



Private Event Menus

22-24 Clinton Street

Boston, MA 02109

(Just Outside Faneuil Hall)

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www.hardrock.com/boston



It started with an Eric Clapton guitar. The beginning of something that nobody even knew was beginning.

The place was this funky old building that used to be a Rolls Royce dealership, and it was run by a couple of young Americans who liked to keep it loose. Hard Rock Cafe was an instant classic. You could be yourself at the Hard Rock. It was good food and a good time.

Just like our original proprietors, we feature a team of passionate rockers who thrive on delivering a performance that can be best summed up as "kick-ass". Eclectic, engaging and totally authentic. That's Hard Rock!

So let me be the first to thank you for considering the Hard Rock Cafe for your upcoming event.

Events, like great music, are borne of inspiration. As one truly unique venue in a collection of globally recognized cafes, we pride ourselves on delivering an exceptional experience with a rock' n' roll twist. We start by putting ourselves in your shoes. If there is a topic that is not addressed in the following menus, please don't hesitate to ask.

Now celebrating over 37 years as THE AMBASSADORS OF ROCK, we've raised the curtain on a new generation of entertaining. Simply because nowhere else can you witness combining the spirit of rock music, authentic memorabilia from the hottest musical artists, classic American fare, and a commitment to global humanitarian causes.

Meet. Greet. Rock. Party. Hard Rock-style!

To A Great Event!!!



Stationary Hors d'Oeuvres Displays

Display prices are per person

Chilled Shrimp "Cocktail"

Offered with Lemon & Spicy Cocktail Sauce
Complete the Experience with a Custom Ice Bowl

Assorted Artisanal Cheeses

Offered with Seasonal Fruit & Berries, Gourmet Crackers & Crostini

Tuscan Table

Chef's Choice of Italian Meats, Cheeses, Marinated Vegetables & Italian Specialties
Including: Prosciutto, Salami, Capicola, Mortadella, Parmesan Reggiano,
Provolone, Tuscan White Bean Salad, Marinated Mushrooms, Roasted Red Peppers,
Artichokes, Olives, Pepperoncinis & Cherry Peppers

Mediterranean Display

Baked Pita Points & Assorted Fresh Baked Breads Offered with Roasted Eggplant
Tapenade, Tabbouleh, Feta Cheese, Marinated Olives & Hummus

New England Raw Bar

Island Creek Oysters, Cape Cod Littlenecks & Shrimp
Accompanied By Traditional Cocktail Sauce, Mignonette, Fresh Horseradish,
Lemon & Tabasco
-Market Price-

Stationary Displays Continued:

Seasonal Vegetable Garden

Fresh Seasonal Garden Vegetables offered with a Trio of Dipping Sauces

Chips & Dips

Freshly Cut Corn Tortillas Offered with Fresh Salsa, Guacamole & Sour Cream

Creamy Smoked Spinach Dip available for an additional fee

Assorted Sushi

Offerings to include Spicy Tuna, California, Spicy Scallop & Vegetarian Options

Accompanied By Pickled Ginger, Wasabi & Soy Sauce

(4 pieces per person)

Fresh Seasonal Fruit

Season's "Bounty" Of Fresh Fruit Offered with Yogurt Dip

Latin Style Ceviche Shooters

Authentic, Rustic, Latin Style Ceviche Shooters with Traditional Popcorn Garnish



Passed Hors D'Oeuvres

Butter Pecan Shrimp with Orange Reduction

“Big-Ass” Seared Scallops with Citrus Salsa

Traditional New England Lobster Salad Roll on a Hot Buttered Bun

Miniature Tortillas with Glazed Rock Shrimp, Sweet Corn & Red Bell Peppers

Clams Casino- Littleneck Clams with Bacon, Roasted Red Peppers & Garlic

Smoked Salmon Chips with Chipotle Cream Cheese, Capers & Red Onion

Seared Tuna Carpaccio with Soy-Ginger

Chili Lime Salmon Satay

Assorted Sushi Rolls with Pickled Ginger, Wasabi & Soy (2 per person)

Potato Crusted Shrimp with Wasabi Glaze

Bacon Wrapped Scallops with Sweet Maple-Mustard Glaze

Cucumber Rounds with Cream Cheese, Smoked Salmon, Capers & Fresh Dill

Maryland Style Crab Cakes with a Roasted Red Pepper Coulis

Grilled Oysters with Spinach, Chorizo & Goat Cheese

Spicy Tuna Tartar in Sesame-Miso Cones

Fork Skewered Shrimp Topped With Avocado & Red Onion

Latin Style Ceviche with Lime & Banana on an English Cucumber

Grilled Jumbo Shrimp Cocktail “Martinis” with Vodka Shooter

Coconut Crusted Shrimp with Mango Dipping Sauce

Miniature Burger/Cheeseburger on a Brioche Bun with Pickles & Tomatoes

Grilled Lamb Lollipops with a Mint-Infused Dijon Glaze

Chicken Wellington “Poppers”

5 Pepper Crusted Beef Tenderloin Medallion with Sweet Red Onion Confit

Hot Pressed Cuban Sandwiches passed in Cuban Cigar Boxes

Pecan Crusted Chicken with Amaretto Orange Drizzle

Beef & Black Bean Empanadas with a Chipotle Dipping Sauce

Duck Wontons with Sweet Chili Dipping Sauce

Grilled Chicken Satay with a Thai Peanut Dipping Sauce

Chicken Saltimbocca “Bites”

Coconut Crusted Chicken with Lime Aioli

Pigs in a Blanket with Traditional Yellow Mustard



Passed Hors d' Oeuvres continued:

Grilled Chicken Quesadilla with Fresh Pineapple & House Bar-B-Que Sauce

Miniature Tuscan Chicken Sandwiches

Beef Satay with Bourbon, Coffee & Molasses Glaze

Beef Wellington "Poppers"

Belgian Endive with Olive Tapenade

Gazpacho Shooters

Vegetarian Spring Rolls with Soy Ginger Dipping Sauce

Grilled Vegetable Satay with Balsamic Drizzle

Roma Tomato, Basil & Fresh Mozzarella Crostini with Virgin Olive Oil & Balsamic

Grilled Polenta Bruschetta with Basil Chiffonade

Grilled Pear Wrapped In Prosciutto with Great Hill Bleu Cheese

"Love Bites" Pepperdew Peppers with Goat Cheese Mousse

Wild Mushroom Quesadilla with White Bean Hummus & Truffle Oil

Flatbread "Pizza" with Chef's Choice of Seasonal Toppings

Southwest "Cigars" with Chipotle Dipping Sauce

Balsamic Fig & Goat Cheese Flatbread

Wontons Filled with Brie & Raspberry

Seasonal Soup "Sips"

Oven Roasted Eggplant on Garlic Toast

Mushroom Filled Phyllo Triangles

Baked Caramel Apple & Brie "Wontons" with a Port Wine Reduction

Miniature Hot Pressed Grilled Cheese with Tomato Soup Shooter

Black Mission Figs Stuffed with Great Hill Bleu Cheese (Seasonal)

Cream Cheese Filled Jalapeno Peppers with Herb Crumb

Phyllo Dough Triangles Filled with Spinach, Cream Cheese & Feta

-Hors d'Oeuvres are priced per piece unless noted-

-Minimum of 100 Pieces-

All menus are customized to meet your personal tastes, cultural needs & seasonality.

If there is anything you do not see, please let us know.



Entrée Stations

All entrée prices include fresh baked bread or rolls & appropriate accompaniments

All carving stations include a professional chef unless noted

Carving

Steamship Round of Beef | Offered with Chipotle Aioli, Roasted Garlic Mayonnaise & Whole Grain Mustard (Minimum of 50 guests)

Cinnamon Rubbed Pork Tenderloin | With Port Wine Reduction

Slow Roasted Prime Rib of Beef | With Pan Jus, Horseradish Cream & Grilled Onions

Cedar Plank Grilled Alaskan King Salmon | With Dill-Dijon Mustard

Mustard & Sage Roasted Turkey | Accompanied by a Cranberry-Citrus Relish & a Red Pepper Chipotle Aioli

Chorizo Stuffed Pork Rib Roast | Offered with House-Made Zesty Barbecue Sauce

4-Pepper Crusted Beef Tenderloin | Offered with Cognac Cream, Chipotle Aioli, & Roasted Garlic Mayonnaise

Statler Breast of Chicken | With a Raspberry Demi Glaze

Rack of Lamb | Offered with Mint Pesto, Red Onion Confit & Rosemary Jus –Market-

Virginia Honey Baked Ham | Offered with Spicy Brown Mustard

Bourbon & Molasses Marinated Flank Steak | Offered With Grilled Onions & Horseradish Cream

Pasta

For chef attended "Action" pasta station, an additional fee will be added

"Signature" Penne

Tossed with Oven Dried Tomatoes, Pesto, Cracked Black Pepper & Fresh Shaved Parmesan

Hard Rock Traditional Twisted Mac

Cavatappi Pasta Tossed in a Lightly Spiced, 3-Cheese Sauce with Garlic, Roasted Red Peppers & Romano Parsley Breadcrumbs

Lobster Ravioli

In a Sherry Cream

Tortellini Bolognese

3 Cheese Tortellini Tossed with Bolognese and Finished with a Splash of Cream

Cavatappi Marchase

Shrimp, Scallops & Spinach in a Tomato Marsala Cream

Pasta Carbonara

Sweet Peas, Crispy Bacon & Shaved Parmesan

Roasted Butternut or Sweet Potato Ravioli (Seasonal)

With Grated Nutmeg, Spinach and Maple Cream

Chicken & Rosemary Ravioli

With a Smoked Tomato Coulis & Shaved Parmesan

Create Your Own:

Pasta: Penne or Cavatappi

Sauces: Pesto, Bolognese, Tomato Marsala Cream, Basil Marinara or Creamy Alfredo

Additions: Bay Scallops, Rock Shrimp, Grilled Chicken
Fresh Seasonal Vegetables



Sliders

Prime Angus Beef Sliders offered with all the fixings

Asian Stir-Fry

Choose Two:

Beef & Broccoli, Chicken & Cashews, Shrimp & Garlic Sauce, Pork & Vegetables
or Vegetarian

Served with White Rice, Fried Rice & Fortune Cookies

Risotto à la Minute

Choose Two:

Seared Chicken with Grilled Corn, Crispy Bacon & Leeks
Seasonal Grilled Vegetables

or

Spicy Shrimp with Tasso, Andouille & Tomato

Salad Bar

Mesclun Greens & Romaine

Offered with Grilled Chicken, Shredded Carrots, Tomatoes, Chopped Bacon, Diced Red
Onion, Cucumbers, Spicy Pecans, Fresh Shaved Parmesan, Croutons & Tortilla Straws

Your choice of Italian, Buttermilk Ranch, Caesar or Vinaigrette Dressings

Mashed Potato Bar

Yukon Gold Mashed & Roasted Sweet Potato Mashed offered in stemless Martini Glasses
with All Your Favorite Toppings

Including: Brown Sugar, Miniature Marshmallows, Cherries, Brown Gravy, Shredded Jack
Cheddar, Chopped Bacon, Sour Cream, & Chives



A Taste of the North End

Arugula Salad with Pine Nuts, Italian Gorgonzola & Balsamic Vinaigrette
Roma Tomato Salad with Fresh Basil & Fresh Mozzarella, Drizzled With Extra Virgin Olive
Oil & Balsamic Vinaigrette
Marinated Olives
Caponata with Roasted Garlic Crostini
Cavatappi Pasta Tossed with Seared Rock Shrimp, Bay Scallops & Spinach
in a Tomato Marsala Cream
Penne Tossed With Pesto, Oven Dried Tomatoes, Shaved Parmesan & Cracked Pepper
Fresh Foccacia and Italian Breads with Extra Virgin Olive Oil

“Mexican”

Mixed Green Salad with Avocado, Diced Tomato, Jicama & Ranch Style Dressing
Chicken and Black Bean Empanadas with Salsa and Green Onion Sour Cream
Vegetarian Enchilada with Salsa Verde and Cilantro Cream
Seasoned Mexican Rice
Chipotle Rubbed Pork Tenderloin with Mango & Tomatillo Salsa
or
Braised Beef Short Ribs with Poblano Chile Glaze

Tennessee BBQ

Traditional House Salad with Butter-Milk Ranch Dressing
Ranch Baked Beans
Fresh Corn on the Cob
Old Fashioned Potato Salad or Traditional Pasta Salad
House Cole-Slaw
House Hickory Smoked Bar-B-Que Ribs
House Hickory Smoked Bar-B-Que Chicken
Burgers & Dogs with All the Fixings!



Delicatessen

Assorted Pre-Made Sandwiches

Including: Roast Beef on a Bulkie Roll with Mixed Greens, Herbed Goat Cheese Spread
& Red Onion Confit

Roast Turkey on Foccacia with Cranberry Port Mayo & Mixed Greens

Grilled Vegetable Hoagie

Tuna Salad with Mixed Greens

Offered with Cape Cod Potato Chips

& House Baked Cookies & Brownies

(Minimum of 25 people)

Additions

House or Caesar Salad

Grilled Potato Salad with Vidalia Onions & Green Beans

Old Fashioned Potato Salad

Pasta Salad with Chef's Choice of the freshest seasonal ingredients



Additional Entrées

All Entrées are priced per person and served à la carte

Chicken Marsala | Sautéed with Exotic Mushrooms & a Marsala Demi

Chicken Piccata | Sautéed with Capers & Lemon in a White Wine Garlic Sauce

Stuffed Chicken | Herb & Crumb Coated Chicken Breast Filled with a Prosciutto, Basil & Cream Cheese Center, Topped with a Tomato Basil Cream Sauce

Herb Marinated Grilled Chicken | A House Favorite!

Grilled Chicken Skewers | With Onions, Peppers & Tomatoes in House Marinade

“Rock Chop” | Center Cut Smoked Rib Pork Chop, Grilled with a Sweet Maple-Mustard Glaze; Offered with a Granny Smith Apple-Mango Chutney

Chicken Parmesan | Breaded Breast of Chicken Topped with House Marinara & Mozzarella Cheese

Pecan Crusted Salmon | Offered with an Amaretto-Dijon Glaze

Traditional Jambalaya | With Shrimp & Chicken

Paella | With Chorizo, Mussels, Shrimp & Chicken

Lasagna | Your Choice of Meat or Vegetarian

George’s Bank Codfish | Pan Roasted with a Lemon Buerre Blanc

Grilled Swordfish | Topped with a Lime-Tequila Compound Butter

Grilled Shrimp Kebobs | With Fresh Seasonal Vegetables

Braised Beef Short Ribs | With Poblano Chile Glaze

Bar-B-Que Ribs | House Hickory Smoked

Bar-B-Que Chicken | House Hickory Smoked

Grilled Sirloin Steak Tips | With Bar-B-Qued Onions



Sides, Salads & Accompaniments

Priced Per Person

Caesar Salad

Hearts of Romaine with Garlicky Croutons, Shaved Parmesan & House made Dressing

Haystack Salad

Mixed Greens, Carrots, Corn, Diced Tomatoes, Tortilla Straws, Spicy Pecans & Shredded Jack Cheddar Cheese

Honey Citrus Chicken Salad

Fresh Greens with Sweet Red Onions, Grilled Cajun Chicken, Fresh Orange Segments, Spiced Pecans, Julienne Red Peppers, Craisins, Bleu Cheese Crumbles & our Honey Citrus Dressing

Chinese Chicken Salad

Mixed Baby Greens with Grilled Chicken, Ginger Snap Peas, Carrots, Water Chestnuts, Rice Sticks & Sesame Soy Vinaigrette

Garden Salad

Crisp Mesclun Greens with Fresh Tomatoes, Black Olives, Shredded Carrots, Shaved Red Onion, Shredded Jack Cheddar Cheese & House-Made Balsamic Vinaigrette

Soups

Your Choice Of:

Creamy Tomato Basil | New England Clam Chowder
Traditional Corn Chowder | Creamy Lobster Bisque
Chicken Tortilla | Vegetable or Beef Minestrone

Roasted Fingerling Potatoes

Parslied New Potatoes



Brown Butter Roasted Potatoes

Warm Chipotle Potato Salad

White Cheddar Smashed Potato

Oven Roasted Mashed Sweet Potato

Hard Wood Grilled Vegetables with Balsamic Drizzle

Roasted Corn & Black Bean Salsa

Haricots Verts

Grilled Asparagus

Roasted Butternut Squash (Seasonal)

Corn on the Cob (Seasonal)

Steamed or Sautéed Vegetable Medley



The Finishing Touch

“Goodie” Table

Assorted Individual Pastries such as: Truffles, Dipped Strawberries, Fruit Tarts,
Éclairs, Petit Fours & Other Seasonal Additions

2 pieces per guest or

3 pieces per person

Old Fashioned Candy Bar

A Lavish Assortment of All Your Favorite Candy

Create Your Own Sundae

Chocolate & Vanilla Ice Cream with all your Favorite Toppings!

To Include: Hot Fudge, Hot Caramel Sauce, Chocolate Sprinkles, Nuts,

Mini M & M's, Brownie Chunks, Cookie Crumbles,

Maraschino Cherries & Whipped Cream

Chocolate Fountain

Lavishly Displayed Chocolate Fountain with Assorted Fresh Fruits, Cookies & other

“Goodies” for Dipping

Seasonal Fruit & Berries

Offered with Warm Chocolate for Dipping

Chocolate Truffles & Chocolate Covered Strawberries

Mexican Churros

Dusted with Powdered Sugar & Cinnamon
Offered with Warm Chocolate for Dipping

Individual Fruit Tarts & Cheesecakes

Assorted Fresh Baked Cookies & Brownies

Liquid Dessert

Our Delicious Coffee Offered with After Dinner Cordials, Fresh Whipped Cream,
Cinnamon Sticks & Chocolate Shavings

Cordials to Include: Baileys, Kahlua, Tia Maria, Frangelico, Jameson & Amaretto

Priced per person / per hour

Coffee & Tea

Fresh Brewed Coffee, Decaffeinated Coffee & Herbal Tea Selection offered with
Silver Plated Samovars

Specialty Espressos, Cappuccinos & Lattes

-Market Price-

Minimum of 50 Guests

All Prices Are Per Person



BEVERAGE OPTIONS

Consumption Bar

Hard Rock Cafe will run a tab during the event and the client pays the tab by the conclusion of the event. Consumption bar can be offered for the entire event or in increments of 1 hour.

Drink Tickets

Client can pre-purchase a set amount of drink tickets at a flat rate. Tickets can be customized to be valid for certain beverages. For example, a ticket may be good for beer only, beer and wine, wine only, mixed drinks only, full bar, etc.

Open Bar Packages

Open bar packages are priced per person. The client pays a flat amount per person per hour and guests are welcome to complimentary drinks during the allotted time period.

Ultra Premium

Premium & Call Brand Liquor, Domestic and Imported Bottle Beer, House Wine, Soft Drinks and Bottled Water

1st Hour \$14 | 2nd Hour \$11 | 3rd Hour \$6 | 4th Hour \$7

Premium

Call Brand Liquor, Domestic and Imported Bottle Beer, House Wine, Soft Drinks and Bottled Water

1st Hour \$12 | 2nd Hour \$10 | 3rd Hour \$5 | 4th Hour \$6

Standard

Domestic and Imported Bottle Beer, House Wine, Soft Drinks and Bottled Water

1st Hour \$11 | 2nd Hour \$8 | 3rd Hour \$5 | 4th Hour \$6

Non-Alcoholic Beverages

Unlimited Fountain Beverages -3-

Unlimited Non-Alcoholic Beverages (Includes Bottled Water & Juice) -5-

Alternative Rock (Non-Alcoholic) Beverages -6-

Take Home Souvenir Glass | Add \$5 per person



Rock Star Additions & Entertainment Options

Custom VIP Laminates \$4.00 each (custom work may be additional)

**Have your guests autograph your authentic Fender/ Hard Rock
Co-Branded acoustic guitar \$250.00 each**

Red Carpet Treatment!

**Treat your guests like rock-stars and have them walk the red carpet!
Includes Classic Hard Rock Logo- Step & Repeat Background, Red Carpet &
Red Ropes! \$325.00**

Great Gift Ideas:

**Hard Rock Cafe T-Shirts, Glassware, Pins, Drum Sticks, etc.
Interested in co-branding your company or event with Hard Rock?
Let us know!**

Looking For Entertainment Options?

We will make the arrangements for you!

**DJs | Bands | Photographers | Transportation | Comedians | Air Brush Tattoos |
Magazine Photos | Old-Fashioned Photo Booths | and SO much more!**

Feel free to inquire about our preferred vendors

