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## Hot Hors D' Oeuvres

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### Butlered @ \$3 per person

#### **Assorted Flatbreads**

Mushroom Gouda & Caramelized Onion  
Shrimp and Crab Alfredo  
Basil Pesto, Prosciutto, Mozzarella

#### **Assorted Arancini**

Risotto Balls, Breaded,  
Stuffed with Seasonal Ingredients  
Ask for Details

#### **Phyllo Wrapped Asparagus**

Lemon Pepper Aioli

#### **Kimchi Pot-Stickers**

Sesame Soy, Scallions

#### **Vegetable Spring Rolls**

Spicy Orange Sauce

#### **Stuffed Mushrooms**

Sausage Béchamel, Veggie,  
Or Crab Mornay

#### **Sesame Chicken Bites**

Apricot Mustard Sauce

### Butlered @ \$4.00 per person

#### **Blackened Ahi Tuna**

Sweet Soy

#### **Scallops Wrapped in Bacon**

#### **Coconut Shrimp**

Pineapple Chipotle

#### **Tenderloin Kabobs**

Remoulade or Horseradish Aioli

#### **Crab Balls in Dueling Sauces**

Pesto Aioli & Lemon Buerre Blanc

*Ingredients Subject to Change Due to  
Seasonal Availability*

### Stationary @\$3 per person

#### **Baked Brie**

Puff Pastry, Blackberry Jam, Pecans

#### **Kimchi Pot Stickers**

Sesame Soy, Scallions

#### **Sausage & Peppers**

Italian Sausage, Onions,  
Spicy Tomato Wine Sauce, Mozzarella

#### **Rigatoni Mac-N-Cheese**

Cheddar, Parmesan, Smoked Gouda,  
Prosciutto, Artichoke

### Stationary @ \$4.00 per person

#### **Sesame Chicken Bites**

Apricot Mustard Sauce

#### **Crab Dip**

Our Special Blend of Four Cheeses,  
Artichokes, Spinach,  
Lump Crab Meat, Baguette

#### **Assorted Arancini**

Risotto Balls, Breaded,  
Stuffed with Seasonal Ingredients  
Ask for Details

### Stationary @ \$6.00 per person

#### **Tenderloin Bistro Bites**

Mushroom Madeira Demi Glace

#### **Lobster Mac-n-Cheese**

Smoked Gouda, Cheddar, Parmesan

#### **Coconut Shrimp**

Pineapple Chipotle

#### **Lamb Chops Bites**

Greek Marinated, Tzatziki

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## Cold Hors D' Oeuvres

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### Stationary @ \$2.50 per person

#### **Black Bean Margarita**

Layers of Southwestern  
Black Beans, Salsa,  
Guacamole, Sour Cream,  
Tri Colored Tortillas

#### **Green Bean Salad**

Walnuts & Feta

#### **Mediterranean Spadini**

Marinated Fresh Mozzarella,  
Sun Dried Tomato, Kalamata Olives

#### **European Bean Toss**

Northern Beans, Tomato, Basil, Garlic,  
Portobello Strips, Field Greens, Lemon

### Stationary @ \$4.00 per person

#### **Assorted Bruschetta**

Hummus, Roasted Veggie Salad,  
Seafood Salad, Baba Ganouj,

#### **Crudit  & Dip Trio**

Carrots, Bell Pepper, Celery, Broccoli,  
Chipotle Ranch, Hummus,  
Cheddar Sour Cream

#### **Crab Tortellini**

Sun-Dried Tomato, Artichoke,  
Mushrooms, Crab

### Stationary @ \$5.00 per person

#### **Smoked Salmon**

Capers, Red Onion, Egg,  
Lemon Pepper Aioli

#### **Tenderloin Crostini**

Sliced Tenderloin, Arugula,  
Whipped Blue Cheese

#### **Fruit & Savory Cheese**

Breaded Feta Cake,  
Berries, Grapes, and Crackers  
Grand Marnier Yoghurt Dip

### Stationary @ \$6.00 per person

#### **Cheese & Charcuterie**

Imported Cheeses, Prosciutto, Salami,  
Grapes, Sliced Pear, Honeycomb,  
Blackberry Preserves, Crackers

#### **Southwest Shrimp Cocktail**

Fresh Cilantro, Onion, Jalapeno Peppers,  
Tomato, Avocado  
Served with Jumbo Shrimp

#### **Marinated Vegetable Platter**

Char-Grilled Roasted Eggplant,  
Squash, Zucchini, Portabella,  
and Red Peppers

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## Dinner Salads

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**\$4.50 per person, per selection**

### **Wedge Salad**

Iceberg, Prosciutto, Bleu Cheese Crumbles, Blue Cheese Dressing

### **Gorgonzola Salad**

Field Greens, Toasted Walnuts, Sun Dried Cranberries,  
Gorgonzola Crumbles, Balsamic Vinaigrette

### **Greek Salad**

Crisp Romaine, Red Cabbage, Kalamata Olives, Cucumbers,  
Onion, Tomato, Feta

### **Caesar Salad**

Crisp Romaine, Parmesan, Croutons

### **Arugula Salad**

Feta, Pears, Shaved Beets, Pecans, Rhubarb Vinaigrette

### **Montrachet Salad**

Arugula, Baked Apples, Pistachio Encrusted Montrachet,  
Apple Vinaigrette

### **Tossed Salad**

Field Greens with Carrots, Red Cabbage, Cucumber & Tomato

**2.00 per person**

Our selection of homemade dressings:

*Ranch, Parmesan Peppercorn, Bleu Cheese, Honey Mustard,*

Our selection of homemade vinaigrettes:

*Apple, Balsamic, Citrus, Rhubarb, Gran Marnier & Greek*

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## ENTREES

### Filet Mignon

Char Grilled Marinated Filet  
Garlic Herb Butter  
*Market Price, avg. 32.00 per person*

### Sausage & Peppers

Mild Italian Sausage,  
Tri-Colored Peppers, Onions,  
Spicy Tomato Wine Sauce, Pasta  
*16.95 per person*

### Pesto Grilled Shrimp

Grilled Shrimp,  
Basil Pesto, Pine Nuts  
Sun Dried Tomato, Penne, Feta  
*20.00 per person*

### Short Rib Bolognese

Fennel, Carrots, Onions  
*20.00 per person*

### Fried Three Cheese Ravioli

Toasted Pumpkin Cream, Peppers,  
Spinach, Shave Parmesan  
*15.00 per person*

### Honey Pecan Encrusted Salmon

Honey Cream Butter  
*Market Price*

### Rack of Lamb

Pepper and Berry Encrusted, Sun-  
Dried Cherry Demi-Glaze  
*28.00 per person*

### Tuscan Pasta

Peppers, Roasted Tomatoes, Spinach,  
Capers, Artichokes, Oregano, Garlic,  
Chili Flakes, Parmesan  
Crab, Chicken, Shrimp or Scallops

### Chicken Milanese

Garlic Parmesan Crust,  
Pesto Aioli, Spinach, Bruschetta, Aged  
White Balsamic, Basil Garlic Oil  
*19.00 per person*

### Sesame Chicken

Baked Sesame Chicken,  
Apricot Mustard Sauce  
*17.00 per person*

### Chicken Piquante

Wild Mushrooms,  
Sweet Chestnuts,  
Madeira Wine, Polenta  
*21.00 per person*  
*Sub Veal 23.95 per person*

### Beef Tenderloin Madeira

Beef Medallions, Mushrooms,  
Madeira Demi-Glaze  
*26.95 per person*

### Broiled Crab Cakes

Lump Crabmeat,  
Tartar or Cocktail  
*24.95 per person*

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## **Mini Dessert Sampler**

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**Chocolate Mousse**

**Turtle Brownie**

**Cream Puff**

*Puff pastry stuffed with French custard*

**Chocolate Mousse Cake**

*Decadent chocolate cake with a ganache layer*

**Tiramisu**

*Italian mascarpone cream cheese lightly whipped, layered  
with lady fingers soaked in kahlua & espresso*

**Carrot Cake**

**Etc...**

6.50 per person

*Coffee and Hot Tea included*

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*Our Mini Dessert Buffet includes our chef's daily selection  
of bite-size desserts.  
The desserts listed above are our most customary samplings,  
However, selections may vary.*

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## **Beverage Service**

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***"Bartender and Mixer Charges apply to off premise events"***

***Bartender charge includes: Glassware and Ice***

\$250.00

**Mixer Charge includes:**

*Bar Fruit, Club Sodas, Tonics, Sodas, Etc.*

\$2.00 per person

Charges contingent on head count

**Martha's Punches to include:**

**Cranberry Lemonade** *With Raspberries and Cranberries*

**Assorted Flavored Water** *With Fresh Mint & Kiwi*

**Apple Cider** *Cinnamon, and Fresh Apples*

\$2.00 per person

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**Other Services**

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Table, Chair and Linen rental

Flowers and Themings

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**Accommodations**

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*Two banquet rooms are available at the Hershey location of What if...*

*One seating up to 30 guests and the second up to 55 guests.*

*A dividing wall separating the two rooms*

*may be removed in order to accommodate 100 guests.*

***Off Premise catering is available***