



AMPLIFY YOUR EVENT

cafe.hardrock.com





WHATEVER THE OCCASION

From the elegance of wedding receptions to intimate private dining experiences, dynamic networking events, festive holiday parties, impactful presentations and conferences, productive meetings, and energizing working breakfasts and lunches, our repertoire caters to every need.

FOOD FOR ALL

We take pride in our ability to craft bespoke menus tailored specifically to your event, catering to a diverse range of taste preferences. Whether it's satisfying the adventurous palates with unique delicacies or comforting guests with familiar, hearty fare, our culinary team ensures an array of options that delight every taste bud, ensuring a memorable dining experience for all.

We offer complimentary food and drink tastings for up to four people so you can try your options before making the final selections.



LAS VEGAS

The world-renowned Las Vegas Strip is a one-of-a-kind destination with casinos, hotels, restaurants, bars, entertainment venues, and attractions and has been the home to Hard Rock Cafe since 2009. Located on the famed Las Vegas Boulevard in the Showcase Mall, next to the MGM Grand and across from the Park MGM and T-Mobile Arena, our Cafe has three floors of non-stop action and state-of-the-art dining and lounging.

A GREAT LOCATION FOR....

Corporate Events, Social Parties, Groups,
Happy Hour, Live Music.

UNIQUE FEATURES

- PRIVATE DINING ROOM
- PRIME LOCATION
- STAGE
- THIRD FLOOR BAR



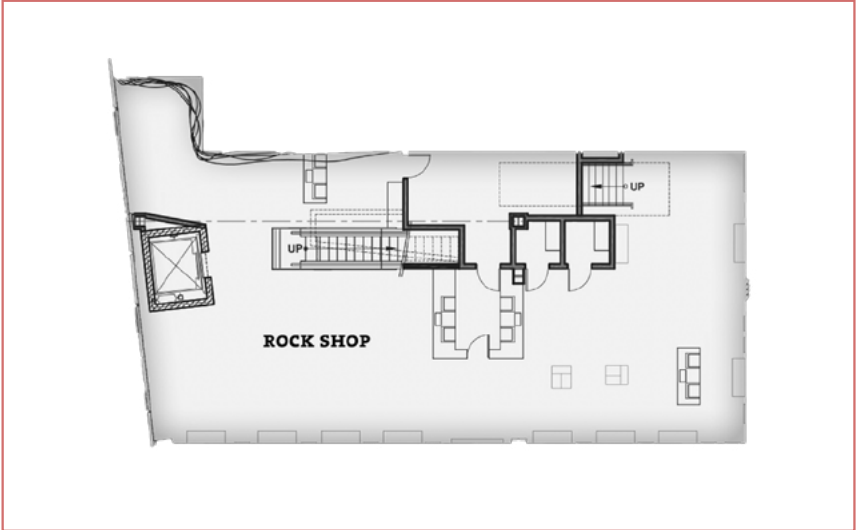


EVENT SPACE VIDEO

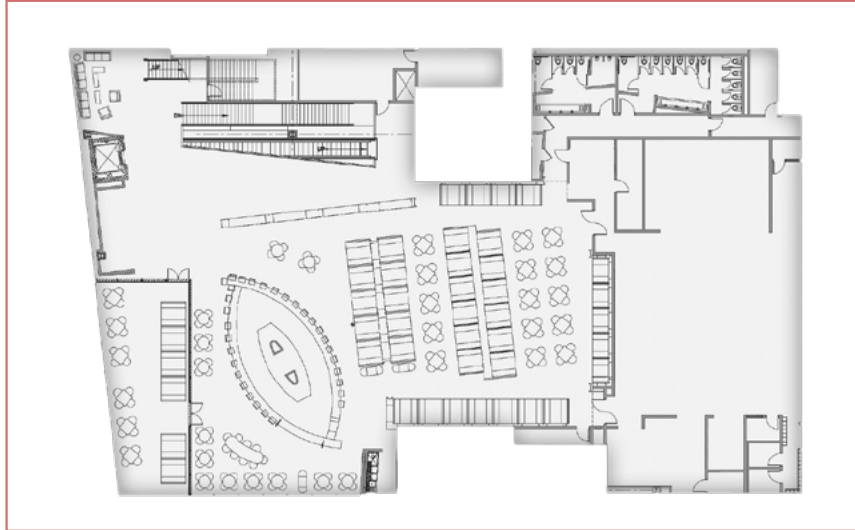


CAFE CAPACITY & FLOOR MAP

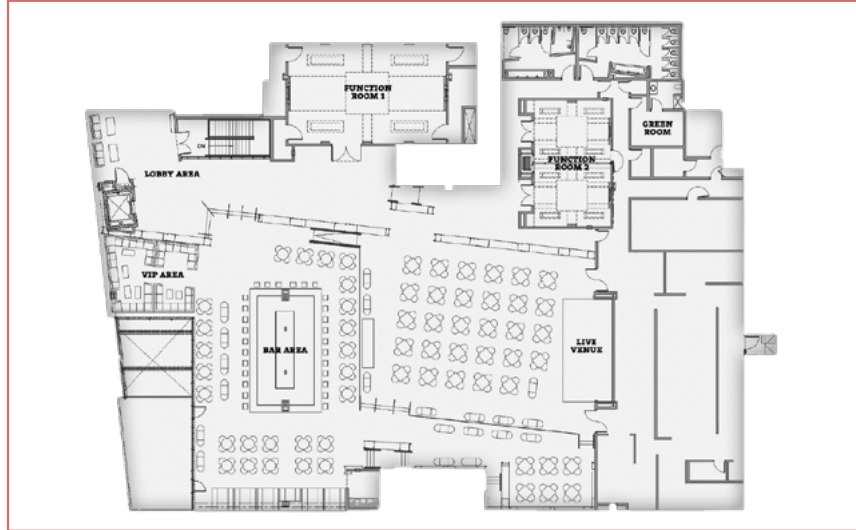
FIRST FLOOR



SECOND FLOOR



THIRD FLOOR



		SEATED STYLE	RECEPTION STYLE
SECOND FLOOR	MAIN SECOND FLOOR	UP TO 450 PPL	UP TO 1,000 PPL
	OVAL BAR	-	UP TO 175 PPL
	PATIO	UP TO 65 PPL	UP TO 100 PPL
THIRD FLOOR	LIVE VENUE	UP TO 450 PPL	UP TO 1,100 PPL
	PATIO	UP TO 45 PPL	UP TO 65 PPL
	THE CHAPEL	UP TO 85 PPL	UP TO 100 PPL
	THE IRON CURTAIN	UP TO 40 PPL LOUNGE STYLE	-
	FULL VENUE BUYOUT	UP TO 950 PPL	UP TO 2,200 PPL
	CONCERTS	3RD FLOOR LIVE VENUE UP TO 1,000 PPL	
	THE CAVERN CLUB™	Meeting, Reception and Board Room Style: Each room seats: Up to 25 individually. Combined seats: Up to 50. Reception: Up to 60.	



WE ARE ABLE TO SUPPORT AND CUSTOMIZE AUDIO VISUAL NEEDS, PLEASE SPEAK TO YOUR HARD ROCK CAFE REPRESENTATIVE REGARDING YOUR REQUIREMENTS.

FOR ALL INQUIRIES PLEASE CONTACT US

✉ Vegas_social@hardrock.com

📞 +1.702.650.8590

🌐 cafe.hardrock.com/las-vegas/

📘 [hardrockcafelasvegasstrip](https://www.facebook.com/hardrockcafelasvegasstrip)

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📍 3771 Las Vegas Blvd S #120, Las Vegas, NV 89109



LOCATIONS



UNITED STATES

- | | | | |
|-----------------|-----------------|------------------------|-------------------|
| 1 ATLANTA | 8 HOLLYWOOD, FL | 15 NEW ORLEANS | 22 SAN ANTONIO |
| 2 ATLANTIC CITY | 9 HONOLULU | 16 NEW YORK | 23 SAN FRANCISCO |
| 3 BALTIMORE | 10 KEY WEST | 17 NIAGARA FALLS (USA) | 24 WASHINGTON DC |
| 4 BILOXI | 11 LAS VEGAS | 18 ORLANDO | 25 YANKEE STADIUM |
| 5 CHICAGO | 12 MIAMI | 19 PHILADELPHIA | |
| 6 FOXWOODS | 13 MYRTLE BEACH | 20 PIGEON FORGE | |
| 7 HOLLYWOOD, CA | 14 NASHVILLE | 21 PITTSBURGH | |

EUROPE

- | | | |
|---------------|-----------------------------|-----------|
| 26 AMSTERDAM | 33 EDINBURGH | 40 PRAGUE |
| 27 ATHENS | 34 FLORENCE | 41 ROME |
| 28 BARCELONA | 35 LISBON | 42 VENICE |
| 29 BERLIN | 36 LONDON OLD PARK LANE | 43 VIENNA |
| 30 BRUSSELS | 37 LONDON PICCADILLY CIRCUS | |
| 31 COLOGNE | 38 MANCHESTER | |
| 32 COPENHAGEN | 39 MUNICH | |

CITIES ENJOYING HARD ROCK • FOR FRANCHISE LOCATIONS, PLEASE VISIT CAFE.HARDROCK.COM



HARD ROCK CAFE LAS VEGAS STRIP

LUNCH BUFFET CATERING



ALL-AMERICAN PICNIC MENU

Salads

- Field Pea and Orecchiette Pasta Salad in a Jar
- Red Potato Salad with Smoked Bacon, Onion and Mustard Vinaigrette
- HRC Coleslaw with Creamy Apple Cider Dressing

Entrées

- Crispy Buttermilk Fried Chicken Bites with Pecan and Maple Syrup Drizzle
- Smoked Baby Back Ribs with House-Made BBQ Sauce
- Mini Muffuletta Sandwich on a Sourdough Roll with Olive Tomato Spread

Sides

- Homemade Cornbread Bites with Jalapeño Honey Butter
- Green Beans with Sweet Onion Confit and Roasted Almonds
- Homemade Baked Beans with Brown Sugar and Smoked Bacon

Desserts

- S'more Bar
- Pecan Nut Bar
- Peach Cobbler Bar

\$70.00++ Per Person

++ Subject to 8.375% sales tax & 30% event administration fee; taxes & fees are subject to change at any time. All menus offered for a maximum of 2 hours of service. Staffing \$35 per hour with a minimum of 4 hours Please inquire on customized pricing for additional hours of service.



CUSTOMIZABLE LUNCH BUFFET MENU

Salads

- **HRC House Salad:** Fresh Mixed Greens, Hothouse Cucumbers, Shaved Red Onion, Red & Yellow Tear-Drop Tomatoes, Maple Balsamic Vinaigrette with Goat Cheese
- **Caesar Salad:** Romaine Lettuce Tossed in Caesar Dressing with Parmesan Crisps & Croutons, Topped with Shaved Parmesan Cheese
- **Iceberg Wedge Salad:** Iceberg Lettuce, Bacon Garlic Crostini, Blue Cheese Dressing
- **Greek Salad:** Butter Leaf Lettuce, Red Onions, Red & Yellow Tear-Drop Tomatoes, Kalamata Olives, Hothouse Cucumbers, Feta Cheese, Roasted Garlic & Oregano Vinaigrette
- **Antipasto Salad:** Cured Meats, Tomatoes, Olives, Pepperoncini, Bocconcini Cheese, Red Onion, Balsamic-Garlic Vinaigrette



SANDWICHES

Cold

- **Salami, Sopressata & Fontina Cheese:** Petite Greens, Plum Tomatoes, Red Pepper and Garlic Aioli on a French Baguette Roll
- **Roasted Turkey:** Pea Tendrils, Orange-Cranberry Marmalade on a Hoagie Roll
- **Grilled Chicken:** Petite Greens, Sundried Tomato and Balsamic Aioli on Rustic Ciabatta Bread
- **Grilled Steak:** Poblano Chili Relish, Blue Cheese Crumbles on a Sourdough Baguette
- **Grilled Vegetables:** Petite Greens, Mozzarella Cheese Rolled in a Spinach Tortilla Wrap with Roasted Pepper Hummus

Hot

- **Artisan Grilled Cheese:** Smoked Gouda Cheese on Artisan Baguette Bread
- **Southwest Spiced Chicken:** Mango-Poblano Relish and Lime Aioli
- **Shaved Pastrami:** Stone Ground Mustard, Swiss Cheese on a Pretzel Hoagie
- **Italian Meatball:** Pork & Beef Meatballs with Marinara & Smoked Provolone Cheese on a Crusty Baguette
- **Italian Sausage:** Sautéed Peppers, Caramelized Onions on a Hoagie Roll



PASTA

Cold

- **Orecchiette Pasta:** Peas, Bacon, Onion, Cheddar Cheese and Basil Pesto
- **Antipasto:** Cavatappi Pasta, Cured Meats, Tomatoes, Olives, Pepperoncini, Bocconcini Cheese, Red Onion and Balsamic-Garlic Vinaigrette
- **Orzo Pasta:** Cucumber, Tomato, Feta Cheese and Olive Oil – Citrus Vinaigrette

Hot

- **Farfalle:** Roasted Garlic-Tomato Cream Sauce and Baby Spinach
- **Rigatoni:** Creamy Roasted Red Pepper Sauce and Romano Cheese
- **Penne:** Kalamata Olives, Capers, Roasted Garlic and Fresh Plum Tomato Sauce

OPTIONAL PASTA ADD-ONS

- Grilled Chicken: \$9.00++ Per Person
- Grilled Shrimp: \$12.00++ Per Person
- Grilled Beef: \$10.00++ Per Person



DESSERTS

- Assorted Macarons
- Miniature Cheesecakes
- Miniature Key Lime Pies
- Assorted Brownies & Cookies
- Caramel Chocolate Truffles
- Bavarian Chocolate Mousse with Fresh Raspberry
- Dessert Shots
(Piña Colada, Chocolate Mousse, Mango)



CUSTOMIZABLE LUNCH BUFFET MENU PRICING

OPTION 1

\$55.00++ Per Person

Choose (1) Salad

Choose (2) Sandwiches

Choose (1) Pasta

Choose (1) Dessert

OPTION 2

\$65.00++ Per Person

Choose (2) Salads

Choose (2) Sandwiches

Choose (2) Pastas

Choose (2) Desserts

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LUNCH BUFFET

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HARD ROCK CAFE LAS VEGAS STRIP
CATERING: DINNER BUFFET



THE “CLASSICS” BUFFET MENU

Salads

- **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, Hothouse Cucumbers, Shaved Red Onion, Yellow & Red Tear Drop Tomatoes tossed in Maple Balsamic Vinaigrette with Goat Cheese

Entrées

- **Twisted Mac & Cheese** - Twisted Cavatappi Pasta, Lightly Spiced Three-Cheese Sauce, Garlic, Fresh Red Peppers & Romano-Parsley Bread Crumbs
- **Hickory-Smoked BBQ Chicken** - Seasoned with Our Signature Spice Blend, Glazed with Our House-Made BBQ Sauce & Grilled to Perfection
- **HRC Signature Pulled-Pork** - Hickory-Smoked Pulled Pork with Marinated Slaw & House-Made BBQ Sauce, Served with Mini Rolls

Sides

- Yukon Gold Mashed Potatoes
- Honey Garlic Green Beans

Desserts

- Hard Rock Cookies & Brownies

\$77.00++ Per Person

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CUSTOMIZABLE DINNER BUFFET MENU

SALADS

- **Baby Spinach Salad** - Crispy Red Onion, Candied Pecan and Blue Cheese Vinaigrette
- **Classic Caesar Salad** - Romaine Lettuce tossed in Caesar Dressing with Parmesan Crisps & Croutons, Topped with Shaved Parmesan Cheese
- **HRC House Salad** - Fresh Mixed Greens, Hothouse Cucumbers, Shaved Red Onion, Yellow & Red Tear Drop Tomatoes tossed in Maple Balsamic Vinaigrette with Goat Cheese
- **Caprese Salad** - Heirloom Cherry Tomatoes, Kalamata Olives, Bocconcini Cheese, Baby Arugula with Olive Oil and Balsamic Vinaigrette
- **Asian Greens Salad** - With Wonton Crisps and Tamari-Ginger Dressing



CUSTOMIZABLE DINNER BUFFET MENU

ENTRÉES

- **Fire Grilled Salmon** - With Crusted Sesame Seeds and Lemongrass-Ginger Glaze
- **Salmon** - With Leek and Thyme with Citrus Beurre Blanc and Chive Oil
- **Asian Mahi-Mahi** - With Curry Coconut Beurre Blanc
- **Iron Steak** - With Sundried Tomato, Gorgonzola Cheese Crumbles and Thyme Au-Jus
- **Pork Loin Roulade** - With Sage, Cranberry and Sweet Potato Stuffing and Shallot Demi
- **Stuffed Chicken Breast** - With Spinach, Brie and Pears and Red Pepper Butter Sauce
- **Apple Cider Brine Turkey** - With Walnut-Sage Stuffing and Garlic Cream
- **Grilled Squash** - With Mozzarella Napoleon, Two Pepper Sauce and Basil Oil



CUSTOMIZABLE DINNER BUFFET MENU

PASTAS

- **Orecchiette Carbonara** - Pancetta, Peas, Romano Cheese and Shallot-Garlic Cream
- **Farfalle** - Roasted Garlic, Fresh Mozzarella, Kalamata Olives, Capers and Tomato
- **Ravioli** - Mushroom Filling, Spinach-Onion Confit and Brie Cream Sauce
- **Cavatappi** - Guajillo Chile Butter Sauce, Onions, Peppers and Provolone Cheese
- **Tortellini** - Filled with Four Cheese, Mushroom-Tomato Confit, Olive Oil and Garlic

OPTIONAL PASTA ADD-ONS

- Roasted Chicken - \$9.00++ Per Person
- Grilled Shrimp - \$12.00++ Per Person
- Grilled Beef - \$10.00++ Per Person
- Mushrooms - \$7.00++ Per Person
- Grilled Asparagus - \$10.00++ Per Person



CUSTOMIZABLE DINNER BUFFET MENU

SIDES

Vegetables

- Rainbow Baby Carrots with Fresh Dill Butter
- Grilled Asparagus with Shallot Butter Sauce
- Harvest Vegetables with Cranberries and Sage
- Roasted Brussels Sprouts with Sweet Red Onion and Fresh Thyme
- Haricot Vert French Beans with Shallot Confit and Pancetta Chips

Starches

- Roasted Red Potato Mash with Garlic and Parmesan
- Yukon Gold Baby Potatoes with Rosemary and Garlic
- Jasmine Rice with Pistachio Dust
- Orzo with Fresh Pea Tendrils and Romano Cheese

DESSERTS

- Assorted Macarons
- Chocolate Covered Strawberries
- Miniature Cheesecakes
- Miniature Key Lime Pies
- Assorted Brownies & Cookies
- Cake Pops (Chocolate, Vanilla or Strawberry)
- Caramel Chocolate Truffles
- Bavarian Chocolate Mousse with Fresh Raspberry
- Dessert Shots (Piña Colada, Chocolate Mousse, Mango)



CUSTOMIZABLE DINNER BUFFET MENU PRICING

OPTION 1

\$75.00++ PER PERSON

- Choose (2) Salads
- Choose (2) Entrées
- Choose (1) Vegetable Side
- Choose (1) Starch Side
- Choose (1) Dessert

OPTION 2

\$95.00++ PER PERSON

- Choose (3) Salads
- Choose (3) Entrées
- Choose (1) Vegetable Side
- Choose (1) Starch Side
- Choose (2) Desserts

OPTION 3

\$105.00++ PER PERSON

- Choose (3) Salads
- Choose (4) Entrées
- Choose (1) Vegetable Side
- Choose (1) Starch Side
- Choose (3) Desserts

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DINNER BUFFET

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HARD ROCK CAFE LAS VEGAS STRIP
CATERING: TRAY-PASSED HORS D'OEUVRES



VEGETABLE HORS D'OEUVRES

COLD ITEMS

- Caprese Skewers with Mozzarella Cheese, Olives, Tomatoes and Basil
- Artichoke and Kalamata Tapenade in a Parmesan Cheese Basket
- Belgian Leaves with Pecan and Boursin Cheese
- Watermelon and Feta Skewer, Baby Watercress and Balsamic
- Wonton Basket with Asian Pear Slaw and Black Sesame

HOT ITEMS

- Petite French Fries with Ketchup (Choose One Style: Salt & Pepper / Garlic Parmesan / Truffle / Spicy Togarashi)
- Spinach Wrap Rolls with Grilled Peppers, Arugula and Provolone
- Mac and Cheese Lollipops served with Smoked Bacon Dipping Aioli
- Smoked Plum Tomato Bisque and Grilled White Cheddar Petite Sandwich
- Mini Indian Naan Bread with Garlic and Cilantro Oil Dipping
- Brie en Croute with Fig and Wine Marmalade
- Yukon Gold Petite Potato Skins with Boursin Whipped Cheese, Chives & Applewood Smoked Bacon 

 HRC Signature Items



SEAFOOD HORS D'OEUVRES

COLD ITEMS

- Bloody Mary Shrimp Cocktail Shooter
- Ahi Tuna in a Martini Glass with Seaweed and Ginger Soy Salad
- Spicy Tuna in a Crispy Sesame Seed Cup With Wakame & Fresh Wasabi 🍴
- Red Snapper Fish Ceviche in a Crispy Wonton Taco Shell
- Fresh Shrimp Ceviche Tostada & Micro Cilantro

HOT ITEMS

- Crab Cakes with Roasted Garlic and Caper Aioli
- Scallops Wrapped in Bacon 🍴
- Spring Roll with Crab, Sweet Chili and Soy Sauce
- Butterfly Coconut Shrimp with Pineapple Scallion Relish 🍴
- Shrimp Wellington with Duxelle Mushroom Confit
- Tempura Battered Shrimp with Wasabi Honey
- Mushroom Caps with Crab and Micro Cilantro
- Snow Crab Rangoon with Candied Ginger Plum Sauce

🍴 HRC Signature Items



MEAT HORS D'OEUVRES

COLD ITEMS

- Prosciutto Wrapped Melon
- Beef Tenderloin, Baby Arugula, Wild Mushroom Ragout, Horseradish Cream
- Asparagus wrapped in Prosciutto with Romano Cheese Dust
- Melon and Sopresatta Skewer

HOT ITEMS

- Buffalo Chicken Tender Dip Bites Topped With Maytag Bleu Cheese and House Hot Sauce
- Petite Beef Brisket Tacos with Spicy Aioli, Petite Cilantro 🍴
- Applewood Bacon Wrapped Date with Cambazola Cheese with Balsamic-Fig Reduction
- Tupelo Chicken Tender Bites with Honey Mustard
- Beef Short Rib Wonton Cups with Enoki Mushroom Ragout 🍴
- Kalbi Beef Satay with Teriyaki Glaze
- Macadamia-Coconut Chicken Skewer with Malpoy Glaze
- Confit Duck Spring Roll with Orange Plum Jam
- Pancetta, Fontina & Spinach Stuffed Mushroom Cap
- Old School Pigs in a Blanket Served with Whole Grain Mustard Sauce (or Ketchup)
- Thai Chicken Vegetable Pot Stickers with Sweet Soy Mirin Glaze
- Thai Pork Vegetable Pot Stickers with Sweet Soy Mirin Glaze
- Chicken Pot Pie Bites
- Grilled Beef on Crostini with Horseradish Cream 🍴
- Mini Cordon Bleu Chicken in Puff Pastry and Melted Swiss Cheese
- Petite Calzone with Three Cheeses and Spicy Marinara
- Beef Short Rib with Cherry Demi in Puff Pastry
- Black Sesame Chicken Skewer with Mango Chili
- Tandoori Chicken Skewer with Mint Yogurt Sauce
- Petite Al Pastor Chicken Taco with Guajillo Chili Aioli

🍴 HRC Signature Items



SIGNATURE SLIDERS

(All Sliders Can Be Made with a Turkey Patty)

- **Black Angus & Brie Slider** with Fuji Apple Relish and Mustard Aioli
- **Grilled Turkey & Brie Slider** with Fuji Apple Relish and Mustard Aioli
- **Black & Bleu Slider** with Black Pepper Crust, Bleu Cheese and Crispy Bacon
- **Pork Belly Slider** with Pickles and Hoisin Scallion Sauce
- **Buffalo Chicken Slider** with Blue Cheese Dressing
- **Meatball Slider** with Fresh Tomato Sauce, Mozzarella Cheese and Micro Basil
- **Pulled Pork Slider** with Country Coleslaw and House-Made BBQ Sauce
- **Chicken Parmesan Slider** with Balsamic Tomato, Smoked Provolone and Basil Oil
- **Grilled Portobello Mushroom** with Red Pepper on a Mini Focaccia Roll
- **Classic Cheeseburger Slider** with House Sauce, American Cheese, Lettuce, Roma Tomato and Pickle Slices
- **Crab Cake Slider** with Sweet Fennel and Green Apple Slaw (Additional \$4.00++ Per Person)
- **Grilled Chicken** with Sweet Mustard Glaze, Jack Cheese and Baby Arugula
- **Chicken Milanese Slider** with Poblano Chili Relish and Lime Cream
- **Angus Beef Burger Slider** with Blue Cheese Crumbles and Sundried Cranberry Aioli
- **Mini Cuban Sandwich** with Pork, Ham and Melted Jack Cheese and Pickles



DESSERTS

- Miniature Cheesecakes
- Miniature Key Lime Pies
- Petite Macaroons
- Gourmet Mini Cupcakes
(Seasonal Flavors)
- Assorted Brownies & Cookies
- Caramel Chocolate Truffles
- Dessert Shots
(Piña Colada, Chocolate Mousse, Mango)



PRICING

3 Items @ **\$45.00++ per person**

4 Items @ **\$55.00++ per person**

5 Items @ **\$65.00++ per person**

6 Items @ **\$75.00++ per person**

7 Items @ **\$95.00++ per person**

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TRAY-PASSED HORS D'OEUVRES

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HARD ROCK CAFE LAS VEGAS STRIP
CATERING: FOOD STATIONS & DISPLAYS



FOOD STATIONS & DISPLAYS

Available to Parties of 50 Guests or More

FARMERS MARKET CRUDITÉ DISPLAY

Fresh Vegetables with Jalapeño-Ranch, Ranch, Hummus & Roasted Red Pepper Hummus

Medium **\$400.00++ Per Platter** Serves 50
Large **\$600.00++ Per Platter** Serves 100

SEASONAL FRUITS & BERRIES DISPLAY

Sliced Fresh Fruit with Honey-Mint Yogurt Dipping Sauce

Medium **\$400.00++ Per Platter** Serves 50
Large **\$600.00++ Per Platter** Serves 100

ARTISAN CHEESE BOARD DISPLAY

Display of Imported and Domestic Cheeses, Paired with Gourmet Crackers

Large **\$1,500.00++ Per Platter** Serves 100



FOOD STATIONS & DISPLAYS

SEAFOOD MARKET DISPLAY

Fresh Shucked Seasonal Pacific Oysters, Little Neck Clams, Poached Shrimp, Snow Crab Claws, Lobster Medallion Spoons with Lemon Tarragon Aioli Served with Classic Cocktail, Mignonette, Lemon & Fried Caper Sauces, Horseradish, Citrus Wedges, Saltines & Mini Tabasco Bottles

\$1,950.00++ Per Platter 150 Pieces

LITTLE ITALY BUTCHER SHOP DISPLAY

Charcuterie Board with an Artful Display of Mediterranean Meats and Cheeses: Dried Sausages, Genoa Salami, Prosciutto, Serrano Ham, and Sopresatta Domestic and Imported Cheeses, Pickled Vegetables, Country Olives, Hummus, Artisan Breads, Herb Sticks, Kalamata Olives and Roasted Eggplant Caponata

\$50.00++ Per Person



FOOD STATIONS & DISPLAYS

LITTLE SPAIN TAPAS MERCADO DISPLAY

Spanish Tortilla Bites, Manchego Pork Chorizo Empanadas, Country Olives and Garlic Shrimp, Shellfish Stew with Saffron and Olives, Potato Croquets with Manchego Cheese and Green Onions, Chorizo Poached in Red Wine and Chili Flakes, Grilled and Pickled Vegetables

Served with Spicy Chipotle and Roasted Garlic Aiolis

\$50.00++ Per Person

ASIAN DELICACIES DISPLAY

Chicken or Pork Lettuce Wrap with Asian Slaw and Soy-Ginger Sauces, Chicken Bundles with Tamari-Soy and Scallions, Shrimp Tempura in a Bamboo Skewer, Chicken Lemongrass Potstickers, Barbecued Pork Bao Buns, Ginger and Shrimp Potstickers
Served with Ponzu, Sriracha and Spicy BBQ Dipping Sauces

\$55.00++ Per Person



FOOD STATIONS & DISPLAYS

MADE IN MEXICO DISPLAY

Chicken Tequila Taquitos, Beef Barbacoa Flautas with Guajillo Salsa, Shrimp Cocktail with Avocado and Lime, Red Snapper Ceviche with Cucumber and Tomato, Chicken Lollipop with Mole Sauce and Sesame Seeds, Baja Shrimp with Mango Relish and Cilantro Cream
Fresh Tortilla Chips Bar with Guacamole, Pico de Gallo, Queso and Two Roasted Fresh Salsas, Black Bean Dip, Chipotle Crema and Mango-Jalapeño Salsa

\$55.00++ Per Person

MEDITERRANEAN CUISINE DISPLAY

Lasagna Bites with Caramelized Mozzarella, Spanakopita with Feta and Spinach, Ravioli with Eggplant and Smoked Provolone Cheese, Flat Bread Pizza Bites with Gorgonzola Cheese, Mushrooms and Sweet Onions
Crostini and Pita Bread Bar with Eggplant and Olive Tapenade, Roasted Pepper Hummus and Spinach Artichoke Parmesan Dip

\$55.00++ Per Person



FOOD STATIONS & DISPLAYS

ALL AMERICAN DISPLAY

Brioche Crab Melts with Creamy Apple Slaw, Three Cheese Mac Lollipops with Bacon and Jalapeño, Pigs-in-a-Blanket with Black Pepper Pastry, Classic Buffalo Chicken Wings, Vanilla Bourbon Bacon Lollipops, Mini Bacon Burgers with Cheddar and BBQ Ketchup Baked Potato Bar with Cheese Sauce, Jalapeños, Bacon Bits, Caramelized Onions, Pico de Gallo and Sour Cream.

\$50.00++ Per Person

SHELLFISH BOIL

A Communal Eating Tradition to Make your Guests feel at Home: Baked Seafood with Clams, Mussels, Shrimp, Crayfish, Red Baby Potatoes, Fresh Corn and Old Bay Seasoning served on Butcher Paper with French Rolls and Whipped Butter

\$85.00++ Per Person



FOOD STATIONS & DISPLAYS

SALAD STATION

- **Baby Spinach Salad**- Crispy Red Onion, Candied Pecan and Blue Cheese Vinaigrette
- **Classic Caesar Salad** - Romaine Lettuce tossed in Creamy Caesar Dressing, Parmesan Crisps, Garlic Croutons and Parmesan Cheese Ribbons
- **Field Greens Salad** - Strawberries, Gorgonzola Cheese, Candied Pecans and Champagne Vinaigrette
- **Caprese Salad** - Heirloom Cherry Tomatoes, Kalamata Olives, Bocconcini Cheese, Baby Arugula and Olive Oil and Balsamic Vinaigrette
- **Asian Greens Salad** - With Wonton Crisps and Tamari-Ginger Dressing
- **Thai Noodle Beef Salad** - With Chili Ginger Dressing

Two (2) Salads: **\$20.00++ Per Person**

Three (3) Salads: **\$25.00++ Per Person**



FOOD STATIONS & DISPLAYS

FRESH DIP DISPLAY

Balsamic Tomato Bruschetta, Roasted Red Pepper Hummus & Spinach & Artichoke Dip
Accompanied with Assorted Crackers, Naan & Focaccia Bread, Baby Carrots & English Cucumber

\$28.00++ Per Person

PRETZEL DISPLAY

Fresh Baked Mini Pretzel Sticks With Beer Cheese Sauce, Sweet Bavarian Mustard & Dark Ale Mustard

\$21.00++ Per Person

CHIPS & SALSA STATION

Corn Tortilla Chips with Choice of Salsas:

- Homemade Salsa
- Tomatillo Salsa Verde
- Mango & Fresno Chili Salsa
- *Homemade Black Bean Dip

Two (2) Salsas: **\$12.00++ Per Person**

Three (3) Salsas: **\$18.00++ Per Person**

Add: Fresh-Made Guacamole **\$7.50++ Per Person**



FOOD STATIONS & DISPLAYS

“BUILD YOUR OWN” NACHOS STATION

Fresh Corn Tortilla Chips, Warm Jalapeño Queso, Charred Tomato Salsa, Salsa Verde, Guacamole, Sour Cream, Jalapeño Chiles, Seasoned Black Beans & Queso Fresco

\$20.00++ Per Person

Add: Grilled Chicken **\$8.00++ Per Person**

Add: Grilled Beef **\$10.00++ Per Person**

CHEF ATTENDED GUACAMOLE STATION

Fresh Guacamole Made To Order With Choice Of: Poached Shrimp, Pico De Gallo, Fire Roasted Corn, Black Beans, Sour Cream, Cilantro, Red Onion, Diced Fresh Jalapeño & Queso Fresco Fresh Cheese Crumbles & Accompanied With Tortilla Chips

\$25.00++ Per Person

BBQ SMOKEHOUSE STATION

- BBQ Chicken
- Pulled Pork
- Hickory Smoked Ribs

Served With BBQ Beans, Cornbread with Honey Butter & Coleslaw

\$65.00++ Per Person



FOOD STATIONS & DISPLAYS

HRC “CLASSICS” APPETIZER STATION

Tupelo Chicken Tenders with Honey Mustard
Southwest Egg Rolls with Guacamole Ranch
HRC Potato Skins with Jack Cheddar Cheese,
Bacon Bits & Green Onion with Sour Cream

\$28.00++ Per Person

“BUILD YOUR OWN” TACOS STATION

- Slow-Roasted Ancho Chicken
- Carne Asada
- Carnitas (Shredded Pork)
- Cumin Seared Maitake Mushrooms*

Served With Diced White Onion, Queso Fresco,
Lettuce, Jalapeño Chiles, Charred Tomato Salsa, Salsa
Verde, Lime Crema, House-Made Guacamole & Pickled
Red Onions, Warm Corn Tortillas & Tortilla Chips

Two (2) Proteins: **\$27.00++ Per Person**

Three (3) Proteins: **\$35.00++ Per Person**

Four (4) Proteins: **\$45.00++ Per Person**

*Alternate Gluten Free, Vegan, Vegetarian



FOOD STATIONS & DISPLAYS

CHICKEN WING STATION

Garlic Parmesan, Classic Hot, Teriyaki, Spicy Honey Wings & Jamaican Jerk served With Bleu Cheese & Ranch Dressings, Carrot, Celery Sticks & Cucumber

Two (2) Flavors **\$27.00++ Per Person**

Three (3) Flavors **\$30.00++ Per Person**

PAD THAI STATION

Rice Noodles Tossed In Sweet & Spicy Thai Sauce With Egg, Scallions, Peanuts, Cilantro Bean Sprouts, Chicken & Shrimp

\$30.00++ Per Person

LETTUCE WRAP DISPLAY

Chicken with Garlic, Water Chestnut & Green Onion.
Vegetarian Five Spice Tofu with Mushroom, Green Onion, Ginger, Water Chestnuts, both simmered in a Mushroom Soy Rice Wine Sauce, served with Butter Lettuce Leaves & Fried Rice Noodles.

\$25.00++ Per Person

Add: Shrimp **\$12.00++ Per Person**



FOOD STATIONS & DISPLAYS

PASTA STATION

- **Penne Pasta** - Fresh Tomato Sauce, Zucchini, Yellow Squash, Fresh Basil and Shaved Parmesan
- **Spaghetti Pasta** - White Wine Caper Reduction, Red & Yellow Grape Tomato, Shaved Parmesan and Butter Finished
- **Cavatappi Pasta** - Rendered Pancetta, Snow Peas, Garlic Leeks, Red Peppers and Lemon-Wine Cream Sauce
- **Farfalle Pasta** - Wild Mushroom Cream Sauce, Spinach Herb Roasted Tomatoes, Goat Cheese Crumbles and Truffle Oil
- **Cheese Tortellini** - Basil Pesto Cream Sauce, Sun Dried Tomatoes and Micro Basil

Add: Chicken **\$9.00++ Per Person**

Add: Shrimp **\$12.00++ Per Person**

2 Pastas **\$25.00++ Per Person**

3 Pastas **\$35.00++ Per Person**

Chef Attended Pasta Station **(add \$12.00++ Per Person)**



FOOD STATIONS & DISPLAYS

SIGNATURE SLIDERS

(All Sliders Can Be Made with a Turkey Patty)

- **Black Angus & Brie Slider** with Fuji Apple Relish and Mustard Aioli
- **Grilled Turkey & Brie Slider** with Fuji Apple Relish & Mustard Aioli
- **Black & Bleu Slider** with Black Pepper Crust, Bleu Cheese & Crispy Bacon
- **Pork Belly Slider** with Pickles and Hoisin Scallion Sauce
- **Buffalo Chicken Slider** with Blue Cheese Dressing
- **Meatball Slider** with Fresh Tomato Sauce, Mozzarella Cheese And Micro Basil
- **Pulled Pork Slider** with Country Coleslaw and House-Made BBQ Sauce
- **Chicken Parmesan Slider** with Balsamic Tomato, Smoked Provolone and Basil Oil
- **Grilled Portobello Mushroom** with Red Pepper On A Mini Focaccia Roll
- **Classic Cheeseburger Slider** with House Sauce, American Cheese, Lettuce, Roma Tomato & Pickle Slices
- **Crab Cake Slider** with Sweet Fennel and Green Apple Slaw (Additional \$4.00++ Per Person)
- **Grilled Chicken** with Sweet Mustard Glaze, Jack Cheese and Baby Arugula
- **Chicken Milanese Slider** with Poblano Chili Relish and Lime Cream
- **Angus Beef Burger Slider** with Blue Cheese Crumbles and Sundried Cranberry Aioli
- **Mini Cuban Sandwich** with Pork, Ham and Melted Jack Cheese and Pickles

2 Sliders **\$25.00++ Per Person**

3 Sliders **\$30.00++ Per Person**



FOOD STATIONS & DISPLAYS

DESSERTS

- Assorted Brownies & Cookies
- Miniature Cheesecakes
- Miniature Key Lime Pies
- Caramel Chocolate Truffles
- Petite Macaroons
- Gourmet Mini Cupcakes (Seasonal Flavors)
- Dessert Shots (Piña Colada, Chocolate Mousse, Mango)

Three (3) Items: **\$20.00++ Per Person**

Four (4) Items: **\$25.00++ Per Person**

Five (5) Items: **\$35.00++ Per Person**

++ Subject to 8.375% sales tax & 30% event administration fee; taxes & fees are subject to change at any time. All menus offered for a maximum of 2 hours of service. Staffing \$35 per hour with a minimum of four hours. Please inquire on customized pricing for additional hours of service.





FOOD STATIONS & DISPLAYS

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HARD ROCK CAFE LAS VEGAS STRIP
CATERING: NON-ALCOHOLIC BEVERAGE MENU



NON-ALCOHOLIC BEVERAGE MENU

BEVERAGE STATION

COFFEE

DECAF COFFEE

ORANGE JUICE

TEA

SODA (COCA-COLA PRODUCTS)

HOT WATER

BOTTLED WATER

PRICING

2 HOURS **\$25.00++ PER PERSON**

3 HOURS **\$35.00++ PER PERSON**

4 HOURS **\$45.00++ PER PERSON**

++ = 8.375% TAX + 30% EVENT ADMINISTRATION FEE.

BEVERAGE PACKAGES DO NOT INCLUDE ENERGY DRINKS,
SPECIALTY DRINKS OR ALCOHOL.

PRICES AND AVAILABILITY ARE SUBJECT TO CHANGE.

SOUVENIR AND CO-BRANDED GLASSWARE AVAILABLE FOR ADDITIONAL
FEE, PLEASE ASK SALES MANAGER FOR PRICING.

STAFFING \$35 PER HOUR WITH A MINIMUM OF FOUR HOURS





NON-ALCOHOLIC BEVERAGE MENU

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