



2017-2018 Catering Information

- ❖ *Two catering rooms located on the main concourse - Coco's Den & Power Play*
- ❖ *Rooms are located at sections 102 & 125*
- ❖ *Room Capacity is 50-60 people per room*
- ❖ *Minimum purchase of \$450 in food & beverage is required*
- ❖ *Dinner Buffet - served 1 hour prior to the show*
- ❖ *Build Your Own Buffet - served 1 hour prior to the show*
- ❖ *6% PA Sale Tax & 19% Service Charge not included in food & beverage pricing*
- ❖ *Build Your Own Buffet selections are portioned to feed 8 people*



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	\$25
Freshly popped corn in souvenir boxes	
House-made Kettle Chips and Dip	\$29
Garlic Parmesan Chips and Buffalo Blue Cheese Dip	

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	
Appetizer Trio VG	\$55
Onion rings, breaded cauliflower, and buffalo crunch rolls served with ranch dressing	
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	\$75
Chilled prawns, cocktail sauce, and lemons; garnished with seasonal fruits	
Baked Brie in Puff Pastry VG	\$35
Presidential Brie baked with raspberries in a flakey puff dough and served with grapes, strawberries and crustini	



Chili Lime Chicken Martini \$55

A refreshing chilled cocktail of chicken, vegetables, and herbs in chili lime vinaigrette served with baked dipping tortillas

Trio of Homemade Dips \$40

Choose 1 or 3 of our dips served with red and green pepper strips, baby carrots, and baked dipping tortillas

Warm New England Crab Dip

Succulent lump crab mixed with cream cheese, celery, sweet onion, green pepper, lemon, spices and baked with a cracker crust

Pizza Dip VG

Warm ricotta and marinara dip topped with melted mozzarella cheese

Hot Buffalo Chicken Dip

A spicy and creamy chicken dip made with a blend of hot sauces, cheese and a hint of ranch

Baked Spinach Dip VG

Creamy spinach mixed with a blend of cheeses and roasted red pepper

Mini Stromboli Trio \$53

Three mini strombolis: ham and cheese, pepperoni, and cheesesteak stromboli served with marinara sauce

Chicken Fingers \$58

Lightly breaded chicken served with BBQ and honey mustard sauces

Build-Your-Own Nacho Bar \$55

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

BBQ Meatballs \$55

Bite size meatballs smothered in our own smokehouse BBQ sauce

Miniature Crab Cakes \$75

Broiled lump crab cakes served with tartar and cocktail sauces.

Classic Wings or Bites (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

Stuffed Buffalo Chicken Bites \$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

Classic Quesadillas \$55

Grilled Chicken, Colby Jack Cheese, sautéed peppers, and caramelized onions, served with sour cream and house salsa

South Western Grilled Chicken Quesadillas \$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

Fruit Plate VG \$52

A selection of seasonal fruits and strawberry yogurt dip

Cavatappi Pasta Salad VG V \$35

Cavatappi pasta and fresh vegetables tossed with an herb vinaigrette

Fruit and Nut Salad VG V	\$52
Strawberries, Mandarin oranges, almonds, and feta cheese on a bed of greens served with sesame seed dressing	
Chicken Caesar Salad	\$52
Tender romaine lettuce, grilled chicken, and Parmesan cheese served with Caesar dressing	
Caesar Salad	\$45
Tender romaine lettuce and Parmesan cheese served with Caesar dressing	
Chopped Cobb Salad	\$52
Mixed greens, grilled chicken, crisp bacon, tomatoes, red onions, chopped egg, and crumbled bleu cheese served with honey dijon dressing	
Chopped Salad	\$52
Fresh shredded lettuce topped with corn, tomatoes, crisp bacon, croutons and shredded cheese, served with ranch and balsamic dressing	
Traditional Greek Salad VG	\$45
Crisp Romaine lettuce topped with sweet bell peppers, red onions, tomato, assorted olives, feta cheese, oregano and a house made Greek dressing	
Grilled Chicken and Strawberry Salad	\$52
Grilled chicken on a bed of mixed greens with toasted coconut, sliced strawberries, cucumber, blueberries, toasted almonds, and a tart berry dressing kissed with <i>Hershey's Special Dark</i> chocolate.	



GOURMET PIZZAS

Cheese Pizza VG	\$28
Pepperoni Pizza	\$29
Meat Lovers	\$29
Ham, Sausage and Meatball	
Supreme Pizza	\$29
Red and green bell peppers, onion, sausage, ham, pepperoni, black olives and a blend of chesses	
Margherita Pizza VG	\$29
Extra Virgin olive oil, chopped tomatoes, garlic, basil, Mozzarella, Monterey jack, and Cheddar cheese	
BBQ Chicken and Bacon Pizza	\$29
BBQ Sauce, chicken, bacon, onion and cheddar jack cheese blend served with a shaker of crushed <i>Nacho Cheese Doritos</i> ™	

All pizzas are 16" round

HANDCRAFTED SANDWICHES

Slow-roasted Pit Beef \$67

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

Black Angus Burger \$87

Eight black angus burgers, lettuce, tomatoes, and cheese with Kaiser rolls

Slider Trio \$70

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

Buffalo Chicken Sliders \$70

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

Hamburger or Fried Chicken Sliders \$67

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

Philadelphia Cheesesteak \$70

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

Grilled Wrap Platter \$75

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

The Dog Pound *(choose any two of four)* \$57

1/4 lb. Hot Dog	Italian Sausage
Hot Sausage	Kielbasa

Fixins' Bar \$28

Bar includes:

Chili Meat Sauce	Beer Cheese
Cheese Sauce	Sauerkraut

Build-Your-Own Meatball Sandwich \$67

Italian meatballs and sliced provolone cheese served with steak rolls

Pennsylvania Pretzel Melt \$65

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

BBQ Sandwich Combo \$67

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

ENTREES

- Chicken and Waffles** \$70
Warm waffles with golden brown fried chicken; served with chicken gravy and maple syrup
- Steak and Chicken Fajitas** \$70
Choice of thinly sliced steak, chicken, or combination of each, served with grilled peppers and onions, feather cheese, chopped jalapeños, shredded lettuce, salsa fresca, pico de gallo, and warm tortilla shells
- Pennsylvania Homestyle Macaroni and Cheese** **VG** \$65
Baked Macaroni mixed with creamy white cheddar cheese topped with a savory breadcrumb crust
- Three Cheese Lasagna** \$65
Classic Lasagna with mozzarella, ricotta, and Parmesan cheeses

HERSHEY'S SWEET ENDINGS

- Assorted Cookie Platter** **VG** \$43
Hershey's® chocolate chunk, *Reese's®* peanut butter with *Hershey's®* chocolate chip, *Heath®* Bar cookie, and sugar cookie
- Brownies and Blondies Platter** **VG** \$40
Assorted brownies and blondies
- KitKat Cheesecake Brownie Bars** **VG** \$45
Hershey KitKat bars layered with chocolate brownie and savory cheesecake
- Assorted Mini Whoopie Pie Platter** **VG** \$40
A *Giant Center* favorite
- Chocolate-covered Strawberries** **VG** \$70
Fresh strawberries hand-dipped in semi-sweet chocolate
- Mini Hometown Cupcakes** **VG** \$45
Four of our hometown flavors. *S'mores®*, *Reese's Peanut Butter Cup®*, *Hershey's®* Milk Chocolate and Orange Creamsicle with cream cheese icing
- S'mores Sushi** \$39
Chewy marshmallow treats rolled with *Hershey's™* chocolate and crushed graham cracker served with a *Hershey's™* syrup dipping sauce.
- NY Cheesecake Bars** **VG** \$45
Rich and decadent cheesecake bars with a graham cracker crust served with as duet of sauces: strawberry and salted caramel
- Build-Your-Own Sundae Bar** **VG** \$62
Vanilla and chocolate ice cream served with *Hershey's®* double chocolate sundae syrup, *Reese's®* peanut butter sauce. *Hershey's®* classic caramel sundae syrup, *Hershey's®* triple chocolate sprinkles, and *Reese's®* peanut butter dessert topping



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

Tossed Garden Salad
Steamed Fresh Garden
Vegetables
Garlic Mashed Potatoes
Grilled Bourbon Maple Flank Steak
Baked Penne Pasta
Rolls & Butter
Assorted Cookie Platter
Arena Popcorn
Assorted Sodas & Bottled Water

\$39.95 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
Arena Popcorn
Assorted Sodas & Bottled Water

\$37.95 per person

Face-Off

Kettle Chips & Dip
Farmer's Vegetable
Crudite
Cavatappi Pasta Salad
Appetizer Trio
BBQ Sandwich Combo
Meatball Sub
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 Crudite
Cavatappi Pasta Salad
Hot Dogs
Sliders
Assorted Sodas & Bottled Water

\$27.50 per person

Breakaway

Caesar Salad
Garlic Bread Sticks
Cheese Lasagna
Penne Pasta
Marinara & Alfredo Sauce
Meatballs
Assorted Sodas & Bottled
Water

\$25.00 per person

Slapshot

Grilled Chicken & Strawberry 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

\$6.75 Per Serving

Yuengling Lager * Miller Lite * Corona * Shock Top * Ever Grain * Redd's Apple Ale * Stella Cidre * New Belgium Fat Tire * Founders All Day IPA * Stoudts Pils

Assorted House Wines

\$7.00 Per Serving

SPECIAL OCCASION CAKES

Full Sheet Cake	\$80
1/2 Sheet Cake	\$50
1/4 Sheet Cake	\$35
7" Round Cake	\$30
Add Logo to Cake	\$10
Add Coco Logo to Cake	\$10

Cake Types

Chocolate
Vanilla
Marble
1/2 Chocolate & 1/2 Vanilla
Carrot
Yellow
Red Velvet

Icing Types

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

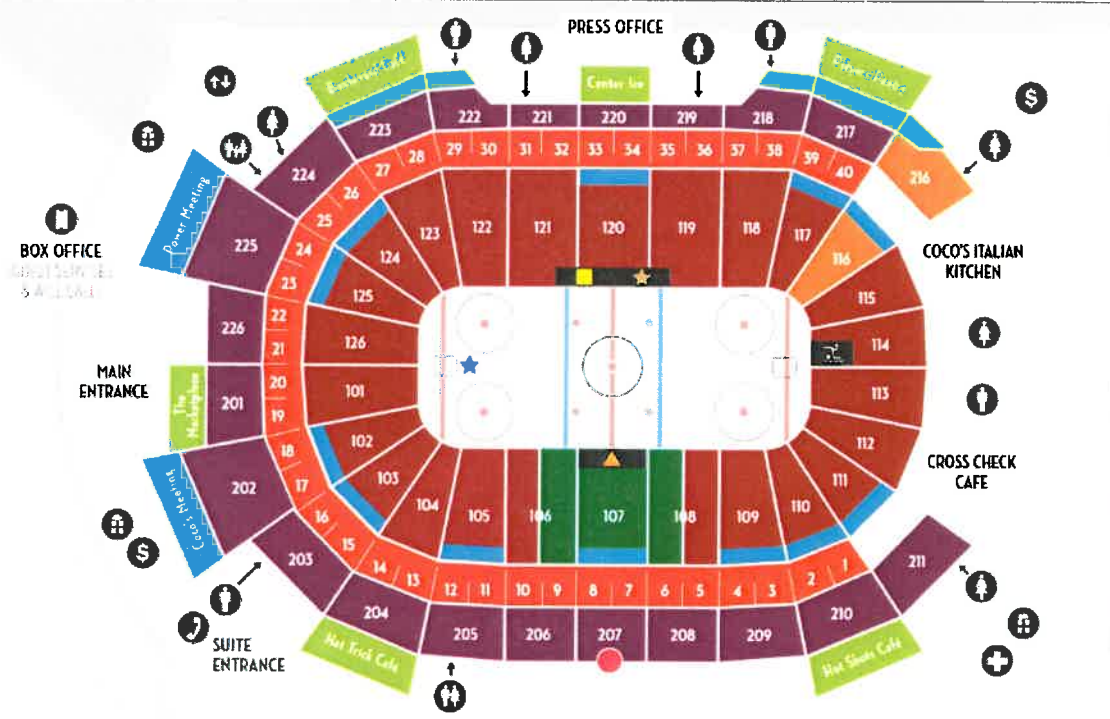
Food Allergies

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



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