



# SPECIAL EVENTS MENU



# CONTINENTAL BREAKFAST

# Menu



HOUSE OF BLUES CHICAGO



## **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 CHICAGO

## 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 TWO)*

### 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 TWO)*

### 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 CHICAGO

**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.

# THE BAND RIDER

# Menu



HOUSE OF BLUES CHICAGO

## STARTER (SELECT ONE)

### GUMBO

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

## 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

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

### CAJUN CHICKEN PASTA

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

### HOB SMASH BURGER

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

### IMPOSSIBLE CHEESEBURGER

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

### GRILLED CHICKEN SANDWICH

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

### FRIED CATFISH SANDWICH

Cornmeal Crusted Catfish, Remoulade, Slaw, Dill Pickle Chips, Buffalo Aioli, Brioche Bun (Available Blackened)

### 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

Topped with Toffee Sauce and Bourbon Butter

### KEY LIME PIE

In a Graham Cracker and Coconut Crust

Additional Administrative Fee and Applicable State Tax Applies.  
Entree Selections are Due 3 Business Days Prior or There is an Additional \$5 Per Person.



## STARTER (SELECT ONE)

### 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

### WEDGE SALAD

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

## 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

Blackened or Simply Grilled, Andouille Reduction, Creamed Corn

### HOB SMASH BURGER

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

### WEDGE SALAD WITH SMOKED CHICKEN

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

## SMOKEHOUSE (+10 PER PERSON)

### SLICED BRISKET

### PULLED PORK

### SMOKED CHICKEN

### BABY BACK RIB

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

### ASSORTED HOUSEMADE COOKIES





## STARTER (SELECT ONE)

### GUMBO

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

## 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 CHICKEN PASTA

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

### JAMBALAYA

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

## SMOKEHOUSE (+10 PER PERSON)

### SLICED BRISKET

### PULLED PORK

### SMOKED CHICKEN

### BABY BACK RIB

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, "Holy Trinity" (Onions, Bell Peppers, & Celery) and Cajun 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

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

Blackened or Simply Grilled, Andouille Reduction, Creamed Corn

**SHRIMP PO' BOY**

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

**BABY BACK RIBS**

With BBQ Beans, Slaw, and Jalapeño-Cheese Cornbread

**JAMBALAYA**

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

**SHRIMP & GRITS**

Sautéed Shrimp in Chipotle Cream Sauce over a Crispy Grit Cake

**CAJUN CHICKEN PASTA**

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

**SMOKEHOUSE (+10 PER PERSON)****SLICED BRISKET  
PULLED PORK  
SMOKED CHICKEN  
BABY BACK RIB**

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



### FIRST COURSE (SELECT ONE)

#### JALAPEÑO CHEESE CORNBREAD

Served with Honey Butter, Served Family Style

#### 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, Served Family Style

#### GRILLED VEGGIE FLATBREAD

With Basil Pesto, Goat Cheese, Mozzarella Cheese, Roasted Artichoke Hearts, Broccolini, Roasted Red Onion and Basil Leaves, Served Family Style

### SECOND COURSE (SELECT ONE)

#### GUMBO

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

#### SOUTHERN SALAD

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

#### WEDGE SALAD

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

### ENTRÉE (SELECT TWO)

#### BLACKENED SALMON

Blackened or Simply Grilled, Andouille Reduction, Creamed Corn

#### GRILLED CHICKEN BREAST

Rosemary Marinated and Served with Roasted Seasonal Vegetables and Mashed Potatoes, Served Family Style

### CAJUN CHICKEN PASTA

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

### NEW YORK STRIP

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

### SHRIMP PO' BOY

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

### BABY BACK RIBS

With BBQ Beans, Slaw, 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, Served Family Style

### DESSERT (SELECT ONE)

#### BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter, Served Family Style

#### KEY LIME PIE

In a Graham Cracker and Coconut Crust, Served Family Style

# THE JIVE Menu



HOUSE OF BLUES CHICAGO

## TRAY PASSED APPETIZERS

### CRISPY CAULIFLOWER TEMPURA

With Sambal Aioli

### DEVILS ON HORSEBACK

Bacon Wrapped Dates with Asiago Cheese

### CRISPY RICE TOGARASHI SHRIMP

With Sweet Soy Sauce

### MARINATED STEAK SKEWERS

With Chimichurri

### BRUSCHETTA

On a Grilled Baguette with Mozzarella Fresca

### GRILLED VEGGIE FLATBREAD

With Basil Pesto, Goat Cheese, Mozzarella Cheese, Roasted Artichoke Hearts, Broccolini, Roasted Red Onion and Basil Leaves

### ANGUS BEEF SLIDERS

With Cheddar Cheese, Remoulade, Lettuce and Pickles

### CHICKEN TIKKA SKEWER

With Ghost Chili Pineapple Jam

## DESSERT STATION

### BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter

## 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 "Holy Trinity" (Onions, Bell Peppers, & Celery) Cooked in Spicy Red Rice

### VEGETARIAN COUSCOUS SALAD

Topped with Sun Dried Tomatoes, Green Onions, Celery, Capers, Fresh Pico, Lemon Juice, Olive Oil and Cucumbers

### SLOW SMOKED PULLED PORK

Pulled Pork with Carolina BBQ Sauce served with Brioche Buns

## CARVING STATION

### HOUSE SMOKED TURKEY BREAST\*

\*Chef Attended Item, \$150 Service Fee Applies

### SMOKED BRISKET OR BABY BACK RIB CLUSTERS

(Each is 4oz)



Additional Administrative Fee and Applicable State Tax Applies.

\*Chef Attended Item, \$150 Service Fee Applies



## **TRAY PASSED APPETIZERS**

### **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

### **VEGETARIAN COUSCOUS SALAD**

Topped with Sun Dried Tomatoes, Green Onions, Celery, Capers, Fresh Pico, Lemon Juice, Olive Oil and Cucumbers

### **CAJUN CHICKEN PASTA**

Bowtie Pasta, Cajun Cream Sauce, Smoked Chicken and Andouille Sausage, Bell Peppers, Basil, Parmesan

### **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 "Holy Trinity" (Onions, Bell Peppers, & Celery) Cooked in Spicy Red Rice

### **BLACKENED SALMON**

Blackened or Simply Grilled, Andouille Sausage, Creamed Corn

### **JALAPEÑO CHEESE CORNBREAD**

Served with Honey Butter

### **ROASTED SEASONAL VEGETABLES**

## **DESSERT STATIONS**

### **BREAD PUDDING**

Topped with Toffee Sauce and Bourbon Butter

### **ASSORTED HOUSEMADE COOKIES**



# JAZZY FEAST

# Menu



HOUSE OF BLUES CHICAGO

## TRAY PASSED APPETIZERS 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 & GOAT CHEESE SPANAKOPITA

Phyllo Pastry, Garden Fresh Spinach and Goat Cheese

## CHICKEN TIKKA SKEWER

With Ghost Chili Pineapple Jam

## DINNER BUFFET STATIONS VEGETARIAN COUSCOUS SALAD

Topped with Sun Dried Tomatoes, Green Onions, Celery, Capers, Fresh Pico, Lemon Juice, Olive Oil and Cucumbers

## BAKED MACARONI & CHEESE

With a Buttery Herbed Bread Crumb Topping

## BBQ CHICKEN

Semi-Boneless Breast and Boneless Thigh  
With Texas BBQ Sauce

## BLACKENED SALMON

Blackened or Simply Grilled, Andouille Reduction, Creamed Corn

## CAJUN CHICKEN PASTA

Bowtie Pasta, Cajun Cream Sauce, Smoked Chicken and Andouille Sausage, Bell Peppers, Basil, Parmesan

## JALAPEÑO CHEESE CORNBREAD

Served with Honey Butter

## ROASTED SEASONAL VEGETABLES

## CARVING STATION

### SMOKED BRISKET OR BABY BACK RIB CLUSTERS

(Each is 4oz)

## OVEN ROASTED PRIME RIB\*

With Au Jus Sauce (Medium Rare)

\*Chef Attended Item, \$150 Service Fee Applies

## HOUSE SMOKED TURKEY BREAST\*

\*Chef Attended Item, \$150 Service Fee Applies

## 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

## OOEY GOOEY BUTTERCAKE SQUARES

## DOUBLE CHOCOLATE FUDGE BROWNIES

Additional Administrative Fee and Applicable State Tax Applies.

\*Chef Attended Item, \$150 Service Fee Applies



### SALADS/SOUPS

#### SOUTHERN SALAD

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

#### COBB SALAD

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

#### WEDGE SALAD

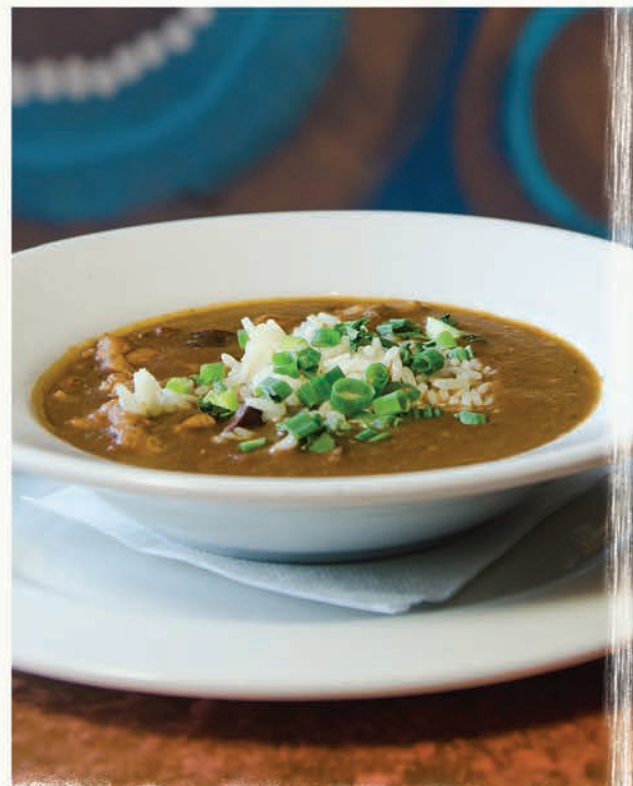
Romaine Wedge, Crumbled Bacon, Chives, Cherry Tomatoes, and Toasted Breadcrumbs with Blue Cheese Dressing

#### VEGETARIAN COUSCOUS SALAD

Topped with Sun Dried Tomatoes, Green Onions, Celery, Capers, Fresh Pico, Lemon Juice, Olive Oil and Cucumbers

#### GUMBO

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





### 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 & GOAT CHEESE SPANAKOPITA

Phyllo Pastry, Garden Fresh Spinach and Goat Cheese

#### GRILLED ANDOUILLE SAUSAGE KABOB

With Roasted Peppers and Onion

#### CREOLE DEVEILED EGGS

With Crispy Pancetta

#### GRILLED VEGGIE FLATBREAD

With Basil Pesto, Goat Cheese, Mozzarella Cheese, Roasted Artichoke Hearts, Broccolini, Roasted Red Onion and Basil Leaves

#### SMOKE SHACK FLATBREAD

Pulled Pork, Brisket, Southern Red Sauce, Andouille Sausage, Bacon, Cheddar, Gouda, and Mozzarella

#### ANGUS BEEF SLIDERS

With Cheddar Cheese, Remoulade, Lettuce, and Pickles

#### 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

With Pickled Apple & Brioche Crostini

#### 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 Chili 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

#### DEVILS ON HORSEBACK

Bacon Wrapped Dates Stuffed With Asiago Cheese

#### BREADED CHICKEN TENDERS

With Smoked BBQ Sauce

#### MINI CHICAGO STYLE PIZZA

Select from: Cheese, Pepperoni, or Sausage

#### MINI CHICAGO STYLE HOTDOGS



## 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 Texas BBQ Sauce





## ENTRÉES

### BLACKENED SALMON

Blackened or Simply Grilled, Andouille Reduction, Creamed Corn

### CAJUN CHICKEN PASTA

Bowtie Pasta, Cajun Cream Sauce, Smoked Chicken and Andouille Sausage, Bell Peppers, Basil, Parmesan

### JAMBALAYA

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

### GRILLED CHICKEN BREAST

Rosemary Marinated

## ENTRÉES

### BABY BACK RIBS

With BBQ Beans Slaw, and Jalapeño Cheese Cornbread

### SHRIMP PO' BOY

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

### 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

### FRESH & EXOTIC 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

## ACTION STATIONS

### STREET TACO STATION

With Choice of Marinated Chicken, Beef, or Impossible-Grind 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 Assorted Cheese Sauces, 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





## **SIDES**

**JALAPEÑO CHEESE CORNBREAD**

**ROASTED SEASONAL VEGETABLES**

**MASHED POTATOES**

**BUTTERMILK BISCUITS**

**BAKED MACARONI AND CHEESE**

**CRISPY BRUSSELS SPROUTS**

**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**

**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 CHICAGO

## **PREMIUM PACKAGE**

Kettle One, Tanqueray, Patron Silver, Appleton Rum, Havana Club 3 Year, Maker's Mark, and Johnnie Walker Black Label. Includes Call Brand Liquors, All Domestic and 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**

Tito's, New Amsterdam, Sauza Silver, Cruzan Aged Rum, Cruzan White Rum, Malibu, Dewar's White Label, Jameson, and Jack Daniel's. Includes All Domestic and 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 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**

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

Priced Per Person.

Brands Subject to Change.

Additional Administrative Fee and Applicable State Tax Applies.