



SPECIAL EVENTS MENU



CONTINENTAL BREAKFAST

Menu



HOUSE OF BLUES ANAHEIM



SLICED SEASONAL FRUIT DISPLAY (V, VG, DF, GF)

ASSORTED PASTRIES (V)

ASSORTED BAGELS (V)

With Cream Cheese

YOGURT & GRANOLA PARFAIT (V, GF, CN)

REGULAR & DECAF COFFEE

Served with Sugar and Creamer

HOT TEA

ORANGE JUICE



Breakfast Available until 2pm.

Additional Administrative Fee and Applicable State Tax Applies.

Based on a (2) Hour Event, Minimum 20 Guests.

Dietary Index: (V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free, (DF) - Dairy Free,
(CN) - Contains Nuts, (CS) - Contains Shellfish

THE ROCKIN' BUFFET

Menu



HOUSE OF BLUES ANAHEIM

EGG SELECTIONS *(SELECT ONE)*

MORNING EGG SCRAMBLE *(V, GF)*

With Cheddar Cheese and Chives

CAST IRON SKILLET FRITTATA *(GF)*

With Smoked Bacon, Sweet Bell Pepper and Manchego Cheese

SMOKED ANDOUILLE & AGED WHITE CHEDDAR SCRAMBLE *(GF)*

With Salsa Verde

MARKET VEGETABLE SCRAMBLE *(V, GF)*

With Broccolini, Blistered Grape Tomatoes and Smoked Gouda

MAIN COURSE *(SELECT TWO)*

WARM BUTTERMILK BISCUITS & COUNTRY SAUSAGE GRAVY

BELGIAN WAFFLES *(V, CN)*

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

BUTTERMILK PANCAKES *(V)*

Served with Whipped Sweet Butter and Warm Maple Syrup

BANANAS FOSTER FRENCH TOAST *(V)*

Served with Whipped Sweet Butter and Warm Maple Syrup

MEAT SELECTIONS *(SELECT TWO)*

APPLEWOOD SMOKED BACON *(DF, GF)*

COUNTRY SAUSAGE LINKS *(DF, GF)*

MAPLE GLAZED BONE-IN HAM *(DF, GF)*

SMOKED ANDOUILLE SAUSAGE *(DF, GF)*

BEVERAGES

REGULAR & DECAF COFFEE

Served with Sugar and Creamer

HOT TEA

ORANGE JUICE



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BREAKFAST ADD ONS

Menu



HOUSE OF BLUES ANAHEIM

SAUTÉED BREAKFAST POTATOES (V, VG, DF, GF)

GRITS (V, VG, DF, GF)

BISCUITS (V)

HASH BROWN POTATOES (V, VG, DF, GF)

ASSORTED BREAKFAST BREADS (V)

ASSORTED BREAKFAST PASTRIES (V)

SLICED SEASONAL FRUIT DISPLAY (V, VG, DF, GF)

OMELET STATION (V, DF, GF)

Chef Attended Item, \$125 Service Fee Applies



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THE BAND RIDER

Menu



HOUSE OF BLUES ANAHEIM

STARTER (SELECT ONE)

GUMBO

Andouille Sausage, Chicken, "Holy Trinity" (Onions, Bell Peppers, & Celery), and Cajun Rice

SOUTHERN SALAD (V, DF, CN)

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

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 (GF)

Chopped Lettuce, Pulled Smoked Chicken, Egg, Crumbled Bacon, Chives, Tomatoes, Sweet Corn, and Toasted Breadcrumbs with Blue Cheese Dressing

CAJUN CHICKEN PASTA

Bowtie Pasta, Cajun Cream Sauce, Blackened Chicken and Andouille Sausage, Bell Peppers, Red Onion, Basil, Parmesan

HOB SMASH BURGER

Double Patty, American Cheese, Brioche Bun, Shredded Lettuce, Tomato, Aioli, Dill Pickle Chips

IMPOSSIBLE CHEESEBURGER (V, VG, DF)

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 and Slaw

PULLED PORK SANDWICH

On a Brioche Bun with Carolina BBQ Sauce and Slaw

DESSERT (SELECT ONE)

BREAD PUDDING (V)

Topped with Toffee Sauce and Bourbon Butter

KEY LIME PIE (V)

In a Graham Cracker and Coconut Crust

Lunch Available until 4pm.

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STARTER (SELECT ONE)

PIMENTO DIP (V)

With Celery, Bread and Butter Pickles and Grilled Bread

VOODOO SHRIMP (CS)

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

SOUTHERN SALAD (V, GF, CN)

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

ENTRÉE (SELECT THREE)

GRILLED CHICKEN BREAST (GF)

Rosemary Marinated and Served with Roasted Seasonal Vegetables and Mashed Potatoes

SHRIMP PO' BOY (CS)

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

BBQ CHICKEN (GF)

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

BLACKENED SALMON (GF)

Blackened or Simply Grilled, Andouille Reduction, Creamed Corn

HOB SMASH BURGER

Double Patty, American Cheese, Brioche Bun, Shredded Lettuce, Tomato, Aioli, Dill Pickle Chips

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

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 (V)

In a Graham Cracker and Coconut Crust

BREAD PUDDING (V)

Topped with Toffee Sauce and Bourbon Butter

ASSORTED HOUSEMADE COOKIES (V)

Garnished with Fresh Caramel and Chocolate Sauces



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STARTER (SELECT ONE)

GUMBO

Andouille Sausage, Chicken, "Holy Trinity" (Onions, Bell Peppers, & Celery), and Cajun Rice

SOUTHERN SALAD (V, GF, CN)

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 (CS)

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

ENTRÉE (SELECT TWO)

GRILLED CHICKEN BREAST (GF)

Rosemary Marinated and Served with Roasted Seasonal Vegetables and Mashed Potatoes

SHRIMP & GRITS (CS)

Sautéed Shrimp in Chipotle Cream Sauce over a Crispy Grit Cake

CAJUN CHICKEN PASTA

Bowtie Pasta, Cajun Cream Sauce, Blackened Chicken and Andouille Sausage, Bell Peppers, Red Onion, Basil, Parmesan

JAMBALAYA (DF)

Sautéed Chicken, Andouille Sausage, and "Holy 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 (V)

In a Graham Cracker and Coconut Crust

BREAD PUDDING (V)

Topped with Toffee Sauce and Bourbon Butter



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

Andouille Sausage, Chicken, "Holy Trinity" (Onions, Bell Peppers, & Celery) and Cajun Rice

SOUTHERN SALAD (V, GF, CN)

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 (CS)

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 (GF)**

Blackened or Simply Grilled, Andouille Reduction, Creamed Corn

BABY BACK RIBS

BBQ Beans, Slaw, and Jalapeño-Cheese Cornbread

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

CAJUN CHICKEN PASTA

Bowtie Pasta, Cajun Cream Sauce, Blackened Chicken and Andouille Sausage, Bell Peppers, Red Onion, Basil, Parmesan

JAMBALAYA (DF)

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

SHRIMP & GRITS (CS)

Sautéed Shrimp in Chipotle Cream Sauce over a Crispy Grit Cake

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

In a Graham Cracker and Coconut Crust

BREAD PUDDING (V)

Topped with Toffee Sauce and Bourbon Butter



FIRST COURSE

(SELECT ONE, SERVED FAMILY STYLE)

PIMENTO DIP (V)

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

JALAPEÑO CHEESE CORNBREAD (V)

Served with Honey Butter

VOODOO SHRIMP (CS)

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

FRESH VEGETABLE CRUDITÉS (V, GF)

Including Green Onion Dip and Roasted Red Pepper Hummus

SECOND COURSE (SELECT ONE)

GUMBO

Andouille Sausage, Chicken, "Holy Trinity" (Onions, Bell Peppers, & Celery) and Cajun Rice

SOUTHERN SALAD (V, GF, CN)

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

ENTRÉE (SELECT TWO)

BLACKENED SALMON (GF)

Blackened or Simply Grilled, Andouille Reduction, Creamed Corn

GRILLED CHICKEN BREAST (GF)

Rosemary Marinated and Served with Roasted Seasonal Vegetables and Mashed Potatoes

CAJUN CHICKEN PASTA

Bowtie Pasta, Cajun Cream Sauce, Blackened Chicken and Andouille Sausage, Bell Peppers, Red Onion, Basil, Parmesan

NEW YORK STRIP (GF)

Signature Blues Rub Crust, Roasted Garlic Mashed Potatoes, Crispy Brussels Sprouts, Balsamic Reduction

BABY BACK RIBS

BBQ Beans, Slaw, and Jalapeño-Cheese Cornbread

SHRIMP & GRITS (CS)

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

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)

BREAD PUDDING (V)

Topped with Toffee Sauce and Bourbon Butter

KEY LIME PIE (V)

In a Graham Cracker and Coconut Crust



TRAY PASSED APPETIZERS

CRISPY CAULIFLOWER TEMPURA (V)

With Sambal Aioli

PULLED PORK SLIDERS

With BBQ Sauce

CRISPY RICE TOGARASHI SHRIMP (CS)

With Sweet Soy Sauce

MARINATED STEAK SKEWERS (DF, GF)

With Chimichurri

BRUSCHETTA (V)

On a Grilled Baguette with Mozzarella Fresca

ANGUS BEEF SLIDERS

With Cheddar Cheese, Remoulade, Lettuce and Pickles

CHICKEN TIKKA SKEWER

With Ghost Chili Pineapple Jam

BUFFET STATIONS

FRESH VEGETABLE CRUDITÉS (V, GF)

Including Green Onion Dip and Roasted Red Pepper Hummus

BAKED MACARONI & CHEESE (V)

With a Buttery Herbed Bread Crumb Topping

JAMBALAYA (DF)

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

CARVING STATION

*Chef Attended Item, \$125 Service Fee Applies

HOUSE SMOKED TURKEY BREAST* (DF, GF)

(Each Serving is 4oz.)

SMOKED BRISKET* (DF, GF)

Served with Texas BBQ Sauce (Each Serving is 4oz.)

DESSERT STATION

BREAD PUDDING (V)

Topped with Toffee Sauce and Bourbon Butter



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TRAY PASSED APPETIZERS

VEGETABLE SPRING ROLLS (VG, DF)

With Teriyaki Sauce

SPINACH & FETA SPANAKOPITA (V)

Phyllo Pastry, Garden Fresh Spinach and Feta Cheese

CREOLE DEVILED EGGS (DF, GF)

With Crispy Pancetta

CRISPY RICE TOGARASHI SHRIMP (CS)

With Sweet Soy Sauce

GRILLED ANDOUILLE SAUSAGE KABOB

(DF, GF)

With Roasted Peppers and Onion

DINNER BUFFET STATIONS

SOUTHERN SALAD (V, GF, CN)

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

CAJUN CHICKEN PASTA

Bowtie Pasta, Cajun Cream Sauce, Blackened Chicken, Bell Peppers, Red Onion, Basil, Parmesan

BAKED MACARONI & CHEESE (V)

With a Buttery Herbed Bread Crumb Topping

BBQ CHICKEN

Semi-Boneless Breast and Boneless Thigh with Texas BBQ Sauce

JAMBALAYA (DF)

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

BLACKENED SALMON (GF)

Blackened or Simply Grilled, Andouille Reduction, Creamed Corn

JALAPEÑO CHEESE CORNBREAD (V)

Served with Honey Butter

ROASTED SEASONAL VEGETABLES

(V, VG, DF, GF)

DESSERT STATIONS

BREAD PUDDING (V)

Topped with Toffee Sauce and Bourbon Butter

ASSORTED HOUSEMADE COOKIES (V)

OOEY GOOEY BUTTERCAKE SQUARES (V)



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JAZZY FEAST

Menu



HOUSE OF BLUES ANAHEIM

TRAY PASSED APPETIZERS

CRISPY CAULIFLOWER TEMPURA (V)

With Sambal Aioli

BRUSCHETTA (V)

On a Grilled Baguette with Mozzarella Fresca

CRISPY RICE TOGARASHI SHRIMP (CS)

With Sweet Soy Sauce

PETITE CRAB CAKES (CS)

With Mustard Vinaigrette Apple Fennel Slaw

MARINATED STEAK SKEWERS (DF, GF)

With Chimichurri

GRILLED ANDOUILLE SAUSAGE KABOB

(DF, GF)

With Roasted Peppers and Onion

SPINACH & GOAT CHEESE SPANAKOPITA

(V)

Phyllo Pastry, Garden Fresh Spinach and Goat Cheese

CHICKEN TIKKA SKEWER

With Ghost Chili Pineapple Jam

DINNER BUFFET STATIONS

FRESH VEGETABLE CRUDITÉS (V, GF)

Including Green Onion Dip and Roasted Red Pepper Hummus

BAKED MACARONI & CHEESE (V)

With a Buttery Herbed Bread Crumb Topping

CAJUN CHICKEN PASTA

Bowtie Pasta, Cajun Cream Sauce, Blackened Chicken and Andouille Sausage, Bell Peppers, Red Onion, Basil, Parmesan

BBQ CHICKEN (DF, GF)

Semi-Boneless Breast and Boneless Thigh
With Texas BBQ Sauce

BLACKENED SALMON (GF)

Blackened or Simply Grilled, Andouille Reduction, Creamed Corn

JALAPEÑO CHEESE CORNBREAD (V)

Served with Honey Butter

ROASTED SEASONAL VEGETABLES

(V, VG, DF, GF)

CARVING STATION (CHOICE OF 2)

*Chef Attended Item, \$125 Service Fee Applies

SMOKED BRISKET (DF, GF)

Served with Texas BBQ Sauce (Each Serving is 4oz.)

OVEN ROASTED PRIME RIB

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

HOUSE SMOKED TURKEY BREAST (DF, GF)

DESSERT STATIONS

BREAD PUDDING (V)

Topped with Toffee Sauce and Bourbon Butter

ASSORTED FRESH FRUIT TARTS (V)

Filled with Pastry Cream and Seasonal Fresh Berries

ASSORTED HOUSEMADE COOKIES (V)

OOEY GOOEY BUTTERCAKE SQUARES (V)

DOUBLE CHOCOLATE FUDGE BROWNIES (V)

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SOUPS & SALADS

GUMBO

Andouille Sausage, Chicken, "Holy Trinity" (Onions, Bell Peppers, & Celery), and Cajun Rice

SOUTHERN SALAD (V, GF, CN)

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

COBB SALAD (GF)

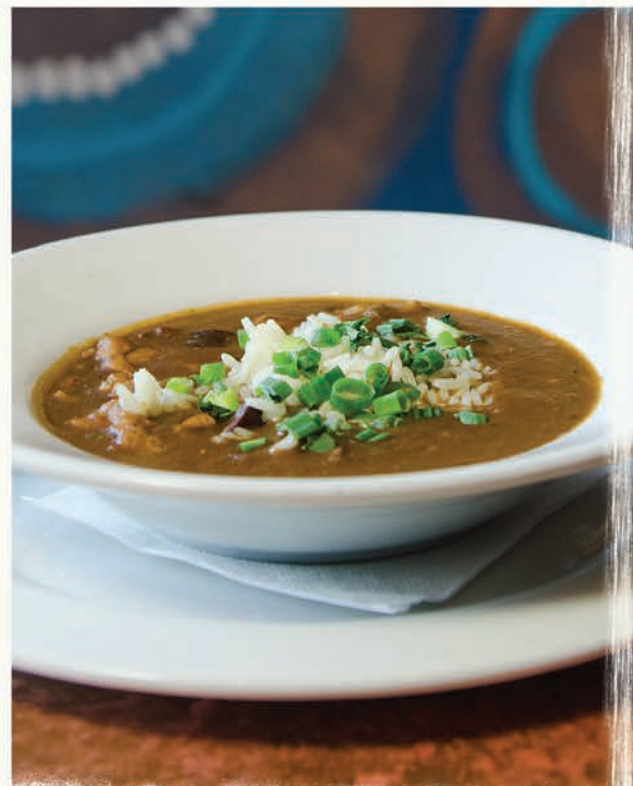
Chopped Lettuce, Smoked Pulled Chicken, Egg, Crumbled Bacon, Chives, Tomatoes, Sweet Corn, and Toasted Breadcrumbs with Blue Cheese Dressing

WEDGE SALAD

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

WEDGE SALAD WITH SMOKED CHICKEN

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



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TRAY PASSED APPETIZERS

CRISPY CAULIFLOWER TEMPURA (V)

With Sambal Aioli

VEGETABLE SPRING ROLLS (V, DF)

With Teriyaki Sauce

PULLED PORK SLIDERS

With Coleslaw, Pickles, Carolina BBQ Sauce

BRUSCHETTA (V)

On a Grilled Baguette with Mozzarella Fresca

SPINACH & GOAT CHEESE SPANAKOPITA (V)

Phyllo Pastry, Garden Fresh Spinach and Goat Cheese

GRILLED ANDOUILLE SAUSAGE KABOB (DF, GF)

With Roasted Peppers and Onion

CREOLE DEVEILED EGGS (DF, GF)

With Crispy Pancetta

ANGUS BEEF SLIDERS

With Cheddar Cheese, Remoulade, Lettuce, and Pickles

BBQ CHICKEN FLATBREAD

Memphis Sweet BBQ Sauce, Mozzarella and Gouda, Cilantro, Smoked Pulled Chicken, Cilantro Crema, Pickled Red Onion

MARGHERITA FLATBREAD (V)

Roasted Garlic, Mozzarella, Balsamic Tomato, Basil and Feta

JUICY LUCY SLIDERS

Beef-and-Bacon Grind Stuffed with Provolone Cheese and Topped with Crispy Jalapeños, Roasted Tomatoes, and Chipotle Aioli

BBQ BRAISED SHORT RIBS (DF)

With Pickled Apple and Brioche Crostini

CRISPY RICE TOGARASHI SHRIMP (CS)

With Sweet Soy Sauce

MARINATED STEAK SKEWERS (DF, GF)

With Chimichurri

PETITE CRAB CAKES (CS)

With Mustard Vinaigrette Apple Fennel Slaw

BACON WRAPPED SCALLOPS (GF, CS)

In a Carrot Butter Sauce

HOUSE POACHED SHRIMP COCKTAIL

(GF, CS)

With a Wasabi Cocktail Sauce

CHICKEN TIKKA SKEWERS

With Ghost Chile Pineapple Jam

VEGETABLE SKEWERS (V, VG, DF)

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

PIMENTO CHEESE DIP (V)

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

SPINACH & ARTICHOKE DIP (V)

Served with Housemade Chips, Fresh Pico de Gallo and Sour Cream

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PRICED PER PERSON



HOUSE OF BLUES ANAHEIM

CARVING STATIONS

Serve your Carving Selection with Hinged Rolls

HOUSE SMOKED TURKEY BREAST*

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

MAPLE GLAZED BONE-IN HAM* (DF, GF)

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

HERB CRUSTED PORK LOIN* (DF, GF)

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

SMOKED BRISKET* (DF, GF)

Served with Texas BBQ Sauce (Each Serving is 4oz.)

OVEN ROASTED PRIME RIB*

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

CHILLED SEAFOOD BAR (GF, CS)

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

Served with Lemon Wedges, Cocktail Sauce and Remoulade



*Chef Attended Item, \$125 Service Fee Applies.

Based on a (2) Hour Event, Minimum 40 Guests.

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ENTRÉES

BLACKENED SALMON (DF, GF)

Blackened or Simply Grilled, Andouille Reduction, Creamed Corn

CAJUN CHICKEN PASTA

Bowtie Pasta, Cajun Cream Sauce, Blackened Chicken and Andouille Sausage, Bell Peppers, Red Onion, Basil, Parmesan

JAMBALAYA (DF)

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

GRILLED CHICKEN BREAST (GF)

Rosemary Marinated

BABY BACK RIBS

BBQ Beans, Slaw, and Jalapeño Cheese Cornbread

SHRIMP & GRITS* (CS)

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

*For Reception Events This Item is Best Served as an Action Station

*Chef Attended Item, \$125 Service Fee Applies

BBQ CHICKEN (GF)

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* (CS)

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

*For Reception Events This Item is Best Served as an Action Station

*Chef Attended Item, \$125 Service Fee Applies



Based on a (2) Hour Event, Minimum 20 Guests.

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SPECIALTY DISPLAYS **IMPORTED & DOMESTIC CHEESE BOARD**

(V, CN)

Served with Crackers, Crostini, Pita Bread and Fruit Garnish

FRESH & EXOTIC FRUIT (V, GF)

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

FRESH VEGETABLE CRUDITÉS (V, GF)

Including Green Onion Dip and Roasted Red Pepper Hummus

MEDITERRANEAN DISPLAY (V)

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 (V, GF)

Served with Raspberry Sauce & French Bread

LOADED MACARONI & CHEESE

Choice between Chicken Tenders, Buffalo Sauce, Blue Cheese or Brisket, Texas BBQ Sauce, Crispy Onion

SOFT PRETZEL STATION (V, CN)

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

ACTION STATIONS

STREET TACO STATION* (GF)

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

STREET TACO ADD ONS:

Beans & Rice (V, VG, DF, GF)

Chips & Fresh Homemade Salsa (V, VG, DF, GF)

Chips, Fresh Homemade Salsa & Guacamole

(V, VG, DF, GF)

GRILLED CHEESE STATION*

A Combination of the following Sandwiches - Roasted Tomato with Mozzarella, Gouda and Swiss Cheeses; Pulled Pork, Smoked Gouda and Tomato; Blackened Chicken, Chipotle Mayo, Caramelized Onion and Pepper Jack Cheese

FRENCH FRY OR TATOR TOT STATION* BASIC

Your choice of Regular or Sweet Potato Fries or Tator Tots Served with the Following Toppings and Dipping Sauces - Cheddar Cheese Sauce, Gravy, Ranch and BBQ. Cinnamon Sugar also available for Sweet Potato Fries Only

LOADED

Your choice of (2) Potato Options Served with Carnitas, Assorted Peppers, Diced Tomatoes, Chopped Scallions, and Crispy Bacon

FRENCH DIP PANINI STATION*

Miniature Pressed French Dip with Prime Rib, Saut éed Bourbon Onions, Provolone Cheese, Au Jus, and Creamy Horseradish Served on a French Roll and Pressed to Perfection

CHICKEN & WAFFLES STATION *

Fried Chicken Tenders & Mini Buttermilk Waffles Served with Warm Maple Syrup and Butter

MASHED POTATO STATION*

Served in Martini Glasses with Mushroom Cream Sauce, Cheddar Cheese Sauce, Shredded Gouda Cheese, Cotija Cheese, Diced Roma Tomato, Chopped Scallions, Crispy Bacon, Sour Cream and Pulled BBQ Beef

Based on a (2) Hour Event, Minimum 20 Guests.

Additional Administrative Fee and Applicable State Tax Applies.

Dietary Index: (V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free, (DF) - Dairy Free, (CN) - Contains Nuts, (CS) - Contains Shellfish

PRICED PER PERSON



HOUSE OF BLUES ANAHEIM

SIDES

JALAPEÑO CHEESE CORNBREAD (V)

ROASTED SEASONAL VEGETABLES

(V, VG, DF, GF)

MASHED POTATOES (V, GF)

BUTTERMILK BISCUITS (V)

BAKED MACARONI AND CHEESE (V)

HERB ROASTED POTATOES (V, VG, DF, GF)

HOUSEMADE COLESLAW (V, GF)

VEGETABLE RICE (V, VG, DF, GF)

BBQ BEANS (DF, GF)

BRAISED GREENS (GF)

CRISPY BRUSSELS SPROUTS (V, VG, DF, GF)

DESSERTS

BREAD PUDDING (V)

MINI KEY LIME TARTS (V)

ASSORTED FRESH FRUIT TARTS (V)

ASSORTED HOUSEMADE COOKIES (V)

SLICED SEASONAL FRUIT DISPLAY (V, VG, DF, GF)

OOEY GOOEY BUTTERCAKE SQUARES (V)

DOUBLE CHOCOLATE FUDGE BROWNIES (V)

**BANANAS OR STRAWBERRIES FOSTER
ICE CREAM STATION*** (V, GF)

COOKIE SKILLET STATION* (V)

Your choice of either Warmed Chocolate Chip, Peanut Butter, or Sugar Cookie. Served with Vanilla Ice Cream



Based on a (2) Hour Event, Minimum 20 Guests.

Additional Administrative Fee and Applicable State Tax Applies.

Dietary Index: (V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free, (DF) - Dairy Free,
(CN) - Contains Nuts, (CS) - Contains Shellfish

COCKTAIL HOUR

Menu



HOUSE OF BLUES ANAHEIM

SUPER PREMIUM PACKAGE

Belvedere, Hendricks, Casamigos Reposado, Buffalo Trace, Russell's Rye, McCallan 12, Monkey Shoulder, and Woodford Reserve. Includes Premium and Call Brand Liquors, Domestic, Craft & Imported Beers, and upgraded selection of Red, White and Sparkling Wines, Water and Soft Drinks. Shots, Doubles, and Specialty Drinks are not included in Super Premium Brand Packages.

**2 HOURS
3 HOURS
ADDITIONAL**

PREMIUM PACKAGE

Ketel One, Bombay Sapphire, Tanqueray, Patron Silver, Don Julio, Havana Club 3 Year, Maker's Mark, and Johnny Walker Black Label. Includes Call Brand Liquors, Domestic, Craft & Imported Beers, and upgraded selections of Red, White, and Sparkling Wines, Water and Soft Drinks. Shots, Doubles, and Specialty Drinks are not included in Premium Brand Packages.

**2 HOURS
3 HOURS
ADDITIONAL**

CALL BRAND PACKAGE

Tito's, New Amsterdam, Sauza Silver, Captain Morgan, Cruzan White Rum, Malibu, Dewar's White Label, Jameson, and Jack Daniel's. A Selection of Domestic, Craft & Imported Beers, House White and Red Blend Wines, Water and Soft Drinks. Shots, Doubles, and Specialty Drinks are not included in Call Brand Packages.

**2 HOURS
3 HOURS
ADDITIONAL**

SIGNATURE BEER & WINE PACKAGE

A Robust Selection of Domestic, Craft, & Imported Beers and an Upgraded Selection of Red, White, and Sparkling Wines. Includes Soft Drinks and Water.

**2 HOURS
3 HOURS
ADDITIONAL**

BEER, WINE & SODA PACKAGE

Includes a Selection of Domestic, Craft & Imported Beers, House Red and White Wines, Soft Drinks and Water.

**2 HOURS
3 HOURS
ADDITIONAL**

CHAMPAGNE GREETING BY THE PERSON BY THE BOTTLE

SOFT BEVERAGE PACKAGE

**2 HOURS
3 HOURS
ADDITIONAL**

ADDITIONAL OPTIONS

**RED BULL ENERGY DRINK
COFFEE/HOT TEA (2hr Service Window)
BOTTLED WATER**

**DRINK TICKETS
SUPER PREMIUM BRANDS
PREMIUM BRANDS
CALL BRANDS
SIGNATURE BEER & WINE
BEER & WINE**

Priced Per Person.

Brands Subject to Change.

Additional Administrative Fee and Applicable State Tax Applies.