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, cinnamon rolls
Butter, honey butter, fruit preserves

Easy Like Sunday Morning | 43 per guest
Orange, cranberry, apple juice
Assorted cereals
Corn Flakes, Raisin Bran, Fruit Loops, crunchy house granola
Whole, skim 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

Sticky Fingers | 43 per guest
Orange, cranberry, apple juice
Fresh sliced fruit selection (GF)
Mixed berry, vanilla Greek yogurt parfait,
crunchy house granola, raisins
Frosted cinnamon rolls, caramel pecan sticky buns, assorted danishes,
house-made croissants
Butter, honey butter, fruit preserves

All prices subject to 7% sales tax and 24% taxable service charge.
Saturday Morning Cartoons | 41 per guest
Orange, cranberry, apple juice
Mixed berry salad (GF)
Assorted house-made donuts
Assortment of classic childhood cereals
Corn Flakes, Raisin Bran, Fruit Loops, crunchy house granola
Mini marshmallows, chocolate chips
Whole, skim, chocolate, strawberry milk

Good Grains Only | 43 per guest
Orange, cranberry, apple juice
Fresh sliced fruit selection (GF)
Fresh berry, quinoa salad, honey lime dressing (GF)
House-made granola bars
Bran muffins
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 served with cream cheese, butter
Whole, skim, soy milk

All prices subject to 7% sales tax and 24% taxable service charge
BREKKFAST 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. $150 labor charge for buffets with less than 30 guests.

Morning Glory | 54 per guest
Orange, cranberry, apple juice
Fresh sliced fruit selection
Choice of steel cut oatmeal with brown sugar, raisins, or stone ground grits with vintage Canadian cheddar cheese
Farm fresh scrambled eggs (GF)
Substitute egg whites $3 per guest
Add whole boiled eggs $3 per guest
Breakfast potato hash (GF)
Applewood smoked bacon, sausage (GF)
Butter croissants, daily selection of muffins, danishes
Butter, honey butter, fruit preserves

Bella Mattina | 58 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
Enhancement: Hash made to order
$150 chef attendant fee, one per 75 guests

All prices subject to 7% sales tax and 24% taxable service charge.
De Bon Matin | 55 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 stuffed French toast, warm chocolate syrup
- Strawberry cheesecake stuffed French toast, maple syrup
- Nutella s’mores French toast
  Nutella, marshmallow stuffed with a graham cracker crust, maple syrup

Served with:
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

On The Go A.M. | 37 per guest
Boxed breakfast with your choice of two of the below:
Butter croissant, blueberry muffin, fresh plain bagel,
or maple muesli bar
Whole fruit, bottled orange juice, coffee and tea station

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
Served with seasonal berries
Whole & skim 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
Flaky fried savory pastries
(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 l 14 per guest
Sliced displays of below varieties:
- Traditional Lorraine with lardons, leeks, brie
- Chorizo sausage, Gruyere
- Spinach, roasted tomato

All prices subject to 7% sales tax and 24% taxable service charge
Omelet Station | 19 per guest
$150 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)

West Coast Omelet Station | 31 per guest
$150 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 | 25 per guest
Pre-made breakfast panini
(Select two):
- Bacon, egg, cheddar, challah
- Sausage, egg, Swiss, croissant
- Prosciutto, egg, spicy roasted peppers, ciabatta
- Egg, arugula, smoked gouda, whole wheat

Potato Skillet (made to order) | 28 per guest
$150 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)

Huevos Rancheros | 28 per guest
$150 chef attendant fee, one per 75 guests
Warm corn tortillas, guacamole, chipotle tomato salsa, fried egg, black bean, queso fresco cream (GF)

Steak’n’Eggs | 39 per guest
$150 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
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
67 per dozen

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

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

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

Jumbo cinnamon buns
67 per dozen

Assorted jumbo breakfast pastries
67 per dozen

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

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

Berry crumble tarts
67 per dozen

Brownies or blondies
67 per dozen
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

Roasted, salted nuts
8 per pound (serves 6-7 guests)

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
78 per gallon

Iced tea
78 per gallon

Fresh squeezed lemonade
78 per gallon

Infused water
73 per gallon

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

Selection of Tea Leaves 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.

$150 labor charge for buffets with less than 30 guests.

Sunday’s Best Brunch | 87 per guest

Orange, cranberry, apple juice

Fresh sliced fruit selection (GF)

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

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

$150 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)

Smoked salmon 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

(Select one)
- Cilantro garlic flank steak, marinated wild mushrooms, veal glace
- Brined bone-in pork loin rack, roasted cippolini, sherry pan jus
- Bone-in smoked ham, bourbon glaze

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 (GF)
Stone fruit, field green salad (GF)(V)
Candied almonds, honey cider vinaigrette

Shaved Brussels sprouts, celery slaw (GF)(V)
Grilled corn, apple, American speck salad (GF)
Herb vinaigrette

Scrambled egg skillet (GF)
Fried potatoes, pimento peppers, scallions, tomatoes

Applewood smoked bacon (GF)
Grilled chicken apple sausage (GF)

All prices subject to 7% sales tax and 24% taxable service charge
Southern eggs Benedict
Poached egg, smoked pork belly, smoked paprika hollandaise on a buttermilk biscuit

Shrimp and grits (made to order) (GF)
Stone ground grits, shrimp with sweet petite peas, aged white cheddar cheese, micro basil, crisp radish

$150 chef attendant fee, one per 75 guests

24-hour brined buttermilk fried chicken
House North Carolina BBQ sauce, Nashville sweet ‘n smokey BBQ sauce, honey, sriracha, tomato conserva, 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 For $15 Per Guest
Alone or with infused enhancers, champagne cures all…
Orange juice, mango purée, muddled berries, strawberries, peach, pear nectar, Thai basil, mint, dark chocolate sauce, sweet tea, lemonade

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

All Day Break Package | 65 per guest
Morning – 60 minutes
Fresh fruit juice selection to include oranges, cranberries, apples
Fresh from our own bake shop: croissants, muffins, Danishes, tea breads
Butter, honey butter, fruit preserves
Freshly brewed premium Kona blend coffee, selection of TeaLeaves teas
Mid-Morning – 30 minutes
Full refreshment of hot beverages, addition of assorted soft drinks, bottled waters
Mid-Afternoon – 30 minutes
Fresh baked assorted house-made cookies, blondies, brownies
Freshly brewed premium Kona blend coffee, selection of TeaLeaves teas
Assorted soft drinks, bottled waters

A.M. Breaks
Based on 30 minutes of continuous service

Smooth Operator | 28 per guest
$150 chef attendant fee, one per 75 guests
Featuring our Rock Star Morning smoothie
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 | 35 per guest
$150 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 | 26 per guest
What’s a show without snacks?
$150 chef attendant fee, one per 75 guests
Assortment of concession-style boxed snacks
Gummy Bears, Twizzlers, Raisinets, M&M’s, Goobers
Freshly popped truffle & sea salt popcorn (GF)
Throwback bottled sodas, made with real sugar
Icelandic bottled water

Happy Trails | 33 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
Bottled water, chilled sodas
Selection of TeaLeaves teas

Cafecito Time | 36 per guest
The original energy drink of South Florida, Cuban coffee!
$150 chef attendant fee, one per 75 guests
Freshly brewed shots of Cuban “colada” espresso
Cuban cafeteria snacks
Ham croquetas, mini beef empanadas, guava and cheese pastelitos
Café Con Leche
Jupiña pineapple soda, iron beer, bottled water

Lemonade Stand | 29 per guest
Freshly crafted cane sugar rosemary lemonade
Caramelized lemon & lime lemonade
Tropical citrus cake, exotic fruit shooters, Key lime tarts
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 | 34 per guest
Artisanal gelato - Select 4 flavors
Vanilla bean, strawberry, chocolate, pistachio, cappuccino, salted caramel
Bottled water, San Pellegrino sparkling water, Italian sodas
Freshly brewed premium Kona blend coffee
Selection of TeaLeaves teas

Assorted Cupcakes | 26 per guest
Vanilla bean
S’mores
Red velvet
Carrot
Florida citrus
Bottled water, chilled soft 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, a selection of Tealeaves teas.
Buffets based on 90 minutes of continuous service.
$150 labor charge for buffets with less than 30 guests

Deli | 66 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
Brownies, blondies
Assorted cookies
On A Jersey Highway | 68 per guest

Roasted tomato, black truffle bisque (GF)

Assorted breads, butter

Iceberg, romaine hearts, dill (GF)(V)
Grape tomatoes, chickpeas, English cucumber, petite French peas, daikon radish, chive red wine vinaigrette

Farmer’s bean salad (GF)(V)
Haricot vert, kidney beans, roasted peppers
Citrus-cider vinaigrette

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 frisée, pickled shaved celery, honey walnut aioli, brioche
- Roast beef
  Creamy gorgonzola
  field greens, balsamic-onion marmalade, 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, butterscotch brownies

All prices subject to 7% sales tax and 24% taxable service charge
Paninis-R-Us | 74 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
- Slow roasted beef, smoked provolone
  Watercress, red wine onion jam
  Brioche
- Roasted peppers, artichokes, mozzarella, red onion,
  basil pesto, amoroso roll

Enhancement: Have your sandwiches fresh pressed to order
$150 chef attendant fee, one per 75 guests

Desserts
Chocolate raspberry tart
Red velvet whoopie pie
Blueberry cheesecake
Assorted cookies

All prices subject to 7% sales tax and 24% taxable service charge
The American Table | 77 per guest
A melting pot of yummy...

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

Spinach, grapes, Maytag blue cheese salad (GF)
Candied pecan, radish, shaved shallot, creamy Dijon vinaigrette

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

Verjus brined chicken breast (GF)
Peas, pickled carrots, charred cippolini 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  | 73 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

Roasted corn, edamame succotash (GF)

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
Summer berry buckle cobbler
Assorted cookies

All prices subject to 7% sales tax and 24% taxable service charge
Mangia Tutti | 77 per guest

Classic Caesar salad
Hearts of romaine, pecorino 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

Fungi misto (GF)
Wild mushrooms, grilled radicchio, pine nuts, warm guanciale, white balsamic dressing

Fresh baguette, foccacia

Pollo Tuscana (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, 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 | 77 per guest

Spicy Napa cabbage salad (V)
Udon noodle salad (V)
Shaved broccoli, carrots, red onions, rice wine dressing
Field greens, kale, bamboo shoots, baby corn, cherry tomatoes, ginger dressing (V)
Baguette, naan, sesame butter
Spicy tuna tartare
Lemongrass chicken pot stickers
Fried vegetable spring rolls (V)
Miso glazed salmon, kimchee slaw
Beef tobanyaki
Stir fried marinated flank steak, shishito peppers, enoki mushrooms, soy-ginger butter sauce
Steamed ginger jasmine rice (GF)(V)
Brown rice (GF)(V)
Spicy pickled sesame cucumbers, radish, daikon, bean sprouts, hard boiled quail eggs, snow peas, wakame, edamame beans, wasabi, ginger, sriracha, soy, ponzu

Desserts
Green tea yuzu tart
Black sesame madeline
Cherry ginger tarts
Mango ichimi cheesecake

All prices subject to 7% sales tax and 24% taxable service charge
On the Run | 56 per guest

Whether on your way to the docks for some deep sea fishing, the links for 18 holes or your plane ride home, our boxed lunches will ensure you aren’t worried about where to eat.

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
- Smoked salmon, dill field greens, caper cream cheese, marble rye (upcharge $3)
- 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
**PLATED LUNCHES**

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

**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

**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, joser 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 available fall through late spring

Roasted tomato-truffle bisque (GF)

Sweet corn, coconut-lemongrass soup

**Plated entrées**

(Select one)

**Pickle-Brined Airline Chicken Breast (GF) | 65 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) | 64 per guest**
Warm edamame, corn salad, ginger-scented jasmine rice, ponzu beurre blanc

**Blackened Mahi Mahi | 67 per guest**
Fire roasted cherry tomatoes, parsnip purée, Key lime-scented vin blanc

**Chimichurri-Marinated Hanger Steak (GF) | 64 per guest**
Smoked onion purée, fried purple cabbage, Florida hearts of palm

**Grilled Filet Mignon (GF) | 76 per guest**
Roasted fingerling potatoes, asparagus tips, wild mushrooms, verjus demi-glace

**Truffle Porcini Ravioli | 46 per guest**
Tomato cream sauce, blistered tomatoes, asparagus

*All prices subject to 7% sales tax and 24% taxable service charge*
Grilled Vegan Steak (GF) | 63 per guest
(Quinoa, eggplant, chickpeas, tofu)
Blistered tomatoes, asparagus, roasted potatoes, romesco sauce

Desserts

(Select one)
Apple pie
Caramel sauce, vanilla bean Chantilly

New York cheesecake
Fresh berries, strawberry sauce

Milk chocolate mousse
Coffee cream, cocoa crumble

Caribbean fruit tart
Passion fruit cream, berry sauce

Floridian miniature trio
Blueberry cheesecake, exotic fruit torte, Key lime tart
HORS D’OEUVRES
Small bites to stimulate and foreshadow great things to come
Minimum order of 50 pieces per item

Cold

Buffalo mozzarella, tomato tartare, white balsamic, micro basil 9
Soy truffle-compressed watermelon, tomato lollipop, micro wasabi (V) 9
Avocado-papaya gazpacho shooter (GF)(V) 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
Mini snapper crudo taco, sweet pea purée, cilantro (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 domestic wagyu beef, burnt miso, puffed rice, pickled cucumber 11
Poached key west shrimp, pea puree, florida citrus, grapefruit vinaigrette 9
Seared spiced ahi tuna, truffle-potato, avocado mousse, yuzu vinaigrette 10
Garnet yam hummus, toasted pumpkin seeds, braised romaine lettuce, minus 8 vinegar 8

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

Surf’n’turf creamy lobster bisque, braised short rib, crispy fingerling potato 12
Mushroom, asparagus arancini, 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
Conch fritters, Bahamian aioli 10
Mojo pulled pork slider, spicy grilled pineapple salsa 10
Shrimp & chorizo sausage paella croquette, roasted red pepper sauce 9
Lobster arancini, sweet corn puree, mushroom duxelle 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 | 32 per guest
Artisan cured meats to include
prosciutto, Genoa salami, soppressata, spicy capicola, mortadella,
finocchiona, cacciatorini
Whole grain mustard, fig marmalade, cornichon, mixed olives
Crackers, fresh assortment of crusty breads

Artisan Cheese Board | 24 per guest
Chef’s selection of domestic, imported cheeses
Fresh and dried fruits, quince paste, preserves, honeycomb, nuts
Crackers, grissini, fresh baguette

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
Served with 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

Slider Bar | 23 per guest (Select three)
- Classic: beef slider, American cheese, lettuce, tomato,
caramelized onions
- Double porker: pork slider, applewood smoked bacon, pickled dried
apricot, whole grain mustard
- 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
- Wagyu slider $2 additional: gem lettuce, plum tomato, sweet pickled
onion, aged provolone

All prices subject to 7% sales tax and 24% taxable service charge
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
$150 chef attendant fee, one per 75 guests

Nonna’s traditional beef, pork, veal, San Marzano tomato sauce
Fennel pork sausage, roasted garlic, broccoli broth
Rosemary, cayenne lamb, fig lamb jus

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
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 salad, lemon zest, ciabatta crouton, white anchovy
- Balsamic poached beets, arugula, walnuts, Stilton blue cheese cream (GF)
- Kale, quick-pickled watermelon radish, roasted garlic dressing, spiced pepitas (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)

Seafood Raw Bar
Displayed on ice and served with cocktail sauce, fresh grated horseradish, citrus, hot sauce
Minimum order of three pieces per guest
Spicy crab, mango salad, ponzu aioli  |  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, citrus-mustard sauce  MKT price each, seasonal

Enhancements
Ice Display  |  908 each
Ice Bowl  |  660 each
Ice Bar  |  2860 each

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. Station packages are for 60 minutes.

Carved To Order:
All stations include one side, fresh house baked rolls, butter
Minimum 25 guests, must order for entire guarantee
$150 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
- Herb-Dusted Colorado Rack of Lamb | 35 per guest
  Fregola pasta, grilled artichokes, olive-focaccia roll, rosemary-lamb jus
- Grain Mustard & Brown Sugar Crusted Ham | 24 per guest
  Smoked parsnips, caramelized savoy cabbage, King Hawaiian roll, sauce Maltaise
- 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
  Congaree & Penn Middlins rice, mandarins, mini challah bun, pesto beurre blanc

Sides:
Additional sides 6 per guest

- Classic Caesar salad, ciabatta croutons, lemon zest
- Grape tomato, mozzarella ciliegeine caprese, balsamic vinaigrette, micro basil (GF)
- Toasted caraway seed cole slaw (GF)

All prices subject to 7% sales tax and 24% taxable service charge
Additional sides (continued) 6 per guest

- Quinoa Salad, sweet potato, aji amarillo chili
- Mediterranean-roasted creamer potatoes, citrus, herbs (GF)
- Roasted fingerling potatoes, bacon, leeks (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
- Apple-glazed rainbow carrots, almond oil
- Roasted seasonal baby vegetables

Risotto Bar | 30 per guest
$150 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
$150 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
$150 chef attendant fee, one per 75 guests
All day-braised beef short ribs, day boat scallops, cauliflower silk, pickled red onion, mache salad

Carnitas & Qeso Tortas | 22 per guest
$150 chef attendant fee, one per 75 guests
Crispy pork carnitas, smoked poblano peppers, cotija cheese, tomatillo salsa aioli

Vietnamese Lemongrass Meatballs | 20 per guest
$150 chef attendant fee, one per 75 guests
Vermicelli noodles, pickled vegetables, sriracha chili sauce

All prices subject to 7% sales tax and 24% taxable service charge
Ham & Pimento Cheese Fritters | 22 per guest
$150 chef attendant fee, one per 75 guests
Romano cheese crackers, almond powder, creamy tomato sofrito

La Pasta | 25 per guest
$150 chef attendant fee, one per 75 guests
Rigatoni, Sunday sauce-beef short rib, pork sausage, veal
Grana Padano, crusty bread, focaccia

Asian Influence | 30 per guest
$150 chef attendant fee, one per 75 guests
Julienne chicken, Hunan ham, scallions, daikon radish, Asian pumpkin,
sweet soy hoisin-marinated charred beef, Chinese broccoli, enoki
mushrooms, mirin ginger-scented jasmine rice,
soy sauce, plum sauce, sriracha, chow mein noodles, fortune cookies

GastroRock Experience
For the most discerning and adventurous palates. Create a
personalized gastronomic tour of composed dishes. Together with
our banquet chef, you can devise a food and drink tour that is sure to
create a unique and memorable event for your guests.
Menu pricing begins at $149

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
$150 chef attendant fee, one per 75 guests
Choice of four ice cream flavors: vanilla, chocolate, strawberry, coffee, pistachio, salted caramel, passion fruit
Whipped cream, sprinkles, chocolate pearls, pecans, hot fudge, cherries

Chocolate Wonderland | 26 per guest
$150 chef attendant fee, one per 75 guests
Desserts dipped in dark or white chocolate

Bananas Foster Station | 22 per guest
$150 chef attendant fee, one per 75 guests
Caramelized bananas with Foster’s sauce, rum flambé, vanilla ice cream

S’mores | 19 per guest
Toasted marshmallows, chocolate bars, graham crackers, ganache
Upgrade to action station ($150 chef attendant fee, one per 75 guests)

Berry Shortcake Station | 21 per guest
Strawberries, blackberries, blueberry compote, lemon shortcake, Chantilly cream
Upgrade to action station ($150 chef attendant fee, one per 75 guests)

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
$150 labor charge for buffets with less than 45 guests

Welcome To Miami | 102 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 croquettas, fig marmalade, saltine crackers

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

Beef picadillo (GF)
Ground beef, Latin spices, queen olives, pimento peppers
Enhancement: Grilled skirt steak, tangy chimichurri, carved to order
$15 per guest
$150 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 | 102 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

Balsamic poached beet couscous salad (V)

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
$150 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
Strawberry balsamic verrine
Spiced peach tart
Chocolate coffee macaroon
Lemon meringue pie
Caramel-banana pot de creme

Bella Roma | 132 per guest

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

Marinated artichoke, oven dried tomato antipasti (GF)(V)
Fennel salami, spicy capicola, provolone, marinated tomato, pepperoncini

Grilled baby squash, vegetable salad
Jumbo lump crab, gorgonzola fonduta, roasted garlic citrus crumb

Fennel seed chicken breast (GF)
Fontina morel cream, basil, grape tomato confit

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

All prices subject to 7% sales tax and 24% taxable service charge
Carved porcini mushroom rubbed prime rib (GF)
Lemon EVOO au jus
Enhancement: beef tenderloin, roasted tomato demi-glace
$18 per guest
$150 chef attendant fee, one per 75 guests

Garden herb polenta
Roasted baby carrots, spiced walnuts (GF)(V)
Enhancement: fresh gnocchi station $15 per guest (made to order)
Sweet peas, creamy amatriciana sauce, pecorino romano
$150 chef attendant fee, one per 75 guests

Desserts
Nutella cannoli
Ricotta cheesecake
Tiramisu verrine
Espresso macaroon
Chocolate decadence

Holiday In Spain | 168 per guest

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

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 (GF) $21 per guest
$150 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 Catalanian sauce, garlic aioli (GF)(V)

Pisto (GF)(V)
Tomatoes, onions, eggplant, zucchini, peppers, Spanish olive oil
Enhancement: in traditional fashion, topped with poached or fried egg
$7 per guest
$150 chef attendant fee, one per 75 guests

Desserts
Crème caramel
Churros
Panna cotta
Sopapilla cheesecake
Orange, almond torrejas

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

Kale, quick pickled watermelon radish (GF)(V)
Roasted garlic dressing, spiced pepitas

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)  
Shiitake 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, frisée lettuce, sherry vinegar mayo  

Fried Brussels sprouts, beer, ginger soy reduction  

Truffle-Parmesan waffle fries  

Desserts  
Sweet street tacos  
Spiced glazed donuts  
Chocolate-bacon verrine  
Exotic mini burgers  
Milk chocolate eclairs

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

All plated étènes 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, fresh horseradish, 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
Available fall through late spring

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

Wild Mushroom Mélange (GF)(V) 12 per guest
Frilly 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

Herb-Crusted Lamb Loin (GF)
Creamed leeks, potato fondante, mushroom duxelle, creamy 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

All prices subject to 7% sales tax and 24% taxable service charge
Grilled Filet Mignon
Potato purée, truffle, ratatoullie
Red wine veal glace

Grilled Filet Mignon, Roasted Salmon
Roasted fennel, farro, garlic carrots,
Natural veal jus, wine and pear vin blanc

Grilled Filet Mignon, Roasted Jumbo Shrimp
Olive oil poached wild mushrooms, asparagus,
Manchego polenta cake, crispy pearl onions,
Natural veal jus, citris-butter sauce
Enhance either surf or turf to a lobster tail $15 per guest

Truffle Porcini Ravioli
Tomato cream sauce, blistered tomatoes, asparagus

Grilled Vegan Steak
(Quinoa, eggplant, chickpeas, tofu)
Blistered tomatoes, baby leeks, roasted potatoes, pepper purée

Desserts
(Select one)

Chocolate mousse bar
Brownie cake, silky mousse, praline

Tahitian panna cotta
Exotic fruit, creamy passion fruit

White chocolate blondie
Vanilla mousse, lemon curd

Key lime tart
Tropical fruit salsa, meringue

Roasted walnut pie
Dark chocolate ganache, caramel gel

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

**BEVERAGES**

$150 bartender fee, one per 75 guests

**Host Bar**
(Charged on consumption per drink)

**Liquors**
Name Brands - 12  l  Deluxe Brands - 14  l  Premium Brands - 17

**Wines**
House Wine - 12

**Beers**
Domestic - 9  l  Local Microbrew - 11  l  Imported - 11

**Non-Alcoholic**
Soft Drinks / Juices - 7  l  Perrier - 9 / Icelandic Water - 8

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

**Liquors**
Name Brands - 13  l  Deluxe Brands - 16  l  Premium Brands - 18

**Wines**
House Wine - 14

**Beers**
Domestic - 10  l  Local Microbrew - 12  l  Imported - 12

**Non-Alcoholic**
Soft Drinks / Juices - 8  l  Perrier - 10 / Icelandic Water - 9
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, Sauza Añejo Tequila, Jim Beam Bourbon, Seagram’s Seven Crown Whiskey, Dewar’s White Label Scotch
1 Hour - 36  |  2 Hours - 48  |  3 Hours - 62  |  4 Hours - 68

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 - 42  |  2 Hours - 62  |  3 Hours - 72  |  4 Hours - 78

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 - 48  |  2 Hours - 68  |  3 Hours - 78  |  4 Hours - 86

Beer & Wine
House featured wines, domestic and imported beer, bottled waters, assorted juices and soft drinks
1 Hour - 23  |  2 Hours - 31  |  3 Hours - 39  |  4 Hours - 47

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
Assorted regular and flavored mojitos, traditional garnishes
17 per drink

Margarita Bar
Variety of specialty margaritas served on the rocks, straight up or frozen made with Herradura Reposado Tequila
16 per drink

Martini Bar
Selections of pomegranate, apple, cosmopolitan, espresso or custom made with Grey Goose Vodka
17 per drink

Bloody Mary Bar
Spicy and traditional Bloody Mary
Crispy bacon, celery, heirloom cherry tomatoes
17 per drink

Mimosas
Florida orange and mango mimosas, house cava, strawberry
14 per drink

Scotch Bar
Dewar’s, Chivas Regal, Johnnie Walker Black, traditional garnishes
17 per drink

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## Wine List

### Champagne & Sparkling
- Prosecco Lamarca | $55
- Roederer Estate Brut, California | $85
- Taittinger Brut La Francaise, Reims | $135
- Veuve Clicquot, Yellow Label, Reims | $155

### Chardonnay
- Broken Earth, California | $52
- Sonoma-Cutrer, Russian River, Sonoma | $80
- Artesa Carneros | $106
- Jordan Vineyard, Russian River | $155

### Sauvignon Blanc
- Hess Shirtail Ranches, California | $62
- Twomey, Napa/Sonoma | $88

### Rose
- Broken Earth | $62
- Domaine Carneros | $106

### Cabernet Sauvignon
- Hess Shirtail Ranches, California | $75
- Broken Earth, California | $60
- Robert Mondavi, Napa Valley | $98
- Mount Veeder, Napa Valley | $125
- Beringer, Knights Valley | $86

### Merlot
- Broken Earth | $67
- Chateau St. Michelle Indian Wells | $62
- Rutherford Hill, Napa Valley | $93

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.