



General Information

Banquet Menus

Banquet menus, room arrangements and other details pertaining to your event should be submitted to your Catering Events Manager at least three (3) weeks prior to your event. Our culinary staff is happy to plan a menu especially for your event, or assist you in the selection of the proper menu items and arrangements to ensure that your event is successful. Menu prices are subject to availability and are subject to change. All buffet pricing is for one hour and 30 minutes. All continental breakfasts are for one hour and all breaks are for 30 minute durations.

Guarantees

The exact number of persons in attendance for all banquet meal functions must be given by 12:00pm Seventy-Two Hours (3 Working Days) prior to the date of the event. This number is then not subject to reduction. If the 72-hour deadline passes and no guarantee has been received, we will consider the number indicated on the original banquet event order sheets (BEOs) to be the correct and guaranteed number of guests.

Taxes and Service Charges

Food prices quoted are subject to a 6% PA sales tax. A service charge of 20% will be added to all food and beverage items.

Beverage Service

HCC holds a license granted by the Pennsylvania Liquor Control Board and is held responsible for complying with its regulations. Therefore, neither patrons, nor their guests, shall be allowed to bring alcoholic beverages into HCC. If revenue on a bar does not exceed \$250.00 in sales, a \$25.00 service charge per bartender, per hour will be applied.

Kosher and Specialty Meals

We understand the need for specialty meals with today's banquet requirements. Requests for gluten free meals, kosher meals, vegetarian meals, and special dietary restrictions can be accommodated with meals that will be sure to please the discerning palate. We require a one week notice for kosher meals.

Surcharges

HCC requires the following surcharges for multiple entrée choices:

Choice of two (2) entrees will be an additional \$3.00 per person, choice of three (3) entrees will be an additional \$5.00 per person. When the entree order is taken the evening of the event it will be an additional \$8.00 per person.

Labor Charges

A minimum guarantee of 25 persons is required for all buffets. If this minimum is not met, a service charge of \$75.00 will apply. A minimum guarantee of 10 persons is required for all served meals.

If this minimum is not met, a service charge of \$25.00 will apply. Should your event require a chef for a reception, action station, carving station or outdoor grilling, a fee of \$100.00 per hour per chef will apply.

HERSHEY COUNTRY CLUB

BREAKFASTS

Continental Breakfasts

The Par Continental

Orange, Cranberry, and Apple Juices
HCC Bakery Basket with Cream Cheese and Butter & Fruit Preserves
Seasonal Sliced Fruit Display
Freshly Brewed Coffee, *HERSHEY'S* Hot Chocolate and Tea Selection
\$10.00 per person

Breakfast Buffets

The Bogey Buffet

Orange, Grapefruit, Cranberry, and Apple Juices
Selection of Individual Fruit Yogurts
Scrambled Eggs with Fresh Herbs
Bacon and Sausage
Breakfast Potatoes
HCC Bakery Basket with Cream Cheese and Butter and
Fruit Preserves
Seasonal Sliced Fruit
Freshly Brewed Coffee,
HERSHEY'S Hot Chocolate and Tea Selection
\$17.50 per person

The Birdie Buffet

Orange, Grapefruit, Cranberry, and Apple Juices
Selection of Individual Fruit Yogurts
Scrambled Eggs with Fresh Herbs
Choice of French Toast or Buttermilk Pancakes
with Maple Syrup
Bacon and Sausage
Breakfast Potatoes
HCC Bakery Basket with Cream Cheese and Butter and
Fruit Preserves
Seasonal Sliced Fruit
Freshly Brewed Coffee,
HERSHEY'S Hot Chocolate and Tea Selection
\$20.00 per person

Breakfast Buffets Enhancement

Omelet Station

Omelets Made to Order **\$6.00 per person**
Requires Chef attendant-\$100.00 per hour per attendant

Breakfast a La Carte

Oatmeal with Dried Fruits, Nuts and Brown Sugar	\$3.00 per person
Smoked Salmon with Traditional Accompaniments	\$7.00 per person
Bacon or Pork Links	\$4.00 per person
Egg, Pork, and Cheese on an English Muffin	\$5.00 per item
Scrambled Eggs with Fresh Herbs	\$3.00 per person
HCC Bakery Basket	\$6.00 per person
Cinnamon Rolls and Sticky buns	\$5.00 per person
Fresh Whole Fruit	\$1.00 per item
Assorted Fruit Yogurts	\$2.00 per item
Assorted Cold Cereals with Whole and Skim Milk	\$2.00 per item

SPRING 2011

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Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. To our guest with food allergies or sensitivities: *Hershey Country Club* cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please let your server know if you have any food allergies or sensitivities.



MEETING BREAKS

Price per person is based on 30 minutes of service. After that time, items will be charged based on consumption.

The 9-Hole Break

Assorted Cookies, Brownies and Blondies
HCC Bottled Water
Assorted Soft Drinks
Freshly Brewed Coffee, *HERSHEY'S* Hot Chocolate and Tea Selection
\$9.00 per person

The 18-Hole Break

Seasonal Sliced Fruit with a Yogurt Dip
Assorted Granola Bars
Trail Mix
HCC Bottled Water
Assorted Soft Drinks
Freshly Brewed Coffee, *HERSHEY'S* Hot Chocolate and Tea Selection
\$11.00 per person

The Fairway Break

Warm Soft Pretzels with Assorted Mustards
Buttered Popcorn
HCC Bottled Water
Assorted Soft Drinks
Freshly Brewed Coffee, *HERSHEY'S* Hot Chocolate and Tea Selection
\$10.00 per person

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream
Condiment Bar to include:
Sprinkles, Peanuts, Cherries, Crushed Cookie and Candy Pieces,
Warm Chocolate Sauce, Caramel Syrup and Fresh Whipped Cream
HCC Bottled Water
Assorted Soft Drinks
Freshly Brewed Coffee, *HERSHEY'S* Hot Chocolate and Tea Selection
\$ 12.00 per person

HERSHEY COUNTRY CLUB

All Day Meeting Break \$18.50 per person

Morning Break

Orange, Cranberry,
and Apple Juices
Seasonal Sliced Fruit Display
HCC Bakery Basket with
Cream Cheese and Butter
Freshly Brewed Coffee,
Decaffeinated Coffee, and
Selection of Tea

Mid Morning Break

Whole Fresh Fruits,
Assorted Granola Bars, Trail Mix
Assorted Soft Drinks,
HCC Bottled Water
Freshly Brewed Coffee,
Decaffeinated Coffee, and
Selection of Tea

Afternoon Break

Assorted Cookies,
Brownies and Blondies
HCC Bottled Water
Assorted Soft Drinks
Freshly Brewed Coffee,
HERSHEY'S Hot Chocolate, and
Selection of Tea

A La Carte Beverages

Assorted Pepsi Products	\$3.00 each
HCC Bottled Water	\$3.00 each
Bottled Flavor Water	\$3.50 each
Assorted Snapple Drink	\$3.50 each
Individual Bottled Juices	\$3.00 each
Coffee and Hot Tea	\$36.00 gal

A La Carte Snacks

Pretzels	\$5.00 per pound
Potato Chips	\$5.00 per pound
Buttered Popcorn	\$5.00 per pound
Granola Bars	\$2.00 item
Mixed Nuts	\$18.95 per pound
Whole Fruit	\$1.00 per person
<i>HERSHEY'S</i> Candy Bars	\$2.00 item
Assorted Cookies, Brownies or Blondes	\$12.00 per dozen
Warm Soft Pretzels with Assorted Mustards	\$7.00 per person

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BRUNCH

The 9 Iron Brunch

Orange, Grapefruit, Cranberry, and Apple Juices
HCC Bakery Basket
Cream Cheese and Butter
Seasonal Sliced Fruit Display
Scrambled Eggs with Fresh Herbs
Bacon and Sausage
Breakfast Potatoes
Cinnamon French Toast with Butter and Maple Syrup
Soup of the Day
Organic Field Greens with Assorted Dressings
Vegetable Pasta Salad
Seasonal Vegetable
Assortment of Desserts

Choice of Two Entrées:

Herb Grilled Chicken Breast with Roasted Garlic Beurre Blanc and Wild Rice

Baked Salmon with Herb Vinaigrette and Roasted Vegetable Cous Cous

Roasted Pork Loin with Apple Rosemary Glaze and Roasted Potatoes

Brown Sugar Glazed Ham with Pineapple Relish and Sweet Potato Purée

Grilled Flank Steak with a Parsley-Garlic Pesto and Rosemary Mashed Potatoes

Freshly Brewed Coffee, *HERSHEY'S* Hot Chocolate and Selection of International Teas

\$29.00 per person

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HERSHEY COUNTRY CLUB

LUNCH

Lunch Buffets

(If final count falls below twenty five guests a \$75.00 service fee will be applied.)

The Shotgun Deli Buffet

Chef's Soup of the Day
Organic Field Greens with Assorted Dressings
Potato Salad, Vegetable Pasta Salad
Assorted Cold Cuts and Cheeses including:
Turkey Breast, Ham, Roast Beef, Cheddar,
Provolone, and Swiss Cheese
Tuna or Chicken Salad, Selection of Breads and Rolls
Pickles, Onions, Lettuce, Tomatoes,
Mayonnaise, and Mustard
Seasonal Sliced Fruit Display
Assortment of Cookies and Brownies
Freshly Brewed Coffee and Tea Selection
\$21.00 per person

Hole in One Buffet

Italian Wedding Soup
Classic Caesar Salad
Organic Field Greens, Spiced Walnuts, Red Onion, Shaved
Romano, Lemon Vinaigrette
Antipasto Display, Baked Ziti
Seared Chicken with Tomato Onion Chutney and Creamy
Polenta
Roasted Salmon with Basil Pesto and New Potatoes
Assortment of Breadsticks and Garlic Bread
Seasonal Sliced Fruit
Assortment of Desserts
Freshly Brewed Coffee and Tea Selection
\$25.00 per person

The Scramble Buffet

Grilled Hamburgers
Choice of Grilled Hotdogs or Sausage
Sliced American, Cheddar, and Swiss Cheeses
Pickles, Onions, Lettuce, and Tomatoes
Condiments, Burger and Hotdog Buns
Cole Slaw, Potato Salad
Fresh Fruit Salad
Assortment of Cookies and Brownies
Iced Tea and Lemonade
\$22.00 per person

Add Grilled Chicken for an additional
charge of \$3.00 per person

Southwestern Buffet

Tortilla Soup
Chips with Salsa, Guacamole, and Sour Cream
Red Chile Caesar Salad
Build your own Tacos to include:
Hard and Soft Tortilla Shells, Ground Beef and Chicken,
Lettuce, Tomatoes, Cheese,
Baked Tilapia with Pico de Gallo, Black Beans, and
Spanish Rice
Seasonal Fruit Salad Display
Assortment of Desserts
Freshly Brewed Coffee and Tea Selection
\$25.00 per person

The Wannamaker Buffet

Chef's Choice of Soup
Organic Field Greens with Assorted Dressings
Classic Caesar Salad
Grilled Flank Steak with Mushroom Woodland Sauce
Herb Roasted Breast of Chicken with Basil Pesto Vinaigrette
Pan Roasted Salmon with Lemon Dill Beurre Blanc
Assorted Rolls
Mashed Potatoes
Seasonal Vegetables
Assortment of Desserts
Freshly Brewed Coffee and Tea Selection
\$28.00 per person

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Served Luncheon

Minimum of Three Courses

(If the final count falls below 10 guests, a \$25.00 service fee will apply.)

This Served Luncheon Includes:

Your Choice of Soup or Salad

Entrée

Rolls with Butter

Dessert

Iced Tea, Freshly Brewed Coffee, and Tea Selection

If You Would Like to Enjoy Both Soup and Salad, add \$3.00

Luncheon Salad Choices

Organic Field Greens with Spiced Walnuts, Red Onion,
Shaved Romaine, and Lemon Vinaigrette

Arugula, Tomatoes, Bleu Cheese, and Garlic Crouton with
Sweet Onion Vinaigrette

Classic Caesar Salad with Shaved Reggiano
and Cornbread Croutons

Spinach with Fennel, Pecans, and Goat Cheese
with Smoked Apple Vinaigrette

Chef's Seasonal Salad
Made from Local Organic Ingredients

Luncheon Soup Choices

New England Clam Chowder

Tomato Bisque with Grilled Cheese Croutons

Italian Wedding Soup

Seafood Bisque

Chicken and Wild Rice Soup

Potato - Leek Soup

Tortilla Soup

Chef's Seasonal Soup
Made with the Freshest Local Ingredients

Luncheon Dessert Choices

Chocolate Cake with Berry Compote

Old Fashioned Strawberry Shortcake

HERSHEY'S Chocolate Cream Pie with Chocolate Sauce

New York Style Cheesecake

REESE®'S Peanut Butter Pie

Apple Tart with Caramel Sauce and Cinnamon Crème

White Chocolate Mousse Parfait

Fresh Fruit Plate

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Luncheon Entrée Choices

Herb Roasted Breast of Chicken with Basil Pesto

Tuscan Potatoes
Seasonal Vegetables
\$20.00 per person

Blackened Salmon with Lemon Beurre Blanc

Wild Rice
Seasonal Vegetables
\$23.00 per person

Garlic Marinated Flank Steak with Red Wine Reduction

Rosemary Mashed Potatoes
Seasonal Vegetables
\$25.00 per person

Broiled Maryland Blue Crab Cake with Remoulade

Roasted Vegetable Cous Cous
Seasonal Vegetables
\$26.00 per person

Roast Pork Loin with Apple Rosemary Glaze

Roasted Sweet Potatoes
Seasonal Vegetables
\$19.00 per person

Buckwheat Pasta

Tomatoes, Spinach, Mushrooms,
and Ricotta Salada Cheese
\$17.00 per person



Served Entrée Salad Luncheon

Minimum of Three Courses

(If the final count falls below 10 guests, a \$25.00 service fee will apply)

This Served Luncheon Includes:

Your Selection of Soup

Entrée Salad

Rolls with Butter

Dessert

Iced Tea, Freshly Brewed Coffee, and International Teas

Choice of Soups

New England Clam Chowder

Tomato Bisque with Grilled Cheese Croutons

Italian Wedding Soup

Seafood Bisque

Chicken and Wild Rice Soup

Potato - Leek Soup

Tortilla Soup

Chef's Seasonal Soup

Made with the Freshest Local Ingredients

Luncheon Dessert Choices

(Selection of One)

Chocolate Cake with Berry Compote

Old Fashioned Strawberry Shortcake

HERSHEY'S Chocolate Cream Pie with Chocolate Sauce

REESE'S Peanut Butter Pie

Apple Tart with Caramel Sauce and Cinnamon Crème

White Chocolate Mousse Parfait

New York Style Cheesecake

Fresh Fruit Plate

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Choice of Entrée Salads

Caesar Salad

Hearts of Romaine, Caesar Dressing, with Aged Parmesan and Cornbread Croutons
\$14.00 per person

Add:

Grilled Salmon, Chicken, Or Shrimp
\$18.00 per person

Chef's Salad

Organic Field Greens Topped with Ham, Turkey, Swiss, Cheddar Cheese, Tomato, and Hard Boiled Egg Served with Champagne Vinaigrette
\$17.00 per person

Cobb Salad

Hearts of Romaine, Grilled Chicken, Tomato, Avocado, Blue Cheese, Bacon, and Hard Boiled Egg with Herb Buttermilk Dressing
\$18.00 per person

The Hogan Salad

Roasted Chicken, Hearts of Romaine, Dried Cranberries, Blue Cheese, Pecans With Maple Vinaigrette
\$18.00 per person

Boxed Lunches

\$18.00 per person

All boxed lunches include:

Sandwich or Wrap
Potato Chips
Whole Fresh Fruit
House-Made Cookie
HCC Bottled Water or Assorted Soft Drink

Choice of Sandwiches:

Ham and Swiss Cheese on Sourdough Bread

Turkey and Cheddar Cheese on a Wheat Kaiser Roll

Roast Beef and Provolone Cheese on a Ciabatta Roll

Roasted Vegetable and Feta Cheese Wrap

Grilled Chicken Caesar Wrap

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RECEPTIONS

Cold Hors D'Oeuvres

(HCC recommends 8 to 10 pieces per person per hour)

Tomato Olive Tapenade with Goat Cheese
\$200.00 per 100 pieces

Mushrooms Stuffed with Herb Goat Cheese
\$300.00 per 100 pieces

Roasted Red Pepper Hummus on an Olive Crisolini
\$200.00 per 100 pieces

Lemon Chicken Salad in a Poppy Seed Tart
\$300.00 per 100 pieces

Tomato and Mozzarella Brushetta
\$200.00 per 100 pieces

**Smoked Chicken and Pecan Pate with
Blue Cheese Crouton**
\$300.00 per 100 pieces

**Roasted Beef Canape with Boursin Cheese and
Reduced Balsamic**
\$200.00 per 100 pieces

**Smoked Salmon Canape on Rye Toast with
Crème Fraiche and Chives**
\$300.00 per 100 pieces

Kalamata Olive Artichoke Tart
\$200.00 per 100 pieces

Prosciutto Wrapped Melon Skewers
\$400.00 per 100 pieces

Chef's Seasonal Canape
\$200.00 per 100 pieces

Citrus Crab Salad in Cucumber Cup
\$400.00 per 100 pieces

Selection of Vegetables
Served with Ranch, Balsamic, and Hummus
(Serves 50 people)
\$250.00 per display

Duck Confit Tart with Truffled Arugula
\$400.00 per 100 pieces

Spicy Thai Beef on Endive
\$300.00 per 100 pieces

Beef Carpaccio Canape with Capers and Red Onions
\$400.00 per 100 pieces

Tuna Tartar on Wonton Chips
\$500.00 per 100 pieces

Hors d'oeuvres may be butler passed at an additional \$25.00 per server per hour.



Hot Hors D'Oeuvres

(HCC recommends 8 to 10 pieces per person per hour)

Spanakopita
\$200.00 per 100 pieces

**Stuffed New Potato with Bacon, Green Onion,
and Cheddar**
\$300.00 per 100 pieces

Chef's Seasonal Selection with Freshest Local Ingredients
\$200.00 per 100 pieces

Beef Brochette with Parsley Garlic Pesto
\$400.00 per 100 pieces

Ratatouille and Parmesan Tartlet
\$200.00 per 100 pieces

Crab Stuffed Mushrooms
\$400.00 per 100 pieces

Warm Polenta with Tomato Basil Chutney
\$200.00 per pieces

Brie en Croute with Raspberry
\$400.00 per 100 pieces

Yukon Gold Potato Croquette with Roasted Pepper Coulis
\$300.00 per 100 pieces

Mini Beef or Chicken Wellington
\$400.00 per 100 pieces

Mini Quiche Lorraine
\$300.00 per 100 pieces

Maryland Blue Crab Cake with Remoulade
\$500.00 per 100 pieces

Chicken Satay with Thai Peanut Sauce
\$300.00 per 100 pieces

Bacon Wrapped Scallops
\$500.00 per 100 pieces

Sesame Chicken Served with Sweet Chili Vinaigrette
\$300.00 per 100 pieces

Crispy Wrapped Shrimp with Sweet Chili Vinaigrette
\$500.00 per 100 pieces

Crispy Smoked Mozzarella Ravioli with Marinara Sauce
\$300.00 per 100 pieces

Lamp Lollipops with Mint Jam
\$500.00 per 100 pieces

Hors d'oeuvres may be butler passed at an additional \$25.00 per server per hour



Display Stations

International and Domestic Cheese Selection With Crackers, Bread, and Dried Fruits

\$300.00 per display
(Serves 50 people)

Local Cheese, Cured Meats, and Market Fruit

\$400.00 Per display
(Serves 50 People)

Display of Sliced Fresh Fruit

\$250.00 per display
(Serves 50 people)

Mediterranean Display

Hummus, Baba Ghanoush, Red Pepper Chutney, Tzatziki,
Feta Marinated Olives,
Cucumbers and Grilled Flatbread
\$300 per display
(Serves 50 people)

Antipasto Display

Assorted Italian Meats, Cheeses,
and Grilled Marinated Vegetables
\$400.00 per display
(Serves 50 people)

Oysters on the Half Shell

\$ Market Price

Clams on the Half Shell

\$ Market Price

Cracked Snow Crab Claws

\$ Market Price

Jumbo Gulf Shrimp

\$ Market Price
Served with
Cocktail Sauce and Lemons

Market pricing available seven (7) days prior to event.

HERSHEY COUNTRY CLUB

DINNER

Dinner Buffets

A minimum of twenty five guests is required.
(Under twenty five guests a \$50.00 service fee will be applied.)

The Golfers BBQ

Organic Filed Greens with Assorted Dressings
Vegetable Pasta Salad
Fruit Salad
Roasted Potatoes
Seasonal Vegetables
Roast Sirloin with Caramelized Onions and
Peppercorn Sauce
Grilled Salmon with Herbed Vinaigrette
BBQ Chicken
Selection of Rolls
Assorted Desserts
Freshly Brewed Coffee, Tea Selection,
Iced Tea, and Lemonade
\$45.00 per person

Seafood Buffet

New England Clam Chowder
Cole Slaw
Potato Salad
Organic Field Greens with Assorted Dressing
Steamed Clams with White Wine and Garlic
Seared Salmon with Crawfish Cream
Spicy Boiled Peel and Eat Shrimp
Old Bay Chicken
Boiled Red Bliss Potatoes
Corn on the Cob
Chef's Seasonal Vegetable
Selection of Rolls
Assorted Desserts
Iced Tea
Freshly Brewed Coffee, Tea Selection,
Iced Tea, and Lemonade
\$60.00 per person

The Mulligan

Organic Field Greens with Assorted Dressings
Black Eyed Peas and Sweet Corn Salad
Herb Chicken Topped with Bacon Gravy
Blackened Catfish with
Remoulade and Hushpuppies
Penne Pasta with Andouille Sausage, Peppers, and Red
Onions with Creole Butter
Sweet Potatoes
Fresh Seasonal Vegetables
Selection of Rolls
Assorted Desserts
Freshly Brewed Coffee, Tea Selection,
Iced Tea and Lemonade
\$55.00 per person

Italian Dinner Buffet

Minestrone Soup
Chop Chop Salad
Organic Field Greens and Assorted Dressings
Classic Caesar Salad
Tortellini Carbonara
Herb and Breadcrumb Crusted Cod with Basil Pesto
Choice of Chicken or Eggplant Parmesan
with Spaghetti
Meatballs Marinara
Garlic Bread and Cheesy Bread Stick
Cannoli and Tiramisu
Freshly Brewed Coffee, Tea Selection,
Iced Tea, and Lemonade
\$55.00 per person

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HERSHEY COUNTRY CLUB

Buffet Enhancements

(Chef attendants required - \$100.00 per chef attendant per hour)

Carving Stations

Slow Roasted Baron of Beef

With Garlic and Herbs
Served with Silver Dollar Rolls,
And Appropriate Condiments
Serves 100-125 people
\$800.00 per baron

Roasted Tenderloin of Beef

Served with Silver Dollar Rolls,
Port Wine Jus and Assorted Mustards
\$15.00 per person

Prime Rib of Beef

Served with Silver Dollar Rolls,
Au Jus, and Horseradish Sour Cream
\$13.00 per person

Herb Rubbed Pork Loin

Served with Silver Dollar Rolls,
And Appropriate Condiments
\$11.00 per person

Roasted Turkey Breast

Served with Silver Dollar Rolls,
Orange Cranberry Chutney, and Turkey
Jus
\$10.00 per person

Action Stations

(A minimum of twenty-five guests are required and \$100.00 attendant fee)

Pasta Station

Fusilli, Tortellini, or Penne Pasta Tossed
with Choice of
Grilled Chicken,
Mushrooms, Tomatoes, Peas, or
Julienned Squash
Finished with Marinara, Alfredo, or
Basil Pesto Sauce
\$12.00 per person

Stir-Fry Station

Pork, Tofu, or Chicken,
Peppers, Onion, Bok Choy,
Snow Peas, Broccoli, Sprouts,
Sesame Soy Sauce, and Teriyaki Sauce
\$15.00 per person

Quesadilla Station

Individually Prepared Tortillas with
Your Choice of:
Flank Steak, Grilled Chicken,
Black Beans, Peppers, Onion,
Cheddar Cheese, Cilantro, Scallions,
Sour Cream, Guacamole, and Salsa
\$12.00 per person



Served Dinner

(If the final count should fall below 10 guests, a \$25.00 service fee will apply.)

The HCC requires the following surcharges for multiple entrée choices:

Choice of two (2) entrées will be an additional \$3.00 per person, choice of three (3) entrées will be an additional \$5.00 per person.

Served Dinners Includes:

A Minimum of Three Courses Required:

Choice Soup or Salad

Entrée

Rolls with Butter

Dessert

Iced Tea, Freshly Brewed Coffee, and Tea Selection

Addition of a Soup or Salad is \$3.00 per person

Choice of Soups

New England Clam Chowder

Tomato Bisque with Grilled Cheese Croutons

Italian Wedding Soup

Seafood Bisque

Chicken and Wild Rice Soup

Potato - Leek Soup

Tortilla Soup

Chef's Seasonal Soup

Made with the Freshest Local Ingredients

Choice of Salads

Classic Caesar Salad with Aged Parmesan
and Corn Bread Croutons

Organic Field Greens, Cucumbers, Carrots, and Onions
with Champagne Vinaigrette

Spinach Salad with Hard Boiled Egg, Mushrooms, Bacon,
and Honey Balsamic Vinaigrette

Butter Lettuce, Candied Walnuts, and Blue Cheese
with Citrus Vinaigrette

Grilled Pear, Arugula and Pine Nuts
with a Creamy Goat Cheese Dressing

Roasted Beets, Organic Field Greens, Goat Cheese,
Candied Pecans and Maple Vinaigrette

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Choice of Dinner Entrées

Poultry

Lemon Herb Chicken

Horseradish Thyme Beurre Blanc,
Potato Puree and Seasonal Vegetable
\$37.00 per person

Chicken Piccata

Lemon Caper Sauce, Herbed Orzo Pasta,
and Seasonal Vegetable
\$37.00 per person

Whole Roasted Cornish Game Hen

Bacon Gravy, Wild Rice Pilaf,
and Seasonal Vegetable
\$38.00 per person

Creole Spiced Roasted Chicken

Rosemary Chicken Jus,
Herbed Mashed Potatoes,
and Seasonal Vegetable
\$37.00 per person

Chicken Cordon Bleu

Lemon Butter Sauce, Rice Pilaf,
and Seasonal Vegetable
\$38.00 per person

Roasted Chicken Breast

Topped with a Spinach-Crab Salad, Tarragon Aioli,
Roasted New Potatoes, and Seasonal Vegetable
\$41.00 per person

Beef and Pork

HERSHEY'S Cocoa Dusted 8 oz. Tenderloin

Red Wine Reduction,
Smoked Onion Mashed Potatoes,
and Seasonal Vegetable
\$51.00 per person

10 oz Grilled NY Strip Steak

Mushroom-Blue Cheese Ragout,
Mashed Potatoes, and Seasonal Vegetable
\$49.00 per person

Herb Crusted 12 oz Rib Eye

Wild Mushroom Demi Glace,
Garlic Mashed Potatoes
and Seasonal Vegetable
\$47.00 per person

Horseradish Crusted Sirloin

Tomato Horseradish Chutney
Rosemary Roasted Potatoes, and Seasonal Vegetable
\$44.00 per person

Roasted Pork Loin

Granny Smith Apple-Brandy Sauce, Sweet Potatoes,
and Warm Napa Cabbage Salad
\$39.00 per person

Double Cut Pork Chop

Caramelized Onion Sage Chutney,
Sweet Potato Purée and Seasonal Vegetable
\$43.00 per person

HERSHEY COUNTRY CLUB

Seafood

Seasonal Sustainable Fish

with Appropriate Sides

\$ Market Price

(Market price available seven (7) days prior to event)

Herb Rubbed Salmon

Citrus Beurre Blanc,
Roasted Vegetable Couscous,
and Seasonal Vegetable

\$38.00 per person

Horseradish Crusted Salmon

Honey-Teriyaki Glaze, Quinoa,
and Seasonal Vegetable

\$38.00 per person

Maryland Blue Crab Cake

Spicy Remoulade, Roasted New Potatoes,
and Seasonal Vegetable

\$42.00 per person

Sesame Seared Scallops

Soy Ginger Vinaigrette, Black Rice,
and Seasonal Vegetable

\$42.00 per person

Roasted Filet of Cod

Grilled Tomato Beurre Blanc, Wild Rice Pilaf,
and Seasonal Vegetable

\$39.00 per person

(Available April-October)

Wild Alaskan Halibut

Sweet Corn Vinaigrette, Roasted Potatoes,
and Seasonal Vegetable

\$45.00 per person

Pasta and Vegetarian

Grilled Portobello

Tomato Chutney, Garlic Wilted Spinach,
and Creamy Polenta

\$33.00 per person

Penne Pasta

Spinach, Sweet Peppers, Pine Nuts,
and Garlic in a Herbed White Wine Sauce

\$30.00 per person

Buckwheat Pasta

Sundried Tomatoes, Mushrooms, and Garlic-Vegetable Broth,
with Balsamic Glaze and Ricotta Salada

\$32.00 per person

Chef's Seasonal Vegetable Entrée

with Fresh Local Ingredients

\$30.00 per person

SPRING 2011

Prices do not include 20% gratuity or 6% PA Sales Tax

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. To our guest with food allergies or sensitivities: *Hershey Country Club* cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please let your server know if you have any food allergies or sensitivities.

HERSHEY COUNTRY CLUB

Combination Plates

Grilled Petite Tenderloin Filet of Beef and Maryland Blue Crab Cake

Red Wine Reduction
Roasted Garlic Mashed Potatoes and Seasonal Vegetable
\$58.00 per person

Grilled Petite 5oz Sirloin and Filet of Cod

Tarragon Aioli Tuscan
Roasted Potatoes
and Seasonal Vegetable
\$50.00 per person

Honey Glazed Chicken and BBQ Shrimp

Lemon Thyme Buerre Blanc
Wild Rice Pilaf
and Seasonal Vegetable
\$45.00 per person

Grilled 5 oz NY Strip and Chicken Breast

Tomato Horseradish Chutney
Herbed Mashed Potatoes
and Seasonal Vegetable
\$45.00 per person

Dinner Desserts

(Selection of One)

Chocolate Cake with Berry Compote

Old Fashioned Strawberry Shortcake

HERSHEY'S Chocolate Cream Pie with Chocolate Sauce

REESE'S Peanut Butter Pie

Apple Tart with Caramel Sauce and Cinnamon Cream

White Chocolate Mousse Parfait

New York Style Cheesecake

Fresh Fruit Salad

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BEVERAGES

Open Bar

Deluxe Brands	\$9.00 per drink
Premium Brands	\$8.00 per drink
Wine	\$7.00 per glass
House Champagne	\$7.00 per glass
Imported/Micro Beer	\$5.00 per glass
Domestic Beer	\$4.00 per glass
Mineral Water	\$3.25 per glass
Assorted Soda	\$3.00 per glass

After dinner drinks priced as requested.

Hourly Beverage Receptions

(Groups are charged per person based on the guaranteed numbers of attendees.)

Top Shelf Brands

\$13.00 per person for the first hour
\$11.00 per person for the second hour
\$6.00 per person for each additional hour

Premium Shelf Brands

\$12.00 per person for the first hour
\$10.00 for the second hour
\$5.50 per person for each additional hour

Beer, Wine, and Soda Bar

\$9.00 per person for the first hour
\$6.00 per person for the second hour
\$4.50 per person for each additional hour

Punches

Champagne Punch	\$75.00 per gallon
Fuzzy Navel Punch	\$70.00 per gallon
Mimosa Punch	\$75.00 per gallon
Fresh Citrus Fruit Punch	\$25.00 per gallon
Gingered Raspberry Lemonade	\$35.00 per gallon
Kiwi Strawberry Punch	\$40.00 per gallon

SPRING 2011

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HERSHEY COUNTRY CLUB

Banquet Beverage Selections

For Both Cash Bar and Hosted Bars

Open bar includes unlimited, continuous consumption

HOUSE WINE SELECTIONS

\$7.00 PER GLASS

Cabernet
Chardonnay
White Zinfandel
Merlot

Also available upon request:

Pinot Grigio, Pinot Noir, Sauvignon Blanc, and Shiraz \$8.00 per glass

BEER BY THE KEG

Domestic Kegs \$210.00 per half keg and \$105.00 per quarter keg

Imported Kegs Market price per half keg (no ¼ keg available)

PREMIUM BRANDS \$8.00

Dewars Scotch
Jim Beam Bourbon
Jack Daniels
Absolut Vodka
Tanqueray Gin
Seagram's VO
Bacardi Silver Rum

DELUXE BRANDS \$9.00

Johnnie Walker Black Label
Grey Goose Vodka
Maker's Mark
Bombay Sapphire Gin
Captain Morgan Rum
Crown Royal Whiskey
Bacardi 8

BEER SELECTIONS

Imported/Micro Brew Beer

Heineken
Budweiser
Amstel Light
Labatt's Blue
Corona Extra
Sam Adams Boston Lager
Sam Adams Seasonal Varieties
Troegs Varieties

\$5.00 per bottle

Domestic Beer

Yuengling Lager
Budweiser Light
Rolling Rock
Miller Lite
Michelob Ultra
Coors Light

\$4.00 per bottle