# What If...Luncheons

## Hot Luncheon Buffet

35 Person Minimum
$28/person + tax & gratuity

### PLEASE SELECT TWO APPETIZERS:

Mediterranean Spadini
*Mozzarella, Grape Tomato, Olives, Basil, Balsamic Drizzle*

Assorted Bruschetta
*Hummus, Olivada, Seafood, Roasted Peppers, Grilled Breads*

Fruit & Savory Cheesecake
*Feta Cheesecake, Water Wafers, Raspberry Yogurt Dipping Sauce*

Antipasta
*Salami, Olives, Artichoke Hearts, Assorted Cheeses, Crackers*

Black Bean Margarita
*Layers Southwestern Black Beans, Salsa, Guacamole, Sour Cream, Tortilla Chips*

Spinach and Artichoke Dip
*Four Cheeses, Artichoke, Spinach, Mozzarella, Baguette*

### PLEASE SELECT ONE SALAD:

Tossed Salad
*Choice of 2 Dressings*
*Balsamic, Ranch, Blue Cheese, or Peppercorn Parmesan*

Caesar Salad
*Romaine, Parmesan, Croutons*

Gorgonzola Salad
*Field Greens, Dried Cranberries, Walnuts, Balsamic Vinaigrette, Gorgonzola Cheese*

Greek
*Romaine, Red Cabbage, Kalamata Olives, Cucumbers, Feta, Pepperoncini, Red Onion, Tomato, Greek Vinaigrette*

Caprese Salad
*Available During Summer Months Only*

### MINI DESSERTS:

*House Sampling of our signature:*
*Tira Misu, Salted Caramel Brownies, Chocolate Mousse, Peanut Butter Pie, Cheese Cake, Etc.*
*Coffee Service*

### BEVERAGES:

*Option 1:*
*Martha's Punches to include:*
*Cranberry Lemonade:*
*Raspberries & Strawberries*
*Flavored Water:*
*Mint & Cucumbers*
*Orange Pineapple Guava:*
*Oranges & Mangoes*

*Option 2:*
*Assorted Sodas & Bottled Water*

### PLEASE SELECT TWO ENTREES:

Parties of 50 or more may choose 3

Pesto Grilled Shrimp
*Grilled Shrimp, Basil Pesto, Roasted Tomatoes, Feta, Parmesan*

Pecan Crusted Salmon
*Honey Pecan Butter*

Tournedos Madeira
*Beef Tenderloin, Mushroom Madeira Demi Glaze*

Sesame Chicken
*Apricot Mustard*

Mediterranean Pasta
*Roasted Tomatoes, Spinach, Red Onion, Mixed Olives, Capers, Oregano, Garlic, Olive Oil, Chili Flakes, Parmesan*

Sausage & Peppers
*Mild Italian Sausage, Sautéed Peppers & Onions, Mozzarella, Spicy Tomato Wine Sauce, Pasta*

Parmesan
*Veal or Chicken*
*Hand breaded, Herbs, Marinara, Pasta*

Shrimp Gnocchi
*Shrimp, Banana Peppers, Bell Peppers, Garlic, Olive Oil*

Lasagna
*Beef or Veggie*

Chicken Cacciatore
*Sauteed Peppers, Onions, Mushrooms, Spicy Tomato Wine Sauce, Pasta*

Three Cheese Ravioli
*Ricotta, Parmesan, Romano Pecorino, Roasted Red Pepper Cream Sauce, Bell Peppers, Spinach, Shaved Parmesan*

### ADDITIONAL INFORMATION

Included in Luncheons
*In-house events include all linens, silverware, and china. Off-premise events include heavy duty plasticware, plates, and buffet linens. Seating linens are additional.*

In-House Private Event Rooms
*We do not charge a room fee to reserve this space. However, if you'd like us to open the restaurant prior to 2 PM, there is a guest count minimum of 40 people.*
*Additional $50 Chef Charge added to final invoice*

*Our smaller room, Banquet South, has a minimum guest count of 15, and a maximum capacity of 25 people. The larger room, Banquet North, has a minimum guest count of 35, with a maximum capacity of 55. The two rooms combined require a minimum guest count of 55, and have a maximum capacity of 95.*

35 Person Guest Count Minimum For All Events

Individual Bagged Luncheons are also available upon request

Contact: office@whatifdining.com
Website: www.whatifdining.com
845 East Chocolate Avenue Hershey, PA 17033

# Cold Luncheon Buffet

35 Person Minimum
$24/person + tax & gratuity

PLEASE SELECT TWO APPETIZERS:

Mediterranean Spadini
*Fresh Mozzarella, Grape Tomato, Kalamata Olives, Basil, Balsamic Drizzle*

Spinach and Artichoke Dip
*Four Cheeses, Artichoke, Spinach, Mozzarella, Baguette*

Assorted Bruschetta
*Hummus, Olivada, Seafood, Roasted Tomato & Peppers, Grilled Breads*

Fruit & Savory Cheesecake
*Feta Cheesecake, Grand Marnier or Raspberry Yogurt Dipping Sauces, Water Wafers*

Black Bean Margarita
*Layers Southwestern Black Beans, Salsa, Guacamole, Sour Cream, Tortilla Chips*

CHOICE OF 4 SANDWICHES:

Roast Beef & American on Panini
*Spinach & Horseradish Mayonnaise*

Ham & Swiss on Pretzel Roll
*Bavarian Mustard*

Tuna or Chicken Salad on Croissant

Sesame Chicken on Brioche
*Apricot Mustard*

Turkey & Brie Wrap
*Asparagus, Cranberry Mayonnaise*

Grilled Veggies on Focaccia
*Fresh Mozarella, Red Pepper Aioli*

PLEASE SELECT TWO:

Tossed Salad
*Balsamic, Ranch, Blue Cheese, or Peppercorn Parmesan- Pick 2*

Caesar Salad
*Romaine, Parmesan, Croutons*

Gorgonzola Salad
*Organic Field Greens, Walnuts,Dried Cranberries, Gorgonzola Cheese, Balsamic Vinaigrette*

Greek
*Romaine,Cucumber, Red Cabbage, Tomato, Kalamata Olives, Red Onion, Pepperoncini, Feta, House-Made Greek*

DELI:
*Pasta, Macoroni, or Potato Salad*

MINI DESSERTS:
*House Sampling of our Signature Desserts:*
*Brownies, Tiramisu, Cheesecake, Peanut Butter Pie, Mousse, Etc.*
*Coffee Service*

BEVERAGES:
*Option 1: Martha's Punches to include: Cranberry Lemonade, Raspberries & Strawberries*
*Flavored Water, Mint & Cucumbers*
*Orange Pineapple Guava, Oranges & Mangoes*
*Option 2:*
*Assorted Sodas & Bottled Water*

## Additional Information

Included in Luncheons
*In-house events include all linens, silverware, and china. Off-premise events include heavy duty plasticware, plates, and buffet linens. Seating linens are additional.*

In-House Private Event Rooms
*We do not charge a room fee to reserve this space. However, if you'd like us to open the restaurant prior to 2 PM, there is a guest count minimum of 40 people.*
*Additional $50 Chef Charge added to final invoice*

*Our smaller room, Banquet South, has a minimum guest count of 15, and a maximum capacity of 25 people. The larger room, Banquet North, has a minimum guest count of 35, with a maximum capacity of 55. The two rooms combined require a minimum guest count of 55, and have a maximum capacity of 95.*

35 Person Guest Count Minimum For All Events

Individual Bagged Luncheons are also available upon request

# Picnic Menu

$22/Person + tax & gratuity

40 Person Minimum
Available Off-Premise Only

## MENU INCLUDES:

**Hot Dogs, Sausage, Burgers**
*Ketchup, Mayonnaise, Mustard, Rolls & Buns, Cheese, Lettuce, Tomato, Onion*

**Corn Salad**
*Cucumber, Fresh Corn, Red Onion, Lime, Feta, Cucumber, Tomato*

**Potato Salad**

**Rigatoni Mac-n-Cheese**

**Sliced Watermelon**

**Cookies & Brownies**

**Cranberry Lemonade & Iced Water**

## Add One Appetizer for $5/person

**Savory Feta Cheesecake**
*Grapes, Berries, Crackers*

**Crudite & Dip Trio**
*Carrots, Bell Pepper, Celery, Broccoli,*
*Chipotle Ranch, Hummus, Cheddar Sour Cream*

**Black Bean Margarita Dip**
*Black Bean Salsa, Guacamole, Sour Cream, Salsa, Tortilla Chips*

## Additional Information

Included in Luncheons

*In-house events include all linens, silverware, and china. Off-premise events include heavy duty plasticware, plates, and buffet linens. Seating linens are additional.*

In-House Private Event Rooms

*We do not charge a room fee to reserve this space. However, if you'd like us to open the restaurant prior to 2 PM, there is a guest count minimum of 40 people.*
*Additional $50 Chef Charge added to final invoice*

*Our smaller room, Banquet South, has a minimum guest count of 15, and a maximum capacity of 25 people. The larger room, Banquet North, has a minimum guest count of 35, with a maximum capacity of 55. The two rooms combined require a minimum guest count of 55, and have a maximum capacity of 95.*

35 Person Guest Count Minimum For All Events

Individual Bagged Luncheons are also available upon request