



SPECIAL EVENTS MENU



CONTINENTAL BREAKFAST

Menu



HOUSE OF BLUES CLEVELAND



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



Breakfast Available from 8:00-11:00am.
Based on a (2) hour event, minimum 25 guests.
Additional Administrative Fee and Applicable State Tax Applies.

THE ROCKIN' BUFFET

Menu



HOUSE OF BLUES CLEVELAND

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



Breakfast Available from 8:00-11:00am.

Based on a (2) hour event, minimum 25 guests.

Additional Administrative Fee and Applicable State Tax Applies.

BREAKFAST ADD ONS

Menu



HOUSE OF BLUES CLEVELAND

SAUTÉED BREAKFAST POTATOES

GRITS

BISCUITS

HASH BROWN POTATOES

ASSORTED BREAKFAST BREADS

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

ASSORTED BREAKFAST PASTRIES

SLICED SEASONAL FRUIT DISPLAY

OMELET STATION

Attendent \$125



Breakfast Available from 8:00-11:00am.
Based on a (2) hour event, minimum 25 guests.
Additional Administrative Fee and Applicable State Tax Applies.

THE BAND RIDER

Menu



HOUSE OF BLUES CLEVELAND

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 Champagne 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, 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, 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

FRIED CATFISH SANDWICH

Cornmeal Crusted Catfish, Remoulade Slaw, Dill Pickle Chips, Buffalo Aioli, Brioche Bun

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

Topped with Toffee Sauce and Bourbon Butter

KEY LIME PIE

In a Graham Cracker and Coconut Crust

Lunch Available from 11:00-3:00pm.

Based on a (2) hour event, minimum 25 guests.

Additional Administrative Fee and Applicable State Tax Applies.



STARTER *(SELECT ONE)*

VOODOO SHRIMP

Sautéed Shrimp in an Abita Amber Beer Reduction Sauce, Served Over Jalapeño Cheese Cornbread

SOUTHERN SALAD

Mixed Field Greens, Shaved Apple, Fennel, White Cheddar, and Toasted Pecans with Champagne 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, Dill Pickle Chips, and Tomatoes on French Bread

FRIED CHICKEN

A Crispy, Golden Quarter Bird, Served with our Bourbon Butter, Slaw, and Roasted Garlic Mashed Potatoes

SMOKEHOUSE

Pulled Pork or Smoked Chicken, Served with BBQ Beans, Southern Street Corn, Dill Pickle Chips, Jalapeño Cheese Cornbread and Three Unique House-made BBQ Sauces

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

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



Lunch Available from 11:00-3:00pm.

Based on a (2) hour event, minimum 25 guests.

Additional Administrative Fee and Applicable State Tax Applies.

THE JAKE

Menu



HOUSE OF BLUES CLEVELAND

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 Champagne Vinaigrette

WEDGE SALAD

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

VOODOO SHRIMP

Sautéed Shrimp in an Abita Amber Beer Reduction Sauce, Served Over Jalapeño Cheese Cornbread

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) in Stewed Rice

SMOKEHOUSE

Pulled Pork Smoked Chicken, or Andouille Sausage, Served with BBQ Beans, Southern Street Corn, Dill Pickle Chips, Jalapeño Cheese Cornbread and Three Unique House-made BBQ Sauces

DESSERT (SELECT ONE)

KEY LIME PIE

In a Graham Cracker and Coconut Crust

BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter



Based on a (4) hour event, minimum 25 guests.
Additional Administrative Fee and Applicable State Tax Applies.

**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 Champagne Vinaigrette

WEDGE SALAD

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

VOODOO SHRIMP

Sautéed Shrimp in an Abita Amber Beer Reduction Sauce, Served Over Jalapeño Cheese Cornbread

ENTRÉE (SELECT TWO)**BLACKENED SALMON**

Blackened or Simply Grilled, Andouille Reduction, Creamed Corn

SHRIMP PO' BOY

Fried Cajun Shrimp Dressed with Seasoned Mayo, Lettuce, Fresh Pickles, and Tomatoes on 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 Stewed 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

Select One Meat: Sliced Brisket, Pulled Pork, Smoked Chicken, Baby Back Ribs, or Andouille Sausage. Served with BBQ Beans, Southern Street Corn, Dill Pickle Chips, Jalapeño Cheese Cornbread, Slaw, and Three Unique House-made 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

VOODOO SHRIMP

Sautéed Shrimp in an Abita Amber Beer Reduction Sauce, Served Over Jalapeño Cheese Cornbread

FRESH VEGETABLE CRUDITÉS

Including Green Onion Dip and Roasted Red Pepper Hummus

MARGHERITA FLATBREAD

Roasted Garlic, Mozzarella, Balsamic Tomato, Basil, 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 Champagne Vinaigrette

WEDGE SALAD

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

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

CAJUN CHICKEN PASTA

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

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, Dill Pickle Chips, and Tomatoes on French Bread

BABY BACK RIBS

With BBQ Beans, Slaw, and Jalapeño-Cheese Cornbread

SHRIMP & GRITS

Sautéed Shrimp in Chipotle Cream Sauce over a Crispy Grit Cake

SMOKEHOUSE

Select One Meat: Sliced Brisket, Pulled Pork, Smoked Chicken, Baby Back Ribs or Andouille Sausage. Served with BBQ Beans, Southern Street Corn, Dill Pickle Chips, Jalapeño Cheese Cornbread, Slaw and Three Unique House-made BBQ Sauces

DESSERT (SELECT ONE) **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

MARGHERITA FLATBREAD

Roasted Garlic, Mozzarella, Balsamic Tomato, Basil, 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 "Holy Trinity" (Onions, Bell Peppers, & Celery) in Stewed Rice

CARVING STATION

(SELECT ONE)

HOUSE SMOKED TURKEY BREAST*

*Chef Attended Item, \$125 Service Fee Applies

SMOKED BRISKET OR BABY BACK RIB CLUSTERS*

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

*Chef Attended Item, \$125 Service Fee Applies

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 Champagne Vinaigrette

CAJUN CHICKEN PASTA

Bowtie Pasta, Cajun Cream Sauce, Smoked Chicken and Andouille Sausage, Bell Peppers, Red Onion, 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) in Stewed Rice

BLACKENED SALMON

Blackened or Simply Grilled, Andouille Reduction, 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

Garnished with Fresh Caramel and Chocolate Sauces

OOEY GOOEY BUTTERCAKE SQUARES

JAZZY FEAST

Menu



HOUSE OF BLUES CLEVELAND

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 & GOAT CHEESE SPANAKOPITA

Phyllo Pastry, Garden Fresh Spinach and Goat 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

SOUTHERN SALAD

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

FRESH VEGETABLE CRUDITÉS

Including Green Onion Dip and Roasted Red Pepper Hummus

BAKED MACARONI & CHEESE

With a Buttery Herbed Bread Crumb Topping

CAJUN CHICKEN PASTA

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

BBQ CHICKEN

Semi-Boneless Breast and Boneless Thigh With Texas BBQ Sauce

BLACKENED SALMON

Blackened or Simply Grilled, Andouille Reduction, Creamed Corn

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

*Chef Attended Item, \$125 Service Fee Applies

OVEN ROASTED PRIME RIB*

With Au Jus Sauce (Medium Rare)

*Chef Attended Item, \$125 Service Fee Applies

HOUSE SMOKED TURKEY BREAST*

*Chef Attended Item, \$125 Service Fee Applies

Based on a (4) hour event, minimum 25 guests.
Additional Administrative Fee and Applicable State Tax Applies.



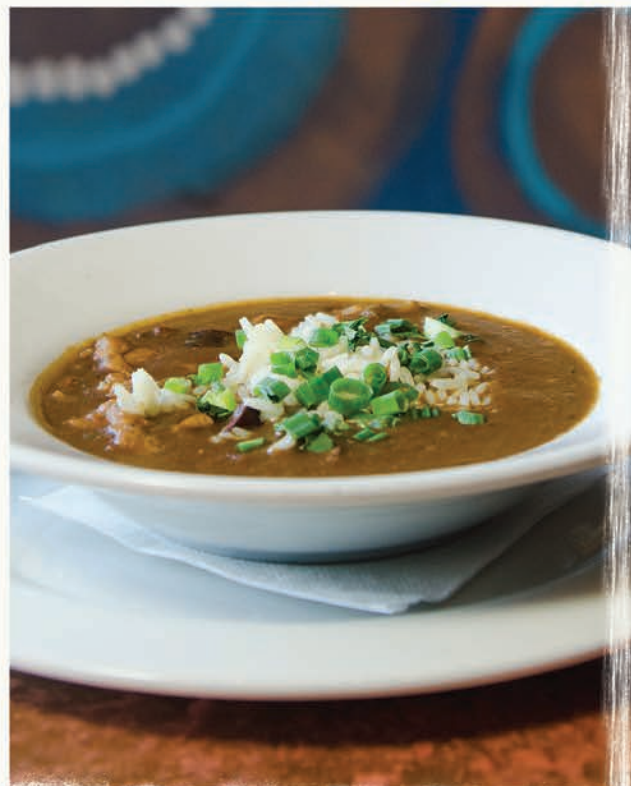
SALADS

SOUTHERN SALAD 4.5

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

COBB SALAD 8

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



Based on a (4) hour event, minimum 25 guests.
Additional Administrative Fee and Applicable State Tax Applies.



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 DEVILED EGGS

With Crispy Pancetta

MARGHERITA FLATBREAD

Roasted Garlic, Mozzarella, Balsamic Tomato, Basil, and Feta

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 and 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

BREADED CHICKEN TENDERS

Served with Smoked BBQ Sauce



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



Based on a (4) hour event, minimum 25 guests.
Additional Administrative Fee and Applicable State Tax Applies.
*Chef Attended Item, \$125 Service Fee Applies.



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, Red Onion, Basil, Parmesan

JAMBALAYA

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

GRILLED CHICKEN BREAST

Rosemary Marinated

ENTRÉES

BABY BACK RIBS

With BBQ Beans, Slaw, and Jalapeño Cheese Cornbread

CHEF'S SELECTED FISH OF THE DAY

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

*Chef Attended Item, \$125 Service Fee Applies

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

Sautéed Shrimp in an Abita Amber Beer Reduction Sauce, Served Over Jalapeño Cheese Cornbread

*This is Best Served as an Action Station

*Chef Attended Item, \$125 Service Fee Applies





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

HOT SPINACH & ARTICHOKE DIP

Served with Tri-Colored Tortilla Chips, Fresh Pico and Sour Cream

ACTION STATIONS

STREET TACO STATION*

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 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

HALL OF FAME

Menu



HOUSE OF BLUES CLEVELAND

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*

*Chef Attended Item, \$125 Service Fee Applies



Based on a (4) hour event, minimum 25 guests.
Additional Administrative Fee and Applicable State Tax Applies.

COCKTAIL HOUR

Menu



HOUSE OF BLUES CLEVELAND

SUPER PREMIUM PACKAGE

Belvedere, Hendrick's, Casamigos Reposado, Russell's Rye, and Monkey Shoulder. Includes Premium and Call Brand Liquors, All Domestic & Select Craft & Imported Beers, HOB Private Label Chardonnay, HOB Private Label Red Blend, Bottled Water and Soft Drinks. Shots and Specialty Drinks Not Included.

**2 HOURS
3 HOURS
ADDITIONAL**

PREMIUM PACKAGE

Ketel One, Tanqueray, Patron Silver, Knob Creek, Maker's Mark, and Johnnie Walker Black Label. Includes Call Brand Liquors, all All Domestic and Select Craft & Imported Beers, HOB Private Label Chardonnay, HOB Private Label Red Blend, 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 White Rum, Malibu, Dewar's White Label, Jameson, and Jack Daniel's. Includes All Domestic and Select Craft & Imported Beers, HOB Private Label Chardonnay, HOB Private Label Red Blend, 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, HOB Private Label Chardonnay, HOB Private Label Red Blend, 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.