

The
CHOCOLATIERSM
at Hersheypark

 **DINNER** 
PLATED

**CHOICE OF SOUP OR SALAD,
ENTREE AND DESSERT**

Enjoy Both Soup and Salad for an Additional \$5.00 per person.
If the final count falls below 10 guests a \$35.00 service fee will apply.

DINNER PLATED

The Chocolatier requires the following surcharges for multiple entree 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



SOUP CHOICE

- SWEET POTATO BISQUE
- STEAK & POBLANO CHILI
- POTATO LEEK SOUP
- SMOKED TOMATO BISQUE

SALAD CHOICE

- HOUSE SALAD**
Spring Mix, Cherry Tomatoes, Cucumber, Shaved Parmesan, Sunflower Seeds, White Balsamic Vinaigrette
- CLASSIC CAESAR SALAD**
Shaved Parmesan, Garlic Croutons, Caesar Dressing
- MIXED GREENS**
Cucumbers, Carrots, & Cherry Tomatoes with Lemon Vinaigrette
- VERY BERRY SALAD**
Mixed Greens, Strawberries, Blackberries, Blue Cheese, Chocolate - Red Wine Vinaigrette

ADDITIONAL APPETIZER \$5/pp.

- CREAMY BURRATA**
Seasonal Accompaniments
- TOMATO CAPRESE**
Basil, Extra Virgin Olive Oil, Chocolate - Balsamic Reduction
- CLASSIC SHRIMP COCKTAIL**
Lemon, Tomato, Horseradish

DESSERT CHOICE

- COOKIES AND CREAM CHEESECAKE**
Chocolate Sauce, Caramel Sauce, White Chocolate Whipped Ganache, Crushed Chocolate Cookies
- CHOCOLATE MOUSSE CAKE**
Dark Chocolate Cake, Dark Chocolate Mousse, Chocolate Ganache, Chocolate Sauce, Whipped Cream, Chocolate Decor
- WARM STUFFED BROWNIE**
Caramel Sauce, Vanilla Bean Ice Cream, Whipped Cream
- TRIPLE CHOCOLATE MOUSSE CAKE (GF)**
Raspberry Sauce, Whipped Cream, Chocolate Decor
- SEASONAL VEGAN DESSERT AND ICE CREAM**
Available Upon Request

Hints Of Chocolate

Vegetarian

Vegan Upon Request

Gluten Free

Vegan

Seasonal

* Tax and 20% Gratuity Not Included. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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 Choice of three (3) entrees will be an additional \$5.00 per person



ENTREE CHOICE

CHICKEN

CHICKEN AND WAFFLE

\$40/pp

Hand - Breaded Chicken, Savory White Cheddar & Scallion Waffle, Bourbon Maple Glaze, Citrus Butter

LEMON - HERB CHICKEN BREAST

\$42/pp

Grilled Chicken, Roasted Potatoes, Seasonal Vegetable, Natural Chicken Jus

ROSEMARY & GARLIC CHICKEN BREAST

\$42/pp

Whipped Potatoes, Seasonal Vegetable, Rosemary Jus

BEEF & PORK

ROASTED PORK TENDERLOIN

\$47/pp

Fingerling Potatoes, Seasonal Vegetable, Whole Grain Mustard Sauce

NY STRIP STEAK

\$56/pp

12 OZ NY Strip, Roasted Sweet Potatoes, Seasonal Vegetable, Chocolate Stout Steak Sauce

COCOA DUSTED BEEF SHORT RIBS

\$54/pp

Polenta Cake, Hershey's Cocoa Roasted Carrots, Roasted Cherry Tomatoes & Mushrooms, Chocolate - Red Wine Reduction, Cacao Nib "Gremolata"

FILET MIGNON

\$60/pp

8 OZ Beef Filet, Whipped Potatoes, Seasonal Vegetable, Chocolate Stout Steak Sauce

PASTA & VEGETARIAN

MUSHROOM "BOLOGNESE" VG

\$37/pp

Cavatappi Pasta, Mushroom Bolognese Sauce with Hershey's Cocoa, Parmesan, Basil

PASTA PRIMAVERA VG

\$37/pp

Cavatappi Pasta, Seasonal Vegetables, Lemon Butter

ROASTED CAULIFLOWER STEAK VG

\$37/pp

Romesco Sauce, Baby Carrots, Fennel, Micro Greens

S CHEF'S SEASONAL VEGETABLE ENTREE VG

\$37/pp

Market Selection

FISH & SHELLFISH

HEATH CRUSTED SALMON

\$47/pp

Oven Roasted Pecan & Heath Bar Crusted Salmon, Seasonal Vegetables

CUBAN BLACK BEANS & RICE

\$52/pp

Coconut Rice, Marinated Black Beans, Hershey's Cocoa & Chipotle Rubbed Shrimp, Almond - Praline Crumble, Toasted Coconut

HORSERADISH & PANKO CRUSTED HALIBUT

\$55/pp

Lump Crab Chowder, Grilled Lemon

COMBINATION

NY STRIP & BASIL PESTO SHRIMP

\$62/pp

Roasted Potatoes, Seasonal Vegetable, Chocolate - Stout Steak Sauce

PETITE FILET MIGNON & MARYLAND CRAB CAKE

\$70/pp

Whipped Potatoes, Seasonal Vegetable, Bearnaise Sauce

TERIYAKI GLAZED CHICKEN BREAST & PINEAPPLE MARINATED SHRIMP

\$60/pp

Jasmine Rice, Seasonal Vegetable

HC Hints Of Chocolate

VG Vegetarian

V Vegan Upon Request

GF Gluten Free

V Vegan

S Seasonal

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 **EVENT** 
DINING
PACKAGES

**CHOICE OF FIRST COURSE,
ENTREE, AND DESSERT**

All packages include soft drinks and coffee/tea.
Tax and 20% Gratuity Not Included

EVENT DINING PACKAGE #1



\$45 PER PERSON | All packages include soft drinks, coffee, & tea.

FIRST COURSE CHOICE

HOUSE SALAD

Spring Mix, Cherry Tomatoes, Cucumber,
Shaved Parmesan, Sunflower Seeds,
White Balsamic Vinaigrette

CAESAR SALAD

Romaine, Parmesan, Focaccia Croutons

HERSHEY'S CHOCOLATE INFUSED BEEF CHILI

Hershey's Chocolate-Infused Beef Chili,
Topped With Cheddar Cheese

ENTREE CHOICE

CHOCOLATETOWN BURGER

Thick Cut Bacon, Smoked Cheddar,
Hershey's Chocolate Drizzled Potato Chips

TURKEY CLUB WRAP

Thin Shaved Turkey Breast, Applewood
Smoked Bacon, Cheddar, Lettuce, Tomato

MEDITERRANEAN SALMON SALAD

Baby Greens, Shaved Red Onion, Cucumber,
Tomato, Kalamata Olives, Lemon Vinaigrette

CHOCOLATIER COBB SALAD

Spring Mix, Turkey Breast, Chopped Bacon,
Hard Boiled Egg, Cherry Tomatoes, Smoked
White Cheddar, Chocolate - Red Wine Vinaigrette

DESSERT CHOICE

CHOCOLATE MOUSSE CAKE

Dark Chocolate Cake, Dark Chocolate
Mousse, Chocolate Ganache, Chocolate
Sauce, Whipped Cream, Chocolate Decor

PEANUT BUTTER CHEESECAKE

Chocolate Sauce, Caramel Sauce, Whipped
Cream, Reese's Peanut Butter Cups,
Chocolate Mousse Cake

 Hints Of Chocolate

 Vegetarian

 Vegan Upon Request

 Gluten Free

 Vegan

 Seasonal

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EVENT DINING PACKAGE #2



\$50 PER PERSON | All packages include soft drinks, coffee, & tea.

FIRST COURSE CHOICE

HOUSE SALAD ^{VG}

Spring Mix, Cherry Tomatoes, Cucumber,
Shaved Parmesan, Sunflower Seeds,
White Balsamic Vinaigrette

CAESAR SALAD

Romaine, Parmesan, Focaccia Croutons

^{HC} HERSHEY'S CHOCOLATE INFUSED BEEF CHILI

Hershey's Chocolate-Infused Beef Chili,
Topped With Cheddar Cheese

ENTREE CHOICE

^{HC} COCOA-DUSTED BEEF SHORT RIBS

Polenta Cake, Hershey's Cocoa Roasted Carrots,
Roasted Cherry Tomatoes & Mushrooms, Chocolate -
Red Wine Reduction, Cacao Nib "Gremolata"

CHICKEN & WAFFLES

Hand - Breaded Chicken, Savory White Cheddar &
Scallion Waffle, Bourbon Maple Glaze, Citrus Butter

^{HC} HEATH CRUSTED SALMON

Oven Roasted Pecan & Heath Bar Crusted Salmon,
Seasonal Vegetables

^{HC} LOADED MAC & CHEESE

Cavatappi Pasta, Cheddar Queso, Beef Short
Rib, Hershey's Chocolate Barbecue Sauce,
Cacao Nib Gremolata

DESSERT CHOICE

^{HC} WARM STUFFED BROWNIE

Caramel Sauce, Vanilla Bean Ice Cream,
Whipped Cream

^{HC} COOKIES AND CREAM MOUSSE CAKE

Dark Chocolate Cake, Cookies and Cream White
Chocolate Mousse, Chocolate Ganache, Chocolate
Sauce, Whipped Cream, Chocolate Decor

^{HC} Hints Of Chocolate

^{VG} Vegetarian

^V Vegan Upon Request

^{GF} Gluten Free

^V Vegan

^S Seasonal

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EVENT DINING PACKAGE #3



\$55 PER PERSON | All packages include soft drinks, coffee, & tea..

FIRST COURSE CHOICE

HOUSE SALAD

Spring Mix, Cherry Tomatoes, Cucumber,
Shaved Parmesan, Sunflower Seeds,
White Balsamic Vinaigrette

CAESAR SALAD

Romaine, Parmesan, Focaccia Croutons

HERSHEY'S CHOCOLATE INFUSED BEEF CHILI

Hershey's Chocolate-Infused Beef Chili,
Topped With Cheddar Cheese

ENTREE CHOICE

GRILLED NY STRIP STEAK

Center Cut 12 Oz NY Strip, Roasted Potatoes,
Seasonal Vegetables, Chocolate - Stout Steak Sauce

HEATH CRUSTED SALMON

Oven Roasted Pecan & Heath Bar Crusted Salmon,
Seasonal Vegetables

CHICKEN & WAFFLES

Hand - Breaded Chicken, Savory White Cheddar &
Scallion Waffle, Bourbon Maple Glaze, Citrus Butter

SEASONAL RISOTTO

Arborio Rice, Parmesan, Seasonal Accompaniments

DESSERT CHOICE

CHOCOLATE MOUSSE CAKE

Dark Chocolate Cake, Cookies and Cream White
Chocolate Mousse, Chocolate Ganache, Chocolate
Sauce, Whipped Cream, Chocolate Decor

TRIPLE CHOCOLATE MOUSSE CAKE

Raspberry Sauce, Whipped Cream,
Chocolate Decor

COOKIES AND CREAM CHEESECAKE

Chocolate Sauce, Caramel Sauce, White
Chocolate Whipped Ganache, Crushed
Chocolate Cookies

 Hints Of Chocolate

 Vegetarian

 Vegan Upon Request

 Gluten Free

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 **HORS**
D'OEUVRES 

**ENHANCE YOUR EVENT WITH OUR
SELECTION OF PLATED HORS D'OEUVRES**

HORS D'OEUVRES



HOT SELECTIONS

🍷 MARGHERITA FLATBREAD \$13

Red Sauce, Tomatoes, Fresh Mozzarella, Basil, *Hershey's* Chocolate Balsamic Glaze
Serves 2-3

CHEESESTEAK FLATBREAD \$13

Mozzarella, Shredded Beef Short Rib, Caramelized Onions, Roasted Jalapeno Peppers, Cheese Sauce Drizzle
Serves 2-3

🍷 CHOCOLATETOWN SLIDERS (PER DOZEN) \$45

Thick Cut Bacon, Smoked Cheddar, *Hershey's* Chocolate Drizzled Potato Chips

FERRIS WHEEL SAMPLER \$39

A Taste of Fun For Everyone,
Cuban Eggrolls, Classic Chicken Tenders, Mozzarella Moons, Root Beer Glazed Bacon Bites, Fried Pickle Dip
Serves 4

COLD SELECTIONS

FARMER'S MARKET CRUDITE \$40

Roasted Garlic Hummus, Buttermilk Ranch
Serves 8-10

WHIPPED FETA \$17

Seasonal Accompaniments
Serves 4

🍷 TOMATO BRUSCHETTA \$16

Olive Oil Crostini, *Hershey's* Chocolate Balsamic Glaze
Serves 4

ASSORTED MEATS & CHEESES \$90

Requires 72 Hours Advance Notice
Serves 10

 Hints Of Chocolate

 Gluten Free

 Vegetarian

 Vegan

 Vegan Upon Request

 Seasonal

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