Beef Short Rib with Vegetables and Barley  
\$7

Lobster Bisque, Lobster and Leek Relish  
\$9

### Salads

Mixed Green Salad  
Sliced Tomatoes, Cucumbers, Carrots, Sherry Vinaigrette  
\$8

Classic Caesar Salad  
Sun-Dried Tomato, Rustic Croutons, Parmesan Cheese  
\$8

Boston Bibb, Frisee, Sliced Egg, Roasted Cherry Tomatoes,  
Manchego Cheese, White Balsamic Vinaigrette  
\$9

Iceberg Lettuce Wedge, Baby Tomato Relish, Bacon,  
Blue Cheese Dressing  
\$9

Lolla Rossa and Baby Oak Lettuce, Herbed Goat Cheese, Toasted  
Almonds, Dried Cherries, Honey Port Wine Poached Pear,  
Lemon Herb Vinaigrette  
\$9

## Dinner Entrees

### Poultry

Pan Roasted Chicken Breast,  
Lemon Thyme Sauce  
\$32

Glazed Chicken Roulade, Wild Mushrooms,  
Leeks, Marsala Sauce  
\$35

Chicken Saltimbocca Roulade, Prosciutto,  
Chicken Mousse, Fontina Cheese, Sage Sauce  
\$36

Seared Jurgielewicz Duck Breast,  
Dried Cherry Sauce  
\$37

### Meat

Grilled Flat Iron Steak,  
Whole Grain Mustard Sauce  
\$32

Bacon Wrapped Pork Tenderloin,  
Tomato and Pearl Onion Chutney  
\$34

*Hershey's* Chocolate and Port Wine Braised  
Beef Short Ribs, Natural Reduction  
\$36

Herb Crusted Rack of Lamb,  
Sweet Garlic Sauce  
\$44

Grilled Filet of Beef ,  
Madeira Sauce  
\$44

### Seafood

Pan Roasted Salmon Fillet,  
Lemon-Chive Beurre Blanc  
\$33

Prosciutto Wrapped Monk Fish,  
Saffron Beurre Blanc  
\$34

Crab Crusted Halibut,  
Lobster Sauce  
Market Price

Pretzel Crusted Crab Cakes,  
Whole Grain Mustard Sauce  
Market Price

## Vegetarians

White Rice and Tofu Stuffed Pepper  
Potato Puree, Tomato Basil Sauce  
\$30

Potato Gnocchi  
Cauliflower Puree, Portabella Mushrooms,  
Leeks, Sundried Tomatoes  
\$30

Lemon -Basil Polenta Cake  
Tomato Ragout, Wilted Spinach, Caramelized Pearl Onions  
\$30

## Combination Entrée

*Must Select Two*

*Chef's Selection of Starch and Vegetable*

Grilled Filet of Beef Bordelaise Sauce \$23	Crab Cake Market Price
Braised Short Rib Natural Braising Reduction \$20	Jumbo Prawns \$33
Lamb Chop Tomato and Pearl Onion Chutney \$23	Salmon \$19
Chicken Lemon-Thyme Poultry Sauce \$19	Lobster \$36
Veal Tenderloin Whole Grain Mustard Demi \$23	Shrimp \$20

## Desserts

Chocolate Trilogy Milk Chocolate Creme Brulee, Chocolate Caramel Torte and White Chocolate Cheesecake \$12	Chocolate n' Strawberry Grand Marnier Dark Chocolate Cake, Strawberry Bavarian Whipped Cream, Macerated Strawberries \$10
Passionfruit Praline Hazelnut Torte Whipped Cream, Raspberry Sauce \$10	Bailey's White Chocolate Cheesecake Whipped Cream, Caramel Sauce, Blackberry Compote \$9
Dark Chocolate Decadence Torte Mixed Berry Compote, Whipped Cream, Florentine Crunch \$10	Triple Chocolate Mousse Cake Fresh Berries, Whipped Cream \$9

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# Dessert Stations

## Destination Sweet

Classic Chocolate Cream Pie  
Key Lime Meringue Tartlet  
Dutch Apple Crumb Tart  
Double Chocolate Candy Cheesecake  
Vanilla Panna Cotta with Raspberry Coulis  
Freshly Brewed Coffee, Decaffeinated Coffee,  
and Fine Tea Selection  
\$12

## Dessert Sampler

Chocolate Chip Pecan Tartlet  
Classic Chocolate Cream Pie  
Signature Peanut Butter Pie  
Double Chocolate Candy Cheesecake  
White Chocolate Toffee Mousse  
Freshly Brewed Coffee, Decaffeinated Coffee,  
and Fine Tea Selection  
\$14

## Extreme Chocolate Extravaganza

*(Minimum of 50 guests required)*

Dark Chocolate Fondue 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  
Milk Chocolate Creme Brulee  
Freshly Brewed Coffee, Decaffeinated Coffee,  
and Fine Tea Selection  
\$18

## Fire and Ice\*

Flambéed Banana Fosters  
Flambéed Cherries Jubilee  
Vanilla Ice Cream, Sliced Pound Cake  
Chocolate Shavings, Whipped Cream  
Freshly Brewed Coffee, Decaffeinated Coffee,  
and Fine Tea Selection  
\$12

*\*Chef Fee of \$100 per chef per hour is additional*

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# Beverage Service

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## Bars

	Cash Bar*	Host**
Call Brands	\$8	\$8
Premium Brands	\$9	\$9
Prestige Brands	\$10	\$10
Cordials	\$10	\$10
Domestic Beer	\$5	\$6
Import Beer	\$6	\$7
House Wine by the Glass	\$8	\$8***
Soda	\$3 each	\$5.50/lt
Juice	\$3 each	\$6.50/qt

*\$50/hr service charge if beverage sales are less than \$250 per hour per bar.*

*\*Cash bar pricing includes gratuity. \*\*20% service charge on host bars.*

*\*\*\*Host bar wine is priced by the bottle.*

## Hourly Bars

	First Hour	Second Hour	Additional Hours
<b>Call</b> <i>Cutty Sark, New Amsterdam Gin Jim Beam, Windsor, Seagram's Gin, Smirnoff, Bacardi, Domestic Beers, Import or Craft Beers, Sodas and Mixers, and House Wines</i>	<b>\$17</b>	<b>\$13</b>	<b>\$11</b>
<b>Premium</b> <i>Dewar's, Jack Daniel's, Tanqueray, Absolut, Captain Morgan, Domestic, Import or Craft Beers, Sodas and Mixers, and Premium Selected Wines</i>	<b>\$19</b>	<b>\$15</b>	<b>\$12</b>
<b>Top Shelf</b> <i>JW Black, Maker's Mark, Crown Royal, Bombay Sapphire, Ketel One, Captain Morgan P Stock, Import or Craft Beers, Sodas and Mixers, and Premium Selected Wines</i>	<b>\$21</b>	<b>\$16</b>	<b>\$13</b>

*\*Substitutions are available but may have surcharges and additional selections may also be added.*

*Beer, Wine, and Soda*

<b>Call:</b> <i>Choice of Domestic Beers and House Wines</i>	<b>\$12</b>	<b>\$10</b>	<b>\$9</b>
<b>Premium:</b> <i>Choice of Import or Specialty Beers and Premium Selected Wines</i>	<b>\$14</b>	<b>\$12</b>	<b>\$11</b>

*\*20% service charge on all hourly bars.*

## Beer Selections

### Domestic

\$6

Coors Light  
Miller Lite  
Budweiser  
Bud Light  
Michelob Ultra  
Yuengling Lager  
Blue Moon

### Import

\$7

Amstel  
Guinness  
Heineken  
Stella Artois  
Corona

### Craft

\$7

Lancaster Milk Stout  
Sam Adams Boston  
Sam Adams Seasonal  
Tröegs Hop Back  
Tröegs IPA  
Tröegs Seasonal  
Yards Seasonal  
Lancaster Hop Hog IPA

### Gluten Free

\$5

Lake Front New Grist  
Redbridge

### Non-alcoholic

\$5

St Pauli Girl

### Dry Snacks (Price per Basket)

- Dry Roasted Peanuts
- Potato Chips

\$15  
\$10

- Mixed Nuts

\$20

## Specialty Punches

*Priced per gallon, serves 20 guests. Bartender charges per hour \$75.*

*Station attendant required for punches with alcohol at \$25 per attendant per hour. \*20% service charge on punches*

### Red Sangria Punch

Red Wine, Brandy, Club Soda, Fresh Fruit

\$65

### Champagne Fruit Punch

Champagne, Fruit Punch, Ginger Ale, Club Soda, Fresh Fruit

\$65

### White Peach Sangria Punch

White Wine, Peach Schnapps, Sweet-sours, Fresh Fruit

\$65

### Bellini Fruit Punches

(Your Choice: Berry, Pomegranate, Mango)  
Prosecco, Choice of Bolthouse Juice, Club Soda

\$75

### Champagne Mimosa Punch

Champagne, Orange Juice, Club Soda

\$65

### Tropical Fruit Punch

(Non-Alcoholic)

Fruit Juice, Ginger Ale, Grenadine, Sierra Mist

\$35

## Specialty Bars

### **Bloody Mary & Mimosa Bar**

Create your personalized Bloody Mary from our variety of Vodkas, seasonings, and garnishes - or select your favorite juice flavor to create your specialized Mimosa.

\$17 per person for the first hour

\$13 per person for the second hour.

\$11 per person for each additional hour.

20% Service Charge

### **Martini & Specialty Drink Bar**

All the makings of your favorite martinis or custom-created signature cocktails

\$17 per person for the first hour

\$13 per person for the second hour.

\$11 per person for each additional hour.

20% Service Charge

### **Cordial**

Select your favorite cordials, ports, and after dinner digestivos  
**Consumption and 20% service charge**

### **Champagne Bar**

Choose from your favorite bubbly and then select from an assortment of fruits and edible garnishes  
**Consumption and 20% service charge**

### **Summertime N/A's**

An iced non-alcoholic beverage is a refreshing way to welcome your guests to your special day

**Priced per gallon, serves 20 guests plus 20% service charge**

### **Ice Luge**

Select a cool custom designed Ice Luge for display or to serve your specialty cocktail or martini with a guaranteed chill and thrill effect

**Starting at \$400**

# Wine List

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*The Hotel Hershey*<sup>®</sup>  
— Since 1933 —

# Red Wine Selections

## Cabernet Sauvignon

<i>The Hotel Hershey</i> Beverage Manager Selection	\$34, \$54, or \$74
Louis M. Martini, Sonoma County, CA	\$40
Noble Vines 337, Lodi, CA	\$46
St. Huberts “The Stag”, North Coast, CA	\$52
J. Lohr, Paso Robles, CA	\$56
Joel Gott, CA	\$60
Rutherford Ranch, Napa Valley, CA	\$78

## Merlot

<i>The Hotel Hershey</i> Beverage Manager Selection	\$34, \$54, or \$74
Beringer Founder’s Estate, CA	\$44
Noble Vines 181, Lodi, CA	\$40
J. Lohr, Paso Robles, CA	\$50
Josh Cellars, CA	\$58
Rodney Strong, Sonoma, CA	\$54

## Pinot Noir

<i>The Hotel Hershey</i> Beverage Manager Selection	\$34, \$54, or \$74
Frontera, Chile	\$34
Seaglass, CA	\$40
MacMurray Ranch, Central Coast, CA	\$52
Montinore, Willamette Valley, OR	\$58
Erath, Willamette Valley, OR	\$62

## Other Red Varieties

Terrazas Malbec, Argentina	\$42
Ravenswood Shiraz, CA	\$52
Francis Coppola Diamond Collection, Syrah, CA	\$52
Dry Creek “Heritage Vines”, Zinfandel, CA	\$64

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# White Wine Selections

## Chardonnay

<i>The Hotel Hershey</i> Beverage Manager Selection	\$34, \$54, or \$74
Kendall Jackson, CA	\$45
Rodney Strong, Sonoma, CA	\$48
J. Lohr, Monterey, CA	\$52
Chateau of St. Jean Chardonnay, CA	\$56
Talbott Kali-Hart, Central Coast, CA	\$60
La Crema, Sonoma Coast, CA	\$64
Cuvaison, Carneros, Napa Valley, CA	\$68

## Sauvignon Blanc

<i>The Hotel Hershey</i> Beverage Manager Selection	\$34, \$54, or \$74
Frontera, Chile	\$34
Brancott, Marlborough, New Zealand	\$38
Kenwood, Sonoma, CA	\$38
Prophecy, Marlborough, New Zealand	\$42
Dry Creek Vineyards Fume Blanc, Sonoma, CA	\$48
Whitehaven, Marlborough, New Zealand	\$54
Ferrari Carano Fume Blanc, Sonoma, CA	\$56

## Other White Varieties

<i>The Hotel Hershey</i> Beverage Manager Selection	\$34, \$54, or \$74
Chateau St Michelle "Harvest Select", Riesling, WA	\$38
14 Hands Pinot Grigio, WA	\$40
Santa Margherita Pinot Grigio, Italy	\$67

## Sparkling

<i>The Hotel Hershey</i> Beverage Manager Selection	\$34
Domaine Ste. Michelle Brut, US	\$40
Martini & Rossi, Asti-Spumanti, Italy	\$48
Mumm Cuvee Napa Brut Prestige, Napa, CA	\$60
Moet & Chandon "Imperial" Brut, Champagne, France	\$110

## Blush

Beringer White Zinfandel, CA	\$34
Rosehaven Rosé, CA	\$38
Fleur de Mer Rosé, Provence France	\$38