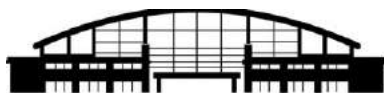


2018-2019 Catering Information

- ❖ *Two catering rooms located on the main concourse - Coco's Den & Power Play*
- ❖ *Room Capacity is 50-60 people per room*
- ❖ *Tickets for show are purchased separately*
- ❖ *Minimum purchase of \$450 in food & beverage is required*
- ❖ *Dinner Buffet - meal is 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*



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

Chili Lime Chicken Martini	\$55
A refreshing chilled cocktail of chicken, vegetables, and herbs in chili lime vinaigrette served with Baked dipping tortillas	
Seven Layer Dip 	\$45
Refried pinto beans, lime crema, guacamole, fire roasted salsa, lettuce & Pico de gayo Garnished with black olives & served with Baked Tostitos® Scoops	
Hot Buffalo Chicken Dip	\$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	
Trio of Baked Pastry Puffs	\$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	
Chicken Fingers	\$58
Lightly breaded chicken served with Yuengling® 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
A hearty blend of sirloin, chuck & sweet Italian sausage come together to be hand formed & Simmered in Yuengling® BBQ Sauce	
Miniature Crab Cakes	\$75
Hand formed lump crab cakes pan seared & roasted, served with tartar, cocktail sauces And lemon wedges	
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	
Spinach Artichoke Dip with Pueblo Green Chili 	\$55
A house specialty with a mild twist, fresh green chilies from Pueblo, Colorado topped with Parmesan cheese and baked to bubbling golden brown, served with fried Naan bread	
Onion Rings	\$40
Golden brown onion rings served with a zesty horseradish dipping sauce	
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 GF	\$52
A selection of seasonal fruits and strawberry yogurt dip	
Cavatappi Pasta Salad VG	\$33
Cavatappi pasta and fresh vegetables tossed with an herb vinaigrette	
Chicken Caesar Salad	\$52
Tender romaine lettuce, grilled chicken, and Parmesan cheese served With Caesar dressing	
Caesar Salad VG	\$45
Tender romaine lettuce and Parmesan cheese served with Caesar dressing	
Cobb Salad GF	\$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	
Mandarin Orange Chopped Salad 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

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

All pizzas are 16" round

FLATBREADS

BBQ Chicken

\$29

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

Alfredo Artichoke and Spinach

\$29

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

HANDCRAFTED SANDWICHES

Slow-roasted Pit Beef

\$67

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

Build-Your-Own Meatball Sliders

\$67

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

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 Bleu 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
Hot Sausage

Italian Sausage
Kielbasa

Fixins' Bar

\$28

Bar includes:

Chili Meat Sauce
Cheese Sauce

Beer Cheese
Sauerkraut

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

HERSHEY'S SWEET ENDINGS

Assorted Cookie Platter VG	\$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	
Whoopie Pie Platter VG	\$40
Chocolate with white filling, chocolate with peanut butter filling, S'mores, Cookies & Cream	
Reese's Peanut Butter Trifle VG	\$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>	
Maple Pecan Monkey Bread VG	\$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	
Mini Hometown Cupcakes VG	\$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	
S'mores Sushi VG	\$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.	
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	
Pineapple Upside Down Cheesecake VG	\$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
(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

Food Allergies

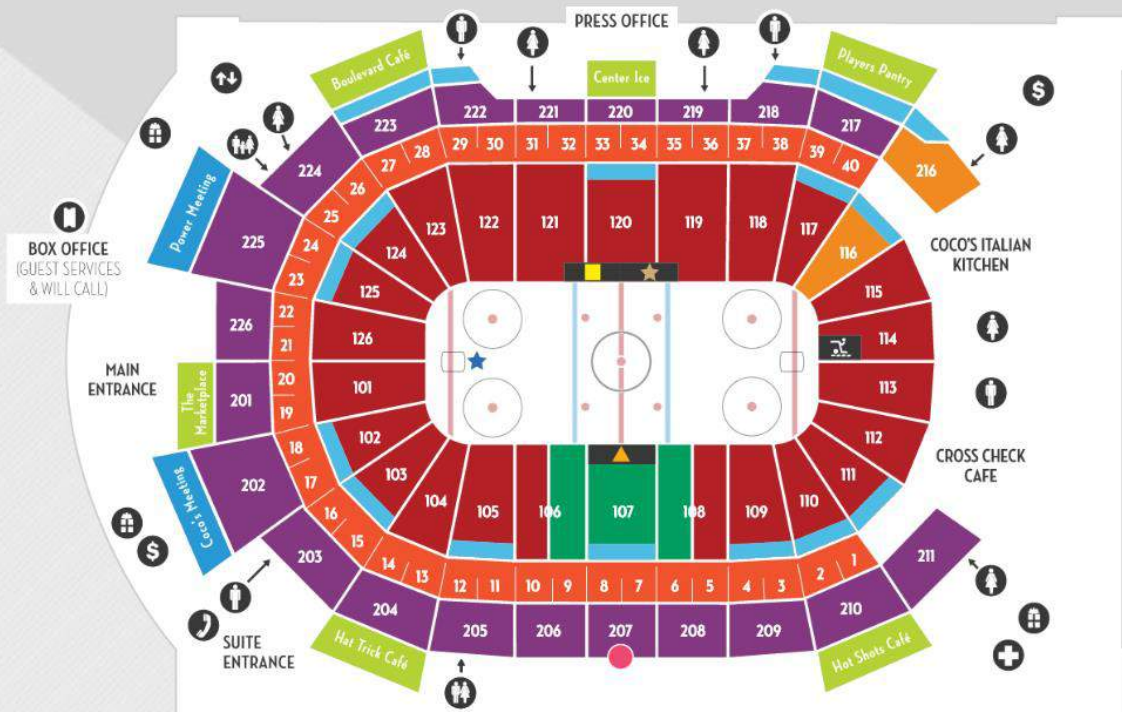
If you have special dietary needs such as food allergy, please contact:
Janet Dise @ (717)-534-3352 or jdise@hersheypa.com to discuss your needs.

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.

 - Vegetarian Option

 - Vegan upon Request

 - Gluten Free



- 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