

2015 GROUP MENUS





HARD ROCK CAFE NIAGARA FALLS, CANADA

BREAKFAST MENUS >>

LUNCH/DINNER MENUS >>

FOOD STATIONS & PLATTERS >>

SPECIAL OCCASION MENU >>

BEVERAGES >>



CONTINENTAL BREAKFAST BUFFET

SELECTION OF:

Fresh baked croissants and muffins Toast (by request)

INCLUDES:

Coffee, tea or orange juice

Seasonal fresh fruit Butter and assorted jams

BREAKFAST IN AMERICA BUFFET

SELECTION OF:

Assorted danishes and muffins Toast (by request) Scrambled eggs Sausage

INCLUDES:

Coffee, tea or orange juice

Seasonal fresh fruit
Butter and assorted jams
Bacon
Home fried potatoes





BLUES MENU

CHOICE OF ENTREE:

CHAR-BROILED CHEESEBURGER

Lightly seasoned char-broiled beef patty, served with seasoned fries.

GRILLED CHICKEN SANDWICH

Grilled chicken breast served on a fresh bun with lettuce, tomato, onion and mayo. Served with seasoned fries.

CAESAR SALAD

Available with or without chicken.

VEGGIE BURGER

Garnished with lettuce, tomato and onions. Served with seasoned fries.

DESSERT:

VANILLA ICE CREAM SANDWICH

INCLUDES:





JAZZ MENU

APPETIZER:

SOUP OR HOUSE SALAD

CHOICE OF ENTREE:

CAESAR SALAD

Available with or without chicken.

HONEY MUSTARD GRILLED CHICKEN SANDWICH

On a toasted bun with bacon, lettuce, tomato, & jack cheese. Served with seasoned fries and coleslaw.

BLACKENED CHICKEN PASTA

Cavatappi pasta tossed with our creamy Alfredo sauce, pico de gallo, fresh spinach leaves and lightly charred Andouille sausage. Topped with a grilled Cajun chicken breast. Served with garlic toast.

DESSERT:

VANILLA ICE CREAM

INCLUDES:









HIP HOP MENU

APPETIZER:

HOUSE SALAD WITH BALSAMIC DRESSING

CHOICE OF ENTREE:

GRILLED SALMON

Served with rice pilaf and fresh vegetables.

GRILLED MEDITERRANEAN SHRIMP LINGUINI

Grilled jumbo shrimp served on top of linguini, artichoke hearts, oven-roasted mushrooms with garlic caper sauce. Topped with roasted red peppers, black olives and Romano parsley. Served with garlic toast.

GRILLED 80Z SIRLOIN STEAK

Served with smashed potatoes and fresh seasonal vegetables.

DESSERT:

HOME-MADE APPLE COBBLER

Served with vanilla ice cream.

INCLUDES:







ROCK'N'ROLL MENU

APPETIZER:

HOUSE SALAD WITH BALSAMIC DRESSING

CHOICE OF ENTREE:

HICKORY SMOKED BBQ RIBS

A full rack of West Tennessee style ribs rubbed then basted with our authentic Hickory BBQ sauce and cooked to perfection – so the meat falls right off the bone. Served with smashed potatoes and fresh seasonal vegetables.

CANADIAN "AAA" STEAK

A centre cut 12 oz. Canadian "AAA" strip steak, grilled to medium, served with smashed potatoes and fresh seasonal vegetables.

GRILLED MEDITERRANEAN SHRIMP AND CHICKEN LINGUINI

Grilled jumbo shrimp and grilled chicken breast served on top of linguini, artichoke hearts, oven-roasted mushrooms with garlic caper sauce. Topped with roasted red peppers, black olives and Romano parsley. Served with garlic toast.

GRILLED SALMON

Served with rice pilaf and fresh vegetables.

DESSERT:

HOME-MADE APPLE COBBLER

Served with vanilla ice cream.

INCLUDES:



HEAVY METAL BUFFET

APPETIZER:

ASSORTED DINNER ROLLS
HOUSE SALAD & CAESAR SALAD
COLESLAW & BAKED RANCH STYLE BEANS

ENTREE:

BRUCE'S FAMOUS BAR-B-QUE (PORK) RIBS

Basted in special BBQ sauce cooked to perfection.

GRILLED SALMON

HICKORY CHICKEN

Our famous Southern-style 1/2 chicken rubbed, grilled and basted with our authentic Hickory BBQ sauce

TWISTED MAC & CHEESE

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

ROASTED POTATOES
RICE PILAF
FRESH SEASONAL VEGETABLES

DESSERT:

ASSORTED PASTRIES CHEESECAKE

INCLUDES:

Unlimited soft drinks, iced tea, coffee or tea

* Minimum of 80 guests required for the CAFE. Minimum of 50 guests required for the CLUB.



NEW OPTION

HARD ROCK FOOD STATIONS

NACHO, NACHO MAN, I WANT TO BE A NACHO MAN

Build your own Nacho station with toppings such as pulled chicken, our own home made salsa, sour cream and guacamole.

THE TEMPTATIONS

Hand made spring rolls, potato skins and chicken wings served in our own Buffalo wing sauce with sour cream, ranch dressing and blue cheese.

THE PLATTERS

Assorted cheese and cold cut platters include roast beef, ham, salami, cappacola and turkey.

Salads for the light eater – Garden and caesar salads served with our home made caesar salad dressing, citrus salad dressing and the usual suspects

KISS

Strawberries and chocolate fondue
Assorted bars and squares
Fresh fruit
An assortment of our mini desserts including:
Chocolate Peanut Butter Pie and Strawberry Cheesecake



^{*} Minimum of 50 guests are required. Two station minimum. Combine three or more stations for preferred pricing.

NEW OPTION

HARD ROCK FOOD PLATTERS

SHRIMP COCKTAIL

(25 shrimp/platter)

MINI BURGER SLIDERS

(14 sliders/platter)

BRUSCHETTA BREAD

(15 pieces/platter)

POTATO SKINS (12 pieces/platter)

Filled with Jack & Cheddar cheeses, crisp seasoned bacon & green onions

MINI CHICKEN OUESADILLA'S

(12 pieces/platter)

MINI PORTOBELLO MUSHROOM QUESADILLA'S

(12 pieces/platter)

MINI CAESAR SALAD BITES (12 pieces/platter)

Mini cheese made bowls with Caesar Salad, Crouton and seasoned bacon

JALAPENO CHEESE POPPERS

(12 pieces/platter)

HICKORY SMOKED CHICKEN WINGS

(20 pieces/platter)

MINI POUTINE BOWLS

Topped with gravy & cheese curds Add Pulled Pork or Pulled Chicken

MASHED POTATO MARTINI'S

Topped with seasoned bacon, green onions and a dollop of sour cream



BLACK VELVET MENU

APPETIZER:

HOUSE SALAD WITH BALSAMIC DRESSING

CHOICE OF ENTREE:

HICKORY SMOKED BBQ CHICKEN

Our famous Southern-style 1/2 chicken rubbed, grilled and basted with our authentic Hickory BBQ sauce. Served with smashed potatoes and fresh seasonal vegetables.

NEW YORK STRIP STEAK

A 21-day-aged, center-cut, 12 oz. New York strip steak grilled to medium and topped with Merlot-garlic butter. Served with smashed potatoes and fresh seasonal vegetables.

GRILLED MEDITERRANEAN CHICKEN AND SHRIMP PASTA

Grilled jumbo shrimp and grilled chicken breast served on top of linguini, artichoke hearts, oven-roasted mushrooms with garlic caper sauce. Topped with roasted red peppers, black olives and Romano parsley. Served with garlic toast.

GRILLED SALMON

Served with rice pilaf and fresh vegetables.

DESSERT:

GUITAR SHAPED CAKE

INCLUDES:

Welcome cocktail
Unlimited soft drinks, iced tea, coffee or tea
Red or white wine with dinner

* Minimum of 50 guests are required.

Pre-order required 72 hours in advance.

Welcome cocktail to include choice of domestic bottled beer, glass of red or white wine or 1 oz. bar shots with choice of mix.

Available as a buffet if booked in the Hard Rock Club upon request.



OPEN (HOST) BAR PREMIUM OPEN BAR SERVICE TO INCLUDE

PREMIUM LIQUORS

Kettle One Jose Cuervo
Smirnoff Bacardi
Captain Morgan Crown Royal
Bombay Sapphire Courvoisier
Johnny Walker Black

BOTTLED BEER

Molson Canadian Molson Export
Molson Canadian "67" Coors Light
MGD Heineken
Corona

DRAFT BEER*

Molson Canadian Coors Light
Rickard's Red Rickard's White
Creemore Spring's Heineken
Creemore Seasonal Guinness

RED WINE

Jackson Triggs Merlot, Canada Jackson Triggs Cabernet Franc, Canada Jackson Triggs Shiraz, Canada

WHITE WINE

Jackson Triggs, Chardonnay, Canada Jackson Triggs Sauvignon Blanc, Canada Woodbridge Zinfandel, California

NON-ALCOHOLIC BEVERAGES

Molson Excel Monster Energy Drink Perrier Dasani bottled water Coke products Juice choices Coffee/Tea

