

CATERING MENU



ALL PRICES INCLUDE GRATUITY – A CATERED AFFAIR

Classic Dinner Buffet

Entrée 1: (choose one)

Honey Glazed Ham

Sliced Roast Beef

Roast Turkey Breast

Meat Lasagna

Entrée 2: (choose one)

Beef Tips Burgundy

Chicken Breast in Cream Sauce

Baked Tilapia

Vegetable Side Dish: (choose one)

Vegetable Medley

Glazed Carrots

Green Bean Almandine

Buttered Corn

Country Green Beans

Broccoli Casserole

Potatoes, Rice & Pasta: (choose one)

Italian Roasted New Potatoes

Potato Casserole

Au Gratin Potatoes

Mashed Potatoes

Wild Rice Pilaf

Salad: (choose one)

Garden Salad with your choice of Dressings

Traditional Caesar Salad

Dessert: (choose one)

Chocolate Cake Slices

Carrot Cake Slices

CATERING MENU



Deluxe Dinner Buffet

Hors D'oeuvres:

Seasonal Fresh Vegetable Display with Ranch & Spinach Dips

Domestic Cubed Cheese Display garnished with Grape Clusters and Strawberries.

Served with Gourmet Crackers

Entrée 1: (choose one)

Honey Glazed Ham

Roast Turkey Breast

Roast Beef Brisket

Roast Pork Loin

Entrée 2: (choose one)

Meat Lasagna

Glazed Salmon

Chicken Breast in Cream Sauce

Baked White Fish with Lemon Butter

Vegetable Side Dish: (choose one)

Vegetable Medley

Glazed Carrots

Green Bean Almandine

Buttered Corn

Country Green Beans

Broccoli Casserole

Potatoes, Rice & Pasta: (choose one)

Au Gratin Potatoes

Scalloped Potatoes

Mashed Potatoes

Wild Rice Pilaf

Salad: (choose one)

Garden Salad with your choice of Dressings

Traditional Caesar Salad

Dessert:

New York Style Cheesecake Slices

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Grand Dinner Buffet

Hors D'oeuvres: (choose 4)

Seasonal Fresh Vegetable Display with Ranch & Spinach Dips

Domestic Cubed Cheese Display Garnished with Grape Clusters and Strawberries.

Served with Gourmet Crackers

Swedish Meatballs

Spanakopita

Grilled Chicken Wings

Mini Crabs Cakes

Spinach & Artichoke Dip with Tortilla Chips

Entrees: (choose 2)

Honey Glazed Ham

Roast Turkey Breast

Roast Pork Loin

Sliced Roast Beef

Meat Lasagna

Beef Stroganoff

Chicken Marsala

Glazed Salmon

Vegetable: (choose 2)

Vegetable Medley

Glazed Carrots

Green Bean Almandine

Buttered Corn

Country Green Beans

Broccoli Casserole

Potatoes, Rice & Pasta: (choose 2)

Roasted Potatoes

Au Gratin Potatoes

Wild Rice Pilaf

Bow Tie Pasta W/ Pesto

Salad: (choose 1)

Garden Salad with your choice of Dressings

Traditional Caesar Salad

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Each Single Entrée Dinner Comes with 3 Side Dishes and a Salad (Listed Below)

ENTREES:

Roasted Turkey Beast	Chicken Parmesan
Sweet & Sour Chicken	Grilled Chicken Breast
Chicken Alfredo	Chicken Marsala
Chicken Cordon Bleu	Homemade Meat Loaf
Homestyle Pot Roast	Roast Top Round of Beef
Beef Tips Burgundy	Prime Rib
Beef Tenderloin	Roasted Pork Loin
Rosemary Stuffed Pork Chop	Center Cut Pork Loin
Tilapia with Lemon Herb Butter	Baked Salmon with Herb Butter
Spaghetti & Meatballs	Spaghetti without Meatballs
Homemade Meat Lasagna	Homemade Vegetable Lasagna
Vegetarian Stuffed Portabellas	Vegetarian Pasta Primavera

SIDE DISHES (CHOOSE UP TO 3)

Garlic Mashed Potatoes	Herb Roasted Potatoes
Au Gratin Potatoes	Scalloped Potatoes
Sweet Potato Casserole	Country Green Beans
Sweet Potatoes	Baked Potatoes
Wild Rice Pilaf	Cheese Tortellini
Bow Tie Pasta	Buttered Corn
Green Bean Almandine	Steamed Broccoli
Broccoli Casserole	Glazed Carrots
Vegetable Medley	Baked Beans

SALADS (choose one)

Spring Mix Salad with Strawberries, Blueberries, and Goat Cheese. Served with Raspberry & Balsamic Vinaigrette Dressings

Traditional Caesar Salad with Croutons & Parmesan Cheese

Greek Salad with Feta Cheese, Olives, Roma Tomatoes, and Greek Dressing

Garden Salad with Cucumber & Tomato. Served with Ranch, French & Italian Dressings

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ALL PRICES INCLUDE GRATUITY – HARD ROCK CAFÉ

Hors d'oeuvre Selection

(2-3 pieces person)

Select 4

Select 5

Select 6

Vegetable Crudité with Ranch Style Dip

Meatballs (Choice of Marinara, BBQ, or Swedish)

Buffalo Wings with Bleu Cheese

Coconut Chicken with Creole Marmalade

Stuffed Jalapeno Peppers

Southwest Style Spring Rolls with Ranch

Smoked Chicken Quesadillas

Vegetable Quesadillas

Beef Quesadillas

Homemade Onion Rings

Fresh Tortilla Chips served with Queso

Fresh Tortilla Chips with Smoked Chicken Artichoke and Spinach Dip

Bacon Wrapped Shrimp Bites (+ \$2.00)

Assorted Mushroom Caps (+ \$2.00)

Shrimp Cocktail served with Zesty Red Sauce (+ \$2.00)

Rome Menu

Mixed greens, tomatoes & mozzarella salad served with white balsamic vinaigrette

Rigatoni pasta served with choice of marinara or alfredo sauces

Grilled chicken or fire roasted salmon with lemon butter sauce

Baguette and focaccia bread

Cookie & Brownie tray

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Americana Menu

Mini hamburgers & cheeseburgers

Twisted Mac n cheese

Tupelo chicken tenders served with ranch

Homemade kettle chips served with BBQ and Ranch dipping sauces

Cookie & Brownie tray

Taco Bar

Picadillo ground beef, grilled chicken, and warm tortillas with all the fixin's

Rice & Beans

Tortilla chips with salsa, queso and guacamole

Homemade Chocolate Chip Cookies

Viva Fiesta

Chips con Queso-spicy cheese dip served with salsa and homemade tortilla chips

Stuffed Jalapenos-a breaded jalapeno filled with a blend of cream cheeses

Hard Rock Café Chicken and Beef Fajitas- served with fresh hot flour tortillas, shredded lettuce, shredded jack and cheddar cheeses, fresh guacamole, sour cream, fresh pico de gallo

Zesty Mexican Rice

Mexican Style Pinto Beans

Desserts- Bunuelos, Mini Brownies

Rockin' Bar-B-Que

Garden Salad -served with assortment of dressings and toppings

Hickory BBQ Chicken, Smoked Sausage, Smoked BBQ Beef Brisket basted with our secret Hard Rock Café Hickory Bar-B-Que sauce

Cowboys Beans & Citrus Cole Slaw

Fresh Warm Dinner Rolls

Desserts-Warm Apple Cobbler baked Fresh and Served with a side of Fresh Whipped Cream