



SPECIAL EVENTS MENU



CONTINENTAL BREAKFAST

Menu



HOUSE OF BLUES DALLAS



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



Based on a (2) Hour Event, Minimum 20 Guests.
Entree Counts are Required (3) Days Prior to Event Date.
Additional Administrative Fee and Applicable State Tax Applies.

THE ROCKIN' BUFFET

Menu



HOUSE OF BLUES DALLAS

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 HAM

SMOKED ANDOUILLE SAUSAGE

BEVERAGES

REGULAR & DECAF COFFEE

Served with Sugar and Creamer

HOT TEA

ORANGE JUICE



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BREAKFAST ADD ONS

Menu



HOUSE OF BLUES DALLAS

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

Select from Farm Fresh Cage Free Eggs, Egg Beaters
or Egg Whites Including: Red & Green Peppers, Onions,
Mushrooms, Spinach, Applewood Smoked Bacon, Ham,
Jack & Aged Cheddar Cheeses. Served with Spicy
Pico de Gallo. Attendent \$150



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THE BAND RIDER

Menu



HOUSE OF BLUES DALLAS

STARTER (SELECT ONE)

GUMBO

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

SOUTHERN SALAD

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

CAESAR SALAD

Romaine Topped with Parmesan Cheesed and Caesar Dressing, Served with a Cornbread Crouton

ENTRÉE (SELECT TWO OR THREE)

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, Blackened Chicken and Andouille Sausage, Bell Peppers, Red Onion, Basil, Parmesan

HOB SMASH BURGER

Double Patty, American Cheese, Brioche Bun, Shredded Lettuce, Tomato, Roasted Garlic 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 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. Served with Crispy French Fries

PULLED PORK SANDWICH

On a Brioche Bun with Carolina BBQ Sauce and Slaw

*All Sandwiches Served with French Fries

DESSERT (SELECT ONE)

BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter

KEY LIME PIE

In a Graham Cracker and Coconut Crust

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

CAESAR SALAD

Romaine Topped with Parmesan Cheese and Caesar Dressing, Served with a Cornbread Crouton

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 French Bread

BBQ CHICKEN

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, Goasted Garlic Aioli, Red Onion, and Dill Pickle Chips. Served with Crispy French Fries

WEDGE SALAD WITH SMOKED CHICKEN

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

SMOKEHOUSE

Choice of Sliced Brisket, Pulled Pork, Smoked Chicken, or Baby Back Ribs

Served with BBQ Baked Beans, 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

Garnished with Fresh Caramel and Chocolate Sauces



THE PARISH

Menu



HOUSE OF BLUES DALLAS

BUFFET STATION

SANDWICH DISPLAY

Featuring Smoked Roast Beef, Roast Turkey & Honey Cured Ham Accompanied by Romaine Lettuce, Vine Ripened Tomatoes, Vidalia Onions, New Orleans Style Mustards, Mayo & Pickle Spears

HOUSE OF BLUES SALAD

Fresh Field Greens, Red & Yellow Tomatoes, Spicy Pecans & Crumbled Feta Cheese with Balsamic Vinaigrette Dressing on the Side

ITALIAN STYLE PASTA SALAD

FRESH FRUIT

DESSERT STATION

DOUBLE CHOCOLATE FUDGE BROWNIE SQUARES

With Salted Peanuts



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

Menu



HOUSE OF BLUES DALLAS

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

VOODOO SHRIMP

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

CAESAR SALAD

Romaine Topped with Parmesan Cheese and Caesar Dressing, Served with a Cornbread Crouton

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, Blackened 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

Choice of 2 of the following: 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



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FIRST COURSE

(SELECT ONE, SERVED FAMILY STYLE)

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

MARGHERITA FLATBREAD

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

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

CAESAR SALAD

Romaine Topped with Parmesan Cheese and Caesar Dressing, Served with a Cornbread Crouton

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, Blackened Chicken and Andouille Sausage, Bell Peppers, Red Onion, Basil, Parmesan

NEW YORK STRIP

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

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

SMOKEHOUSE

Choice of Sliced Brisket, Pulled Pork, Smoked Chicken, or Baby Back Ribs

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

DESSERT (SELECT ONE)

BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter

KEY LIME PIE

In a Graham Cracker and Coconut Crust



LUNCH BUFFET

BUFFET STATION

CAESAR SALAD

Romaine Topped with Parmesan Cheese and Caesar Salad, Served with a Cornbread Crouton

BBQ CHICKEN

Boneless Breast & Bone-In Thigh, with Housemade Kansas City BBQ Sauce

SLOW SMOKED BEEF BRISKET

With Housemade Kansas City BBQ Sauce

SEASONAL ROASTED VEGETABLES

BBQ BAKED BEANS

YUKON GOLD MASHED POTATOES

DESSERT STATION

BOURBON BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter

DINNER BUFFET

BUFFET STATION

JALAPENO CHEESE CORNBREAD MUFFINS

BUTTERMILK BISCUITS

Served with Bourbon Butter

RELISH TRAY

Sliced Sweet Onion, Sliced Dill Pickle, Sliced Pickled Jalapenos, & Fire Roasted Fresh Jalapenos

SIDES *(SELECT TWO)*

SLOW SIMMERED JALAPENO PINTO BEANS

MOLASSES & BROWN SUGAR BAKED BEANS

COUNTRY MUSTARD POTATO SALAD

HOUSE OF BLUES COLESLAW

FRESH CORN ON THE COB

MEATS *(SELECT TWO)*

JACK DANIEL'S BBQ GLAZED CHICKEN

On the Bone

JACK DANIEL'S BBQ GLAZED PORK SPARE RIBS*

Additional \$3 Per Person

SLOWED SMOKED BEEF BRISKET

SMOKED SAUSAGE

DESSERT STATION *(SELECT TWO)*

CHOCOLATE FUDGE WALNUT BROWNIES

WARM PEACH COBBLER

With Fresh Whipped Cream

CHOCOLATE CHIP COOKIES

BANANA PUDDING

With Vanilla Wafers



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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

ANGUS BEEF SLIDERS

With Cheddar Cheese, Pickle and Ketchup

CHICKEN TIKKA SKEWER

With Ghost Chili Pineapple Jam

DEVILS ON HORSEBACK

Bacon Wrapped Dates Stuffed With Asiago Cheese

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

CARVING STATION

HOUSE SMOKED TURKEY BREAST*

*Chef Attended Item, \$125 Service Fee Applies

SMOKED BRISKET

(Each is 4oz) Served with Texas BBQ Sauce and Brioche Rolls

*Chef Attended Item, \$125 Service Fee Applies

DESSERT STATION

BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter



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TRAY PASSED APPETIZERS

(SELECT FOUR)

SPINACH & FETA SPANAKOPITA

Phyllo Pastry, Garden Fresh Spinach and Feta Cheese

CREOLE DEVILED EGGS

With Crispy Pancetta

DEVILS ON HORSEBACK

Bacon Wrapped Dates Stuffed With Asiago Cheese

CRISPY RICE TOGARASHI SHRIMP

With Sweet Soy Sauce

TEMPURA CAULIFLOWER

With Sambal Aioli

MARINATED STEAK SKEWERS

With Chimichurri

DINNER BUFFET STATIONS

SOUTHERN SALAD

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 and Andouille Sausage, Bell Peppers, Red Onion, Basil, Parmesan

VOODOO SHRIMP

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

BBQ CHICKEN

Boneless Breast and Bone-In Thigh with Texas BBQ Sauce

BLACKENED SALMON

Served Blackened or Simply Grilled, Andouille Reduction, Creamed Corn

JALAPEÑO CHEESE CORNBREAD

Served with Bourbon Butter

BAKED MACARONI & CHEESE

With a Buttery Herbed Bread Crumb Topping

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



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

Menu



HOUSE OF BLUES DALLAS

TRAY PASSED APPETIZERS

(SELECT FIVE)

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

DEVILS ON HORSEBACK

Bacon Wrapped Dates Stuffed with Asiago Cheese

SPINACH & FETA CHEESE SPANAKOPITA

Phyllo Pastry, Garden Fresh Spinach and Feta Cheese

CHICKEN TIKKA SKEWER

With Ghost Chili Pineapple Jam

DINNER BUFFET STATIONS

HOUSE OF BLUES SALAD

Fresh Field Greens, Red & Yellow Tomatoes, Spicy Pecans & Crumbled Feta Cheese, with Balsamic Vinaigrette Dressing on the Side

BAKED MACARONI & CHEESE

With a Buttery Herbed Bread Crumb Topping

JALAPEÑO CHEESE CORNBREAD

Served with Bourbon Butter

ROASTED SEASONAL VEGETABLES

CAJUN CHICKEN PASTA

Bowtie Pasta, Cajun Cream Sauce, Blackened and 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

CARVING STATION* (SELECT TWO)

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

SMOKED BRISKET

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

OVEN ROASTED PRIME RIB

With Au Jus Sauce (Medium Rare)

HOUSE SMOKED TURKEY BREAST

Served with Cranberry Sauce and Turkey Gravy

DESSERT STATIONS (SELECT THREE)

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

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

SOUTHERN SALAD

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

COBB SALAD

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

GUMBO

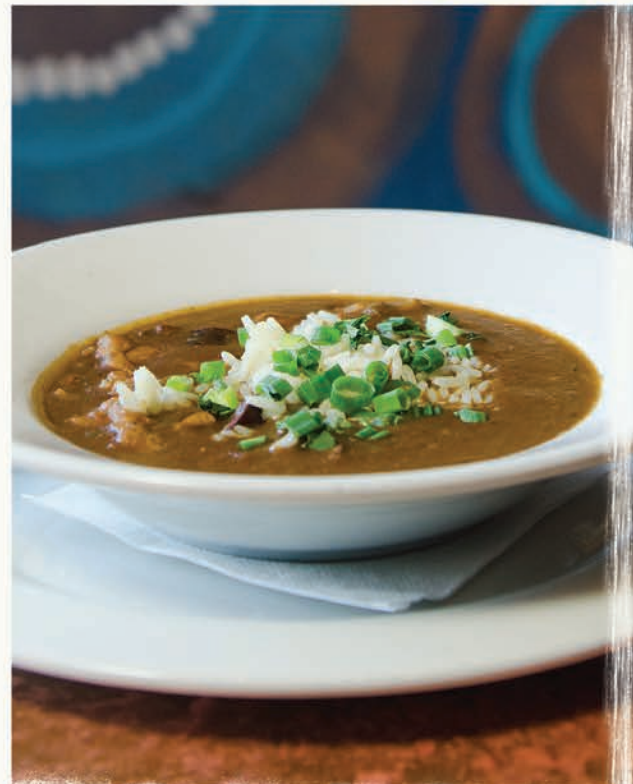
Andouille Sausage, Chicken "Holy Trinity" (Onions, Bell Peppers, & Celery) and Cajun Rice

HOUSE OF BLUES SALAD

Fresh Field Greens, Red and Yellow Teardrop Tomatoes, Spicy Pecans and Crumbled Feta Cheese. Drizzled with Balsamic Vinaigrette

CAESAR SALAD

Romaine Topped with Parmesan Cheese and Caesar Dressing, served with a Cornbread Crouton



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

BLACKENED SALMON

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

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

CRISPY CHICKEN BREAST

Pan Roasted with Ham-Hock Jus

ENTRÉE

BABY BACK RIBS

BBQ Beans, Slaw, 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

BBQ CHICKEN

Boneless Breast and Bone-In 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



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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

CREOLE DEVILED EGGS

With Crispy Pancetta

MARGHERITA FLATBREAD

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

ANGUS BEEF SLIDERS

With Cheddar Cheese, Pickle and Ketchup

JUICY LUCY SLIDERS

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

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

With a Bourbon & Molasses Glaze

CHICKEN TIKKA SKEWERS

With Ghost Chile Pineapple Jam

VEGETABLE SKEWERS

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

DEVILS ON HORSEBACK

Bacon Wrapped Dates Stuffed With Asiago Cheese

BBQ BRAISED SHORT RIB

With Pickled Apple & Brioche Crostini

50 Piece Minimum.

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

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CARVING STATIONS

HOUSE SMOKED TURKEY BREAST*

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

MAPLE GLAZED 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.)

SMOKED BRISKET

(Each is 4oz) Served with Texas BBQ Sauce and Brioche Rolls



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



SPECIALTY DISPLAYS

IMPORTED & DOMESTIC CHEESE BOARD

Served with Crackers, Crostini, Pita Bread and Fruit Garnish

FRESH FRUIT DISPLAY

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

GRILLED CHEESE STATION*

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

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



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

HALL OF FAME

Menu



HOUSE OF BLUES DALLAS

SIDES

JALAPEÑO CHEESE CORNBREAD

ROASTED SEASONAL VEGETABLES

MASHED POTATOES

BUTTERMILK BISCUITS

BAKED MACARONI AND CHEESE

HERB ROASTED POTATOES

HOUSEMADE COLESLAW

RICE PILAF

BBQ BEANS

CRISPY BRUSSELS SPROUTS

DESSERTS

BREAD PUDDING

MINI KEY LIME SQUARES

ASSORTED FRESH FRUIT TARTS

ASSORTED HOUSEMADE COOKIES

SLICED SEASONAL FRUIT DISPLAY

OOEY GOOEY BUTTERCAKE SQUARES 3.5

DOUBLE CHOCOLATE FUDGE BROWNIES 3.5

CHEF'S SELECTION OF ASSORTED DESSERTS 8.5

BANANAS FOSTER ICE CREAM STATION* 8

*Chef Attended Item, \$125 Service Fee Applies



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COCKTAIL HOUR

Menu



HOUSE OF BLUES DALLAS

SUPER PREMIUM PACKAGE

Belvedere, Hendrick's, Casamigos Reposado, Buffalo Trace, Russel's Rye, and Monkey Shoulder. Includes Premium and Call Brand Liquors, All Domestic and Select Craft & Imported Beers, House Red, White and Rose Wines, Red Bull, Bottled Water and Soft Drinks. Shots and Specialty Drinks Not Included.

**2 HOURS
3 HOURS
ADDITIONAL**

PREMIUM PACKAGE

Ketel One, Tanqueray, Patron Silver, Havana Club 3 Year, Maker's Mark, and Johnnie Walker Black Label. 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

Tito's, New Amsterdam, Sauza Silver, Captain Morgan, Cruzan White Rum, Malibu, Dewar's White Label, Jameson, and Jack Daniels. 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.