

THE  
Hershey  
Pantry

# 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.

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 Coordinator Mary

at [mary@hersheypantry.com](mailto:mary@hersheypantry.com)

717.533.7505 ext. 106

[www.hersheypantry.com](http://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

# Tea Menu

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

## Beverage of Guest's Choice

- juice, coffee, soda, iced tea, water

\$29.50 per person

6% sales tax, 20% gratuity, room rental additional

# Dinner Menu

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