

2015 CORPORATE MENUS





# HARD ROCK CAFE NIAGARA FALLS, CANADA

**BREAKFAST MENUS** >>

**LUNCH & DINNER MENUS >>** 

**FOOD STATIONS & PLATTERS >>** 

**ROCK THE BAR MIXOLOGY >>** 

**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





# **ROLLING STONE MENU**

#### **APPETIZER:**

## HOUSE SALAD WITH RANCH 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.

## **HICKORY CHICKEN & RIB COMBO**

Get the best of our smokehouse! Our famous Southern-style 1/2 chicken rubbed, grilled and basted with our authentic Hickory BBQ sauce, with a rack of West Tennessee style pork ribs. Served with smashed potatoes and fresh seasonal vegetables.

#### DESSERT:

#### **HOME-MADE APPLE COBBLER**

Served with vanilla ice cream.

#### **INCLUDES:**

Unlimited soft drinks, iced tea, coffee or tea



<sup>\*</sup> Minimum of 20 guests required.

# **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.



# **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



<sup>\*</sup> 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



# **NEW OPTION**

# **ROCK THE BAR MIXOLOGY**

#### **INCLUDES:**

- Group will be divided into smaller groups
- Shown how to make cocktails
- · Step behind the bar and make the cocktails under our supervision
- Sample every drink they make
- · Be judged on the accuracy and showmanship of making cocktails
- · A winner from each group will be presented with a Classic Logo'd Hard Rock Glass
- · Be given take-home cheat sheets of all cocktails

### YOUR GROUP WILL MAKE THE FOLLOWING COCKTAILS:

- Golden Margarita
- Cosmopolitan or Classic Martini (choose 1)
- Bloody Ceasar
- Mojito

# PICK ANY 2 OF THE FOLLOWING FOOD STATIONS: (Located on page 6)

- · Nacho, Nacho Man
- The Temptations
- The Platters
- · Kiss



<sup>\*</sup> Minimum of 40 guests are required. Sampling of cocktails will be limited to 4 drinks per person.

# 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

