FLAVORS
THAT
FAVOR
THE
BOLD
Hard Rock
HOTEL & CASINO
ATLANTIC CITY
BREAKOUT MEETINGS AND EVENTS MENU

HELLO

Welcome to Hard Rock Hotel & Casino Atlantic City, the ultimate entertainment destination to host your event. Our award-winning culinary team is ready to take your event to the top of the charts.

The spotlight is on you as we prepare the perfect menu mix to amplify an event of any size - from elegant wedding receptions to corporate dinners. Treat your guests to a continental spread or a hot breakfast buffet or make your Breakout meeting complete with quick bites and refreshments.

Our chart toppers include plated and buffet lunches that work in harmony for your brainstorming sessions. Then, continue your powerhouse performance with a delectable dinner selection and epicurean experience with specialty displays, carving stations and custom-plated or specially-themed dinners. A sinful dessert buffet will be the encore for your event.

When the spotlight is ours, the moment is yours.

RISE AND SHINE LIKE NO OTHER

CONTINENTALS

All pricing is per person | Prepared for a minimum of 50 guests | 90 minutes of continuous service
Complemented with Freshly Brewed Premium Blend Coffee | Decaffeinated Coffee | Tealeaves Premium Gourmet Tea

THE CLASSIC CONTINENTAL | $26

No substitutions

Miniature Croissants | Blueberry Muffins | Coffee Cake
Turnovers | Cheese Danish
Whipped Butter | Grape Jelly

Chilled Fruit Juices: Orange | Cranberry

EASY LIKE SUNDAY MORNING | $29

Fresh Fruit & Berries Platter
Individual Chobani Greek Yogurts
Miniature Croissants | Chocolate Croissants
Banana Walnut Muffins | Cherry Danish | Cinnamon Rolls
Coffee Cake
Whipped Butter | Grape Jelly

Chilled Fruit Juices: Orange | Cranberry | Grapefruit

HARD ROCK SIGNATURE CONTINENTAL | $33

Fresh Fruit & Berries Platter
Individual Chobani Greek Yogurts
Miniature Croissants | Chocolate Croissants
Banana Walnut Muffins | Blueberry Muffins | Cherry Danish
Cinnamon Rolls | Coffee Cake

Toaster Service
Freshly Baked Bagels
Plain | Everything | Cinnamon Raisin
Plain & Herb Cream Cheese

Sliced Breads: White & Wheat
English Muffins
Whipped Butter | Grape Jelly | Strawberry Preserves
Orange Marmalade

Chilled Fruit Juices: Orange | Cranberry | Grapefruit

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

RISE AND SHINE LIKE NO OTHER

HOT BREAKFASTS

All pricing is per person | Prepared for a minimum of 50 guests | 90 minutes of continuous service
Complemented with Freshly Brewed Premium Blend Coffee | Decaffeinated Coffee | Tealeaves Premium Gourmet Tea

PLATED BREAKFAST | $45

Pastry Basket
Mini Croissant | Blueberry Muffin | Brioche Rolls
Whipped Butter & Strawberry Jam

Individual Fruit & Berry Bowl

Select One:
- ☐ Cheese Omelet
- ☐ Mascarpone Stuffed French Toast
- ☐ Quiche Lorraine
- ☐ Quiche Florentine

Select One:
- ☐ Applewood Smoked Bacon
- ☐ Sausage Link
- ☐ Turkey Sausage

Home Fried Potatoes

Chilled Orange Juice

THE BBB (BASIC BREAKFAST BUFFET) | $37

Cantaloupe & Honeydew Platter

Toaster Service
Sliced Breads: White & Wheat
Whipped Butter | Grape Jelly

Farm Fresh Scrambled Eggs
Herb Roasted Breakfast Potatoes | Applewood Smoked Bacon

Chilled Orange Juice

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

RISE AND SHINE LIKE NO OTHER

RISE & SHINE BREAKFAST BUFFET | $40

Fresh Fruit & Berries Platter

Toaster Service
Freshly Baked Bagels
Plain | Everything | Cinnamon Raisin
Plain & Herb Cream Cheese

Sliced Breads: White & Wheat
English Muffins
Whipped Butter | Grape Jelly | Strawberry Preserves
Orange Marmalade

Miniature Croissants | Blueberry Muffins | Coffee Cake
Turnovers | Cheese Danish

Farm Fresh Scrambled Eggs
Herb Roasted Breakfast Potatoes
Applewood Smoked Bacon | Sausage Links

Chilled Fruit Juices: Orange | Cranberry | Grapefruit

DOWN THE SHORE BREAKFAST BUFFET | $43

Fresh Fruit & Berries Platter

Toaster Service
Freshly Baked Bagels
Plain | Everything | Cinnamon Raisin
Plain & Herb Cream Cheese

Sliced Breads: White & Wheat
English Muffins
Whipped Butter | Grape Jelly | Strawberry Preserves
Orange Marmalade

Miniature Croissants | Chocolate Croissants
Banana Walnut Muffins | Fruit Danish | Cinnamon Rolls
Coffee Cake

Farm Fresh Scrambled Eggs
Herb Roasted Breakfast Potatoes
Applewood Smoked Bacon | Sausage Links
Cinnamon French Toast
Maple Syrup

Chilled Fruit Juices: Orange | Cranberry | Grapefruit

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

RISE AND SHINE LIKE NO OTHER

THE BOARDWALK BREAKFAST BUFFET | $46

Fresh Fruit & Berries Platter

Mixed Berry & Greek Yogurt Parfait | Honey Granola

Freshly Baked Breakfast Pastries
Banana Bread | Cinnamon Rolls | Bear Claws | Brioche Rolls
Whipped Butter | Chocolate Fudge Spread

Fruit Preserves
Grape | Strawberry | Orange Marmalade

Toaster Service
Freshly Baked Bagels
Plain | Everything | Cinnamon Raisin
Herb Cream Cheese

Sliced Breads: White & Wheat
English Muffins
Whipped Butter | Grape Jelly | Strawberry Preserves
Orange Marmalade

Farm Fresh Scrambled Eggs
Applewood Smoked Bacon | Smoked Beef Sausage Links
Fried Potato Hash with Peppers & Onions
Blueberry "Pancake" Casserole
Blueberry-Maple Compote

Chilled Fruit Juices: Orange | Cranberry | Grapefruit

BOARDWALK BREAKFAST SANDWICH ENHANCEMENT
PORK ROLL | EGG & CHEESE ON KAISER ROLL | $9
Individually Wrapped

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

RISE AND SHINE LIKE NO OTHER

BONJOUR BREAKFAST BUFFET | $46

Panache of Fresh Fruit:
Sliced Melons | Pineapple | Cantaloupe | Honeydew
Strawberries | Blueberries | Blackberries | Raspberries

Mandarin Orange & Vanilla Yogurt Parfait | Cinnamon Granola
Honey

Sliced Honey Ham

Tartine & Toaster
Sliced Breads
White | Wheat | Raisin | Sliced Baguette
Whipped Butter | Nutella | Strawberry Preserves | Orange Marmalade

Viennoiseries
Miniature Croissants | Pain Au Chocolat | Palmier
Almond Croissant | Brioche Rolls

Quiche Lorraine
Bacon | Caramelized Onion & Gruyère Cheese

Quiche Florentine
Spinach & Gruyere Cheese

Liège Waffles
Whipped Butter | Maple Syrup

Lyonnaise-Style Breakfast Potatoes
Applewood Smoked Bacon

Sliced Breads: White | Wheat | Raisin
Sliced Baguette
Whipped Butter | Grape Jelly | Strawberry Preserves
Orange Marmalade

Chilled Fruit Juices: Orange | Cranberry | Grapefruit

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

RISE AND SHINE LIKE NO OTHER

BRUNCH

All pricing is per person | Prepared for a minimum of 50 guests | 90 minutes of continuous service
Complemented with Freshly Brewed Premium Blend Coffee | Decaffeinated Coffee | Tealeaves Premium Gourmet Tea

SUNDAY BRUNCH ANY TIME | $69

Fresh Fruit & Berries Platter

Mixed Berry & Greek Yogurt Parfait | Honey Granola

Toaster Service
Freshly Baked Bagels
Plain | Everything | Cinnamon Raisin
Plain & Herb Cream Cheese

Sliced Breads: White | Wheat | Raisin
English Muffins
Whipped Butter | Grape Jelly | Strawberry Preserves
Orange Marmalade

Miniature Croissants | Chocolate Croissants | Blueberry Muffins
Banana Walnut Muffins | Fruit Danish | Cinnamon Rolls
Coffee Cake

Farm Fresh Scrambled Eggs
Herb Roasted Breakfast Potatoes
Applewood Smoked Bacon | Sausage Links | Turkey Sausage
Cinnamon French Toast | Maple Syrup

OMELET STATION
$200 Chef Attendant Fee | 1 Chef per 100 Guests

Fresh Whole Egg, Egg White, Liquid Egg
Cheddar | Swiss | Mozzarella
Diced Bell Peppers | Jalapeño | Tomato | Mushroom
Spinach | Onion
Sausage | Bacon | Ham

Smoked Salmon
Sliced Tomato | Red Onion | Capers

Grilled Chicken Breast with Mushroom Marsala
Roasted Salmon with Tuscan Cream Sauce
Vegan Meatballs & Rigatoni Marinara
Tomato Basil Soup

Caesar Salad
Parmesan Cheese | Brioche Crouton | Anchovy Dressing

Chocolate Chip Cookies

Tiramisu
Espresso-Soaked Lady Fingers | Mascarpone Crème | Cocoa

Lemon Bars
New York Cheesecake

Chilled Fruit Juices: Orange | Cranberry | Grapefruit

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

RISE AND SHINE LIKE NO OTHER

ELITE LUXURY MENU COLLECTION

LUX ÆTERNA BRUNCH | $99

Fresh Fruit & Berries Platter

Mandarin Orange & Greek Yogurt Parfait
Cinnamon Granola | Honey

Mixed Berry & Greek Yogurt Parfait | Honey Granola

Greek Yogurt & Toasted Walnut Parfait | Wildflower Honey

Toaster Service
Freshly Baked Bagels
Plain | Everything | Cinnamon Raisin | Plain & Herb Cream Cheese

Sliced Breads: White | Wheat | Raisin
English Muffins
Whipped Butter | Grape Jelly | Strawberry Preserves
Orange Marmalade

Miniature Croissants | Chocolate Croissants | Blueberry Muffins
Banana Walnut Muffins | Fruit Danish | Cinnamon Rolls
Coffee Cake | Donuts

Farm Fresh Scrambled Eggs
Herb Roasted Breakfast Potatoes
Applewood Smoked Bacon | Sausage Links | Turkey Sausage
Cinnamon French Toast
Maple Syrup

Eggs Benedict
Poached Egg | Canadian Bacon | Toasted English Muffin
Hollandaise Sauce

OMELET STATION
$200 Chef Attendant Fee | 1 Chef per 100 Guests

Fresh Whole Egg, Egg White, Liquid Egg
Cheddar | Swiss | Mozzarella | Diced Bell Peppers | Jalapeño
Tomato | Mushroom | Spinach | Onion | Sausage | Bacon | Ham

Shrimp Cocktail on Ice | Cocktail Sauce & Lemon

Smoked Salmon
Sliced Tomato | Red Onion | Capers

Korean Fried Chicken Wings with Spicy Gochujang Glaze

Sautéed Shrimp Scampi
Garlic | White Wine | Butter

General Tso's Tofu
Fried Tofu | Broccoli | Sweet & Spicy Glaze

Clam Chowder

Greek Salad
Romaine | Tomato | Olive | Red Onion | Cucumber | Feta
Red Wine Vinaigrette

Chocolate Chip Cookies
Coconut Macaroons
New York Cheesecake
Triple Chocolate Cupcakes
Caramel Custard "Flan"

Chilled Fruit Juices: Orange | Cranberry | Grapefruit

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

SPOTLIGHT ON SATISFACTION

BREAKFAST ENHANCEMENTS

All pricing is per person | Offered to a minimum of 50 guests

CEREAL CORNER | $6
Assorted Kellog's Individual Cereals
Sliced Strawberries | Whole Milk | Skim Milk | Almond Milk

LOX PLATTER | $12
Tomatoes | Red Onions | Capers
Add Warm Mini Potato Pancakes +$60 per 25 pieces

PARFAITS | $6
1 flavor per 50
- Mixed Berry & Greek Yogurt Parfait | Cinnamon Granola
- Mandarin Orange & Greek Yogurt Parfait
  Cinnamon Granola | Honey
- Greek Yogurt & Toasted Walnuts | Wildflower Honey

BUTTERMILK PANCAKES | $7
Warm Maple Syrup | Whipped Butter | Blueberry Compote

DONUTS | $5

BRIOCHE FRENCH TOAST | $6
Warm Maple Syrup | Mixed Berry Compote

OATMEAL $4
Cream | Brown Sugar | Golden Raisins | Cinnamon

EGGS BENEDICT $16
Poached Farm Fresh Eggs | Canadian Bacon
Toasted English Muffin | Hollandaise Sauce

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

SPOTLIGHT ON SATISFACTION

BREAKFAST BURRITOS | $9

1 type per 50

Presented with Sour Cream & Salsa

- Egg | Cheddar Cheese | Breakfast Sausage | Flour Tortilla
- Egg White | Mozzarella Cheese | Sautéed Vegetables
  Flour Tortilla

BREAKFAST SANDWICHES | $9

1 type per 50

- Pork Roll | Fried Egg | American Cheese on a Kaiser Roll
- Applewood Smoked Bacon | Egg
  American Cheese on a Flaky Butter Croissant
- Sausage Patty | Egg
  American Cheese on a Buttermilk Biscuit
- Canadian Bacon | Fried Egg
  American Cheese on a Toasted English Muffin

OMELET STATION | $17

$200 Chef Attendant Fee | 1 Chef per 100 Guests

Fresh Whole Egg, Egg White, Liquid Egg
Cheddar | Swiss | Mozzarella
Diced Bell Peppers | Jalapeño | Tomato
Mushroom | Spinach | Onion
Sausage | Bacon | Ham

WAFFLE STATION | $14

$200 Chef Attendant Fee | 1 Chef per 100 Guests

Freshly Made Belgian Waffles
Warm Maple Syrup | Whipped Butter | Mixed Berry Compote
Crushed Pecans | Sweetened Whipped Cream

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

SPOTLIGHT ON SATISFACTION

BREAKS & REFRESHMENTS

All pricing is per person | Offered for a minimum of 50 guests | Designed to last for up to 60 minutes of service maximum

THE MATINEE | $24
$200 Chef Attendant Fee | 1 Chef per 100 Guests

Concession Snacks
M&Ms | Raisinets | Reese's Pieces | Sour Patch | Twizzlers
Freshly Popped Popcorn
Coca-Cola Soft Drinks & evian Natural Spring Water

THE SPA BREAK | $23
Bowls of Whole Oranges, Apples & Bananas | Crudités Jars
Dried Fruits & Raw Mixed Nuts

Chilled Fruit Juices
Orange | Grapefruit | Cranberry

SPA Water
Cucumber-Honeydew-Mint

HARD ROCK DONUT WALL | $18
50 guest minimum order, no exceptions
$200 Chef Attendant Fee | 1 Chef per 100 Guests

Traditional Glazed | Chocolate Frosted | Color Frosted
Cinnamon Sugar

THE RE-CHARGE | $18
Apples & Bananas
Individual Chobani Yogurts
Trail Mix | Granola Bars

THE HOMERUN | $17
Soft Pretzels & Spicy Brown Mustard
Bags of Cracker Jacks
Bags of Popcorn
Assorted Bags of Kettle Chips
Bags of Trail Mix

HOT DOG CART | $14
All Beef Hot Dogs | Smart Dogs *(upon request)*
Martin's Famous Potato Rolls
Ketchup | Mustard | Relish | Onion

POPCORN STAND | $8
$200 Chef Attendant Fee | 1 Chef per 100 Guests

Popcorn Machine | Freshly Popped & Bagged

LEMONADE STAND | $19
House Crafted Cane Sugar Lemonade
Rosemary Skewers | Strawberry Syrup | Lemon Slices

Freshly Baked Lemon Crinkle Cookies
House Fried Lemon-Pepper Kettle Chips
evian Natural Spring Water
& Chilled Coca-Cola Soft Drinks

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

SPOTLIGHT ON SATISFACTION

CHIPS, DIPS & SIPS | $20

CHIPS
House Fried Kettle Chips
Pink Salt & Cracked Pepper | White Corn Tortillas | Lime Salt

Crispy Pita Chips
Sea Salt & Smoked Paprika

DIPS
Fire Roasted Salsa Roja | Mediterranean Hummus
French Onion
Guacamole +$4

SIPS
Chilled Coca-Cola Soft Drinks | Red Bull | Sugarfree Red Bull
evian Natural Spring Water

BOARDWALK BREAK | $22

Mini Fudge Skewers | Caramel Corn | Saltwater Taffy
Coconut Macaroons | Warm Funnel Cakes
Chilled Coca-Cola Soft Drinks | evian Natural Spring Water

AFFOGATO EXPRESS | $15

2 Chef Attendants Required per 100 Guests | $200 Chef Attendant Fee per Chef
Espresso & Decaffeinated Espresso Shots
Over Gelato | Vanilla | Caramel | Pistachio
Biscotti

BOBA TEA BREAK | $15

50 guest minimum order, no exceptions
2 Attendants Required per 100 Guests | $200 Fee per Attendant

The original Taiwanese beverages made to order, sealed & served with a jumbo straw

Flavors
choose three

- ☐ Traditional Milk Tea
- ☐ Taro Milk Tea
- ☐ Mango
- ☐ Strawberry
- ☐ Lychee
- ☐ Green Apple
- ☐ Passion Fruit
- ☐ Thai Tea

Toppings
Warm Tapioca Boba | Mango Popping Pearls
Strawberry Popping Pearls | Coconut Jelly
Rainbow Agar Jelly | Cheese Cream Foam

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

SPOTLIGHT ON SATISFACTION

À LA CARTE BREAK ITEMS

Offered for a minimum of 50 guests

MINI BUTTER CROISSANTS | $4 EACH

MINI CHOCOLATE CROISSANTS | $5 EACH

LARGE HOUSE BAKED MUFFINS | $4 EACH

Minimum of 1 dozen per flavor

- ☐ Blueberry
- ☐ Banana Nut
- ☐ Double Chocolate
- ☐ Cranberry Streusel

FRESHLY BAKED COOKIES | $4 EACH

Minimum of 1 dozen per flavor

- ☐ Chocolate Chip
- ☐ Oatmeal Raisin
- ☐ Sugar
- ☐ Peanut Butter
- ☐ Chocolate Mint

COCONUT MACAROONS | $4 EACH

FRENCH MACARON | $4 EACH

recommend 2 per person

PÂTE DE FRUIT | $4 EACH

recommend 2 per person

MINI FUDGE SKEWERS | $5 EACH

recommend 2 per person

HOUSE-MADE DOUBLE CHOCOLATE BROWNIES | $4 EACH

HOUSE-MADE VANILLA FROSTED BLONDIES | $4 EACH

CUPCAKES | $5 EACH

Minimum of 1 dozen per flavor

- ☐ Vanilla
- ☐ Chocolate
- ☐ Red Velvet

INDIVIDUAL CHOBANI GREEK YOGURTS | $5 EACH

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

SPOTLIGHT ON SATISFACTION

BOWL OF PREMIUM MIXED NUTS | $32 EACH
serves 15

WHOLE FRESH FRUIT BOWL | $48 EACH
(4) Granny Smith Apples | (4) Bananas | (4) Clementines

FRESH FRUIT PLATTER | $250 EACH
Serves 25 guests
Melon | Pineapple | Strawberries | Blueberries

SEASIDE SMOOTHIES | $9 PER BOTTLE
Minimum of 24 bottles per flavor
Freshly blended smoothies in individual 8oz bottles

- ☐ TROPICAL BAHIA
  Pineapple Juice | Coconut Cream | Orange Juice | Banana
- ☐ THE CLASSIC
  Strawberry | Banana | Vanilla Yogurt
- ☐ BERRY BOARDWALK BLAST
  Strawberry | Blueberry | Orange Juice
- ☐ CASINO CRUSH
  Chocolate | Espresso | Banana | Vanilla Yogurt
- ☐ PEANUT BUTTER CUP
  Banana | Chocolate | Peanut Butter | Almond Milk

YOU SCREAM, I SCREAM ICE CREAMS
Freezer of Novelty Ice Creams
Incremental minimum orders per flavor

☐ (24) Nutty Cones	$79
☐ (24) Orange Cream Bar	$59
☐ (24) Strawberry Shortcake	$99
☐ (24) Chocolate Chip Cookie Sandwich	$79
☐ (48) Traditional Ice Cream Sandwich	$109

GLASS BOTTLES (335ML) | $168 PER CASE
Incremental minimum orders per flavor

- ☐ (24) Coca-Cola
- ☐ (24) Sprite
- ☐ (24) Fanta Orange

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

SPOTLIGHT ON SATISFACTION

ON CONSUMPTION BREAK ITEMS

INDIVIDUAL CANDY BARS (52 BARS) | $260
Hershey's Milk Chocolate | Reese's Peanut Butter Cups
Kit-Kat | Cadbury Caramello | Reese's Pieces
Hershey's Milk Chocolate with Whole Almonds

GRANOLA OR PROTEIN BARS | $8

BAGS OF SNACKS | $5
Kettle Brand Potato Chips | Pretzels | Popcorn

TRAIL MIX | $6

COCA-COLA SOFT DRINKS (CANS) | $5

GATORADE | $6

RED BULL & SUGARFREE RED BULL | $6

eVIAN NATURAL SPRING WATER (BOTTLE) | $4.25

eVIAN SPARKLING SPRING WATER (BOTTLE) | $5.50

BEVERAGES BY THE GALLON
- Premium Blend Coffee $69
  Regular or Decaffeinated
- Tealeaves Premium Gourmet Teas $79
- Unsweetened Brewed Iced Tea $49
- Lemonade $49

SPA WATER | $96 PER 2 GALLONS
- Cucumber | Honeydew | Mint
- Strawberry | Mango | Seltzer
- Orange | Cranberry | Ginger
- Pineapple | Mango | Vanilla

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

COME TOGETHER RIGHT NOW

TAKE-AWAY LUNCH

All pricing is per person | Prepared for a minimum of 50 guests

BOXED LUNCH | $38

Service intended for off-premises consumption. A $7 fee per person will be added for on-premises consumption.
All boxed lunches include a bag of sea salt kettle potato chips, chocolate chip cookie, granny smith apple and appropriate condiments

Wraps & Sandwiches
choose two:

- ☐ CAPRESE HOAGIE
  Ripe Tomato & Fresh Mozzarella | Basil Pesto Oil
- ☐ CLASSIC TURKEY HOAGIE
  Cheddar Cheese | Lettuce | Jersey Tomato
- ☐ SUGARED HAM & SWISS CHEESE
  Lettuce & Tomato
- ☐ CHICKEN BACON RANCH SALAD WRAP
  Shredded Lettuce | Flour Tortilla
- ☐ GRILLED VEGETABLE WRAP
  Basil Pesto Oil | Whole Wheat Tortilla
- ☐ ROAST BEEF & CHEDDAR +$3
  Lettuce & Tomato | Sesame Hoagie Roll

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

COME TOGETHER RIGHT NOW

LUNCH BUFFETS

All pricing is per person | Prepared for a minimum of 50 guests | 90 minutes of continuous service
All Buffets Include Freshly Brewed Premium Blend Coffee, Decaffeinated Coffee & Tealeaves Premium Gourmet Tea

EVERYDAY LUNCH BUFFET | $45

No substitutions

Sourdough Rolls & Whipped Butter

Caesar Salad
Parmesan | Crouton | Creamy Anchovy Dressing

Grilled Chicken Breast | Herbed Jus
Roasted Redskin Potatoes | Parsley Butter
Steamed Broccoli & Cauliflower | Garlic Oil

Chocolate Chip Cookies
Brownies

TAQUERIA DE HARD ROCK | $45

Crispy White Corn Tortilla Chips
Salsa Roja | Pico de Gallo

"Street Corn" Salad
Black Beans | Pickled Red Onion | Cotija Cheese | Lime Crema

Southwestern Potato Salad
Poblano-Cumin Mayonnaise

Bowl of Chopped Romaine

LOS TACOS

choose three:

- ☐ Picadillo | Ground Beef | Tomato | Cumin
- ☐ Carnitas | Shredded Pork | Orange | Epazote
- ☐ Asado | Pulled Chicken | Achiote | Lime | Chili
- ☐ Verduras | Grilled Portobello | Nopal (Cactus) Onion & Pepper

Warm Soft Flour & Soft Corn Tortillas
Cilantro Onions | Lime Wedges | Salsa Roja
Cortido Slaw of Pickled Carrot | Cabbage | Onion | Jalapeño

Mexican Hot Chocolate Cookies
Caramel Custard "Flan"

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

COME TOGETHER RIGHT NOW

THE DELI BUFFET | $45

Coleslaw
Creamer Potato Salad
Tomato Basil Soup +$2
House Fried Kettle Chips

Build Your Own Sandwich
Turkey Breast | Honey Ham | Tuna Salad
American Cheese | Swiss Cheese | Pepperjack Cheese

Leaf Lettuce | Sliced Tomato | Sliced Red Onion
Kosher Pickles

Yellow Mustard | Spicy Brown Mustard | Mayonnaise
Horseradish Cream

Breads
Sliced Rye | Sliced Sourdough | Sliced Whole Grain
Kaiser Rolls
**Gluten Free Bread available upon request*

Coconut Macaroon
Brownies
Assorted Cookies

THE MIDTOWN DELICATESSAN | $49

Field Greens Salad
Hard Boiled Egg | Cherry Tomatoes | English Cucumber
Shaved Carrot | Balsamic Vinaigrette & Ranch Dressing

Coleslaw
Creamer Potato Salad
Chicken Noodle Soup +$4

Mini Potato Latkes | Apple Sauce & Sour Cream

Honey Ham | Turkey Breast | Genoa Salami | Tuna Salad
Warm Sliced Corned Beef & Sauerkraut

Cheddar Cheese | Swiss Cheese | Provolone Cheese
American Cheese

Leaf Lettuce | Sliced Tomato | Sliced Red Onion | Kosher Pickles

Yellow Mustard | Dijon Mustard | Mayonnaise
Horseradish Cream | Lucky Sauce

Breads
Sliced Rye | Sliced Sourdough | Sliced Whole Grain | Kaiser Rolls
**Gluten Free Bread available upon request*

New York Cheesecake
Coconut Macaroons
Assorted Cookies

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

COME TOGETHER RIGHT NOW

SOUTH JERSEY SUB SHOP | $55

No substitutions

House Fried Sea Salt & Cracked Pepper Kettle Chips

Coleslaw

Pesto Pasta Salad with Roasted Peppers & Olives

House Salad
Chopped Iceberg & Romaine | Tomatoes | Red Onion
Cucumber | Mozzarella | Italian Vinaigrette

SUBS CUT TO 3"

REGULAR ITALIAN
Salami | Ham | Capicola | Lettuce | Tomato
Vinaigrette on a Sesame Sub Roll

ROASTED TURKEY BREAST & SWISS CHEESE
Lettuce & Tomato on a Multi-Grain Sub Roll

SMOKED HAM & CHEDDAR CHEESE
Lettuce & Tomato on a Hard Sub Roll

VEGETARIAN WRAP
Grilled Vegetables with Lettuce & Hummus

Yellow Mustard | Brown Mustard | Mayonnaise | Pesto Aioli
Hot Pepper Relish | Banana Peppers | Dill Pickles

Cookies
Chocolate Chip | Peanut Butter | Sugar | Oatmeal Raisin

THE COOKOUT | $48

Fresh Cut Seasonal Melon
Cantaloupe | Honeydew | Watermelon *(in season)*

Red Bliss Potato Salad | Mustard Dressing
Creamy Coleslaw
House Cooked Kettle Potato Chips
Baked Macaroni & Cheese
Buttered Corn on the Cobb

GRILLED

choose three:

- ☐ Hamburgers
- ☐ Turkey Burgers
- ☐ Marinated Chicken Breast
- ☐ Marinated Portobello
- ☐ Grilled Kielbasa
- ☐ All Beef Hot Dogs
- ☐ Gardenburger
- ☐ Impossible Burger Patties +$3

Cheeses
Swiss | American | Pepper Jack

Lettuce | Sliced Tomatoes | Sliced Onions | Kosher Pickles
Brioche Hamburger Buns | Hot Dog Buns | Ketchup
Yellow Mustard | Mayonnaise | Pickle Relish | Vegan Dijonnaise

Peanut Butter Rice Crispy Treats
Chocolate Whoopie Pies
Lemon Bars
Strawberry Shortcake Trifles

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

COME TOGETHER RIGHT NOW

PLATED LUNCHEONS

TWO-COURSE PLATED LUNCH

Includes an Entrée Salad & Dessert
All plated luncheons are presented with house-made rolls & whipped butter
Accompanied with Freshly Brewed Premium Blend Coffee, Decaffeinated Coffee & Tealeaves Premium Gourmet Tea
Entrée Salads are presented with dressing on the side

ENTRÉE SALAD

choose one:

- ☐ GRILLED CHICKEN CAESAR SALAD | $49
  Romaine Lettuce | Shaved Parmesan | Brioche Crouton | Creamy Anchovy Dressing
- ☐ SESAME CRUSTED SALMON | $49
  Napa Cabbage & Romaine | Carrots | Cucumber | Edamame | Red Pepper | Crispy Wonton | Honey Mustard Dressing
- ☐ GRILLED NEW YORK SIRLOIN (MEDIUM RARE) | $52
  Romaine & Lettuce | Sweet Corn | Black Beans | Peppers | Red Onion | Crispy Tortilla | Avocado-Lime Ranch

DESSERT

choose one:

- ☐ Tiramisu | Chocolate Shavings
- ☐ Chocolate Layer Cake | Whipped Cream | Caramel Sauce
- ☐ Lemon Meringue Tart | Blueberry Compote
- ☐ New York Cheesecake | Fresh Strawberries
- ☐ Roasted Pear & Almond Tart | Vanilla Chantilly | Caramel Sauce

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

COME TOGETHER RIGHT NOW

PLATED LUNCHEONS

THREE-COURSE PLATED LUNCH

All plated luncheons are presented with house-made rolls & whipped butter
Accompanied with Freshly Brewed Premium Blend Coffee, Decaffeinated Coffee & Tealeaves Premium Gourmet Tea

SOUP OR SALAD

choose one:

SOUP

- ☐ Traditional Chicken Noodle
- ☐ Tomato Bisque | Black Pepper Crema | Fresh Thyme
- ☐ Vegetable Minestrone | Orzo Pasta
- ☐ New England Clam Chowder | Oyster Cracker +$3

SALAD

- ☐ Hearts of Caesar Salad
  Romaine Lettuce | Herb Croutons | Shredded Parmesan
  Anchovy Dressing
- ☐ Mixed Greens
  Hand Selected Garden Greens | Carrots | Cucumbers
  Cherry Tomatoes | Balsamic Vinaigrette
- ☐ Caprese Salad +$3
  Ripe Tomatoes | Fresh Mozzarella | Extra Virgin Olive Oil
  Balsamic Syrup

HOT ENTRÉE

choose one:

- ☐ FOUR CHEESE RAVIOLI | $48
  Blistered Tomato | Asparagus | Pomodoro Sauce
  Grated Parmesan & Chili Flakes for the Table
- ☐ MEZZE RIGATONI PASTA BOLOGNESE | $48
  Dollop of Ricotta | Fried Basil
  Grated Parmesan & Chili Flakes for the Table
- ☐ HERB ROASTED CHICKEN BREAST | $53
  Sweet Garlic Mashed Potatoes | Glazed Baby Carrots
  Natural Reduction
- ☐ GRILLED CHICKEN BREAST | $53
  Creamy Polenta | Ratatouille
  Rosemary Chardonnay Reduction
- ☐ SAUTÉED SHRIMP SCAMPI | $53
  Orzo Pasta | Broccolini | White Wine & Garlic Butter
  Grated Parmesan & Chili Flakes for the Table
- ☐ SESAME CRUSTED SALMON | $53
  Sauteed Bok Choy | Coconut Ginger Jasmine Rice
  Teriyaki Glaze
- ☐ BRAISED BEEF SHORT RIB | $59
  Roasted Garlic Mashed Potatoes
  Baby Carrots & Green Beans | Cabernet Reduction
- ☐ 6OZ. FILET MIGNON | $72
  Asparagus | Garlic Mashed Potatoes | Mushroom Bordelaise

DESSERT

choose one:

- ☐ TIRAMISU
  Chocolate Shavings
- ☐ CHOCOLATE LAYER CAKE
  Whipped Cream | Caramel Sauce
- ☐ LEMON MERINGUE TART
  Blueberry Compote
- ☐ NEW YORK CHEESECAKE
  Fresh Strawberries
- ☐ ROASTED PEAR & ALMOND TART
  Vanilla Chantilly | Caramel Sauce

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

COME TOGETHER RIGHT NOW

BUFFETS ANYTIME

All pricing is per person | Prepared for a minimum of 50 guests | 90 minutes of continuous service
All Buffets Include Freshly Brewed Premium Blend Coffee, Decaffeinated Coffee & Tealeaves Premium Gourmet Tea

THE DESERT ROSE | $69

$55 per person 11am–1pm on Monday only
No substitutions

Crispy White Corn Tortilla Chips
Salsa Roja | House Guacamole

"Street Corn" Salad
Black Beans | Pickled Red Onion | Cotija | Lime Crema

Gem Lettuce
Roasted Cherry Tomato | Red Onion | Shaved Radish
Tortilla Strips | Avocado Dressing

Vegan Cucumber Ceviche
Mango | Shallot | Red Pepper | Lime | Olive Oil | Cilantro

Chicken Tortilla Soup +$3

Potato Salad | Roasted Poblano Pepper Mayo
Cilantro Rice

Vegetarian Frijoles Charros
Pinto Beans | Mushrooms | Chili

Chicken Breast Chili Verde
Toasted Pumpkin Seeds | Scallion | Cilantro

Enchiladas Rojas
Beef Barbacoa | Guajillo Salsa | Queso Fresco

Seasonal White Fish Vera Cruz
Tomato | Caper | Olive | Garlic | Epazote

Grilled New York Strip Steak +$15
Ranchero Roasted Tomato | Onion | Jalapeno

Mexican Hot Chocolate Cookies
Tres Leche Cake
Margarita Trifle | Lime | Coconut
Dulce de Leche Tartlet

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

COME TOGETHER RIGHT NOW

VILLA TOSCANA | $69

$55 per person 11am–1pm on Tuesday only
No substitutions

House-Made Focaccia & Ciabatta Rolls | Whipped Butter
Olive Oil & Balsamic

Caesar Salad
Shaved Parmesan Cheese | Brioche Croutons | Anchovy Dressing

Italian Chopped Salad
Romaine | Salami | Mozzarella | Jersey Tomatoes | Peppers
Olives | Red Wine Vinaigrette

Caprese Salad
Tomato & Fresh Mozzarella | Balsamic Syrup | Extra Virgin Olive Oil
Basil

Minestrone Soup $+3

Pasta Alfredo
Parmesan Cream Sauce | Garlic Chips | Parsley
Add Shrimp Scampi +$6

Eggplant Rollatini
Ricotta | Pomodoro | Basil

Chicken Breast Cacciatore "Sicilian Style"
Tomatoes | Peppers | Onions | Mushrooms
Roasted Broccolini | Sweet Garlic Oil

Steamed White Fish
Truffled White Bean Ragu

Tiramisu
Espresso-Soaked Lady Fingers | Mascarpone Crème | Cocoa

Cannoli
Sweet Ricotta | Chocolate Chips

Vanilla Panna Cotta
Strawberry Compote

Chef's Biscotti

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

COME TOGETHER RIGHT NOW

COMFORT FOOD BUFFET | $69

$55 per person 11am–1pm on Wednesday only
No substitutions

Displayed Rolls
Sourdough | Cranberry | Whole Grain
Whipped Butter

House Salad
Carrot | Cucumber | Tomato | Radish
Ranch Dressing | Balsamic Vinaigrette

Classic Potato Salad (vegan/vegan mayo)

Nana's Macaroni Salad
Grated Egg | Celery | Onion | Dijon Mayo

Chicken Noodle Soup

Hearty Vegan Vegetable Chili +$3

Mashed Potatoes

Tomato Glazed Meatloaf

Buttermilk Fried Chicken

Buttered Green Beans & Carrots

Baked Four Cheese Mac & Cheese | Herbed Breadcrumbs

Smothered Pork Chops | Mushrooms & Onion Gravy

Creole Shrimp & Grits | Andouille Tomato "Gravy" +$9

Traditional Pies
Apple Crumb | Pecan | Silk Chocolate | Banana Cream

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

COME TOGETHER RIGHT NOW

GOLDEN DRAGON | $69

$55 per person 11am–1pm on Thursday only
No substitutions

Asian "Chopped"
Romaine | Cabbage | Carrots | Sprouts
Red Pepper | Scallions | Crispy Wonton | Ginger Vinaigrette

Smacked Cucumbers
Black Vinegar | Sesame | Chili Crisp

Vegetable Spring Roll
Sweet Chili Sauce

Chinese Scallion Pancakes
Soy Sauce | Sriracha | Chili Crisp Oil

Egg Drop Soup +$3

Steamed Jasmine Rice
General Tso's Chicken | Broccoli
Steamed Chinese Broccoli
Kung Pao Shrimp | Peanuts & Chili Oil

Vegetable Lo Mein

Mongolian Beef | Sweet Peppers | Onions | Garlic | Hoisin

Steamed Atlantic Cod | Ginger-Soy & Scallion +$10

Wrapped Fortune Cookies
Mango Pudding
Almond Cookies
Ginger Coconut Rice Pudding

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

COME TOGETHER RIGHT NOW

THE MEDITERRANEAN TABLE | $69

$55 per person 11am–1pm on Friday Only
No substitutions

Soft Pita | Pita Chips

MEZZE

Hummus
Chickpea | Olive Oil | Tanini | Garlic

Baba Ganoush
Lemon | Garlic | Tahini

Tzatziki
Cucumber | Yogurt | Mint

Greek Salad
Romaine | Feta Cheese | Tomato | Kalamata Olive
Red Onion | Red Pepper | Red Wine Vinaigrette

Spanakopita
Spinach | Feta | Phyllo

Lemon Potato Wedges
Extra Virgin Olive Oil | Oregano & Parsley

Falafel
Crispy Chickpea Cakes | Cilantro | Tahini Sauce

Chicken "Shawarma"
Cumin | Turmeric | Paprika | Cardamom

Ratatouille
Roasted Eggplant | Squashes | Bell Pepper
Onion & Tomato | Basil

Provençal Beef Stew
Red Wine | Pearl Onions & Mushrooms

Atlantic Cod Aqua Pazza
Tomato Broth | Roasted Garlic | Extra Virgin Olive Oil

Moroccan Lamb Stew +$10
Apricot | Chickpea | Cinnamon | Potato

Baklava
Honey | Phyllo | Walnuts

Crème Catalan
Custard | Cinnamon

Cassata Cake Trifle
Sweet Ricotta | Strawberry

Mousse au Chocolat
Dark Chocolate Mousse | Sea Salt

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

COME TOGETHER RIGHT NOW

BOARDWALK BLISS | $50

Soft Pretzel Warmer | Yellow Mustard & Grainy Mustard Cheese Sauce

Jumbo Pepperoni Pizza Puffs | Marinara Dip

Fried Chicken Tenders | Honey Mustard & Ranch Dips

HOT DOG STAND

Hot Dogs | Martin's Famous Potato Rolls
Diced Onion | Relish | Pushcart Onions | Sauerkraut | Chili
Yellow Mustard | Spicy Brown Mustard | Ketchup

CHEESESTEAK STATION

Load your own
Local 6" Sub Rolls Display | Extra Cheesy Cheesesteak
Sautéed Onions & Peppers | Extra Cheese Whiz
Hot Pepper Relish | Mayonnaise Squirt Bottles

Cheddar & Scallion Tater Tot Casserole
Ketchup | Sour Cream | Bacon Bits

Caramel Corn
Chocolate Fudge Cookies
Cotton Candy Cake
Funnel Cake Cupcakes

BIG TIME BBQ | $89

House-Made Sweet Corn Muffins | Honey Butter
Texas Garlic Toast | Martin's Potato Rolls
Fresh Cut Seasonal Melon
Kentucky Buttermilk Coleslaw

Southern Potato Salad
Egg | Celery | Mustard | Relish

Meats & Seafood
choose three:

- ☐ MEMPHIS DRY-RUBBED BONE-IN CHICKEN
  Sweet & Tangy Sauce
- ☐ ST. LOUIS PORK RIBS
  Brown Sugar BBQ Sauce
- ☐ CEDAR PLANK ROASTED SALMON
  Charred Lemons
- ☐ LOW COUNTRY SMOKED & PULLED PORK
  Carolina Gold
- ☐ TEX-MEX GARLIC & LIME SHRIMP
  Sweet Onions & Peppers
- ☐ HOT BEEF SMOKED SAUSAGES
- ☐ 14-HOUR TEXAS BEEF BRISKET +$10
  Hickory-Pepper BBQ Sauce

Buttered Jersey Corn on the Cob
Baked Mac & Cheese | Garlic Butter Breadcrumbs

Banana Pudding | Nilla Wafers & Diplomat Cream
Warm Apple Crisp | Browned Butter Cinnamon Streusel
Lemon Ice Box Cake Trifle
Cream Cheese Peanut Butter Brownies

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

YOU HAD ME AT HELLO

PASSED HORS D'OEUVRES

All pricing is per piece | Minimum of 50 pieces per selection

COLD

Sesame-Seared Tuna | Ginger Marinated Wakame Salad	$4
Tuna Poke | Maui Onion, Furikake, Sesame	$4
Chilled Smoked Shrimp | Horseradish Ratatouille	$4
Prosciutto Wrapped Cantaloupe	$5
Caprese Skewer | Cherry Tomato, Mozzarella, Basil, Pesto	$4
Chilled Eggplant Rollotini | Herbed Goat Cheese	$4
Spicy Thai Shrimp Salad | Wonton Cone	$6
Maine Lobster Salad Tartlet | Tarragon Aioli	$9
Peruvian White Fish Ceviche | Sweet Potato, Lime, Chili, Garlic	$7
Atomic Shrimp Cocktail | "Broken" Shrimp, Spicy Horseradish	$6
Traditional Shrimp Cocktail Coupe | Cocktail Sauce	$6
Blue Cheese Endive | Spicy Pecans	$4
Smoke Salmon & Dill Cream Cheese Roulade | Pumpernickel	$5
Granny Smith with Blue Cheese & Walnuts on Toast	$4
Tomato Pie | Crispy Pancetta	$5
Spicy Tuna | Crispy Rice Cup, Yum Yum Sauce	$7
Vegetarian Edamame Purée | Crispy Rice Cup, Togarashi Salt	$4
Maryland Crab Salad | Phyllo Cup	$8
Greek Feta & Kalamata Olives | Phyllo Cup, Oregano Oil	$4

ELITE LUXURY MENU COLLECTION

Smoked Salmon & American Caviar | Brioche, Crème Fraîche	$21

HOT

Mini Franks in Blanket | Spicy Mustard	$4
Strip Loin with Chimichurri & Crispy Potato	$5
Artichoke & Goat Cheese Tartlet	$5
Lemon Roasted Lamb Skewer | Tzatziki Sauce	$7
Chicken Satay with Thai Peanut & Scallion Glaze	$4
Pork Dumplings | Ponzu Sauce	$4
Grilled Beef Skewer | Chimichurri	$7
Spanakopita | Spinach, Feta, Phyllo	$4
Sesame Chicken Fritters | Korean Gochujang Dip	$4
Miniature Quiche Lorraine with Smoked Bacon & Parmesan	$4
Vegetable Spring Rolls | Sweet Chili Sauce	$4
White Truffle Risotto Fritters	$5
Bacon Wrapped Scallops	$9
Miniature Crab Cake | Remoulade	$9
Italian Style Meatballs | Spicy Tomato Sauce	$5
Baby Lamb Chops | Mint Aioli	$11
Miniature Beef Wellington	$6
Prosciutto Wrapped Grissini | Truffle Butter	$5
Chicken & Brie Puff Pastry Cups	$4
Firecracker Chicken Meatballs | Spicy Gochujang Sauce	$5
Little Pepperoni & Mozzarella Puffs	$4

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

YOU HAD ME AT HELLO

RECEPTION DISPLAYS

All pricing is per piece | Minimum of 50 pieces per selection

CHILLED SEAFOOD ON ICE

Classic Shrimp Cocktail | Cocktail Sauce & Lemon	$6
Extra Large Shrimp Cocktail | Cocktail Sauce & Lemon	$8
East Coast Oysters on the Half Shell | Mignonette	$7
Special Select Oysters on the Half Shell | Mignonette	$MP
Littleneck Clams on the Half Shell	$5

ICE SCULPTURES

starting at $1,500

Custom Logo | Ice Bowls | Floral Ice Blocks "Blooming In Ice"
Ice Bars

SUSHI MAKI ROLLS

Served with Wasabi | Soy Sauce | Pickled Ginger
Sushi may be displayed or passed as a hors d'oeuvre

Salmon	$4
Tuna	$4
Spicy Tuna Roll	$4
Cucumber Roll	$3
Tempura Shrimp	$4
Philly Roll Smoked Salmon | Cream Cheese | Cucumber	$4
California Roll Real Crab | Avocado | Cucumber	$5

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

YOU HAD ME AT HELLO

RECEPTION DISPLAYS

All pricing is per person. Selections require a minimum of 50 guests; and will be prepared for the specified guest quantity.

SMOKED SALMON | $14
Presented with Crème Fraiche | Lemons | Minced Onion
Capers | Grated Egg

Water Crackers | Toast Points
Add Warm Mini Potato Pancakes $60 per 25 pieces

SEASONAL CRUDITE | $10
Cherry Tomatoes | Carrots | Sweet Radishes | Celery Hearts
Cucumber | Sweet Peppers | Endive | Sour Cream Ranch
Truffled Whipped White Bean | Roasted Red Pepper Aioli

IMPORTED & DOMESTIC CHEESE | $15
Double Cream Brie | Maytag Blue Cheese | Fresh Chevre Goat
Aged Sharp Yellow Cheddar
Dried Fruits | Grape Bunches | Mixed Nuts
English Crackers | French Bread

ANTIPASTO | $18
Prosciutto | Pepperoni | Salami | Provolone | Fontina Cheese
Pepperoncini | Olives | Roasted Peppers | Artichoke Hearts
Buffalo Mozzarella Cheese with Jersey Tomatoes
Grissini | Focaccia Bread

ARTISAN CHEESE | $20
Cambazola Blue Cheese
Germany | Cow's Milk | Bloomy Rind | Sweet Triple Cream
Savory Nutty

Manchego 6 Month
Spain | Sheep's Milk | Semi-Firm | Prominent Buttery Finish

Humboldt Fog
California USA | Goats Milk | Approachable Crumble
Notes of Citrus, Buttermilk & Fresh Cream

Seahive Cheddar
Utah USA | Cow's Milk | Salt Mine Washed | Local Honey Rubbed
Grape Bunches | Mixed Nuts | Truffle Honey | Strawberries
English Crackers | French Bread

MEZZE DIPS & GRILLED VEGETABLES | $20
Hummus | Labneh Yogurt | Tabouli | Olives
Fresh: Cucumber | Cherry Tomato | Celery
Grilled Vegetables: Asparagus | Bell Peppers | Zucchini | Squash
Eggplant | Portobello
Fresh Cut Pita | Pita Chips | Sourdough Bread | Grissini

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

YOU HAD ME AT HELLO

ELITE LUXURY MENU COLLECTION

CURATED CAVIAR EXPERIENCES | $MP

Collaborating a luxury experience with our Executive Chef
Pricing based on brand, availability & amount | Minimum 7 days lead time

Traditional Caviar Service | Caviar Bumps | Caviar "Add Ons"
Caviar Action Stations

Inquire about our Walking Caviar Service

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

YOU HAD ME AT HELLO

RECEPTION & CARVING STATIONS

All pricing is per person | Offered for a minimum of 50 guests | Designed to last for up to 90 minutes of service maximum
Based on the full guest guarantee only | A reception requires 3 savory stations minimum and are intended to be dinner when 5 or more stations are selected

GRAINS & GREENS | $24

choose three:

Displayed Bowls of Salads

- ☐ BABY FIELD GREENS
  Roasted Beets | Mandarin & Honeycrisp Apple
  Ginger-Orange Emulsion
- ☐ QUINOA & KALE
  Roasted Sweet Potato | Toasted Pumpkin Seeds
  Pomegranate | Maple-Dijon Vinaigrette
- ☐ TRADITIONAL CAESAR
  Romaine Hearts | Shaved Parmesan Cheese
  Brioche Crouton | Cream Anchovy Dressing
- ☐ GREEK FARRO
  Feta Cheese | Kalamata Olives | Tomato | Cucumber
  Red Pepper | Red Onion | Oregano Vinaigrette
- ☐ BABY ICEBERG WEDGE
  Bacon Lardon | Roasted Tomato | Crispy Onion String
  Maytag Blue Cheese Dressing

CANTON SOCIAL | $32

Char Siu Bao (BBQ Pork Buns)
Pot Stickers | Sesame Ponzu Sauce
Steamed Chicken Wonton | Chili Crisp Oil
Vegetable Spring Rolls | Sweet Chili Sauce
Sesame Chicken Fritters | Soy BBQ

LOS TACOS | $27

choose three:

- ☐ PICADILLO
  Ground Beef | Tomato | Cumin
- ☐ CARNITAS
  Shredded Pork | Orange | Epazote
- ☐ ASADO
  Pulled Chicken | Achiote | Lime | Chili
- ☐ VERDURAS
  Grilled Portobello | Nopal (Cactus) | Onion & Pepper

served with

Warm Soft Flour & Soft Corn Tortillas
Cilantro Onions | Lime Wedges | Salsa Roja
Cortido Slaw of Pickled Carrot | Cabbage | Onion | Jalapeño
Cotija Cheese

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

YOU HAD ME AT HELLO

SLIDERS | $32

choose three:

- ☐ CLASSIC
  Beef | American Cheese | Dill Pickle | Lucky Sauce
- ☐ TRUFFLE
  Beef Patty | Swiss | Truffled Mushroom Mayonnaise
- ☐ BBQ
  Smoked Pulled Pork | Coleslaw
- ☐ GOBBLER
  Turkey | Stuffing | Cranberry Aioli
- ☐ CRISPY
  Fried Chicken | Kosher Pickle | Chicky Sauce
- ☐ VEGAN
  Black Bean & Corn | Cajun Vegan Mayonnaise

WINGS | $30

choose three:

- ☐ Original Buffalo
- ☐ Sweet Chili Glaze
- ☐ Memphis BBQ
- ☐ Teriyaki
- ☐ Dry Rub BBQ
- ☐ Jamaican Jerk
- ☐ Parmesan Garlic
- ☐ Carolina Gold BBQ
- ☐ Dry Rub Lemon-Pepper

Carrot & Celery Sticks | Blue Cheese Dip | Ranch Dip

BAYSIDE BBQ | $46

$200 Chef Attendant Fee | 1 Chef per 100 Guests

Carved 14-Hour Smoked Brisket & Spicy Smoked Beef Sausages
Cornbread Muffins | Sliced White Bread & Pimento Cheese Spread
Dill Pickle Pasta Salad
Jalapeño Creamed Corn

Memphis BBQ Sauce | Sweet Heat BBQ Sauce

PIZZERIA LUSSO | $30

Three Chefs Required per Station | $200 Chef Attendant Fee per Chef
$500 Pizza Oven Rental Fee per Station

Artisan-style pizza made to order and in advance presented with Chili Flakes & Grated Parmesan

choose two:

- ☐ TRADITIONAL CHEESE
- ☐ PEPPERONI
  Cup & Char Pepperoni | Mozzarella
- ☐ MARGHERITA
  San Marzano Tomato | Fresh Mozzarella | Basil
- ☐ FUNGHO BIANCO
  Caramelized Mushrooms | Mozzarella | Fontina | Truffle Oil

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

YOU HAD ME AT HELLO

PRIMO PASTA | $24

$200 Chef Attendant Fee | 1 Chef per 100 Guests
May be presented as a displayed station

Pasta prepared in the room
Presented with Garlic Bread
choose two:

- ORECCHIETTE
  Marinara | Fresh Basil
- MEZZE RIGATONI
  Bolognese | Ricotta Crema
- TORTELLINI
  Roasted Tomatoes | Pesto Cream | Pine Nuts
- FUSILLI
  Charred Peppers | Vodka Sauce
- PENNE
  Roasted Broccoli | Alfredo Sauce

Parmesan Cheese & Chili Flakes

Pasta Additions:

- Garlic Shrimp | $7
- Sautéed Chicken | $6
- Beef Meatballs | $5

SPIEDINI | $28

Marinated & Roasted Skewers
Bisteca Beef
Pork Belly "Porchetta"
Lamb Oreganata
Lemon-Thyme Chicken Leg
Vesuvio Potatoes | Eggplant Caponata | Ciabatta Rolls | Olive Oil

WALKING TACOS | $19

Branded Walking Corn Chip Bags

Picadillo (Seasoned Ground Beef) & Hot Chili Con Queso

Impossible Picadillo +$3

Pico de Gallo | Guacamole "Salsa" | Sour Cream
Pickled Jalapeños

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

YOU HAD ME AT HELLO

RECEPTION & CARVING STATIONS

All pricing is per person | Offered for a minimum of 50 guests | Designed to last for up to 90 minutes of service maximum
Based on the full guest guarantee only | A reception requires 3 savory stations minimum and are intended to be dinner when 5 or more stations are selected
Chef Required | $200 Chef Attendant Fee | 1 Chef per 100 Guests

WHOLE ROASTED BEEF TENDERLOIN | $59
Heirloom Tomato & Cucumber Salad | Truffle Vinaigrette
Tallow Crisped Potatoes | Red Wine Sauce
Hinge Cut Brioche Rolls & Butter

HERB BRINED TURKEY BREAST | $25
Parker House Rolls | Whipped Butter
Traditional Sage Stuffing | Whole Cranberry Sauce
Turkey Gravy | Bourbon-Maple Glaze Sweet Potatoes

ROASTED NEW YORK STRIP LOIN | $50
Green Beans Almondine | Lyonnaise Potatoes
Hinge Cut French Rolls | House-Made Steak Sauce

WHOLE GRAIN MUSTARD CEDAR SALMON | $39
Waldorf Salad | Grilled Asparagus & Lemon Butter
Brioche Rolls | Whipped Butter

ROASTED PRIME RIB OF BEEF | $40
Creamed Spinach | Roasted Garlic Whipped Potatoes
Parker House Rolls | Whipped Butter | Au Jus | Horseradish Cream

ITALIAN-STYLE PORCHETTA | $20
Creamy Parmesan Polenta | Balsamic Glazed Brussels Sprouts
Chimichurri | Pretzel Rolls | Whipped Butter

RACK OF LAMB PERSILLE | $65
Ratatouille | Lemon Rice | Tzatziki | Red Wine Sauce
Rosemary Focaccia | Whipped Butter

ELITE LUXURY MENU COLLECTION

WHOLE ROASTED JAPANESE A5 WAGYU BEEF TENDERLOIN | $220
Chef recommends this item be roasted medium rare
Black Truffle Whipped Potatoes
Lemon Ponzu Glazed Heirloom Baby Carrots
Cabernet Wine Reduction | Sesame Yakiniku Sauce

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

GO OUT ON A HIGH NOTE

ELITE LUXURY MENU COLLECTION
PLATED DINNER

Three-Course Meal Includes Your Choice of Soup or Salad, Entrée & Dessert
Artisan Breadbasket Presented for the Table with Whipped Butter
Accompanied with Freshly Brewed Premium Blend Coffee, Decaffeinated Coffee & Tealeaves Premium Gourmet Tea

SEAFOOD TOWER +$54

Enhance your dinner experience with the ultimate in east coast elegance. Preset for each table providing each guest with a single portion of each of the following:

Jumbo Shrimp | Crab Cocktail | Maine Lobster | East Coast Oyster
Cocktail Sauce | Lemon | Mignonette | Mustard Sauce

SOUP OR SALAD

choose one:

- ☐ TOMATO BISQUE
- ☐ CHICKEN NOODLE
- ☐ NEW ENGLAND CLAM CHOWDER WITH OYSTER CRACKERS +$3

- ☐ CAESAR "WEDGE"
  Heart of Romaine Lettuce | Herb Crostini | Parmesan Crisp
  Creamy Anchovy Dressing
- ☐ FIELD GREEN SALAD
  Cucumber | Carrot | Tomato | Radishes
  Balsamic Vinaigrette
- ☐ ROCKET ARUGULA SALAD
  Shaved Parmesan Cheese
  Lemon & Extra Virgin Olive Oil Vinaigrette
- ☐ BABY ICEBERG "WEDGE"
  Applewood Smoked Bacon | Vine Ripe Tomatoes
  Maytag Blue Cheese | Blue Cheese Dressing
- ☐ CAPRESE +$5
  Fresh Mozzarella & Tomato Salad | Pesto | Balsamic Glaze
  Fresh Basil
- ☐ ROASTED BEET SALAD +$5
  Whipped Ricotta | Watercress | Orange Emulsion

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

GO OUT ON A HIGH NOTE

VEGAN ROASTED CAULIFLOWER STEAK | $55
Stewed Beluga Lentils | Saffron Carrot Sauce

LEMON-THYME ROASTED CHICKEN BREAST | $69
Sundried Tomato | Charred Broccolini | Spinach & Tomato Cream

SEARED ATLANTIC SALMON | $74
Smashed Creamer Potatoes | Vegetable Sauté
Whole Grain Mustard Sauce

MISO MARINATED SEA BASS | $80
Forbidden Rice Pilaf | Chinese Broccoli | Shiitake Mushroom Glaze

8OZ FILET MIGNON | $98
Dauphinoise Potato | Asparagus | Cabernet Reduction

ELITE LUXURY MENU COLLECTION

6OZ JAPANESE A5 WAGYU BEEF TENDERLOIN | $220
Chef recommends this item be prepared and served rare
Yukon Gold Potato Purée | Caramelized King Oyster Mushroom
Parsley Essence
25-Year-Old Balsamic Vinegar of Reggio Emilia

DUET ENTRÉES

THYME ROASTED CHICKEN & PARMESAN CRUSTED SALMON | $89
Creamy Polenta | Ratatouille | Pesto Cream

TERIYAKI CHICKEN & SESAME CRUSTED SALMON | $89
Forbidden Rice | Steamed Bok Choy | Honey Mustard Glaze

SIGNATURE ENTRÉE SELECTION

RED WINE BRAISED BEEF SHORT RIB & THYME ROASTED CHILEAN SEABASS | $120
Yukon Gold Potato Purée | Roasted Carrot & Haricot Verts
Stewed Rutger Tomatoes

GRILLED NEW YORK STEAK & HERB-BASTED SHRIMP | $100
Gruyère Twice-Baked Potato | Grilled Asparagus | Chimichurri

GRILLED BEEF TENDERLOIN & MARYLAND CRABCAKE | $130
Horseradish Mashed Potatoes | Sweet Corn Succotash
Red Pepper Marmalade

Highest Price Will Prevail if More Than One (1) Entrée is Selected | Maximum Choice of Two (2) Entrées + Chef's Selection of Vegetarian Entrée | Exact Entrée Counts Must Be Provided 72 Hours in Advance

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

GO OUT ON A HIGH NOTE

DESSERT

choose one:

- ☐ CHOCOLATE FLOURLESS TORTE
  Vanilla Bean Chantilly | Amarena Cherry
- ☐ LEMON MERINGUE TART
  Blueberry Coulis
- ☐ NEW YORK CHEESECAKE
  Graham Cracker Crust | Strawberry Compote
- ☐ MILK CHOCOLATE HAZELNUT BAR
  Mango Sauce
- ☐ APPLE & BUTTER STREUSEL TART
  Caramel Sauce
- ☐ CARROT CAKE
  Cream Cheese Frosting | Fresh Berries
- ☐ SIGNATURE DESSERT TRIO +$12
  (select any three from above)

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

GO OUT ON A HIGH NOTE

HARD ROCK CUSTOM DINNER BUFFET

All pricing is per person | Prepared for a minimum of 50 guests | 90 minutes of continuous service
All Buffets Include Freshly Brewed Premium Blend Coffee, Decaffeinated Coffee & Tealeaves Premium Gourmet Tea

$99 | Includes (3) from soups & salads, (1) Poultry, (1) Meat, (1) Seafood, (1) Vegetarian Entrée Selections, (3) Sides, (5) Desserts

$89 | Includes (3) from Soups & Salads, (1) Poultry, (1) Seafood, (1) Meat or (1) Vegetarian Entrée Selections, (3) Sides, (4) Desserts

$79 | Includes (3) from Soups & Salads, (1) Poultry, (1) Seafood or (1) Meat or (1) Vegetarian Entrée Selections, (2) Sides, (3) Desserts

Elaborate Bread Station with House-Made Focaccia | Lavosh | Soft Rolls | Grissini | Whipped Butter | Olive Oil | Balsamic Vinegar

SOUPS & SALADS

choose three:

- ☐ TOMATO BASIL SOUP (V)
- ☐ CREAM OF BROCCOLI SOUP
- ☐ LOADED POTATO SOUP
  Bacon | Scallion | Cheddar
- ☐ BABY FIELD GREENS SALAD
  Carrot | Cucumber | Radish | Tomato | Ranch Dressing
- ☐ CLASSIC TOSSED CAESAR SALAD
  House-Made Croutons
- ☐ SPINACH SALAD
  Egg | Tomato | House-Made Croutons | Honey Mustard
- ☐ ARUGULA SALAD
  Asiago & Almonds | Raspberry Vinaigrette
- ☐ TOMATO MOZZARELLA SALAD
  Balsamic | Olive Oil & Basil
- ☐ HERB ROASTED MUSHROOM & PEPPER SALAD
- ☐ MEDITERRANEAN QUINOA
  Cucumber | Tomato | Red Onion | Parsley & Lemon | Olive Oil
- ☐ CHILLED ASPARAGUS +$3
  Grated Egg | Parmesan | Truffle Vinaigrette

AVAILABLE DRESSING SUBSTITUTIONS:
House Ranch | Caesar | Champagne Vinaigrette
Balsamic Vinaigrette | Raspberry Vinaigrette | Blue Cheese | Honey Mustard

POULTRY ENTRÉES

choose one:

- ☐ Grilled Boneless-Skinless Chicken Breast
- ☐ Airline Chicken Breast

choose one preparation:

- ☐ Herbed Lemon Jus
- ☐ Spinach & Tomato Cream Sauce
- ☐ Smoked Bacon, Cremini Mushrooms & Red Wine Sauce
- ☐ Roasted Tomatoes, Bell Peppers & Mushrooms
- ☐ Garlic Teriyaki | Five Spice-Honey

SEAFOOD ENTRÉES

choose one:

- ☐ Salmon or Cod
- ☐ Mahi-Mahi
- ☐ Red Snapper

choose one preparation:

- ☐ Pesto Crusted | Tomato-Basil Ragout & Extra Virgin Olive Oil
- ☐ Lemon & White Wine Butter Sauce | Fresh Parsley & Fried Capers
- ☐ Steamed | Ginger-Soy Broth & Scallion

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

GO OUT ON A HIGH NOTE

MEAT ENTRÉES

(Beef is Cooked Medium Unless Otherwise Requested)

choose one

- ☐ Grilled
- ☐ Seared

choose one:

- ☐ Sirloin Steak
- ☐ Center Cut Pork Chop
- ☐ Veal Chop

choose one preparation:

- ☐ Cabernet Reduction
- ☐ Peppercorn & Cognac Reduction
- ☐ Port Wine Reduction
- ☐ Chimichurri Sauce
- ☐ Pineapple & Red Pepper Compote

VEGAN ENTRÉES

choose one:

- ☐ PENNE PASTA MARINARA *(Gluten Free Available)*
- ☐ VEGAN MEATBALLS MARINARA
- ☐ ROASTED CAULIFLOWER "STEAKS"
  Stewed Beluga Lentils | Saffron Carrot Sauce
- ☐ GRILLED PORTOBELLO MUSHROOMS
  Ratatouille | Parsley Coulis
- ☐ SESAME BAKED TOFU
  Vegetable Medley | Shoyu-Mirin & Ginger Sauce

SIDES

- ☐ HOMESTYLE MASHED POTATOES
- ☐ ROSEMARY ROASTED FINGERLING POTATOES
- ☐ STEAMED REDSKIN POTATOES
  Parsley Butter & Sea Salt
- ☐ MASHED SWEET POTATOES
  Brown Sugar & Bourbon Maple Butter
- ☐ AU GRATIN POTATOES
- ☐ STEAMED JASMINE RICE
- ☐ ORZO PASTA
  Sun-Dried Tomatoes | Baby Spinach | Olive Oil
- ☐ BROWN RICE PILAF
  Dried Cranberries
- ☐ GREEN BEANS
  Browned Butter & Toasted Almonds
- ☐ ROASTED BROCCOLINI
  Lemon & Sweet Garlic Oil
- ☐ CURRIED BROCCOLI & CAULIFLOWER
- ☐ BABY CARROTS
  Brown Sugar Butter Glaze
- ☐ GRILLED OR STEAMED ASPARAGUS
  Lemon Oil
- ☐ ROASTED ROOT VEGETABLE MEDLEY
  Shallot Butter
- ☐ ZUCCHINI | SQUASH | BROCCOLI | CAULIFLOWER | CARROTS
  Sticky Hoisin-Ginger Glaze

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

GO OUT ON A HIGH NOTE

SWEETS

- Chocolate Ganache & Peanut Butter Tart
- Valrhona Double Chocolate Layer Cake
- Raspberry Jam Jelly Roll
- Seasonal Fresh Fruit Tart
- Hazelnut Praline Square
- Opera Torte
- Blueberry Cheesecake
- Lemon Curd & Angel Food Cake Parfait
- Red Velvet Brownie
- Rice Pudding & Mango Trifle *(Gluten Free)*
- Chocolate Flourless Torte *(Gluten Free)*
- Apricot Cheesecake *(Sugarfree)*
- Funfetti Vanilla Cupcake *(Sugarfree)*
- Mint Syrup Fruit Cocktail Cup *(Vegan)*
- Coconut Pudding *(Vegan)*

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

GO OUT ON A HIGH NOTE

TASTE OF HARD ROCK | $200

Signature Dining Experience featuring the best of our restaurants
All pricing is per person | Prepared for a minimum of 50 guests | 90 minutes of continuous service
All Buffets Include Freshly Brewed Premium Blend Coffee, Decaffeinated Coffee & Tealeaves Premium Gourmet Tea

Artisan Bread Display with Lavosh, Grissini, Focaccia, Sourdough, Cranberry-Walnut, Whipped Butter, Extra Virgin Olive Oil, Balsamic Vinegar

YOUYU NOODLE BAR

Crispy Vegetable Spring Rolls | Sweet Chili
Steamed Roast BBQ Pork Buns
Yangzhou Fried Rice | BBQ Pork & Shrimp
Cantonese Chicken Lo Mein

IL MULINO

Roasted Branzino | Lemon Butter & Parsley

Rigatoni Mezze Bolognese
Parmesan Cheese | Red Pepper Flakes

Eggplant Parmesan
Melted Provolone | Marinara

KURO

Crispy Seasoned Shrimp Chips

Cucumber Sunomono
Black Sesame | Ichimi Ponzu

Omakase Nigiri | Wasabi | Pickled Ginger | Soy Sauce

Action Sushi
Maki Rolls
Kuro California | Spicy Tuna | Avocado Cucumber

COUNCIL OAK STEAKS & SEAFOOD

Roasted Beet Salad
Pickled Carrots | Orange Marcona Almond Vinaigrette
Goat Cheese Snow

Jumbo Shrimp Cocktail on Ice
Horseradish Cocktail Sauce
Roasted Jumbo Asparagus

Au Gratin Potatoes
Three Cheese Blend | Chives

Carving Station
Dry-Aged New York Strip Loin | Chimichurri Sauce

MINI DESSERTS FROM EACH RESTAURANT

Council Oak's Miniature Signature Chocolate Layer Cake

Kuro's Warm Donuts & Trio of Sauces
Mango | Milk Chocolate Ginger | Raspberry-Mint

Youyu's Pistachio Cheesecake with Chantilly and Cherry Compote

IL Mulino's Famous Tiramisu

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

GO OUT ON A HIGH NOTE

ELITE LUXURY MENU COLLECTION
FINE DINING MENU | $195

With Wine Pairing +$95
All pricing is per person | Prepared for up to 100 guests
All Buffets Include Freshly Brewed Premium Blend Coffee, Decaffeinated Coffee & Tealeaves Premium Gourmet Tea

SURF & TURF SOIRÉE

AMUSE BOUCHE
Caviar Parfait | Wagyu Beef Tartare | Egg Mimosa
Crème Fraîche

Champagne
Veuve Clicquot Ponsardin "Yellow Label", Brut NV, Champagne, France

BREAD & BUTTER
House Brioche | Lavosh | Raisin-Nut | Vermont Butter

APPETIZER
Maryland Crab Cake | Sweet Tomato Compote | Remoulade

White Wine
Thierry Merlin-Cherrier Sancerre, Loire Valley. France

INTERMEZZO
Lemon Verbena Sorbet

ENTRÉE
Petite Filet Mignon | Lobster Ravioli
Red Wine Glazed Pearl Potatoes | Spinach "Gratin"
Tarragon-Saffron Cream

Red Wine
Caymus Conundrum by Charlie Wagner, Red Blend, California

DESSERT
French Milk Chocolate Buttercream Napoleon
Fresh Berries | Caramel Sauce

Dessert Wine
Sandeman's 20-Year-Old Tawny, Porto, Portugal

MIGNARDISES
Petit Four Sec | Pâte de Fruit | French Macaron | Bon Bon

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

GO OUT ON A HIGH NOTE

AFTERNOON TEA UNPLUGGED | $60

Service for up to 100 guests
Escape to moments of calm and conversation. Indulge in sweet bites. Slow down and savor luxurious sips.

SWEET
Candied Ginger Scone with Cherry Icing
Chocolate Pot du Crème Tart
Fresh Fruit Puff Pastry Finger
Hazelnut Financier
Fondant Glazed Raspberry-Frangipane Petit Four
Classic Chocolate Cream Puff
Pistachio Othello
Devonshire Cream | Lemon Curd

FINGER SANDWICHES
Cucumber & Boursin
Whole Wheat

Truffled Egg Mimosa
Micro Cress | Brioche
Add American Caviar +$10

Smoked Salmon
Dill-Lemon Crème | Egg Challah

SAVORIES
Chicken & Mushroom Aioli Vol Au Vent

Spinach & Goat's Cheese Quiche

TEA SELECTION
English Breakfast | Imperial Earl Grey | Organic Chamomile Flowers
Mountain Berry | Organic Peppermint Leaves | Jasmine Pearl
Imperial Green
Sugar Cubes | Honey | Milk | Lemon

ICED TEA
Black: Wild Raspberry Lemon | Green: Refreshing Pineapple Mint

Acoustic Guitar Entertainment Available, please inquire

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

HOW SWEET IT IS

SWEET RECEPTION STATIONS

All pricing is per person | Prepared for a minimum of 50 guests | 90 minutes of continuous service
All Buffets Include Freshly Brewed Premium Blend Coffee, Decaffeinated Coffee & Tealeaves Premium Gourmet Tea

THE ROCK PARTY DESSERT | $22

Rocky Road Brownie | Pink Cotton Candy Cupcake
Chocolate Pop Rock Parfait | Caramel Torte Slice
Chocolate Marbled Rice Krispy Pop | Raspberry Rock'N Roll-up
Fresh Fruit Tart | Sugarfree Cheesecake Bite

THE ENCORE DESSERT | $24

Peanut Butter & Grape Jelly Cake Pop | Fresh Fruit Tart
Dark Chocolate Cheesecake | Key Lime Tart
Coconut Macaroon | Cannoli | Sugarfree Blackberry Coupe

AMPLIFIED CHOCOLATE EXPERIENCE | $26

Chocolate Fudge Cupcake | Flourless Chocolate Torte *(GF)*
Dark Chocolate Truffle | Assorted Chocolate Bark
Salted Chocolate Chunk Cookie
White Chocolate Raspberry Parfait
Milk Chocolate Mousse & Oreo Terrine
Sugarfree Chocolate Walnut Granola Bar

ITALIAN SWEET TABLE | $22

Butterscotch Budino, Salted Caramel | Chocolate Chip Cannoli
Pistachio-Apricot Tart |Tiramisu Parfait | Italian Wedding Cookie
Lemon-Ricotta Cheesecake

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

HOW SWEET IT IS

DESSERT ACTION STATIONS

All pricing is per person | Prepared for a minimum of 50 guests | 90 minutes of continuous service
All Buffets Include Freshly Brewed Premium Blend Coffee, Decaffeinated Coffee & Tealeaves Premium Gourmet Tea
Chef Required | $200 Chef Attendant Fee | 1 Chef per 100 Guests

HARD ROCK DONUT WALL | $18
Traditional Glazed | Chocolate Frosted | Color Frosted
Cinnamon Sugar

PARIS MOUSSE BAR | $18
Mousse Flavors
Dark Chocolate | Dulce de Leche | Lemon | Berry
Pirouette Cookie | Biscotti | Cat's Tongue Cookies

CLASSIC ICE CREAM SUNDAE BAR | $20
Ice Cream Flavors
Vanilla | Chocolate | Strawberry
Warm Chocolate Fudge Sauce | Pineapple Compote
Caramel Sauce | Chopped Peanuts | Maraschino Cherries
Whipped Cream

BAKE SHOP CAKES & TOPPINGS | $20
Cakes
Angel Food | Lemon Chiffon | Cinnamon Pound Cake
Warm Jersey Blueberries | Butter Rum & Pecan Caramel
Grand Marnier & Orange Compote
Vanilla Ice Cream | Chantilly

BANANAS FOSTER | $19
Sliced Fresh Bananas Sautéed in Butter,
Brown Sugar & Dark Rum | Vanilla Ice Cream
Orange Madeleines

CHOCOLATE FONDUE | $22
Fondue Flavors
White | Milk | Dark Chocolate
Bamboo Skewers
Vanilla Poundcake | Strawberries | Pineapple
Dried Apricots | Pretzel Rods | Graham Crackers
Oreo Cookies | Marshmallows

ELITE LUXURY MENU COLLECTION

INDIVIDUAL BAKED ALASKA | $25
Vanilla and Chocolate Ice Cream | Meringue Flamed to Order
Warm Cherries Jubilee Sauce

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

POLICIES

GENERAL TERMS

All reservations and agreements are subject to the rules and regulations of the hotel as well as the following conditions:

- Banquet menus are updated annually but may also be updated as needed based on market conditions.
- All federal and state taxes, which may be imposed or be applicable to this agreement and to the services rendered by the hotel, are in addition to the prices herein agreed upon and the patron agrees to pay them separately.
- Per DGE regulations, alcoholic beverages of any kind will not be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees from the outside.
- All food & beverage items must be purchased from the hotel's banquet department.
- We welcome your request for special items, which will be charged in their entirety per specific ordered quantities.
- DGE prohibits the removal of alcoholic beverages purchased by the hotel for client consumption.
- Products listed are subject to change without notice.

BARTENDER SERVICE RATIO

The ratio of 1 bartender per 75 guests will apply to all functions with host paid bar service. If additional bartenders are requested, fees will apply. Consult with your CSM.

POP-UP ORDERS PLACED WITHIN 72 HOURS

Any menu ordered within 72 hours of the function date will be considered a "pop-up" and will be subject to special menu selections & pricing.

LABOR FEE

A $200.00 labor fee will be applied to all meal functions for less than 25 people.

SPECIAL MEAL ORDERS

Special meals are defined as those meals requested in advance for service other than the principal menu. All special meals must be included in the guarantee. If the number of special meals exceeds the contracted number, the special meals will be charged over + above the guaranteed or actual number, whichever is greater. Please note: Special meals will be charged at market price.

POLICIES

BANQUET SERVICE CHARGE

The current service charge is 21%

STATE TAX

- The current New Jersey sales tax is 6.625% and will be billed to your account on all equipment rentals, food and non-alcoholic beverages.
- The current Atlantic City luxury tax is 3% and will be billed to your account on all alcoholic beverages.
- Tax rates are subject to change without notification.
- If the group is tax exempt, New Jersey State Tax Exemption Certificate (ST-5) must be submitted with the signed contract.

BANQUET GUARANTEE

14 business days prior to all food functions, the hotel requires the expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10% of the contracted estimated guest attendance.

- Final guarantees are due no later than 12 noon, 3 business days prior to the scheduled function.
- The guaranteed count provided is not subject to reduction, and charges will be applied accordingly.
- Should the client not notify Hard Rock Hotel & Casino Atlantic City of the guaranteed guest count, the expected number will be used as the final guarantee.
- Should the guarantee decrease by 10%, Hard Rock Hotel & Casino Atlantic City reserves the right to charge room rental, service charges, and/or relocate your group to a smaller room.

Please note the following shall apply to all increases in guarantees received within 72 business hours.

- Guarantee increases received in less than 3 business days prior to the event exceeding the 5% overset shall incur a 10% price increase. This excludes coffee, decaffeinated coffee, tea, soft drinks and mineral waters ordered on a consumption basis.

An increased guarantee within 72 business hours will not receive an overset amount: the new guarantee is the set amount.
Please note that in some cases Hard Rock Hotel & Casino Atlantic City may not be able to accommodate increases in food & beverage quantities as well as increases in capacity.

The Banquet Event Order (BEO) is the governing document for all goods and services ordered by the client. The client's signature on said BEO represents an agreement and approval for the goods and services represented on the BEO. All banquet checks presented prior to the final billing are subject to an audit and may vary from the final invoiced banquet checks.

POLICIES

ALCOHOLIC BEVERAGES + ALCOHOLIC BEVERAGE SERVICE

Hard Rock Hotel & Casino Atlantic City is regulated by the New Jersey State Division of Gaming Enforcement (DGE). Per DGE regulations, alcoholic beverages of any kind will not be permitted to be brought into the hotel by the patron or any of the patron's guests or attendees from the outside. All beverage items must be purchased from the hotel. The DGE further prohibits removal of alcoholic beverages purchased by the hotel for client consumption.

Alcoholic beverages may not be brought into Hard Rock Hotel & Casino Atlantic City from outside sources.

Bartenders are required whenever alcoholic beverages are served in the hotel function space. Hotel will use discretion in stopping alcohol on a case-by-case basis, if necessary, as stipulated by the law of the state of New Jersey. If you wish to order special alcoholic beverages that are not in Hard Rock Hotel & Casino Atlantic City's inventory, these items must be ordered by the case and paid for in full. No refunds will be issued for unused products. Unused cases may not be sent to guest suites or leave the meeting space.

The legal drinking age in New Jersey is 21. Proper identification is required when attending a function where alcohol is to be served.

PAYMENT TERMS

Payment shall be made in advance of the function unless credit has been established.

If credit has been established, a predetermined deposit will be required at the time of signing the contract, along with the additional amount to be paid prior to the event.

The balance of the account is due and payable 15 days after receipt of invoice. A service charge of 1.5% per month is added to any unpaid balance over 20 days old.

FORCE MAJEURE

The performance of this agreement by either party is subject to acts of God, war, terrorism, mass infectious diseases both viral and bacterial, plague and/or medical pandemic, government regulation including but not limited to disaster declaration and shelter-in-place orders, and other disasters, fire, strikes, civil disorder, curtailment of transportation facilities, or other similar cause beyond the control of the parties preventing or unreasonably delaying at least 25% of meeting/ gathering attendees and guests from appearing at group's meeting/ gathering or otherwise making it inadvisable as defined by the CDC, illegal, or commercially impractical to hold the meeting/gathering or provide the facility/venue. The agreement may be terminated, and/ or specific non-performance of underperformance may be excused, without penalty or payment, for any one or more of such reasons by written notice from one party to the other. If for any reason beyond the control of the group or the facility/venue shall not be available, or shall not be in acceptable condition, this agreement may be terminated without penalty by written notice from group to facility/venue. In the event of force majeure or any event described above, all deposits and/or prepayments made by the group will be refunded by the facility/venue, less any actual expenses incurred by the facility/venue, to the group.

CAN'T YOU HEAR ME KNOCKING

CONTACT US

hardrockhotelatlanticcity.com/meetings

(609) 449-6060

1000 Boardwalk
Atlantic City, New Jersey 08401

#HARDROCKAC

COME BACK SOON

BREAKOUT MEETINGS AND EVENTS **MENU**