



## 2018-2019 Catering Information

### Group Discount Pricing (15 or more)

	<u>100 Level Ticket Price</u>	<u>100 Level Ticket Price*</u>	<u>200 Level Ticket Price</u>	<u>200 Level Ticket Price*</u>
All games played BEFORE 12/31/18	\$20.90	\$21.75	\$16.40	\$17.25
Sunday-Friday games played AFTER 12/31/18	\$22.40	\$23.25	\$17.40	\$18.25
Saturday games played AFTER 12/31/18	\$24.65	\$25.50	\$19.15	\$20.00
Hersheypark Pass Nights	\$30.15	\$31.00	\$21.15	\$22.00

\*Regular gate prices are \$28.00 (\$27.15 + \$.85 amusement tax) for 100 level seating and \$23.00 (\$22.15 + \$.85 amusement tax) for 200 level seating. All purchased tickets are subject to a 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, directly in front of the rooms*
- *Minimum purchase of \$450 in food & beverage is required*
- *Dinner Buffet - meal is served 1-5 hours prior to the game; drinks are available until the start of the third period*
- *Build Your Own Buffet - served 1-5 hours prior to the game until the start of the third period*
- *6% PA Sale Tax & 19% Service Charge not included in food & beverage pricing*
- *Build Your Own Buffet selections are portioned to feed 8 people*



**GIANT CENTER** SM

# Build Your Own Buffet

## SNACKS

- Jumbo Soft Pretzels** **VG** **V** \$29  
Freshly baked and salted soft pretzels served with mustard
- Tortilla Chips** **VG** **V** \$25  
Fresh tri-color tortilla chips served with salsa and homemade jalapeño dip
- Chex® Mix Combo Snack Mix** **VG** \$30  
An assortment of our three homemade Chex Mixes: Traditional Chex® mix, Parmesan – Ranch, and Reese's® Pieces® Party mixes
- Double Duo** **VG** \$35  
A basket of chips and pretzels served with French onion dip
- Popcorn** **VG** **GF** \$25  
Freshly popped corn in souvenir boxes
- House-made Kettle Chips and Dip** **VG** \$29  
Garlic Parmesan Chips and Buffalo Blue Cheese Dip
- Fried Mac & Cheese Bites** **VG** \$45  
Creamy mac & cheese bites in panko breadcrumbs & fried until golden brown  
Served with spicy chipotle ranch

## SIGNATURE STARTERS

- Farmer's Vegetable Crudité** **VG** \$48  
Fresh vegetables served with parmesan peppercorn dressing
- Chef's Selection of Meat and Cheeses** \$65  
House-smoked Gouda, creamy brie cheese and sharp cheddar served with thin sliced Prosciutto ham, aged salami and hot capicola with a side of local honey, pepper relish, Marinated mushrooms and crustini
- Mozzarella Sticks** **VG** \$39  
Fresh Mozzarella, breaded and fried to a crispy perfection served with marinara sauce.
- Bologna & Cheese Platter** \$60  
Lebanon sweet bologna, baby Swiss, and yellow sharp cheddar cheeses  
Served with mustard and crackers
- Jumbo Shrimp Cocktail** \$85  
Sustainably harvested White Shrimp, poached in a spiced white wine bouillon, tossed With Old Bay served with cocktail sauce and lemon wedges



## SIGNATURE STARTERS

<b>Chili Lime Chicken Martini</b>	\$55
A refreshing chilled cocktail of chicken, vegetables, and herbs in chili lime vinaigrette served with Baked dipping tortillas	
<b>Seven Layer Dip</b> <b>VG</b>	\$45
Refried pinto beans, lime crema, guacamole, fire roasted salsa, lettuce & Pico de gayo Garnished with black olives & served with Baked Tostitos® Scoops	
<b>Hot Buffalo Chicken Dip</b>	\$40
A spicy and creamy chicken dip made with a blend of hot sauces, cheese & a hint of ranch Served with red & green pepper strips, carrots & Tostitos® Scoops	
<b>Trio of Baked Pastry Puffs</b>	\$48
Flaky folded pockets stuffed with meat & cheese, done three different ways: Pepperoni, Mozzarella, herbed ricotta; BBQ Beef, Monterey jack & cheddar cheese; Italian Ham, Herbed ricotta, marinara sauce; served with a side of marinara sauce	
<b>Chicken Fingers</b>	\$58
Lightly breaded chicken served with Yuengling® BBQ and honey mustard sauces	
<b>Build-Your-Own Nacho Bar</b>	\$55
Customized your own nachos with these classic choices: tri-colored chips, Beef chili, jalapeño cheese sauce, and your favorite Southwestern toppings	
<b>BBQ Meatballs</b>	\$55
A hearty blend of sirloin, chuck & sweet Italian sausage come together to be hand formed & Simmered in Yuengling® BBQ Sauce	
<b>Miniature Crab Cakes</b>	\$75
Hand formed lump crab cakes pan seared & roasted, served with tartar, cocktail sauces And lemon wedges	
<b>Classic Wings or Bites</b> (choose one sauce per order)	\$55
Classic golden fried chicken wings or boneless chicken bites tossed in your Choice of wing sauce and served with crisp celery and bleu cheese dressing	
Arooga's® mildly hot sauce	Tangy BBQ
Sriracha - Honey Sauce	Chocolate BBQ
<b>Stuffed Buffalo Chicken Bites</b>	\$57
Breaded chicken stuffed with seasoned cream cheese, bleu cheese crumbles, Jalapeño pepper, and diced celery; tossed in Buffalo sauce and served with Crisp celery and bleu cheese dressing	
<b>Spinach Artichoke Dip with Pueblo Green Chili</b> <b>VG</b>	\$55
A house specialty with a mild twist, fresh green chillies from Pueblo, Colorado topped with Parmesan cheese and baked to bubbling golden brown, served with fried Naan bread	
<b>Onion Rings</b>	\$40
Golden brown onion rings served with a zesty horseradish dipping sauce	
<b>Classic Quesadillas</b>	\$55
Grilled Chicken, Colby Jack Cheese, sautéed peppers, and caramelized Onions, served with sour cream and house salsa	
<b>South Western Grilled Chicken Quesadillas</b>	\$59
Grilled Chicken with Southwestern spices, a blend of Pepper Jack and white cheddar cheese And black bean and roasted corn salsa; served with sour cream and our house salsa	

## FRESH MARKET SALADS

<b>Fruit Plate</b> VG GF	\$52
A selection of seasonal fruits and strawberry yogurt dip	
<b>Cavatappi Pasta Salad</b> VG	\$33
Cavatappi pasta and fresh vegetables tossed with an herb vinaigrette	
<b>Chicken Caesar Salad</b>	\$52
Tender romaine lettuce, grilled chicken, and Parmesan cheese served With Caesar dressing	
<b>Caesar Salad</b> VG	\$45
Tender romaine lettuce and Parmesan cheese served with Caesar dressing	
<b>Cobb Salad</b> GF	\$52
Mixed greens, grilled chicken, crisp bacon, tomatoes, red onions, chopped egg, And crumbled bleu cheese served with honey Dijon dressing	
<b>Chopped Salad</b>	\$52
Fresh shredded lettuce topped with corn, tomatoes, crisp bacon, croutons and shredded cheese, served with ranch and balsamic dressing	
<b>Mandarin Orange Chopped Salad</b> VG	\$45
Shredded cabbage, pickled Daikon, chow mein noodles, cilantro, shredded carrots, 5 spice Candied cashews & fresh ginger vinaigrette	

Add Terikki Atlantic salmon - \$70

Add Chicken - \$55



## GOURMET PIZZAS

<b>Cheese Pizza</b> VG	\$28
<b>Pepperoni Pizza</b>	\$29
<b>Meat Lovers</b>	\$29
Ham, Sausage and Meatball	
<b>Margherita Pizza</b> VG	\$29
Extra Virgin olive oil, chopped tomatoes, garlic, basil, Mozzarella, Monterey jack, and Cheddar cheese	

All pizzas are 16" round

## FLATBREADS

### BBQ Chicken

Grilled marinated chicken, cheese, blend, thin sliced red onion, mozzarella, cheddar, Monterey Jack and a drizzle of Yuengling® BBQ Sauce

\$29

### Alfredo Artichoke and Spinach **VG**

Creamy Alfredo sauce, sautéed baby spinach, artichoke hearts, and roasted bell peppers

\$29

## HANDCRAFTED SANDWICHES

### Slow-roasted Pit Beef

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

\$67

### Build-Your-Own Meatball Sliders

Our hand formed meatballs made with locally sourced beef & port, slow cooked in homemade Marinara sauce; served with slices of fresh mozzarella, a side of chili pepper relish and slider Rolls

\$67

### Slider Trio

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

\$70

### Buffalo Chicken Sliders

Crispy chicken breast sliders tossed in buffalo sauce and served with a side of our celery and Bleu cheese slaw

\$70

### Hamburger or Fried Chicken Sliders

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

\$67

### Philadelphia Cheesesteak

Your choice of grilled steak or chicken, jalapeño cheese sauce, sautéed peppers and Onions with steak rolls

\$70

### Grilled Wrap Platter

An assortment of four wraps: pepper jack turkey and bacon, horseradish roast beef, Southwestern chicken and spicy Italian, grilled and served cold; served with an assortment Of sauces and relish: roasted red pepper relish, buttermilk blue cheese, chipotle ranch aioli And giardiniera

\$75

### The Dog Pound *(choose any two of four)*

1/4 lb. Hot Dog  
Hot Sausage

Italian Sausage  
Kielbasa

\$57

### Fixins' Bar

Bar includes:

Chili Meat Sauce  
Cheese Sauce

Beer Cheese  
Sauerkraut

\$28

### Pennsylvania Pretzel Melt

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

\$65

### BBQ Sandwich Combo

Choice of slow-roasted pork, pulled chicken or combination of each, tossed In our own BBQ sauce served with a side of coleslaw and slider rolls

\$67

## HERSHEY'S SWEET ENDINGS

<b>Assorted Cookie Platter</b> <b>VG</b>	\$43
<i>Hershey's®</i> chocolate chunk, <i>Reese's®</i> peanut butter with <i>Hershey's®</i> chocolate chip, <i>Heath®</i> bar cookie, and sugar cookie	
<b>Whoopie Pie Platter</b> <b>VG</b>	\$40
Chocolate with white filling, chocolate with peanut butter filling, S'mores, Cookies & Cream	
<b>Reese's Peanut Butter Trifle</b> <b>VG</b>	\$50
Layers & layers of our signature <i>Reese's®</i> PB pie filling, fudge brownie chunks, & <i>Reese's®</i> PB cup pieces; topped with whipped cream and an ode to our <i>Hershey Bears®</i>	
<b>Maple Pecan Monkey Bread</b> <b>VG</b>	\$50
Our twist on a fan favorite; rolled biscuit dough tossed in cinnamon sugar & pecans then Smothered with a <i>Hershey's</i> syrup dipping sauce	
<b>Mini Hometown Cupcakes</b> <b>VG</b>	\$45
Four of our hometown flavors. <i>S'mores®</i> , <i>Reese's Peanut Butter Cup®</i> , <i>Hershey's®</i> Milk Chocolate And Orange Creamsicle with cream cheese icing	
<b>S'mores Sushi</b> <b>VG</b>	\$39
Chewy marshmallow treats rolled with <i>Hershey's®</i> chocolate and crushed graham cracker served with a <i>Hershey's®</i> syrup dipping sauce.	
<b>NY Cheesecake Bars</b> <b>VG</b>	\$45
Rich and decadent cheesecake bars with a graham cracker crust served with as duet of Sauces: strawberry and salted caramel	
<b>Pineapple Upside Down Cheesecake</b> <b>VG</b>	\$50
Decadent cheesecake layered under a traditional yellow cake with caramelized pineapple, Maraschino cherries & glazed with a spiced buttercream	



## BEVERAGES

The following items are available and billed on consumption.

### Non-Alcoholic Beverages

**\$2.55 Per Serving**

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

# DINNER BUFFET

## Center Ice

Bear's Necessity Salad\*  
Brown Sugar Braised Butternut Squash  
Fried Brussel Sprouts  
Grilled Beef Shoulder Tender  
Miso Glazed Atlantic Salmon  
Savory Bread Pudding  
Dilled Orzo Pilaf  
Assorted Cookie Platter  
Assorted Sodas  
Bottled Water

\$41.95 per person

\*Spinach, Herbed Goat Cheese, Candied Walnut,  
Mandarin Orange, Candied Maple Bacon Bits

## Hat Trick

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

\$37.95 per person

## Face-Off

Kettle Chips & Dip  
Farmer's Vegetable  
Crudité  
Chopped Salad  
Mac & Cheese Bites  
BBQ Sandwich Combo  
Meatball Sliders  
Assorted Sodas  
Bottled Water

\$32.95 per person

## Smokehouse Sampler

Roasted Chicken Quarters  
Smoked Pulled Pork BBQ  
Mac 'n' Cheese  
Roasted Redskin Potatoes  
Assorted Sodas & Bottled Water

\$28.95 per person

## Power Play

Double Duo  
Farmer's Vegetable Crudité  
Cavatappi Pasta Salad  
Hot Dogs  
Sliders  
Assorted Sodas & Bottled Water

\$27.50 per person

## Breakaway

Caesar Salad  
Garlic Knots  
Tri-Color Tortellini Alfredo  
Penne Pasta  
Marinara Sauce  
Meatballs  
Assorted Sodas & Bottled  
Water

\$25.00 per person

## Slapshot

Caesar Salad  
Chicken Tenders  
Mozzarella Sticks  
Kettle Chips & Dip  
Assorted Sodas & Bottled Water

\$23.95 per person

# 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

\$6.50 Per Serving

Yuengling Lager \* Miller Lite \* Corona \* Bud Light  
Ever Grain Joose Juicy \* Molson \* Angry Orchard

Assorted House Wines

\$7.00 Per Serving

# SPECIAL OCCASION CAKES

Full Sheet Cake	\$80
½ Sheet Cake	\$50
¼ Sheet Cake	\$35
7" Round Cake	\$30
Add Logo to Cake	\$10
Add Coco Logo to Cake	\$10

## Cake Types

Chocolate  
Vanilla  
Marble  
½ Chocolate & ½ Vanilla  
(½ 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

## Food Allergies

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. To our guest with food allergies or sensitivities: The *Giant Center* cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please let your server know if you have any food allergies or sensitivities.

**VG** - Vegetarian Option

**V** - Vegan upon Request

**GF** - Gluten Free





- 100 Level
- 200 Level
- Club Level
- Suite Section
- Accessible Seating
- Alcohol-Free Section  
(For Hershey Bears games only)
- Bud Light Champions Club
- Food & Concessions
- Catering/Meeting Rooms
- Bears Bench
- Bears Shot at this End Twice
- Visitors Bench
- Penalty Box
- Men's Restroom