



# SPECIAL EVENTS MENU



# CONTINENTAL BREAKFAST

# Menu



HOUSE OF BLUES SAN DIEGO



## **ASSORTED BREAKFAST CEREALS**

## **SLICED SEASONAL FRUIT DISPLAY**

## **ASSORTED PASTRIES**

Served with Sweet Butter, Fresh Fruit Preserves,  
Low-Fat and Plain Cream Cheese

## **ASSORTED BAGELS**

With Cream Cheese

## **YOGURT & GRANOLA PARFAIT**

## **REGULAR & DECAF COFFEE**

Served with Sugar and Creamer

## **HOT TEA**

## **ORANGE JUICE**



Additional Administrative Fee and Applicable State Tax Applies.



# THE ROCKIN' BUFFET

# Menu



HOUSE OF BLUES SAN DIEGO

## EGG SELECTIONS *(SELECT ONE)*

### MORNING EGG SCRAMBLE

With Cheddar Cheese and Chives

### CAST IRON SKILLET FRITTATA

With Smoked Bacon, Sweet Bell Pepper and Manchego Cheese

### SMOKED ANDOUILLE & AGED WHITE CHEDDAR SCRAMBLE

With Salsa Verde

### MARKET VEGETABLE SCRAMBLE

With Broccolini, Blistered Grape Tomatoes and Smoked Gouda

## MAIN COURSE *(SELECT ONE)*

### WARM BUTTERMILK BISCUITS & COUNTRY SAUSAGE GRAVY

### BELGIAN WAFFLES

Served with a Selection of Seasonal Fruits, Whipped Cream, Warm Maple Syrup, Whipped Sweet Butter, Shaved Chocolate, Candied Pecans and Powdered Sugar

### BUTTERMILK PANCAKES

Served with Whipped Sweet Butter and Warm Maple Syrup

### BANANAS FOSTER FRENCH TOAST

Served with Whipped Sweet Butter and Warm Maple Syrup

## MEAT SELECTIONS *(SELECT ONE)*

### APPLEWOOD SMOKED BACON

### COUNTRY SAUSAGE LINKS

### MAPLE GLAZED BONE-IN HAM

### SMOKED ANDOUILLE SAUSAGE

## BEVERAGES

### REGULAR & DECAF COFFEE

Served with Sugar and Creamer

### HOT TEA

### ORANGE JUICE



Additional Administrative Fee and Applicable State Tax Applies.

# BREAKFAST ADD ONS

# Menu



HOUSE OF BLUES SAN DIEGO

**SAUTÉED BREAKFAST POTATOES**

**GRITS**

**BISCUITS**

**HASH BROWN POTATOES**

**ASSORTED BREAKFAST BREADS**

**ASSORTED BREAKFAST PASTRIES**

Served with Sweet Butter, Fresh Fruit Preserves,  
Low-Fat & Plain Cream Cheese

**SLICED SEASONAL FRUIT DISPLAY**

**OMELET STATION**



Additional Administrative Fee and Applicable State Tax Applies.



## STARTER (SELECT ONE)

### GUMBO

Andouille Sausage, Chicken, Peppers, Onion, and White Rice

### SOUTHERN SALAD

Mixed Field Greens, Shaved Apple, Fennel, White Cheddar, and Toasted Pecans with Apple Cider Vinaigrette

### WEDGE SALAD

Romaine Wedge, Crumbled Bacon, Chives, Cherry Tomatoes, and Toasted Breadcrumbs with Blue Cheese Dressing

### BABY KALE SALAD

Tender and Mild Baby Kale, Slivered Carrots, Shaved Pecorino, Plumped Raisins, Pistachios, and Toasted Seeds with Sherry Vinaigrette

## ENTRÉE (SELECT TWO OR THREE)

### WEDGE SALAD WITH SMOKED CHICKEN

With Smoked Chicken, Romaine Wedge, Crumbled Bacon, Chives, Cherry Tomatoes, and Toasted Breadcrumbs with Blue Cheese Dressing

### COBB SALAD

With Chopped Romaine, Grilled Chicken, Egg, Avocado, Crumbled Bacon, Chives, Cherry Tomatoes, and Sweet Corn with Blue Cheese Dressing

### CAJUN PASTA

Fettuccine in Cajun Cream Sauce with Smoked Chicken, Roasted Red Peppers, Garlic, Basil, Parmesan, and Dusted with Blackening Spice

## HOB BURGER

Brioche Bun with Lettuce, Tomato, and Onion

## IMPOSSIBLE CHEESEBURGER

Impossible Patty, Cheese, Shredded Lettuce, Dill Pickles, Secret Spread, and Bun. All 100% Vegan

## GRILLED CHICKEN SANDWICH

Lightly Dusted with Blackening Spice or Simply Grilled, Served on a Brioche Bun with Remoulade Slaw, Bread and Butter Pickles

## SMOKED BRISKET SANDWICH

On a Brioche Bun with Texas BBQ Sauce, Fresh Pickles and Slaw

## PULLED PORK SANDWICH

On a Brioche Bun with Carolina BBQ Sauce, Fresh Pickles and Slaw

## DESSERT (SELECT ONE)

### GEORGIA SUNDAE

Topped with Chocolate Sauce and Toasted Pecans

### BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter

### KEY LIME PIE

In a Graham Cracker and Coconut Crust





### STARTER (SELECT ONE)

#### PIMENTO DIP

With Celery, Bread and Butter Pickles and Grilled Bread

#### VOODOO SHRIMP

Prawns Sautéed in an Amber Beer Reduction with Fresh Herbs and Cream, Served Atop Jalapeño Cheese Cornbread, Served Family Style

#### SOUTHERN SALAD

Mixed Field Greens, Shaved Apple, Fennel, White Cheddar, and Toasted Pecans with Apple Cider Vinaigrette

#### BABY KALE SALAD

Tender and Mild Baby Kale, Slivered Carrots, Shaved Pecorino, Plumped Raisins, Pistachios, and Toasted Seeds with Sherry Vinaigrette

#### WEDGE SALAD

Romaine Wedge, Crumbled Bacon, Chives, Cherry Tomatoes, and Toasted Breadcrumbs with Blue Cheese Dressing

#### SMOKEHOUSE

Choice of 2 of the following Proteins: Sliced Brisket, Pulled Pork, Smoked Chicken, Baby Back Ribs, Andouille Sausage

Served with BBQ Baked Beans, Bread and Butter Pickles, Jalapeño Cheese Cornbread and a selection of BBQ Sauces

### ENTRÉE (SELECT THREE)

#### GRILLED CHICKEN BREAST

Rosemary Marinated and Served with Roasted Seasonal Vegetables and Mashed Potatoes

#### SHRIMP PO' BOY

Fried Cajun Shrimp Dressed with Seasoned Mayo, Lettuce, Fresh Pickles, and Tomatoes on Leidenheimer's French Bread

#### BBQ CHICKEN

Semi-Boneless Breast and Boneless Thigh with Housemade Texas BBQ Sauce Served with Mashed Potatoes and Roasted Seasonal Vegetables

#### BLACKENED SALMON

Salmon Served Blackened or Grilled with Roasted Seasonal Vegetables and Mashed Potatoes

#### HOB BURGER

Brioche Bun with Lettuce, Tomato, and Onion

#### WEDGE SALAD WITH SMOKED CHICKEN

Smoked Chicken, Romaine Wedge, Crumbled Bacon, Chives, Cherry Tomatoes, and Toasted Breadcrumbs with Blue Cheese Dressing

### DESSERT (SELECT ONE)

#### KEY LIME PIE

In a Graham Cracker and Coconut Crust

#### BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter

#### ASSORTED HOUSEMADE COOKIES

Garnished with Fresh Caramel and Chocolate Sauces





## STARTER (SELECT ONE)

### GUMBO

Andouille Sausage, Chicken, Peppers, Onion, and White Rice

### SOUTHERN SALAD

Mixed Field Greens, Shaved Apple, Fennel, White Cheddar, and Toasted Pecans with Apple Cider Vinaigrette

### WEDGE SALAD

Romaine Wedge, Crumbled Bacon, Chives, Cherry Tomatoes, and Toasted Breadcrumbs with Blue Cheese Dressing

### VOODOO SHRIMP

Prawns Sautéed in an Amber Beer Reduction with Fresh Herbs and Cream, Served Atop Jalapeño Cheese Cornbread, Served Family Style

### BABY KALE SALAD

Tender and Mild Baby Kale, Slivered Carrots, Shaved Pecorino, Plumped Raisins, Pistachios, and Toasted Seeds with Sherry Vinaigrette

## ENTRÉE (SELECT TWO)

### GRILLED CHICKEN BREAST

Rosemary Marinated and Served with Roasted Seasonal Vegetables and Mashed Potatoes

### SHRIMP & GRITS

Sautéed Shrimp in Chipotle Cream Sauce over a Crispy Grit Cake

### CAJUN PASTA

Fettuccine in Cajun Cream Sauce with Smoked Chicken, Roasted Red Peppers, Garlic, Basil, Parmesan, and Dusted with Blackening Spice

### JAMBALAYA

Sautéed Chicken, Andouille Sausage, and "Trinity" (Onions, Bell Peppers, & Celery) Cooked in Spicy Red Rice

## SMOKEHOUSE

Choice of 2 of the following Proteins:

Sliced Brisket, Pulled Pork, Smoked Chicken, Baby Back Ribs, Andouille Sausage

Served with BBQ Baked Beans, Bread and Butter Pickles, Jalapeño Cheese Cornbread and a selection of BBQ Sauces

## DESSERT (SELECT ONE)

### KEY LIME PIE

In a Graham Cracker and Coconut Crust

### BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter



**STARTER (SELECT ONE)****GUMBO**

Andouille Sausage, Chicken, Peppers, Onion, and White Rice

**SOUTHERN SALAD**

Mixed Field Greens, Shaved Apple, Fennel, White Cheddar, and Toasted Pecans with Apple Cider Vinaigrette

**WEDGE SALAD**

Romaine Wedge, Crumbled Bacon, Chives, Cherry Tomatoes, and Toasted Breadcrumbs with Blue Cheese Dressing

**BABY KALE SALAD**

Tender and Mild Baby Kale, Slivered Carrots, Shaved Pecorino, Plumped Raisins, Pistachios, and Toasted Seeds with Sherry Vinaigrette

**VOODOO SHRIMP**

Prawns Sautéed in an Amber Beer Reduction with Fresh Herbs and Cream, Served Atop Jalapeño Cheese Cornbread, Served Family Style

**ENTRÉE (SELECT TWO)****BLACKENED SALMON**

Salmon served Blackened or Grilled with Roasted Seasonal Vegetables and Mashed Potatoes

**SHRIMP PO' BOY**

With Fried Cajun Shrimp Dressed with Seasoned Mayo, Lettuce, Fresh Pickles, and Tomatoes on Leidenheimer's French Bread

**BABY BACK RIB**

Served on a Platter with BBQ Beans, Slaw, Pickles, Corn on the Cob and Jalapeño-Cheese Cornbread

**JAMBALAYA**

Sautéed Chicken, Andouille Sausage, and "Trinity" (Onions, Bell Peppers, & Celery) Cooked in Spicy Red Rice

**SHRIMP & GRITS**

Sautéed Shrimp in Chipotle Cream Sauce over a Crispy Grit Cake

**CAJUN PASTA**

Fettuccine in Cajun Cream Sauce with Smoked Chicken, Roasted Red Peppers, Garlic, Basil, Parmesan, and Dusting with Blackening Spice

**SMOKEHOUSE**

Choice of 2 of the following Proteins: Sliced Brisket, Pulled Pork, Smoked Chicken, Baby Back Ribs, Andouille Sausage

Served with BBQ Baked Beans, Bread and Butter Pickles, Jalapeño Cheese Cornbread and a selection of BBQ Sauces

**DESSERT (SELECT ONE)****KEY LIME PIE**

In a Graham Cracker and Coconut Crust

**BREAD PUDDING**

Topped with Toffee Sauce and Bourbon Butter

**GEORGIA SUNDAE**

Topped with Chocolate Sauce and Toasted Pecans





### FIRST COURSE (SELECT ONE)

#### PIMENTO DIP

Served with Celery, Bread and Butter Pickles, and Grilled Bread

#### JALAPEÑO CHEESE CORNBREAD

Served with Honey Butter

#### VOODOO SHRIMP

Prawns Sautéed in an Amber Beer Reduction with Fresh Herbs and Cream Served Atop Jalapeño Cheese Cornbread, Served Family Style

#### FRESH VEGETABLE CRUDITÉS

Including Green Onion Dip and Roasted Red Pepper Hummus

#### FOOTHILLS FLATBREAD

Roasted Mushrooms, Sweet Corn, Caramelized Onion, Cilantro Pesto, and Feta

### SECOND COURSE (SELECT ONE)

#### GUMBO

Andouille Sausage, Chicken, Peppers, Onion, and White Rice

#### SOUTHERN SALAD

Mixed Field Greens, Shaved Apple, Fennel, White Cheddar, and Toasted Pecans with Apple Cider Vinaigrette

#### WEDGE SALAD

Romaine Wedge, Crumbled Bacon, Chives, Cherry Tomatoes, and Toasted Breadcrumbs with Blue Cheese Dressing

#### BABY KALE SALAD

Tender and Mild Baby Kale, Slivered Carrots, Shaved Pecorino, Plumped Raisins, Pistachios, and Toasted Seeds with Sherry Vinaigrette

### ENTRÉE (SELECT TWO)

#### BLACKENED SALMON

Salmon Served Blackened or Grilled with Roasted Seasonal Vegetables and Mashed Potatoes

#### GRILLED CHICKEN BREAST

Rosemary Marinated and Served with Roasted Seasonal Vegetables and Mashed Potatoes

#### CAJUN PASTA

Fettuccine in Cajun Cream Sauce with Smoked Chicken, Roasted Red Peppers, Garlic, Basil, Parmesan, and Dusted with Blackening Spice

#### GRILLED NEW YORK STRIP STEAK

Prepared Medium and Served with Roasted Seasonal Vegetables and Mashed Potatoes

#### SHRIMP PO' BOY

Fried Cajun Shrimp dressed with Seasoned Mayo, Lettuce, Fresh Pickles, and Tomatoes on Leidenheimer's French Bread

#### BABY BACK RIBS

Served on a Platter with BBQ Beans, Slaw, Pickles, Corn on the Cob and Jalapeño-Cheese Cornbread

#### SHRIMP & GRITS\*

Pan-Seared Jumbo Shrimp Simmered in Chipotle Garlic Cream Sauce, Layered Over a Crispy Fried Grit Cake and Served with Sweet Teardrop Tomatoes

\*This is Best Served as an Action Station

#### SMOKEHOUSE

Choice of 2 of the following Proteins: Sliced Brisket, Pulled Pork, Smoked Chicken, Baby Back Ribs, Andouille Sausage

Served with BBQ Baked Beans, Bread and Butter Pickles, Jalapeño Cheese Cornbread and a selection of BBQ Sauces

### DESSERT (SELECT ONE)

#### GEORGIA SUNDAE

Topped with Chocolate Sauce and Toasted Pecans

#### BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter

#### KEY LIME PIE

In a Graham Cracker and Coconut Crust



## TRAY PASSED APPETIZERS

(SELECT THREE)

### CRISPY CAULIFLOWER TEMPURA

With Sambal Aioli

### PULLED PORK SLIDERS

With BBQ Sauce

### CRISPY RICE TOGARASHI SHRIMP

With Sweet Soy Sauce

### MARINATED STEAK SKEWERS

With Chimichurri

### BRUSCHETTA

On a Grilled Baguette with Mozzarella Fresca

### FOOTHILLS FLATBREAD

Roasted Mushrooms, Sweet Corn, Caramelized Onion, Cilantro Pesto, and Feta

### ANGUS BEEF SLIDERS

With Cheddar Cheese, Remoulade, Lettuce and Pickles

### CHICKEN TIKKA SKEWER

With Ghost Chili Pineapple Jam

## BUFFET STATIONS

### FRESH VEGETABLE CRUDITÉS

Including Green Onion Dip and Roasted Red Pepper Hummus

### BAKED MACARONI & CHEESE

With a Buttery Herbed Bread Crumb Topping

### JAMBALAYA

Sautéed Chicken, Andouille Sausage, and "Trinity" (Onions, Bell Peppers, & Celery) Cooked in Spicy Red Rice

## CARVING STATION

### HOUSE SMOKED TURKEY BREAST\*

### SMOKED BRISKET OR BABY BACK RIB CLUSTERS

(Each is 4oz) Served with Cole Slaw, Baked Beans, Texas BBQ Sauce and Brioche Rolls

## DESSERT STATION

### BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter





## TRAY PASSED APPETIZERS

(SELECT THREE)

### VEGETABLE SPRING ROLLS

With Teriyaki Sauce

### SPINACH & FETA SPANAKOPITA

Phyllo Pastry, Garden Fresh Spinach and Feta Cheese

### CREOLE DEVILED EGGS

With Crispy Pancetta

### SHRIMP COCKTAIL

Served with Cocktail Sauce

### CRISPY RICE TOGARASHI SHRIMP

With Sweet Soy Sauce

### GRILLED ANDOUILLE SAUSAGE KABOB

With Roasted Peppers and Onion



## DINNER BUFFET STATIONS

### SOUTHERN SALAD

Mixed Field Greens, Shaved Apple, Fennel, White Cheddar, and Toasted Pecans with Apple Cider Vinaigrette

### CAJUN PASTA

Penne in Cajun Cream Sauce with Blackened Chicken, Roasted Red Peppers, Garlic, Basil, Parmesan, and Dusted with Blackening Spice

### BAKED MACARONI & CHEESE

With a Buttery Herbed Bread Crumb Topping

### BBQ CHICKEN

Semi-Boneless Breast and Boneless Thigh with Texas BBQ Sauce

### JAMBALAYA

Sautéed Chicken, Andouille Sausage, and "Trinity" (Onions, Bell Peppers, & Celery) Cooked in Spicy Red Rice

### SALMON

Served Blackened or Grilled

### JALAPEÑO CHEESE CORNBREAD

Served with Honey Butter

### ROASTED SEASONAL VEGETABLES

## DESSERT STATIONS

### BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter

### ASSORTED HOUSEMADE COOKIES

Garnished with Fresh Caramel and Chocolate Sauces

### OOEY GOOEY BUTTERCAKE SQUARES



# JAZZY FEAST

# Menu



HOUSE OF BLUES SAN DIEGO

## TRAY PASSED APPETIZERS

(SELECT THREE)

### CRISPY CAULIFLOWER TEMPURA

With Sambal Aioli

### BRUSCHETTA

On a Grilled Baguette with Mozzarella Fresca

### CRISPY RICE TOGARASHI SHRIMP

With Sweet Soy Sauce

### PETITE CRAB CAKES

With Mustard Vinaigrette Apple Fennel Slaw

### MARINATED STEAK SKEWERS

With Chimichurri

### GRILLED ANDOUILLE SAUSAGE KABOB

With Roasted Peppers and Onion

### SPINACH & FETA SPANAKOPITA

Phyllo Pastry, Garden Fresh Spinach and Feta Cheese

### CHICKEN TIKKA SKEWER

With Ghost Chili Pineapple Jam

## DESSERT STATIONS

### BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter

### ASSORTED FRESH FRUIT TARTS

Filled with Pastry Cream and Seasonal Fresh Berries

### ASSORTED HOUSEMADE COOKIES

Garnished with Fresh Caramel and Chocolate Sauces

### OOEY GOOEY BUTTERCAKE SQUARES

### DOUBLE CHOCOLATE FUDGE BROWNIES

## DINNER BUFFET STATIONS

### BABY KALE SALAD

Tender and Mild Baby Kale, Slivered Carrots, Shaved Pecorino, Plumped Raisins, Pistachios, and Toasted Seeds with Sherry Vinaigrette

### BAKED MACARONI & CHEESE

With a Buttery Herbed Bread Crumb Topping

### CAJUN PASTA

Penne in Cajun Cream Sauce with Blackened Chicken, Roasted Red Peppers, Garlic, Basil, Parmesan, and Dusted with Blackening Spice

### BBQ CHICKEN

Semi-Boneless Breast and Boneless Thigh With Texas BBQ Sauce

### SALMON

Served Blackened or Grilled

### JALAPEÑO CHEESE CORNBREAD

Served with Honey Butter

### ROASTED SEASONAL VEGETABLES

## CARVING STATION (SELECT ONE)

### SMOKED BRISKET OR BABY BACK RIB CLUSTERS

(Each is 4oz) Served with Cole Slaw, Baked Beans, Texas BBQ Sauce and Brioche Rolls

### OVEN ROASTED PRIME RIB

(Each is 4oz) With Au Jus Sauce (Medium Rare)

### HOUSE SMOKED TURKEY BREAST

(Each is 4oz)

Additional Administrative Fee and Applicable State Tax Applies.



## SALADS

### SOUTHERN SALAD

Mixed Field Greens, Shaved Apple, Fennel, White Cheddar, and Toasted Pecans with Apple Cider Vinaigrette

### BABY KALE SALAD

Tender and Mild Baby Kale, Slivered Carrots, Shaved Pecorino, Plumped Raisins, Pistachios, and Toasted Seeds with Sherry Vinaigrette

### WEDGE SALAD WITH SMOKED CHICKEN

Grilled Chicken, Romaine Wedge, Crumbled Bacon, Chives, Cherry Tomatoes, and Toasted Breadcrumbs with Blue Cheese Dressing

### COBB SALAD

Chopped Romaine, Grilled Chicken, Egg, Avocado, Crumbled Bacon, Chives, Cherry Tomatoes, and Sweet Corn with Blue Cheese Dressing

## SECOND COURSE

### GUMBO

Andouille Sausage, Chicken, Peppers, Onion, and White Rice

### SOUTHERN SALAD

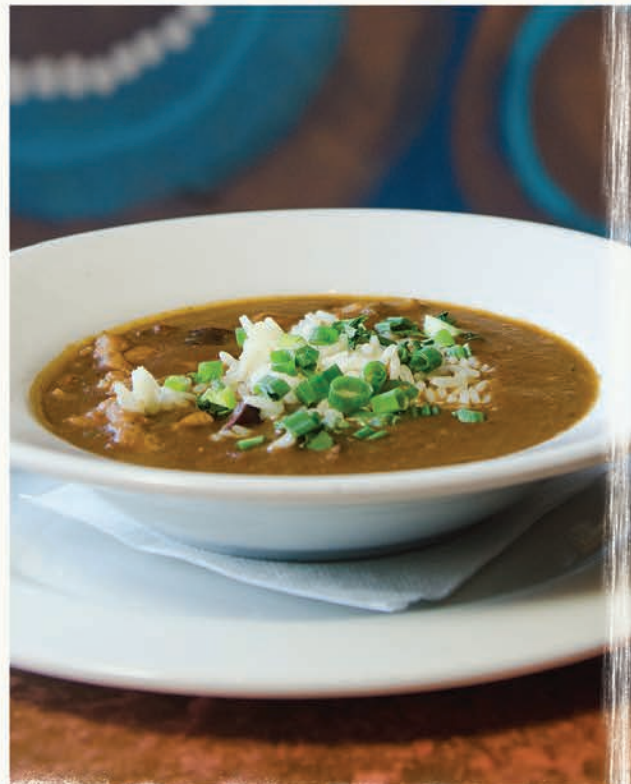
Mixed Field Greens, Shaved Apple, Fennel, White Cheddar, and Toasted Pecans with Apple Cider Vinaigrette

### WEDGE SALAD

Romaine Wedge, Crumbled Bacon, Chives, Cherry Tomatoes, and Toasted Breadcrumbs with Blue Cheese Dressing

### BABY KALE SALAD

Tender and Mild Baby Kale, Slivered Carrots, Shaved Pecorino, Plumped Raisins, Pistachios, and Toasted Seeds with Sherry Vinaigrette





## TRAY PASSED APPETIZERS

### CRISPY CAULIFLOWER TEMPURA

With Sambal Aioli

### VEGETABLE SPRING ROLLS

With Teriyaki Sauce

### PULLED PORK SLIDERS

With Coleslaw, Pickles, Carolina BBQ Sauce

### BRUSCHETTA

On a Grilled Baguette with Mozzarella Fresca

### SPINACH & FETA SPANAKOPITA

Phyllo Pastry, Garden Fresh Spinach and Feta Cheese

### GRILLED ANDOUILLE SAUSAGE KABOB

With Roasted Peppers and Onion

### CREOLE DEVILED EGGS

With Crispy Pancetta

### FOOTHILLS FLATBREAD

Roasted Mushrooms, Sweet Corn, Caramelized Onion, Cilantro Pesto, and Feta

### ANGUS BEEF SLIDERS

With Cheddar Cheese, Remoulade, Lettuce, and Pickles

### JUICY LUCY SLIDERS

With Provolone Cheese and Fried Jalapeños

### DEVILS ON HORSEBACK

With Medjool Dates, Asiago Cheese and Crispy Bacon

### CRISPY RICE TOGARASHI SHRIMP

With Sweet Soy Sauce

### MARINATED STEAK SKEWERS

With Chimichurri

### PETITE CRAB CAKES

With Mustard Vinaigrette Apple Fennel Slaw

### BACON WRAPPED SCALLOPS

In a Carrot Butter Sauce

### HOUSE POACHED SHRIMP COCKTAIL

With a Wasabi Cocktail Sauce

### CHICKEN TIKKA SKEWERS

With Ghost Chile Pineapple Jam

### VEGETABLE SKEWERS

With Portobello Mushroom, Sweet Bell Pepper, Sweet Onion, Sambal Vinaigrette and Sweet Soy Sauce

### PIMENTO CHEESE DIP

Served with Celery, Bread and Butter Pickles, and Grilled Bread





## CARVING STATIONS

### HOUSE SMOKED TURKEY BREAST

Served with Cranberry and Turkey Gravy (Each Serving is 4oz.)

### MAPLE GLAZED BONE-IN HAM

Served with Honey Mustard (Each Serving is 4.5oz.)

### HERB CRUSTED PORK LOIN

Served with a Ginger Pineapple Glaze (Each Serving is 4oz.)

### OVEN ROASTED PRIME RIB

Served with Au Jus and Horseradish Cream (Each Serving is 4oz.)

### CHILLED SEAFOOD BAR

Includes Three Shrimp, Two Snow-Crab Claws and One Oyster on the Half Shell

Served with Lemon Wedges, Cocktail Sauce and Remoulade

### SMOKED BRISKET OR BABY BACK RIB CLUSTERS

(Each is 4oz) Served with Cole Slaw, Baked Beans, Texas BBQ Sauce and Brioche Rolls





## ENTRÉES

### SALMON

Served Blackened or Grilled

### CAJUN PASTA

Penne in Cajun Cream Sauce with Blackened Chicken, Roasted Red Peppers, Garlic, Basil, Parmesan, and Dusted with Blackening Spice

### JAMBALAYA

Sautéed Chicken, Andouille Sausage, and "Trinity" (Onions, Bell Peppers, & Celery) Cooked in Spicy Red Rice

### GRILLED CHICKEN BREAST

Rosemary Marinated

## ENTRÉES

### BABY BACK RIBS

### GRILLED NEW YORK STRIP STEAK

### SHRIMP & GRITS

Pan-Seared Jumbo Shrimp Simmered in Chipotle Garlic Cream Sauce, Layered Over a Crispy Fried Grit Cake and Served with Sweet Teardrop Tomatoes

\*This is Best Served as an Action Station

### BBQ CHICKEN

Semi-Boneless Breast and Boneless Thigh With Texas BBQ Sauce

### SLOW SMOKED PULLED PORK

Pulled Pork with Carolina BBQ Sauce served with Brioche Buns

### VOODOO SHRIMP

Prawns Sautéed in an Amber Beer Reduction with Fresh Herbs and Cream. Served with Jalapeño Cheese Cornbread Rounds and Teardrop Tomatoes







## SPECIALTY DISPLAYS

### IMPORTED & DOMESTIC CHEESE BOARD

Served with Crackers, Crostini, Pita Bread and Fruit Garnish

### SEASONAL FRESH FRUIT

Elaborate Display of Seasonal Local and Tropical Fresh Fruits and Berries Served with Strawberry Yogurt Dip

### FRESH VEGETABLE CRUDITÉS

Including Green Onion Dip and Roasted Red Pepper Hummus

### MEDITERRANEAN DISPLAY

Hummus, Tomato, Cucumber, Feta Cheese, Kalamata Olives and Pita Bread

### ANTIPASTO DISPLAY

An Assortment of Italian Meats and Cheeses, Pepperoncinis, Kalamata Olives, Stuffed Green Olives and Roasted Peppers, Served with French Bread Crostini

### ALMOND CRUSTED BAKED BRIE

Served with Raspberry Sauce & French Bread

### MINI SLIDER DISPLAY

Pulled Pork, Island Turkey and Spicy Meatball

### MINI PREMIUM SLIDER DISPLAY

Certified Angus Beef, Juicy Lucy and Crab Cakes

## ACTION STATIONS

### STREET TACO STATION

**(based on two per person)**

With Choice of Citrus Marinated Chicken or Beef Served with Shredded Cabbage, Fresh Pico de Gallo, Chopped Cilantro and Lime Crema on Small Corn Tortillas

### GRILLED CHEESE

With Choice of Chicken, Bacon, Ham, Assorted Cheeses and Assorted Market Vegetables

### MACARONI & CHEESE STATION

With Choice of Cheese Sauce, Chicken, Bacon, Ham, Assorted Cheeses and Assorted Market Vegetables

### LOADED TATER TOT STATION

With Cheese Sauce, BBQ Pulled Pork and Assorted Market Vegetables

### PASTA STATION

Penne Pasta, Served with Chicken and Choice of Marinara Sauce, Spicy Cajun Cream Sauce, or Cheddar Cheese Sauce, Lobster and Shrimp Available at an Additional Charge

### FRENCH FRY STATION

Regular and Sweet Potato Fries Served with Cheddar Cheese Sauce, Gravy, Cotija Cheese, Diced Roma Tomato, Chopped Scallions, Crispy Bacon, Cinnamon Sugar and Assorted Dipping Sauces

### SOFT PRETZEL STATION

Served with Homemade Beer Cheese, Marinara, Peanut Butter, and Honey Mustard Sauces

### SHRIMP PO' BOY

Fried Cajun Shrimp with Seasoned Mayo, Lettuce, Fresh Pickles, Tomatoes, and Leidenheimer's French Bread





## SIDES

**JALAPEÑO CHEESE CORNBREAD**

**ROASTED SEASONAL VEGETABLES**

**MASHED POTATOES**

**BUTTERMILK BISCUITS**

**BAKED MACARONI AND CHEESE**

**HERB ROASTED POTATOES**

**HOUSEMADE COLESLAW**

**VEGETABLE RICE**

**BBQ BEANS**

**BRAISED GREENS**

## DESSERTS

**BREAD PUDDING**

**MINI KEY LIME TARTS**

**ASSORTED FRESH FRUIT TARTS**

**ASSORTED HOUSEMADE COOKIES**

**ASSORTED MINI CHEESECAKE SQUARES**

**SLICED SEASONAL FRUIT DISPLAY**

**OOEY GOOEY BUTTERCAKE SQUARES**

**DOUBLE CHOCOLATE FUDGE BROWNIES**

**CHEF'S SELECTION OF ASSORTED DESSERTS**

**BANANAS FOSTER ICE CREAM STATION**



# COCKTAIL HOUR

# Menu



HOUSE OF BLUES SAN DIEGO

## **SUPER PREMIUM PACKAGE**

Grey Goose, Hendrick's, Patron Silver, Canadian Club 12 Year Reserve, Hennessy, Cruzan Aged Dark, Glenlivet 12, and Bacardi. Includes Premium and Call Brand Liquors, All Domestic and Select Craft & Imported Beers, House Red, White and Rose Wines, Bottled Water and Soft Drinks. Shots and Specialty Drinks Not Included.

**2 HOURS  
3 HOURS  
ADDITIONAL**

## **PREMIUM PACKAGE**

Effen, Cuervo Tradicional, Plymouth, Buchanan's, Bombay Sapphire, Fireball, Maker's Mark, Jack Daniels, Jameson, Jagermeister, Kahlua, Bailey's, and Midori. Includes Call Brand Liquors, All Domestic and Select Craft & Imported Beers, House Red, White and Rose Wines, Bottled Water and Soft Drinks. Shots and Specialty Drinks Not Included.

**2 HOURS  
3 HOURS  
ADDITIONAL**

## **CALL BRAND PACKAGE**

Absolut, Sailor Jerry, Malibu, Beefeater, Sauza Blue, Jim Beam, Wild Turkey, Seagrams 7, Southern Comfort, Chivas 12 Year, Vermouth and Assorted Liqueurs. Includes All Domestic and Select Craft & Imported Beers, House Red, White and Rose Wines, Bottled Water and Soft Drinks. Shots and Specialty Drinks Not Included.

**2 HOURS  
3 HOURS  
ADDITIONAL**

## **BEER, WINE & SODA PACKAGE**

Includes All Domestic and Select Craft & Imported Beers, House Red, White and Rose Wines, Bottled Water and Soft Drinks. Shots and Specialty Drinks Not Included.

**2 HOURS  
3 HOURS  
ADDITIONAL**

## **SOFT BEVERAGE PACKAGE**

**2 HOURS  
3 HOURS  
ADDITIONAL**

## **ADDITIONAL OPTIONS**

**RED BULL ENERGY DRINK  
COFFEE/HOT TEA  
BOTTLED WATER**

## **DRINK TICKETS**

**SUPER PREMIUM BRANDS  
PREMIUM BRANDS  
CALL BRANDS  
BEER & WINE**

Priced Per Person.

Brands Subject to Change.

Additional Administrative Fee and Applicable State Tax Applies.