



Easter at Hershey Lodge
Chocolate Ballroom - April 24, 2011

On the Ice Glow

Gulf Shrimp and Atlantic Oysters Shooters
Horseradish, Cocktail Sauce, Sauce Remoulade

Cheeses, Fruits and Breads

Imported and Domestic Cheeses,
Dried Seasonal Fruits
Olive Bar, Marinated Vegetables, Hummus
Nut Display of Cocoa Cashews, Smoked Almonds,
Candied Pecans and Spicy Walnuts
Seasonal Fresh Fruits and Assorted Mixed Berries

Cold Appetizers

House-smoked Salmon
with Traditional Condiments
Charcuterie Display of House-smoked Meats
with Appropriate Sauces and Enhancements

Benedict and Omelets

Prepared to Your Liking
Traditional Fillings, Toppings and Cheeses

French Toast Station

Griddled on the Evo
Maple Syrup, Whipped Cream,
Hershey Chocolate Chips and Strawberry Compote

Soup

Pennsylvania Corn and Crab Chowder
Lancaster White Bean and Ham

Salad

Classic Caesar Salad,
House-baked Focaccia Croutons
and Marinated Olives
Lettuce and Radicchio Cups
with Curried Chicken Salad
Baby Spinach and Frisee Salad
with Young Green Beans, Pepitas,
and a Truffle Maple Vinaigrette
Israeli Toasted Couscous Salad and Dried Fruits
Grilled Asparagus, Pine Nuts, Shaved Parmesan
Balsamic Vinegar and Olive Oil Drizzle
Roasted Beets with Caramelized Onions,
Marcona Almonds, French Feta
and a Dijon Vinaigrette
Rock Shrimp Salad accompanied by
a Mango and Avocado Salsa
Spicy Tuna and Seaweed Salad with Won-Tons
and a Pickled Ginger Lime Vinaigrette

Carving Station

Chicken with Wild Mushroom and Spinach,
Baked in a Puff Pastry
Maple and Mustard Glazed Ham
with Pineapple Mango Compote
Slow Roasted Prime Rib, Horseradish Cream
Garlic Crusted Leg of Lamb,
Curried Fig and Tomato Chutney

Main Dishes

Coconut Lemon Grass Marinated Chicken Breast
with Sweet Plantains
Grilled Swordfish, Roasted Jalapeno
and Cranberry Aioli
Cider-brined Pork Loin, Savoy Bread Pudding,
with an Apple, Fennel and Bacon Remoulade
Mediterranean Braised Lamb with Olives,
Tomatoes, Sweet Onions, Garlic and Black Pepper
Yukon Gold Mashed Potato
Caramelized Sweet Onion
and Cheddar Cheese Pierogis
Honey Glazed Tri-Color Carrots
Brown Sugar-glazed Baked Pears
Braised Cabbage with Buttered Fresh Pasta

For the Youngsters

Mac and Cheese
Pasta with Marinara
Gluten-Free Deep-Fried Tenders
House-made Pizza – Cheese and Pepperoni
Fresh Fruit Salad
Jelly Garnishes with Whipped Cream Topping

Desserts

An Assortment of Cakes and Pies, Cookies,
Pastries and Candies

Chocolate Fountain

Fresh and Dried Fruit, Cookies, Pound Cake,
Pretzels and Whole Lot More!

**An Assortment of Sugar-free and Gluten-free Desserts will
be displayed**

Adults -	42
Children (8-12) -	22
Children (4-7) -	16
Children (0-3) -	Complimentary

*Menu and pricing subject to change