



NORTHERN INDIANA



CATERING MENUS

BREAKFAST BUFFETS

All breakfast buffets are served with freshly brewed premium blend coffee, a selection of teas, and a selection of chilled juices. Buffets based on 90 minutes of continuous service.

Classic Rock | 18 per guest

seasonal fruit and berries
freshly baked butter croissants
variety of muffins and assorted Danish pastries
assorted bagels *with whipped cream cheeses*
butter, local farm jam, and honey

Americana | 20 per guest

seasonal fruit and berries
individual fruit yogurt parfaits
freshly baked butter croissants
variety of muffins and assorted Danish pastries
avocado toast station
assorted bagels *with whipped cream cheeses*
butter, local farm jam, and honey

Eurodance | 27 per guest

seasonal fruit and berries
breakfast cereals *served with whole milk and skim milk*
individual fruit yogurt
assorted bagels *with whipped cream cheeses*
butter, local farm jam, and honey
avocado toast station
scrambled eggs: aged cheddar, chives
applewood smoked bacon, breakfast sausage
breakfast potatoes: pepper, caramelized onion, and herbs
pecan streusel, coffee cake
freshly baked butter croissants
variety of muffins and assorted Danish pastries

All prices subject to 7% sales tax and 20% taxable service charge.





Traditional Country | 32 per guest

seasonal fruit and berries

individual fruit yogurt

freshly baked butter croissants

variety of muffins and assorted Danish pastries

breakfast cereals: whole milk and skim milk

scrambled eggs: aged cheddar, chives

Choice of 2:

applewood smoked bacon, breakfast sausage, ham steak

breakfast potatoes: pepper, caramelized onion, and herbs

steel cut oat or country grits

served with accompaniments

Alternative Rock | 37 per guest

seasonal fruit and berries

individual fruit yogurt

breakfast cereals: *with whole milk and skim milk*

scrambled eggs: aged cheddar, chives

applewood smoked bacon, chicken-apple sausage, petit steaks

breakfast potatoes: pepper, caramelized onion, and herbs

pancake: whipped butter, maple syrup

egg & omelet station

freshly baked butter croissants

variety of muffins and assorted danish pastries

All prices subject to 7% sales tax and 20% taxable service charge.

PLATED BREAKFAST

Plated breakfasts are served with freshly brewed premium blend coffee, a selection of teas, and a selection of chilled juices.

Easy Listening Breakfast | 22 per guest

seasonal fruit and berries
scrambled eggs: chives
applewood smoked bacon
breakfast potatoes: pepper, caramelized onion, and herbs
bakery basket: freshly baked butter croissants & danish pastries
local farm jam and honey

A CAPPELLA BREAKFAST ENHANCEMENTS

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

SWEET SYMPHONY

Buttermilk Pancake | 5 per guest

Belgium Waffle | 5 per guest

Brioche French Toast | 5 per guest

served with pure maple syrup, whipped butter, whipped cream, local fruit compote

Steel Cut Oatmeal | 5 per guest

served with brown sugar, dried fruits, nuts

Cinnamon Rolls | 5 per guest

Pecan Streusel Coffee Cake | 5 per guest

SAVORY CLASSIC COUNTRY

Assorted Mini Quiche | 10 per guest

chorizo & roasted peppers

chicken, spinach & smoked bacon

roasted vegetables & fresh mozzarella

Crispy Fried Chicken & Waffles | 10 per guest

Stone Ground Grits & Cheese | 5 per guest

House Made Biscuit & Sausage Gravy | 3 per guest

House Omelet Station | 10 per guest

fresh cage free eggs, or Egg Beaters,

country ham, smoked bacon, grilled chicken, scallion, spinach,

tomatoes, bell peppers, feta, cheddar, and mozzarella

**Chef Attendant Required (1 Chef per 50 Guests | 75 per chef)*



All prices subject to 7% sales tax and 20% taxable service charge.



INTERMISSION

All Day Beverage & Break Package | 36 per guest

Morning *60 minutes*

Fresh Fruit Juice Selection

orange, cranberry, apple, and pineapple.

Freshly Baked

assorted croissants, muffins, Danishes, tea breads, accompanied with honey butter, and fruit preserves

Freshly Brewed

premium blend coffee, and a selection of TeaLeaves teas

Mid-Morning *30 minutes*

full refreshment of hot beverages, addition of assorted soft drinks, and bottled waters

Mid-Afternoon *30 minutes*

Freshly Baked

assorted house-made cookies, blondies, and brownies

Freshly Brewed

premium blend coffee, selection of TeaLeaves teas, assorted soft drinks, and bottled water

Coffee Break | 6 per guest

coffee | decaffeinated coffee | gourmet tea
assorted pepsi soft drinks | bottled water

Sweet & Salty Pops | 12 per guest

assorted local popcorn & chips (*Garrett, Well Street, Lays*)
assorted pepsi soft drinks | bottled water

The Sweet Jam Session | 6 per guest

“Cupcakes Shop”

chocolate oreo | peanut butter & jelly
strawberry lime | vanilla custard

All prices subject to 7% sales tax and 20% taxable service charge.

Paint The Pretzel | 7 per guest

bavarian style pretzel | varieties mustard | sweet spreads

Dessert Goey Bars | 32 per dozen, *Select one*

coconut magic bar | gooey butter cake | brownies | blondies

The 30 Minutes Juice Break | 6 per guest

apple | cranberry | grapefruit | orange | pineapple

The Re-Charge | 8 per guest

“Build Your Own Trail Mix”

golden raisins, milk chocolate chips
coconut flakes, pretzel’s twist, oreo crumb
walnuts, and chopped pecans

Cookies By The Dozen | 32 per dozen, *Select two*

chocolate chunk | snickerdoodle | oatmeal streusel | peanut butter
double chocolate | coconut macarons

Chips & Dips | 7 per guest

crispy corn | flour tortillas & pita chips | guacamole | salsas
pico de galo | hummus

Crank It Up! | 8 per guest

protein bars | vegetable chips | fruit kind bars | house made jerky

BEVERAGE & BREAK PACKAGE

1 hour duration per break selection

Sparkling Water | 5 each

Bottled Coca-Cola Soft Drink | 5 each

Bottled Juices | 4 each

Red Bulls | 4 each

Assorted Gatorade Flavors | 4 each

All prices subject to 7% sales tax and 20% taxable service charge.





PLATED LUNCH

Salad *Select one*

Crispy Wedged Salad

oven-dried tomatoes, bacon, blue cheese, tarragon buttermilk dressing, chive

Classic Hard Rock Caesar salad

romaine lettuce, parmesan cheese, pancetta, herbs garlic crouton, citrus Caesar

Field Greens Salad

seasonal greens, shaved cucumber, red onions, vine-ripened tomatoes

Entrée *Select one*

Maple Glazed Pork Chop | 32 per guest

savory apple chutney, spiced green beans

Slow Roasted Chicken Breast | 34 per guest

heirloom carrot, olive oil crushed potato, chicken jus

Grilled Herb Chicken | 34 per guest

gnocchi, fresh farmer's vegetables, pan chicken sauce

Pan Seared Salmon | 36 per guest

herb & lemon risotto, wilted baby spinach, crispy leeks

Toasted Cheese Ravioli | 28 per guest

heirloom tomatoes, crispy brussel sprouts, garlic butter burrata, basil

Wood Grilled Petite Filet | 40 per guest

creamy mashed potato, seasonal vegetables, red wine jus

Dessert *Select one*

double chocolate cake: fudge icing and espresso caramel sauce

key lime pie: sugar cookie tart and cherry coulis

red velvet cheesecake: cream cheese mousse and berry coulis

apple custard tart: fire roasted apple, vanilla custard & caramel sauce

**Group of less than 10 people will incur a \$100 service charge*

LUNCH ON THE GO

"In the box includes"

whole fruit, potato salad or pasta salad of the day,
chips, choice of double chocolate cookies or blondies bar

Choose One | 22 per order

Turkey Club Sandwich

slow roasted turkey, herb aioli, lettuce, tomatoes, maple-peppered
bacon, ciabatta roll

Ham & Cheese

Black Forest ham, Swiss cheese, herb butter, pretzel roll

Italian Sub Sandwich

sopressata, cappy ham, salami, aged provolone, lettuce, olives,
roasted pepper, pepperoncini, oregano vinaigrette, French baguette

Slow Roasted Beef Sandwich

shaved sweet onion, horseradish cream, lettuce, French roll

Caesar Chicken Wrap

grilled chicken, romaine lettuce, parmesan cheese,
Caesar dressing, flour tortilla

Char Grilled Vegetable

bell peppers, zucchini, Vidalia onions, hummus, baby arugula,
garlic scented tomatoes

Pastrami Salmon Sandwich

red onion, capers, cream cheese, hard boiled eggs, baby arugula

Add | 22 per set

bottled water | bottled soda | bottled juice





LUNCH BUFFET

All lunch buffets are served with freshly brewed premium blend coffee and a selection of teas. Buffets based on 90 minutes of continuous service. Minimum 25 guest service.

Chicago Blues | 34 per guest

slow roasted turkey, herb aioli, lettuce, tomatoes, maple peppered bacon, ciabatta roll

Local Field Greens

cucumber, carrot, tomatoes, fine herbs, assorted dressing, extra virgin olive oil, red wine vinegar

Cavatappi Pasta

marinated heirloom tomatoes, artichokes, shallots, fresh herbs, red onion, house vinaigrette

Classic Potato Salad

celery, onion, fresh dill, mustard dressing

Chef's Soup of the Day

Chicago Fried Chicken

Grilled Strip Loin & Red Wine Sauce

Herbs Roasted Potatoes

Citrus Roasted Seasonal Vegetables

Desserts Selection:

fresh fruit tarts | blondies bar | oreo chocolate cup

All prices subject to 7% sales tax and 20% taxable service charge.

Rock & Roll | 28 per guest

Classic Caesar Salad

croutons, shaved Parmesan, crispy pancetta

Creamy Mustard Potato Salad

Chef's Soup of the Day

Homemade Potato Chips

Cold Sandwiches *(select 2)*

Turkey Club Sandwich

tomato, lettuce, bacon, avocado, eggs

Slow Roasted beef

caramelized onions, fontina cheese, baguette

Grilled Vegetable Wrap

pesto mayonnaise, grilled squashes, baby bell pepper, arugula

Hot Sandwiches *(select 2)*

Grilled Ham & Triple Cheese

smoked ham, Gruyere, aged cheddar, fontina, brioche

Italian Meatball Sub

provolone cheese, meatballs, marinara sauce

Grilled Chicken & Smoked Gouda

bacon, tarragon aioli, ciabatta roll

Grilled NY Steak Sandwich



All prices subject to 7% sales tax and 20% taxable service charge.



Classical | 36 per guest

Heirloom Tomato & Mozzarella Salad
basil pesto, balsamic cream, sea salt

Classic Caesar Salad
garlic croutons, shaved Parmesan

Toasted Orzo Pasta Salad
asparagus, artichokes, onion, herbs

Antipasto
assorted charcuterie, cheese, olives, nuts

Zuppa Toscana
sausage, kale, potato

Italian Sausage Lasagna Rolls
cream alfredo, fresh herbs, mozzarella, pecorino cheese

Chicken Parmesan
hand breaded, mozzarella, house red sauce

Rosemary Steak & Potato
herb butter

Desserts selection:
eclairs
lemon meringue pies
brownie shooter

**minimum 25 guests services*

All prices subject to 7% sales tax and 20% taxable service charge.

PLATED DINNER

Salad *Select one*

Crispy Wedged Salad

oven dried tomatoes, bacon, blue cheese, tarragon buttermilk dressing, chive

Classic Hard Rock Caesar Salad

Romaine lettuce, Parmesan cheese, pancetta, herbs garlic crouton, citrus Caesar

Field Greens Salad

seasonal greens, shaved cucumber, red onions, vine-ripened tomatoes

Entrée *Select one*

Rocker Surf & Turf | 72

filet of beef and 1/2 Maine lobster, truffle mashed potatoes, red wine jus, citrus au beurre & chives

Filet Mignon | 48

filet of beef, creamy mashed potatoes, local market's vegetables, burgundy sauce

Hunter's Chicken | 38

roasted heritage chicken, crispy oyster mushrooms, petite root vegetables, hunter sauce

Filet of Sirloin | 42

smoked gouda mashed potatoes, broccolini, green peppercorn demi glace

Crusted Chicken | 38

crispy chicken breast, Parmesan cheese, heirloom tomato sauce, Parmesan herb risotto





Wood Fired Pork Chop | 38

mashed sweet potato, fried brussel sprouts, grilled peach chutney

Herb-Crusted Lamb Chop | 42

herb polenta, toasted corn relish, roasted red pearl onions, mint au jus

Seared Salmon | 38

roasted garlic potatoes, citrus beurre blanc, sautéed spinach

Desserts *Select one*

Chocolate Pot de Crime

almond toffee, fresh raspberries hazelnut financier

Tropical Delight

passion fruit crèmeux, coconut nougatine, mango sauce

Milk Chocolate Caramel Bar

salted caramel, cherry custard, cookie crisp

House Made Seasonal Cheesecake

Hard Rock Casino Carrot Cake

All prices subject to 7% sales tax and 20% taxable service charge.

DINNER BUFFET

All dinner buffets are served with freshly brewed premium blend coffee and a selection of teas. Buffets based on 90 minutes of continuous service. Minimum of 25 guest service.

Southern Rock | 52 per guest

classic caesar salad
cavatappi pasta: marinated heirloom tomatoes, artichokes, shallots, fresh herbs, red onion, house vinaigrette
classic potato salad: celery, onion, fresh dill, mustard dressing
spit fire roasted whole chicken
smoked pork spareribs
smoked New York strip (*carving chef attendant +100*)
cream of spinach
garlic mashed potatoes
white cheddar mac & cheese
salted chocolate caramel sticks
oreo chocolate cup
apple crostata
cheesecake bite

La Musique Classique | 55 per guest

butter lettuce: dijonnaise dressing
tomato & basil salad
potato lyonnaise
potatoes & leek soup
chicken francaise
beef bourguignon
steak frit
pan seared salmon & braised greens
asparagus & hollandaise
green beans almondine
saffron rice pilaf
chocolate banana macaroons
fresh fruit tarts
vanilla cream puff
cream brulee *gluten free*
coffee and tea selection





Progressive Bluegrass | 48 per guest

clam chowder
chopped salad
classic potato salad
coleslaw
baked bean
collard greens
country fried chicken
bbq beef brisket
Indiana pork fritter
fried fish
stewed green beans
classic macaroni & cheese
pecan pie
red velvet mini cup cakes
chocolate crunch bars
lemon meringue pies
coffee and tea selection

COCKTAIL RECEPTION

Set for 25 people minimum

Raw Local Farms Vegetables Platter & Dips | 100

assorted raw vegetables, sour cream & onion, hummus, ranch

Sliced Fruits Tray | 100

assortment seasonal fresh fruits garnished with berries

International Cheese Display | 150

domestic & imported cheese, served with crackers, marmalade, and fruit

Artisan Charcuteries Board | 175

prosciutto, salami, cured ham, marinated celigne mozzarella, imported olives, grilled portobella, marinated artichokes, wood grilled vegetables

All prices subject to 7% sales tax and 20% taxable service charge.

HORS D'OEUVRES

Set for 25 people minimum

Tier One | 25 per guest

Mini Pizza

Neapolitan style mini pizza, tomato sauce, scamorza cheese

Vegetables Spring Roll *(contains peanuts)*

Asian vegetables, vermicelli, peanut, spring roll wrapper, served with sweet chili sauce

Arancini De Riso

crispy cheese-filled risotto

Classic Bruschetta

Heirloom tomatoes, basil, crostini

Tier Two | 30 per guest

Middle Eastern Beef Kabob

marinated beef & vegetables on skewer roasted on wood fire

Thai Chicken Satay & Spicy Peanut Sauce

Smoked Chicken Bruschetta

smoked chicken, scallions, marinated tomatoes, crostini

House-Smoked Memphis Style Chicken Wings

Italian Style Mini Meatballs

spicy marinara or BBQ sauce

Tier Three | 30 per guest

Coconut Shrimp

butterfly shrimp crusted coconut served with tropical salsa

Grilled Shrimp Cocktail

herb & citrus spiced shrimp, classic cocktail sauce

Wagyu Sliders

Red Rock cheddar, candied onions, potato roll

Chile Braised Pork Empanadas

cumin lime crema, micro cilantro

All prices subject to 7% sales tax and 20% taxable service charge.





BUFFET STATION

**Chef Attendant Required (1 Chef per 50 Guests | 100 per chef)*

Prime Rib | 32

red wine sauce, horseradish cream, and garlic Parker House roll

Heritage Turkey | 18

stuffing, gravy, cranberry sauce

Beef Wellington | 28

beef tenderloin wrapped in mushroom duxelles, mustard en crouete, served with truffle jus

Maple Glazed Ham | 22

roasted peppered apple, and Bavarian mustard

Risotto Bar | 16 each

saffron and vegetable stock, served with lemon mascarpone, herbs, wild mushroom, and truffle salt

Add chicken 3 | Add shrimp 6

Pasta Bar

Choose 1 | 15 per guest

Choose 2 | 18 per guest

Choose 3 | 22 per guest

Penne Arabiata

spicy tomato sauce

Rigatoni Bolognese

Parmesan cheese

Vegetables Gemelli

grilled squash, shallot, white wine, garlic, oil

Four Cheese Toasted Ravioli

spinach, marinated tomato, garlic butter

Classic Fettuccine Alfredo

garlic, Parmesan cheese

Add chicken 3 | Add shrimp 6

All prices subject to 7% sales tax and 20% taxable service charge.

HAND CRAFTED ICE-CREAM STATION

**Chef Attendant Required (1 Chef per 50 Guests | 100 per chef)*

Choose two | 7 per person

vanilla caramel ice cream
chocolate fudge ice cream
double strawberry ice cream
coconut lime sorbet

Toppings *Choose up to five*

hot fudge
caramel sauce
berry sauce
oreo crumbs
toasted pecans
brownie bite
rainbow sprinkles
fresh strawberry
mini chocolate chips



All prices subject to 7% sales tax and 20% taxable service charge.



BEVERAGES

Host/Open Bar

Charged on consumption per drink, A minimum of \$500 per bar revenue must be generated. Otherwise, an additional charge of \$75 per bartender will be billed to your account.

Liquors

Name Brands - 13 | Deluxe Brands - 14 | Premium Brands - 15

Wines

House Wine - 10

Beers

Domestic - 7 | Imported - 8 | Local Craft - 9

Ciders/Seltzers

Ciders - 7 | Seltzer - 7

Non-Alcoholic

Soft Drinks/Juices - 3 | Red Bull - 4 per can

All prices subject to 7% sales tax and 20% taxable service charge.

Open Bar Packages

Prices are per person, per hour

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

Name Brands

Absolut Vodka, Beefeater Gin, Cruzan Rum, Jim Beam Bourbon, Jose Cuervo Gold Tequila, Malibu Rum, Red Label Scotch, Seagrams 7 Whiskey

2 Hours - 22 | 3 Hours - 29 | 4 Hours - 37

Deluxe Brands

1800 Silver Tequila, Bacardi Rum, Black Label Scotch, Captain Morgan Rum, Disaronno Amaretto, Hennessy Cognac, Jack Daniel's Whiskey, Malibu Rum, Marker's Mark Bourbon, Tanqueray Gin, Tito's Vodka

2 Hours - 27 | 3 Hours - 38 | 4 Hours - 48

Premium Brands

Bacardi Rum, Captain Morgan Rum, Chivas 12 Scotch, Crown Royal Whiskey, Disaronno Amaretto, Grand Marnier Liqueur, Grey Goose Vodka, Hendricks Gin, Malibu Rum, Patron Silver Tequila, Remy Martin Cognac, Woodford Reserve Bourbon

2 Hours - 35 | 3 Hours - 49 | 4 Hours - 62

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

Specialty Bars

Open Beer & Wine Bar

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

2 Hours - 20 | 3 Hours - 25 | 4 Hours - 30





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 20% 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.



NORTHERN INDIANA

5400 WEST 29TH AVE | GARY, IN 46406 | HRCNI.COM

PLAYERS **EDGE** Must be 21 or older. Gambling Problem? Call 1-800-9-WITH-IT.

