



# CATERING GUIDE

**LAS VEGAS**



## FOOD AND BEVERAGE

Hard Rock Hotel & Casino Las Vegas is the sole provider of all food and beverages served in all event facilities. In compliance with Nevada Liquor Laws, Hard Rock is the only authorized licensee able to sell and serve liquor, beer and wine on premises.

Where catering charges are made on a per person basis, a guaranteed attendance number must be communicated to the Sales and Catering Office by 12 noon PST, 3 working days prior to the event; however, attendance guarantees for events to be held on Sunday, Monday, and Tuesday are due the proceeding Wednesday. This number is not subject to reduction. If no guarantee is received, the number of guests indicated on the Banquet Event Order will be the guaranteed attendance.

Guarantee increases over the number reflected on the BEO received 48 to 24 business hours prior to the function shall incur a 10% price increase. This policy does not apply to beverages. Guarantee increases received on day of function shall incur a 15% price increase and are subject to availability. Please note Hard Rock Hotel reserves the right to substitute menu items when an increase in guarantee is given. New menu orders placed with 72 business hours are subject to availability and require custom pricing plus a 30% surcharge.

Prices quoted for our standard Banquet Menus are firm for 60 days only. Beyond 60 days, prices are subject to change without notice. Prices agreed to on a signed Banquet Event Order are binding.

When alcoholic beverages are served, all guests must be 21 years of age or over. The hotel reserves the right to refuse sale of alcoholic beverages to anyone at any time.

Client agrees by signing the BEO that the number of guests in attendance is correct, and the total amounts for food and beverage are accurate.

Function rooms are assigned according to the anticipated number of guests. The hotel reserves the right to reassign space at any time. Room set up may not exceed a 3% overset.

## ADDITIONAL CHARGES

Extended hours of meal service are available for buffets and receptions per hour at an additional cost. Please inquire with your catering professional.

For action and buffet selection served for under the minimum quoted on the banquet menu, an additional per person surcharge and/or an under minimum fee of no less than \$175 will be applied, please inquire with your catering professional for pricing. For cash bars that do not exceed \$500 per 100 guests, a \$175 surcharge will be applied. For events containing bars that exceed 4 hours, a \$175 surcharge per bar will be applied.

## SPECIAL MEALS

Special meals are defined as those meals requested for service other than the principal menu, either contracted in advance or at the time of service. All special meals must be included in the guarantee number. If the number of special meals exceeds the contracted number, they will be charged for over and above the guarantee or actual number, whichever is greater. Please note: special meal prices are determined by the culinary team and will not be priced below the principal menu price under any circumstances.

## POOL FUNCTIONS

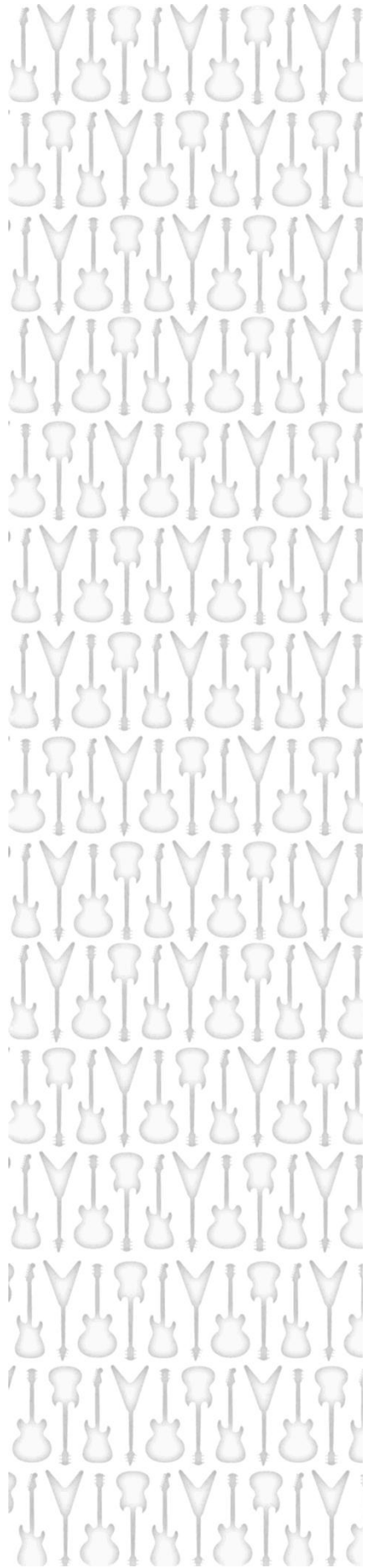
Pool functions are subject to regulations governing the pool. Additional pricing may apply. Lifeguard fees apply to all pool events, Breathe Pool & Lounge requires minimum of 2 lifeguards, Nirvana Pool requires minimum of 3 lifeguards and Paradise Pool requires minimum of 4 lifeguards.

## STAFFING FEES

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| <ul style="list-style-type: none"><li>• Bartenders - \$175   each (<i>1 per 100 guests</i>)</li><li>• Cocktail Servers - \$125   each</li><li>• Chef Attendant Fee - \$175   each</li><li>• Security Officer - \$30   hour (<i>min 4 hours - 1 per 100 guests</i>)</li></ul> | <ul style="list-style-type: none"><li>• Lifeguards - \$75   each</li><li>• Registration Attendant Fee - \$150   each</li><li>• Ushers - \$85   each</li></ul> |
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# BREAKFAST SELECTION

- MEETING BREAK PACKAGES
- BREAKFAST MENU
- BRUNCH ENHANCMENTS
- PLATED BREAKFAST
- WARM BREAKFAST SANDWICHES
- BREAKS



## MEETING BREAK PACKAGES

To simplify your meeting needs we offer specialized break packages. All packages include a continental breakfast, morning break and afternoon break. Breakfast service provided for 90 minutes, 30 minutes for morning and afternoon breaks and require a minimum guarantee of 20 guests. *(No substitutions, removing items will not change pricing.)*

### ACOUSTIC | \$38 PP

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#### BREAKFAST

- chilled juices, orange, grapefruit & cranberry
- freshly baked muffins, croissants and danish
- sweet butter, jams & preserves
- seasonal whole fruits
- assorted boxed cereals
- freshly brewed coffee, decaffeinated coffee & hot tea selection

#### MORNING BREAK

- bakeshop banana bread & pound cake
- freshly brewed coffee, decaffeinated coffee & hot tea selection

#### AFTERNOON BREAK

- freshly baked jumbo cookies, blondies and brownies
- freshly brewed coffee, decaffeinated coffee & hot tea selection
- soft drinks and hrh bottled water

### BASS | \$45 PP

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#### BREAKFAST

- chilled juices, orange, grapefruit & cranberry
- freshly baked muffins, croissants and danish
- sweet butter, jams & preserves
- sliced seasonal fruits & berries
- individual assorted yogurts, granola & dried fruits
- assorted boxed cereals
- breakfast sandwiches – sausage, egg, cheese on an english muffin
- freshly brewed coffee, decaffeinated coffee & hot tea selection

#### MORNING BREAK

- bakeshop banana bread & pound cake
- freshly brewed coffee, decaffeinated coffee & hot tea selection

#### AFTERNOON BREAK

- seasonal whole fruits
- freshly baked jumbo cookies
- individual bags of chips
- freshly brewed coffee, decaffeinated coffee & hot tea selection
- soft drinks and hrh bottled water

## MEETING BREAK PACKAGES (CONT)

### ELECTRIC | \$55 PP

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#### BREAKFAST

- chilled juices, orange, grapefruit & cranberry
- freshly baked muffins, croissants and danish
- sweet butter, jams & preserves
- sliced seasonal fruits & berries
- individual assorted yogurts, granola & dried fruits
- steel cut irish oatmeal with brown sugar and raisins
- scrambled eggs
- country potatoes with peppers & onions
- crispy applewood smoked bacon
- freshly brewed coffee, decaffeinated coffee & hot tea selection

#### MORNING BREAK

- bake shop scones & biscotti
- freshly brewed coffee, decaffeinated coffee & hot tea selection

#### AFTERNOON BREAK

- seasonal whole fruits
- granola & protein bars
- finger sandwiches – chef's seasonal selection
- freshly brewed coffee, decaffeinated coffee & hot tea selection
- soft drinks and hrh bottled water

### ADD A THEMED LUNCH TO EITHER THE ACCOUSTIC, BASS OR ELECTRIC MEETING PACKAGE

#### SUPPLEMENTAL CHARGE | \$42 pp

- HARD ROCK CLASSIC
- ITALIANO
- ISLAND BREEZE
- PINK TACO
- ALL AMERICAN
- ASIAN INSPIRED
- SOUTHERN HOSPITALITY
- 35 STEAKHOUSE
- OPAH!

*see page 12 – 13 for Themed lunch selections*

## BREAKFAST MENU

Breakfast menus are available for 90 minutes of service time before 11:00am and require a minimum guarantee of 20 guests. Continental – “in the crowd” requires a minimum guarantee of 10 guests. (No substitutions, removing items will not change pricing.)

### IN THE CROWD CONTINENTAL | \$25 PP

- chilled juices, orange, grapefruit & cranberry
- freshly baked breakfast pastries, muffins and croissants
- sweet butter, jams & preserves,
- seasonal whole fruits
- assorted boxed cereals
- freshly brewed coffee, decaffeinated coffee & hot tea selection

### BACK STAGE PASS | \$38 PP

- chilled juices, orange, grapefruit & cranberry
- freshly baked breakfast pastries, muffins and croissants
- sweet butter, jams & preserves
- assorted mini donuts
- sliced seasonal fruits & berries
- individual assorted yogurts, granola & dried fruits
- assorted boxed cereals
- steel cut irish oatmeal, brown sugar, raisins
- scrambled eggs
- country potatoes with peppers & onions
- crispy applewood smoked bacon & chicken-apple sausages
- freshly brewed coffee, decaffeinated coffee & hot tea selection

### IN THE BAND | \$42 PP

- chilled juices, orange, grapefruit & cranberry
- freshly baked breakfast pastries, muffins and croissants
- sweet butter, jams & preserves
- assorted mini donuts
- sliced seasonal fruits & berries
- assorted boxed cereals
- individual assorted yogurts, granola & dried fruits
- steel cut irish oatmeal, brown sugar, dried fruit
- scrambled eggs
- country potatoes with peppers & onions
- crispy applewood smoked bacon & chicken-apple sausages
- frosted flake crusted french toast, maple syrup, mixed berry compote
- assorted mini quiche
- freshly brewed coffee, decaffeinated coffee & hot tea selection

### ENHANCEMENTS TO ADD TO ONE OF THE ABOVE MENUS

1 SELECTION \$4 PP | 2 SELECTIONS \$6 PP | 3 SELECTIONS \$10 PP

- yogurt parfaits, honey toasted oat granola layered with low fat yogurt and seasonal berries
- steel cut irish oatmeal, brown sugar, raisins
- toaster station – breads, bagels, english muffins, whipped butter, preserves, cream cheese, peanut butter, nutella
- assorted mini donuts
- bear claws & cinnamon rolls
- coffee & pound cake
- country potatoes with peppers & onions
- scrambled eggs
- crispy applewood smoked bacon
- chicken apple sausage
- turkey bacon
- fresh baked buttermilk biscuits, country sausage

## BRUNCH ENHANCEMENTS

Brunch enhancements are to be added to an existing breakfast menu, are available for 90 minutes of service time before 11:00am and require a minimum guarantee of 20 guests. Guarantees for per person stations are required to equal the total number of attending guests. Stations with chef attendant require a chef attendant fee of \$175.00/per station per 100 guests.

### EGG STATION | \$16 PP

- eggs the way you like it
  - bell pepper, baby spinach, tomato, onion and mushrooms,
  - applewood smoked bacon, black forest ham, pork sausage and chorizo
  - feta, aged cheddar and fontina cheese
  - smoked salmon or lump crab add \$7 PP
- chef attendant fee applies, \$175 per 100 guests*

### BELGIAN WAFFLES OR BUTTERMILK PANCAKE STATION | \$8 PP

- fresh off the iron belgian waffles, assorted fruit toppings, mixed berries
  - fresh off the griddle warm buttermilk pancakes with assorted fillings & topping
  - walnuts, blueberries, strawberries, chocolate chips & cinnamon apples
  - whipped cream, sweet butter, vermont maple & seasonal syrup
- chef attendant fee applies, \$175 per 100 guests*

### HASH BAR | \$20 PP

*choice of 3*

- corned beef, yukon gold potato, applewood smoked bacon, onions, herbs
  - italian pork sausage, yukon gold potato, sweet peppers, onion, mushrooms, pecorino
  - flank steak, sweet potato, baby bok choy, water chestnut, shitake mushroom, hoisin
  - applewood smoked pork belly, sweet potato, scallions, jalapeños, gruyere
  - lobster, yukon gold potato, red onion and bell peppers, hollandaise
- chef attendant fee applies, \$175 per 100 guests*

### CARVED ROASTED MEATS

#### PORK BELLY | \$20 PP

- house smoked, seasonally spiced

#### SMOKED HONEY HAM | \$20 PP

- cheesy cheddar country grits

#### HERB ROASTED BEEF ROUND | \$25 PP

- english bread pudding, crab hollandaise

*chef attendant fee applies, \$175 per 100 guests*

# HARD ROCK HOTEL & CASINO | LAS VEGAS

4455 PARADISE ROAD LAS VEGAS, NV 89169 800.693.ROCK

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## PLATED BREAKFAST

Breakfast menus are available for 90 minutes of service time before 11:00am and require a minimum guarantee of 20 guests.

### BREAKFAST SELECTIONS ARE SERVED WITH THE FOLLOWING:

- chilled juices, orange, grapefruit & cranberry
- freshly brewed coffee, decaffeinated coffee & hot tea selection
- freshly baked muffins, croissants and Danish
- sweet butter, jams & preserves
- seasonal whole fruits

### MR LUCKY'S BREAKFAST | \$30 PP

farm fresh scrambled eggs, home fried country potatoes, breakfast sausage links, applewood smoked bacon, toast with sweet butter, jams & jellies

### HEALTHY START | \$32 PP

egg white omelet, crispy tofu, green onion, broccoli, tomato, mushrooms, turkey bacon, wheat toast, cottage cheese

### FROSTED FLAKES CRUSTED FRENCH TOAST | \$30 PP

brioche loaf bread, bourbon-vanilla egg dipped, mixed berries, powdered sugar, breakfast sausage links, applewood smoked bacon, warm vermont maple syrup & whipped sweet butter

### EGGS BENEDICT | \$32 PP

two farm fresh poached eggs, toasted english muffin, canadian bacon, home fried country potatoes, hollandaise

### COUNTRY FRIED STEAK & EGGS | \$34 PP

crispy chicken fried steak, farm fresh scrambled eggs, home fried country potatoes, buttermilk biscuits, country sausage white gravy

### STEAK & EGGS | \$34 PP

grilled 5oz ribeye, farm fresh scrambled eggs, potato rosti or home fried sweet potatoes, toast with sweet butter, jams & jellies

## WARM BREAKFAST SANDWICHES

Breakfast menus are available for 90 minutes of service time before 11:00am. Meatless option available upon request.

### BREAKFAST SANDWICHES | \$96 PER DOZEN

sausage, egg, cheese on an english muffin

### BREAKFAST BURRITOS | \$96 PER DOZEN

flour tortillas, scrambled eggs, chorizo sausage, roasted poblano peppers, pico de gallo, pepperjack cheese

### STUFFED CROISSANTS | \$96 PER DOZEN

smoked honey ham, egg omelet, gruyere cheese

*\*\* egg whites may be substituted on any breakfast options upon request for a fee, please speak with your service manager*



## BREAKS

Mid-morning or afternoon break selections are available for 30 minutes of service time and require a minimum guarantee of 20 guests.  
*(No substitutions, removing items will not change pricing.)*

### JUST THE BASICS | \$16 PP

- whole fruit, bakeshop cookies & brownies
- freshly brewed coffee, decaffeinated coffee & hot tea selection

### SWEET & SAVORY | \$18 PP

- cookies, homemade rice crispy treats, assorted bagged chips & pretzels
- freshly brewed coffee, decaffeinated coffee & hot tea selection

### PINK TACO BREAK | \$18 PP

- fresh tortilla chips, homemade pink taco salsas & guacamole, freshly baked cinnamon churros
- freshly brewed coffee, decaffeinated coffee & hot tea selection

### ROCK SPA BREAK | \$20 PP

- trail mix, seasonal sliced fruit, greek yogurt dip, crudité & hummus
- freshly brewed coffee, decaffeinated coffee & hot tea selection

### THE JOINT | \$20 PP

- sweet & savory popcorns, housemade chips & dips, jumbo soft pretzels, cheese dipping sauce
- freshly brewed coffee, decaffeinated coffee & hot tea selection

## A LA CARTE

Additions to add to your breakfast, lunch or breaks.

### BEVERAGES

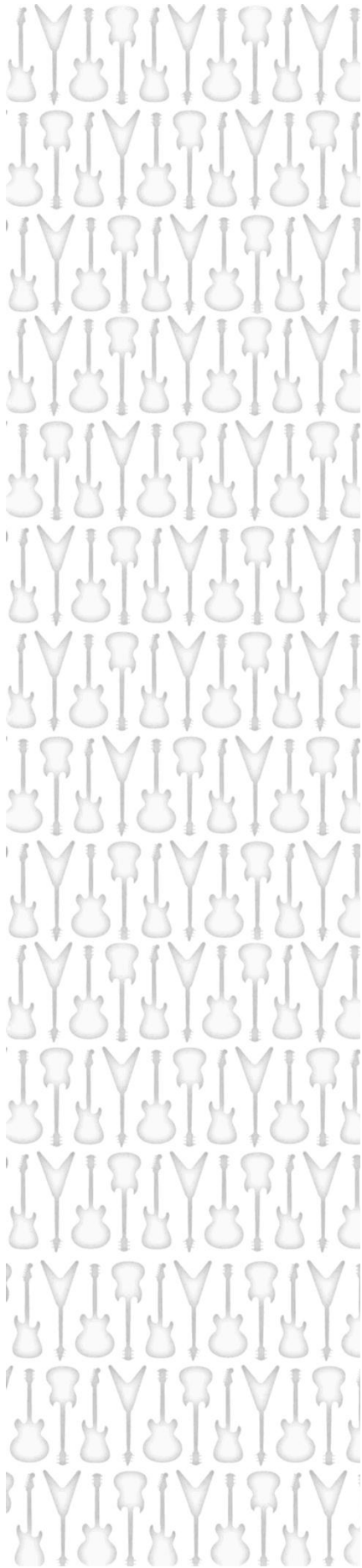
- freshly brewed coffee and decaffeinated coffee \$66 PER GAL
- assorted hot teas \$66 PER GAL
- iced tea or lemonade \$66 PER GAL
- fresh fruit juices \$26 PER LTR
- assorted bottles of fruit smoothies \$72 PER DZ
- assorted sodas \$4.50 EA
- milk, 2%, skim, chocolate \$4 EA
- Monster Energy Drink, regular & sugar free \$6.75 EA
- Smart Water \$6 EA
- HRH bottled water \$4.50 EA
- Vitamin Water \$6.75 EA
- Snapple \$6.75 EA

### THE GOODS

- sliced fruit platter(*serves approximately 20*) \$250 PER PLATTER
- whole fruit \$42 PER DZ
- fruit skewers \$54 PER DZ
- assorted muffins \$50 PER DZ
- assorted bagels \$50 PER DZ
- assorted danish \$50 PER DZ
- brownies \$50 PER DZ
- assorted bakeshop cookies \$50 PER DZ
- bear claws \$50 PER DZ
- cinnamon rolls \$50 PER DZ
- coffee & pound cake slices \$50 PER DZ
- individual yogurts \$4 EA
- assorted boxed cereal \$50 PER DZ
- assorted granola bars \$4.50 EA
- assorted protein bars \$6 EA
- hard boiled eggs \$50 PER DZ
- ice cream bars \$72 PER DZ
- individual bags of potato chips \$4 EA
- tortilla chips with salsa (*serves approximately 10*) \$60 PER BOWL
- trail mix (*serves approximately 10*) \$25 PER POUND
- mixed nuts (*serves approximately 10*) \$25 PER POUND

# LUNCH SELECTION

- THEMED LUNCH BUFFET
- BUILD A BUFFET LUNCH
- ON THE RUN LUNCH – TO GO BOXES
- PLATED LUNCH SERVICE



## THEMED LUNCH BUFFET

Lunch buffet menus are available for 90 minutes of service time before 3:00pm and require a minimum guarantee of 25 guests.  
(No substitutions, removing items will not change pricing.)

### THEMED LUNCH SELECTIONS ARE SERVED WITH THE FOLLOWING:

freshly brewed coffee, decaffeinated coffee, hot tea selection & ice tea

#### HARD ROCK CLASSIC | \$44 PP

- tossed mixed green salad, ranch & vinaigrette
- cucumber & tomato salad, red onions, dill, red wine vinaigrette
- potato salad, hard cooked egg, celery, onion, parsley, mustard dressing
- butcher block deli platter, sliced roast beef, mesquite smoked turkey breast, black forest ham, pastrami, salami
- cheese platter, sliced cheddar, swiss, pepper jack & provolone cheese
- assorted relish & condiments display, cornichons, butter pickles, pickled jalapeños, pepperoncini, cherry peppers, tomatoes, red onions, leaf lettuce & assorted spreads
- variety of breads & rustic rolls
- kettle chips
- key lime tart, mini cheesecake, chocolate chip cookies, apple pie

#### ITALIANO | \$46 PP

- caesar salad
- panzanella salad, marinated tomatoes, cucumbers, red onions, sliced pepperoncini, romaine lettuce, rustic bread croutons, italian vinaigrette
- grilled vegetable platter, zucchini, squash, eggplant, artichokes, roasted peppers & tomatoes, marinated olives, italian peppers, marinated anchovies
- chicken cacciatore, mushrooms, onions, tomatoes, white wine
- italian sausage with peppers and onion, baked in homemade marinara
- spinach tortellini, roasted garlic-parmesan cream sauce
- italian herb roasted new potatoes
- french green bean, charred balsamic onions, spiced walnuts, cherry tomatoes, goat cheese
- rustic breads, focaccia, and ciabatta rolls
- infused oils & balsamic, whipped butter
- raspberry tiramisu, cannoli, limoncello panna cotta, assorted italian cookies

#### ISLAND BREEZE | \$44 PP

- mixed greens, shaved jicama, grilled pineapple, spiced cashews, cucumbers, hearts of palm, ginger scallion dressing
- hawaiian macaroni pasta salad
- shrimp salad, chilled shrimp, sliced cucumbers, avocado, red onions, mango dressing
- garlic ginger chicken
- roasted white fish, macadamia nuts, mango papaya salsa
- roasted pork calypso, orange, ginger, allspice
- coconut jasmine rice
- seasonal vegetables
- pina colada sweet shots, pineapple upside down cake, white chocolate macadamia nut cookies, caramelized banana chocolate tulips

#### PINK TACO | \$46 PP

- roasted corn & black bean salad, roasted peppers, red onions, ancho-chili cilantro dressing
- southwestern caesar, romaine, tomatoes, hominy, red onions, roasted peppers, roasted corn, tortillas, chipotle caesar dressing
- grilled white fish, pineapple pico de gallo, cabbage slaw
- grilled steak fajita, tomatillo salsa verde, queso fresco
- achiotte grilled chicken fajita, sautéed peppers & onions
- refried beans and spanish rice
- warm churros with chocolate sauce, flan with roasted pineapple, margarita tart

## THEMED LUNCH BUFFET (CONT)

### ALL AMERICAN | \$46 PP

- mixed green salad
- chilled penne pasta salad
- mustard potato salad
- hamburgers
- beer bratwurst with sauerkraut
- chicken breast
- tomato, onion, pickle, house sauce, ketchup, mustard
- grilled corn
- mac n cheese
- cookies and brownies

### ASIAN INSPIRED | \$46 PP

- chinese chicken salad, sesame soy vinaigrette
- cucumber salad, black sesame, mirin, soy
- vegetable egg rolls
- general Tso's chicken
- spicy hoisin glazed beef & broccoli
- vegetable lo mein
- vegetarian fried rice
- sautéed baby bok choy with carrots
- lemongrass coconut tapioca pudding, mandarin lychee tart, chinese almond cookies

### SOUTHERN HOSPITALITY | \$48 PP

- tossed green salad, tomato, cucumber, creamy blue dressing
- southern potato salad
- creamy poppy seed cole slaw
- bbq beef brisket
- pulled pork slider, pickle chips, fried onions
- shrimp & grits, creamy cheddar grits
- creamed corn
- baked bbq beans
- sweet rolls
- apple pies, sweet potato pie, strawberry shortcake shots

### 35 STEAKHOUSE | \$50 PP

- arugula salad, grilled chicken, roasted almonds, gorgonzola cheese, strawberries, lite sherry vinaigrette
- bistro steak, sautéed shallots and forest mushrooms, house steak sauce
- herb crusted snapper, citrus beurre blanc
- roasted fingerling potatoes
- market vegetable, citrus herb butter
- oreo bites, buttermilk panna cotta with blueberry, mini vanilla bean crème brûlée, mini cheesecake tarts

### OPAH! | \$50 PP

- mezzo display, hummus, chickpea & tahini, tzatziki, cucumber yogurt, tabbouli, bulgur wheat, parsley, tomato, garlic, lemon, evoo, baba ghanoush, roasted eggplant puree, tahini, marinated olives & feta cheese
- fattoush salad, mixed greens, garden vegetables, toasted pita chips, oregano vinaigrette
- orzo pasta salad, feta, tomatoes, bell peppers, red onions
- marinated beef, couscous, garbanzo beans, feta cheese, sun-dried tomatoes, greek olives
- roasted lemon chicken breast, new red potatoes
- seasonal fish, oregano, capers, tomatoes, olives
- roasted eggplant with stewed tomato, pinenuts
- baklava, rice pudding, fresh fruit tart

## BUILD A BUFFET LUNCH

Build a buffet lunch menus are available for 90 minutes of service time before 3:00pm and require a minimum guarantee of 25 guests per station. Guarantees for per person stations are required to equal the total number of attending guests. (minimum of 2 stations required, not including desserts)

### BUILD A BUFFET LUNCH SELECTIONS ARE SERVED WITH THE FOLLOWING:

freshly brewed coffee, decaffeinated coffee, hot tea selection and ice tea

#### PETIT SANDWICH & WRAP STATION | \$28 PP

- roasted beef sirloin, havarti cheese, horseradish cream, red leaf lettuce, sourdough roll
- black forest ham, cheddar, honey mustard, pretzel roll
- hardwood smoked turkey club, applewood smoked bacon, aged cheddar, sliced tomato, iceberg lettuce, roasted garlic mayo, whole wheat bread
- sliced pastrami, swiss cheese, coleslaw, horseradish mustard, rye bread
- grilled vegetable wrap, zucchini, squash, eggplant, red onion, asparagus, carrots, roasted pepper hummus, spinach tortilla

#### BUTCHER BLOCK DELI STATION | \$22 PP

- black forest ham, hardwood smoked turkey breast, corned beef, pastrami, pesto grilled chicken, roasted beef sirloin, salami
- provolone, cheddar, swiss, havarti & pepper jack cheese
- assorted relish & condiments display, cornichons, butter pickles, pickled jalapeños, pepperoncini, cherry peppers, tomatoes, leaf lettuce & red onions
- variety of breads & rustic rolls

#### SALAD STATION | \$20 PP

- chopped romaine lettuce, mixed greens, spinach
- black olives, cherry tomatoes, carrots, beets, hard cooked eggs, cucumbers, radishes, garbanzo beans, diced ham, swiss, feta, cheddar, artichokes, hearts of palm, croutons, sunflower seeds
- ranch, blue cheese, 1000 island & vinaigrette dressings

#### SOUP STATION | \$18 PP

selection of house made soups served with dipping breads

*choice of 3*

- roasted tomato soup, goat cheese crostini
- tuscan white bean & kale
- chicken & vegetable, fresh dumplings
- tortilla soup, chicken taquito
- chilled gazpacho, mascarpone dumplings
- seasonal cream soup du jour

#### PASTA STATION | \$24 PP

pasta tossed with your favorite assorted classic sauces served with garlic bread

*choice of 3*

- bolognese, meaty ragu
- alfredo sauce, parmesan & cream
- arugula pesto, basil, parmesan, & pinenut
- marinara, ripe tomatoes, basil & garlic
- primavera, choice of marinara, pesto or alfredo sauce
- chicken or shrimp add \$4 PP

## BUILD A BUFFET LUNCH (CONT)

### PANINI & FLATBREAD STATION | \$22 PP

display of panini sandwiches and flatbreads, pressed from our griddles to your plate

#### FLATBREADS

- margherita
- pesto chicken, roasted tomato, sliced mozzarella

*plus choice of 2 paninis*

- tomato, cucumber & mozzarella
- cubano, pulled pork, sliced ham, swiss, pickle chip
- roast beef, caramelized onion, boursin cheese
- pastrami, sauerkraut, swiss cheese, 1000 island
- turkey, sliced tomato, cucumber, aged cheddar, herbed cream cheese
- italian, sliced salami, roasted peppers, whole grain mustard
- grilled vegetable
- served with assorted potato chips

### SWEET FINISHES | \$6 PP

- classic, cookies, brownies and rice krispy treats
- far east, lemongrass coconut tapioca pudding, mandarin lychee tart, chinese almond cookies
- hometown, apple pies, sweet potato pie, strawberry shortcake shots
- southern, sweet potato pie, red velvet cupcakes, cherry crumble, banana pudding
- fiesta, margarita tarts, caramel flan, sweet corn cake, strawberry tres leches
- cupcakes, mini cupcakes - vanilla, strawberry, chocolate, red velvet, carrot
- dolce, tiramisu, ricotta cheesecake, milk chocolate-berry shots, italian cookies

## ON THE RUN LUNCH – TO GO BOXES

Priced per person, service time before 3:00pm and require a minimum guarantee of 10 guests, maximum of 3 selections

### SALAD BOXES | \$34 PP

whole fruit, individual bag of potato chips, jumbo cookie, all in one utensils

- tuna salad  
tuna, cranberries, red onion, lettuce cup
- chicken caesar  
romaine hearts, grilled chicken, parmesan, herbed croutons, caesar dressing
- chef salad  
ham, turkey, swiss, cheddar, hard cooked egg, tomato, cucumber, iceberg, honey dijon dressing
- mediterranean salad  
grilled vegetables, artichokes, kalamata olives, romaine lettuce, toasted pita, oregano vinaigrette
- steak salad  
grilled flank steak, balsamic charred onions, roasted tomatoes, crumbled blue cheese, mixed greens, croutons, balsamic vinaigrette

### SANDWICH BOXES | \$34 PP

whole fruit, individual bag of potato chips, jumbo cookie, all in one utensils

- shaved roast beef  
havarti cheese, beef steak tomato, crispy onions, horseradish aioli, steak roll
- smoked turkey breast  
sharp cheddar, applewood bacon, cucumber, tomato, boston bibb lettuce, whole grain bread
- italian panini  
sliced salami, provolone cheese, roasted bell peppers, red wine vinaigrette, dijon mustard, grilled bread
- pastrami  
creamy horseradish coleslaw, butter pickles, mustard, rye bread
- black forest ham  
smoked gouda cheese, grilled pineapple, teriyaki, ciabatta bread
- chicken salad  
sliced grapes, cajun walnuts, celery, sliced tomato, alfalfa sprouts, croissant
- asian chicken wrap  
grilled chicken, shredded cabbage, carrots, bell pepper, cucumber, sesame-soy mayo, tortilla
- egg salad  
romaine hearts, sliced tomato, cucumber, sandwich roll



## PLATED LUNCH SERVICE

Plated lunch service are available for 90 minutes of service time before 3:00pm and require a minimum guarantee of 20 guests. All entrées are served with your selection of soup or salad and dessert along with rolls & sweet butter, freshly brewed regular and decaffeinated coffee, ice tea.

### STEP 1 - SELECT A SALAD OR SOUP:

#### SALAD

- seasonal field green lettuce, vine ripe tomato, marinated cucumber, shaved carrots, house crouton, vinaigrette
- spinach salad, button mushroom, charred balsamic onions, baby tomatoes, hard cooked egg, sherry-shallot vinaigrette
- iceberg wedge, tomato, egg, applewood bacon, blue cheese, ranch dressing
- caesar salad, romaine lettuce, creamy anchovy parmesan dressing, parmesan reggiano, crouton

#### SOUP

- tomato & basil bisque
- roasted corn chowder
- vegetable minestrone
- potato & leek, bacon lardons, chive oil
- new england clam chowder

### STEP 2 - SELECT AN ENTRÉE OPTION: (limit to 2 selections)

#### PASTA | \$42 PP

- tortellini primavera, ricotta tortellini, sautéed seasonal vegetables, basil & light parmesan cream
- market vegetable bowtie, grilled squash & zucchini, roasted tomatoes, pesto
- meat ragu lasagna, ricotta cheese, marinara
- grilled chicken penne, artichokes, broccoli rabe, arrabiata sauce
- mushroom ravioli, sundried tomatoes, leeks, tarragon cream sauce

#### POULTRY | \$44 PP

- teriyaki grilled chicken breast, coconut-ginger rice, roasted sesame broccoli
- herb roasted turkey, mashed potatoes, seasonal vegetables, texas toast, turkey gravy
- chicken piccata, rice pilaf, grilled baby carrots, lemon-caper sauce, charred lemon
- rosemary chicken, preserved lemon, chili, pan sauce, roasted herb new potatoes, green bean salad

#### BEEF | \$48 PP

- beef tip kabob, vegetable tabbouleh, cucumber tzatziki
- grilled flat iron steak, fried onions, butter smashed potatoes, broccoli rabe
- roasted prime rib, butter smashed red new potatoes, steamed carrots, brown gravy

#### SEAFOOD | \$48 PP

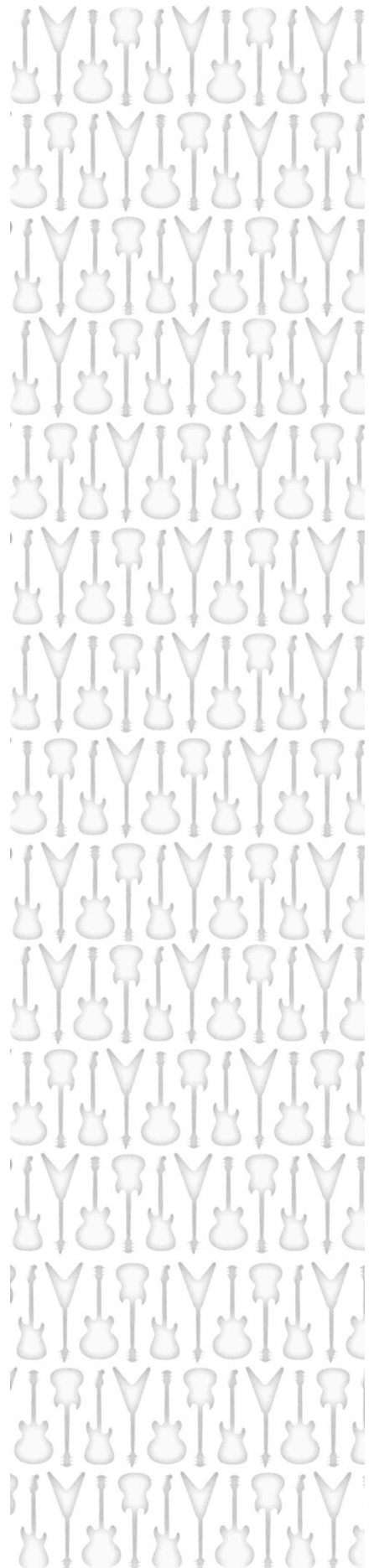
- seasonal fish, basil mashed potatoes, oven roasted tomato, hollandaise sauce
- grilled shrimp skewers, lemon-vegetable orzo pasta, pesto
- broiled pacific salmon, steamed rice, braised fennel butter, roasted corn salad

### STEP 3 - SELECT A SWEET:

- vanilla panna cotta, berry soup, vanilla crisp
- mandarin and lychee tart coconut cream
- amaretto cheesecake, roasted peaches, gingersnap tuile
- chocolate decadence cake raspberry coulis
- key lime tart strawberry gelée, white chocolate
- vanilla crème brûlée almond hazelnut cookies

# RECEPTION AND DINNER

HORS D'OEUVRES  
THE SHOW  
DISPLAYS & ACTION STATIONS  
SWEET DREAMS  
THEMED DINNER BUFFETS  
BUILD YOUR OWN BUFFET OPTIONS  
SEATED PERFORMANCE  
COMFORTABLY NUMB



## HORS D'OEUVRES

Hors d'oeuvres are available for 2 hours of service time, tray passed or displayed, priced per piece, minimum of 50 pieces per selection.

### CHILLED | \$4.50 PER PIECE

- pomodoro bruschetta, tomato bruschetta, pine nuts, parmesan reggiano, micro basil
- serrano ham, piquillo peppers, herbed ricotta, micro arugula
- truffled mushroom crostini, asparagus, fontina cheese
- roasted tomatoes, grilled artichoke, herb goat cheese, bacon lardon
- prosciutto wrapped melon, fig balsamic
- smoked salmon, red onion marmalade, caper cream cheese, dill tips, cone
- blt, applewood bacon, cherry tomato, bibb lettuce hearts, herbed mayo, profiterole bun
- phyllo wrapped goat cheese, truffle honey
- baby heirloom & buratta, crispy shallot, evoo, sea salt
- vegetable panini, roasted eggplant, tomato, mozzarella, pesto
- deviled egg, red onion marmalade, crispy pancetta, chervil
- antipasto skewer, mozzarella, grape heirloom tomato, kalamata olive, hard salami, basil aioli
- risotto spoon, parmesan, dates, micro mint
- brie & mixed berry streudel, fruit preserve, crunchy filo dough

### CHILLED | \$5.50 PER PIECE

- miso tuna tartar, japanese cucumber, pickled ginger
- steak tartar, oyster sauce, edamame purée, daikon, sesame wonton cone
- tuna tartar, yuzu-sesame, crispy rice cake, wasabi mousseline
- tuna taco, ahi tuna, chipotle mayo, mango salsa, corn shell
- mini lobster roll, lobster salad, daikon sprouts
- smoked salmon, japanese cucumber, tomato, horseradish cream, pumpernickel round, caper berry
- veggie slider, sliced radish, marinated fennel, cucumber, herbed goat cheese, baby arugula, wheat roll
- baby beet spoon, strawberry, goat cheese mousse, aged balsamic
- lemongrass ceviche, pickled tomato
- crab cocktail shooter, jonah claw, bloody mary cocktail sauce, preserved lemon
- belgian endive crostini, gorgonzola, cajun walnuts, strawberry, aged balsamic
- chipotle shrimp cocktail spoon, papaya pico de gallo
- pork belly crostini, tomato jam, peppered pork belly
- ramen noodle salad, shitake mushroom, szechwan pepper edamame, miso-sake dressing
- chopped vegetable cobb cup, iceberg, blue cheese, bacon, tomato, cucumber, hard cooked egg, blue cheese dressing
- duck confit bellini stack, red onion marmalade, rouquefort blue cheese, watercress
- scallop seared, chilled, avocado mousseline, crispy prosciutto, cucumber chip
- pear & brie, red wine poached, brie spread, crostini

## HORS D'OEUVRES (CONT)

Hors d'oeuvres are available for 2 hours of service time, tray passed or displayed, priced per piece, minimum of 50 pieces per selection.

### WARM | \$4.50 PER PIECE

- italian slider, italian sausage patty, giardiniera, mozzarella cheese, tomato sauce
- meatball slider, marinara, banana pepper, provolone, baguette
- turkey slider, smoked cheddar, cucumber, 1000 island
- pesto chicken panini, piquillo pepper, provolone cheese
- tamarind chicken skewer, minted yogurt
- lamb kofta, yellow curry dip
- jerk chicken satay, coconut curry
- asparagus tartlet, egg, tomato confetti, goat cheese, preserved lemon crème, micro green
- spinach & artichoke, pecorino, puff pastry
- philly cheesesteak eggroll, house ketchup
- chicken or beef empanada, cilantro-lime aioli
- stuffed mushroom, quinoa, spinach, roasted bell pepper, boursin cheese
- reuben eggroll, corned beef, swiss cheese, sauerkraut, caraway, 1000 island dipping sauce
- pork & shrimp shu mai, napa cabbage, wasabi ponzu
- corn fritter, tomatillo salsa
- green lip mussel rockefeller, creamy spinach and pancetta
- crispy vegetable spring roll, sweet garlic chili sauce
- mushroom arancini, spicy tomato sauce

### WARM | \$5.50 PER PIECE

- angus slider, maytag blue cheese, caramelized onion, pickle chip, house sauce
- bbq brisket slider, creamy blue cheese slaw
- mini gyro eggroll, braised lamb, roasted tomato, pesto, tzatziki
- cuban panini, roasted pork, smoked ham, swiss cheese, spicy mustard, pickle
- asian spiced steak skewer, sweet ginger
- marinated shrimp skewer, thai peanut sauce
- coconut shrimp skewer, burnt pineapple bbq
- fried oyster, pickled shallot, cajun remoulade
- mini lobster twice baked potato, micro arugula (vegetarian option available)
- crab cake, roasted tomatillo & hatch chili salsa
- shrimp & grits, stone ground grit cake, red pepper, cheddar cheese

### CHEF CREATIONS | \$6.50 PER PIECE

- pork belly pop
- blistered tomato, maple gastrique
- duck confit taco
- hoisin, orange-guacamole, green onion, corn tortilla shell
- blackberry lamb skewer
- seared lamb loin, blackberry mint jam, pickled rhubarb

## THE SHOW

Seafood and sushi displays are available for a maximum of 2 hour presentation time and require minimum piece orders.

### CHILLED SEAFOOD DISPLAY

minimum order of 50 pieces each, recommended 3 pieces per selection per person

served on crushed ice with horseradish cocktail sauce, additional accompaniments, lemon wedges

- maine lobster medallions \$9 per piece
- alaskan king crab legs \$9 per piece
- jonah cocktail crab claws \$9 per piece
- large shrimp cocktail \$6 per piece
- market oysters \$6 per piece
- littleneck clams \$5 per piece
- green lip mussels \$5 per piece

### SUSHI

hand rolled makimono, sushi or sashimi served with light soy, pickled ginger & wasabi.

minimum 4 pieces per person required (recommendation 6-8 pieces per person)

- sashimi; ahi tuna, salmon, shrimp, yellowtail, unagi or tomago \$6 per piece
- nigari; ahi tuna, salmon, shrimp, yellowtail, unagi or tomago \$6 per piece
- makimono; california, spicy tuna, rock & roll or cucumber \$5 per piece

## DISPLAYS

Displays are available for a maximum of 2 hour presentation time and require a minimum guarantee of 50 guests. Guarantees for per person stations are required to equal the total number of attending guests.

### CHARCUTERIE DISPLAY | \$14 PP

chef's selection of dry & cured salami, sausage & paté, served with cubed cheeses, assorted mustard, artisan breads, water crackers, seasonal bruschettas

### GRILLED ANTIPASTO | \$10 PP

grilled & roasted mediterranean vegetables: eggplant, zucchini, carrots, squash, pickled mushrooms, roasted tomatoes, asparagus, piquillo peppers, marinated olives & italian peppers, marinated white anchovies, toasted artisan breads, water crackers

### CHEESE BUTCHER BLOCK | \$10 PP

domestic & international selection of the finest american & european cheeses, toasted artisan breads, water crackers, flat bread, fresh & dry fruits

### CRUDITÉ PLATTER | \$10 PP

crisp seasonal garden vegetables, buttermilk ranch, blue cheese dressing & hummus

### CEVICHE | \$12 PP

shrimp & white fish marinated in citrus juices, cilantro, jalapeño; avocado & pico de gallo, crunchy tortilla strips & tostadas  
(approximately 3 per person)

### SEASONAL FRUIT PLATTER | \$10 PP

display of the best the season has to offer of whole and sliced tropical & stone fruits, melons & berries, toasted coconut honey-yogurt

### SPINACH DIP & FONDUE | \$12 PP

spinach dip, sautéed baby spinach, melted parmesan béchamel  
fondue, provolone, swiss, white cheddar, cherry brandy, cream  
selection of traditional accompaniments

## DISPLAYS (CONT)

### GRAND ANTIPASTO STATION | \$32 PP

chef's selection of assorted dry & cured salami, sausages & patés, grilled & roasted mediterranean vegetables; eggplant, zucchini, carrots, squash, pickled mushrooms, roasted tomatoes, asparagus, piquillo peppers, marinated olives & Italian peppers, selection of the finest american & european sliced & cubed cheeses, marinated white anchovies, toasted artisan breads, water crackers

### MEDITERRANEAN MEZZO STATION | \$22 PP

- hummus chickpea & sesame tahini
- tabbouleh bulgur wheat salad, parsley, tomato, scallions, cucumber, evoo, lemon
- baba ghanoush puréed roasted eggplant, sesame
- tahini, garlic, mint, evoo, lemon
- tzatziki cucumber, lemon, dill, greek yogurt
- marinated feta brined traditional goat's milk
- marinated olives
- grilled vegetables
- grape leaves, bulgur wheat, roasted squash, tzatziki sauce
- pita chips, lavosh cracker

## RECEPTION DISPLAYS & ACTION STATIONS

Stations are available for a 2 hour presentation time and require a minimum guarantee of 50 guests. Guarantees for per person stations are required to equal the total number of attending guests. (minimum of 2 stations required)

### SLIDER STATION | \$23 PP

*choice of 3*

- black angus beef – cheddar, pickle, house sauce
- turkey slider – smoked cheddar, cucumber, 1000 island
- bbq braised pork – poppy seed coleslaw, pickle
- reuben slider – shaved pastrami, sauerkraut, swiss cheese, dijon mustard
- lamb sliders – cucumber mint yogurt
- chicken parmesan – breaded chicken, tomato sauce, melted mozzarella
- sloppy joe – ground beef, diced peppers, onions

### FLATBREAD & PANINI STATION | \$25 PP

display of panini sandwiches and flatbreads, pressed from our griddles to your plate

- margherita flatbread
- pesto chicken flatbread with roasted tomato and mozzarella

*plus choice of 3 paninis*

- caprese, sliced roma tomato, mozzarella cheese, basil mayo
- vegetable, grilled zucchini, squash, tomato, mushroom, provolone, house sauce
- chicken chipotle panini, seasoned chicken breast, chipotle mayo
- italian panini, sliced salami, roasted tomato, pepperoncini, pesto
- cuban panini, roast pork, ham, swiss, pickle, spicy mustard
- california turkey panini, smoked cheddar, tomato, avocado, bacon

### STREET TACO STATION | \$23 PP

made to order on warm flour tortillas

served with rice & beans, salsa, sour cream, cheese, pico de gallo

*choice of 3*

- authentic carne asada, grilled steak
  - chicken, marinated chicken
  - carnitas, slow roasted pork
  - vegetarian, roasted poblano pepper, onion, corn, mushroom
- chef attendant fee applies, \$175 per 100 guests*

## RECEPTION DISPLAYS & ACTION STATIONS (CONT)

### CHOPPED SALAD STATION | \$18 PP

*choice of 3*

- cobb lettuce, egg, turkey, bacon, scallions, creamy blue cheese
- caprese, tomato, mozzarella, basil, aged balsamic
- grilled vegetable, eggplant, zucchini, yellow squash, red peppers, sherry shallot vinaigrette
- caesar, romaine, parmesan, croutons creamy caesar dressing
- asian chicken, shredded napa cabbage, lettuce, bean sprouts, almonds, mandarin oranges, crispy wontons, soy-ginger vinaigrette
- tomato & cucumber salad, creamy dill dressing
- greek salad, cucumber romaine, red onion, Kalamata olive, feta cheese, oregano vinaigrette
- quinoa & kale, grapefruit segments, currants, sunflower seeds, citrus vinaigrette

### GRILLED CHEESE STATION | \$18 PP

childhood favorites revamped!

*choice of 3*

- american traditional
  - crispy pancetta, cheddar, tomato
  - smoked gouda, avocado, chipotle chicken
  - manchego, prosciutto, arugula
  - havarti, serrano ham, pickle
  - boursin, smoked salmon, red onion, capers
- chef attendant fee applies, \$175 per 100 guests*

### WOK STATION | \$20 PP

station includes vegetable fried rice

*choice of 3*

- crispy spring rolls
  - sweet and sour chicken
  - general tso's chicken
  - hoisin beef with broccoli
  - kung pao pork
  - buddha's delight, tofu, mushroom, broccoli, water chestnuts
  - chicken and vegetable stir fry
  - thai beef salad
  - vegetable lo mein
  - chilled asian shrimp & noodles
  - pad thai
- make it a live action station with a chef attendant, fee of \$175 per 100 guests applies*

### PASTA STATION | \$25 PP

*choice of 3*

- penne regatta pasta - sweet italian sausage, broccoli florets, vodka tomato sauce
  - bowtie pasta - grilled chicken, seasonal vegetables, parmesan cream sauce
  - meat lasagna - ground beef, ricotta, three cheese \*display only
  - orecchiette pasta - prosciutto, green peas, lemon cream sauce
  - mushroom raviolis - parmesan cream sauce, toasted panko
  - baked ziti - italian sausage, ricotta, sauce aurora \*display only
  - cavatappi pasta - primavera, pesto sauce
  - spinach tortellini - roasted tomatoes, baby spinach, artichokes, roasted garlic cream sauce
- make it a live action station with a chef attendant, fee of \$175 per 100 guests applies*

## RECEPTION DISPLAYS & ACTION STATIONS (CONT)

### RISOTTO STATION | \$25 PP

choice of 3

- primavera
  - mushroom and asiago
  - chicken and pesto
  - spring pea and prosciutto
  - seafood and asparagus
  - fennel and sausage
- chef attendant fee applies, \$175 per 100 guests*

### PAELLA STATION | \$26 PP

- traditional – chicken, sausage, clams, mussels & shrimp
  - machacca – tender braised Spanish beef with onion & bell peppers
  - chicken – achiote marinated & grilled
  - pork – slow cooked, jalapeño & orange glaze
  - vegetable – blend of seasonal & root vegetables
- chef attendant fee applies, \$175 per 100 guests*

### BRAZILIAN CARVING SWORDS ACTION STATION | \$30 PP

marinated and char grilled steak & chicken skewered on Brazilian carving swords served with traditional brazilian condiments & sauces: chimichurri, cilantro salsa, onion chutney, mango ketchup, traditional dirty rice, black beans & orzo pasta salad

*chef attendant fee applies, \$175 per 100 guests*

### ACTION SUSHI STATION | \$38 PP

chef prepared nori-maki, nigri sushi & hand cut sashimi, cut and rolled for your guest to watch and enjoy.

ahi tuna, salmon, shrimp, yellowtail and unagi  
california, spicy tuna, rock & roll and cucumber makimono  
soy sauce, pickled ginger & wasabi  
approximately 5 pieces per person  
*chef attendant fee applies, \$175 per 100 guests*

### CARVING

#### HERB CRUSTED PRIME RIB | \$32 PP

horseradish cream, au jus

#### GARLIC-HERB ROASTED NY SIRLOIN | \$28 PP

house steak sauce, horseradish cream

#### BEEF TENDERLOIN | \$32 PP

horseradish cream, green peppercorn sauce

#### HERB ROASTED LAMB LEG | \$28 PP

mint chimichurri, cucumber yogurt

#### SLOW SMOKED BEEF BRISKET | \$30 PP

bbq rubbed, cherry hickory smoked  
*chef attendant fee applies, \$175 per 100 guest*

#### SLOW SMOKED PORK LOIN | \$26 PP

apple maplewood smoked, house bbq sauce

#### PANCETTA PORCHETTA | \$26 PP

italian roasted pig, tarragon-dijon mustard

#### BAKED HONEY HAM | \$22 PP

peach & brown sugar glazed, bourbon mustard

#### ROASTED TURKEY BREAST | \$24 PP

herb marinade, pomegranate turkey gravy, sage dijonaise

#### SMOKED TURKEY BREAST | \$24 PP

maple hickory smoked

### SIDES FOR CARVING

*each carving selection includes 1 side item, each addition side item \$8 PP*

- cornbread & italian sausage stuffing
- scalloped potatoes, aged cheddar, jalapeño
- jalapeño or traditional mac n cheese
- roast new potatoes, pearl onions
- mashed potatoes
- creamed corn, fried onions
- creamed spinach
- rice pilaf
- israeli cous cous
- sautéed button mushrooms, garlic, herbs, white wine
- sautéed green beans, toasted garlic, hazelnuts
- steamed seasonal vegetables, citrus & herb butter



## SWEET DREAMS

Sweet dreams are available for 2 hours of service time. Action stations - chef attendant fee applies, \$175 per 100 guests.

### ACTION STATIONS:

Stations require a minimum guarantee of 50 guests.

#### S'MORE STATION \$15 PP

just the way you like it...graham crackers, chocolate bars, marshmallows

*chef attendant fee applies, \$175 per 100 guests*

#### FLAMBÉ STATION \$18 PP

- sautéed berries, crystallized rosemary & thyme, flambéed in grand mariner over crème fraîche ice cream, almond basket
- classic bananas foster, sliced bananas caramelized, brown sugar, butter, flambéed with dark rum & banana liquor, vanilla bean ice cream

*chef attendant fee applies, \$175 per 100 guests*

#### CREPE STATION \$18 PP

- warm crepes topped with sautéed bananas, chocolate sauce and candied hazelnuts
- warm crepes filled with vanilla custard served with amaretto sautéed berries

*chef attendant fee applies, \$175 per 100 guests*

#### ICE CREAM SUNDAE BAR \$18 PP

- ice cream flavors: vanilla, chocolate, strawberry
- chocolate chip cookie ice cream sandwich, made to order
- mini profiterole sundae topped with warm chocolate sauce, whipped cream and nuts
- old fashion sundae in a waffle cup with classic toppings: warm chocolate sauce, warm caramel sauce, shaved chocolate, whipped cream, cherries and nuts

*chef attendant fee applies, \$175 per 100 guests*

### DESSERTS BY THE PIECE | \$5 PER PIECE

Each selection requires a minimum order of 50 pieces.

#### MINI PASTRIES | \$5 PER PIECE

éclairs, cream puffs cannolis, assorted mini cheesecake bites

#### MINI CUPCAKES | \$5 PER PIECE

vanilla, strawberry, chocolate, red velvet, carrot

#### MINI VIENNESE DESSERTS | \$5 PER PIECE

tiramisu, macaroons, fruit tartlets, napoleons, tarts

#### MINIATURE WHOOPEE PIES | \$5 PER PIECE

chocolate, red velvet, chocolate peanut butter and double vanilla

#### MINI TARTS | \$5 PER PIECE

fresh fruit tart, key lime tart

#### CHEESECAKES POPS | \$5 PER PIECE

vanilla bean, oreo, strawberry, seasonal selection

#### SWEET SHOTS | \$5 PER PIECE

strawberry shortcake, rice pudding, chocolate cream pie

#### I'M FEELIN' LUCKY | \$5 PER PIECE

chef's choice of seasonal desserts

## THEMED DINNER BUFFETS

Dinner buffet menus are available for 2 hours of service time and require a minimum guarantee of 50 guests, charged based on guarantee or attendance, whichever is higher. (No substitutions. removing items will not change pricing.)

### AMERICAN | \$68 PP

- field mixed greens, baby lettuce, garden tomatoes, cucumbers, shaved carrots, belgian endive, rustic herb croutons, tangy tomato vinaigrette & ranch dressing
- cucumber & tomato salad, hearts of palm, red onions, chopped romaine, rustic herb croutons, creamy dill dressing
- chilled blue lake green beans, prosciutto, cajun walnut, mustard vinaigrette
- orecchiette pasta, shrimp, prosciutto, green peas, lemon cream sauce
- beef tip bourguignon, yukon potatoes, pearl onions, stewed vegetables, cabernet sauce
- chicken breast, pan roasted, cremini mushrooms, asparagus, madeira cream sauce
- scalloped potatoes, aged cheddar, jalapeño
- steamed seasonal vegetables, citrus & herb butter
- assorted cut dinner rolls
- classic sweets, chocolate cake, key lime tarts, cheesecakes, pistachio crème

### 35 DINNER MENU | \$72 PP

- classic caesar salad, romaine lettuce, herb croutons, parmesan cheese, creamy caesar dressing
- roasted beet salad, goat cheese, watercress, fig vinaigrette
- creamy potato leek soup, fried leeks, crème fraiche
- sea bass, pan seared, seasonal squash, white wine beurre blanc
- stuffed tenderloin, rolled with arugula, mushrooms, drunken goat cheese, apricots, fingerling potatoes, bordelaise
- roasted chicken, pan roasted, mushroom ragout, rosemary pan sauce
- chipotle creamed corn
- mac & extra cheese
- brussel sprouts
- assorted cut dinner rolls
- crème brûlée, fruit tart, oreo bites

### SWEET HOME ALABAMA, SOUTHERN HOSPITALITY | \$68 PP

- spinach salad, mandarin orange segments, red onion, hard cooked egg, applewood bacon lardons, ricotta salata cheese, rustic herb croutons, red wine- shallot vinaigrette
- arugula yellow frisee, red wine poached pears, goat cheese, dried apricots, cajun pecans, citrus vinaigrette
- new potato salad, sour cream, dill
- smoked pork loin, slow cooked & sliced, served with smoked baked beans, applewood bacon
- buttermilk fried chicken, smashed potato, country gravy
- pan seared salmon, sundried tomato pesto, braised greens
- creamy cabbage slaw, carrots, creamy vinegar dressing
- cheddar mac and cheese
- creamed corn, fried onions
- brown butter green beans, bacon and pecans
- assorted cut dinner rolls
- southern sweets, sweet potato pie, red velvet cupcakes, cherry crumble, banana pudding

## THEMED DINNER BUFFETS (CONT)

### BACKYARD BBQ | \$68 PP

- bacon & bleu potato salad, bacon, green onion, celery, hard cooked egg, blue cheese dressing
- apple coleslaw, julienned apples, shredded cabbage, carrot, apple cider dressing
- mixed greens, cherry tomatoes, cucumber, carrot, ranch, vinaigrette dressings
- from the smoker:
  - ribs, dry rubbed, apple maplewood smoked, house bbq sauce
  - whole chicken, 24 hour brined, bbq rubbed, cherry hickory smoked
  - brisket, 16 hour, maple hickory smoked
  - sausage, apple hickory smoked links
- grilled corn
- burnt ends baked beans
- wild turkey roasted sweet potatoes
- assorted cut dinner rolls
- peach cobbler, coconut cream shots, lemon meringue tart, bourbon chocolate sour mash cake

### CHINA DOLL, ASIAN PERSUASION | \$68 PP

- asian chopped salad, napa cabbage, baby bok choy, carrots, bell pepper, zucchini, glass noodles, water chestnuts, yuzu vinaigrette
- mixed green salad, edamame, carrots, bell pepper, daikon, baby corn, tomato, sesame-soy vinaigrette
- szechuan shrimp, stir fried with red chili, szechuan sauce
- lemon chicken, crisp fried, light lemon glaze
- mandarin beef tips of beef sirloin, stir fried, sweet mandarin orange sauce
- sweet & sour pork
- coconut ginger rice
- emperor's fried, rice shrimp, bbq pork, asian vegetables
- steamed chinese broccoli, oyster sauce
- assorted rolls & buns
- green tea crème, coconut sago parfait, fortune cookies, mandarin orange tarts

### ITALIAN | \$72 PP

- caesar salad, crisp romaine lettuce, parmesan reggiano, rustic herb crouton, creamy caesar dressing
- caprese, vine ripe tomato, ciliegine mozzarella, basil pesto, aged balsamic
- penne regatta pasta, sweet italian sausage, broccoli florets, tomato sauce
- mushroom ravioli, parmesan cream sauce, toasted breadcrumbs
- chicken picatta, lightly dredged, lemon, herbs, broccolini, roasted cipolli onion, lemon-caper butter sauce
- veal osso bucco, roasted fingerling potatoes, preserved lemon gremolata
- seasonal grilled fish, seasonal vegetables, hollandaise sauce
- parmesan reggiano risotto, basil oil
- assorted dinner rolls
- dolce tiramisu, ricotta cheesecake, milk chocolate-berry shots, italian cookies

### PINK TACO, MEXICAN BUFFET | \$68PP

- chopped salad, romaine lettuce, tomatoes, red onions, apples, hominy, roasted peppers, toasted pumpkin seeds, roasted corn & black beans, cilantro, chilies, toasted cumin vinaigrette
- jicama salad, shredded fresh lime juice, serrano chilies
- seafood ceviche, crisp tostadas, sour cream, avocado
- seasonal white fish, salsa verde
- chicken enchiladas, roasted chicken, chile colorado sauce, queso fresco
- carnitas, green chile, pork
- spanish rice
- frijoles rancheros
- flour tortillas
- fiesta sweets, margarita tarts, caramel flan, sweet corn cake, strawberry tres leches

## BUILD YOUR OWN BUFFET OPTIONS

Dinner buffet menus are available for 2 hours of service time and require a minimum guarantee of 50 guests, charged based on guarantee or attendance, whichever is higher. (No substitutions. removing items will not change pricing.)

- **CLASSICAL BUFFET | \$58 PP**

*(select one salad, one pasta, one composed entrée, two side items, one sweet)*

- **ROCK & ROLL BUFFET | \$68 PP**

*(select one salad, one pasta, one composed entrée, one carving, two side items, one sweet)*

- **HEAVY METAL BUFFET | \$85 PP**

*(select two salads, two pastas, two composed entrées, one carving, two side items, one sweet)*

*all menu options served with assorted dinner rolls, sweet butter*

## SALAD

- caesar salad, crispy romaine lettuce, parmesan reggiano, rustic herb crouton, creamy caesar dressing
- field mixed greens, baby lettuce, garden tomatoes, cucumbers, shaved carrots, belgian endive, rustic herb croutons, tangy tomato vinaigrette & ranch dressing
- spinach salad, baby spinach, strawberries, red onion, hard cooked egg, applewood bacon lardons, ricotta salata cheese, rustic herb croutons, red wine shallot vinaigrette
- cucumber & tomato salad, hearts of palm, red onion, chopped romaine, rustic herb croutons, creamy dill dressing
- oriental chopped salad, napa cabbage, baby bok choy, carrots, bell pepper, zucchini, crispy wonton strips, water chestnuts, sesame-soy vinaigrette
- greek salad, chopped romaine lettuce, roasted tomatoes, artichoke hearts, cucumbers, kalamata olives, pepperoncini, feta, oregano vinaigrette

*add an additional salad for \$6 PP*

## PASTA

- simple pasta, garlic bread, parmesan & red chili flake
- meat lasagna, ground beef, ricotta, three cheese
- cavatappi pasta, primavera, pesto sauce
- baked ziti, italian sausage, ricotta, sauce aurora
- penne regatta pasta, sweet italian sausage, broccoli florets, tomato sauce
- bowtie pasta, grilled chicken, seasonal vegetables, parmesan cream sauce
- mushroom ravioli, parmesan cream sauce, toasted panko
- spinach tortellini, roasted tomatoes, baby spinach, artichokes, roasted garlic cream sauce
- orecchiette pasta, shrimp, prosciutto, green peas, lemon cream sauce

*add an additional pasta for \$8 PP*

## COMPOSED ENTRÉES

- beef tip bourguignon, yukon potatoes, pearl onions, stewed vegetables, cabernet sauce
- bbq beef brisket, slow cooked & sliced, served with smoked baked beans, applewood bacon
- burgers, wrapped and ready, sided by french fries
- creole chicken, pan roasted, creole spices, red beans & rice, creole sauce
- chicken piccata, lightly dredged, lemon, herbs, broccolini, roasted cipollini onion, lemon-caper butter sauce
- pan roasted chicken, cremini mushrooms, asparagus, madeira cream sauce
- flat iron grilled steak, roasted, red new potatoes, blue cheese sauce
- baked pork loin, caramelized apples, buttermilk rice, jack daniels bbq sauce
- chicken saltimbocca, sautéed chicken breast, prosciutto, mozzarella, pan sauce

## BUILD YOUR OWN BUFFET OPTIONS (CONT)

- honey glazed ham, roasted brussel sprouts, apple bacon lardons, orange-ginger sauce
  - crab stuffed snapper, beurre blanc
  - seasonal grilled fish, garden vegetables, hollandaise
- add an additional composed entrée for \$16 PP*

## CARVING

- herb crusted prime rib, horseradish cream, au jus
  - garlic-herb roasted ny sirloin, house steak sauce, horseradish cream
  - roasted turkey breast, dijon-herb marinade, pomegranate turkey gravy, sage dijonaise
  - roasted pork loin, orange bbq glazed, red currant grain mustard
  - baked honey ham, peach & brown sugar glazed, bourbon mustard
  - slow smoked beef brisket, bbq rubbed, cherry hickory smoked
  - slow smoked pork loin, apple maple wood smoked, house bbq sauce
  - smoked turkey breast, maple hickory smoked
- chef attendant fee applies, \$175 per 100 guests*  
*add an additional carving item \$20 PP*

## SIDES

- |   |   |
|---|---|
| <ul style="list-style-type: none"><li>• cornbread &amp; italian sausage stuffing</li><li>• scalloped potatoes, aged cheddar, jalapeño</li><li>• jalapeño or traditional mac n cheese</li><li>• roast new potatoes, pearl onions</li><li>• mashed potatoes</li><li>• creamed corn, fried onions</li></ul> <p><i>add an additional side for \$8</i></p> | <ul style="list-style-type: none"><li>• creamed spinach</li><li>• rice pilaf</li><li>• israeli cous cous</li><li>• sautéed button mushrooms, garlic, herbs, white wine</li><li>• sautéed green beans, toasted garlic, hazelnuts</li><li>• steamed seasonal vegetables, citrus &amp; herb butter</li></ul> |
|---|---|

## SWEETS

- mini pastries, éclairs, cream puffs cannolis, assorted mini cheesecake bites
  - mini cupcakes, vanilla, strawberry, chocolate, red velvet, carrot
  - sweet shots, strawberry shortcake shots, rice pudding shots, chocolate berry shots
  - mini viennese desserts, tiramisu, macaroons, fruit tartlets, napoleons, tarts
  - miniature whoopee pies, chocolate, red velvet, chocolate peanut butter and double vanilla
  - mini tarts, fresh fruit tart, key lime tart
- add an additional sweet selection for \$5*

## SEATED PERFORMANCE

### THREE COURSE | \$75 PP

*(select one salad or soup, entrée & dessert)*

### FOUR COURSE | \$90 PP

*(select one salad or soup, appetizer or pasta, entrée, dessert)*

### FIVE COURSE | \$115 PP

*chef's seasonal tasting menu*

#### SALADS

- mixed green salad, blue cheese, prosciutto, spiced pecans, raspberries, honey-cider vinaigrette
- spinach salad, button mushrooms, roasted tomatoes, deviled egg, pancetta disk, red wine vinaigrette
- wedge salad, iceberg lettuce, applewood bacon, tomato confetti, hard cooked egg, ranch dressing
- roasted beets, cajun pecans, pickled onions, goat cheese, citrus vinaigrette
- chilled asparagus salad, heirloom baby tomatoes, fennel, frisée, pecorino tuille, mustard vinaigrette
- caesar salad, romaine lettuce, creamy anchovy parmesan dressing, rustic crouton

#### SOUPS

- vichyssoise, chilled cream of potato & leek soup, fried leek, lobster oil
- mushroom & barley, goat cheese crostini
- french onion, melted gruyere, crouton
- tomato bisque, basil crème fraîche
- lobster bisque, sherry foam
- potato & leek, bacon lardon, chive oil
- roasted corn chowder, poblano peppers, chipotle cream
- new england clam chowder, onion, celery, potato, bacon

#### APPETIZER

- steak tartar, raw steak, sunny side quail egg, mizuna salad, caper berry, mustard vinaigrette
- seared scallops, green herb risotto, roasted tomato confetti, citrus aioli
- seared ahi tuna, jicama salad, pickled green bean, coconut curry sauce
- shrimp cocktail, horseradish cocktail, lemon
- seafood salad, yuzu guacamole, taro chip
- stuffed mushroom, spinach, fontina
- charcuterie, artisanal salumi, pickled vegetables

#### PASTA

- lobster fra diavlo, penne pasta, lobster, diced tomatoes, crushed red peppers
- chicken alfredo, cavatappi, chicken, garlic, parmesan cheese, cream
- pasta bolognese, pappardelle, meat ragu
- vegetable cannelloni, spinach, forest mushrooms, pink vodka sauce
- seasonal risotto, chef seasonal creations
- ravioli, chef seasonal creations, fresh made pasta
- arancini, fried risotto, black truffle, creamy leek sauce

## SEATED PERFORMANCE (CONT)

### ENTRÉES

- colorado lamb, roasted sweet potato gratin, haricot vert, balsamic reduction
- pork loin, pan seared, garlic smashed potato, garden vegetables, forest mushroom madeira sauce
- short rib braised coq au vin style, smashed potatoes, haricot vert, burgundy sauce
- ny strip loin, grilled, boursin mashed potatoes, glazed baby carrots, house steak sauce
- prime rib, salt & 3 pepper crusted, baked potato, garden vegetables, horseradish jus
- filet mignon, pan seared, roasted fingerling potatoes, truffled asparagus, bordelaise sauce
- long island duck, pan seared, roasted fingerling potatoes, braised cabbage, prickly pear red wine reduction
- organic chicken, herb brined & roasted, manchego mac and cheese, brussel sprouts, bourbon reduction
- classic piccata, breaded chicken or veal escalope, wilted spinach, pappardelle pasta, lemon caper sauce
- oregano chicken, sautéed, artichoke hearts, heirloom baby tomatoes, broccoli rabe, greek orzo pasta, natural jus
- thai chicken, grilled, jasmine rice, braised bok choy, coconut-curry cream
- veracruz red snapper, tomato, caper, jalapeño, cilantro, lime rice
- seared ahi, peppercorn crusted, squash ribbons, wasabi cream
- herb crusted whitefish, smashed potato, grilled asparagus, preserved lemon-herb vinaigrette
- sea bass, grilled, coconut jasmine rice, mango salsa
- salmon provencal, basil-tomato, lemon risotto, lemon oil

### SURF IT

- |                       |             |                         |             |
|-----------------------|-------------|-------------------------|-------------|
| • crab stuffed shrimp | add \$15 pp | • seared sea scallops   | add \$18 pp |
| • crab cake           | add \$15 pp | • maine lobster risotto | add \$18 pp |
| • grilled shrimp      | add \$15 pp | • lobster tail          | add \$23 pp |
| • seasonal fish       | add \$15 pp | • crab legs             | add \$23 pp |

### MEATLESS OPTIONS

- tagliatelle pasta, grilled seasonal vegetables, manchego cream sauce
- forest mushroom risotto, seasonal mushrooms
- tofu stir fry, asian vegetables, jasmine rice, garlic sauce
- ratatouille, stewed italian vegetables, tomato, creamy polenta
- grilled vegetable stack, portobello, zucchini, yellow squash, red peppers, asparagus, quinoa
- roasted beets, quinoa salad, toasted almonds, grilled apples, arugula puree

### DESSERTS

- crème brûlée, orange grand marnier, ginger crisp
- tiramisu, lady fingers soaked in amaretto espresso with mascarpone mousse
- red velvet, white chocolate cream cheese mousse, ginger roasted pineapple ice cream
- lemon trio, limoncello buttermilk panna cotta with blueberry compote; mini lemon white chocolate dipped madeleines; lemon vanilla bean crème fraîche sorbet, lemon poppy seed tuille
- hard rockin' chocolate, chocolate napoleon, chocolate crisp, white chocolate espresso ice cream
- pb&j, peanut butter mousse, strawberry jelly, strawberry leather, milk shot

# HARD ROCK HOTEL & CASINO | LAS VEGAS

4455 PARADISE ROAD LAS VEGAS, NV 89169 800.693.ROCK

## COMFORTABLY NUMB

### BRANDS

CALL	PREMIUM	ULTRA
New Amsterdam (flavors)	Ketel One (flavors)	Grey Goose (flavors)
Sauza	Sauza Blue	Patron Silver
New Amsterdam Gin	Tanqueray	Tanqueray 10
Bacardi	Bacardi	Bacardi
Dewars	Captain Morgan	Captain Morgan
Jim Beam	JW Red	JW Black
Seagrams 7	Jack Daniels	Makers Mark
	Crown Royal	

### BEER SELECTION

Budweiser | Bud Light | Michelob Ultra | Stella Artois | Corona | Shock Top | Goose Island IPA

PACKAGED BAR BY THE HOUR	2 HOURS	3 HOURS	4 HOURS
CALL	\$31 PP	\$38 PP	\$46 PP
PREMIUM	\$37 PP	\$46 PP	\$54 PP
ULTRA	\$43 PP	\$52 PP	\$60 PP

UPGRADED WINE PACKAGE			
<ul style="list-style-type: none"> <li>Kim Crawford Sauvignon Blanc, Marlborough, New Zealand</li> <li>Clos du Bois Chardonnay, California, USA</li> <li>Mark West Pinot Noir, California, USA</li> <li>The Dreaming Tree Cabernet Sauvignon, California, USA</li> </ul>	add \$8 PP	add \$10 PP	add \$12 PP

- all package bars require a minimum of 50 guests. Does not include Monster energy drinks, martinis, doubles, triples, frozen drinks, sparkling wine/champagne or cordials.
- beer & wine packages are the same pricing as our call package listed above.

### HOSTED BAR ON CONSUMPTION

CALL	PREMIUM	ULTRA
\$9 PER DRINK	\$10 PER DRINK	\$11 PER DRINK
<ul style="list-style-type: none"> <li>imported beer</li> <li>domestic beer</li> <li>cordials</li> <li>hard rock house wines</li> </ul>	<ul style="list-style-type: none"> <li>\$8.00</li> <li>\$7.00</li> <li>\$10.00</li> <li>\$8.00</li> </ul>	<ul style="list-style-type: none"> <li>assorted juices &amp; soft drinks</li> <li>bottled still &amp; sparkling water</li> <li>Monster Energy Drink</li> </ul> <ul style="list-style-type: none"> <li>\$4.50</li> <li>\$4.50</li> <li>\$6.50</li> </ul>

### CASH BAR PRICING *\*pricing below is inclusive of sales tax and service fee*

CALL	PREMIUM	ULTRA
\$11 PER DRINK*	\$12 PER DRINK*	\$13 PER DRINK*
<ul style="list-style-type: none"> <li>imported beer</li> <li>domestic beer</li> <li>cordials</li> <li>hard rock house wines</li> </ul>	<ul style="list-style-type: none"> <li>\$10.00*</li> <li>\$9.00*</li> <li>\$12.00*</li> <li>\$10.00*</li> </ul>	<ul style="list-style-type: none"> <li>assorted juices &amp; soft drinks</li> <li>bottled still &amp; sparkling water</li> <li>Monster Energy Drink</li> </ul> <ul style="list-style-type: none"> <li>\$5.50*</li> <li>\$5.50*</li> <li>\$8.50*</li> </ul>

- one bartender required per 100 people - \$175 per bartender
- consumption bars and cash bars require a minimum of \$500 in sales per bartender
- option to add cocktail server(s) - \$125 per server