

# HERSHEY BEARS



TM



GROUP SALES CATERING INFORMATION 2019-2020



## GROUP DISCOUNT PRICING (15 OR MORE)

	100 Level Ticket Price	100 Level Ticket Price*	200 Level Ticket Price	200 Level Ticket Price*
All games played BEFORE 12/28/19	\$21.65	\$22.50	\$17.15	\$18.00
Sunday - Friday games played AFTER 12/28/19	\$23.15	\$24.00	\$17.40	\$18.25
Saturday games played AFTER 12/29/19	\$25.15	\$26.00	\$19.15	\$20.00
<i>Hersheypark</i> Pass Nights	\$33.15	\$34.00	\$25.15	\$25.00

All purchased tickets are subject to Derry Township amusement tax of 10% capped at \$.85

- ☛ Two catering rooms located on the main concourse - Coco's Den & Power Play
- ☛ Room Capacity is 50-60 people per room
- ☛ Game tickets are located in sections 102 & 125 or 202 & 225
- ☛ Minimum purchase of \$450 in food & beverage is required
- ☛ Dinner Buffet - meal is served 1 ½ hours prior to the game; drinks are available until the start of the third period
- ☛ Build Your Own Buffet - served 1 ½ hours prior to the game until the start of the third period
- ☛ 6% PA Sales Tax & 19% Service Charge not included in food & beverage pricing
- ☛ Build Your Own Buffet selections are portioned to feed 8 people


## FOOD ALLERGIES


If you have special dietary needs such as food allergy, please contact:  
Janet Dise @ (717)-534-3352 or [jdise@hersheypa.com](mailto:jdise@hersheypa.com) to discuss your needs.


Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness, especially if you have certain medical conditions.

To guests with food allergies or sensitivities: *Giant Center*<sup>SM</sup> cannot ensure that menu items do not contain ingredients that might cause allergic reaction.

Please let your server know if you have any food allergies of sensitivities.

 Vegetarian Option

 Vegan Upon Request

 Gluten Free



# DINNER BUFFET

## FACE-OFF

House Made Kettle Chips & Dip, Farmers Vegetable Crudite, Chopped Salad, Potato Wedges, BBQ Sandwich Combo, Meatball Sliders, Assorted Pepsi Beverages & Bottled Water

**\$32.95 PER PERSON**

## SMOKEHOUSE SAMPLER

Tossed Garden Salad, Roasted Chicken Quarters, Smoked Pulled Pork BBQ, Homestyle Macaroni & Cheese, Rolls & Butter, Assorted Pepsi Beverages & Bottled Water

**\$28.95 PER PERSON**

## BREAKAWAY

Caesar Salad, Garlic Knots, Penne Pasta with Marinara & Alfredo Sauces, Meatballs, Assorted Pepsi Beverages & Bottled Water

**\$25.00 PER PERSON**

## POWER PLAY

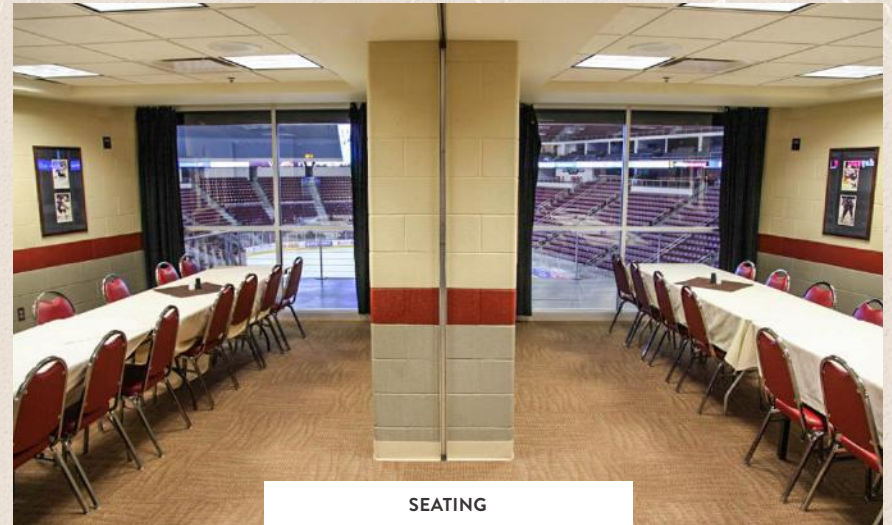
Bottomless Duo, Farmers Vegetable Crudite, Homestyle Macaroni & Cheese, Hot Dogs, Hamburger Sliders, Assorted Pepsi Beverages & Bottled Water

**\$27.50 PER PERSON**

## HAT TRICK

Tossed Garden Salad, Steamed Fresh Garden Vegetables, Garlic Mashed Potatoes, Stuffed Chicken Breast, Baked Penne Pasta, Rolls & Butter, Assorted Cookie Platter, Popcorn, Assorted Pepsi Beverages & Bottled Water

**\$37.95 PER PERSON**



SEATING



DINING HALL



# SNACKS

## SOFT PRETZELS **VG** **V**

Freshly baked and salted soft pretzels served with mustard & cheese sauce

\$29

## TORTILLA CHIPS **VG**

Fresh tri-color tortilla chips served with salsa and homemade jalapeño dip

\$25

## BOTTOMLESS DUO **VG**

Bottomless baskets of chips and pretzels served with French onion dip

\$35

## POPCORN **VG** **GF**

Freshly popped corn in souvenir boxes

\$25

## HOUSE-MADE KETTLE CHIPS AND DIP **VG**

Garlic Parmesan chips and buffalo blue cheese dip

\$29

## POTATO WEDGES **VG**

Served with homemade spicy ketchup

\$29

## SWEET AND SALTY SNACK MIX **VG**

A delightful combination of Chex mix, Frito's, mixed nuts, Rold Gold pretzels enrobed in a sinfully satisfying caramel sauce, creating a perfect harmony of salty and sweet

\$30



POTATO WEDGES



SOFT PRETZELS





MINI CORDON BLEU



MEAT AND CHEESES



PIMENTO CHEESE DIP

## SIGNATURE STARTERS

### MOZZARELLA STICKS **VG**

Fresh mozzarella, breaded, and fried to crispy perfection served with a marinara sauce

\$39

### SHRIMP COCKTAIL **GF**

Sustainably harvested shrimp, poached in a spiced white wine court bouillon, tossed with Old Bay™ served with cocktail sauce, and lemon wedges

\$90

### FARMER'S VEGETABLE CRUDITÉ **VG**

Fresh vegetables served with parmesan peppercorn dressing

\$48

### BOLOGNA & CHEESE PLATTER

Lebanon sweet bologna, baby Swiss, and yellow sharp cheddar cheeses served with mustard and crackers

\$60

### CHEF'S SELECTION OF MEAT AND CHEESES

Seasonally changing selection of premium meats and cheeses. Four artisan meat and cheese selections paired with grapes, olives, cherry peppers, mixed nuts, peppers, fig jam, and whole grain mustard. Served with crostini and crackers. Server will have a detailed list of meats and cheeses

\$70

### MINI CORDON BLEU

Breaded chicken stuffed with swiss cheese and ham. Served with a mustard aioli

\$57

### HOT BUFFALO CHICKEN DIP

A spicy and creamy chicken dip made with a blend of hot sauces, cheese, and a hint of ranch served with red and green pepper strips, carrots, and Tostitos® Scoops

\$40

### PIMENTO CHEESE DIP WITH TOASTED GARLIC BREAD **VG**

Central PA specialty. Philadelphia cream cheese and cheddar cheese blended together with pimentos, herbs, and spices

\$40

### CLASSIC WINGS OR BONELESS WINGS (Choose one sauce per order)

*All wings are served with crisp celery and bleu cheese dressing*

Classic golden fried chicken wings or boneless chicken bites tossed in your choice of wing sauce

\$55

Arooga's™ mildly hot sauce

Sesame Garlic

Yuengling BBQ



# SIGNATURE STARTERS

## CHEESE QUESADILLA CONES VG

Handheld quesadilla with colby Jack and cheddar cheeses rolled into a tortilla cone and baked. Served with sour cream and salsa

\$55

## SOUTHWESTERN GRILLED CHICKEN QUESADILLA CONES

Grilled chicken with southwestern spices and colby jack cheese. Served with sour cream, salsa, and black bean and roasted corn salsa

\$59

## BUILD-YOUR-OWN NACHO BAR

Customize your own nachos with these classic choices: tri-colored chips, beef, chili, jalapeño cheese sauce, and your favorite southwestern toppings

\$55

## CHICKEN FINGERS

Lightly breaded chicken served with Yuengling® BBQ and honey mustard sauces

\$58

## BBQ MEATBALLS

A hearty blend of sirloin, chuck, and sweet Italian sausage come together to be hand formed and simmered in Yuengling® BBQ sauce

\$55

## CHILI LIME CHICKEN MARTINI

A refreshing chilled cocktail of chicken, vegetables, and herbs in chili lime vinaigrette served with Tostitos™ Scoops

\$55

## MINIATURE CRAB CAKES

Hand formed lump crab cakes pan seared and roasted. Served with tarter, cocktail sauces, and lemon wedges

\$75

## SEVEN LAYER DIP VG

Refried pinto beans, lime crema, guacamole, fire roasted salsa, lettuce, and pico de gallo. Garnished with black olives and served with Baked Tostito's® Scoops

\$45

## PIZZA PINWHEELS

Marinara, pepperoni, and mozzarella rolled in pizza dough and baked to golden brown

\$27



PIZZA PINWHEELS



QUESADILLA CONES



CHILI LIME CHICKEN MARTINI



## FRESH MARKET SALADS

### CHICKEN CAESAR SALAD

Crisp romaine lettuce, grilled chicken, and Parmesan cheese served with Caesar dressing

\$52

### CAESAR SALAD **VG**

Crisp romaine lettuce and Parmesan cheese served with Caesar dressing

\$45

### COBB SALAD **GF**

Mixed greens, grilled chicken, crisp bacon, tomatoes, red onions, chopped egg, and crumbled bleu cheese served with honey dijon dressing

\$52

### CHOPPED SALAD

Fresh shredded lettuce topped with corn, tomatoes, crisp bacon, croutons, and shredded cheese, served with ranch and balsamic dressing

\$52

### HARVEST SALAD **VG**

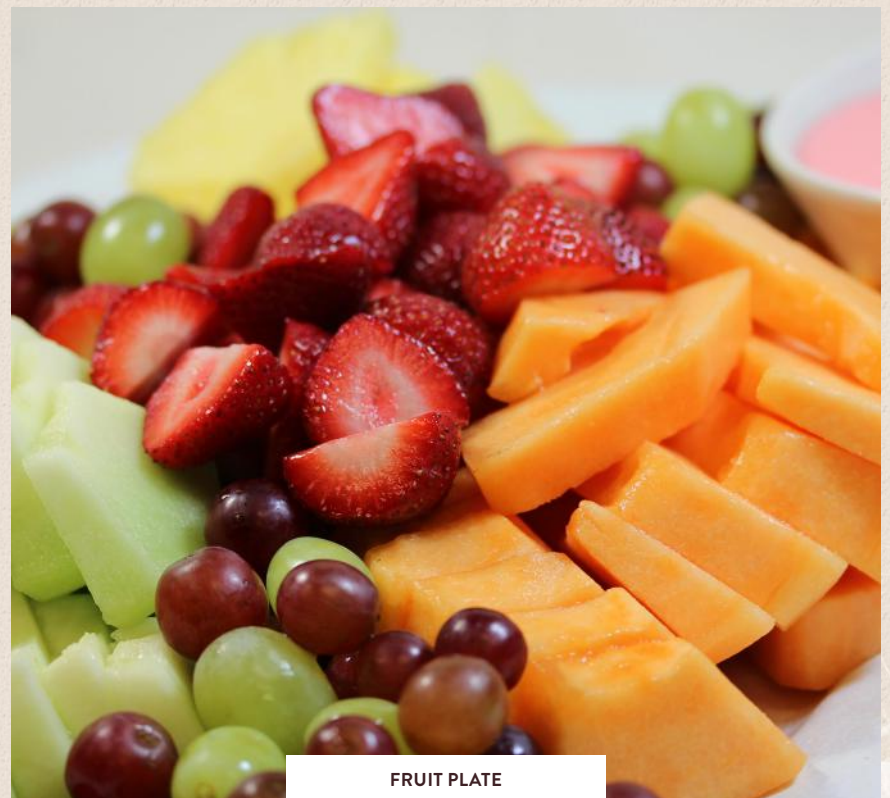
Brown sugar roasted butternut squash, dried cranberries, spiced candied walnuts, harvest fresh apples and pears, over tender baby spinach, served with an apple cider vinaigrette

\$52

### FRUIT PLATE **VG GF**

A selection of seasonal fruits served with strawberry yogurt dip

\$52





# GOURMET PIZZAS

CHEESE PIZZA **VG**

\$28

PEPPERONI PIZZA

\$29

MEAT LOVER'S PIZZA

Sliced meatballs, ham, bacon, sausage, and pepperoni

\$29

MARGHERITA PIZZA **VG**

Extra virgin olive oil, chopped tomatoes, garlic, basil, and mozzarella

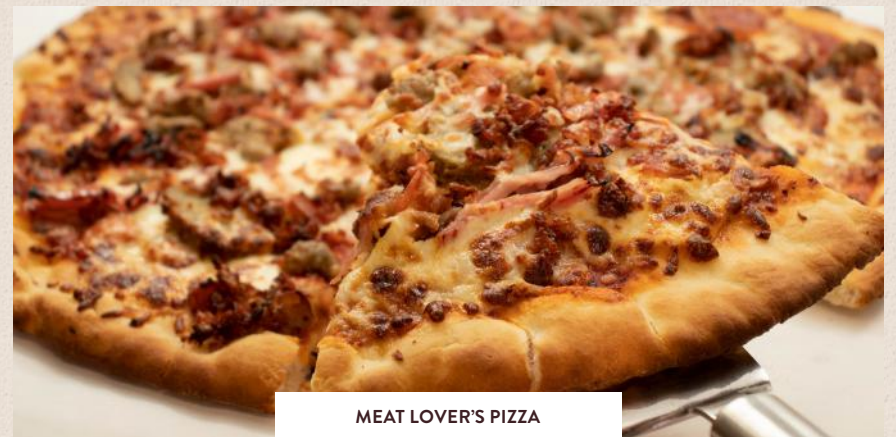
\$29

ALFREDO ARTICHOKE AND SPINACH **VG**

Creamy alfredo sauce, mozzarella, sautéed baby spinach, artichoke hearts, and roasted red bell peppers

\$27

All pizzas are 16" round





# HANDCRAFTED SANDWICHES

## SLOW-ROASTED PIT BEEF

Seasoned with our own dry rub, sliced thinly in au jus, served with horseradish and kaiser rolls

## SLIDERS

### SLIDER TRIO

Fifteen assorted miniature hamburgers: bacon and American cheese, black and bleu, and tangy BBQ sauce

### HAMBURGER OR FRIED CHICKEN SLIDERS

Sixteen miniature hamburger or fried chicken sliders, lettuce, tomatoes, and cheese served with slider rolls

## PHILADELPHIA CHEESESTEAK

Grilled steak, jalapeño cheese sauce, sautéed peppers, and onions with steak rolls

## GRILLED WRAP PLATTER

An assortment of four wraps: pepper jack, turkey, and bacon; horseradish roast beef; southwestern chicken; and spicy Italian. The grilled wrap platter is served cold with an assortment of sauces and relish: roasted red pepper relish, buttermilk blue cheese, chipotle ranch aioli, and giardiniera

## REUBEN

Corned beef with sauerkraut, Swiss cheese and 1000 Island dressing on mini pretzel rolls

## TURKEY CLUB

Traditional turkey club sandwiches with lettuce, tomato and bacon

\$67

\$70

\$67

\$70

\$75

\$85

\$75



REUBEN SLIDERS



GRILLED WRAP PLATTER



TURKEY CLUB



# HANDCRAFTED SANDWICHES

## THE DOG POUND

1/4 lb. Hot Dog Italian Sausage

\$57

## BBQ SANDWICH COMBO

Combination of slow-roasted pork and pulled chicken, tossed in our own signature BBQ sauce served with a side of coleslaw and slider rolls

\$67

## PENNSYLVANIA PRETZEL MELT

Ham and Swiss with Pennsylvania Dutch mustard on mini pretzel rolls served warm

\$65

## BUILD-YOUR-OWN MEATBALL SLIDER

House-made meatballs with locally sourced beef and pork. Simmered in house marinara, served with mozzarella, chile pepper relish, and marinara

\$67



MEATBALL SLIDERS



MARGHERITA BAKE



## SWEET ENDINGS

### ASSORTED COOKIE PLATTER **VG**

Oatmeal Raisin, White Chocolate Chip Macadamia Nut, Sugar, Chocolate Chip, and Peanut Butter with Peanut Butter Chips

\$43

### WHOOPIE PIE PLATTER **VG**

Chocolate with peanut butter filling, chocolate with vanilla filling, s'mores, and cookies and cream

\$40

### NY CHEESECAKE BARS **VG**

Rich and decadent cheesecake bars with a graham cracker crust served with a duet of sauces: strawberry and salted caramel

\$45

### REESE'S® PEANUT BUTTER TRIFLE **VG**

Layers and layers of our signature Reeses PB pie filling, fudge brownie chunks, and Reeses PB cup pieces. Topped with whipped cream and an ode to our *Hershey Bears*

\$50

### INDIVIDUAL MONKEY BREAD **VG**

Our twist on a fan favorite. Rolled biscuit dough tossed in cinnamon sugar then smothered in a maple and brown sugar glaze

\$50





# SWEET ENDINGS

## MINI TARTS VG

A quartet of flavors. The tantalizing tarts offer luscious cheesecake filling adorned in fresh berries, a refreshing key lime filling garnished with fresh whipped cream, a french cream filling dressed in ruby red raspberries, and last but not least our signature Reese's peanut butter pie filling topped with a Reese's peanut butter cup

\$39

## MINI HOMETOWN CUPCAKES VG

Four of our hometown flavors. S'mores, Reese's® Peanut Butter Cup, Hershey's® Milk Chocolate, and Orange Creamsicle with cream cheese icing

\$45

## BUILD-YOUR-OWN SUNDAE BAR VG

Half gallon of vanilla and chocolate ice cream served with Hershey's® hot fudge topping, Reese's® peanut butter shell topping, Hershey's® classic caramel topping, rainbow sprinkles, and crushed Reese's Pieces, gummy bears, strawberry topping, pineapple topping, mini chocolate chips and whipped cream

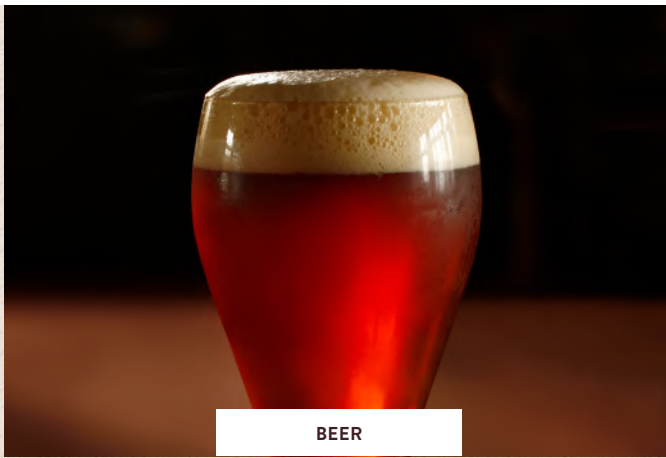
\$62







**CHOCOLATE CAKE**



**BEER**



**SODA**

## ALCOHOLIC BEVERAGES

### BAR SETUP/ TENDER FEE: \$150.00 PER BAR

All alcoholic beverages are subject to 19% service charge.  
All beverages billed on consumption

### DOMESTIC AND IMPORTED BEER

Yuengling Larger\* Miller Lite\* Corona\* Ever Grain Loose Juicy\*  
Molson\* Angry Orchard\* Troegs Dreamweaver

**\$6.00 PER SERVING**

### ASSORTED HOUSE WINES

**\$7.00 PER SERVING**

## SIGNATURE STARTERS BEVERAGES

The following items are available and billed on consumption

### NON-ALCOHOLIC BEVERAGES

Pepsi, Mountain Dew, Diet Pepsi, Mist Twist,  
Schweppes Ginger Ale, Lipton Iced Tea, Aquafina Water

**\$2.55 PER SERVING**

### COFFEE AND TEA

House Blend Coffee, House Blend Decaf Tea, Hot Cocoa

**\$2.55 PER SERVING**

## SPECIAL OCCASION CAKES

<b>FULL SHEET CAKE</b>	<b>\$95</b>
<b>1/2 SHEET CAKE</b>	<b>\$65</b>
<b>1/4 SHEET CAKE</b>	<b>\$50</b>
<b>7" ROUND CAKE</b>	<b>\$40</b>
<b>ADD LOGO TO CAKE</b>	<b>\$10</b>
<b>ADD COCO LOGO TO CAKE</b>	<b>\$15</b>

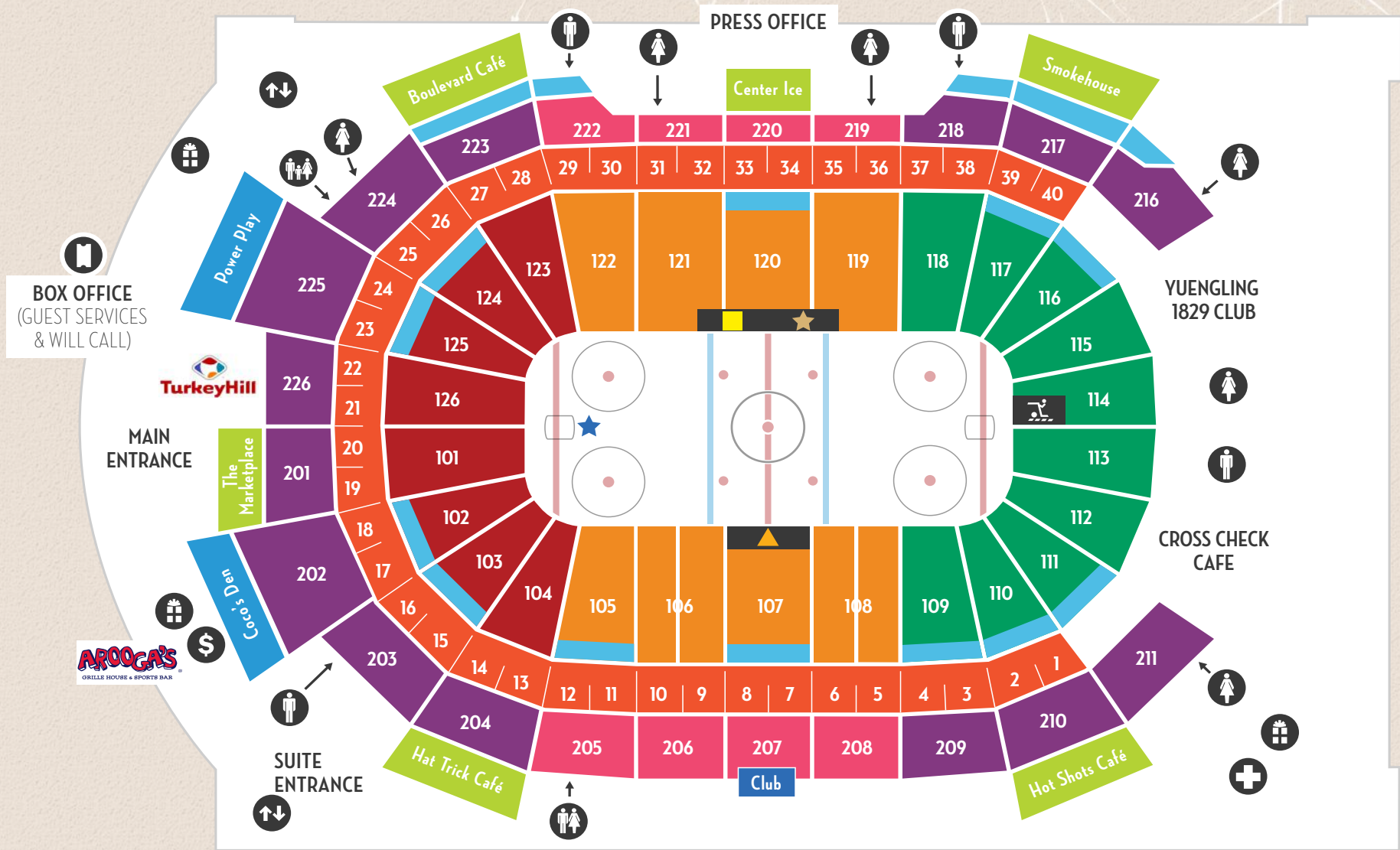
### CAKE TYPES

- Chocolate
- Vanilla
- Marble
- 1/2 Chocolate & 1/2 Vanilla  
(1/2 sheet/full sheet only)
- Carrot
- Yellow
- Red Velvet

### ICING TYPES

- Chocolate Butter Cream
- Vanilla Butter Cream
- Vanilla Whipped Topping
- Chocolate Whipped Topping
- Peanut Butter
- Cream Cheese





- 100 Center Ice
- 100 Attack Zone
- 100 Defend Zone
- Suite Section
- Accessible Seating
- 200 Center Ice
- 200 Attack & Defend Zones
- Bud Light Champions Club
- Food & Concessions
- Catering/Meeting Rooms
- ★ Bears Bench
- ★ Bears Shoot at this End Twice
- Visitors Bench
- ▲ Penalty Box
- ♂ Men's Restroom
- ♀ Women's Restroom
- ♂♀ Family Restroom
- \$ ATM Machine
- ↕ Elevators (to 2nd floor)
- + First Aid/Security
- 🛒 Merchandise Concessions
- ♿ Zamboni Entrance



