
Hot Hors D' Oeuvres

Butlered @ \$2.50 per person
Per Choice

Scallops Wrapped in Bacon

...

Polenta Bites

...

Mini Pizzas

Mushroom Medley...

Char grilled Vegetable

Shrimp and Crab...Etc.

...

Spanakopita and Tiropita

*Baked Wedges of Phyllo,
Spinach, Feta, Cream Cheese*

...

Asparagus Straws

...

Raspberry Brie Purses

...

Stuffed Mushrooms

Sausage Béchamel

Or Crab Mornay

...

Sesame Chicken

Apricot Mustard Sauce

Butlered @ \$4.00 per person
Per choice

Wonton Shrimp

Spicy Orange sauce

...

Tenderloin Kabobs

Remoulade or Tsaziki

...

Crab Balls in Two Sauces

Served in a Shot Glass

Creole and Pommery Sauce

Stationary @\$3.50 per person
Per choice

Vegetable Spring Rolls

Spicy Orange Sauce

...

Crab Dip

*Our Special Blend of Four Cheeses,
Artichokes, Spinach, Lump Crab*

Sausage & Peppers

*Mild Italian Sausage Sautéed,
Tri-Colored Peppers, Onions, Spicy
Tomato Wine Sauce, Mozzarella*

...

Grilled Gnocchi

Mix of Hot and Sweet Peppers

Stationary @ \$4.00 per person
Per Choice

Sesame Chicken

Apricot Mustard Sauce

...

Chicken Piquant Bites

*Wild Mushrooms, Sweet Chestnuts,
Madeira Wine Sauce*

Stationary @ \$6.00 per person
Per Choice

Tenderloin Bistro Bites

with a mushroom madiera demi glace

Blackened Shrimp and Scallops

“Marinette Style”

Spicy tomato citrus sauce

Wonton Shrimp

Spicy Orange sauce

Lamb Chops Bites

Apple Mint Jelly

Cold Hors D' Oeuvres

Stationary @ \$2.50 per person
Per Choice

Black Bean Margarita

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

...

Assorted Bruschetta

*Hummus, Olivada,
Roasted Red Pepper, Seafood,
Grilled Breads*

...

Gorgonzola Stuffed Potato

*Gorgonzola Cream Cheese,
Walnuts*

...

Mediterranean Spadini

*Marinated Fresh Mozzarella,
Sun Dried Tomato,
Kalamata Olives*

...

Assorted Canapés

*Asian Chicken...
Southwest Shrimp & Scallops*

Stationary @ \$4.00 per person
Per choice

Fruits & Savory Cheese

*Gran Marnier or Raspberry
Yogurt Dipping Sauces*

Or

Fruits & Crudités Platter

Peppercorn or Ranch Dipping Sauce

Stationary @ \$5.00 per person
Per choice

Shrimp Cocktail

Jumbo Shrimp, Cocktail Sauce

Southwest Shrimp Cocktail

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

Stationary @ \$3.75 per person
Per choice

Smoked Salmon

*Capers, Red Onion, Egg, Rye Toast,
Caper Dill Sauce*

...

Tenderloin Crostini

*Sliced Tenderloin, Spinach,
Horseradish Sauce*

*Many of our Hors D'Oeuvres can be stationary or butlered;
The descriptions above are only our recommendations.*

*We recommend the following
What if...signature items as stationary choices for your event:*

Black Bean Margarita, Assorted Bruschetta, Crab Dip

Butlered items will be offered to your guests as they mingle around the room.

*Stationary items will be displayed in an elegant manner on a table in the banquet room allowing
your guests to leisurely graze.*

Dinner Salads

\$4.00 per person, per selection

Feta Salad

*Field Greens, Toasted Almonds, Sun Dried Peaches,
Feta Croutons, Citrus Vinaigrette*

Gorgonzola Salad

*Field Greens, Toasted Walnuts, Sun Dried Cranberries,
Gorgonzola Croutons, Balsamic Vinaigrette*

Spinach Salad

*Crisp Spinach, Bacon, Egg, Croutons, Red Onion, Mushrooms,
Black Olives, Poppy Seed Dressing*

Greek Salad

*Crisp Romaine, Red Cabbage, Kalamata Olives, Cucumbers,
Onion, Tomato, Feta, Greek Dressing*

Caesar Salad

Crisp Romaine, Parmesan, Croutons, Caesar Dressing

Roquefort Salad

Field Greens, Toasted Pecans, Baked Apples, Roquefort Cheese, Apple vinaigrette

Montrachet

*Field Greens, Strawberries, Pistachio Encrusted Montrachet,
Gran Marnier Vinaigrette*

Tossed Salad

Field Greens with Carrots, Red Cabbage, Cucumber & Tomato

2.00 per person

Our selection of homemade dressings:

Yogurt Dill is our house, Poppy Seed, Ranch, Peppercorn, Bleu Cheese, Honey Mustard,

Our selection of homemade vinaigrettes:

Raspberry, Balsamic, Citrus , Gran Marnier & Greek

Buffet Salads

\$4.00 per person, per selection

European Bean Toss

*Northern Beans, Tomato, Basil, Garlic, Portobello Strips,
Field Greens, Orange & Lemon Garnish*

Green Bean Salad

with walnuts and feta

Greek Tomato Salad

*Tomato, Red Onion, Kalamata Olives, Feta Cheese,
Cucumbers, Oregano, Greek Dressing*

Italian Tomato Salad

*Plum Tomato, Onions, Fresh Mozzarella,
Basil, Extra Virgin Olive Oil*

Marinated Vegetable Platter to include:

Char Grilled Roasted Vegetables to include:

*Eggplant, Yellow Squash,
Zucchini, Portabella and Roasted Red Peppers*

Anti Pasta to include:

Salami, Olives, Artichoke Hearts & Assorted Cheeses

Grilled Gnocchi

Mix of Hot and Sweet Peppers

Tri Colored Tortellini

Sun Dried Tomato, Artichoke, Mushrooms

\$2.50 per person

Add Crab or Shrimp \$3.50 per person

ENTREES

Filet Mignon

*Char Grilled Marinated Filet
Garlic Herb Butter
28.95 per person*

Sausage & Peppers

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

Pesto Grilled Shrimp

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

Crab Alfredo

*Lump Crab Meat,
Parmesan Cream, Shrimp,
21.00 per person*

Lobster Ravioli

*Lobster Claw Meat,
Mimosa Sauce, Reggiano
19.00 per person*

Fish du Jour

*Creatively Prepared by Our Chef
Salmon, Halibut, Sea Bass, etc.
24.00 per person*

Scallops & Shrimp Tarragon

*Light Cream Sauce, Fresh Tarragon,
Spinach, Shallots over Pasta
20.00 per person*

Mediterranean Pasta

*Exotic Mushrooms, Artichoke Hearts
Olives, Sun Dried Tomatoes
Spinach, Oregano, Garlic
16.00 per person with Chicken 21.00*

Chicken Milanese

*Garlic Parmesan Crust,
Red Pepper Aioli,
Balsamic Field Greens
17.00 per person*

Sesame Chicken

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

Chicken Piquante

*Sauteed Chicken,
Wild Mushrooms,
Sweet Chestnuts,
Madeira Wine, Polenta
21.00 per person
Sub Veal 23.00 per person*

Chicken & Filet Piquante

*Sautéed Chicken, Filet Medallions,
Wild Mushrooms,
Sweet Chestnuts, Madeira wine,
28.95 per person*

Broiled Crabcakes

*Lump Crabmeat,
Tartar or Cocktail
24.95 per person*

Mini Dessert Selections

Mousse

Chocolate or Lemon

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

*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.*

Beverage Service

“Bartender and Mixer Charges apply to off premise events”

Bartender charge includes:

Glassware and Ice

200.00

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 Lemon

Orange Pineapple Guava

Assorted Sparkling Waters

\$2.00 per person

Other Services

Table, Chair and Linen rental

Flowers and Themings

Accommodations

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

One seating up to 30 guests and the second up to 60 guests.

A dividing wall separating the two rooms

may be removed in order to accommodate 100 guests.

Off Premise catering is available