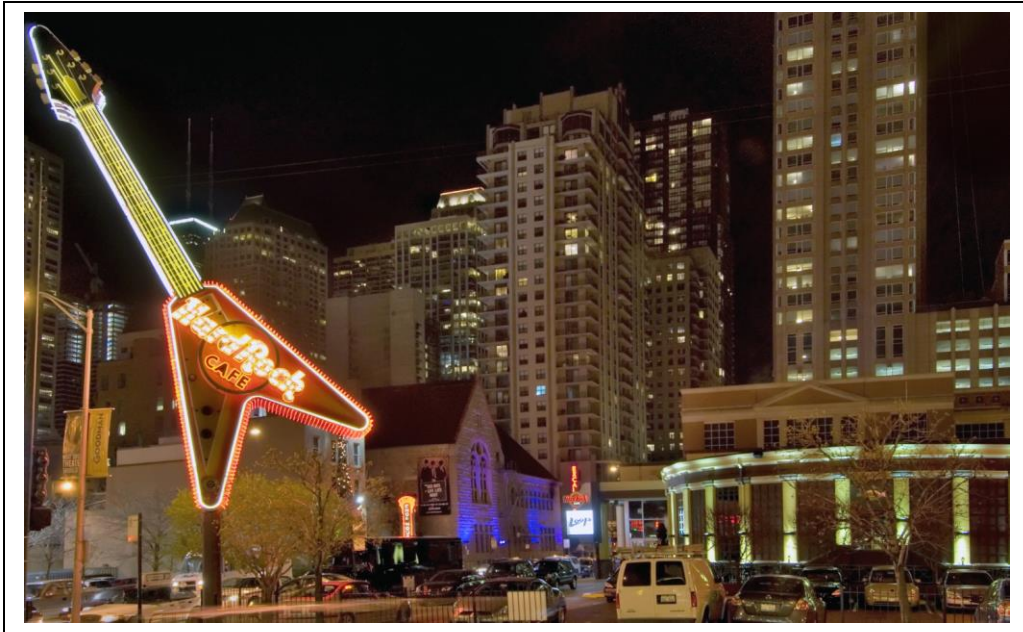




OFFICIAL FOOD OF ROCK



2015-2016



HORS D'OEUVRES

COLD ITEMS

CLASSIC BRUSCHETTA ON GRILLED ARTISAN BREAD

FRESH VEGETABLE BATONS WITH CHOICE OF RANCH DRESSING OR GREEN GODDESS

CAPRESE SKEWERS WITH TOMATO, MOZZARELLA CHEESE, BASIL AND BALSAMIC DRIZZLE

WHITE BEAN BRUSCHETTA WITH SUN-DRIED TOMATO RELISH

FRUIT AND CHEESE BRUCHETTES

CITRUS MARINATED CEVICHE WITH MANGO AND PETITE CILANTRO

SHRIMP 'COCKTAIL' WITH SPICY REMOULADE AND CELERY RADISH SLAW

CLASSIC OR ROASTED GARLIC HUMMUS WITH PITA BREAD

CHILLED BEEF TENDERLOIN ON CROSTINI WITH BOURSIN CHEESE & TANGY PEACH-MANGO BBQ SAUCE

PROSCIUTTO, BRIE, & BLACKBERRY JAM ON SOURDOUGH TOAST POINTS

ALMOND CRUSTED HERB GOAT CHEESE BITES

CROSTINI WITH ARUGULA, PECANS, CRANBERRY & FETA CHEESE

SESAME CRUSTED TUNA TARTARE ON CUCUMBER ROUNDS WITH SPICY SRIRACHA MAYO

ASSORTED MAKI ROLLS & NIGIRI

HOT ITEMS

COCONUT CHICKEN SKEWERS WITH SWEET CHILI SAUCE

TUPELO CHICKEN TENDERS WITH HONEY MUSTARD & BBQ SAUCE

SPINACH & PANCETTA STUFFED MUSHROOMS WITH FONTINA CHEESE

CRAB STUFFED MUSHROOMS

MINI PORK SANDWICHES ON HERB FOCCACCIA WITH SPICY MUSTARD GRILLED CHICKEN SATAY WITH

CLASSIC PEANUT SAUCE



GRILLED BEEF SATAY WITH THAI PEANUT SAUCE BEEF SKEWERS WITH CHIMMICHURRI SAUCE

MINI BEEF WELLINGTON

BUTTERMILK FRIED SHRIMP WITH CITRUS TOMATO SAUCE

BAVARIAN PRETZEL BITES WITH JALAPENO CHEESE FONDUE

HANDCRAFTED MEATBALLS (CHOICE OF HEARTY MARINARA, HICKORY BBQ, CHIPOTLE BBQ, OR SWEDISH)

MINI BLACK FOREST HAM & SWISS SANDWICHES WITH DIJON MAYO

MINI CRAB CAKES WITH HORSERADISH AIOLI

GRILLED LAMB CHOPS WITH MINT CHIMMICHURRI

HRC SIGNATURE CHICKEN WINGS (CLASSIC, TANGY, BBQ, TERIYAKI)

COCONUT SHRIMP WITH ORANGE-HORSERADISH MARMALADE

CRISPY FLATBREAD WITH CARAMELIZED ONION & BALSAMIC REDUCTION

ARANCINI STUFFED WITH MOZZARELLA, PARMESAN & ROMANO CHEESE WITH HEARTY MARINARA

CHEESY POTATO CROQUETTES WITH SPICY THAI KETCHUP

LEGENDARY MINI BURGERS

S.O.B BURGER WITH SPICY CHIPOTLE PEPPER PUREE AND MONTEREY JACK CHEESE

HICKORY BBQ BACON BURGER

MUSHROOM & SWISS BURGER

MINI SMOKEHOUSE SANDWICHES

HICKORY-SMOKED PULLED PORK TOPPED WITH MARINATED SLAW

BBQ PULLED CHICKEN TOPPED WITH CREAMY COLE SLAW



DISPLAYS

FRESH VEGETABLE CRUDITÉS DISPLAY

MAY INCLUDE MARKET FRESH CUCUMBERS, CELERY, CHERRY TOMATOES, BROCCOLI, CAULIFLOWER & CARROTS
WITH HOUSEMADE GREEN GODDESS DRESSING

SLICED SEASONAL FRUIT & BERRY DISPLAY

MAY INCLUDE FRESH-CUT WATERMELON, PINEAPPLE, HONEYDEW, CANTALOUPE, STRAWBERRIES & BLUEBERRIES
WITH YOGURT FRUIT DIP

DOMESTIC & ARTISAN CHEESE DISPLAY

MAY INCLUDE CHEDDAR, PEPPER JACK, SWISS, MUENSTER & GOUDA WITH CRACKERS, DRIED FRUITS & GRAPES SERVED WITH
A PREMIUM COLLECTION OF IMPORTED & DOMESTIC CHEESES THAT MAY INCLUDE:
MAYTAG BLEU, VERMONT CHEDDAR, EMMA ROTH CASE GRUYERE, GRAND CRU GRUYERE, VINTAGE VAN GOGH,
BUTTERMILK BLUE AFFINEE, MEZZALUNA FONTINA, RED SPRUCE CHEDDAR
PAIRED WITH ASSORTED CRACKERS, DRIED FRUITS, AND GRAPES

CHARCUTERIE ENHANCEMENT (PAIRED WITH CHEESE DISPLAY)

A PREMIUM DISPLAY OF CURED MEATS THAT MAY INCLUDE:
SERRANO HAM, PROSCIUTTO, SOPRESSATA, CAPICOLA, SALAMI, GENOA MEATS
PAIRED WITH ASSORTED CROSTINI, GOURMET MUSTARDS, PICKLES AND OLIVES

CHIPS & SALSA

FRESH FLOUR & CORN TORTILLA CHIPS WITH ROASTED TOMATO SALSA
ADD: FRESH-MADE GUACAMOLE 4.00/PERSON



FOOD STATIONS

HRC "CLASSICS" APPETIZER STATION

TUPELO CHICKEN TENDERS WITH HONEY MUSTARD & BBQ SAUCE

CLASSIC TOMATO BRUSCHETTA

HRC POTATO SKINS WITH CHEDDAR CHEESE, BACON BITS & GREEN ONION WITH SOUR CREAM

HICKORY-SMOKED CHICKEN WINGS

SELECT THREE: HRC CLASSIC, HOT, TANGY, BBQ, TERIYAKI

SERVED WITH BLEU CHEESE & RANCH DRESSINGS

ACCOMPANIED BY CARROT & CELERY STICKS

SALAD STATION

CLASSIC CAESAR SALAD - ROMAINE LETTUCE, DICED BACON, CHEESY GARLIC CROUTONS, SHAVED PARMESAN CHEESE

ARUGULA – SHAVED CHICKEN, WILD BABY ARUGULA, ORANGES, FETA CHEESE, CRANBERRIES, WHITE BALSAMIC DRESSING

SPINACH – BABY SPINACH, CRUMBLD BLUE CHEESE, SHAVED RED ONION, SPICED PECANS, HONEY BALSAMIC VINAIGRETTE

TOMATO CAPRESE SALAD – FRESH MOZZARELLA CIGLIENE, CHERRY TOMATOES, FRESH BASIL, BALSAMIC DRESSING

QUINOA – ROASTED VEGETABLES, FRESH LEMON, HERBS AND LEMON BALSAMIC DRESSING

"BUILD YOUR OWN" NACHOS STATION

FRESH CORN TORTILLA CHIPS, ROASTED TOMATO SALSA, QUESO SAUCE, PICO DE GALLO, THREE BEEN MIX, SOUR CREAM & JALAPENO CHILES

"BUILD YOUR OWN" TACOS STATION

ANCHO MARINATED CHICKEN | DICED CARNE ASADA | CARNITAS (SHREDDED PORK)

DICED ONION, FRESH CILANTRO, SHREDDED CHEESE, SHREDDED LETTUCE, JALAPENO CHILES

HARD ROCK SALSA, SOUR CREAM, PICO DE GALLO

SERVED WITH WARM CORN TORTILLAS

HARD-WOK "ACTION" STATION

PROTEINS: MARINATED BEEF | CHICKEN | SHRIMP

ASIAN-STYLE VEGETABLES: BOK CHOY | GREEN BEANS | RED CABBAGE | CILANTRO | CARROTS | BROCCOLI | RED PEPPERS

ACCOMPANIMENTS: PEANUTS | DRIED CHILIS | SWEET & SOUR PLUM SAUCE | GENERAL TSO'S SAUCE

SERVED WITH LEMONGRASS BASMATI RICE



PASTA "ACTION" STATION

CHOICE OF 1 PASTA: FARFALLE | RIGATONI | CAVATAPPI

CHOICE OF 2 SAUCES: ALFREDO | CREAMY PESTO | HEARTY MARINARA | BOLOGNESE

ACCOMPANIMENTS: SAUTÉED ONIONS | FRESH SPINACH | SEARED WILD MUSHROOMS | ROASTED RED PEPPERS | ROMA

TOMATOES | RED CHILI FLAKES | SHAVED PARMESAN CHEESE

RISOTTO "ACTION" STATION

RISOTTO: CLASSIC HANDMADE ARBORIO RICE

ACCOMPANIMENTS: GRILLED ASPARAGUS | WILD MUSHROOMS | RED PEPPERS | ROASTED SHALLOTS | SAUTEED ONIONS | BABY

SPINACH | JULIENNE BASIL | ROMANO CHEESE

SUSHI STATION

NIGIRI SUSHI WHICH MAY INCLUDE BUT NOT LIMITED TO: (BASED ON AVAILABILITY)

SALMON | TUNA | EEL | HAMACHI

ASSORTED MAKI SUSHI WHICH MAY INCLUDE BUT NOT LIMITED TO: (BASED ON AVAILABILITY)

VEGETARIAN ROLL | SPICY TUNA ROLL | SPICY SCALLOP ROLL | ROCK 'N' ROLL - SPICY TUNA, AVOCADO & WASABI TABIKO

SAKE ROLL - FRESH SALMON, CUCUMBER, SPICY MAYO | ALASKA ROLL - SMOKED SALMON & AVOCADO |

NEGI HAMA ROLL - YELLOWTAIL TUNA & SCALLION

SERVED WITH PICKLED GINGER, WASABI & SOY SAUCE



DINNER BUFFETS

THE "LIL ROCKER" (AVAILABLE TO GROUPS 12 YEARS OF AGE AND YOUNGER)

HOUSE SALAD - MIXED GREENS, CHEESY CROUTONS, TOMATOES & CUCUMBERS SERVED WITH RANCH DRESSING

MINI CORNDOGS

MINI BURGERS & CHEESEBURGERS

MAC-N-CHEESE

CHICKEN TENDERS

FRENCH FRIES

DESSERT - ASSORTED HOMEMADE COOKIES

THE "CANCUN"

SOUTHWEST SALAD - MIXED GREENS, CARROTS, CORN, PICO DE GALLO & CHEESE TOSSED WITH CHIPOTLE RANCH DRESSING

PINTO BEANS & RICE

HOMEMADE TORTILLA CHIPS WITH FIRE ROASTED SALSA

WARM TORTILLAS WITH CHOICE OF CHICKEN OR BEEF AND FAJITA ONIONS & PEPPERS

CHICKEN, BEEF, OR CHEESE ENCHILADAS SERVED WITH QUESO FRESCO & ROJO SAUCE

ACCOMPANIED WITH: SHAVED LETTUCE | ONION | PICO DE GALLO | SOUR CREAM

THE "ROME"

CAPRESE SALAD – CHERRY TOMATO & MOZZARELLA SALAD, FRESH BASIL AND BALSAMIC DRESSING

STUFFED MUSHROOMS – PANCETTA & SPINACH STUFFED MUSHROOMS WITH FONTINA CHEESE

PANCETTA & SPINACH STUFFED MUSHROOMS WITH FONTINA CHEESE

CHOICE OF 2 PASTAS - PENNE | TORTELLINI | RIGATONI | CAVATAPPI

CHOICE OF 2 SAUCES – CREAMY PESTO | MARINARA | ALFREDO | OIL & GARLIC | BOLOGNESE

ACCOMPANIED WITH: GRILLED CHICKEN | SHRIMP | BROCCOLI | MUSHROOMS | OLIVES | SPINACH | TOMATOES

CHOICE OF ONE ENTRÉE - CHICKEN PICATTA | CHICKEN MARSALA | CHICKEN PUTTANESCA | ROASTED SALMON WITH CITRUS TOMATO SAUCE

ACCOMPANIED WITH: FRESH BAGUETTE, ROLLS AND OLIVE OIL



THE "CLASSICS"

CHOICE OF TWO MINI LEGENDARY BURGERS :

HICKORY BBQ | MUSHROOM & SWISS | RED, WHITE & BLUE | CALIFORNIA | FIESTA

CHOICE OF TWO MINI SMOKEHOUSE SANDWICHES:

HICKORY SMOKED PULLED PORK | BBQ CHICKEN WITH CITRUS COLE SLAW | SHANG-HI WITH 5 SPICE BBQ SAUCE, PICKLED CUCUMBERS & SRIRACHA MAYO | TEXAN WITH CHIPOTLE BBQ SAUCE, CHEDDAR AND JACK CHEESE, CRISPY JALAPENO AND ONIONS

CHOICE OF TWO SALADS:

CLASSIC CAESAR | COBB | ARUGULA | CHOPPED

TWISTED MAC & CHEESE - TWISTED CAVATAPPI PASTA, LIGHTLY SPICED THREE-CHEESE SAUCE, GARLIC, ROASTED RED PEPPERS & ROMANO-PARSLEY BREAD CRUMBS

TUPELO CHICKEN TENDERS - BONELESS, SEASONED AND BREADED CHICKEN TENDERS, SWERVED WITH HONEY-MUSTARD AND HICKORY BAR-B-QUE SAUCES

ACCOMPANIED BY: YUKON GOLD MASHED POTATOES | SEASONAL VEGETABLES

DESSERT: HARD ROCK HOMEMADE ASSORTED COOKIES & BROWNIES

THE "VIP"

CLASSIC CAESAR SALAD

SPINACH & BLEU CHEESE SALAD

CHOICE OF TWO PROTEINS:

SMOKED TURKEY BREAST WITH ORANGE GINGER CRANBERRY SAUCE | HERB CRUSTED BEEF TENDERLOIN WITH WILD MUSHROOM SAUCE | SEARED SALMON WITH CAPER-TOMATO COMPOTE

ACCOMPANIED BY: SEASONAL SAUTEED VEGETABLES | ROSEMARY & GARLIC ROASTED RED POTATOES | ASSORTED FRESH BAKED PETIT ROLLS

CHOICE OF TWO DESSERTS: OREO CHEESECAKE | ASSORTED COOKIES | FUDGE BROWNIES | MINI CHEESECAKE BITES | GOURMET CUPCAKES (2 FLAVORS)



LIVE ACTION CARVING STATION

CHOICE OF TWO SALADS:

CLASSIC CAESAR | CHOPPED | COBB | ARUGULA | SPINACH

CHOICE OF TWO PROTEINS:

OVEN ROASTED PORK LOIN | HONEY-MAPLE GLAZED HAM | SMOKED TURKEY BREAST WITH ORANGE-GINGER CRANBERRY SAUCE |
BEEF TENDERLOIN WITH PEPPERCORN CREAM SAUCE

CHOICE OF TWO ACCOMPANIMENTS:

GRILLED ASPARAGUS WITH PARMESAN BUTTER | GARLIC LEMON BROCCOLI | PAN SEARED GREEN BEANS | YUKON GOLD MASHED
POTATOES | SEA SALT AND VINEGAR RED POTATOES | ROASTED SWEET POTATOES | VEGETABLE WILD RICE

CHOICE OF TWO DESSERTS

CHOCOLATE MOUSSE CAKE | ASSORTED HOMEMADE COOKIES AND BROWNIES | OREO CHEESECAKE | KEY LIME PIE | MINI CHEESECAKE
BITES | GOURMENT CUPCAKES (2 FLAVORS)



BAR PACKAGES

BEER, WINE & SODA BAR

BEER - 312 URBAN WHEAT ALE, BUDWEISER, BUD LIGHT, BUD LIGHT LIME, COORS LIGHT, CORONA, CORONA LIGHT, DOS EQUIS, GOOSE ISLAND SEASONAL, HEINEKEN, HEINEKEN LIGHT, MICHELOB ULTRA, MILLER LIGHT, NEWCASTLE, O'DOUL'S AMBER, SAMUEL ADAMS LAGER, SHOCK TOP ALE, STELLA ARTOIS

WINE - DROPS OF JUPITER (RED BLEND), KORBEL SPLITS, REX GOLIATH CABERNET, SUTTER HOME WHITE ZINFANDEL, WOODBRIDGE CHARDONNAY

SODA - ALL PEPSI PRODUCTS

CALL BAR

GIN - BEEFEATER, TANQUERAY

RUM - BACARDI, BACARDI FLAVORS, CAPTAIN MORGAN, MALIBU, MALIBU FLAVORS

TEQUILA - JOSE CUERVO GOLD, SAUZA GOLD

VODKA - ABSOLUT, ABSOLUT FLAVORS, SMIRNOFF, STOLI RAZ, TITO'S

WHISKEY - CANADIAN CLUB, CUTTY SARK, DEWAR'S, J&B, JACK DANIELS, JIM BEAM, JOHNNY WALKER RED, SEAGRAMS 7

BEER - 312 URBAN WHEAT ALE, BUDWEISER, BUD LIGHT, BUD LIGHT LIME, COORS LIGHT, CORONA, CORONA LIGHT, DOS EQUIS, GOOSE ISLAND SEASONAL, GUINNESS, HEINEKEN, HEINEKEN LIGHT, LEFFE, MICHELOB ULTRA, MILLER LIGHT, NEWCASTLE, O'DOUL'S AMBER, SAMUEL ADAMS LAGER, SAMUEL ADAMS SEASONAL, SHOCK TOP ALE, STELLA ARTOIS

WINE - BRANCOTT SAUVIGNON BLANC, CLOS DU BOIS PINOT GRIGIO, CLOS DU BOIS MERLOT, DREAMING TREE CABERNET, DREAMING TREE CHARDONNAY, DROPS OF JUPITER (RED BLEND), ESTANCIA PINOT NOIR, KORBEL SPLITS, , PROSECCO, REX GOLIATH CABERNET, SANTA MARGARITA PINOT GRIGIO, SUTTER HOME WHITE ZINFANDEL, WINES THAT ROCK: CABERNET SAUVIGNON & MERLOT, WOODBRIDGE CHARDONNAY

SODA - ALL PEPSI PRODUCTS

PREMIUM BAR

GIN - BEEFEATER, BOMBAY SAPPHIRE, HENDRICK'S, TANQUERAY

RUM - BACARDI, BACARDI FLAVORS, CAPTAIN MORGAN, MALIBU, MALIBU FLAVORS, PYRAT

TEQUILA - CABO WABO, JOSE CUERVO GOLD, PATRON SILVER, SAUZA GOLD, SAUZA HORNITOS, SAUZA TRES GENERACIONES PLATA

VODKA - 3 OLIVES CHERRY, ABSOLUT, ABSOLUT FLAVORS, BELVEDERE, CIROC, CITROEN, GREY GOOSE, GREY GOOSE FLAVORS, KETEL ONE, SMIRNOFF, STOLI RAZ, TITO'S



WHISKEY - CANADIAN CLUB, CROWN ROYAL, CUTTY SARK, CHIVAS REGAL, DEWAR'S, GLENLIVET, HENNESSEY V.S., J&B, JACK DANIELS, JAMESON, JIM BEAM, JIM BEAM RED STAG, JOHNNY WALKER RED, JOHNNIE WALKER BLACK, KNOB CREEK, MAKER'S MARK, REMY MARTIN V.S.O.P., SEAGRAMS 7

BEER - 312 URBAN WHEAT ALE, BUDWEISER, BUD LIGHT, BUD LIGHT LIME, COORS LIGHT, CORONA, CORONA LIGHT, DOS EQUIS, GOOSE ISLAND SEASONAL, GUINNESS, HEINEKEN, HEINEKEN LIGHT, LEFFE, MICHELOB ULTRA, MILLER LIGHT, NEWCASTLE, O'DOUL'S AMBER, SAMUEL ADAMS LAGER, SAMUEL ADAMS SEASONAL, SHOCK TOP ALE, STELLA ARTOIS, SEASONAL CRAFT & MICRO BREWS

WINE - BRANCOTT SAUVIGNON BLANC, CLOS DU BOIS PINOT GRIGIO, CLOS DU BOIS MERLOT, DREAMING TREE CABERNET, DREAMING TREE CHARDONNAY, DROPS OF JUPITER (RED BLEND), ESTANCIA PINOT NOIR, MUMMS SPLITS, PROSECCO, REX GOLIATH CABERNET, SANTA MARGARITA PINOT GRIGIO, SUTTER HOME WHITE ZINFANDEL, WILD HORSE MERLOT, WINES THAT ROCK: CABERNET SAUVIGNON & MERLOT, WOODBRIDGE CHARDONNAY

SODA - ALL PEPSI PRODUCTS

ADDITIONAL BAR OPTIONS

CASH BAR

EACH GUEST IS RESPONSIBLE FOR PAYMENT OF HIS OR HER OWN DRINKS ON AN INDIVIDUAL BASIS

CONSUMPTION BAR

A TAB IS RUN AND THE HOST IS CHARGED ON A CONSUMPTION BASIS, ADDED TO THE FINAL BILL

DRINK TICKETS

- BEER AND WINE
- CALL BAR
- PREMIUM BAR

BAR PACKAGES, CONSUMPTION BAR AND DRINK TICKETS ARE SUBJECT TO A 10.5% SALES TAX AND 20% EVENT ADMINISTRATIVE FEE; TWO HOUR MINIMUM ON ALL BAR PACKAGES; PACKAGES DO NOT INCLUDE BOTTLED WATERS, RED BULL, SPECIALTY DRINKS, CHAMPAGNE, SHOTS OR COGNACS; PRICES AND AVAILABILITY ARE SUBJECT TO CHANGE. ALCOHOLIC BEVERAGES WILL ONLY BE SERVED TO GUESTS 21 YEARS OF AGE AND OLDER WITH VALID IDENTIFICATION; HARD ROCK CAFE RESERVES THE RIGHT TO REFUSE OR STOP SERVICE AT ANY TIME. SOUVENIR AND CO-BRANDED GLASSWARE AVAILABLE; PLEASE INQUIRE FOR PRICING.