



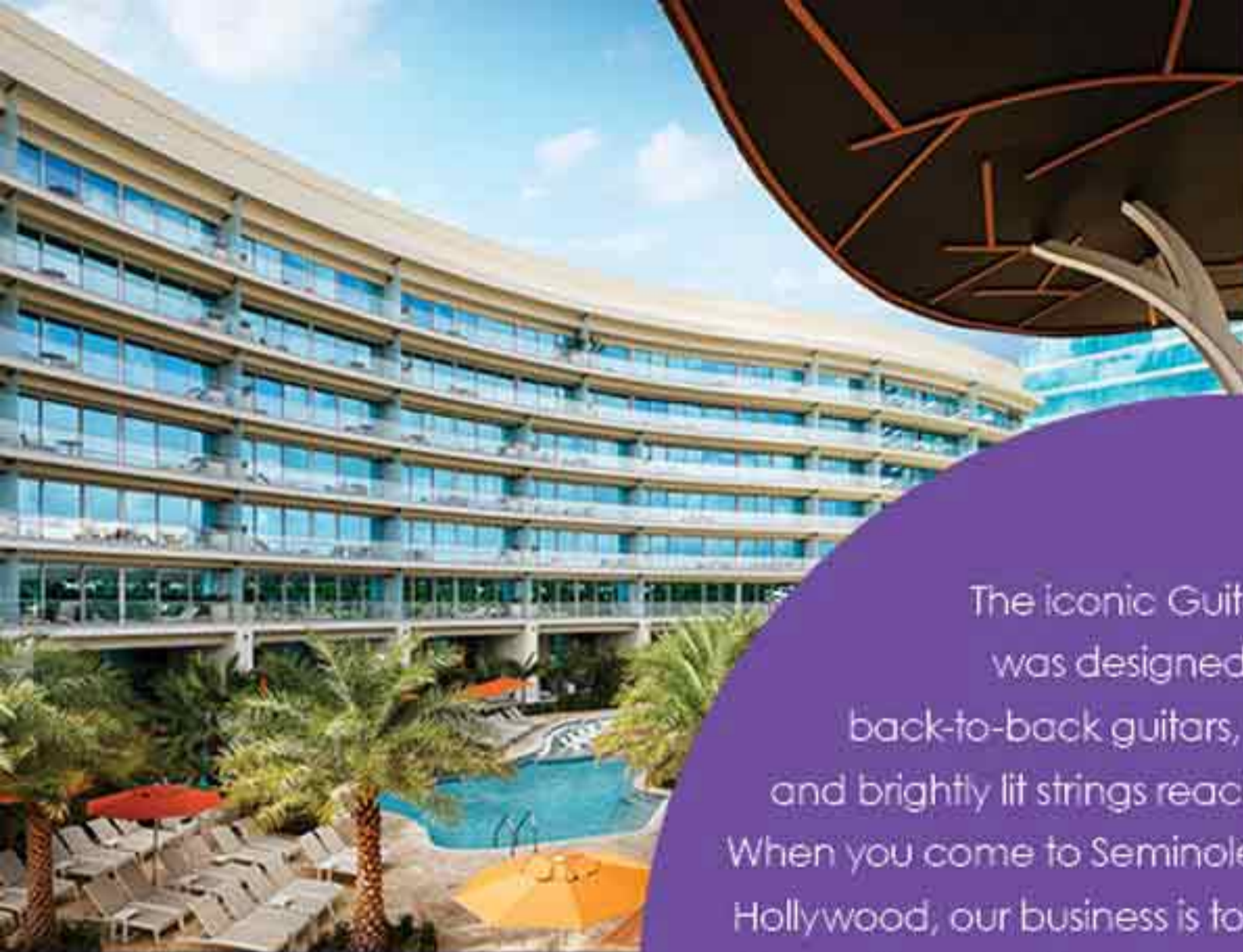
THE GUITAR HOTEL



HOLLYWOOD, FL



CATERING MENU



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 | 37 per guest**

Orange, cranberry, apple juice  
Butter croissants, blueberry muffins, cranberry coffee cake,  
tea breads, apple turnovers, chocolate twists  
Butter, honey butter, fruit preserves

### **Wake Up Call | 41 per guest**

Orange, cranberry, apple juice  
Sliced fresh melon, pineapple (GF)  
Assorted fruit yogurt, crunchy house granola, raisins  
Butter croissants, banana walnut muffins,  
cinnamon streusel coffee cake, fruit danishes, savory danishes  
Butter, honey butter, fruit preserves

### **Easy Like Sunday Morning | 43 per guest**

Orange, cranberry, apple juice  
Assorted cereals - Corn Flakes, Raisin Bran, Fruit Loops  
Whole, skim, almond, coconut, oat 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, coffee cake,  
assortment of danishes  
Butter, honey butter, fruit preserves

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



**Sticky Fingers | 43 per guest**

Orange, cranberry, apple juice  
Fresh sliced fruit selection (V)  
Mixed berry, vanilla Greek yogurt parfait,  
crunchy house granola, raisins  
Frosted cinnamon rolls, citrus scones, assorted danishes,  
house-made croissants  
Butter, honey butter, fruit preserves

**Good Grains Only | 43 per guest**

Orange, cranberry, apple juice  
Fresh sliced fruit selection (V)  
Fresh berry, quinoa salad, honey lime dressing (GF)  
House-made granola bars  
Steel cut oatmeal  
Chia seeds, toasted almonds, walnuts, crunchy house granola,  
dried fruits, wheat bran, dark chocolate nibs  
Assortment of fresh bagels, cream cheese, butter  
Bran muffins

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



## BREAKFAST BUFFETS

*All breakfast buffets are served with freshly brewed premium Kona blend coffee, a selection of TeaLeaves teas and an assortment of sliced breads. Buffets based on 90 minutes of continuous service.*

**\$175 labor charge for buffets with less than 30 guests.**

### **Morning Glory | 56 per guest**

Orange, cranberry, apple juice

Fresh sliced fruit selection

(Select one)

Steel cut oatmeal with brown sugar, raisins, or

Stone ground grits with vintage Canadian cheddar cheese

(Select one)

- Farm fresh scrambled eggs (GF)

- Farm fresh scrambled eggs, aged cheddar cheese \$3 per guest

- Farm fresh scrambled eggs, soft herbs \$3 per guest

- Substitute egg whites \$3 per guest

Add whole boiled eggs \$3 per guest

(Select one)

- Red potato, bell peppers, fresh herbs (V) (GF)

- Potato Milanese, sliced potato, caramelized onions (V) (GF) \$2 per guest

(Select two)

- Applewood smoked bacon

- Sausage

- Chicken apple sausage (GF)

Butter croissants, daily selection of muffins, danishes

Butter, honey butter, fruit preserves

### **Bella Mattina | 60 per guest**

Orange, cranberry, apple juice

Fresh sliced fruit selection

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

Blistered tomato, roasted broccoli, Vermont white cheddar cheese frittata (GF)

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

Fresh baby spinach, potato frittata (GF)

Chicken apple sausage (GF)

Breakfast potato hash (GF)

Biscotti, Italian espresso coffee cake

Butter, honey butter, fruit preserves

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



## MEDITERRANEAN BREAKFAST | 56 per guest

Orange, cranberry or apple juice  
Fresh sliced fruit selection (V)  
Overnight bulgur wheat  
Greek Yogurt, coconut milk, candied ginger, blackberry

Hearty breakfast fruit salad  
Pearl couscous, pineapple, tangerine, pomegranate seeds,  
mint-honey citrus vinaigrette (V)

Shakshuka  
Tomato, onion, peppers, mediterranean spices,  
poached egg (V)

Greek vegetables and feta pie  
Onion, spinach, zucchini,  
phyllo dough

Espresso chocolate muffin, savory leek danish, hazelnut biscotti

Enhancement:  
Lemon Ricotta Pancakes | \$15 per guest  
\$175 chef attendant fee, one per 75 guests

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



**De Bon Matin | 57 per guest**

Orange, cranberry, apple juice

Fresh sliced fruit selection (GF)

Creamy French-style scrambled eggs

(Select one)

- Classic with a twist  
Amaretto vanilla bean battered French toast, maple syrup
- Peanut butter & jelly stuffed French toast
- Mixed berries compote  
Chantilly cream
- Savory French toast
- Wilted garlicky spinach, wild mushroom baked bacon cheddar

Grilled chicken apple sausage (GF)

Bacon (GF)

Breakfast potato hash (GF)

Butter croissants, chocolate croissants, assorted coffee cake

Butter, honey butter, fruit preserves

**Plated Breakfast | 45 per guest**

Freshly squeezed orange juice

Farm fresh scrambled eggs, assorted pastries, breads

(Select one)

- Applewood smoked bacon
- Country sausage
- Canadian bacon
- Grilled ham steak
- Turkey sausage

Parsley, sage, rosemary, thyme breakfast potatoes

Freshly brewed premium Kona blend coffee, selection of TeaLeaves teas

*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 | 10 per guest

Corn Flakes, Raisin Bran, Fruit Loops  
Crunchy house granola, seasonal berries  
Whole, skim, almond, coconut, oat milk

### Fresh Fruit and Yogurt Parfaits | 11 per guest

(Select one)

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

### Breakfast Sandwiches | 13 per guest

(Select one)

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

### Breakfast Empanadas | 15 per guest

(Select one)

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

### Quiche | 14 per guest

- Traditional Lorraine with lardons, leeks, brie
- Chorizo sausage, Gruyere
- Spinach, roasted tomato, feta cheese

### Fresh Smoothies | 10 per guest

(Select one)

- Berries, mint
- Mango, banana, spinach

### Freshly Made Juices

(Select one)

- Beet Juice – orange, carrot
- Carrot Juice – apple, spinach, ginger, pineapple

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





**Omelet Station | 19 per guest**

**\$175 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

**West Coast Omelet Station | 31 per guest**

**\$175 chef attendant fee, one per 75 guests**

Farm fresh eggs, egg whites

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

**Morning Panini Display | 25 per guest**

(Select two)

- Bacon, egg, cheddar, challah
- Turkey croissant, scrambled egg, guacamole
- Prosciutto, egg, spicy roasted peppers, ciabatta
- Egg, arugula, smoked gouda, whole wheat

**Potato Skillet (made to order) | 28 per guest**

**\$175 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)

**Steak 'N' Eggs | 39 per guest**

**\$175 chef attendant fee, one per 75 guests**

Eggs cooked to order, fried or poached (GF)

Smoked paprika, cumin-rubbed New York 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  
70 per dozen

House-smoked salmon, capers, shaved red onion  
25 per guest

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

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

Jumbo cinnamon buns  
70 per dozen

Assorted sweet and savory jumbo breakfast pastries  
70 per dozen

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

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

Berry crumble tarts  
70 per dozen

Brownies or blondies  
70 per dozen



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



## FRUIT AND OTHER SNACKS

Fresh sliced fruit selection (V)  
12 per guest

Whole fresh fruit  
6 each

Assorted fruit yogurt  
7 each

Plain Greek yogurt  
8 each

Individual bags of chips  
6 each

Fresh veggies, hummus dip (V)  
9 per guest

Guacamole, chips, salsa  
13 per guest

Individual bags of trail mix  
8 each

Individual granola bars - Assorted  
8 each

Fresh popcorn  
7 per guest (minimum order of 20 servings)



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



## BEVERAGES

Fresh fruit juices  
80 per gallon

Iced tea  
83 per gallon

Fresh squeezed lemonade  
80 per gallon

Infused water  
78 per gallon

Infused tea  
88 per gallon  
(Select one)

- Matcha green tea
- Pineapple kiwi green tea
- Passion fruit rosemary black tea
- Berry hibiscus tea

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

Espresso, Cappuccino or Latte  
8 each

\*\*Minimum 25 servings, up to 1 hour of service  
\*\*\$175 chef attendant, one per 50 guests

Selection of Tealeaves teas  
8 per package

Individual soft drinks  
7 each

Red Bull energy drink  
(Sugar-free available)  
10 per can

Icelandic water  
8 per bottle

Perrier sparkling water  
9 per bottle

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



## BRUNCH

All brunch buffets are served with freshly brewed premium Kona blend coffee and a selection of Tealeaves tea. Buffet based on 90 minutes of continuous service.

\$175 labor charge for buffets with less than 30 guests

### Sunday's Best Brunch | 97 per guest

Orange, cranberry, apple juice

Fresh sliced fruit selection (V)

Butter croissants, banana walnut muffins, danish, cinnamon streusel coffee cake  
Butter, honey butter, fruit preserves

Assortment of fresh bagels

Plain, fresh berry smoked salmon, cream cheese  
Onions, capers, sliced Homestead tomato  
Butter, honey butter, fruit preserves

Strawberry, vanilla Greek yogurt parfait,  
crunchy house granola, raisins

Raspberries, blueberry yogurt parfait,  
peanut brittle crunch (GF)

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

Classic Caesar salad, lemon zest, ciabatta crouton, white anchovy  
Traditional quiche Lorraine with bacon lardons, leeks, brie

Spinach, blistered tomato fritatta (V)

### Omelet Station

\$175 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)

(Select one)

- Smoked salmon eggs Benedict
- Crab cake eggs Benedict
- Citrus hollandaise

Applewood smoked 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

Carving station

175 chef attendant fee, one per 75 guests

(Select one)

- Cilantro garlic flank steak, marinated wild mushrooms, veal glace
- Brined bone-in pork loin rack, roasted cipollini, sherry pan jus
- Bone-in smoked ham, bourbon glaze
- Salmon en croute, piperade
- Chicken roulade, artichoke vin blanc

Tricolor potato hash

Roasted farm fresh vegetables (V)

Desserts

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

Chicken and Champagne Brunch | 84 per guest

Butter croissants, blueberry muffins, coffee cake,

Danishes, buttermilk biscuits, corn bread

Butter, honey butter, fruit preserves

Fresh sliced fruit selection (V)

Stone fruit, field green salad (GF)

Candied almonds, honey cider vinaigrette

Coleslaw, celery seeds dressing (V) (GF)

Grilled corn, apple, American speck salad (GF)

Herb vinaigrette

Applewood smoked bacon (GF)

Grilled chicken apple sausage (GF)

Pancakes made to order

\$175 chef attendant fee, one per 75 guests

(Select one)

- Sprinkles, toasted nuts, nutella, crumble Oreos  
dulce de leche, strawberry mascarpone, condensed milk, fresh fruit

Whipped cream

Whipped butter

Maple syrup

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Southern eggs Benedict

Scrambled egg skillet (GF)

Fried potatoes, pimento peppers, scallions, tomatoes

Poached egg, smoked pork belly, smoked paprika hollandaise on a buttermilk biscuit

Shrimp and grits made to order (GF)

**\$175 chef attendant fee, one per 75 guests**

Stone ground grits, shrimp with sweet petite peas, aged white cheddar cheese, micro basil, crisp radish

24-hour brined buttermilk fried chicken

House North Carolina BBQ sauce, Nashville sweet n' smokey BBQ sauce, honey-sriracha

Smoked baby back ribs (GF)

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

Creamy mashed potatoes, pan gravy

Stewed collard greens (GF)

Sautéed garlic green beans with espelette pepper (V) (GF)

Desserts

Strawberry shortcake

Mini s'mores

Blueberry tart

Maple cheesecake

Brownies

Blondies

Assorted cookies

**Enhance Your Brunch With A Champagne Bar | \$15 Per Guest**

Orange juice, mango purée, muddled berries, strawberries, peaches, pear nectar

**\$175 bartender fee, one per 75 guests**

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



## BREAKS

### All Day Beverage Package | 53 per guest

*Set in one designated area. Max 8 hrs*

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

### A.M. Breaks

Based on 30 minutes of continuous service

### Smooth Operator | 29 per guest

\$175 chef attendant fee, two per 75 guests

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

### Super Fruit Acai Bowl | 37 per guest

\$175 chef attendant fee, one per 75 guests

Acai sorbet, rolled oats, toasted coconut, dried fruits, crunchy house 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 | 27 per guest**

**\$175 chef attendant fee, one per 75 guests**  
Assortment of concession-style boxed snacks  
Gummy Bears, Twizzlers, Raisinettes, M&M's,  
Freshly popped truffle & sea salt popcorn (GF)  
Throwback bottled sodas, made with real sugar  
Hard Rock bottled water

### **Happy Trails | 35 per guest**

Build your own trail mix  
Crunchy house granola, walnuts, almonds, pistachios, pepitas, dried  
fruits, dried ginger, wasabi peas, dark chocolate nibs, milk chocolate  
M&M's  
Brown butter, lemon zested popcorn  
Hard Rock bottled water, chilled sodas

### **Cafecito Time | 38 per guest**

The original energy drink of South Florida, Cuban coffee!  
**\$175 chef attendant fee, one per 75 guests**  
Freshly brewed shots of Cuban "colada" espresso  
Café Con Leche, cappuccino, latte

### **Cuban cafeteria snacks**

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

Jupiña pineapple soda, Hard Rock bottled water

### **Lemonade Stand | 29 per guest**

Freshly crafted cane sugar rosemary lemonade  
Caramelized lemon & limeade  
Pineapple mint lemonade  
Cucumber limeade  
Lemon cream tart, orange cream puff, key lime cookies  
Hard Rock 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 | 36 per guest**

**\$175 chef attendant fee, one per 75 guests**

(Select four)

- Vanilla bean
- Strawberry
- Chocolate
- Pistachio
- Cappuccino
- Seasonal flavor

Hard Rock bottled water

San Pellegrino sparkling water

Italian sodas

Freshly brewed premium Kona blend coffee

Selection of TeaLeaves teas

**Assorted Cupcakes | 27 per guest**

Vanilla bean

S'mores

Red velvet

Florida citrus

Bottled water

Chilled soda 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 and a selection of TeaLeaves teas.*

*Buffets based on 90 minutes of continuous service.*

**\$175 labor charge for buffets with less than 30 guests**

**Deli | 70 per guest**

Field greens salad (GF)

Grape tomatoes, English cucumbers, shallots, hard boiled egg, shaved carrots, crisp radish  
Honey-balsamic vinaigrette, creamy 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, chicken salad, Swiss, cheddar, aged provolone, mahon

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

Desserts

New York cheesecake

Chocolate dipped lemon Madeleines

Assorted cookies

Brownies

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



## On A Jersey Highway | 75 per guest

Roasted tomato, black truffle bisque (GF)

Assorted breads, butter

Iceberg, romaine hearts (V) (GF)

Dill, grape tomatoes, chickpeas, English cucumber, petite French peas, daikon radish, chive red wine vinaigrette

Broccolini salad, golden raisin, pomegranate seeds, Parmesan Reggiano, creamy dressing (V) (GF)

Toasted caraway seed cole slaw (GF)

Fingerling potato salad (GF)

Hellman's mayo, french pickles, dijon mustard, celery hearts

Curated individual cold sandwiches

(Select three)

- Waldorf turkey , gala apples, crisp frisee pickled shaved celery, honey walnut aioli, brioche
- Roast beef  
Buffalo mozzarella cheese, pesto aioli, oven roasted tomato, pickled onions, watercress, 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, hummus, olive baguette  
Dill pickle spears, olive medley, radishes

Desserts

Blueberry tarts

Chocolate cream puffs

Strawberry cheesecake

Citrus rice pudding

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



### Paninis-R-Us | 78 per guest

Roasted vegetable, sun dried tomato chicken soup (GF)

Assorted breads, butter

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

Grilled mushroom, arugula salad (V)  
Pine nuts, shallots, Dijon champagne vinaigrette

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

Penne Pasta Salad  
Pancetta, red onion, San Marzano tomato, Calabrian chiles,  
Locatelli cheese

#### Displayed Paninis

- Turkey, vintage cheddar, baby pea tendrils, green apple, challah loaf
- Country ham, gruyère Honey Dijon mustard, French bread
- Grilled NY steak, boursin cheese, baby arugula, sourdough bread
- Roasted peppers, artichokes, mozzarella, red onion, basil pesto, amoroso roll

#### Desserts

Coconut frangipane  
Chocolate fudge cake  
NY cheesecake  
Assorted cookies

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



The American Table | 81 per guest

New England clam chowder  
Oyster crackers

Assorted breads, butter

Grilled sweet local corn, stone fruit salad (GF)  
Field greens, candied almonds, wildflower honey-cider dressing

Quinoa salad, baby tomato, cucumber, radish, ginger dressing (V) (GF)

Coriander spiced roasted cauliflower salad (GF)  
Pimento peppers, parsley, lemon oil

Verjus brined chicken breast (GF)  
Peas, pickled carrots, charred cipolini onions, pan jus

Wild mushroom sirloin meatloaf, roasted tomato demi-glace

Florida snapper, fennel slaw, fried capers (GF)  
Grapefruit beurre blanc

Three cheese truffle mac & cheese  
Fontina, taleggio, Castelmagno cheese cream  
Roasted garlic bread crumbs

Roasted new potatoes (GF)

Blistered 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*



### Southern Comfort | 77 per guest

#### BLT salad

Bibb lettuce, heirloom tomato, Nueske's bacon, herb croutons

#### Cobb salad

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

Cajun potato salad, rainbow potato, cajun dressing, (GF)  
celery, soft herbs

Celery seed Carolina coleslaw (GF)

Fresh biscuits, whipped maple bourbon butter

Honey, togarashi buttermilk fried chicken

North Carolina BBQ pulled pork

#### Shrimp and grits (GF)

Gulf shrimp, buttery stone ground hominy grits,  
aged white cheddar cheese

Baked beans, smoked bacon (GF)

Ginger garlic Brussels sprouts (GF)

Yukon gold smashed potatoes (GF)

Corn bread

#### Desserts

Banana pudding verrine

Peach cobbler tart

Warm chocolate chip croissant bread pudding

Assorted cookies

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



## Mangia Tutti | 81 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

### Antipasto salad (GF)

Salami, ciliegine mozzarella, marinated vegetables, oregano vinaigrette

Fresh baguette, foccacia, butter

### Pollo Toscana (GF)

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

### Lombatello steak

Porcini rubbed hanger steak, Chianti reduction, gremolata

### Sicilian meatballs

Ground beef and veal, Parmigiano-Reggiano, fresh basil marinara

### Seared Halibut (GF)

Heirloom tomato, capers, olives, white wine butter sauce

### Orzo al pesto

Roasted tomato, eggplant, basil (V)

### Desserts

Mini cannoli

Ricotta cheesecake

Tiramisu verrine

Pistachio panna cotta

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





## Bento | 81 per guest

Cabbage salad (V)  
Soft herbs, crispy onion, crushed peanuts,  
ponzu dressing

Soba noodle salad (V)  
Edamame, bell peppers, scallion,  
pickled ginger, sesame dressing

Field greens, kale salad (V)  
Shaved carrot, cucumber, radish,  
cherry tomatoes, ginger dressing

Baguette, naan, sesame butter

Grilled chicken breast, roasted carrot, rainbow potato, mixed peppers,  
curry sauce

Steamed lemongrass chicken pot stickers

Fried vegetable spring rolls (V)

Fried shrimp, toasted cashew nut, sweet chili garlic sauce

Grilled flank steak, brussels sprouts, sticky soy,  
caramelized onions

Steamed ginger jasmine rice (V) (GF)

Classic lo mein, bean sprouts, snow peas, asparagus, carrot,  
scallion, soy sauce

### Desserts

Black sesame panna cotta

Sesame coconut tart

Matcha cream puff

Miso caramel cheesecake

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



### On the Run | 60 per guest

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), challah loaf
- Country ham, gruyère  
Honey Dijon mustard, brioche
- Horseradish roast beef  
Watercress, cucumber, red onions, creamy horseradish sauce (on the side), french bread
- Marinated peppers, olives, tomato, mozzarella caprese, fresh basil, arugula, balsamic reduction, amoroso roll
- Grilled garden vegetables (V)  
Zucchini, squash, eggplant, mixed mushrooms, lightly dressed spinach, focaccia

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



## MEDITERRANEAN LUNCH | 79 per guest

Chickpea salad (V)  
Arugula, chickpea, cherry tomato, peperoncini,  
mint, lemon vinaigrette

Harissa potato salad  
Rainbow potato, onion, fine herbs, yogurt harissa  
dressing

Mediterranean salad  
Iceberg lettuce, baby spinach, cucumber, roasted red pepper,  
artichoke, baby heirloom tomato, feta cheese, hummus

Greek roasted chicken breast  
Rosemary-garlic, marinated airline chicken breast, sweet  
potato, onion, asparagus, lemon chicken jus

Seared herb salmon, wilted spinach, blistered tomato,  
tzatziki sauce, lemon

Baked Kibbeh ground beef  
Bulgur wheat, onion, seven spices, walnuts,  
garlic tahini sauce

Mujadara (V)  
Jasmine rice, lentils, crispy onions

Roasted vegetables, eggplant, zucchini, peppers, (V)  
red onions, cherry tomato, fine herbs

Desserts  
Pistachio shortbread  
Lemon ricotta cheesecake  
Orange honey cake  
Almond biscotti

*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, and a selection of TeaLeaves teas*

*If two entrée choices are given, price will be the greater of the two choices.*

### Chilled Lunch

(Select one, includes a dessert selection)

**Lightly Blackened Salmon, Israeli Couscous Salad | 61 per guest**  
Roasted red, golden beets, golden raisins, mint, local citrus, honey-dijon vinaigrette

**Grilled Ginger, White Soy Shrimp | 63 per guest**  
Shaved Brussels sprouts, kale, apple salad, toasted pine nuts, parmesan, soy vinaigrette

**Mediterranean Chicken, Arugula Salad (GF) | 57 per guest**  
Blistered tomato, roasted peppers, capers, red onion, lemon-balsamic dressing

### Hot 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
- Chopped lettuce vegetable salad (GF)  
Sweet peas, jasper roasted corn, grape tomato, queso fresco, chipotle-lime dressing
- Roasted squash, mozzarella salad (GF)  
Fresh field greens, romano cheese, nicoise olives, Italian vinaigrette

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



Arugula, roasted fingerling potato salad (GF)  
Stone fruit, hearts of palm, Spanish capers, goat's milk feta,  
oregano-cider vinaigrette

Local Florida farms salad (GF)  
Chef's creation of the freshest ingredients from farms  
around South Florida

Roasted tomato-truffle bisque (GF)

Sweet corn, coconut-lemongrass soup

#### Plated Entrées (Select one)

- Pickle-Brined Airline Chicken Breast (GF) | 67 per guest  
Yukon gold potato mash, charred tricolor cauliflower, truffle pancetta,  
whole grain mustard sauce
- Grilled Lemon-Pepper Dusted Chicken Breast | 69 per guest  
Creamy polenta, glazed baby carrots, piperade, lime pan jus
- Seared Togarashi Salmon (GF) | 65 per guest  
Warm edamame, corn salad, ginger-scented jasmine rice,  
ponzu beurre blanc
- Blackened Mahi Mahi (GF) | 68 per guest  
Fire roasted cherry tomatoes, parsnip purée,  
Key lime-scented vin blanc
- Chimichurri-Marinated Hanger Steak (GF) | 65 per guest  
Smoked onion purée, fried purple cabbage, Florida hearts of palm
- Grilled Filet Mignon | 78 per guest  
Roasted fingerling potatoes, asparagus tips, wild mushrooms,  
verjus demi-glace

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



**Grilled Vegan Steak (V) (GF) | 67 per guest**

Quinoa, eggplant, chickpeas, tofu  
Blistered tomatoes, asparagus, roasted potatoes, romesco sauce

**Seared Sea Bass (GF) | 72 per guest**

Tricolor fingerling potato, blistered tomato, grilled asparagus,  
basil pesto crème

**Seared Airline Chicken (GF) | 69 per guest**

Herb polenta cake, mushroom ragout, marsala jus

**Grilled Airline Chicken (GF) | 68 per guest**

Kapocha purée, swiss chard,  
quinoa-risotto, roasted garlic reduction

**Coriander Crusted Pork Chops | 67 per guest**

Grilled broccolini, blistered tomato, apple demi glace

**Desserts**

(Select one)

- Key lime tart, toasted meringue & berry sauce
- Dark chocolate cream tart, chocolate hazelnut crisp, dulce mousse
- White chocolate lemon cream & raspberry mousse torte
- Cookies & cream cheesecake, whipped cream, chocolate sauce
- Miniature trio
- Hazelnut financier, chocolate cream puff, NY cheesecake

*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	Price per Piece
Buffalo mozzarella, tomato tartare, white balsamic, micro basil (GF)	9
Soy truffle-compressed watermelon, tomato lollipop, micro wasabi (V)	9
Beet panna cotta, orange gelee, candied pistachio (GF)	9
Roasted spicy shrimp cocktail, bloody mary cocktail sauce (GF)	10
Mini New England lobster roll, pretzel bun	10
Spicy ginger veggie slaw tacos, corn tortilla (V) (GF)	9
Cobia crudo, blood orange segment, lemon oil, soy pearls (GF)	10
Basil-lemon crab salad, avocado mousse (GF)	11
Marinated artichoke, mushrooms, red peppers, olive vinaigrette (V) (GF)	8
Poached pear, point Reyes blue cheese, celery leaves, pear vinaigrette (GF)	8
Prosciutto, melon, mint, p'tit basque cheese (GF)	9
Seared coffee rubbed NY strip loin, avocado salsa, baby gem lettuce (GF)	11
Smoked salmon, toast point, dill aioli, crispy capers	9
Seared spiced ahi tuna, truffle-potato, avocado mousse, yuzu vinaigrette (GF)	10
Salmon spring roll, organic greens, cucumber, ponzu vinaigrette	8

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



Hot	Price per Piece
Surf'n'turf creamy lobster bisque, braised short rib, crispy fingerling potato	12
Mushroom, asparagus ariancini, truffle mayo	9
Crispy fried chicken-lemongrass pot sticker, soy ponzu sauce	9
Jersey crab cake, honey dijon mustard	10
Edamame pot sticker, sweet soy (V)	9
Togarashi rice crispy crusted tempura shrimp, yuzu aioli	10
Marinated beef skewer, orange-zested bourbon aioli	10
Filet mignon, onion marmalade en croûte	10
Fried chicken lollipop, honey garlic butter glaze	10
Mojo pulled pork slider, spicy grilled pineapple salsa	10
Spanish octopus, crispy fingerling potato, smoked paprika aioli (GF)	9
Short rib tacos, corn tortilla, avocado-cilantro aioli, queso fresco, pickled red onions	12
Breaded-boursin cheese stuffed artichoke, spanish caper emulsion	8
Chicken & vegetable empanada, vidalia onion relish	9
Buffalo chicken spring roll, blue cheese fondue	8
Chicken quesadilla cone, avocado dressing	8
Phyllo wrapped spinach & feta cheese spanakopita	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 | 35 per guest

Artisan cured meats to include

Prosciutto, Genoa salami, soppressata, spicy capicola, mortadella, serrano, porchetta, paté de campagne, violet mustard, cornichon, mixed olives, sweetie drops, sun dried tomato, marinated artichokes  
Crackers, fresh assortment of crusty breads

### Artisan Cheese Board | 26 per guest

Chef's selection of domestic, imported cheeses  
Fresh and dried fruits, preserves, honeycomb, nuts  
Crackers, grissini, fresh baguette, seasonal mostarda

### Farmer's Market Crudité | 19 per guest

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

### Tapas | 36 per guest

(Select three proteins crafted into custom small plates)

- Chicken
- Beef
- Lamb
- Pork
- Chorizo
- Jamon serrano
- Orvina
- Salmon
- Shrimp

### Market vegetables

Mixed olives, roasted pepper salad, fried eggplant salad,  
Manchego, mahon cheese, Marcona almonds, fresh breads

Enhancements: Tuna, scallop, lobster, \$9 each to substitute or \$19 each for addition

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



**Slider Bar | 25 per guest**  
*(Select three)*

- Classic:  
Beef slider, american cheese, lettuce, tomato, caramelized onion
- Sous vide pork belly:  
Maple syrup onion marmalade, pretzel bun
- Lamb slider:  
Garlic spinach, lamb broth aioli
- El Mexicano:  
Beef slider, queso panela, cilantro-chipotle jam
- Shredded pork confit:  
Pickle relish, frisée lettuce, sherry vinegar mayo
- Impossible burger:  
Arugula, pepper jack cheese, fennel slaw
- Braised short rib:  
Duck pate, pickled daikon & carrot, basil pesto aioli, hawaiian slider bun

**Ropa Vieja | 36 per guest**

Braised beef short rib, green olives, tomato & onion, stewed black beans, jasmine rice

**Pork Pernil and Arroz Con Gandules | 34 per guest**

Slow-roasted pork shoulder, pigeon peas and rice, tomato sofrito, cilantro aioli, Cuban rolls

Toppings: chopped cilantro, pickled red onion, queso fresco, shredded cabbage, shaved radish, citrus salsa

**Time To Make The Meatballs | 40 per guest**

Traditional beef, pork, veal, San Marzano tomato sauce

Fresh mozzarella, ricotta, aged parmesan, gorgonzola, Tillamook cheddar, extra virgin olive oil, truffle oil, spicy red pepper infused oil, cracked black pepper, garlic-herb brioche rolls

**Kuro Sushi Bar | 11 per piece**

100 piece minimum, five pieces per person recommended

Assortment of traditional, Kuro specialty sushi

All displays include soy sauce, wasabi, pickled ginger

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



**Mini Salad Bar**

Fresh and composed mini salads

Select 2 | 19 per guest

Select 3 | 23 per guest

Assorted breads, butter

- Classic Caesar, lemon zest, ciabatta crouton, white anchovy
- Tortellini, oven roasted tomato salad, mache, artichoke, red onions feta cheese, oregano vinaigrette
- Broccoli salad, golden raisin, pomegranate seeds, parmesan reggiano, creamy dressing (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 (V) (GF)
- Grilled stone fruit, field greens, spicy candied peanuts, wildflower honey cider dressing (GF)
- Israeli couscous, chickpeas, roasted peppers, parmesan cheese, citrus vinaigrette
- Rainbow creamer potato salad, roasted fennel, red onions, dijon cream dressing (GF)
- Baby heirloom tomato, roasted corn, burrata salad, red wine vinaigrette (V) (GF)
- Burrata, fresh berries, heirloom tomato, baby arugula, spiced almond, acacia honey vinaigrette (GF)

**Seafood Raw Bar**

Displayed on ice and served with cocktail sauce, fresh grated horseradish, citrus, hot sauce

Minimum order of three pieces per guest

Jumbo lump crab, roasted garlic aioli, wasabi tobiko	15 each
Poached jumbo shrimp, tangy cocktail sauce	12 each
Seasonal oysters on the half shell, house mignonette	12 each
Cocktail crab claws	12 each
Local stone crab claws (seasonal)	
Split king crab	MKT
Citrus-mustard sauce	MKT

**Ham & Pimento Cheese Fritters | 22 per guest**

**Chicken Shawarma | 25 per guest**

Marinated chicken thigh, garlic yogurt sauce, pickled red onion, cucumber, tomato, romaine, pita bread

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



## ACTION STATIONS

Let our culinary rock stars delight your guests while they prepare and serve inspiring and delicious offerings.

Based on 90 minutes of continuous service

Carved To Order:

Minimum 25 guests, must order for entire guarantee  
\$175 chef attendant fee, one per 75 guests

- **Oven-Roasted Beef Tenderloin | 39 per guest**  
White cheddar polenta, stone ground mustard, mini brioche bun, natural beef jus
- **32 Ounce Double New York Steak Au Poivre | 36 per guest**  
Campari tomatoes, Point Reyes blue cheese, rustic Italian roll, creamy cognac sauce
- **Free Range Rotisserie Chicken | 24 per guest**  
Idaho potatoes, house pickles, sourdough, BBQ velouté
- **Slow Roast Leg of Lamb | 35 per guest**  
Herb-lamb jus, cumin & oregano roasted marbled potato
- **Pistachio Crusted Pork Loin | 24 per guest**  
Apple pommery vin blanc, orzo pasta
- **Togarashi-Seared Ahi Tuna Loin | 38 per guest**  
Okinawa sweet potatoes, purple cabbage, bao bun, yuzu vin blanc
- **Salsa Verde-Roasted Florida Snapper | 29 per guest**  
Onion soubise, marinated bell peppers, mini brioche bun, crushed tomatoes
- **Sous Vide Handcrafted Pastrami | 24 per guest**  
Melted potatoes, Brussels sprouts, rye roll, cave aged Gruyère
- **Lemon & Crab-Stuffed Branzino | 35 per guest**  
Cannellini beans, Sicilian pickle relish, kaiser bun, sweet corn nage
- **Citrus & Herb-Marinated Loch Duart Salmon | 31 per guest**  
Orzo, basil marinara
- **Grilled Picanha | 35 per guest**  
Sweet plantain mousseline, bordelaise, braised purple cabbage
- **Porchetta | 31 per guest**  
Baby arugula, pepperonata, herbs fregola
- **Pork Baby Back Ribs | 31 per guest**  
Guava-tamarind BBQ sauce, bacon corn bread
- **Stuffed Braciolo (GF) | 31 per guest**  
Swiss cheese, wild mushrooms, caramelized onion, chimichurri, Parmesan Reggiano cheese risotto

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



Sides:

Additional sides

8 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)
- Crispy fingerling potato, soft herbs, truffle oil, parmesan reggiano (GF)
- Yukon gold mashed potatoes, black truffle (GF)
- Ginger-scented jasmine rice (GF)
- Wild mushroom-saffron risotto
- Three cheese mac & cheese
- Charred garlic-ginger Brussels sprouts, white soy
- Grilled asparagus, citrus-roasted pepper melange (V) (GF)
- Baby carrots, honey glaze
- Roasted seasonal baby vegetables (V) (GF)

Risotto Bar | 30 per guest

\$175 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 \$14 per guest

Shake & Bake Style Southern Fried Chicken | 26 per guest

\$175 chef attendant fee, one per 75 guests

Black-eyed pea purée, white cheddar fondue, bacon-infused roasted garlic gravy

Surf'n'Turf | 39 per guest

\$175 chef attendant fee, one per 75 guests

Lobster tail, NY steak, smoked kabocha puree, watercress citrus salad, lobster nage

Carnitas & Queso Tortas | 22 per guest

\$175 chef attendant fee, one per 75 guests

Crispy pork carnitas, smoked poblano peppers, cotija cheese, tomatillo salsa aioli

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



**Taco Time | 24 per guest**  
**175 chef attendant fee, per 75 guests**  
Flour tortilla

(Select three)

- Baja fish, cajun shrimp, carne asada, barbacoa, chicken tinga

(Select five)

- Cotija cheese, shredded mixed cabbage, cilantro, pico de gallo, chipotle aioli, roasted salsa or poblano sauce, sour cream or avocado cream, grilled street corn
- Enhancement: corn tortilla chips \$3 per guest

**Bao Bun station | 24 per guest**  
**175 chef attendant fee, per 75 guests**

(Select three)

- Sous vide hoisin pork belly, Korean fried chicken, marinated beef bulgogi, shrimp tempura, seared salmon

Toppings: Pickled Persian cucumber, daikon, carrot, cilantro, scallion, toasted sesame

Sauces - sweet garlic chili sauce, teriyaki glaze, kimchi aioli, spicy mayo

**La Pasta | 26 per guest**  
**\$175 chef attendant fee, one per 75 guests**  
Rigatoni, Sunday sauce-beef short rib, pork sausage, veal  
Grana Padano, crusty bread, focaccia

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



## DESSERT STATIONS

*Based on 90 minutes of continuous service.*

**Ice Cream Social | 26 per guest**  
\$175 chef attendant fee, one per 75 guests  
(Select four)

- Vanilla
- Chocolate
- Strawberry
- Coffee
- Pistachio
- Seasonal flavor

Toppings: whipped cream, sprinkles, chocolate pearls, pecans, hot fudge, cherries

**Chocolate Wonderland | 26 per guest**  
\$175 chef attendant fee, one per 75 guests  
Miniature desserts dipped in dark or white chocolate

**Ice Cream Float Station | 26 per guest**  
\$175 chef attendant fee, one per 75 guests  
Vanilla, chocolate, strawberry, seasonal flavor  
Novelty sodas: cane cola, root beer, crème soda, orange soda

**S'mores | 19 per guest**  
\$175 chef attendant fee, one per 75 guests  
Graham cracker tarts, chocolate cream, toasted homemade marshmallow

**Bomboloni Donut Station | 28 per guest**  
\$175 chef attendant fee, one per 75 guests  
Warm fried donuts with powdered sugar  
Caramel sauce, chocolate sauce, berry compote

**Viennese Display | 22 per guest**  
Chef's selection of displayed miniature pastries, cakes

*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 and a selection of TeaLeaves teas  
Based on 90 minutes of continuous service*

*Additional 30 minutes - \$10 per guest*

*\$175 labor charge for buffet with less than 45 guests*

**Welcome To Miami | 110 per guest**

Avocado, Florida orange, jicama salad (V) (GF)  
Field greens, scallions, champagne vinaigrette

Pickled cucumber, radish salad (V) (GF)  
Carrots, purple cabbage, rice wine vinaigrette

White bean, potato salad (V) (GF)

Pickled pineapple lime salad (V) (GF)

Mariquitas (GF)  
Crispy plantain chips, garlic-onion dip

Ham croquettes, fig marmalade

Grilled cardamom spiced mahi mahi (GF)  
Rice wine vinegar poached beet salad, scallions

Ropa vieja, shredded flank steak, latin spices, mixed olives,  
piquillo pepper

Enhancement: grilled skirt steak, tangy chimichurri  
Carved to order \$15 per guest  
**\$175 chef attendant fee, one per 75 guests**

Arroz con pollo a la moderna (GF)  
Saffron rice, chicken, vegetables

Maduro (V) (GF)  
Fried sweet plantains

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





Basmati rice (V) (GF)

Black bean, sofrito (V) (GF)

Cumin honey glazed baby carrots (V) (GF)

Desserts

Chocolate tres leches verrine

Guava, cheese tart

Mango-lime cheesecake

Tahitian vanilla rice pudding

**New American Table | 110 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 (GF)

Couscous Greek salad (GF)

Tomato, cucumber, kalamata olive, red onion, feta cheese, oregano vinaigrette

Tricolor creamer potato salad (V) (GF)

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 \$19 per guest

\$175 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 soffrito farro, light lemon beurre monte, basil

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

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

#### Desserts

Mudslide cheesecake  
Key lime tart  
Coconut cake  
Pistachio panna cotta  
Assorted macarons

**Bella Roma | 137 per guest**

Arugula, radicchio salad (GF)

Campari tomato, roasted yellow peppers, mozzarella ciliegine,  
honey balsamic vinaigrette

Antipasti salad, marinated artichoke, over dried tomato antipasti,  
penne pasta, fennel salami, spicy capicola,  
provolone, pepperoncini, marinated artichoke, sun-dried tomato

Grilled baby squash, vegetable salad (V) (GF)

Jumbo lump crab, gorgonzola fonduta, roasted garlic citrus crumb

Chicken cacciatore, bacon tomato ragout, mixed olives, artichoke hearts,  
bell peppers (GF)

Sautéed cod (GF)

Pancetta, middle neck clams, potato-leek cream

Carved porcini mushroom rubbed prime rib

Lemon EVOO au jus

Enhancement: beef tenderloin, roasted tomato demi-glace \$18 per guest  
\$175 chef attendant fee, one per 75 guests

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



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

Enhancement: fresh gnocchi station (made to order) \$15 per guest  
Sweet peas, creamy amatriciana sauce, pecorino romano  
\$175 chef attendant fee, one per 75 guests

Desserts  
Nutella cannoli  
Ricotta cheesecake  
Tiramisu verrine  
Espresso macaroon  
Chocolate decadence

Tour of Spain | 168 per guest

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

Watercress, carrot salad, white anchovy dressing (GF)

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 \$21 per guest  
\$175 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 (V) (GF)  
Fried rainbow creamer potatoes, spicy Catalan sauce,  
garlic aioli

Pisto (V) (GF)  
Tomatoes, onions, eggplant, zucchini, peppers, Spanish olive oil  
Enhancement: topped with poached or fried egg \$7 per guest  
\$175 chef attendant fee, one per 75 guests

Desserts  
Churros  
Rice Pudding Verrine  
Alfajores  
Mango Cheesecake  
Guava Cheese Tart

GastroTruck | 160 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.

Roasted lemon & lime lemonade

Pomegranate tabbouleh salad, bulgur, cucumber, baby heirloom  
tomato, red onion, parsley, lemon juice (V)

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



Shaved iceberg, corn, black bean salad (V) (GF)

Roasted tomato, jalapeño dressing

Red quinoa, chamomile-poached grape salad (V) (GF)

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)

Lamb Slider

Pickle relish, frisee lettuce, sherry vinegar mayo

Fried Brussels sprouts, beer, ginger soy reduction

Truffle-parmesan waffle fries (GF)

Desserts

Arroz con leche

Passion Fruit Panna Cotta

Café Con Leche rum cake

Guava & Cheese Pastelito Verrine

Alfajores

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



## MEDITERRANEAN | 109 per guest

Orange Orzo Salad  
Kalamata olives, greens onions, orange, roasted almonds,  
orange vinaigrette

Fattoush Salad  
Romaine lettuce, cherry tomato, cucumber, red onion, parsley,  
radish, pita croutons, sumac-mint vinaigrette

Beet Arugula Salad (GF)  
Baby beets, crumbled goat cheese,  
red wine vinaigrette, fine herbs

Sumac-Za'atar Seared Snapper (GF)  
Polenta, tomato walnut vin blanc, olives

Roasted Chicken Thigh (GF)  
Mediterranean vegetable stew, pomegranate chicken jus

Mediterranean Grilled Flank Steak  
Date balsamic Demi glaze

Parmesan Potato Wedges (GF)  
Red potatoes, fine herbs, Parmesan cheese

Zesty Grilled Broccolini (V) (GF)  
Lemon zest, toasted sunflower seeds

Desserts  
Pistachio baklava  
Olive oil cake  
Chocolate fig brownie  
Crema catalana

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



## PLATED DINNERS

*All plated entrées 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 entrée 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 (V) (GF)  
Arugula, shaved radish, garlic chips, dill dressing

Baby heirloom tomato, roasted fennel (V) (GF)  
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)  
Herb streusel, vanilla, passion fruit dressing

Local Florida farms salad (GF)  
Chef's creation of the freshest ingredients from local  
South Florida farms

Appetizer Enhancement:  
Enhance your event with a specialty curated appetizer to  
unfurl the senses.

Wild Mushroom Mélange (V) (GF) 12 per guest

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

Charred Root Vegetables (GF) 11 per guest  
Ricotta cream, peperonata

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



Florida Wahoo Crudo (GF) Meyer lemon, ginger, soy, red cress, jalapeño	14 per guest
Chile con Tuna Tartar (GF) Cilantro-lime emulsion, queso fresco, agave cucumber slaw	18 per guest
Cornmeal Crusted Prawns (GF) per guest Shaved Brussels sprouts, citrus, garlic chips	13
Pan-Seared Diver Scallop, Crispy Pork Belly (GF) Cauliflower purée, petite mache, fried chorizo chips	20 per guest
<b>Entrées</b>	
Grilled Harissa Chicken Breast (GF) Garlic kale, sweet potato hash, citrus jus, celery root	96
Herb Panade Crusted Chicken Wilted Swiss chard, pancetta, fregola, granny smith apple infused jus	97
Cumin-Spiced Mahi Mahi (GF) Smoked purple sweet potato purée, roasted cipolini onions, savory cabbage, Thai basil beurre blanc	98
Miso-Glazed Salmon Charred heirloom carrots, confit potato, parsnip purée, meyer lemon vin blanc	99
Colorado Rack of Lamb Creamy leeks, roasted spring vegetables, sherry lamb jus	109
48-Hour Brown Sugar-Cured Beef Short Ribs Yukon gold mashed potatoes, truffle, blistered tomatoes, roasted baby heirloom squash, braising jus reduction (Enhance with corn hay smoked prawns \$23 per guest)	107
Seared Florida Red Snapper (GF) Parsnip mousseline, artichoke-tomato ragout, chimichurri	95
Roasted Airline Chicken (GF) Grilled broccolini florets, creamy Anson Mills polenta, fine herbs chicken jus	97

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





Grilled Filet Mignon Potato purée, truffle, ratatoullie, red wine veal glace	127
Beef Striploin & Crab Cake Ginger carrot purée, asparagus, fennel slaw, cuisson, meyer lemon vin blanc	155
Grilled Airline Chicken Breast & Jumbo Shrimp (GF) Idaho mashed potato, roasted broccolini, brown chicken jus	110
Filet Mignon & Pan Seared Branzino Yukon potato purée, Brussels sprouts, pink peppercorn demi, creamy caper sauce	148
Grilled Filet Mignon, Roasted Salmon Roasted fennel, farro, garlic carrots, natural veal jus, wine and pear vin blanc	125
Grilled Filet Mignon, Roasted Jumbo Shrimp Olive oil poached wild mushrooms, asparagus, Manchego polenta cake, crispy pearl onions, Natural veal jus, citrus-butter sauce Enhance either surf or turf to a lobster tail \$15 per guest	145
Chimichurri Marinated Tofu Steak (V) Farro verde, roasted cauliflower, blistered tomato, romesco sauce	96
Pappardelle Pasta Lentil ragout, wild mushroom, grilled asparagus	85
Stuffed Bell Pepper Herbed couscous, eggplant, squash, tomato, creamy artichoke sauce	82

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



Desserts  
(Select one)

- Chocolate Mousse Bar  
Brownie cake, silky mousse, praline
- Tropical Coconut Mango Tart  
Coconut cake, mango mousse, meringue
- Chocolate Banana Torte  
Banana cake, banana compote, chocolate mousse
- Peaches & Crème Torte  
Peach copote, vanilla sponge, white chocolate mousse
- White Chocolate Truffle Cheesecake  
White chocolate cheesecake, graham cracker, almond crumble
- Dessert Trio  
Smores Tart, Pistachio Crème Puff, Carrot Cake

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



## BEVERAGES

**\$175 bartender fee, one per 75 guests**

### Host Bar

(Charged on consumption per drink)

### Liquors

Name Brands 13 | Deluxe Brands 15 | Premium Brands 18

### Wines

House Wine 14

### Beers

Domestic 10 | Local Microbrew 11 | Imported 11

### Non-Alcoholic

Soft Drinks / Juices 7 | Perrier 9 / Icelandic Water 8

### Cash Bar

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

**\$175 cashier fee, one per 75 guests**

### Liquors

Name Brands 14 | Deluxe Brands 17 | Premium Brands 19

### Wines

House Wine 15

### Beers

Domestic 10 | Local Microbrew 12 | Imported 12

### Non-Alcoholic

Soft Drinks / Juices 8 | Perrier 10 | Icelandic Water 9

*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, Jose Cuervo Tequila, Jim Beam Bourbon, Seagram's Seven Crown Whiskey, Dewars White Label Scotch

1 Hour 38 | 2 Hours 50 | 3 Hours 64 | 4 Hours 70

### Deluxe Brands

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Rum, 1800 Silver Tequila, Jack Daniel's Whiskey, Chivas Regal Scotch, Buffalo Trace Bourbon, Canadian Club Whiskey

1 Hour 44 | 2 Hours 64 | 3 Hours 74 | 4 Hours 80

### Premium Brands

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

1 Hour 50 | 2 Hours 70 | 3 Hours 80 | 4 Hours 88

### Beer & Wine

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

1 Hour 25 | 2 Hours 33 | 3 Hours 41 | 4 Hours 49

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

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



**Specialty Bars**  
(Charged on consumption per drink)

**Mojito Bar | 18**  
Assorted regular and flavored mojitos, traditional garnishes

**Margarita Bar | 18**  
Variety of specialty margaritas served on the rocks, straight up or frozen made with Herradura Reposado Tequila

**Martini Bar | 18**  
Selections of pomegranate, apple, cosmopolitan, espresso or custom made with Grey Goose Vodka

**Bloody Mary Bar | 18**  
Spicy and traditional Bloody Mary  
Crispy bacon, celery, heirloom cherry tomatoes

**Mimosas | 15**  
Florida orange and mango mimosas, house cava, strawberry

**Scotch Bar | 18**  
Dewar's, Chivas Regal, Johnnie Walker Black, traditional garnishes

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



### Wine List

#### Champagne & Sparkling

Prosecco Lamarca	63
Roederer Estate Brut, California	91
Taittinger Brut La Francaise, Reims	200
Veuve Clicquot, Yellow Label, Reims	210

#### Chardonnay

Frontera, Chile	63
Sonoma-Cutrer, Russian River, Sonoma	80
Groth Napa	130
Jordan Vineyard, Russian River	155

#### Sauvignon Blanc

Hess Shirtail Ranches, California	65
Twomey, Napa/Sonoma	95

#### Rosé

Rosé Hampton Water, France	65
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#### Cabernet Sauvignon

Hess Shirtail Ranches, California	75
Frontera, Chile	68
Robert Mondavi, Napa Valley	98
Mount Veeder, Napa Valley	125
Beringer, Knights Valley	95

#### Merlot

Frontera, Chile	75
Chateau St. Michelle Indian Wells	67
Stags Leap Napa	145

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*



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.



Known as the "Unconquered" Seminole Tribe of Florida because it never signed a peace treaty with the United States government, the Seminole Tribe has long been recognized for its gaming industry innovations and success. It was the first Indian Tribe in North America to open a high-stakes bingo hall and casino, which debuted in 1979 and became the forerunner of the Indian Gaming movement. The original high stakes bingo hall is now the Seminole Classic Casino.

The Seminole Tribe expanded its gaming operations throughout the 1980s and 1990s with the opening of Seminole Brighton Casino, Seminole Casino Immokalee, Seminole Casino Coconut Creek, and Seminole Casino Tampa, which was transformed into Seminole Hard Rock Hotel & Casino Tampa in 2004. That same year, the Seminole Tribe opened Seminole Hard Rock Hotel & Casino Hollywood.

The Seminole Tribe acquired Hard Rock International in March 2007 for \$965 million, making the Seminoles the first North American Indian Tribe to purchase a major international corporation. Through its Seminole Hard Rock Entertainment subsidiary, the Tribe continues its global control of Hard Rock, one of the world's most recognized restaurant, hotel and casino brands.

In October 2019, Seminole Gaming capped a \$2.1 billion capital investment program with the grand openings of the Guitar Hotel at Seminole Hard Rock Hotel & Casino Hollywood and major expansion of Seminole Hard Rock Hotel & Casino Tampa. They are among the most successful casino complexes in the world.





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

PLAYERS **EDGE**

© 2009 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

