



ROCK & ROLL
HALL OF FAME

CATERING MENU

APPETIZERS

Hors D'oeuvres (Passed)

A minimum order of 50 pieces applies for passed apps.

Opener Apps | \$4.50 Per Piece

- Prosciutto, Goat Cheese and Tomato Jam Crostini
- Heirloom Tomato Bruschetta with Fresh Mozzarella V
- Raspberry and Brie Puff Pastry V
- Wild Mushroom Purse V
- Garlic Parmesan Potato Croquette V
- Marinated Cucumber with Edamame Hummus and Daikon GF
- Grilled Avocado, Radish, and Cilantro on Crostini VG
- Artichoke Beignet with Lemon Aioli V
- Cuban Spring Roll
- Mini Chicken Meatball with Mongolian BBQ Sauce
- Manchego Stuffed Olive

Headliner Apps

- Bacon Wrapped Brisket with Peach BBQ Sauce **\$5.00** GF
- Nashville Hot Chicken on Cornbread **\$5.00**
- Beef Tenderloin with Horseradish on Crostini **\$6.00**
- Crab and Avocado with Cucumber Slaw **\$5.00** GF
- Lobster Corn Fritter with Chive Cream **\$6.00**
- Mini Maryland Style Crab Cake **\$6.00**
- Herb Crusted Lamb Chop **Market Price**
- Great Lakes Poached Shrimp Shooter **\$6.00**
- Mac's Famous Salmon Slider **\$6.00**

Enhancements (Stationed)

PRICED PER PERSON

Vegetable Crudités \$10.00

- Garden Fresh Vegetables, House Made Herb Ranch Dip
- Traditional House Made Hummus with Naan (\$4.00 additional per person)

Domestic Cheese Board \$14.00

- Chef's Choice Domestic & Imported Cheeses & Crackers

Warm Dip Trio \$16.00

- Buffalo Chicken Dip, Artichoke and Spinach Dip, Roasted Tomato and Chorizo Queso Dip
- Carrots, Celery, Tortilla Chips

Charcuterie \$19.00

- Chef's Choice Assorted Meats & Accoutrements

Tapas \$20.00

- Spanish Cheeses & Charcuterie, Papas Bravas, Beef Empanadas, Albondigas, with Romesco Sauce

Raw Bar \$32.00

- Ahi Crostini, Fried Shishito, Edamame, Poached Shrimp Cocktail, Horseradish Sauce, Cocktail Sauce

Sushi // Market Price

- Assorted Maki and Sashimi

GLUTEN FREE

VEGAN

VEGETARIAN

Dietary concessions available upon request. All prices are per guest unless otherwise noted.

All items are subject to a 22% administrative fee and applicable local tax.

DINNER STATIONS

Two Stations: \$59.00 per person | Three Stations: \$73.00 per person | Four Stations: \$86.00 per person

Includes choice of two salads / Two, three or four stations / Choice of one dessert

Reception packages must be provided for full guest count

Salads

Farmer's Greens

Spring Mix and Romaine Blend,
Shaved Carrots, English Cucumbers,
Tomatoes, and Herb Ranch Dressing

Spinach Salad

Baby Spinach, Sliced Strawberries,
Goat Cheese, Sliced Almonds,
Dried Cranberries, and Citrus Herb
Vinaigrette

Classic Caesar

Hearts of Romaine, Herbed Croutons,
Parmesan Cheese, and Creamy
Caesar Dressing

Greek Chopped

Cucumbers, Tomatoes, Kalamata
Olives, Red and Green Peppers,
Bermuda Onions, Feta Cheese, and
Fresh Herb and Lemon Vinaigrette

Winter House Salad (October – April)

Roasted Brussels Sprouts, Arugula,
Cornbread Croutons,
Dried Cranberries, and White
Balsamic Dressing

Stations

PIZZA STATION CHOICE OF THREE PIZZAS // MAX 350 GUESTS

Three Cheese Pizza

Blend of Mozzarella, Provolone, and Parmesan Cheeses

Meat Lovers

Sausage, Pepperoni, Prosciutto, and Mozzarella

Buffalo Chicken

Buffalo Chicken, Ranch Dressing, Cheddar Cheese, and
Green Onions

White Pizza

Artichokes, Caramelized Onions, Mushrooms, Roasted
Tomatoes, Provolone, Parmesan, and Alfredo Sauce

BOWLS STATION

Includes rice, protein and toppings. Pick one theme.

Mexican: Grilled Flank Steak, Cilantro Lime Rice, Charro Beans,
Shredded Cheddar, Pico, Sour Cream

Korean: Bulgogi Beef, Short Grain Rice, Pickled Carrot, Kimchi,
Sesame Spinach, Scallions, Hard Boiled Egg, Gochujang Sauce

Greek: Tzatziki Grilled Chicken, Rice Pilaf, Olive and Caper
Tapenade, Roasted Tomato, Marinated Cucumbers, Hummus

Vegetarian: Roasted Butternut Squash, Quinoa, Honey Roasted
Carrots, Brussel Sprouts, Baby Kale, Candied Walnuts

WE GOT THE BEET STATION

Roasted Seasonal Squash with Arugula Salad, Cauliflower
“Picatta” with Fried Capers, Warm Farro Mushroom Salad

CONTINUE TO NEXT PAGE

GF GLUTEN FREE

VG VEGAN

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Stations CONTINUED

LITTLE ITALY STATION PICK TWO

- **Cavatelli and Bolognese**
- **Cavatappi with Chicken and Pesto Cream Sauce**
- **Cheese Tortellini Primavera with Roasted Vegetables**
- **Mushroom Ravioli with Chicken and Marsala Sauce**
Chicken can be removed to make Vegetarian
- **Penne with Marinara and Meatballs**
- **Grilled Italian Sausage with Peppers & Onions**
- **Chicken Marsala**
- **Chicken Piccata**

Served with Fried Ravioli with Marinara and Warm Garlic Bread with Shaved Parmesan and Crushed Red Pepper

MAC & CHEESE STATION PICK TWO

- **Buffalo Chicken**
- **Spinach and Mushroom**
- **Grilled Chicken and Broccoli**
- **Pulled Pork and Fried Onions**
- **Chorizo**
- **Roasted Tomato and Green Chilis**
- **Crispy Bacon**

BACKYARD BBQ STATION

Pulled Pork, BBQ Beef Brisket, Creamy Coleslaw, Kettle Chips, Pickles, Cornbread, and Honey Butter

CLEVELAND ROCKS STATION

Braised Cabbage & Kielbasa, Sauerkraut Balls with Bertman Mustard Aioli, Potato & Cheddar Pierogi, Green Onion, Sour Cream

PAELLA STATION

Chicken Paella: Roasted Chicken Thighs with Sauteed Shrimp and Yellow Saffron Rice

Veggie Paella: Saffron Rice with Bell Pepper, Peas and Tomato
Garlic Butter Haricot Verts

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Includes choice of two salads / Two, three or four stations / Choice of one dessert

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Stations CONTINUED

SLIDER STATION MAX 350 GUESTS

Choice of three sliders, with tater tots and ketchup

- **Angus Beef:** Aged Cheddar, Whole Mustard Aioli
- **Buffalo Chicken:** Blue Cheese Slaw
- **Pulled Barbecue Pork:** Apple Slaw
- **Mac's Famous Salmon Slider:** Dill Yogurt Sauce, Pickled Red Onion
- **Falafel:** Pickled Red Onion, Cucumber Slaw, Tzatziki on Mini Naan

Desserts

- **Cakes:** Assortment that may include Carrot Cake, Chocolate Cake, and Strawberry Cake
- **Treats:** Fresh Baked Chocolate Chip Cookies and Brownies
- **Assorted Dessert Bars**

BUTCHER BLOCK (CARVED) STATION

Add \$10 per person to two / three / four entrees price. Choice of Two Entrees, One Starch and One Vegetable.

- **Apple and Ancho Braised Beef Brisket:** Cider BBQ Sauce and Brown Mustard
- **Smoked Turkey Breast:** Homemade Gravy
- **Salmon Lemon Beurre Blanc**
- **House Seasoned Prime Rib Roast:** Horseradish and Beef Demi
- **Slow Roasted Porchetta**
- **Beef Tenderloin**
- **Choices:** Garlic Mashed Potatoes, Roasted Fingerling Potatoes, Honey Glazed Carrots, Grilled Asparagus

GLUTEN FREE

VEGAN

VEGETARIAN

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SMALL PLATES RECEPTION

\$110.00 per person, Minimum of 100 guests / Below 100 guests, eliminate either the three hors d'oeuvres OR the tapas station and drop small plates from three to two

Hors D'oeuvres CHOICE OF THREE

- Prosciutto, Goat Cheese and Tomato Jam Crostini**
- Raspberry and Brie Puff Pastry**
- Mac's Famous Salmon Slider**
- Bacon Wrapped Brisket with Peach BBQ Sauce**
- Artichoke Beignet with Lemon Aioli**
- Crab and Avocado Tasting Spoon with Cucumber Slaw**
- Great Lakes Poached Shrimp Shooter**

Tapas Station

- Spanish Cheeses & Charcuterie, Papas Bravas, Beef Empanadas, Albondigas, with Romesco Sauce

Salad Pairing CHOICE OF ONE

Farmer's Greens

- Spring Mix and Romaine Blend, Shaved Carrots, English Cucumbers, Tomatoes, and Herb Ranch Dressing

Classic Caesar

- Romaine Lettuce, Shaved Parmesan, Croutons, and Caesar Dressing

Roasted Beets and Bleu Cheese

- Sweet Roasted Beets, Crumbled Bleu Cheese, Scallions with Herb and Red Wine Vinaigrette

Harvest Salad

- Spring Mix, Crumbled Goat Cheese, Dried Golden Raisins, Candied Walnuts, Davina Tomato

Winter House Salad (October – April)

- Roasted Brussels Sprouts, Arugula, Cornbread Croutons, Dried Cranberries, and White Balsamic Dressing

Dessert Station

- Assorted Shortcake Parfaits that may include Chocolate, Strawberry and Peach

Small Plates CHOICE OF THREE

- Caprese Polenta**
Polenta Cake, Fresh Mozzarella, Roasted Tomatoes, Fresh Basil, Balsamic Glaze
- Cauliflower Picatta over Warm Farro Salad**
- Smoked Porchetta**
Served with Garlic Roasted Broccolini, Caramelized Onion Mustard Marmalade
- Tzatziki Grilled Chicken**
Greek Orzo Salad, Olive Tapenade
- Chicken Milanese**
Served with Arugula, Lemon, and Cherry Tomato
- Crab Cakes**
Served over Fennel Citrus Salad with Caper Lemon Remoulade
- Hoisin Glazed Salmon**
Served over Pan Fried Noodles with Sautéed Baby Bok Choy
- Shrimp Oreganata**
Baked Butterfly Shrimp topped with Garlic Butter Breadcrumbs and Oregano Sauce, over Herbed Couscous
- Steak and Frites**
Grilled Beef Coulettes, Truffle Rosemary Frites, and Shallot Demi
- Braised Short Rib**
Served over Parmesan Cavatelli with Oven Roasted Tomato Sauce
- Smoked Beef Brisket**
Over White Cheddar Grits, Drizzled with House BBQ Sauce

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RECEPTION DESSERTS

Prices are per person

Sweet Treats

Popcorn Bar \$12.00

Cheddar Caramel, Kettle Corn, and Seasonal Selection
Mini Pretzels, M&M's, and Reese's Pieces

Warm Cookies \$10.00

Assortment that may include Chocolate Chip, White
Chocolate Macadamia Nut, Oatmeal Raisin, and
Sugar Cookies

Cold Milk (\$3.00 additional per person)

Coffee & Donut Bar \$12.00

Rock Hall Signature Coffee, Hot Chocolate,
Donuts, Flavored Creamers, Sugar, Shaved Chocolate,
Marshmallows, and Whipped Cream

Assorted Dessert Bars \$12.00

Lemon-Raspberry, Oreo Bliss, and Cheesecake
Brownies

Mini Desserts \$15.00

Assortment that may include Bite Size Tea Cakes,
Chocolates, and Cheesecakes

Shortcake Parfaits \$15.00

Assortment that may include Strawberry,
Chocolate, & Peach



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DINNER BUFFET

Two Entrees: \$57.00 per person | Three Entrees: \$64.00 per person.

Includes choice of two salads, two sides, and one dessert. Dinner buffets must be provided for full guest count.

Entrées

Chicken Piccata

Chicken Marsala

Parmesan Crusted Chicken

Grilled Pork Loin Roulade with Sage Stuffing

and Apple Compote

Pan Seared Brown Sugar Salmon

Herb & Lemon Seared Walleye

Grilled Hanger Steak

Charred Flank Steak

Vegetable Lasagna

Chickpea Stew with Jasmine Rice

Carved Prime Rib Market Price additional per person

Carved Beef Tenderloin Market Price additional per person

All selections include regular and decaffeinated coffee, hot tea, and rolls and butter

Sides

Roasted Fingerling Potatoes

Buttermilk Mashed Potatoes

Homemade Mac and Cheese

Caramelized Onion and Mushroom Risotto

Haricot Vert with Crispy Shallots

Roasted Seasonal Vegetables

Honey Roasted Heirloom Carrots

Sweet Potato and Shallot Hash

Roasted Asparagus

CATERING TIP Ask about our themed buffets

Salads

Farmer's Greens

Spring Mix and Romaine Blend, Shaved Carrots, English Cucumbers, Tomatoes, and Herb Ranch Dressing

Classic Caesar

Hearts of Romaine, Herbed Croutons, Parmesan Cheese, and Creamy Caesar Dressing

Spinach Salad

Baby Spinach, Sliced Strawberries, Goat Cheese, Sliced Almonds, Dried Cranberries, and Citrus Herb Vinaigrette

Greek Chopped

Cucumbers, Tomatoes, Kalamata Olives, Red and Green Peppers, Bermuda Onion, Feta Cheese, and Fresh Herb and Lemon Vinaigrette

Caprese Salad

Heirloom Cherry Tomatoes, Bocconi Mozzarella, Balsamic Drizzle, Olive Oil with Fresh Basil

Orzo Pasta Salad

Cherry Tomato, Cucumber, Crumbled Feta, Olives, with Herb and Red Wine Vinaigrette

Harvest Salad

Spring Mix, Crumbled Goat Cheese, Dried Golden Raisins, Candied Walnuts, Davina Tomato

Desserts

Cakes: Assortment that may include Chocolate, Strawberry, & Carrot

Flourless Chocolate Torte GF

Apple Cobbler with Whipped Cream

Assorted Mini Desserts

NY Cheesecake with Fresh Seasonal Berries

Grilled Pound Cake with Lemon Curd and Blueberries

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PLATED DINNER

Includes choice of one salad, one starch, one vegetable and one dessert

Plated Dinner Salads

Farmer's Greens

Spring Mix and Romaine Blend, Shaved Carrots, English Cucumbers, Tomatoes, and Herb Ranch Dressing

Classic Caesar

Hearts of Romaine, Herbed Croutons, Parmesan Cheese, and Creamy Caesar Dressing

Spinach Salad

Baby Spinach, Sliced Strawberries, Goat Cheese, Sliced Almonds, Dried Cranberries, and Citrus Herb Vinaigrette

House Chopped Salad

Romaine, Cucumber, Tomato, Blue Cheese, Bacon, Dill Ranch Dressing

Brussels Sprouts and Green Apple

Brussels Sprouts, Granny Smith Apple, Red Onion, Chopped Walnuts, and Maple Vinaigrette

Spinach and Daikon Salad

Spinach, Pickled Daikon, Cucumbers, Pine Nuts, and Brown Sugar Vinaigrette

Sides

Multi option plated meal service requires the same starch and vegetable for all selections

Starch

- Roasted Garlic Mashed Potatoes
- Roasted Fingerling Potatoes
- Root Vegetable and Sweet Potato Hash
- Creamy Risotto
- Polenta Cakes

Vegetable

- Green Top Baby Carrots
- Haricot Vert
- Grilled Asparagus
- Charred Brussel Sprouts

Plated Dinner Entrées

Selection of more than one plated entrée require meal counts and seating assignments

- Chickpea Stew with Jasmine Rice \$56.00
- Lemon-Thyme Scented Chicken \$57.00
- Manchego Stuffed Chicken with Serrano Ham and Roasted Red Bell Pepper Sauce \$60.00
- Chicken Saltimbocca \$60.00
- Brown Sugar Salmon \$62.00
- Pan Roasted Halibut Market
- Braised Short Rib with Demi \$65.00
- Pan Seared Filet Mignon Market
- Rosemary and Garlic Grilled Lamb Rack Market

Plated Dual Entrées

- Herb Chicken and Pan Seared Salmon \$72.00
- Veal Milanese and Mushroom Ravioli \$72.00
- Beef Tenderloin and Stuffed Chicken Breast Market
- Beef Tournedos and Grilled Shrimp Scampi Market

Dinner Desserts

- Fresh Fruit Tart
- Strawberry Shortcake
- Carrot Cake
- Red Velvet Cake
- Assorted Cannoli
- Assorted Mini Desserts
- Seasonal Cheesecakes with Berries

All selections include regular and decaffeinated coffee, hot tea, and rolls & butter

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BEVERAGE SELECTION

PRICES ARE PER BOTTLE OR GLASS UNLESS OTHERWISE NOTED

Self-Serve Beverages

PER PERSON

Spa Water	\$2.50
Cucumber, Mint, or Citrus Lemonade	\$2.65
Fresh Brewed Iced Tea	\$2.65
(Sweetened or Unsweetened)	
Coffee, Hot Tea, and Decaf	\$3.25

Full Open Bar PER PERSON

	HOUSE	PREMIUM
TWO HOURS	\$31.00	\$37.00
THREE HOURS	\$36.00	\$42.00
FOUR HOURS	\$41.00	\$47.00
FIVE HOURS	\$46.00	\$52.00

Hosted Consumption or Cash Bar

House Spirits	\$9.00
Premium Spirits	\$11.00
Domestic Beers	\$8.00
Imported Beers	\$8.00
Craft Beers	\$9.00
Non-Alcoholic Beers	\$6.00
Wine by the Glass	\$9.00
Premium Wine by the Glass	\$11.00
Soft Drinks	\$3.00
Bottled Waters	\$3.50

Open Beer & Wine Bar PER PERSON

HOUSE
TWO HOURS
THREE HOURS
FOUR HOURS
FIVE HOURS

*Hosted bars include bartenders but require a \$125.00 setup fee per bar
Cash bars require one bartender for every 75 guests charged at \$125.00 per bartender.

**Signature drinks also available, our mixologist can help you create something unique!

Drink Tickets

PRICED AT A FLAT RATE

House Bar: \$9 per ticket

Premium Bar: \$11 per ticket

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BEVERAGE SELECTION

House Spirits

Vodka: Tito's
Gin: Bombay
Rum: Captain Morgan
Bourbon: Jim Beam
Tequila: Jose Cuervo
Scotch: Dewars
Whiskey: Jack Daniels

Premium Spirits

Vodka: Grey Goose
Gin: Hendricks
Rum: Bacardi
Bourbon: Woodford
Tequila: Patron
Scotch: Chivas Regal
Whiskey: Crown

Beer

Coors Light
Labatt Blue
Great Lakes Dortmunder
Fat Head's Head Hunter
Fat Head's Bumbleberry
Seasonal Craft Offerings
Spiked Seltzers

Wine

Woodbridge: Chardonnay, Cabernet, and Merlot (House)
Sterling: Chardonnay and Cabernet (Premium)



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STANDARDS & GUIDELINES

Payments

All Access Dining accepts certified or cashier's checks, money orders, American Express, MasterCard, or Visa as payment. Payment for the estimated cost of product and services is due within seven (7) business days prior to the date of the event. Any additional charges for increased counts will be billed following the event.

For those events with estimated consumption charges, an advance deposit of 90% of the estimated total charges, and a completed credit authorization form, are due no less than seven (7) business days prior to the start date of the event. Final charges will be calculated following the event and due within 14 business days. Caterer will charge the credit card on file if final payment is not received within 30 business days. Caterer reserves the right to request payment in full prior to the event based upon credit history

Cancellation

Cancellation of any individual event must be sent in writing to your catering representative. Any cancellation received less than 60 days of the first scheduled event will result in a fee to Aramark equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

Guarantees

To ensure the success of your event it is necessary we receive your "final guarantee" (confirmed attendance) no later than (7) business days prior to the event. Once the final guarantee is due, the count may not be decreased. For every event, the caterer shall be prepared to serve 5% over the final guarantee, up to 50 meals. The customer will be billed based on the final guarantee or the actual number of meals served, whichever is greater. We will make every attempt to accommodate increases in your count after the final guarantee is due, however; any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply.

China Service

All plated dinners are served on china, unless otherwise specified by the Customer. Receptions and dinner buffets are routinely accompanied by high-grade disposable bamboo service-ware. If china service is desired, a rental fee starting at \$6.50 per person would apply. Rock Hall Tossware works best in our Museum and at the bars. Glassware can be rented at \$2.00 per glass. Quantity required is subject to the size and scope of the event, and will be quoted by your catering representative.

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