



BOSTON

HOUSE OF BLUES BOSTON
15 LANSLOWNE ST, BOSTON, MA 02215
☎ 617.960.8332



MAKE OUR HOUSE YOUR HOUSE!





HOUSE OF BLUES SPECIAL EVENTS MENU

HOT HORS D'OEUVRES

25 piece minimum; priced per piece

SPINACH & FETA SPANAKOPITA
Phyllo, Spinach, Feta

CHEESE QUESADILLA
Sharp Cheddar, Jack, Tomato,
Scallion, Lime Crema

VEGETARIAN SPRING ROLLS
Teriyaki

POLPETTE DI CARNE
Ground Beef, Veal, Pork, Parmesan,
Tomato Gravy, Nutmeg

SMOKED CHICKEN QUESADILLA
Sauteed Peppers, Onions, Colby

LOADED STUFFED RED BLISS POTATO
Bacon, Cheddar Jack, Scallions,
Sour Cream

COCONUT BATTERED SHRIMP
Pineapple Salsa

MAC & CHEESE BITES
Truffled Salt

CHICKEN BROCCOLI ALFREDO
MEATBALLS
Rapini, Garlic Cream Reduction,
Chili Flakes

PULLED PORK BISCUIT

VEGETARIAN ARANCINI
Mushroom, Asparagus, Lemon Aioli

CHICKEN LEMONGRASS POTSTICKERS
Soy Ginger

BUFFALO CHICKEN SPRING ROLLS
Buttermilk Blue Cheese

GRILLED ANDOUILLE SAUSAGE KABOB
Bell Peppers, Red Onions, Honey Dijon

SEA SCALLOPS
Hickory Bacon, Maple Dijon

SKIRT STEAK FAJITA "SCOOPS"
Peppers, Onion, Avocado Cream

BACON WRAPPED DATES
Medjool Dates, Chorizo

SHORT RIB QUESADILLAS
Caramelized Onion Jam,
Exotic Mushrooms, Manchego

SICILIAN ARANCINI
Meat Ragu, Peas, Pecorino, Saffron Aioli

PETITE CRAB CAKE
Ancho Citrus Aioli

BEEF WELLINGTON
Sirloin, Puff Pastry, Mushroom Duxelles



HOUSE OF BLUES SPECIAL EVENTS MENU

COLD HORS D'OEUVRES

25 piece minimum; priced per piece

MINI ROASTED VEGETABLE WRAP
Spinach Tortilla, Herb Cream Cheese,
Garden Vegetables

SHRIMP COCKTAIL
Cocktail Sauce

ROASTED EGGPLANT PHYLLO CUP
Goat Cheese, Roasted Garlic, Oregano

SHRIMP CANAPE
English Cucumber, Boursin, Tarragon,
Chili Oil

ASPARAGUS PHYLLO ROLL
Asiago and Blue Cheese, Lemon Curd

ANTIPASTO SKEWER
Fresh Mozzarella, Sundried Tomatoes,
Kalamata Olives, Artichoke, Balsamic Syrup

CRAB PHYLLO CUP
Maine Crab, Lime, Tomato Concasse, Onion

MARINATED ARTICHOKE CANNOLI
Imported Marscapone

BLACKENED GRILLED
VEGETABLE KABOB
Roasted Bell Pepper Puree

SMOKED SALMON LATKE
Sweet Potato, Chives, Crème Fraiche

TUNA TARTARE
White Soy, Pickled Ginger,
Ponzu Vinaigrette, Fried Wonton

SUSHI ROLLS
Choice of: Spicy Tuna, California,
Salmon Avocado & Asparagus, Vegetable

CHILLED SESAME LO MEIN NOODLES
Shredded Carrots, Snow Peas,
Napa Cabbage, Bean Sprouts

SLIDERS AND PETITE SANDWICHES

25 piece minimum; priced per piece

CHICKEN SALAD SLIDER
Onion, Celery, Mayonnaise, Lemon Zest

CUBANO
Pork Shoulder, Ham, Swiss, Pickle,
Dijon

MUFFALETTA
Salami, Hot Capicola, Provolone, Giardiniera

OPEN FACE RUEBEN
Corned Beef, Sauerkraut, Mustard, Swiss

CLASSIC CHEESEBURGER SLIDER
American, Dill Pickle, Ketchup

SHORT RIB BRIOCHE PANINI
Fontina Val d'Aosta

NEW ENGLAND
LOBSTER ROLL SLIDER
Mayonnaise, Celery, Lemon



HOUSE OF BLUES SPECIAL EVENTS MENU

DISPLAY BOARDS

25 person minimum; priced per person

TRI-COLOR TORTILLA CHIPS

Salsa, Guacamole

MARKET CRUDITE

Garden Vegetables,
Roasted Garlic and Onion Dip

BRUSCHETTA

Focaccia, Tomato, Basil, Capers, Onion

GRILLED VEGETABLES

Marinated Zucchini, Yellow Squash, Bell
Peppers, Mushrooms, Eggplant, Asparagus

LOCAL AND IMPORTED CHEESE BOARD

Crackers, Fresh and Dried Fruit, Nuts, Honey

CHEF'S BOARD

Imported Salami, Prosciutto, Mortadella,
Capicola, Asiago, Provolone, Mozzarella, Olives,
Pickled and Roasted Vegetables, Garlic Crostini

HUMMUS BOARD

Marinated Cucumbers, Tomatoes, Feta,
Festive Olive Blend, Stuffed Grape Leaves,
Za'atar Spiced Pita Crisps

MISTY KNOLL'S ROASTED

TURKEY BREAST

Cranberry Compote, Seasoned Mayonnaise,
Dijon, Assorted Rolls (Served Ambient)

MARINATED FLANK STEAK

Chimichurri, Assorted Rolls (Served Ambient)

BAKED BRIE

(Serves 30 guests)

Puff Pastry, Grapes, Honey, Crostini,
Zucchini Bread

SEAFOOD DISPLAYS

25 piece minimum

SHRIMP COCKTAIL

Lemon, Cocktail Sauce

SNOW CRAB CLAWS

Lemon, Cocktail Sauce

EAST COAST OYSTERS

Lemon, Cocktail Sauce, Horseradish,
Mignonette

GRILLED ATLANTIC SALMON

EVOO, Lemon

SMOKED SALMON BOARD

Chopped Red Onion, Hard Boiled
Egg, Capers, Crème Fraiche, Rye Points



HOUSE OF BLUES SPECIAL EVENTS MENU

SALADS

25 person minimum; priced per person

BABY FIELD GREENS SALAD
Heirloom Cherry Tomatoes, English
Cucumbers, Bermuda Onions, Balsamic
Vinaigrette

CAESAR
Crisp Romaine, Garlic Herb Croutons,
Shaved Parmesan, White Anchovies,
Caesar Dressing

BABY ARUGULA
Candied Pecans, Chevre, Berries,
Raspberry Vinaigrette

CHOPPED
Iceberg, Cheddar & Jack, Diced Tomatoes,
Scallions, Carrots, Broccoli, Peppers,
Champagne Vinaigrette

SPINACH
Candied Walnuts, Dried Cranberries,
Asiago, Sherry Vinaigrette

GREEK
Romaine, Red Leaf, Feta, Kalamata Olives,
Lemon Parsley Vinaigrette

CARVING STATIONS

Includes assorted rolls and butter

CIDER BRINED PORK LOIN
(Serves 20 guests)

MISTY KNOLL'S TURKEY BREAST
(Serves 20 guests)
Cranberry Compote, Seasoned
Mayonnaise, Dijon

SLOW ROASTED NY STRIP
(Serves 20 guests)
Sauce Au Poivre

BEEF TENDERLOIN
(Serves 15 guests)
Wild Mushroom Demi, Horseradish Cream

HERB CRUSTED PRIME RIB
(Serves 30 guests)
Au Jus

ROOT BEER HAM
(Serves 40 guests)
Mustard Greens, Vinegar Peppers

SERVED BY AN ATTENDANT - \$150 per



HOUSE OF BLUES SPECIAL EVENTS MENU

HOUSE SPECIALTIES

25 person minimum; priced per person

PASTA

FARFALLE WITH MARINARA

PENNE PRIMAVERA

Spinach, Broccoli, Bell Peppers, Red
Onion, Capers, Lemon, White Wine

PESTO FARFALLE

Sauteed Chicken, Roma Tomatoes,
Baby Spinach

BUTTERNUT SQUASH RAVIOLI

White Wine, Shallots, Sage Butter

BAKED MACARONI & CHEESE

Fontina Bechamel, Roasted Garlic,
Ritz Crumbs

MUSHROOM RAVIOLI

Marsala Cream, Shallots, Fines Herbes

JAMBALAYA

Chicken, Andouille Sausage, Scallions,
Jasmine Rice

SEASONAL RISOTTO

MEAT AND CHICKEN

BBQ CHICKEN THIGH

Sweet Barbecue Sauce

LEMON ROSEMARY CHICKEN BREAST

Chicken Jus

BRAISED SHORT RIBS

Roasted Cipollini Onions, Burgundy Demi

SEAFOOD

BAKED HADDOCK

White Wine, Lemon, Buttery Ritz Crumbs

ATLANTIC SALMON

Scampi Sauce

SIDES

25 person minimum; priced per person

BUTTERMILK BISCUITS

JALAPENO ROSEMARY

CORNBREAD

TATER TOTS

Truffle Salt

ROASTED RED BLISS POTATOES

Garlic, Rosemary Butter

ROASTED SWEET POTATOES

Ginger, Tarragon

MASHED YUKON GOLD POTATOES

Roasted Garlic, Chives

GRILLED ASPARAGUS

Lemon, EVOO

ROASTED BRUSSEL SPROUTS

Warm Bacon Sherry Vinaigrette

ROASTED CARROTS AND PARSNIPS

EVOO, Cracked Pepper

RATATOUILLE

Garden Vegetables, Red Wine, Herbs



HOUSE OF BLUES SPECIAL EVENTS MENU

DESSERT ITEMS

25 piece minimum; priced per piece

ASSORTED HOMEMADE COOKIES

MINI PECAN PIE TART
Toasted Pecans, Caramel

CHOCOLATE MOUSSE SHOOTER

STRAWBERRY
SHORTCAKE SHOOTER

MINI KEY LIME PIE TART
Whip Cream

SEASONAL FRUIT SKEWER

FRUIT MOUSSE PARFAIT

MARBLED CHOCOLATE
PEANUT BUTTER BAR

ASSORTED CUPCAKES

COCONUT CREAM PIE CANNOLI

WHOOPIE PIES

CHOCOLATE TORTE

COFFEE STATION

25 person minimum; priced per person

COFFEE STATION

Freshly Brewed Regular & Decaffeinated Coffee
Served with Cream, Sugar, and Sweeteners

PREMIUM STATION

With Flavored Syrups, Whipped Cream,
Chocolate Shavings and Cinnamon Sticks