



THIS IS *Hard Rock*

HARDROCK.COM

HARD ROCK SEATTLE EVENT MENUS

HORS D'OEUVRES PACKAGES

Choose any hors d'oeuvres from the passed, buffet, or display selections
(most hors d'oeuvres may be passed or buffet items)

Choose 5- \$25 per guest

Choose 7- \$32 per guest

Choose 9- \$40 per guest

(Prices do not include sales tax & 20% administrative fee)

PASSED HORS D'OEUVRES

-one hour-

Asian Chicken Salad

Grilled chicken breast, celery, wontons, green onions & mixed greens tossed in a sweet vinaigrette served in a Chinese Take Out Box

Thai Style Calamari (add \$3/guest)

Fresh calamari lightly breaded, flash fried then tossed with sweet and spicy red chili sauce



Bacon Wrapped Water Chestnuts

Drizzled with teriyaki

Beef Tenderloin & Blue Cheese Crostini

(add \$3/guest)

Belgian Endive

Filled with a rich blue cheese cream and candied walnuts

Bloody Mary Shrimp Shooters (add \$2/guest)

Pepper vodka infused bloody mary shooters topped with shrimp

Buffalo Chicken Wings

Served with Blue Cheese Dressing

Coconut Shrimp (add \$4/guest)

Lightly dusted with Japanese style bread crumbs and shredded coconut served with a ginger mango sauce

Caprese Bruschetta

Roma, buffalo mozzarella & basil served on crostini topped with kalamata olive & drizzled with balsamic

Lump Crab Cakes (add \$3/guest)

Pan seared and served with a fresh remoulade

Sea Scallops Wrapped with Bacon (add \$3/guest)

Seasoned French Fries

Drizzled with garlic aioli

Stuffed Mushrooms

Stuffed with choice of:

- Italian sausage
- Parmesan, garlic & spinach

Mini Pork Tostados

Topped with crème fraiche & jalapeno

Bacon Wrapped Mediterranean Dates

Stuffed with cheese

Tuna Tataki

Sliced sesame crusted tuna on a crisp wonton topped with Asian slaw and wasabi

Wild Mushroom Crostini

BUFFET HORS D'OUVRES

International & Domestic Cheese Display

Variety of soft and hard cheese served with rustic breads and crackers

Roasted Garlic Hummus

Served with fresh vegetables and grilled pita bread

Fresh Guacamole & Fire Roasted Salsa

Served with crisp house made tortilla chips

Spinach & Artichoke Dip

Served with crisp house made tortilla chips

Roasted Garlic Hummus

Served with fresh vegetables and grilled pita bread

Mini Reuben Sandwiches

Greek Vegetable Salad

Fresh Jalapenos Wrapped with Bacon

Stuffed with cream cheese

Prosciutto Wrapped Asparagus

Assorted Deviled Eggs

Crudités Display

Assorted fresh garden vegetables in season served with ranch dressing

Deep Fried Ravioli

Large cheese ravioli served with zesty marinara sauce

Fresh Seasonal Fruit Display

An artful display of assorted seasonal fruit

Lime Cilantro Chicken Skewers

Mellon Wrapped with Prosciutto

Chicken Enchiladas

Pork Pot Stickers

Pan seared dumplings served with soy dipping sauce

Braised Pork Shanks

Olive Tapenade

Served with French bread

Rockin' Shrimp *(additional \$3 per guest)*

Sautéed with our custom spicy BBQ sauce

Smoked Salmon *(add \$3/guest)*

Cucumber Slice, dill cream cheese, smoked salmon topped with capers & red onion

Shrimp on Ice *(add \$2/guest)*

Chilled shrimp mounded over ice and served with lemon and fiery wasabi cocktail sauce

Swedish Meatballs

Cocktail size meatballs in creamy Swedish gravy

Thai Style Chicken Wings

SLIDERS:

Grilled Portobello Sliders

Black Bean Sliders

BBQ Pork Sliders

Slow roasted pulled pork with pickled cabbage and hickory BBQ sauce

Classic American Sliders

Topped with cheese, pickle & java lava sauce

STATIONS

Add any station to an hors d'oeuvres package
1 Station for \$15 per guest or choose 3 stations for \$45 per guest
(Prices do not include sales tax & 20% administrative fee)

Fajita Station

Choice of chicken, beef or vegetarian
Served with mexican rice, black beans
and house salad with Guacamole ranch.

Pasta Station

Penne in a pesto cream sauce and
farfalle pasta marinara served with
Italian house salad and garlic bread.

Taco Station

Crisp taco shells, seasoned ground beef,
queso, diced tomatoes, shredded lettuce,
guacamole, sour cream, refried beans
and Spanish rice

Mashed Potato Station

Accompanied with gravy, whipped butter,
sour cream, green onions, bacon,
shredded cheese, and diced tomatoes.

Slider Station

Classic American, BBQ Pork and Portobello
sliders. Served with coleslaw and french fries

Stir Fry Station

Choice of chicken, beef or tofu
stir fried with vegetables,
white rice and pork pot stickers



LATE NIGHT STATIONS

Served the last hour of the event
Add any late night station to an hors d'oeuvres package for \$15/Station

Late Night Station

Classic American sliders, mini
monte cristos and mini donuts

Late Night Omelette Station

(add \$50 for chef attendant)
Made to order omelet's and
breakfast potatoes

CREATE A COMBINATION

Each combination is served with dinner rolls with whipped butter and Choice of 2 passed hors d'oeuvres
\$50 per guest

BUFFET ENTREES-CHOOSE 2

Alaskan Wild Salmon (market price)

Oven roasted with white wine and butter

Chicken Florentine

Stuffed with spinach, shallots & Parmesan-Reggiano

Eggplant Parmesan

Roasted Pork Loin

Peppercorn Crusted Tenderloin of Beef

(Add \$10/guest)

Served with a wild mushroom demi-glaze

Spicy Jambalaya Pasta

Roasted Sirloin of Beef

Twisted Mac & Cheese

(With or without chicken)

Twisted cavatappi pasta tossed in a lightly spiced 3-cheese sauce with garlic roasted red peppers and Romano parsley bread crumbs.

SALADS-CHOOSE 1

House Green Salad

Crisp greens, shredded carrots, fresh tomatoes and shredded cheese served with ranch and balsamic vinaigrette

Classic Caesar Salad

Crispy hearts of romaine tossed in our house made Caesar dressing, seasoned croutons and parmesan

Greek Salad

Mixed greens with sweet onion, julienne red peppers, pepperoncini peppers, cucumber slices and topped with Kalamata olives, grape tomatoes and crumbled feta cheese

Northwest Green Salad

Crisp greens, Gorgonzola cheese, raisins, apples, candied walnuts served with balsamic vinaigrette

SIDES-CHOOSE 2

Roasted Brussels Sprouts with Garlic

Green Bean Almondine

Roasted Vegetable Couscous

Roasted Vegetable Medley

Pesto Marinated Polenta Cake

Mashed Potatoes

Roasted Red Potatoes

Au Gratin Potatoes

Twice Baked Potatoes

Rice Pilaf

CHEF ATTENDED STATIONS

Substitute any buffet entrée with a chef attended station

*Stations are made to order. There is an additional \$50 service charge per station for 2 hours
Station price may be an additional cost per person. Available for groups of 75 guests or more



Pasta Station

Penne and cavatappi pasta tossed with cream sauce and marinara. Toppings include grilled chicken, Parmesan cheese, broccoli florets, mushrooms, black olives, spinach, tomatoes, and red pepper flakes

Slow Roasted Prime Rib (add \$10/guest)

Served with creamed horseradish and au jus

Top Sirloin Beef

Served with creamed horseradish and country mustard

Whole Roast Sage Turkey

Roasted to perfection served with cranberry sauce

Pineapple Cherry Glazed Ham

Pork Loin

Served with port wine



DESSERT

Choose 1 dessert- \$4 per guest

Choose 3 desserts- \$7 guest

(Prices do not include sales tax & 20% administrative fee)

Mini Cupcakes (add \$2/guest)

Made fresh from Cupcake Royale

Outrageous Brownie Bites

Freshly baked brownies sprinkled with powdered sugar

Assorted Home-Style Cookies

An assortment of freshly baked cookies

Lemon Bars

Triple Chocolate Mousse

Rich milk chocolate mousse served in a puff pastry cup with white chocolate shavings

Mini Banana Cream Pie

A childhood favorite

Tuxedo Strawberries (add \$2/guest)

Extra large strawberries hand dipped in white and dark chocolate

Beverage Options

No Host/Cash Bar

Each guest is responsible for payment of his/her own drinks on an individual cash basis

Drink Tickets

Drink tickets may be purchased for your guests and are charged on a consumption basis.

Host selects the level of beverage available

Host Bar on Consumption

A tab is run and host is charged on consumption basis and added to the final bill.

Host selects the level of beverage available





BEVERAGE PACKAGES

all prices are plus 20% admin fee & sales tax

Hosted Fountain Soda, Coffee and Tea

\$6.00 per guest based on 3 hours \$1.00 per guest for each additional hour

Hosted Beer, Wine and Fountain Soda

\$28 per guest based on 2 hours \$10 per guest for each additional hour

All Domestic & Premium Draft Beer, Wines including fine Washington Wines & all Pepsi Products

Hosted Well Drinks, Beer, Wine and Fountain Soda

\$30 per guest based on 2 hours \$12 per guest for each additional hour

Partial Liquor List: Smirnoff, Bacardi Silver, Bacardi Flavors, Beefeater, Sauza Gold, Cuervo Gold, Seagram's 7, Jim Beam, Cutty Shark. All Domestic & Premium Draft Beer, Wines & all Pepsi Products

Hosted Call Drinks, Beer, Wine and Fountain Soda

\$38 per guest based on 2 hours \$15 per guest for each additional hour

Partial Liquor List: Absolute Flavors, Stolli Flavors, SKYY, Bacardi Select/151, Mount Gay, Malibu, Captain Morgan, Sauza Conmemorativo, Canadian Club, Jack Daniels, Dewar's. All Domestic & Premium Draft Beer, Wines & Pepsi Products

Hosted Premium Drinks, Beer, Wine and Fountain Soda

\$42 per guest based on 2 hours, \$20 per guest for each additional hour

Partial Liquor List: Kettle One, Grey Goose, Bombay Sapphire, Tangueray Ten, 1800 Reposado, Patron Anejo, Knob Creek, Glenfiddich. All Domestic & Premium Draft Beer, Wines & Pepsi Products