



LOS ANGELES



2020
Dinner Buffets

Available to Parties of 50 Guests or More





THE CLASSICS BUFFET

HONEY-CITRUS SALAD

Fresh-cut greens, red onions, fresh orange segments, spiced pecans, red bell pepper strips, Sun-dried cranberries, bleu cheese crumbles with honey-citrus dressing.

HRC HOUSE SALAD

Fresh mixed greens, hot house cucumbers, shaved red onion, yellow & red teardrop tomatoes tossed in our maple balsamic vinaigrette with goat cheese.

TWISTED MAC & CHEESE

Twisted cavatappi pasta, lightly spiced three-cheese sauce, garlic, fresh red peppers & Romano-parsley bread crumbs.

HICKORY-SMOKED BBQ CHICKEN

Southern-style chicken rubbed, grilled & basted with signature BBQ sauce.

HRC SIGNATURE PULLED-PORK

Hickory-smoked pulled pork with marinated slaw & signature BBQ sauce, served with mini rolls.

YUKON GOLD MASHED POTATOES

HONEY GARLIC GREEN BEANS

HARD ROCK COOKIES & BROWNIES





CUSTOMIZABLE BUFFET MENU

SALADS

BABY SPINACH & MAYTAG BLEU - Shaved Red Onion, Candied Pecans, Honey Balsamic Vinaigrette.

CLASSIC CAESAR SALAD - Freshly chopped romaine lettuce tossed in caesar dressing with parmesan crisps and croutons, then topped with shaved parmesan cheese.

GREEK SALAD - Butter Leaf Lettuce, Red Onions, Red & Yellow Tear-drop Tomatoes, Kalamata Olives, Hothouse Cucumbers, Feta Cheese, Roasted Garlic - Oregano Vinaigrette.

CAPRESE SALAD - Heirloom Cherry Tomatoes, Mixed Greens, Fresh Mozzarella, Olive Oil, Balsamic Reduction.

HRC HOUSE SALAD - Fresh Mixed Greens, Hot House Cucumbers, Shaved Red Onion, Red & Yellow Tear-drop Tomatoes, Maple Balsamic Vinaigrette With Goat Cheese.

PASTAS

ORECCHIETTE CARBONARA - Rendered pancetta, shallot, peas, Romano cheese, garlic cream

FARFALLE AGLIOLIO - Olive oil, roasted garlic, fresh herbs, grilled asparagus

WILD MUSHROOM RAVIOLI - Baby Spinach, Roma Tomato, White Wine, Grilled Scallions

ROASTED TOMATO - Cavatappi Pasta, Balsamic Marinara, Grilled Onion, Roasted garlic

OPTIONAL PASTA ADD-ONS:

ROASTED CHICKEN

GULF SHRIMP

GRILLED BEEF





ENTREES

SEA

GINGER & NORI CRUSTED ATLANTIC SALMON FILET - With Lemon Grass Ponzu

FIRE GRILLED SALMON – With Lime Cilantro Beurre Blanc

PACIFIC-RIM GRILLED MAHI-MAHI - With Curry Coconut Sauce

PAN FRIED GROUPER - With lemon butter sauce , shallots, button mushrooms, scallions, cherry tomatoes

LAND

CHIMICHURRI TOPPED SIRLOIN MEDALLIONS

TUSCAN FLAT IRON STEAK – With Shaved Red Onion Relish

GINGER & APRICOT GLAZED PORK LOIN - Grilled Scallion & Bokchoy

AIR

CHICKEN BREAST - Balsamic Tomato Ragout & Julienne Leek

HERB-CRUSTED CHICKEN BREAST - Stuffed With Baby Spinach & Brie

APPLE BRINED SKINLESS CHICKEN BREAST Pancetta, Sage And Porcini Reduction

ROASTED TURKEY BREAST – With Wild Mushroom – Garlic Cream Sauce





SIDES

GREEN BEANS & BABY CARROTS WITH HONEY GARLIC BUTTER

GRILLED ASPARAGUS WITH SHALLOT BUTTER SAUCE

SEASONAL SEARED VEGETABLES WITH FRESH HERBS

ROASTED BRUSSELS SPROUTS WITH CARAMELIZED SHALLOTS

ROSEMARY & ROASTED GARLIC RED POTATOES

MASHED POTATOES

COCONUT JASMINE RICE

DESSERT BITES

- ASSORTED MACAROONS
- CHOCOLATE COVERED STRAWBERRIES
- MINIATURE CHEESECAKES
- MINIATURE KEY LIME PIES
- GOURMET MINI CUPCAKES (SEASONAL FLAVORS)
- ASSORTED BROWNIES & COOKIES
- CAKE POPS (CHOCOLATE, VANILLA, OR STRAWBERRY)
- CARAMEL CHOCOLATE TRUFFLES
- BAVARIAN CHOCOLATE MOUSSE WITH FRESH RASPBERRY
- DESSERT SHOTS (PINA COLADA, CHOCOLATE MOUSSE, MANGO)

