



THE GUITAR HOTEL



HOLLYWOOD, FL



CATERING MENU



The iconic Guitar Hotel tower was designed to resemble back-to-back guitars, with the guitar faces and brightly lit strings reaching 450 feet into the sky. When you come to Seminole Hard Rock Hotel & Casino Hollywood, our business is to take care of your business. No matter what kind of meeting you're planning; from spectacular conventions, banquets or corporate events, to intimate private gatherings; our extraordinary facility and dedicated staff will meet your every need. All spaces offer high speed Wi-Fi access, expert A/V technological integration and world-class catering. Everyone has spaces, we have venues.





CONTINENTAL BREAKFAST BUFFETS

All continental breakfasts are served with freshly brewed premium Kona blend coffee, a selection of TeaLeaves teas. Buffets based on 90 minutes of continuous service.

Early Riser | 37 per guest

Orange, cranberry, apple juice

Butter croissants, blueberry muffins, cranberry coffee cake, tea breads, apple turnovers, chocolate twists

Butter, honey butter, fruit preserves

Wake Up Call | 41 per guest

Orange, cranberry, apple juice

Sliced fresh melon, pineapple (GF)

Assorted fruit yogurt, crunchy house granola, raisins

Butter croissants, banana walnut muffins, cinnamon streusel coffee cake, fruit danishes, savory danishes

Butter, honey butter, fruit preserves

Easy Like Sunday Morning | 43 per guest

Orange, cranberry, apple juice

Assorted cereals - Corn Flakes, Raisin Bran, Fruit Loops

Whole, skim, almond, coconut, oat milk

Mixed berry, vanilla greek yogurt parfait, crunchy house granola, raisins

Raspberry, spiced mango yogurt parfait, peanut brittle crunch (GF)

Butter croissants, daily selection of muffins, coffee cake, assortment of danishes

Butter, honey butter, fruit preserves

All prices subject to 7% sales tax and 24% taxable service charge



Sticky Fingers | 43 per guest

Orange, cranberry, apple juice
Fresh sliced fruit selection
Mixed berry, vanilla Greek yogurt parfait,
crunchy house granola, raisins
Frosted cinnamon rolls, citrus scones, assorted danishes,
house-made croissants
Butter, honey butter, fruit preserves

Good Grains Only | 43 per guest

Orange, cranberry, apple juice
Fresh sliced fruit selection
Fresh berry, quinoa salad, honey lime dressing (GF)
House-made granola bars
Steel cut oatmeal
Rolled oats, chia seeds, toasted almonds, walnuts, crunchy house
granola, dried fruits, bulgur, wheat bran, dark chocolate nibs
Assortment of fresh bagels, cream cheese, butter
Bran muffins

All prices subject to 7% sales tax and 24% taxable service charge



BREAKFAST BUFFETS

All breakfast buffets are served with freshly brewed premium Kona blend coffee, a selection of TeaLeaves teas and an assortment of sliced breads. Buffets based on 90 minutes of continuous service.

\$175 labor charge for buffets with less than 30 guests.

Morning Glory | 56 per guest

Orange, cranberry, apple juice

Fresh sliced fruit selection

(Select one)

Steel cut oatmeal with brown sugar, raisins, or

Stone ground grits with vintage Canadian cheddar cheese

(Select one)

- Farm fresh scrambled eggs (GF)

- Farm fresh scrambled eggs, aged cheddar cheese \$3 per guest

- Farm fresh scrambled eggs, soft herbs \$3 per guest

- Substitute egg whites \$3 per guest

Add whole boiled eggs \$3 per guest

(Select one)

- Hashbrown (GF)

- Red potato, bell peppers, fresh herbs (GF)(V)

- Potato Milanese, sliced potato, caramelized onions (GF)(V) \$2 per guest

(Select one)

- Applewood smoked bacon

- Sausage

- Chicken apple sausage (GF)

Butter croissants, daily selection of muffins, danishes

Butter, honey butter, fruit preserves

Bella Mattina | 60 per guest

Orange, cranberry, apple juice

Fresh sliced fruit selection

Dried fig, honey, ricotta yogurt parfait, toasted pistachio (GF)

Blistered tomato, roasted broccoli, Vermont white cheddar
cheese frittata (GF)

Pancetta, arugula, caramelized onion, parmesan frittata (GF)

Fresh baby spinach, potato frittata (GF)

Chicken apple sausage (GF)

Breakfast potato hash (GF)

Biscotti, Italian espresso coffee cake

Butter, honey butter, fruit preserves

All prices subject to 7% sales tax and 24% taxable service charge



MEDITERRANEAN BREAKFAST | 56 per guest

Orange, cranberry or apple juice
Fresh sliced fruit selection
Overnight bulgur wheat (V)
Greek Yogurt, coconut milk, candied ginger, blackberry

Hearty breakfast fruit salad
Pearl couscous, pineapple, tangerine, pomegranate seeds,
mint-honey citrus vinaigrette (V)

Shakshuka
Tomato, onion, peppers, mediterranean spices,
poached egg (V)

Greek vegetables and feta pie
Onion, spinach, zucchini,
phyllo dough

Espresso chocolate muffin, savory leek danish, hazelnut biscotti

Enhancement:
Lemon Ricotta Pancakes | \$15 per guest
\$175 chef attendant fee, one per 75 guests

All prices subject to 7% sales tax and 24% taxable service charge



De Bon Matin | 57 per guest

Orange, cranberry, apple juice

Fresh sliced fruit selection (GF)

Creamy French-style scrambled eggs

(Select one)

- Classic with a twist

Amaretto vanilla bean battered French toast, maple syrup

- Peanut butter & jelly stuffed French toast

- Mixed berries compote

Chantilly cream

- Savory French toast

- Wilted garlicky spinach, wild mushroom baked bacon cheddar

Grilled chicken apple sausage (GF)

Bacon (GF)

Breakfast potato hash (GF)

Butter croissants, chocolate croissants, assorted coffee cake

Butter, honey butter, fruit preserves

Plated Breakfast | 45 per guest

Freshly squeezed orange juice

Farm fresh scrambled eggs, assorted pastries, breads

(Select one)

- Applewood smoked bacon

- Country sausage

- Canadian bacon

- Grilled ham steak

- Turkey sausage

Parsley, sage, rosemary, thyme breakfast potatoes

Freshly brewed premium Kona blend coffee, selection of TeaLeaves teas

All prices subject to 7% sales tax and 24% taxable service charge



BREAKFAST ENHANCEMENTS

Enhancements are only available at pricing shown when accompanying full banquet menu option and timing.

Cereal Cart | 10 per guest

Corn Flakes, Raisin Bran, Fruit Loops
Crunchy house granola, seasonal berries
Whole, skim, almond, coconut, oat milk

Fresh Fruit and Yogurt Parfaits | 11 per guest

(Select one)

- Mixed berries, vanilla Greek yogurt parfait
crunchy house granola, raisins
- Raspberries, spiced mango yogurt parfait
peanut brittle crunch (GF)

Breakfast Sandwiches | 13 per guest

(Select one)

- Applewood smoked bacon, egg, Vermont cheddar, butter croissant
- Turkey, egg, guacamole, queso fresco burrito, chipotle salsa
- Veggie, egg whites, havarti, wheat English muffin

Breakfast Empanadas | 15 per guest

(Select one)

- Chorizo, scrambled eggs, manchego cheese
- Mexican sausage, hard-boiled egg, refried beans, pepper jack cheese
- Egg whites with roasted peppers, onions, spinach

Quiche | 14 per guest

- Traditional Lorraine with lardons, leeks, brie
- Chorizo sausage, Gruyere
- Spinach, roasted tomato, feta cheese

Fresh Smoothies | 10 per guest

(Select one)

- Berries, mint
- Mango, banana, spinach

Freshly Made Juices

(Select one)

- Beet Juice – orange, carrot
- Carrot Juice – apple, spinach, ginger, pineapple

All prices subject to 7% sales tax and 24% taxable service charge



Omelet Station | 19 per guest

\$175 chef attendant fee, one per 75 guests

Farm fresh eggs, egg whites
Bacon, sausage, ham, smoked salmon, mushrooms, tomatoes, onions, spinach, peppers, cheddar cheese, mozzarella cheese

West Coast Omelet Station | 31 per guest

\$175 chef attendant fee, one per 75 guests

Farm fresh eggs, egg whites
Bacon, sausage, turkey bacon, crab, seasoned tofu, tomatoes, black beans broccoli, wild mushrooms, peppers, onions, arugula, asparagus marinated avocado, roasted tomato salsa, Monterey Jack cheese, queso fresco

Morning Panini Display | 25 per guest

(Select two)

- Bacon, egg, cheddar, challah
- Turkey croissant, scrambled egg, guacamole
- Prosciutto, egg, spicy roasted peppers, ciabatta
- Egg, arugula, smoked gouda, whole wheat

Potato Skillet (made to order) | 28 per guest

\$175 chef attendant fee, two per 75 guests

Breakfast potato hash

Bacon, ham, sausage, chorizo, mushrooms, arugula, tomatoes, Swiss cheese, Gruyere cheese, vintage Canadian cheddar cheese
Topped with eggs to order, fried or poached (GF)

Steak 'N' Eggs | 39 per guest

\$175 chef attendant fee, one per 75 guests

Eggs cooked to order, fried or poached (GF)
Smoked paprika, cumin-rubbed New York steak, pickled red onions (GF)

All prices subject to 7% sales tax and 24% taxable service charge



A LA CARTE

Fresh From Our Bake Shop

Assorted baked bagels
Butter, honey butter, fruit preserves
Plain, berry, chive cream cheese
70 per dozen

House-smoked salmon, capers, shaved red onion
25 per guest

Assorted jumbo baked muffins
(Gluten-free available upon request)
Butter, honey butter, fruit preserves
70 per dozen

Jumbo butter croissants
Butter, honey butter, fruit preserves
70 per dozen

Jumbo cinnamon buns
70 per dozen

Assorted sweet and savory jumbo breakfast pastries
70 per dozen

Assorted small house-made cookies
Chocolate chip, oatmeal raisin, peanut butter
54 per dozen

Assorted large house-made cookies
Chocolate chip, oatmeal raisin, peanut butter
70 per dozen

Berry crumble tarts
70 per dozen

Brownies or blondies
70 per dozen



All prices subject to 7% sales tax and 24% taxable service charge



FRUIT AND OTHER SNACKS

Fresh sliced fruit selection
12 per guest

Whole fresh fruit
6 each

Assorted fruit yogurt
7 each

Plain Greek yogurt
8 each

Individual bags of chips
6 each

Fresh veggies, hummus dip (V)
9 per guest

Guacamole, chips, salsa
13 per guest

Individual bags of trail mix
8 each

Individual granola bars - Assorted
8 each

Fresh popcorn
7 per guest (minimum order of 20 servings)



All prices subject to 7% sales tax and 24% taxable service charge



BEVERAGES

Fresh fruit juices
80 per gallon

Iced tea
83 per gallon

Fresh squeezed lemonade
80 per gallon

Infused water
78 per gallon

Infused tea
88 per gallon
(Select one)

- Matcha green tea
- Pineapple kiwi green tea
- Passion fruit rosemary black tea
- Berry hibiscus tea

Freshly brewed premium Kona blend coffee, regular or decaffeinated
96 per gallon

Selection of Tealeaves teas
8 per package

Individual soft drinks
7 each

Red Bull energy drink
(Sugar-free available)
10 per can

Icelandic water
8 per bottle

Perrier sparkling water
9 per bottle

All prices subject to 7% sales tax and 24% taxable service charge



BRUNCH

All brunch buffets are served with freshly brewed premium Kona blend coffee and a selection of Tealeaves tea. Buffet based on 90 minutes of continuous service.

\$175 LABOR CHARGE FOR BUFFETS WITH LESS THAN 30 GUESTS.

Sunday's Best Brunch | 97 per guest

Orange, cranberry, apple juice

Fresh sliced fruit selection

Butter croissants, banana walnut muffins, danish,
cinnamon streusel coffee cake
Butter, honey butter, fruit preserves

Assortment of fresh bagels
Plain, fresh berry smoked salmon, cream cheese
Onions, capers, sliced Homestead tomato
Butter, honey butter, fruit preserves

Strawberry, vanilla Greek yogurt parfait,
crunchy house granola, raisins

Raspberries, blueberry yogurt parfait,
peanut brittle crunch (GF)

Baby heirloom tomato, roasted corn, burrata salad,
red wine vinaigrette (GF)(V)

Classic Caesar salad, lemon zest, ciabatta crouton, white anchovy
Traditional quiche Lorraine with bacon lardons, leeks, brie

Spinach, blistered tomato fritatta

Omelet Station

\$175 chef attendant fee, one per 75 guests

Farm fresh eggs, egg whites

Bacon, sausage, ham, smoked salmon, mushrooms, tomatoes, onions,
spinach, peppers, cheddar cheese, mozzarella cheese (GF)

(Select one)

- Smoked salmon eggs Benedict
- Crab cake eggs Benedict
- Citrus hollandaise

Applewood smoked bacon, sausage (GF)

All prices subject to 7% sales tax and 24% taxable service charge



Grilled chicken breast with wilted Swiss chard, radish,
light citrus pan jus

Carving station

175 chef attendant fee, one per 75 guests

(Select one)

- Cilantro garlic flank steak, marinated wild mushrooms, veal glace
- Brined bone-in pork loin rack, roasted cipollini, sherry pan jus
- Bone-in smoked ham, bourbon glaze
- Salmon en croute, piperade
- Chicken roulade, artichoke vin blanc

Tricolor potato hash

Roasted farm fresh vegetables (V)

Desserts

Fruit tarts, New York cheesecakes, brownies, blondies, assorted cookies

Chicken and Champagne Brunch | 84 per guest

Butter croissants, blueberry muffins, coffee cake,

Danishes, buttermilk biscuits, corn bread

Butter, honey butter, fruit preserves

Fresh sliced fruit selection

Stone fruit, field green salad (GF)(V)

Candied almonds, honey cider vinaigrette

Coleslaw, celery seeds dressing (GF)(V)

Grilled corn, apple, American speck salad (GF)

Herb vinaigrette

Applewood smoked bacon (GF)

Grilled chicken apple sausage (GF)

Pancakes made to order

\$175 chef attendant fee, one per 75 guests

(Select five)

Sprinkles, toasted nuts, nutella, crumble Oreos,

Dulce de leche, strawberry mascarpone, condensed milk, fresh fruit,

Whipped cream

Whipped butter

Maple syrup

All prices subject to 7% sales tax and 24% taxable service charge



Southern eggs Benedict

Scrambled egg skillet (GF)

Fried potatoes, pimento peppers, scallions, tomatoes

Poached egg, smoked pork belly, smoked paprika hollandaise
on a buttermilk biscuit

Shrimp and grits made to order (GF)

\$175 chef attendant fee, one per 75 guests

Stone ground grits, shrimp with sweet petite peas,
aged white cheddar cheese, micro basil, crisp radish

24-hour brined buttermilk fried chicken

House North Carolina BBQ sauce, Nashville sweet n' smokey BBQ
sauce, honey-sriracha, assorted hot sauces

Smoked baby back ribs (GF)

House-made assortment of pickles, pickled vegetables (GF)(V)

Creamy mashed potatoes, pan gravy

Stewed collard greens (GF)

Sautéed garlic green beans with espelette pepper (GF) (V)

Desserts

Strawberry shortcake

Mini s'mores

Blueberry tart

Maple cheesecake

Brownies

Blondies

Assorted cookies

Enhance Your Brunch With A Champagne Bar | \$15 Per Guest

Orange juice, mango purée, muddled berries, strawberries,
peaches, pear nectar

\$175 bartender fee, one per 75 guests

All prices subject to 7% sales tax and 24% taxable service charge



BREAKS

All Day Beverage Package | 53 per guest

Set in one designated area. Max 8 hrs

Includes freshly brewed premium Kona blend coffee, selection of TeaLeaves teas, soft drinks, bottled water and freshly brewed iced tea

A.M. Breaks

Based on 30 minutes of continuous service

Smooth Operator | 29 per guest

\$175 chef attendant fee, two per 75 guests

Blueberries, acai, organic apples, vanilla, greens, flaxseed juice, low-fat Greek yogurt, almond milk, complex protein compound, rolled oats, wild flower honey

Super Fruit Acai Bowl | 37 per guest

\$175 chef attendant fee, one per 75 guests

Acai sorbet, rolled oats, toasted coconut, dried fruits, crunchy house granola, chia seeds, pepitas, cocoa nibs, goji berries, almonds, bananas, fresh berries

All prices subject to 7% sales tax and 24% taxable service charge



P.M. Breaks

Based on 30 minutes of continuous service

Matinée | 27 per guest

\$175 chef attendant fee, one per 75 guests

Assortment of concession-style boxed snacks

Gummy Bears, Twizzlers, Raisinettes, M&M's,

Freshly popped truffle & sea salt popcorn (GF)

Throwback bottled sodas, made with real sugar

Hard Rock bottled water

Happy Trails | 35 per guest

Build your own trail mix

Crunchy house granola, walnuts, almonds, pistachios, pepitas, dried fruits, dried ginger, wasabi peas, dark chocolate nibs, milk chocolate M&M's

Brown butter, lemon zested popcorn

Hard Rock bottled water, chilled sodas

Cafecito Time | 38 per guest

The original energy drink of South Florida, Cuban coffee!

\$175 chef attendant fee, one per 75 guests

Freshly brewed shots of Cuban "colada" espresso

Café Con Leche, cappuccino, latte

Cuban cafeteria snacks

Ham croquetas, mini beef empanadas, guava and cheese pastelitos Alfajores

Jupiña pineapple soda, Hard Rock bottled water

Lemonade Stand | 29 per guest

Freshly crafted cane sugar rosemary lemonade

Caramelized lemon & limeade

Pineapple mint lemonade

Cucumber limeade

Lemon cream tart, orange cream puff, key lime cookies

Hard Rock bottled water, chilled sodas

Freshly brewed premium Kona blend coffee

Selection of TeaLeaves teas

All prices subject to 7% sales tax and 24% taxable service charge



Una Dolce Giornata Gelato Break | 36 per guest

\$175 chef attendant fee, one per 75 guests

(Select four)

Vanilla bean

Strawberry

Chocolate,

Pistachio

Cappuccino

Seasonal flavors

Hard Rock bottled water, San Pellegrino sparkling water,

Italian sodas Freshly brewed premium Kona blend coffee

Selection of TeaLeaves teas

Assorted Cupcakes | 27 per guest

Vanilla bean

S'mores

Red velvet

Florida citrus

Bottled water, chilled soda drinks

Freshly brewed premium Kona blend coffee

Selection of TeaLeaves teas

All prices subject to 7% sales tax and 24% taxable service charge



LUNCH BUFFETS

All lunch buffets are served with freshly brewed premium Kona blend coffee and a selection of TeaLeaves teas.

Buffets based on 90 minutes of continuous service.

\$175 labor charge for buffets with less than 30 guests

Deli | 70 per guest

Field greens salad (GF)

Grape tomatoes, English cucumbers, shallots, hard boiled egg, shaved carrots, crisp radish
Honey-balsamic vinaigrette, creamy ranch

Americana creamer potato salad (GF)

Roasted fennel, charred red onion
Whole grain mustard, cider dressing

Bags of kettle chips

Assorted freshly baked breads, butter

Roasted turkey, honey ham, roast beef, Genoa salami, pastrami, corned beef, classic albacore tuna salad, chicken salad, Swiss, cheddar, aged provolone, mahon

Bibb lettuce, sliced Homestead tomatoes, sliced red onion, house-made half sour pickles, Truffle onion compote, sandwich condiments

Desserts

New York cheesecake

Chocolate dipped lemon Madeleines

Assorted cookies

Brownies

All prices subject to 7% sales tax and 24% taxable service charge



On A Jersey Highway | 72 per guest

Roasted tomato, black truffle bisque (GF)

Assorted breads, butter

Iceberg, romaine hearts (GF)(V)

Dill, grape tomatoes, chickpeas, English cucumber, petite French peas, daikon radish, chive red wine vinaigrette

Broccoli salad, golden raisin, pomegranate seeds, Parmesan Reggiano, creamy dressing (GF)(V)

Toasted caraway seed cole slaw (GF)

Fingerling potato salad (GF)

Hellman's mayo, french pickles, dijon mustard, celery hearts

Curated individual cold sandwiches

(Select three)

- Waldorf turkey, gala apples, crisp frisee pickled shaved celery, honey walnut aioli, brioche

- Roast beef

Buffalo mozzarella cheese, pesto aioli, oven roasted tomato, pickled onions, watercress, kaiser roll

- Grilled chicken, avocado

Roasted garlic hummus, cilantro, carrot, citrus salad, challah bun

- Italian slider

Prosciutto di Parma, Genoa salami, spicy cappicola, aged provolone, roasted grape tomato salad, romaine lettuce, roasted peppers, ciabatta

- Classic albacore tuna salad wrap

Gem lettuce, Homestead tomato

- Grilled vegetables, hummus, olive baguette

Dill pickle spears, olive medley, radishes

Desserts

Blueberry tarts

Chocolate cream puffs

Strawberry cheesecake

Citrus rice pudding

All prices subject to 7% sales tax and 24% taxable service charge



Paninis-R-Us | 78 per guest

Roasted vegetable, sun dried tomato chicken soup

Assorted breads, butter

Chopped tomato, onion, cucumber, carrot, grilled corn
Hearts of romaine with house-made buttermilk ranch

Grilled mushroom, arugula salad
Pine nuts, shallots, Dijon champagne vinaigrette

Baby heirloom tomato, ciliegini mozzarella salad
Tart red wine vinegar dressing

Penne Pasta Salad
Pancetta, red onion, San Marzano tomato, Calabrian chiles,
Locatelli cheese

Displayed Paninis

- Turkey, vintage cheddar, baby pea tendrils, green apple, challah loaf
- Country ham, gruyère Honey Dijon mustard, French bread
- Grilled NY steak, boursin cheese, baby arugula, sourdough bread
- Roasted peppers, artichokes, mozzarella, red onion, basil pesto, amoroso roll

Desserts

- Coconut frangipane
- Chocolate fudge cake
- NY cheesecake
- Assorted cookies

All prices subject to 7% sales tax and 24% taxable service charge



The American Table | 81 per guest

New England clam chowder (GF)
Oyster crackers

Assorted breads, butter

Grilled sweet local corn, stone fruit salad (GF)
Field greens, candied almonds, wildflower honey-cider dressing

Quinoa salad, baby tomato, cucumber, radish, ginger dressing (GF)(V)

Coriander spiced roasted cauliflower salad (GF)
Pimento peppers, parsley, lemon oil

Verjus brined chicken breast (GF)
Peas, pickled carrots, charred cipolini onions, pan jus

Wild mushroom sirloin meatloaf, roasted tomato demi-glace

Florida snapper, fennel slaw, fried capers (GF)
Grapefruit beurre blanc

Three cheese truffle mac & cheese
Fontina, taleggio, Castelmagno cheese cream
Roasted garlic bread crumbs

Roasted new potatoes (GF)

Blistered haricot vert, shallots, pine nuts (GF)

Desserts
Key lime tart
Mudslide cheesecake
Apple cobbler tart
Brownies, blondies

All prices subject to 7% sales tax and 24% taxable service charge



Southern Comfort | 77 per guest

BLT salad

Bibb lettuce, heirloom tomato, Nueske's bacon, herb croutons

Cobb salad

Tomato, grilled chicken, hard-boiled egg, avocado, chives, Roquefort cheese, red wine vinaigrette

Cajun potato salad, rainbow potato, cajun dressing, celery, soft herbs

Celery seed Carolina coleslaw (GF)

Fresh biscuits, whipped maple bourbon butter

Honey, togarashi buttermilk fried chicken

North Carolina BBQ pulled pork

Shrimp and grits (GF)

Gulf shrimp, buttery stone ground hominy grits, aged white cheddar cheese

Baked beans, smoked bacon

Ginger garlic Brussels sprouts (GF)

Yukon gold smashed potatoes (GF)

Corn bread

Desserts

Banana pudding verrine

Peach cobbler tart

Warm chocolate chip croissant bread pudding

Assorted cookies

All prices subject to 7% sales tax and 24% taxable service charge



Mangia Tutti | 81 per guest

Classic Caesar salad

Hearts of romaine, peccorino romano, ciabatta croutons, white anchovies, creamy Caesar dressing

Field greens, charred endive salad (GF)

Hearts of palm, cucumber, roasted eggplant, peppers, pine nuts, lemon oil

Heirloom tomato, roasted corn, burrata salad (GF), red wine vinaigrette

Antipasto salad (GF)

Salami, ciliegine mozzarella, marinated vegetables, oregano vinaigrette

Fresh baguette, foccacia, butter

Pollo Toscana (GF)

Roasted chicken breast, blistered tomato, baby spinach, basil cream sauce

Lombatello steak (GF)

Porcini rubbed hanger steak, Chianti reduction, gremolata

Sicilian meatballs

Ground beef and veal, Parmigiano-Reggiano, fresh basil marinara

Seared Halibut (GF)

Heirloom tomato, capers, olives, white wine butter sauce (GF)

Orzo al pesto

Roasted tomato, eggplant, basil

Desserts

Mini cannoli

Ricotta cheesecake

Tiramisu verrine

Pistachio panna cotta

All prices subject to 7% sales tax and 24% taxable service charge



Bento | 81 per guest

Cabbage salad
Soft herbs, crispy onion, crushed peanuts,
ponzu dressing

Soba noodle salad (V)
Edamame, bell peppers, scallion,
pickled ginger, sesame dressing

Field greens, kale salad (V)
Shaved carrot, cucumber, radish,
cherry tomatoes, ginger dressing

Baguette, naan, sesame butter

Grilled chicken breast, roasted carrot, rainbow potato, mixed peppers,
curry sauce

Steamed lemongrass chicken pot stickers

Fried vegetable spring rolls (V)

Fried shrimp, toasted cashew nut, sweet chili garlic sauce

Grilled flank steak, brussels sprouts, sticky soy,
caramelized onions

Steamed ginger jasmine rice (GF)(V)

Classic lo mein, bean sprouts, snow peas, asparagus, carrot,
scallion, soy sauce

Desserts

Black sesame panna cotta
Sesame coconut tart
Matcha cream puff
Miso caramel cheesecake

All prices subject to 7% sales tax and 24% taxable service charge



On the Run | 60 per guest

All boxes include a pasta salad, house-made cookie, whole fruit, chips, a soft drink or bottled water.

(Select up to three)

- Waldorf chicken salad sandwich
Chicken salad with green apple, celery, grapes, walnuts, hoagie roll
- Middle Eastern turkey
House roasted turkey, roasted garlic hummus, lightly dressed fattoush salad, sesame roll
- Grilled chicken, avocado BLT
Applewood bacon, romaine lettuce, tomato, chunky avocado ranch (on the side), challah loaf
- Country ham, gruyère
Honey Dijon mustard, brioche
- Horseradish roast beef
Watercress, cucumber, red onions, creamy horseradish sauce (on the side), french bread
- Marinated peppers, olives, tomato, mozzarella caprese, fresh basil, arugula, balsamic reduction, amoroso roll
- Grilled garden vegetables
Zucchini, squash, eggplant, mixed mushrooms, lightly dressed spinach, focaccia

All prices subject to 7% sales tax and 24% taxable service charge



MEDITERRANEAN LUNCH | 79 per guest

Chickpea salad
Arugula, chickpea, cherry tomato, peperoncini,
mint, lemon vinaigrette

Harissa potato salad
Rainbow potato, onion, fine herbs, yogurt harissa
dressing

Mediterranean salad
Iceberg lettuce, baby spinach, cucumber, roasted red pepper,
artichoke, baby heirloom tomato, feta cheese, hummus

Greek roasted chicken breast
Rosemary-garlic, marinated airline chicken breast, sweet
potato, onion, asparagus, lemon chicken jus

Seared herb salmon, wilted spinach, blistered tomato,
tzatziki sauce, lemon

Baked Kibbeh ground beef
Bulgur wheat, onion, seven spices, walnuts,
garlic tahini sauce

Mujadara
Jasmine rice, lentils, crispy onions

Roasted vegetables, eggplant, zucchini, peppers,
red onions, cherry tomato, fine herbs

Desserts
Pistachio shortbread
Lemon ricotta cheesecake
Orange honey cake
Almond biscotti

All prices subject to 7% sales tax and 24% taxable service charge



PLATED LUNCHES

All plated lunches served with assorted breads, butter, freshly brewed premium Kona blend coffee, and a selection of TeaLeaves teas

If two entrée choices are given, price will be the greater of the two choices.

Chilled Lunch

(Select one, includes a dessert selection)

Lightly Blackened Salmon, Israeli Couscous Salad | 61 per guest

Roasted red, golden beets, golden raisins, mint, local citrus, honey-dijon vinaigrette

Grilled Ginger, White Soy Shrimp | 63 per guest

Shaved Brussels sprouts, kale, apple salad, toasted pine nuts, parmesan, soy vinaigrette

Mediterranean Chicken, Arugula Salad (GF) | 57 per guest

Blistered tomato, roasted peppers, capers, red onion, lemon-balsamic dressing

Hot Plated Lunch

Salads, soups

(Select one)

- Baby heirloom tomato, roasted fennel (V)
Cucumber, micro basil, EVOO, Modena balsamic reduction
- Hard Rock Caesar
Romaine heart wedge, herb croutons, parmesan crisp, white anchovies
- Chopped lettuce vegetable salad
Sweet peas, jasper roasted corn, grape tomato, queso fresco, chipotle-lime dressing
- Roasted squash, mozzarella salad (GF)
Fresh field greens, romano cheese, nicoise olives, Italian vinaigrette

All prices subject to 7% sales tax and 24% taxable service charge



Arugula, roasted fingerling potato salad (GF)
Stone fruit, hearts of palm, Spanish capers, goat's milk feta,
oregano-cider vinaigrette

Local Florida farms salad
Chef's creation of the freshest ingredients from farms
around South Florida

Roasted tomato-truffle bisque (GF)

Sweet corn, coconut-lemongrass soup

Plated Entrées

(Select one)

- **Pickle-Brined Airline Chicken Breast (GF) | 67 per guest**
Yukon gold potato mash, charred tricolor cauliflower, truffle pancetta,
whole grain mustard sauce
- **Grilled Lemon-Pepper Dusted Chicken Breast | 69 per guest**
Creamy polenta, glazed baby carrots, piperade, lime pan jus
- **Seared Togarashi Salmon (GF) | 65 per guest**
Warm edamame, corn salad, ginger-scented jasmine rice,
ponzu beurre blanc
- **Blackened Mahi Mahi | 68 per guest**
Fire roasted cherry tomatoes, parsnip purée,
Key lime-scented vin blanc
- **Chimichurri-Marinated Hanger Steak (GF) | 65 per guest**
Smoked onion purée, fried purple cabbage, Florida hearts of palm
- **Grilled Filet Mignon (GF) | 78 per guest**
Roasted fingerling potatoes, asparagus tips, wild mushrooms,
verjus demi-glace

All prices subject to 7% sales tax and 24% taxable service charge



Grilled Vegan Steak (GF) | 67 per guest

Quinoa, eggplant, chickpeas, tofu

Blistered tomatoes, asparagus, roasted potatoes, romesco sauce

Seared Sea Bass | 72 per guest

Tricolor fingerling potato, blistered tomato, grilled asparagus, basil pesto crème

Seared Airline Chicken | 69 per guest

Herb polenta cake, mushroom ragout, marsala jus

Grilled Airline Chicken | 68 per guest

Kapocha purée, swiss chard, quinoa-risotto, roasted garlic reduction

Coriander Crusted Pork Chops | 67 per guest

Grilled broccolini, blistered tomato, apple demi glace

Desserts

(Select one)

- Key lime tart, toasted meringue & berry sauce
- Dark chocolate cream tart, chocolate hazelnut crisp, dulce mousse
- White chocolate lemon cream & raspberry mousse torte
- Cookies & cream cheesecake, whipped cream, chocolate sauce
- Miniature trio
- Hazelnut financier, chocolate cream puff, NY cheesecake

All prices subject to 7% sales tax and 24% taxable service charge



HORS D'OEUVRES

*Small bites to stimulate and foreshadow great things to come
Minimum order of 50 pieces per item*

Cold	Price per Piece
Buffalo mozzarella, tomato tartare, white balsamic, micro basil	9
Soy truffle-compressed watermelon, tomato lollipop, micro wasabi (V)	9
Beet panna cotta, orange gelee, candied pistachio (GF)	9
Roasted spicy shrimp cocktail, bloody mary cocktail sauce	10
Mini New England lobster roll, pretzel bun	10
Spicy ginger veggie slaw tacos, corn tortilla (V)	9
Cobia crudo, blood orange segment, lemon oil, soy pearls (GF)	10
Basil-lemon crab salad, avocado mousse	11
Marinated artichoke, mushrooms, red peppers, olive vinaigrette	8
Poached pear, point reyes blue cheese, celery leaves, pear vinaigrette	8
Prosciutto, melon, mint, p'tit basque cheese	9
Seared coffee rubbed NY striploin, avocado salsa, baby gem lettuce	11
Smoked salmon, toast point, dill aioli, crispy capers	9
Seared spiced ahi tuna, truffle-potato, avocado mousse, yuzu vinaigrette	10
Salmon spring roll, organic greens, cucumber, ponzu vinaigrette	8

All prices subject to 7% sales tax and 24% taxable service charge



Hot	Price per Piece
Surf'n'turf creamy lobster bisque, braised short rib, crispy fingerling potato	12
Mushroom, asparagus ariancini, truffle mayo	9
Crispy fried chicken-lemongrass pot sticker, soy ponzu sauce	9
Jersey crab cake, honey dijon mustard	10
Edamame pot sticker, sweet soy	9
Togarashi rice crispy crusted tempura shrimp, yuzu aioli	10
Marinated beef skewer, orange-zested bourbon aioli	10
Filet mignon, onion marmalade en croûte	10
Fried chicken lollipop, honey garlic butter glaze	10
Mojo pulled pork slider, spicy grilled pineapple salsa	10
Spanish octopus, crispy fingerling potato, smoked paprika aioli	9
Short rib tacos, corn tortilla, avocado-cilantro aioli, queso fresco, pickled red onions	12
Breaded-boursin cheese stuffed artichoke, spanish caper emulsion	8
Chicken & vegetable empanada, vidalia onion relish	9
Buffalo chicken spring roll, blue cheese fondue	8
Chicken quesadilla cone, avocado dressing	8
Phyllo wrapped spinach & feta cheese spanakopita	8

All prices subject to 7% sales tax and 24% taxable service charge



DISPLAYED STATIONS

*Meticulously curated displays, platters to satiate both sight and palate.
Based on 90 minutes of continuous service*

Charcuterie | 35 per guest

Artisan cured meats to include

Prosciutto, Genoa salami, soppressata, spicy capicola, mortadella, serrano, porchetta, paté de campagne, violet mustard, cornichon, mixed olives, sweetie drops, sun dried tomato, marinated artichokes
Crackers, fresh assortment of crusty breads

Artisan Cheese Board | 26 per guest

Chef's selection of domestic, imported cheeses

Fresh and dried fruits, preserves, honeycomb, nuts
Crackers, grissini, fresh baguette, seasonal mostarda

Farmer's Market Crudité | 19 per guest

The season's freshest vegetables with house-made dips

Roasted garlic hummus, babaganoush, Roquefort blue cheese

Tapas | 36 per guest

(Select three proteins crafted into custom small plates)

Chicken

Beef

Lamb

Pork

Chorizo

Jamon serrano

Corvina

Salmon

Shrimp

Market vegetables

Mixed olives, roasted pepper salad, fried eggplant salad,
Manchego, mahon cheese, Marcona almonds, fresh breads

Enhancements: Tuna, scallop, lobster, \$9 each to substitute or \$19 each
for addition

All prices subject to 7% sales tax and 24% taxable service charge



**Slider Bar | 25 per guest
(Select three)**

- Classic:
Beef slider, american cheese, lettuce, tomato, caramelized onion
- Sous vide pork belly:
Maple syrup onion marmalade, pretzel bun
- Lamb slider:
Garlic spinach, lamb broth aioli
- El Mexicano:
Beef slider, queso panela, cilantro-chipotle jam
- Shredded pork confit:
Pickle relish, frisée lettuce, sherry vinegar mayo
- Impossible burger:
Arugula, pepper jack cheese, fennel slaw
- Braised short rib:
Duck pate, pickled daikon & carrot, basil pesto aioli, hawaiian slider bun

Ropa Vieja | 36 per guest

Braised beef short rib, green olives, tomato & onion, stewed black beans, jasmine rice

Pork Pernil and Arroz Con Gandules | 34 per guest

Slow-roasted pork shoulder, pigeon peas and rice, tomato sofrito, cilantro aioli, Cuban rolls
Toppings: chopped cilantro, pickled red onion, queso fresco, shredded cabbage, shaved radish, citrus salsa

Time To Make The Meatballs | 40 per guest

Traditional beef, pork, veal, San Marzano tomato sauce

Fresh mozzarella, ricotta, aged parmesan, gorgonzola, Tillamook cheddar, extra virgin olive oil, truffle oil, spicy red pepper infused oil, cracked black pepper, garlic-herb brioche rolls

Kuro Sushi Bar | 11 per piece

100 piece minimum, five pieces per person recommended
Assortment of traditional, Kuro specialty sushi
All displays include soy sauce, wasabi, pickled ginger

All prices subject to 7% sales tax and 24% taxable service charge



Mini Salad Bar

Fresh and composed mini salads

Select 2 | 19 per guest

Select 3 | 23 per guest

Assorted breads, butter

- Classic Caesar, lemon zest, ciabatta crouton, white anchovy
- Tortellini, oven roasted tomato salad, mache, artichoke, red onions feta cheese, oregano vinaigrette
- Broccoli salad, golden raisin, pomegranate seeds, parmesan reggiano, creamy dressing (GF)
- Gem lettuce, peppered strawberry, pickled red onion, almonds, ricotta, verjus dressing (GF)
- Farro, kale, dried cranberries, goat cheese, cider dressing
- Marinated summer berry salad, mint, ginger reduction (GF)(V)
- Grilled stone fruit, field greens, spicy candied peanuts, wildflower honey cider dressing (GF)
- Israeli couscous, chickpeas, roasted peppers, parmesan cheese, citrus vinaigrette
- Rainbow creamer potato salad, roasted fennel, red onions, dijon cream dressing (GF)
- Baby heirloom tomato, roasted corn, burrata salad, red wine vinaigrette (GF)(V)
- Burrata, fresh berries, heirloom tomato, baby arugula, spiced almond, acacia honey vinaigrette (GF)

Seafood Raw Bar

Displayed on ice and served with cocktail sauce, fresh grated horseradish, citrus, hot sauce

Minimum order of three pieces per guest

Jumbo lump crab, roasted garlic aioli, wasabi tobiko	15 each
Poached jumbo shrimp, tangy cocktail sauce	12 each
Seasonal oysters on the half shell, house mignonette	12 each
Cocktail crab claws	12 each
Local stone crab claws (seasonal)	
Split king crab	MKT
Citrus-mustard sauce	MKT

Ham & Pimento Cheese Fritters | 22 per guest

Chicken Shawarma |25 per guest

Marinated chicken thigh, garlic yogurt sauce, pickled red onion, cucumber, tomato, romaine, pita bread

All prices subject to 7% sales tax and 24% taxable service charge



ACTION STATIONS

Let our culinary rock stars delight your guests while they prepare and serve inspiring and delicious offerings.

Based on 90 minutes of continuous service

Carved To Order:

Minimum 25 guests, must order for entire guarantee

\$175 chef attendant fee, one per 75 guests

- **Oven-Roasted Beef Tenderloin | 39 per guest**
White cheddar polenta, stone ground mustard, mini brioche bun, natural beef jus
- **32 Ounce Double New York Steak Au Poivre | 36 per guest**
Campari tomatoes, Point Reyes blue cheese, rustic Italian roll, creamy cognac sauce
- **Free Range Rotisserie Chicken | 24 per guest**
Idaho potatoes, house pickles, sourdough, BBQ velouté
- **Slow Roast Leg of Lamb | 35 per guest**
Herb-lamb jus, cumin & oregano roasted marbled potato
- **Pistachio Crusted Pork Loin | 24 per guest**
Apple pommery vin blanc, orzo pasta
- **Togarashi-Seared Ahi Tuna Loin | 38 per guest**
Okinawa sweet potatoes, purple cabbage, bao bun, yuzu vin blanc
- **Salsa Verde-Roasted Florida Snapper | 29 per guest**
Onion soubise, marinated bell peppers, mini brioche bun, crushed tomatoes
- **Sous Vide Handcrafted Pastrami | 24 per guest**
Melted potatoes, Brussels sprouts, rye roll, cave aged Gruyère
- **Lemon & Crab-Stuffed Branzino | 35 per guest**
Cannellini beans, Sicilian pickle relish, kaiser bun, sweet corn nage
- **Citrus & Herb-Marinated Loch Duart Salmon | 31 per guest**
Orzo, basil marinara
- **Grilled Picanha | 35 per guest**
Sweet plantain mousseline, bordelaise, braised purple cabbage
- **Porchetta | 31 per guest**
Baby arugula, pepperonata, herbs fregola
- **Pork Baby Back Ribs | 31 per guest**
Guava-tamarind BBQ sauce, bacon corn bread
- **Stuffed Braciolo | 31 per guest**
Swiss cheese, wild mushrooms, caramelized onion, chimichurri, Parmesan Reggiano cheese risotto

All prices subject to 7% sales tax and 24% taxable service charge



Sides:

Additional sides

8 per guest

- Classic Caesar salad, ciabatta croutons, lemon zest
- Grape tomato, mozzarella ciliegine caprese, balsamic vinaigrette, micro basil (GF)
- Toasted caraway seed cole slaw (GF)
- Quinoa Salad, sweet potato, aji amarillo chili
- Mediterranean-roasted cremer potatoes, citrus, herbs (GF)
- Crispy fingerling potato, soft herbs, truffle oil, parmesan reggiano (GF)
- Yukon gold mashed potatoes, black truffle (GF)
- Ginger-scented jasmine rice (GF)
- Wild mushroom-saffron risotto
- Three cheese mac & cheese
- Charred garlic-ginger Brussels sprouts, white soy
- Grilled asparagus, citrus-roasted pepper melange
- Baby carrots, honey glaze
- Roasted seasonal baby vegetables

Risotto Bar | 30 per guest

\$175 chef attendant fee, one per 75 guests

Saffron arborio rice made to order with a selection of fresh ingredients. Chicken, shrimp, sweet peas, wild mushrooms, asparagus, squash, chives, basil, truffle oil, roasted garlic, pecorino romano
Enhancement - lobster \$14 per guest

Shake & Bake Style Southern Fried Chicken | 26 per guest

\$175 chef attendant fee, one per 75 guests

Black-eyed pea purée, white cheddar fondue, bacon-infused roasted garlic gravy

Surf'n'Turf | 39 per guest

\$175 chef attendant fee, one per 75 guests

Lobster tail, NY steak, smoked kabocha puree, watercress citrus salad, lobster nage

Carnitas & Queso Tortas | 22 per guest

\$175 chef attendant fee, one per 75 guests

Crispy pork carnitas, smoked poblano peppers, cotija cheese, tomatillo salsa aioli

All prices subject to 7% sales tax and 24% taxable service charge



Taco Time | 24 per guest
175 chef attendant fee, per 75 guests
Flour tortilla

(Select three)
Baja style fish, cajun shrimp, carne asada, al pastor,
chicken tinga

(Select five)
Cotija cheese, shredded mixed cabbage, cilantro, pico de gallo,
chipotle aioli, roasted salsa or poblano sauce, sour cream or
avocado cream, grilled street corn
Enhancement: corn tortilla chips \$3 per guest

Bao Bun station | 24 per guest
175 chef attendant fee, per 75 guests

(Select three)
Sous vide hoisin pork belly, Korean fried chicken, marinated beef
bulgogi, shrimp tempura, seared salmon

Toppings: Pickled Persian cucumber, daikon, carrot, cilantro,
scallion, toasted sesame

Sauces - sweet garlic chili sauce, teriyaki glaze, kimchi aioli, spicy mayo

La Pasta | 26 per guest
\$175 chef attendant fee, one per 75 guests
Rigatoni, Sunday sauce-beef short rib, pork sausage, veal
Grana Padano, crusty bread, focaccia

All prices subject to 7% sales tax and 24% taxable service charge



DESSERT STATIONS

Based on 90 minutes of continuous service.

Ice Cream Social | 26 per guest

\$175 chef attendant fee, one per 75 guests

(Select four)

Vanilla, chocolate, strawberry, coffee, pistachio, seasonal flavor,
Toppings: whipped cream, sprinkles, chocolate pearls, pecans,
hot fudge, cherries

Chocolate Wonderland | 26 per guest

\$175 chef attendant fee, one per 75 guests

Miniature desserts dipped in dark or white chocolate

Ice Cream Float Station | 26 per guest

\$175 chef attendant fee, one per 75 guests

Vanilla, chocolate, strawberry, seasonal flavor

Novelty sodas: cane cola, root beer, crème soda, orange soda

S'mores | 19 per guest

\$175 chef attendant fee, one per 75 guests

Graham cracker tarts, chocolate cream, toasted homemade
marshmallow

Bomboloni Donut Station | 28 per guest

\$175 chef attendant fee, one per 75 guests

Warm fried donuts with powdered sugar

Caramel sauce, chocolate sauce, berry compote

Viennese Display | 22 per guest

Chef's selection of displayed miniature pastries, cakes

All prices subject to 7% sales tax and 24% taxable service charge



DINNER BUFFETS

*All dinner buffets include assorted breads, butter, freshly brewed premium Kona blend coffee and a selection of TeaLeaves teas
Based on 90 minutes of continuous service*

Additional 30 minutes - \$10 per guest

\$175 labor charge for buffet with less than 45 guests

Welcome To Miami | 110 per guest

Avocado, Florida orange, jicama salad (GF)(V)
Field greens, scallions, champagne vinaigrette

Pickled cucumber, radish salad (GF)(V)
Carrots, purple cabbage, rice wine vinaigrette

White bean, potato salad (GF)(V)

Pickled pineapple lime salad (GF)(V)

Mariquitas
Crispy plantain chips, garlic-onion dip

Ham croquettes, fig marmalade

Grilled cardamom spiced mahi mahi (GF)
Rice wine vinegar poached beet salad, scallions

Ropa vieja, shredded flank steak, latin spices, mixed olives,
piquillo pepper

Enhancement: grilled skirt steak, tangy chimichurri

Carved to order \$15 per guest

\$175 chef attendant fee, one per 75 guests

Arroz con pollo a la moderna (GF)
Saffron rice, chicken, vegetables

Maduro (GF)(V)
Fried sweet plantains

All prices subject to 7% sales tax and 24% taxable service charge



Basmati rice (GF)(V)

Black bean, sofrito (GF)(V)

Cumin honey glazed baby carrots (GF)(V)

Desserts

Chocolate tres leches verrine

Guava, cheese tart

Mango-lime cheesecake

Tahitian vanilla rice pudding

New American Table | 110 per guest

Caesar salad

Heart of romaine, lemon zest, shaved Parmesan, ciabatta croutons, house-made Caesar dressing, white anchovies

Spinach, stone fruit salad, warm bacon dressing

Couscous Greek salad (GF)

Tomato, cucumber, kalamata olive, red onion, feta cheese, oregano vinaigrette

Tricolor creamer potato salad

Whole grain mustard, champagne vinaigrette

Pickled shrimp, jicama (GF)

Crisp greens, red onion, aji amarillo vinaigrette

Harissa grilled chicken breast (GF)

Garlic kale, sweet potato hash, grapeseed oil

Sous vide hoisin glazed pork belly, spiced apple purée, jalapeño cilantro slaw

Enhancement: Coffee, orange zest rubbed sirloin strip (GF)

Anise demi-glace \$19 per guest

\$175 chef attendant fee, one per 75 guests

All prices subject to 7% sales tax and 24% taxable service charge



Cumin, cardamom rubbed ocean bass
Tomato sofrito farro, light lemon beurre monte, basil

Roasted rainbow creamer potatoes, herb, citrus (GF)(V)

Charred broccolini, roasted garlic broth (GF)(V)

Desserts

Mudslide cheesecake
Key lime tart
Coconut cake
Pistachio panna cotta
Assorted macarons

Bella Roma | 137 per guest

Arugula, radicchio salad (GF)
Campari tomato, roasted yellow peppers, mozzarella ciliegine,
honey balsamic vinaigrette

Antipasti salad, marinated artichoke, over dried tomato antipasti,
penne pasta, fennel salami, spicy capicola,
provolone, pepperoncini, marinated artichoke, sun-dried tomato

Grilled baby squash, vegetable salad

Jumbo lump crab, gorgonzola fonduta, roasted garlic citrus crumb

Chicken cacciatore, bacon tomato ragout, mixed olives, artichoke hearts,
bell peppers

Sautéed cod (GF)
Pancetta, middle neck clams, potato-leek cream

Carved porcini mushroom rubbed prime rib (GF)
Lemon EVOO au jus
Enhancement: beef tenderloin, roasted tomato demi-glace \$18 per
guest
\$175 chef attendant fee, one per 75 guests

All prices subject to 7% sales tax and 24% taxable service charge



Garden herb polenta
Roasted baby carrots, spiced walnuts (GF)(V)

Enhancement: fresh gnocchi station (made to order) \$15 per guest
Sweet peas, creamy amatriciana sauce, pecorino romano
\$175 chef attendant fee, one per 75 guests

Desserts
Nutella cannoli
Ricotta cheesecake
Tiramisu verrine
Espresso macaroon
Chocolate decadence

Tour of Spain | 168 per guest

Leafy greens salad (GF)
Mixed olives, asparagus, piquillo peppers, onions, creamy sherry dressing

Watercress, carrot salad, white anchovy dressing

Cucumber salad (GF)
Red onion, tomato, broken red wine vinaigrette

Roasted eggplant, peppers, artichoke, tomato salad (GF)
capers, hard boiled eggs

Dry-cured jamon serrano, mahon, aged Manchego,
idiazabal cheeses membrillo, marcona almonds (GF)

Pollo al Ajillo (GF)
Tender chicken breast, garlic, sweet Jerez wine reduction

All prices subject to 7% sales tax and 24% taxable service charge



Fabada (GF)
Rich white bean stew, chorizo, pork shoulder
(Vegan upon request)

Enhancement: hot Spanish paprika-rubbed leg of lamb,
carved to order \$21 per guest
\$175 chef attendant fee, one per 75 guests

Paella Valenciana (GF)
Market fresh clams, mussels, calamari, shrimp, grouper,
Spanish chorizo, saffron Valencia rice, peas, pimento peppers

Patatas Bravas (GF)(V)
Fried rainbow creamer potatoes, spicy Catalan sauce,
garlic aioli

Pisto (GF)(V)
Tomatoes, onions, eggplant, zucchini, peppers, Spanish olive oil
Enhancement: topped with poached or fried egg \$7 per guest
\$175 chef attendant fee, one per 75 guests

Desserts
Churros
Rice Pudding Verrine
Alfajores
Mango Cheesecake
Guava Cheese Tart

GastroTruck | 160 per guest
With the rebirth of pub grub and the explosion of creative food trucks,
this menu of handheld treats and reinvented street foods is sure to
satisfy your mates and food hipsters alike.

Roasted lemon & lime lemonade

Pomegranate tabbouleh salad, bulgur, cucumber, baby heirloom
tomato, red onion, parsley, lemon juice (GF)(V)

All prices subject to 7% sales tax and 24% taxable service charge



Shaved iceberg, corn, black bean salad (GF)(V)
Roasted tomato, jalapeño dressing

Red quinoa, chamomile-poached grape salad (GF)(V)
Mint, basil

Soba noodle salad (V)
Shitake mushrooms, snow peas, tofu,
toasted sesame dressing, fresno peppers

Crispy truffle deviled egg
Panko breaded egg white, egg yolk, black truffle

Shaved fennel, avocado, crab salad (GF)

Short rib, goat cheese, fig pop tarts

Duck tots
Plum-BBQ duck confit, curry tater tots, scallions,
sriracha mayo (on the side)

Lamb Slider
Pickle relish, frisee lettuce, sherry vinegar mayo

Fried Brussels sprouts, beer, ginger soy reduction

Truffle-parmesan waffle fries

Desserts
Arroz con leche
Passion Fruit Panna Cotta
Café Con Leche rum cake
Guava & Cheese Pastelito Verrine
Alfajores

All prices subject to 7% sales tax and 24% taxable service charge



MEDITERRANEAN | 109 per guest

Orange Orzo Salad
Kalamata olives, greens onions, orange, roasted almonds,
orange vinaigrette

Fattoush Salad
Romaine lettuce, cherry tomato, cucumber, red onion, parsley,
radish, pita croutons, sumac-mint vinaigrette

Beet Arugula Salad
Baby beets, crumbled goat cheese,
red wine vinaigrette, fine herbs

Sumac-Za'atar Seared Snapper
Polenta, tomato walnut vin blanc, olives

Roasted Chicken Thigh
Mediterranean vegetable stew, pomegranate chicken jus

Mediterranean Grilled Flank Steak
Date balsamic Demi glaze

Parmesan Potato Wedges
Red potatoes, fine herbs, Parmesan cheese

Zesty Grilled Broccolini
Lemon zest, toasted sunflower seeds

Desserts
Pistachio baklava
Olive oil cake
Chocolate fig brownie
Crema catalana

All prices subject to 7% sales tax and 24% taxable service charge



PLATED DINNERS

All plated entrées include assorted breads, butter, choice of salad and dessert and are served with freshly brewed premium Kona blend coffee, a selection of TeaLeaves teas.

If two entrée choices are given, price will be the greater of the choices.

Salads

(Select one)

Golden beet, tender field greens (GF)
Shallots, blue Stilton, hazelnuts,
Orange-balsamic red beet purée

Shaved rainbow carrot, gala apple salad (GF)(V)
Arugula, shaved radish, garlic chips, dill dressing

Baby heirloom tomato, roasted fennel (GF)(V)
Cucumber, micro basil, Modena-balsamic reduction

Hard Rock Caesar
Romaine heart wedge, herb croutons, parmesan crisp, white anchovies

Red tango greens, spiced Anjou pear (GF)
Herb streusel, vanilla, passion fruit dressing

Local Florida farms salad
Chef's creation of the freshest ingredients from local
South Florida farms

Appetizer Enhancement:
Enhance your event with a specialty curated appetizer to
unfurl the senses.

Wild Mushroom Mélange (GF)(V) 12 per guest
Frisly red mustard greens, charred pearl onions,
pine nut mustard emulsion

Charred Root Vegetables (GF) 11 per guest
Ricotta cream, peperonata

All prices subject to 7% sales tax and 24% taxable service charge



Florida Wahoo Crudo Meyer lemon, ginger, soy, red cress, jalapeño	14 per guest
Chile con Tuna Tartar Cilantro-lime emulsion, queso fresco, agave cucumber slaw	18 per guest
Cornmeal Crusted Prawns Shaved Brussels sprouts, citrus, garlic chips	13 per guest
Pan-Seared Diver Scallop, Crispy Pork Belly (GF) Cauliflower purée, petite mache, fried chorizo chips	20 per guest
Entrées	
Grilled Harissa Chicken Breast (GF) Garlic kale, sweet potato hash, citrus jus, celery root	96
Herb Panade Crusted Chicken (GF) Wilted Swiss chard, pancetta, fregola, granny smith apple infused jus	97
Cumin-Spiced Mahi Mahi Smoked purple sweet potato purée, roasted cippolini onions, savory cabbage, Thai basil beurre blanc	98
Miso-Glazed Salmon Charred heirloom carrots, confit potato, parsnip purée, meyer lemon vin blanc	99
Colorado IRack of Lamb(GF) Creamy leeks, roasted spring vegetables, sherry lamb jus	109
48-Hour Brown Sugar-Cured Beef Short Ribs Yukon gold mashed potatoes, truffle, blistered tomatoes, roasted baby heirloom squash, braising jus reduction (Enhance with corn hay smoked prawns \$23 per guest)	107
Seared Florida Red Snapper Parsnip mousseline, artichoke-tomato ragout, chimichurri	95
Roasted Airline Chicken Grilled broccolini florets, creamy Anson Mills polenta, fine herbs chicken jus	97

All prices subject to 7% sales tax and 24% taxable service charge



Grilled Filet Mignon Potato purée, truffle, ratatouille, red wine veal glace	127
Beef Striploin & Crab Cake Ginger carrot purée, asparagus, fennel slaw, cuisson, meyer lemon vin blanc	155
Grilled Airline Chicken Breast & Jumbo Shrimp Idaho mashed potato, roasted broccolini, brown chicken jus	110
Filet Mignon & Pan Seared Branzino Yukon potato purée, Brussels sprouts, pink peppercorn demi, creamy caper sauce	148
Grilled Filet Mignon, Roasted Salmon Roasted fennel, farro, garlic carrots, natural veal jus, wine and pear vin blanc	125
Grilled Filet Mignon, Roasted Jumbo Shrimp Olive oil poached wild mushrooms, asparagus, Manchego polenta cake, crispy pearl onions, Natural veal jus, citrus-butter sauce Enhance either surf or turf to a lobster tail \$15 per guest	145
Chimichurri Marinated Tofu Steak Farro verde, roasted cauliflower, blistered tomato, romesco sauce	96
Pappardelle Pasta Lentil ragout, wild mushroom, grilled asparagus	85
Stuffed Bell Pepper Herbed couscous, eggplant, squash, tomato, creamy artichoke sauce	82

All prices subject to 7% sales tax and 24% taxable service charge



Desserts

(Select one)

- Chocolate Mousse Bar
Brownie cake, silky mousse, praline
- Tropical Coconut Mango Tart
Coconut cake, mango mousse, meringue
- Chocolate Banana Torte
Banana cake, banana compote, chocolate mousse
- Peaches & Crème Torte
Peach copote, vanilla sponge, white chocolate mousse
- White Chocolate Truffle Cheesecake
White chocolate cheesecake, graham cracker, almond crumble
- Dessert Trio
Smores Tart, Pistachio Crème Puff, Carrot Cake

All prices subject to 7% sales tax and 24% taxable service charge



BEVERAGES

\$175 bartender fee, one per 75 guests

Host Bar

(Charged on consumption per drink)

Liquors

Name Brands **13** | Deluxe Brands **15** | Premium Brands **18**

Wines

House Wine **14**

Beers

Domestic **10** | Local Microbrew **11** | Imported **11**

Non-Alcoholic

Soft Drinks / Juices **7** | Perrier **9** / Icelandic Water **8**

Cash Bar

(Charged on consumption per drink, prices include service charge and tax)

\$175 cashier fee, one per 75 guests

Liquors

Name Brands **14** | Deluxe Brands **17** | Premium Brands **19**

Wines

House Wine **15**

Beers

Domestic **10** | Local Microbrew **12** | Imported **12**

Non-Alcoholic

Soft Drinks / Juices **8** | Perrier **10** | Icelandic Water **9**

All prices subject to 7% sales tax and 24% taxable service charge



Open Bar Packages

Prices are per person, per hour

Each package includes house-featured wines, domestic and imported beers, bottled waters, assorted juices and soft drinks

Name Brands

Tito's Vodka, Tanqueray Gin, Bacardi Silver Rum, Jose Cuervo Tequila, Jim Beam Bourbon, Seagram's Seven Crown Whiskey, Dewars White Label Scotch

1 Hour **38** | 2 Hours **50** | 3 Hours **64** | 4 Hours **70**

Deluxe Brands

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Rum, 1800 Silver Tequila, Jack Daniel's Whiskey, Chivas Regal Scotch, Buffalo Trace Bourbon, Canadian Club Whiskey

1 Hour **44** | 2 Hours **64** | 3 Hours **74** | 4 Hours **80**

Premium Brands

Grey Goose Vodka, Hendrick's Gin, Bacardi Rum, Captain Morgan Rum, Herradura Reposado Tequila, Maker's Mark Bourbon, Crown Royal Blended Whiskey, Johnnie Walker Black, Hennessy VSOP

1 Hour **50** | 2 Hours **70** | 3 Hours **80** | 4 Hours **88**

Beer & Wine

House featured wines, domestic and imported beer, bottled waters, assorted juices and soft drinks

1 Hour **25** | 2 Hours **33** | 3 Hours **41** | 4 Hours **49**

*Occasional substitution of equal level brands may apply based on availability.
All brands are subject to change without notice*

All prices subject to 7% sales tax and 24% taxable service charge



Specialty Bars

(Charged on consumption per drink)

Mojito Bar | 18

Assorted regular and flavored mojitos, traditional garnishes

Margarita Bar | 18

Variety of specialty margaritas served on the rocks, straight up or frozen made with Herradura Reposado Tequila

Martini Bar | 18

Selections of pomegranate, apple, cosmopolitan, espresso or custom made with Grey Goose Vodka

Bloody Mary Bar | 18

Spicy and traditional Bloody Mary
Crispy bacon, celery, heirloom cherry tomatoes

Mimosas | 15

Florida orange and mango mimosas, house cava, strawberry

Scotch Bar | 18

Dewar's, Chivas Regal, Johnnie Walker Black, traditional garnishes

All prices subject to 7% sales tax and 24% taxable service charge



Wine List

Champagne & Sparkling

Prosecco Lamarca	63
Roederer Estate Brut, California	91
Taittinger Brut La Francaise, Reims	200
Veuve Clicquot, Yellow Label, Reims	210

Chardonnay

Frontera, Chile	63
Sonoma-Cutrer, Russian River, Sonoma	80
Groth Napa	130
Jordan Vineyard, Russian River	155

Sauvignon Blanc

Hess Shirttail Ranches, California	95
Twomey, Napa/Sonoma	

Rosé

Rosé Hampton Water, France	65
----------------------------	----

Cabernet Sauvignon

Hess Shirttail Ranches, California	75
Frontera, Chile	68
Robert Mondavi, Napa Valley	98
Mount Veeder, Napa Valley	125
Beringer, Knights Valley	95

Merlot

Frontera, Chile	75
Chateau St. Michelle Indian Wells	67
Stags Leap Napa	145

Additional selections available on request. Please allow a minimum of seven days notice for special requests.

All prices subject to 7% sales tax and 24% taxable service charge



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Some items may contain peanuts, tree nuts, soy, milk, eggs, and wheat or produced in their environment. While we minimize the risk of cross contamination, we cannot guarantee safe consumption by people with peanut, tree nut, soy, milk, egg, or wheat allergies.

Your final event guarantees are due three business days prior to your event. You will be charged for the actual event attendance or your final guarantee, whichever is higher. In an effort to accommodate special dietary meals, please communicate these requirements when submitting your final guarantee.

Banquet Event Orders are required to be signed 10 days prior to your event.

Food and/or beverage (inclusive of alcohol) served in our venues must be purchased through the Hotel and serviced by our team. We may substitute menu items if unavailable due to seasonality or product integrity.

All menu pricing is subject to 7% sales tax and 24% taxable service charge, subject to change.

Event spaces will be set per your approved Banquet Event Order. Any major change within 24 hours of your event may result in an additional labor charge, minimum \$250.00.



Known as the “Unconquered” Seminole Tribe of Florida because it never signed a peace treaty with the United States government, the Seminole Tribe has long been recognized for its gaming industry innovations and success. It was the first Indian Tribe in North America to open a high-stakes bingo hall and casino, which debuted in 1979 and became the forerunner of the Indian Gaming movement. The original high stakes bingo hall is now the Seminole Classic Casino.

The Seminole Tribe expanded its gaming operations throughout the 1980s and 1990s with the opening of Seminole Brighton Casino, Seminole Casino Immokalee, Seminole Casino Coconut Creek, and Seminole Casino Tampa, which was transformed into Seminole Hard Rock Hotel & Casino Tampa in 2004. That same year, the Seminole Tribe opened Seminole Hard Rock Hotel & Casino Hollywood.

The Seminole Tribe acquired Hard Rock International in March 2007 for \$965 million, making the Seminoles the first North American Indian Tribe to purchase a major international corporation. Through its Seminole Hard Rock Entertainment subsidiary, the Tribe continues its global control of Hard Rock, one of the world's most recognized restaurant, hotel and casino brands.

In October 2019, Seminole Gaming capped a \$2.1 billion capital investment program with the grand openings of the Guitar Hotel at Seminole Hard Rock Hotel & Casino Hollywood and major expansion of Seminole Hard Rock Hotel & Casino Tampa. They are among the most successful casino complexes in the world.



THE GUITAR HOTEL



HOLLYWOOD, FL

1 SEMINOLE WAY | HOLLYWOOD, FL 33314 | HARDROCKHOLLY.COM

PLAYERS **EDGE**

© 2020 Persons who have been trespassed or banned by the Seminole Tribe of Florida or have opted into the self-exclusion program are prohibited from participating. If you or someone you know has a gambling problem, please call 1.888.ADMIT.IT.

