



HOLLYWOOD, FL



CATERING MENUS





The iconic guitar hotel tower was designed to resemble back-to-back guitars, with the guitar faces and brightly lit strings reaching 450 feet into the sky. When you come to Seminole Hard Rock Hotel & Casino Hollywood, our business is to take care of your business. No matter what kind of meeting you're planning; from spectacular conventions, banquets or corporate events, to intimate private gatherings; our extraordinary facility and dedicated staff will meet your every need. All spaces offer high speed Wi-Fi access, expert A/V technological integration and world-class catering. Everyone has spaces, we have venues.





## CONTINENTAL BREAKFAST BUFFETS

*All continental breakfasts are served with freshly brewed premium Kona blend coffee, a selection of TeaLeaves teas. Buffets based on 90 minutes of continuous service.*

### Early Riser | 31 per guest

Orange, cranberry, grapefruit juices  
Butter croissants, blueberry muffins, cranberry white chocolate tea breads, apple turnovers, chocolate twists  
Butter, honey butter, fruit preserves

### Wake Up Call | 34 per guest

Orange, cranberry, grapefruit juices  
Sliced fresh melon, pineapple (GF)  
Assorted fruit yogurt,  
crunchy house granola, raisins  
Butter croissants, banana walnut muffins,  
cinnamon streusel tea breads,  
fruit danishes, cinnamon rolls  
Butter, honey butter, fruit preserves

### Easy Like Sunday Morning | 36 per guest

Orange, cranberry, grapefruit juices  
Assorted cereals  
Corn flakes, raisin bran, fruit loops, house granola  
Whole, skim milk  
Mixed berry, vanilla Greek yogurt parfait,  
crunchy house granola, raisins  
Raspberry, spiced mango yogurt parfait, peanut brittle crunch (GF)  
Butter croissants, daily selection of muffins, sweet breakfast loaves,  
assortment of danishes  
Butter, honey butter, fruit preserves

### Sticky Fingers | 36 per guest

Orange, cranberry, grapefruit juices  
Fresh sliced fruit selection (GF)  
Mixed berry, vanilla Greek yogurt parfait  
Crunchy house granola, raisins  
Frosted cinnamon rolls, caramel pecan sticky buns, assorted danishes,  
house-made almond croissants  
Butter, honey butter, fruit preserves

*All prices subject to 7% sales tax and 24% taxable service charge*



#### **Saturday Morning Cartoons | 33 per guest**

Orange, cranberry, grapefruit juices

Mixed berry salad (GF)

Assorted house-made donuts

Assortment of childhood classic cereals

Corn Flakes, Raisin Bran, Fruit Loops, house granola

Mini marshmallows, chocolate chips

Whole, skim, chocolate, strawberry milk

#### **Good Grains Only | 36 per guest**

Orange, cranberry, grapefruit juices

Fresh berry, quinoa salad

Honey lime dressing (GF)

House made granola bars

Bran muffins

Steel cut oatmeal

Rolled oats, chia seeds, toasted almonds, walnuts, house granola,  
dried fruits, bulgur, wheat bran, dark chocolate nibs

Fresh sliced fruit selection (GF)

Assortment of fresh bagels served with cream cheese, butter

Whole, skim, soy milk

*All prices subject to 7% sales tax and 24% taxable service charge*





## BREAKFAST BUFFETS

*All breakfasts are served with freshly brewed premium Kona blend coffee, a selection of TeaLeaves teas, an assortment of sliced breads*  
**\$150 labor charge for buffets with less than 30 guests.**

### **Morning Glory | 43 per guest**

Orange, cranberry, grapefruit juices

Fresh sliced fruit selection

Choice of steel cut oatmeal with brown sugar, raisins, or stone ground grits with vintage Canadian cheddar cheese

Farm fresh scrambled eggs (GF)

*Substitute egg whites \$3 per guest*

*In addition to whole eggs \$3 per guest*

Breakfast potato hash (GF)

Apple wood bacon, sausage (GF)

Butter croissants, daily selection of muffins, danishes

Butter, honey butter, fruit preserves

### **Bella Mattina | 48 per guest**

Orange, cranberry, grapefruit juices

Fresh sliced fruit selection

Dried fig, honey, ricotta yogurt parfait, toasted pistachio (GF)

Blistered tomato, roasted broccoli, taleggio cheese frittata (GF)

Pancetta, arugula, caramelized onion, parmesan frittata (GF)

Fresh baby arugula with extra virgin olive oil (GF)

Chicken apple sausage (GF)

Breakfast potato hash (GF)

Biscotti, Italian espresso tea bread

Butter, honey butter, fruit preserves

Enhancement: Hash made to order,

**\$150 chef attendant fee, one per 75 guests**

*All prices subject to 7% sales tax and 24% taxable service charge*





#### **De Bon Matin | 46 per guest**

Orange, cranberry, grapefruit juices

Fresh sliced fruit selection (GF)

Creamy French-style scrambled eggs

Butter, honey butter, chives

Select one of below:

- Classic with a twist

Amaretto vanilla bean battered French toast, maple syrup

- Peanut butter stuffed French toast, warm chocolate syrup

- Strawberry cheesecake stuffed French toast, maple syrup

- Nutella s'mores French toast

Nutella, marshmallow stuffed with a graham cracker crust, maple syrup

Served with:

Grilled chicken apple sausage (GF)

Bacon (GF)

Breakfast potato hash (GF)

Butter croissants, almond croissants, assorted tea breads

Butter, honey butter, fruit preserves

#### **Plated Breakfast | 37 per guest**

Freshly squeezed orange juice

Farm fresh scrambled eggs, assorted pastries, breads

Breakfast meat selections (select one):

- Applewood smoked bacon

- Country sausage

- Canadian bacon

- Grilled ham steak

- Turkey sausage

Parsley, sage, rosemary, thyme breakfast potatoes

#### **On The Go A.M. | 31 per guest**

Boxed breakfast with your choice of two of the below:

Butter croissant, blueberry muffin, fresh plain bagel,  
or maple muesli bar

Whole fruit, bottled orange juice, coffee station

*All prices subject to 7% sales tax and 24% taxable service charge*





## BREAKFAST ENHANCEMENTS

*Enhancements are only available at pricing shown when accompanying full banquet menu option and timing.*

### Cereal Cart | 8 per guest

Corn flakes, raisin bran, fruit loops, house granola  
Served with seasonal berries  
Whole & skim milk

### Fresh Fruit and Yogurt Parfaits | 8 per guest

Selection of one of the below:

- Mixed berry, vanilla Greek yogurt parfait, crunchy house granola, raisins
- Raspberry, spiced mango yogurt parfait, peanut brittle crunch (GF)

### Breakfast Sandwiches | 8 per guest

Selection of one of the below:

- Apple wood bacon, egg, Vermont cheddar, butter croissant
- Turkey, egg, guacamole, queso fresco burrito, chipotle salsa
- Veggie egg whites, havarti, wheat English muffin

### Breakfast Empanadas | 10 per guest

Selection of one of the below:

- Flaky fried savory pastries
- Chorizo, scrambled eggs, manchego cheese
- Mexican sausage, hard-boiled egg, refried beans, pepper jack cheese
- Egg whites with roasted pepper, onions, spinach

### Quiche | 10 per guest

Sliced displays of below varieties:

- Traditional quiche Lorraine with lardons, brie
- Merguez sausage, gruyere quiche
- Spinach, roasted tomato quiche

*All prices subject to 7% sales tax and 24% taxable service charge*





**Omelet Station | 15 per guest**

**\$150 chef attendant fee, one per 75 guests**

Farm fresh eggs, egg whites

Bacon, sausage, ham, smoked salmon, mushrooms, tomatoes, onions, spinach, peppers, cheddar cheese, mozzarella cheese (GF)

**West Coast Omelet Station | 22 per guest**

**\$150 chef attendant fee, one per 75 guests**

Farm fresh eggs, egg whites

Bacon, sausage, turkey bacon, seasoned tofu, tomatoes, black beans, broccoli, wild mushrooms, peppers, onions, arugula, asparagus, marinated avocado, roasted tomato salsa, Monterey Jack cheese, queso fresco

**Morning Panini | 21 per guest**

Pre-made breakfast panini

Select two:

- Bacon, egg, cheddar, challah
- Sausage, egg, Swiss, croissant
- Prosciutto, egg, spicy roasted peppers, ciabatta
- Egg, arugula, havarti, whole wheat

**Potato Skillet (made to order) | 23 per guest**

**\$150 chef attendant fee, two per 75 guests**

Breakfast potato hash

Bacon, ham, sausage, chorizo, mushrooms, arugula, tomatoes, Swiss cheese, gruyere cheese, vintage Canadian cheddar cheese topped with eggs to order, fried or poached (GF)

**Huevos Rancheros | 23 per guest**

**\$150 chef attendant fee, one per 75 guests**

Warm corn tortillas, guacamole, chipotle tomato salsa, fried egg  
Black bean, queso fresco cream (GF)

**Steak n' Eggs | 27 per guest**

**\$150 chef attendant fee, one per 75 guests**

Eggs cooked to order, fried or poached (GF)

Smoked paprika, cayenne rubbed hanger steak

Pickled red onions (GF)

*All prices subject to 7% sales tax and 24% taxable service charge*





## A LA CARTE

### Fresh from our bake shop

Assorted baked bagels  
Butter, honey butter, fruit preserves  
Plain, berry, chive cream cheese  
56 per dozen

House smoked salmon, capers, shaved red onion  
18 per guest

Assorted jumbo baked muffins  
(Gluten free available upon request)  
Butter, honey butter, fruit preserves  
56 per dozen

Jumbo butter croissants  
Butter, honey butter, fruit preserves  
56 per dozen

Jumbo cinnamon buns  
56 per dozen

Assorted jumbo breakfast pastries  
56 per dozen

Assorted small house made cookies  
Chocolate chip, oatmeal raisin, peanut butter  
42 per dozen

Assorted large house made cookies  
Chocolate chip, oatmeal raisin, peanut butter  
56 per dozen

Berry crumble tarts  
56 per dozen

Brownies or blondies  
56 per dozen

*All prices subject to 7% sales tax and 24% taxable service charge*





## FRUITS AND OTHER SNACKS

Fresh sliced fruit selection  
10 per guest

Whole fresh fruit  
4 per piece

Assorted fruit yogurt  
5 each

Plain Greek yogurt  
6 each

Individual bags of chips  
4 each

Fresh veggies, hummus dip (V)  
7 per guest

Guacamole, chips, salsa  
11 per guest

Roasted, salted nuts  
6 per pound (serves 6-7 guests)

Granola bars - Assorted  
6 each

Fresh popcorn  
5 per person (minimum order of 20 servings)



*All prices subject to 7% sales tax and 24% taxable service charge*





## BEVERAGES

Fresh fruit juices  
65 per gallon

Iced tea  
65 per gallon

Fresh squeezed lemonade  
65 per gallon

Infused Water  
60 per gallon

Freshly brewed premium Kona blend coffee, regular or decaffeinated  
76 per gallon

Selection of TeaLeaves teas  
6 per package

Individual soft drinks  
5 each

Red Bull energy drink  
(Sugar free available)  
8 per can

Fiji bottled water  
6 per 11.5 ounce bottle

Perrier sparkling water  
7 per bottle

*All prices subject to 7% sales tax and 24% taxable service charge*



## BRUNCH

### Sunday's Best Brunch | 72 per guest

Orange, cranberry, grapefruit juices

Fresh sliced fruit selection

Butter croissants, banana walnut muffins, danish,  
cinnamon streusel tea breads  
Butter, honey butter, fruit preserves

Assortment of fresh bagels  
Plain, fresh berry, smoked salmon cream cheese  
Butter, honey butter, fruit preserves

Mixed berry, vanilla greek yogurt parfait,  
crunchy house granola, raisins

Raspberry, spiced mango yogurt parfait,  
peanut brittle crunch (GF)

Baby heirloom tomato, roasted corn, burrata salad  
Red wine vinaigrette (GF) (V)

Classic caesar salad, lemon zest, ciabatta crouton, white anchovy

Traditional quiche Lorraine with lardons, brie

Spinach, blistered tomato fritatta

### Omelet Station

**\$150 chef attendant fee, one per 75 guests**

Farm fresh eggs, egg whites  
Bacon, sausage, ham, smoked salmon, mushrooms, tomatoes, onions,  
spinach, peppers, cheddar cheese, mozzarella cheese (GF)

Smoked salmon eggs benedict  
Cayenne dill hollandaise

Applewood bacon, sausage (GF)

*All prices subject to 7% sales tax and 24% taxable service charge*





Grilled chicken breast with wilted swiss chard, radish, light citrus pan jus

Select one:

- Cilantro garlic flank steak, marinated wild mushrooms, demi glacé
- Brined bone-in pork loin rack, roasted cippolini, sherry pan jus
- Bone in smoked ham, bourbon glaze

Tricolor potato hash

Roasted farm fresh vegetables (V)

Desserts

Fruit tarts, New York cheesecakes, brownies, blondies, assorted cookies

#### **Chicken and champagne brunch | 76 per guest**

Butter croissants, blueberry muffins, cranberry orange tea breads, danishes, buttermilk biscuits, corn bread  
Butter, honey butter, fruit preserves

Fresh sliced fruit selection (V)

Stone fruit, field green salad (GF)(V)  
Spicy candied peanuts, honey cider vinaigrette

Shaved brussels sprouts, celery slaw (GF)(V)

Grilled corn, blueberry, American speck salad (GF)  
Mint cilantro vinaigrette

Scrambled egg skillet (GF)  
Fried potatoes, pimento peppers, scallions, tomatoes

Applewood smoked bacon (GF)

Grilled chicken apple sausage (GF)

*All prices subject to 7% sales tax and 24% taxable service charge*



Southern eggs Benedict  
Poached egg, pulled pork, smoked paprika hollandaise  
on a buttermilk biscuit

Shrimp and grits (made to order) (GF)  
Stone ground grits, shrimp with sweet petite peas,  
aged Manchego cheese, pea tendrils, crisp radish  
**\$150 chef attendant fee, one per 75 guests**

24 hour brined buttermilk fried chicken  
House North Carolina BBQ sauce, guava bbq sauce, honey, sriracha,  
aji panca, curry tomato chutney, cranberry relish, assorted hot sauces

Smoked baby back ribs (GF)

House-made assortment of pickles, pickled vegetables (GF) (V)

Creamy mashed potatoes, wild mushroom gravy

Stewed collard greens (GF)

Pan seared garlic green beans with red pepper flakes (GF) (V)

#### Desserts

Strawberry shortcake, mini s'mores, blueberry tart, maple cheesecake,  
brownies, blondies, assorted cookies

#### Enhance your brunch with a champagne bar for \$15 per guest

Alone or with infused enhancers, champagne cures all...

Orange juice, mango purée, muddled berries, strawberries, peach,  
pear nectar, Thai basil, mint, basil, dark chocolate sauce,  
sweet tea, lemonade

*All prices subject to 7% sales tax and 24% taxable service charge*





## BREAKS

### All Day Beverage Package | 44 per guest

Includes freshly brewed premium Kona blend coffee, selection of TeaLeaves teas, soft drinks, bottled water, freshly brewed iced tea

### All Day Break Package | 54 per guest

Morning – 60 minutes

Fresh fruit juice selection to include orange, cranberry, grapefruit

Fresh from our own bake shop: croissants, muffins, danishes, tea breads

Butter, honey butter, fruit preserves

Freshly brewed premium Kona blend coffee, selection of TeaLeaves teas

Mid-Morning – 30 minutes

Full refreshment of beverages, addition of assorted soft drinks, bottled waters

Mid-Afternoon – 60 minutes

Fresh baked assorted house-made cookies, blondies, brownies

Freshly brewed premium Kona blend coffee, selection of TeaLeaves teas

Assorted soft drinks, bottled waters

### A.M. Breaks

Based on 30 minutes of continuous service

### Smooth Operator | 19 per guest

\$150 chef attendant fee, one per 75 guests

Featuring our rock star morning smoothie

Blueberry, acai, organic apple, vanilla, greens, with flaxseed juice, low-fat Greek yogurt, almond milk, complex protein compound, rolled oats, wild flower honey

### Super Fruit Acai Bowls | 29 per guest

\$150 chef attendant fee, one per 75 guests

Build your own acai bowl

Acai sorbet, rolled oats, toasted coconut, dried fruits, Granola, chia seeds, pepitas, cocoa nibs, goji berries, almonds, bananas, fresh berries

*All prices subject to 7% sales tax and 24% taxable service charge*





## **P.M. Breaks**

Based on 30 minutes of continuous service

### **Matinée | 22 per guest**

What's a show without snacks!

**\$150 chef attendant fee, one per 75 guests**

Assortment of concession-style boxed snacks

Gummy Bears, Twizzlers, Raisinettes, M&M's, Goobers

Freshly popped truffle & sea salt popcorn (GF)

Throwback bottled sodas, made with real sugar

Fiji bottled water

### **Happy Trails | 27 per guest**

Build your own trail mix

Granola, walnuts, almonds, pistachios, pepitas,

Dried fruits, dried ginger, wasabi peas,

dark chocolate nibs, milk chocolate M&M's

Vanilla bean Greek yogurt

Brown butter, lemon zested popcorn

Bottled water, chilled sodas

Freshly brewed premium Kona blend coffee

Selection of Tealeaves tea

### **Cafecito Time | 30 per guest**

The original energy drink of South Florida, Cuban coffee!

**\$150 chef attendant fee, one per 75 guests**

Freshly brewed shots of Cuban "colada" espresso

Cuban cafeteria snacks

Ham croquetas, mini beef empanadas, guava, and cheese pastelitos

Chilled Bustelo Cool cafe con leche drinks

Jupiña pineapple soda, iron beer, bottled water

### **Lemonade Stand | 24 per guest**

Freshly crafted cane sugar, rosemary lemonade,

Jalapeño watermelon lemonade

Tropical citrus cake, exotic fruit shooters, key lime tarts

Bottled water, chilled sodas

Freshly brewed premium Kona blend coffee

Selection of Tealeaves teas

*All prices subject to 7% sales tax and 24% taxable service charge*



### Una Dolce Giornata Gelato Break | 29 per guest

Artisanal gelato - Select 3 flavors

Vanilla bean, strawberry, chocolate,  
pistachio, cappuccino, salted caramel

Bottled water, San Pellegrino sparkling water, Italian sodas

Freshly brewed premium Kona blend coffee

Selection of TeaLeaves teas

### Assorted Cupcakes | 22 per guest

Vanilla Bean

S'mores

Red velvet

Carrot

Florida citrus

Bottled water, chilled soft drinks

Freshly brewed premium Kona blend coffee

Selection of TeaLeaves teas

*All prices subject to 7% sales tax and 24% taxable service charge*





## LUNCH BUFFETS

*All Lunch Buffets are served with freshly brewed premium Kona blend coffee, a selection of TeaLeaves teas*

*Based on 90 minutes of continuous service*

**\$150 labor charge for buffets with less than 30 guests**

### Deli | 55 per guest

Field greens salad (GF)

Grape tomatoes, English cucumbers, shallots,  
Hardboiled egg, shaved carrots, crisp radish,  
Honey balsamic vinaigrette, creamy jalapeño ranch

Americana creamer potato salad (GF)

Roasted fennel, charred red onion,  
Whole grain mustard, cider dressing

Bags of kettle chips

Assorted freshly baked breads, butter

Roasted turkey, honey ham, roast beef, Genoa salami, pastrami,  
corned beef, classic albacore tuna salad, cranberry walnut  
chicken salad Swiss, cheddar, havarti, mahon

Bibb lettuce, sliced Homestead tomatoes, sliced red onion,  
house made half sour pickles,  
Truffle onion compote, sandwich condiments

Desserts

New York cheesecake

Brownies, blondies

Assorted cookies

*All prices subject to 7% sales tax and 24% taxable service charge*



### On a Jersey Highway | 57 per guest

Roasted tomato, black truffle bisque (GF)

Assorted breads, butter

Iceberg, romaine hearts, dill (GF) (V)

Grape tomatoes, chick peas, English cucumber,  
petite French peas, daikon radish, chive red wine vinaigrette

Farmer's bean salad (GF) (V)

Haricot vert, kidney beans, roasted peppers

Citrus cider vinaigrette

Toasted caraway seed cole slaw (GF)

Rainbow creamer potato salad (GF)

Curated individual cold sandwiches

Select three:

- Waldorf turkey

Gala apples, crisp frisée, pickled shaved celery, honey walnut aioli,  
brioche

- Roast beef

Creamy gorgonzola  
field greens, balsamic onion marmalade,  
corn dusted kaiser roll

- Grilled chicken, avocado

Roasted garlic hummus, cilantro, carrot, citrus salad, challah bun

- Italian Slider

Prosciutto di Parma, Genoa salami, spicy cappicola, aged provolone,  
roasted grape tomato salad, romaine lettuce,  
roasted peppers, ciabatta

- Classic albacore tuna salad wrap

Gem lettuce, Homestead tomato

- Grilled vegetables, alfalfa sprouts, olive baguette

Dill pickle spears, olive medley, radishes

Dessert:

Blueberry tarts, chocolate cream puffs, strawberry cheesecake,  
butterscotch brownies

*All prices subject to 7% sales tax and 24% taxable service charge*





## Paninis-R-Us | 61 per guest

Roasted vegetable, sun dried tomato chicken soup

Assorted breads, butter

Chopped tomato, onion, cucumber, carrot, grilled corn  
Hearts of romaine with house-made buttermilk ranch

Grilled mushroom, arugula salad  
Pine nuts, shallots, dijon champagne vinaigrette

Baby heirloom tomato, ciliegini mozzarella salad  
Tart red wine vinegar dressing

Harvest bean, pasta salad

Displayed Paninis

- Turkey, fontina cheese  
Baby pea tendrils, fig marmalade  
Challah loaf

- Country ham, brie  
Honey Dijon mustard  
Baguette

- Slow roasted beef, goat cream cheese  
Watercress, red wine onion jam  
Crusty baguette

- Grilled Portobello  
Fried eggplant salad  
Olive ciabatta

Enhancement: Have your sandwiches fresh pressed to order  
**\$150 chef attendant fee, one per 75 guests**

Dessert

Chocolate raspberry tart

Red velvet whoopie pie

Blueberry cheesecake

Assorted cookies

*All prices subject to 7% sales tax and 24% taxable service charge*



### The American Table | 64 per guest

A melting pot of yummy...

New England clam chowder (GF)

Oyster crackers

Assorted breads, butter

Grilled sweet local corn, stone fruit salad (GF)

Field greens, candied spicy peanuts, wildflower honey cider dressing

Spinach, cranberry, maytag blue salad (GF)

Candied pecan, radish, shaved shallot, creamy dijon vinaigrette

Coriander spiced roasted cauliflower salad (GF)

Pimento peppers, parsley, lemon oil

Verjus brined chicken breast (GF)

Minted peas, pickled carrots, charred cippolini onions

Pan jus

Wild mushroom sirloin meatloaf, roasted tomato demi glacé

Lemon parmesan cod, fennel slaw, fried capers

Sage beurre blanc

Three cheese truffle mac & cheese

Fontina, taleggio, ricotta cream

Roasted garlic bread crumbs

Roasted new potatoes

Sherry glazed haricot vert, shallots, pine nuts (GF)

### Desserts

Key lime tart

Mudslide cheesecake

Apple cobbler tart

Brownies, blondies

*All prices subject to 7% sales tax and 24% taxable service charge*





### Whistlin' Dixie | 60 per guest

#### BLT Salad

Bibb lettuce, heirloom tomato, Nueske's bacon, banana bread croutons

#### Cobb Salad

Tomato, grilled chicken, hard-boiled egg, avocado, chives, Roquefort cheese, red wine vinaigrette

Grilled corn, edamame succotash (GF)

Celery seed Carolina coleslaw (GF)

Fresh biscuits, whipped maple bourbon butter

Honey, togarashi buttermilk fried chicken

North Carolina BBQ pulled pork

Shrimp, grits (GF)

Gulf shrimp, buttery stone ground hominy grits, aged manchego cheese

Baked beans, smoked bacon

Ginger garlic brussels sprouts (GF)

Yukon gold smashed potatoes (GF)

Sweet corn bake casserole

#### Desserts

Banana pudding verrine

Peach cobbler tart

Summer berry buckle cobbler

Assorted cookies

*All prices subject to 7% sales tax and 24% taxable service charge*



## Mangia Tutti | 64 per guest

### Classic caesar salad

Hearts of romaine, peccorino romano, ciabatta croutons, white anchovies, creamy caesar dressing

### Field greens, charred endive salad (GF)

Hearts of palm, cucumber, roasted eggplant, peppers, pine nuts, lemon oil

Heirloom tomato, roasted corn, burrata salad (GF), red wine vinaigrette

### Fungi misto (GF)

Wild mushrooms, grilled radicchio, pine nuts, warm guanciale, white balsamic dressing

Fresh ciabatta, tomato foccacia

### Pollo Toscana (GF)

Roasted chicken breast, blistered tomato, baby spinach, basil cream sauce

### Lombatello steak (GF)

Dry rubbed hanger steak, Chianti reduction, gremolata

### Mint veal meatballs

hand ground veal, Parmigiano-Reggiano, lemon velouté

Grilled oregano salmon, cannellini bean ragout (GF)

Broccolini saffron risotto

Roasted tomato, eggplant, basil

### Desserts

Mini cannoli

Ricotta cheesecake

Tiramisu verrine

Pistachio panna cotta

*All prices subject to 7% sales tax and 24% taxable service charge*





## Bento | 64 per guest

Spicy Napa cabbage salad (V)

Buckwheat soba noodle salad (V)  
Shaved broccoli, carrots, red onions, rice wine dressing

Field greens, kale, water chestnuts, baby corn, cherry tomatoes,  
ginger dressing (V)

Roti, baguette, naan, sesame butter

Spicy tuna poke

Lemongrass chicken pot stickers

Fried vegetable spring rolls (V)

Miso glazed salmon, green mango slaw

Beef Bulgogi  
Stir fried marinated flank steak, scallions, toasted sesame seeds

Steamed ginger jasmine rice (GF)(V)

Brown rice (GF)(V)

Spicy pickled sesame cucumbers, radish, daikon, bean sprouts,  
hard boiled quail eggs, snow peas, wakame, edamame beans, wasabi,  
ginger, sriracha, soy, ponzu

### Desserts

Green tea yuzu tart  
Black sesame madeline  
Cherry ginger tarts  
Mango ichimi cheesecake

*All prices subject to 7% sales tax and 24% taxable service charge*



### On the Run | 47 per guest

Whether on your way to the docks for some deep sea fishing, the links for 18 holes or your plane ride home, our boxed lunches will ensure you aren't worried about where to eat.

All boxes include a pasta salad, house made cookie, whole fruit, chips, a soft drink or bottled water.

Select up to three:

- Waldorf chicken salad sandwich  
Chicken salad with green apple, celery, grapes, walnuts, hoagie roll
- Middle Eastern Turkey  
House roasted turkey, roasted garlic hummus, lightly dressed fattoush salad, sesame roll
- Grilled chicken, avocado BLT  
Applewood bacon, romaine lettuce, tomato, chunky avocado ranch (on the side), ciabatta
- Country ham, brie  
Honey Dijon mustard, baguette
- Horseradish roast beef  
Watercress, cucumber, red onions, creamy horseradish sauce (on the side), baguette
- Smoked salmon, dill field greens, caper cream cheese, marble rye (upcharge \$3)
- Marinated sun dried tomatoes, mozzarella caprese, fresh basil, arugula, balsamic reduction, ciabatta
- Grilled garden vegetables  
Zucchini, squash, eggplant, portobello mushroom, lightly dressed arugula, ciabatta

*All prices subject to 7% sales tax and 24% taxable service charge*





## PLATED LUNCHES

*All plated lunches served with assorted breads, butter, freshly brewed premium Kona blend coffee, a selection of TeaLeaves teas*

### Chilled Lunch

(Select one, includes a dessert selection)

#### **Baharat spiced salmon, toasted couscous salad | 50 per guest**

Roasted red, golden beets, medjool dates, mint, local citrus, harissa dressing

#### **Grilled ginger, white soy shrimp | 52 per guest**

Shaved brussels sprouts, kale, apple salad, toasted pine nuts, parmesan, dijon vinaigrette

#### **Mediterranean chicken, arugula salad (GF) | 48 per guest**

Blistered tomato, roasted peppers, capers, crisp red onion, lemon balsamic dressing

### Plated Lunch

#### Salads, soups

(Select one)

#### Baby heirloom tomato, roasted fennel (V)

Cucumber, micro basil, EVOO, Modena balsamic reduction

#### Hard Rock Caesar

Romaine heart wedge, herb croutons, parmesan crisp, white anchovies

#### Charred endive, asparagus salad (GF) (V)

Watercress, basil, Homestead tomatoes, meyer lemon vinaigrette

#### Roasted squash, mozzarella salad (GF)

Fresh field greens, goat cheese, radish, tart red wine vinaigrette

*All prices subject to 7% sales tax and 24% taxable service charge*



Arugula, roasted fingerling potato salad (GF)  
Stone fruit, shaved shallots, Kalamata olives, goat's milk feta,  
oregano cider vinaigrette

Local Florida farms salad - Chef's creation of the freshest ingredients  
from farms around South Florida available fall thru late spring

Roasted tomato truffle bisque (GF)

Grilled corn, crab chowder

**Plated entrees**  
(Select one)

**Sherry brined chicken breast (GF) | 49 per guest**  
Yukon gold potato mash, charred tricolor cauliflower, truffle  
pancetta, whole grain mustard sauce

**Grilled cumin dusted chicken breast | 54 per guest**  
Sweet corn cake, jalapeño glazed baby carrots, green mango,  
lime pan jus

**Seared togarashi salmon (GF) | 53 per guest**  
Warm edamame, corn salad, ginger scented jasmine rice,  
ponzu beurre blanc

**Grilled Florida mahi mahi | 57 per guest**  
Curry tomato chutney, saffron bulgur pilaf,  
kaffir lime sauce

**Chili mojo braised pork shoulder (GF) | 58 per guest**  
Smoked plantain purée, fried yucca,  
cilantro citrus salad

**Grilled filet mignon (GF) | 63 per guest**  
Roasted fingerling potatoes, asparagus tips, wild mushrooms,  
verjus demi glace

**Truffle porcini ravioli | 42 per guest**  
Nutmeg cream sauce, blistered tomatoes, asparagus

*All prices subject to 7% sales tax and 24% taxable service charge*





**Grilled Vegan Steak (GF) | 52 per guest**  
(Quinoa, eggplant, chick peas, tofu)  
Blistered tomatoes, asparagus, roasted potatoes, pepper purée

**Desserts**  
(Select one)

Apple pie  
Caramel sauce, sour cream chantilly

New York cheesecake  
Fresh berries, strawberry sauce

Milk chocolate mousse  
Candied pecans, Florida orange cream

Caribbean fruit tart  
Toasted marshmallow, berry sauce

Floridian miniature trio  
Blueberry cheesecake, exotic fruit torte, key lime tart

*All prices subject to 7% sales tax and 24% taxable service charge*



## HORS D'OEUVRES

*Small bites to stimulate and foreshadow great things to come*

*Minimum order of 50 pieces per item*

### Cold

Fresh seasonal berries, chèvre cream, wildflower honey, crostini	7
Blistered heirloom tomato, burrata, balsamic reduction, basil	7
Soy truffle compressed watermelon, tomato lollipop, micro wasabi (V)	7
Avocado papaya gazpacho shooter (GF) (V)	7
Deviled egg, applewood bacon, scallions (GF)	7
White soy, truffle tuna tartar spoon, wasabi cream, crisp radish	8
Prosciutto di Parma, fig marmalade, ciabatta toast	8
Roasted spicy shrimp cocktail, curry tomato chutney	8
Mini New England lobster roll, pretzel bun	8
Spicy ginger veggie slaw tacos, corn tortilla (V)	7
Roquefort cheese, honey, fig custard (GF)	8
Mini snapper crudo taco, sweet pea purée, cilantro (GF)	8
Basil lemon crab salad, toast	9
Pink Key West shrimp salad, avocado mousse (GF)	8

*All prices subject to 7% sales tax and 24% taxable service charge*





<b>Hot</b>	
Mushroom, asparagus ariancini, truffle mayo	7
Crispy fried chicken lemongrass pot sticker, soy ponzu sauce	7
Braised jerk chicken, Hawaiian roll, maple aioli	7
Jersey crab cake, honey dijon mustard	8
Edamame pot sticker, sweet soy	7
Togarashi rice crispy crusted tempura shrimp, yuzu creme fraiche	8
Duck confit, ricotta grilled cheese, tart cherry jam on sour dough	9
Tandoori spiced lamb meatballs, warm curry yogurt sauce	8
Marinated beef skewer, orange zested bourbon aioli	8
Filet mignon, onion marmalade en croûte	8
Surf n' turf creamy lobster bisque, braised short rib, crispy fingerling potato	10
Cozy shrimp, roasted orange ginger marmalade	8
Thai curry vegetable samosa	7
Conch fritters, Bahamian aioli	8
Citrus salmon cakes, cornichon, cucumber dill slaw	8
Mojo pulled pork slider, spicy grilled pineapple salsa	8

*All prices subject to 7% sales tax and 24% taxable service charge*



## DISPLAYED STATIONS

*Meticulously curated displays, platters to satiate both sight and palate.  
Based on 90 minutes of continuous service.*

### Charcuterie | 26 per guest

Artisan cured meats to include  
prosciutto, Genoa salami, soppressata, spicy capicola, wild boar,  
salami, finocchiona, pate campagne, duck pate en croûte  
Whole grain mustard, fig marmalade, cornichon, mixed olives  
Crackers, fresh assortment of crusty breads

### Artisan Cheese Board | 19 per guest

Chef's selection of domestic, imported cheeses  
Fresh, dried fruits, quince paste, preserves, nuts  
Crackers, flat breads, fresh baguette

### Farmer's market crudité | 15 per guest

The season's freshest vegetables with housemade dips  
Roasted garlic hummus, babaganoush, Roquefort blue cheese

### Tapas | 29 per guest

Select three proteins crafted into custom small plates:  
Chicken, beef, lamb, pork, chorizo, jamon serrano, corvina, salmon,  
shrimp, market vegetables  
Served with mixed olives, roasted pepper salad, fried eggplant salad,  
manchego, mahon cheese, Marcona almonds, fresh breads, crostini  
Enhancements: Tuna, scallop, lobster, \$6 each to substitute or \$16  
each for addition

### Slider bar | 18 per guest (Select three)

- Classic: beef slider, American cheese, lettuce, tomato, onion relish
- Triple porker: pork slider, applewood bacon, rillettes, pickled dried apricot, whole grain mustard
- Lamb slider: sweet potato hay, aji panca "ketchup", ricotta cream
- El Mexicano: beef slider, queso panela, cilantro habanero jam
- Plum BBQ pulled duck: half sour pickle, cilantro, sriracha mayo
- Veggie: grilled baby portobello, field greens, black bean, goat cheese spread, herb sauce
- Wagyu slider \$2 *additional*: gem lettuce, plum tomato, sweet pickled onion, midnight moon cheese

*All prices subject to 7% sales tax and 24% taxable service charge*





### **Paella Valenciana | 32 per guest**

Market fresh clams, mussels, calamari, shrimp, grouper  
Spanish chorizo, saffron Valencia rice, peas, pimento peppers (GF)

### **Tex-Mex Bowl | 28 per guest**

Fill your crispy taco shell bowl with Mexican-inspired offerings.  
Chipotle braised pork carnitas, ground spiced beef,  
adobo chicken breast  
Cilantro rice, refried beans, sautéed onions, peppers, pico de gallo,  
iceberg lettuce, shaved radishes, roasted corn salsa,  
fresh made guacamole  
Selection of hot sauces, chili peppers

### **Time to make the meatballs | 32 per guest**

#### **\$150 chef attendant fee, one per 75 guests**

Mama inspired. Nonna approved. A feast of homemade meatballs,  
sauces, artisan cheeses. A mangiare!

Nonna's traditional beef, pork, veal, San Marzano tomato sauce  
Fennel pork sausage, roasted garlic, broccolini broth  
Rosemary, cayenne lamb, fig lamb jus

Fresh mozzarella, ricotta, aged parmesan, gorgonzola,  
tillamook cheddar

Extra virgin olive oil, truffle oil, spicy red pepper infused oil, cracked  
black pepper, garlic bread, bread sticks

### **Mini Salad Bar**

Fresh and composed mini salads.

**Select 2 | 14 per guest**

**Select 3 | 18 per guest**

Assorted breads, butter

Baby heirloom tomato, roasted corn, burrata salad,  
red wine vinaigrette (GF) (V)

*All prices subject to 7% sales tax and 24% taxable service charge*





Classic Caesar salad, lemon zest, ciabatta crouton, white anchovy  
 Balsamic poached beets, arugula, walnuts, stilton blue cheese cream (GF)  
 Kale, quick pickled watermelon radish, roasted garlic dressing, spiced pepitas (GF)  
 Gem lettuce, peppered strawberry, pickled red onion, almonds, ricotta, verjus dressing (GF)  
 Farro, kale, dried cranberries, goat cheese, cider dressing  
 Marinated summer berry salad, mint, ginger reduction (GF) (V)  
 Grilled stone fruit, field greens, spicy candied peanuts, wildflower honey cider dressing (GF)  
 Israeli couscous, chick peas, roasted peppers, parmesan cheese, citrus vinaigrette  
 Rainbow creamer potato salad, roasted fennel, red onions, dijon cream dressing (GF)

#### Kuro Sushi Bar | 8 per piece

100 piece minimum, five pieces per person  
 Assortment of traditional, Kuro specialty sushi  
 All displays include soy sauce, wasabi, pickled ginger

#### Seafood Raw Bar

Displayed on ice and served with cocktail sauce, fresh grated horseradish, citrus, and hot sauce.  
 Minimum order of three pieces per guest

Traditional snapper, tuna or scallop ceviche, leche de tigre, cancha corn	12 each
Spicy crab, mango salad, huancaína sauce	12 each
Poached jumbo shrimp, tangy cocktail sauce	10 each
Seasonal oysters on the half shell, house mignonette	10 each
Cocktail crab claws	10 each
Local stone crab claws, citrus mustard sauce	
<b>Mkt price each, seasonal</b>	

#### Enhancements

Ice Display	750 each
Ice Bowl	600 each
Ice Bar	2400 each

*All prices subject to 7% sales tax and 24% taxable service charge*





### Action

Let our culinary rock stars delight your guests while they prepare and serve inspiring and delicious offerings.  
Station packages are for 60 minutes.

### Carved To Order:

All stations include one side, fresh house baked rolls, butter  
Minimum 25 guests, must order for entire guarantee  
**\$150 chef attendant fee, one per 75 guests**

Grilled tenderloin of beef, verjus demi glacé	30 per guest
Smoked sea salt, fennel seed crusted prime rib, herb au jus	29 per guest
Cilantro garlic flank steak, marinated wild mushrooms, demi glacé	26 per guest
Coffee rubbed whole sirloin strip, orange zested pinot noir sauce	24 per guest
Brined bone-in pork loin rack, roasted cipolini, sherry pan jus	28 per guest
Dried cherry, arugula pork belly porchetta, port wine reduction	25 per guest
Seared ahi tuna tataki, white bean purée, marinated sun dried tomatoes	26 per guest
Grilled Atlantic salmon, yellow romesco sauce	24 per guest
Cumin spiced mahi mahi loin, tropical fruit chutney	24 per guest
24-hour brined turkey breast, light citrus gravy, house made cranberry sauce	22 per guest

### Sides:

Additional sides	5 per guest
------------------	-------------

Classic Caesar salad, ciabatta croutons, lemon zest  
Grape tomato, mozzarella ciliegine caprese, balsamic vinaigrette, micro basil (GF)  
Toasted caraway seed cole slaw (GF)  
Quinoa Salad, sweet potato, aji amarillo chili  
Mediterranean roasted creamer potatoes, citrus, herbs (GF)  
Roasted fingerling potatoes, bacon, leeks (GF)  
Yukon gold mashed potatoes, black truffle (GF)  
Fried yucca fries, cilantro garlic aioli

*All prices subject to 7% sales tax and 24% taxable service charge*



Ginger scented jasmine rice (GF)  
Wild mushroom saffron risotto  
Three cheese truffle mac & cheese  
Charred garlic ginger brussels sprouts, white soy  
Grilled asparagus, citrus roasted pepper melange  
Apple glazed rainbow carrots, almond oil  
Roasted seasonal baby vegetables

**Risotto Bar | 25 per guest**

**\$150 chef attendant fee, one per 75 guests**

Saffron arborio rice made to order with a selection of fresh ingredients. Chicken, shrimp, sweet peas, wild mushrooms, asparagus, squash, chives, basil, truffle oil, roasted garlic, pecorino romano  
Enhancement - Lobster \$8 per guest

**Mashed Potato Bar | 24 per guest**

**\$150 chef attendant fee, one per 75 guests**

Creamy mashed potato purée mixed to order with an array of toppings to include: chicken, shrimp, asparagus, roasted corn, peas, bacon, scallions, wild mushrooms, sour cream, roasted garlic, blue cheese, gruyere, cheddar, truffle butter, cracked black pepper  
Enhancement - Lobster \$8 per guest

**Thai Panang Curry | 24 per guest**

**\$150 chef attendant fee, one per 75 guests**

Chicken, shrimp, vegetables stir fried, creamy coconut panang curry sauce, gingered white rice, soba noodle salad  
Lime, chili oil, soy sauce

**La Pasta | 20 per guest**

**\$150 chef attendant fee, one per 75 guests**

Rigatoni, Sunday sauce - beef short rib, pork sausage, veal  
Ricotta agnolotti, sage brown butter sauce  
Grana Padano, crusty ciabatta, tomato focaccia

**Asian Influence | 25 per guest**

**\$150 chef attendant fee, one per 75 guests**

Julienne chicken, Hunan ham, scallions, daikon radish, Asian pumpkin, sweet soy hoisin marinated charred beef, Chinese broccoli, enoki mushrooms, mirin ginger scented jasmine rice, soy sauce, plum sauce, sriracha, chow mein noodles, fortune cookies

*All prices subject to 7% sales tax and 24% taxable service charge*





### **GastroRock Experience**

For the most discerning and adventurous palates. Create a personalized gastronomic tour of composed dishes. Together with our banquet chef, you can devise a food and drink tour that is sure to create a unique and memorable event for your guests.

**Menu pricing begins at \$120**

### **Dessert Stations**

Based on 90 minutes of continuous service.

#### **Ice Cream Social | 22 per guest**

**\$150 chef attendant fee, one per 75 guests**

Choice of three ice cream flavors: vanilla, chocolate, strawberry, coffee, pistachio

Whipped cream, sprinkles, chocolate pearls, pecans, hot fudge, cherries

#### **Chocolate Wonderland | 22 per guest**

**\$150 chef attendant fee, one per 75 guests**

Desserts dipped in dark or white chocolate

#### **Bananas Foster Station | 18 per guest**

**\$150 chef attendant fee, one per 75 guests**

Caramelized bananas with Foster's sauce, rum flambé, vanilla ice cream

#### **S'mores | 15 per guest**

Toasted marshmallows, chocolate bars, graham crackers, ganache

Upgrade to action station (\$150 chef attendant fee, one per 75 guests)

#### **Berry Shortcake Station | 17 per guest**

Strawberries, blackberries, blueberry compote, lemon sponge cake, Chantilly cream

Upgrade to action station (\$150 chef attendant fee, one per 75 guests)

#### **Viennese Display | 18 per guest**

Chef's selection of displayed miniature pastries, cakes, fresh fruit

*All prices subject to 7% sales tax and 24% taxable service charge*



## DINNER BUFFETS

All dinner buffets include assorted breads, butter, freshly brewed premium Kona blend coffee, a selection of TeaLeaves teas.

Based on 90 minutes of continuous service

Additional 30 minutes - \$10 per guest

**\$150 labor charge for buffets with less than 45 guests**

### Welcome to Miami | 85 per guest

Avocado, Florida orange, jicama salad (GF)(V)

Field greens, scallions, cayenne cider vinaigrette

Pickled cucumber, radish salad (GF)(V)

Carrots, purple cabbage, rice wine vinaigrette

White bean, potato salad (GF)(V)

Pickled pineapple lime salad (GF)(V)

Mariquitas

Crispy plantain chips, garlic onion dip

Ham croquettes, fig marmalade, saltine crackers

Grilled cardamom spiced mahi mahi (GF)

Rice wine vinegar poached beet salad, scallions

Beef picadillo (GF)

Ground beef, Latin spices, queen olives, pimento peppers

Enhancement: Grilled skirt steak, tangy chimichurri, carved to order  
12 per guest

**\$150 chef attendant fee, one per 75 guests**

Arroz con pollo a la moderna (GF)

Saffron rice, chicken, vegetables

Maduro (GF)(V)

Fried sweet plantains

*All prices subject to 7% sales tax and 24% taxable service charge*





Fried yucca fries, cilantro garlic aioli

Basmati rice (GF)(V)

Black bean, sofrito (GF)(V)

Cumin honey glazed baby carrots (GF)(V)

Desserts

Chocolate tres leches verrine

Guava, cheese tart

Mango lime cheesecake

Tahitian vanilla rice pudding

**New American Table | 85 per guest**

Caesar salad

Heart of romaine, lemon zest, shaved parmesan, ciabatta croutons, house-made caesar dressing, white anchovies

Spinach, stone fruit salad, warm bacon dressing

Balsamic poached beet couscous salad (V)

Tricolor creamer potato salad, whole grain mustard, champagne vinaigrette

Pickled shrimp, jicama (GF)

Crisp greens, red onion, aji amarillo vinaigrette

Harissa grilled chicken breast (GF)

Garlic kale, sweet potato hash, grapeseed oil

Sous vide hoisin glazed pork belly, spiced apple purée, jalapeño cilantro slaw

Enhancement: coffee, orange zest rubbed sirloin strip (GF)

Anise demi glace \$16 per guest

**\$150 chef attendant fee, one per 75 guests**

*All prices subject to 7% sales tax and 24% taxable service charge*



Cumin, cardamom rubbed ocean bass  
Tomato sofrito farro, light lemon beurre monte, basil

Roasted rainbow creamer potatoes, herb, citrus (GF)(V)

Charred broccolini, roasted garlic broth (GF)(V)

Dessert  
Strawberry balsamic verrine  
Spiced peach tart  
Chocolate coffee macaroon  
Lemon meringue pie  
Caramel banana pot de creme

#### **Bella Roma | 110 per guest**

Arugula, radicchio salad (GF)  
Campari tomato, roasted yellow peppers, mozzarella ciliegine, honey balsamic vinaigrette

Marinated artichoke, sun dried tomato antipasti (GF)(V)

Fennel salami, spicy capicola, provolone, marinated tomato, pepperoncini

Grilled baby squash, vegetable salad

Jumbo lump crab, gorgonzola mousse, roasted garlic citrus crumb

Fennel seed chicken breast (GF)  
Fontina morel cream, fenugreek, grape tomato confit

Sautéed cod (GF)  
Pancetta, middle neck clams, potato leek cream

*All prices subject to 7% sales tax and 24% taxable service charge*





Carved porcini mushroom rubbed prime rib (GF)  
 Lemon EVOO au jus  
 Enhancement: beef tenderloin, roasted tomato demi glace  
 14 per guest  
**\$150 chef attendant fee, one per 75 guests**

Garden herb polenta cakes  
 Roasted baby carrots, spiced walnuts (GF) (V)

Enhancement: fresh gnocchi station 10 per guest (made to order)  
 Sweet peas, creamy amatriciana sauce, pecorino romano  
**\$150 chef attendant fee, one per 75 guests**

Desserts  
 Nutella cannoli  
 Ricotta cheesecake  
 Tiramisu verrine  
 Espresso macaroon  
 Chocolate decadence

#### **Holiday in Spain | 140 per guest**

Leafy greens, mixed olives, asparagus, piquillo peppers, onions,  
 creamy sherry dressing (GF)

Watercress, carrot salad, white anchovy dressing

Cucumber salad (GF)  
 Red onion, tomato, broken red wine vinaigrette

Roasted eggplant, peppers, artichoke, tomato salad (GF)  
 Capers, hard boiled eggs

Dry cured jamon serrano, mahon, aged manchego, idiazabal cheeses  
 membrillo, marcona almonds (GF)

Pollo al Ajillo (GF)  
 Tender chicken breast, garlic, sweet Jerez wine reduction

*All prices subject to 7% sales tax and 24% taxable service charge*



Fabada (GF)  
Rich white bean stew chorizo, pork shoulder  
(Vegan upon request)  
Enhancement: Hot Spanish paprika rubbed leg of lamb, carved to  
order (GF) \$18 per guest  
**\$150 chef attendant fee, one per 75 guests**

Paella Valenciana (GF)  
Market fresh clams, mussels, calamari, shrimp, grouper,  
Spanish chorizo, saffron Valencia rice, peas, pimento peppers

Patatas Bravas (GF)(V)  
Fried rainbow creamer potatoes, spicy Catalan sauce,  
garlic aioli (GF)(V)

Pisto (GF)(V)  
Tomatoes, onions, eggplant, zucchini, peppers, Spanish olive oil  
Enhancement: In traditional fashion, have a poached or fried egg to  
top your pisto \$6 per guest  
**\$150 chef attendant fee, one per 75 guests**

Desserts  
Creme caramel  
Churros  
Panna cotta  
Sopapilla cheesecake  
Orange, almond torrijas

**GastroTruck | 136 per guest**

With the rebirth of pub grub and the explosion of creative food trucks,  
this menu of handheld treats and reinvented street foods is sure to  
satisfy your mates and food hipsters alike.

Jalapeno watermelon limeade

Kale, quick pickled watermelon radish (GF)(V)  
Roasted garlic dressing, spiced pepitas  
Shaved iceberg, corn, black bean salad (GF)(V)

*All prices subject to 7% sales tax and 24% taxable service charge*





Roasted tomato, jalapeño dressing

Red quinoa, chamomile poached grape salad (GF)(V)  
Mint, basil

Soba noodle salad (V)  
Shitake mushrooms, snow peas, tofu,  
toasted sesame dressing, fresno peppers

Crispy truffle deviled egg  
Panko breaded egg white, egg yolk, black truffle

Shaved fennel, avocado, crab salad (GF)

Short rib, goat cheese, fig pop tarts

Duck Tots  
Plum BBQ duck confit, curry tater tots,  
scallions, sriracha mayo (on the side)

Spicy lamb slider  
Sweet potato hay, aji panca “ketchup”,  
ricotta cream, challah bun

Fried brussels sprouts, beer, ginger soy reduction

Truffle parmesan waffle fries

Dessert  
Sweet street tacos  
Spiced glazed donuts  
Chocolate bacon verrine  
Exotic mini burgers  
Milk chocolate eclairs

*All prices subject to 7% sales tax and 24% taxable service charge*



## PLATED DINNERS

All plated entrees include assorted breads, butter, choice of salad and dessert and are served with freshly brewed premium Kona blend coffee, a selection of TeaLeaves teas.  
If two entree choices are given, price will be the greater of the choices.

### Salads

(Select One)

Golden beet, tender field greens (GF)  
Shallots, blue Stilton, hazelnuts,  
orange balsamic red beet purée

Shaved rainbow carrot, gala apple salad (GF) (V)  
Arugula, shaved radish, fresh horseradish, dill dressing

Baby heirloom tomato, roasted fennel (GF) (V)  
Cucumber, micro basil, Modena balsamic reduction

Hard Rock Caesar  
Romaine heart wedge, herb croutons, parmesan crisp, white anchovies

Red tango greens, spiced Anjou pear (GF)  
Smoked oats, vanilla, apple cider yogurt dressing

Local Florida farms salad  
Chef's creation of the freshest ingredients from local  
South Florida farms  
Available fall thru late spring

### Appetizer Enhancement:

Enhance your event with a vibrantly curated appetizer  
to unfurl the senses.

#### **Wild mushroom mélange (GF) (V)**

10 per guest

Frilly red mustard greens, charred pearl onions,  
pine nut mustard emulsion

#### **Charred root vegetables (GF)**

9 per guest

Curry yogurt sauce, pea tendrils

*All prices subject to 7% sales tax and 24% taxable service charge*





**Florida wahoo crudo** 12 per guest  
Meyer lemon, ginger gastrique,  
soy pearls, red cress, jalapeño

**Chile con tuna tartar** 14 per guest  
Smoked ginger green goddess, queso fresco,  
agave cucumber slaw

**Cardamom cornmeal crusted prawns** 12 per guest  
Wilted Swiss chard, citrus, garlic chips

**Pan seared diver scallop, crispy pork belly (GF)** 16 per guest  
Corn crema, grilled stone fruit, scallion purée

#### Entrée

**Grilled harissa chicken breast (GF)** 79  
Garlic kale, date, sweet potato hash, citrus jus, almond oil

**Swiss chard, pancetta stuffed chicken breast (GF)** 80  
Herb creamer potatoes, roasted garlic lemon purée  
roasted grape sherry glaze

**Cumin spiced mahi mahi** 81  
Smoked plantain purée, roasted cippolini onions,  
ginger soy purple brussels sprouts, Thai basil beurre blanc

**Cayenne maple glazed salmon** 90  
Creamy corn soufflé, charred heirloom carrots,  
scallion purée

**Herb crusted lamb loin (GF)** 97  
Creamed leeks, Dutch marble potato fondante,  
pickled blueberry mint jam

**48 hour brown sugar cured beef short ribs** 88  
Yukon gold mashed potatoes, truffle, blistered tomatoes,  
roasted baby heirloom squash, braising jus reduction  
(Enhance with corn husk smoked prawns \$20 per guest)

*All prices subject to 7% sales tax and 24% taxable service charge*



<b>Grilled filet mignon</b> Potato purée, truffle, compressed vegetable napoleon Balsamic demi-glace	105
<b>Grilled filet mignon, roasted salmon</b> Roasted fennel, farro risotto cake, garlic carrots, White balsamic demi glacé, red wine apple sauce	104
<b>Grilled filet mignon, roasted jumbo shrimp</b> Olive oil poached wild mushrooms, asparagus, manchego polenta cake, crispy pearl onions, Demi glacé, citrus beurre blanc Enhance either surf or turf to a lobster tail \$12 per guest	120
<b>Truffle porcini ravioli</b> Nutmeg cream sauce, blistered tomatoes, asparagus	54
<b>Grilled vegan steak</b> (Quinoa, eggplant, chick peas, tofu) Blistered tomatoes, asparagus, roasted potatoes, pepper purée	80
<b>Desserts</b> (Select one)	
Chocolate mousse bar Brownie cake, silky mousse, praline	
Tahitian panna cotta Exotic fruit, creamy passion fruit	
Florida citrus bombe White chocolate mousse, orange crèmeux, local honey	
Key lime tart Tropical fruit salsa, meringue	
Roasted walnut pie Dark chocolate ganache, caramel gel	

*All prices subject to 7% sales tax and 24% taxable service charge*





## BEVERAGES

\$150 bartender fee, one per 75 guests

### Host Bar

(Charged on consumption per drink)

### Liquors

Name Brands - 11 | Deluxe Brands - 14 | Premium Brands - 16

### Wines

House Wine - 12

### Beers

Domestic - 8 | Local Microbrew - 9 | Imported - 9

### Non- alcoholic

Soft Drinks / Juices - 6 | Perrier / Fiji Water - 7

### Cash Bar

(Charged on consumption per drink, prices include service charge and tax)

### Liquors

Name Brands - 13 | Deluxe Brands - 16 | Premium Brands - 18

### Wines

House Wine - 14

### Beers

Domestic - 9 | Local Microbrew - 10 | Import - 10

### Non-Alcoholic

Soft Drinks / Juices - 7 | Perrier Water - 7

*All prices subject to 7% sales tax and 24% taxable service charge*



### Open Bar Packages

Prices are per person, per hour

Each package includes house featured wines, domestic and imported beers, bottled waters, assorted juices and soft drinks

### Name Brands

Tito's Vodka, Tanqueray Gin, Bacardi Silver Rum, Sauza Añejo Tequila, Jim Beam Bourbon, Seagram's Seven Crown Whiskey, Dewar's White Label Scotch

1 Hour - 28 | 2 Hours - 38 | 3 Hours - 48 | 4 Hours - 58

### Deluxe Brands

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Rum, 1800 Silver Tequila, Jack Daniels Whiskey, Chivas Regal Scotch Whiskey, Johnnie Walker Black

1 Hour - 31 | 2 Hours - 41 | 3 Hours - 51 | 4 Hours - 61

### Premium Brands

Grey Goose Vodka, Hendrick's Gin, Bacardi, Captain Morgan Rum, Herradura Reposado Tequila, Makers Mark Bourbon, Crown Royal Blended Whiskey, Hennessy VSOP

1 Hour - 36 | 2 Hours - 46 | 3 Hours - 56 | 4 Hours - 66

Occasional substitution of equal level brands may apply based on availability. All brands are subject to change without notice.

### Specialty Bars

#### Open Beer & Wine Bar

house featured wines, domestic and imported beer, bottled waters, assorted juices and soft drinks

1 Hour - 23 | 2 Hours - 31 | 3 Hours - 39 | 4 Hours - 47

#### Mojito Bar

Assorted regular and flavored mojitos, traditional garnishes  
17 per drink

*All prices subject to 7% sales tax and 24% taxable service charge*



**Margarita Bar**

(Charged on consumption per drink)

Variety of world renowned margaritas served on the rocks, straight up or frozen

Made with Herradura Reposado Tequila

16 per drink

**Martini Bar**

(Charged on consumption per drink)

Charges are based on the actual number of drinks consumed selections of pomegranate, apple, cosmopolitan, espresso or custom made with Grey Goose Vodka

17 per drink

**Bloody Mary Bar**

Spicy and traditional bloody mary's

crispy bacon, celery, heirloom cherry tomatoes

17 per drink

**Mimosas**

Florida orange and mango mimosas, house cava, strawberry

14 per drink

**Scotch Bar**

Dewar's, Chivas Regal, Johnny Walker Black, traditional garnishes

15 per drink

*All prices subject to 7% sales tax and 24% taxable service charge*



## Wine List

### Champagne & Sparkling

Domaine St. Michelle, California	36
Roederer Estate Brut, California	58
Taittinger Brut La Francaise, Reims	85
Veuve Cliquot, Yellow Label, Reims	115

### Chardonnay

Story Point, California	36
Broken Earth, California	40
William Hill Central Coast	52
La Crema, Sonoma	54
Sonoma Cutrer, Russian River, Sonoma	56
Jordan Vineyards, Sonoma	85

### Sauvignon Blanc

Hess Shirttail Ranches, California	35
Whitehaven Marlborough	48
Squealing Pig, Marlborough NZ	50
Twomey, Napa/Sonoma	65

### Pinot Grigio

Maso Canali Trentino	44
Santa Margherita Alto Adige	68

### Rose

Beringer White Zinfandel, California	36
Dwyane Wade "Three" California	48
Chateau D'scaldens Whispering Angel, Provence	50

*All prices subject to 7% sales tax and 24% taxable service charge*





## Wine List

### Cabernet Sauvignon

Story Point, California	35
Broken Earth, California	47
Hess Shirtail Ranches, California	48
Louis Martini California	48
Bear Flag Sonoma	64
Robert Mondavi, Napa Valley	65
Beringer, Knights Valley, Napa Valley	65
Mount Veeder, Napa Valley	76

### Merlot

Columbia Crest Estate Columbia Valley	44
Beaulieu Vineyards, Napa Valley	48
Swanson, Napa Valley	55
Rutherford Hill, Napa Valley	63

### Pinot Noir

Macmurray Estate Vineyards Central Coast	52
--	----

### Malbec

Alamos Mendoza	44
----------------	----

### Red Blend

Dwyane Wade "Napa Valley Three" California	68
--	----

Additional selections available on request. Please allow a minimum of seven days notice for special requests

*All prices subject to 7% sales tax and 24% taxable service charge*





## Captain's Menu

### Pinot Noir

Belle Glos "Las Alturas" Santa Lucia Highlands	125
--	-----

### Cabernet

Orin Swift "Mercury Head" Napa	275
Dwyane Wade "Wade" Napa	350
"Caymus" Napa	300
"Silver Oak" Oakville Napa	325
"Jordan" 1.5 Liter Magnum Alexander Valley	400

### Red Blend

Orin Swift "8 Years In The Desert" California	100
---	-----

### Malbec

Altura "Maxima" Bodega Colome	275
-------------------------------	-----

### Bubbles

Moet & Chandon Imperial Brut	250
Veuve Clicquot Brut	300
Perrier Jouet Grand Brut	350
Perrier Jouet Belle Epoque	450
Dom Perignon	500
Roederer Cristal	800
Moet & Chandon Rose Imperial	300
Veuve Clicquot Brut Rose	400
Dom Perignon Brut Rose	800

*All prices subject to 7% sales tax and 24% taxable service charge*





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.

Some items may contain peanuts, tree nuts, soy, milk, eggs and wheat or produced in their environment. While we minimize the risk of cross contamination, we cannot guarantee safe consumption by people with peanut, tree nut, soy, milk, egg or wheat allergies.

Your final event guarantees are due three business days prior to your event. You will be charged for the actual event attendance or your final guarantee, whichever is higher. In an effort to accommodate special dietary meals, please communicate these requirements when submitting your final guarantee.

Banquet Event Orders are required to be signed 10 days prior to your event.

Food and/or beverage (inclusive of alcohol) served in our venues must be purchased through the Hotel and serviced by our team. We may substitute menu items if unavailable due to seasonality or product integrity.

All menu pricing is subject to 7% sales tax and 24% taxable service charge, subject to change.

Event spaces will be set per your approved Banquet Event Order. Any major change within 24 hours of your event may result in an additional labor charge, minimum \$250.00.



The Seminole Tribe of Florida, also known as, "The Unconquered People," survived and thrived after three wars with the United States Military in the swamps of the Florida Everglades.

Descended from just 300 Native Americans who eluded capture in the 19th century, today's Seminole Tribe of Florida includes more than 4,000 proud people, some of whom reside on six reservations throughout the State of Florida: Big Cypress, Brighton, Fort Pierce, Hollywood, Immokalee and Tampa.

One of the most economically diverse tribes in the country, the Seminoles are actively involved in the tourism, hospitality, citrus, cattle and sugar industries.



**HOLLYWOOD, FL**





HOLLYWOOD, FL

1 SEMINOLE WAY | HOLLYWOOD, FL 33314 | [HARDROCKHOLLY.COM](http://HARDROCKHOLLY.COM)



**GAMBLE**  
WITH CARE

Persons who have been trespassed or banned by the Seminole Tribe of Florida or have opted into the self-exclusion program are prohibited from participating. If you or someone you know has a gambling problem, please call 1.888.ADMIT.IT.

