Special Events Menu
Events at
The Hershey Pantry

The Hershey Pantry offers full service in-house catering on Sundays, ideal for all of your special occasions.

Events held on a Monday-Saturday at The Hershey Pantry are considered based on the type of event & attendance count.

Our quaint dining room is available year round, while our beautiful outdoor garden patio is available May through November (weather dependent).

There is a 25 person minimum to book your event. We can accommodate up to 55 people.

Room rental, tax and 20% gratuity are additional.

Non-alcoholic beverages are included with menu pricing. The Hershey Pantry is a BYOB restaurant. We will provide the stemware necessary to accommodate your bottles.

To inquire please contact our Events Department at
Contactus@hersheypantry.com
717.533.7505
www.hersheypantry.com
Breakfast Buffet

Seasonal Fresh Fruit Tray

Assorted Muffins

Home Fries

Chef selection of Fruit and Cream Baked Oatmeal

Chef’s selection of Stuffed French Toast

**Your selection of one Eggs Benedict on an English Muffin**
- Traditional with Canadian Bacon and Hollandaise Sauce
  - Or
  - Crab Florentine with Hollandaise Sauce

**Your Selection of Two Hot Breakfast Meats**
- Ham, Bacon, or Sausage links

**Beverage of Guest's Choice**
- juice, coffee, soda, iced tea, water

$27.00 per person
6% sales tax, 20% gratuity, room rental additional
Brunch Buffet

Seasonal Fresh Fruit Tray

Chef’s selection of Stuffed French Toast

Your selection of one Eggs Benedict on an English Muffin
• Traditional with Canadian Bacon and Hollandaise Sauce
  Or
• Crab Florentine with Hollandaise Sauce

Your Selection of Two Hot Breakfast Meats
• Ham, Bacon, or Sausage links

• House Salad
  Mixed Greens, Craisins, Pears, Gorgonzola Cheese, Pecans, Raspberry Poppy Seed Dressing

• Roasted Chicken with Porta Bello Mushroom and Garlic Sauce

Dessert Selections or Party Cake

Beverage of Guest’s Choice
• juice, coffee, soda, iced tea, water

$32.00 per person
6% sales tax, 20% gratuity, room rental additional
Lunch Buffet Menu #1

• Cobb Salad
  Mixed Greens, Grilled Chicken, Crispy Bacon, Grape Tomatoes, Blue Cheese, Egg, and Ranch Dressing

• Cheese Tortellini Salad with Sundried Tomatoes and Lemon Pesto Dressing

Assorted Specialty Sandwiches Displayed with Chips
  • Dill Chicken Salad on a Spinach Wrap

• Turkey Breast, Provolone Cheese, Bacon, Ranch Aioli on a Pretzel Roll

• Roast Beef, Mozzarella Cheese, Lettuce, Tomato, Red Onion, Horseradish Sauce on Focaccia

• Sundried Tomato, Pesto Aioli, Baby Spinach, Cucumber, Red Onion, Sprouts on Whole Wheat Wrap

Dessert Selections or Party Cake

Beverage of Guest’s Choice
  • juice, coffee, iced tea, soda

$27.50 per person
6% sales tax, 20% gratuity, room rental additional
Lunch Buffet Menu #2

Served as Welcoming Hors d'oeuvres
  • Crab Florentine Dip with Tri Color Nachos

Buffet
  • House Salad
    Mixed Greens, Craisins, Pears, Gorgonzola Cheese, Pecans, Raspberry Poppy Seed Dressing
  • Cheese Tortellini Salad with Sundried Tomatoes and Lemon Pesto Dressing

Assorted Slider Sandwiches Displayed with Chips
  • Dill Chicken Salad, Baby Spinach and Tomato
  • Turkey, Provolone Cheese with Cranberry Aioli
  • Ham, Swiss Cheese, Lettuce, Tomato and Herb Mayonnaise

  • Penne Pasta Primavera in a Pesto Alfredo Sauce

Dessert Selections or Party Cake

Beverage of Guest's Choice
  • juice, coffee, soda, iced tea, water

$31.50 per person
6% sales tax, 20% gratuity, room rental additional
Array of cheese & crackers

Seasonal Soup

Pantry Salad with Raspberry Vinaigrette

Assorted House Sandwiches

Petite Desserts:
Seasonal Brownie
Lemon Bars
Cookie Mousse Bites
Bite Red Velvet Cupcakes

$29.50 per person
This Menu is Available as a Buffet or Served Meal*

Your Selection of One Salad
  • House Salad
  Mixed Greens, Craisins, Pears, Gorgonzola Cheese, Pecans, Raspberry Poppy Seed Dressing
  • Caesar Salad topped with Sundried Tomatoes
  • Garden Salad with a Selection of Dressings

Your Selection of Two Hot Entrees
  • Pulled Roast Beef with Pan Gravy
  • Grilled Pesto Salmon
  • Land and Sea Chicken Breast grilled Chicken Breast topped with Lump Crab and Hollandaise Sauce
  • Penne Pasta Primavera in a Pesto Alfredo Sauce

Chef’s Selection of (Hot) Seasonal Vegetable & Starch
  Dinner Breads

Dessert Selections or Party Cake

  Beverage of Guest’s Choice
  ~ juice, coffee, iced tea, soda

$36.50 per person
6% sales tax, 20% gratuity, room rental additional
*Entrée Counts Must be Provided if a Served Meal is Selected
Desserts

Banana Cream Pie
Coconut Cream Pie
Chocolate Cream Pie
Apple Crumb Pie
Cherry Crumb Pie
Blueberry Crumb Pie
Black Raspberry Crumb Pie
Peanut Butter Silk Pie
Pecan Pie
Strawberry Cream and Peach Cream Pie (available seasonally)
Tiramisu
Triple Chocolate Tiger cake
Strawberry Filled Cake (available seasonally)
Lemon Filled Cake
Coconut Cake
Chocolate, White, Yellow Cake
*Peanut Butter frosting, *White frosting, *Chocolate frosting (milk or dark)
Carrot Cake with Cream Cheese Frosting
Peanut Butter Cake with Milk Chocolate Frosting
Banana Split Cake
Lemon Lush
Italian Ricotta Cream Cake
Chocolate Lava Cake
Mocha Torte
Oreo Cake
Key Lime Cake
Raspberry Cheesecake with White Chocolate Shavings
Traditional Cheesecake with Cherry Topping

*Two desserts may be selected for menus
*Please ask for additional seasonal selections
*Specialty cakes are available upon request. Please speak to your event coordinator regarding customized designs and pricing