



Private Event & Meeting Menus

Hard Rock Cafe Atlanta

215 Peachtree Street, NE, Atlanta, GA 30303

p. (404) 688-7625 f. (404) 681-1025

www.hardrock.com/atlanta



DISPLAYS

Tortilla Chip Display

Served with Salsa, Sour Cream & Guacamole

Vegetable & Cheese Display

Served with assorted Crackers and garnished with Red Grapes

Choice of dips include Bleu Cheese, Buttermilk Ranch, Sour Cream & Onion, Roasted Eggplant & Sun-dried Tomato, Garlic Chive Cream Cheese & Caesar

Baked Pita Points Display

Served with Hummus, Roasted Eggplant Tapenade, Sun-dried Tomato Cream & Roasted Elephant Garlic Bulbs

Fresh Fruit Platter

Fresh Cut Seasonal Fruit with Yogurt Dipping Sauce

Sliced Beef Tomatoes with Mozzarella & Fresh Basil

Brushed with Seasoned Balsamic Vinegar & Olive Oil Reduction

Antipasto Display

Assorted Italian Olives, Peppers, Cheeses & Meats

Smoked Salmon Display

Served with Chopped Egg, Red Onion, Capers, Lemon Wedges & Toast Points

Deli Platter

Roast Beef, Ham, Turkey & Salami

American, Swiss, Cheddar & Provolone Cheese

Spicy Cajun Mustard-Mayonnaise, Dilled Hummus Spread, Yellow Mustard & Mayonnaise

Shredded Lettuce, Sliced Tomato, Pickles & Red Onions

Dusted Rolls, White Bread & Sub Rolls

HORS D'OEUVRES

Poultry

Sesame Chicken & Apricot Sauce

Tandori Chicken Satay

Chicken Satay & Thai Peanut Sauce

Tupelo Chicken Tenders & Bar-B-Que Sauce

Coconut Chicken & Honey Mustard Sauce

Classic, Heavy Metal, Asian Sesame or Moroccan Buffalo Wings & Bleu Cheese

Chicken Quesadilla & Salsa Fresca

Mini Tuscan Chicken Sandwiches

Meat

Beef Tenderloin Crustini & Chimichurri Sauce

Asian Sesame Beef Skewers

Mini Beef Wellington

Mini Frankfurters wrapped in Phyllo Dough & Mustard Dipping Sauce

Mini Reuben Sandwiches

Beef Empanadas & Salsa

Mini Burgers & Cheeseburgers

Applewood Bacon Wrapped Dates

Mini Corn Dogs

Fresh Melon wrapped in Prosciutto

Mini Pork Dumplings & Soy Sauce



HORS D'OEUVRES

Continued...

Seafood

Mini Maryland Style Crab Cakes & Remoulade
Bloody Mary Shrimp Cocktail
Gulf Shrimp Kabob & Thai Chili Sauce
Cold Smoked Salmon
Smoked Salmon Coronet with Bib Lettuce on Crustini
Assorted Sushi Rolls with Wasabi, Ginger & Soy Sauce
Seafood Stuffed Mushrooms
Crab Rangoons & Dipping Sauce
Scallops Wrapped in Bacon
Coconut Shrimp with Dipping Sauce
California Rolls with Pickled Ginger, Wasabi & Soy Sauce

Vegetarian

Wild Mushroom Tart
Stuffed Mushrooms
Spinach, Broccoli or Mushroom Quiche
Mini Brie with Raspberry Phyllo Dough Puff
Brie En Crouete with Spicy Walnuts
Spanikopita
Spinach Pesto Puff Pastry
Potato Skins with or without Bacon
Santa Fe Spring Rolls & Sour Cream

SALADS

Honey Citrus Grilled Chicken Salad

Fresh cut greens tossed with Sweet Red Onions, Grilled Cajun Chicken and our Honey-Citrus dressing, topped with fresh Orange Segments, Spiced Pecans, Red Pepper Strips, Craisins and Bleu Cheese Crumbles.

Chinese Chicken Salad

Mixed Greens with Ginger Snap Peas, Carrots, Rice Sticks and Water Chestnuts with Sesame Soy Vinaigrette

Haystack Salad

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

Spinach Salad

Spinach, Red Onion, Chopped Egg and Crumbled Bacon with Raspberry Vinaigrette

Roasted Red Bliss Potato Salad

Mesclun Salad

Salad of Mesclun Greens with Cherry Tomatoes in a Balsamic Dressing

Caesar Salad

Hearts of Romaine Lettuce, Croutons and Parmesan Cheese in a Caesar Dressing

Garden Salad

Crisp Greens, Shredded Cheese, Onion, Fresh Tomato, Black Olives, and Shredded Carrots served with Vinaigrette Dressing

Fresh Fruit Salad

Assorted Cut Seasonal Fresh Fruits



SOUPS

Tomato Basil

Lobster Bisque

Chicken Tortilla

New England Clam Chowder

Vegetable or Beef Minestrone

SIDES

Seasonal Rice or Couscous

Garlic Toast or Corn Bread

Steamed, Sautéed or Tempura Fresh Vegetable Medley

Seasonal Roasted Root Vegetable

White Cheddar Smashed Potatoes

Roasted Red Bliss Potatoes

Ranch Baked Beans



STATIONS

Stations are attended by a chef and carved to order. Stations are accompanied by fresh rolls & condiments.

Carving Stations

Honey Glazed Pork Loin with Caramelized Onions

Smoked Prime Rib of Beef with Au Jus and Horseradish Sauce

Peppercorn Crusted Beef Tenderloin with Cognac Cream Sauce

Cured Virginia Honey Baked Ham with Spicy Mustard

Roast Vermont Turkey with Cranberry Citrus Compote

Pasta

Choose two of the below homemade sauces. Pastas are accompanied by fresh breadsticks and shaved Parmesan cheese.

Pastas: Penne or Cavatappi

Sauces: Pesto, Basil Marinara, à la Vodka, Bolognese or Creamy Alfredo

Add Grilled Chicken

Add Bay Shrimp

Add Vegetables

Add Tortellini

Sushi Market Price

Maki: Tuna, Yellowtail, White Fish, Smoked Salmon and Shrimp

Rolls: California, Tuna, Salmon, Spicy Tuna, Cucumber, Avocado, Mixed Vegetable &

Tempura Shrimp

Accompanied by Pickled Ginger, Wasabi & Soy Sauce.

STATIONS

Continued...

Raw Bar Market Price

Clams, Jumbo Shrimp, Lobster Tails, Steamed Mussels, Oysters on the Half Shell and Seaweed Salad

Served with Zesty Cocktail Sauce & Lemon Wedges

Stir-Fry

Choose two of the following options: Beef & Broccoli, Chicken & Cashews, Shrimp & Garlic Sauce, Pork & Chinese Vegetables

Served with White Rice, Fried Rice & Fortune Cookies.

Fajita Station

Chicken, Beef and Vegetables served with Pico de Gallo, Salsa, Cheddar Cheese, Shredded Lettuce, Sour Cream, Guacamole & Warm Flour Tortillas

Add Shrimp

Salad Station

Iceberg, Romaine & Mesclun Greens

Grilled Chicken, Shredded Carrots, Tomatoes, Eggs, Chopped Bacon, Onions, Cucumbers, Spicy Pecans, Croutons, Olives & Tortilla Straws

Ranch, Italian, Caesar & Vinaigrette dressings



ENTREES

Entrees Selections

Sliced Tenderloin of Beef in a Port Wine Reduction

Smoked Angus Prime Rib with Bourbon Jus with Garlic Mashed Potatoes

Black & White Sesame Seed Crusted Ahi Tuna with Jasmine Rice

Grilled Salmon in a Lemon-Butter Sauce with Rice Pilaf

Herb Marinated Grilled Chicken Breast with Honey Apple Cornbread Stuffing

Bar-B-Que Pulled Pork Meat with Dusted Rolls & Vinegar Bar-B-Que Sauce

Cured Virginia Honey Baked Ham with Mashed Sweet Potatoes

Pork Tenderloin Au Poivre with Lyonnaise Potato Gratin

Pasta

Lobster Ravioli A La Vodka

Penne Pasta with Basil Marinara Sauce or Pesto Sauce

Twisted Mac & Cheese

Cavatappi in Creamy Diced Tomatoes & Spinach Alfredo

Meat or Vegetable Lasagna

Add sliced grilled chicken to any pasta dish

DESSERTS

Dessert Selections

Delectable Fudge Brownies with Powdered Sugar

Freshly Baked Cookies

Chocolate Dipped Seasonal Fruit

Mini Strawberry Shortcake

Assorted Mini Pastries

Chocolate Lava Cakes

Petite Cheesecake & Fruit Tarts

Assorted Cakes

Create Your Own Sundae Bar

Chocolate & Vanilla Ice Cream with Nuts, Sprinkles, Brownie Pieces, Cookie Pieces, Caramel Sauce, Chocolate Sauce, Berries, Maraschino Cherries & Whipped Cream

Chocolate Fondue

Smooth Milk Chocolate served with Pound Cake Squares, Marshmallows, Fresh Fruit, Pretzel Rods and Chocolate Chip Cookies for dipping

Retro Snacks & Candy

Favorites like Twinkies, Snow Balls, Yodels, Ring Dings, Devil Dogs & Funny Bones with an assortment of individually wrapped candies & chocolates

Hot Beverages

Regular Coffee, Decaffeinated Coffee, Hot Chocolate and Tea with Lemon, Sweeteners and Creamers

Coffee & Liqueur Bar

Regular and Decaffeinated Coffee, Amaretto, Frangelico, Kahlua & Bailey's Liqueur with Whipped Cream, Chocolate Shavings and Cinnamon toppings

