



# SPECIAL EVENTS MENU



# CONTINENTAL BREAKFAST

# Menu



HOUSE OF BLUES HOUSTON



## **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 25 guests.  
Additional Administrative Fee and Applicable State Tax Applies.



# THE ROCKIN' BUFFET

# Menu



HOUSE OF BLUES HOUSTON

## 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



Based on a (2) hour event, minimum 25 guests.  
Additional Administrative Fee and Applicable State Tax Applies.

# BREAKFAST ADD ONS

# Menu



HOUSE OF BLUES HOUSTON

## **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**

Attendent \$150



Based on a (2) hour event, minimum 25 guests.  
Additional Administrative Fee and Applicable State Tax Applies.

# THE BAND RIDER

# Menu



HOUSE OF BLUES HOUSTON

## **STARTER** (SELECT ONE)

### **GUMBO**

Andouille Sausage, Chicken, "Holy Trinity" (Onion, Bell Peppers, and 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

### **CAESAR SALAD**

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

## **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, 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

## **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

Based on a (2) hour event, minimum 25 guests.  
Additional Administrative Fee and Applicable State Tax Applies.



**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

**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, Roasted Garlic 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 (CHOICE OF)****SLICED BRISKET  
PULLED PORK  
SMOKED CHICKEN  
BABY BACK RIBS  
ANDOUILLE SAUSAGE**

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





## STARTER (SELECT ONE)

### GUMBO

Andouille Sausage, Chicken, "Holy Trinity" (Onion, Bell Peppers, and 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

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

## SMOKEHOUSE (CHOICE OF)

### SLICED BRISKET

### PULLED PORK

### SMOKED CHICKEN

### BABY BACK RIBS

### ANDOUILLE SAUSAGE

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



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

Andouille Sausage, Chicken, "Holy Trinity" (Onion, Bell Peppers, and Celery), and White 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

**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

**SHRIMP PO' BOY**

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

**BABY BACK RIB**

BBQ Beans, Slaw, Pickles, Jalapeño-Cheese Cornbread

**JAMBALAYA**

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

**SMOKEHOUSE (CHOICE OF)****SLICED BRISKET  
PULLED PORK  
SMOKED CHICKEN  
BABY BACK RIBS**

Served with BBQ 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





## FIRST COURSE (SELECT ONE)

### JALAPEÑO CHEESE CORNBREAD

Served with Bourbon 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

### SMOKE SHOW FLATBREAD

Pulled Pork,, Sweet Corn, Caramelized Onion, Cilantro Pesto, and Feta

## SECOND COURSE (SELECT ONE)

### GUMBO

Andouille Sausage, Chicken, "Holy Trinity" (Onion, Bell Peppers, and 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

### CAESAR SALAD

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

## ENTRÉE (SELECT TWO)

### BLACKENED SALMON

Salmon Served Blackened or Grilled with Roasted Seasonal Vegetables and Mashed Potatoes

### 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, Balsamic Reduction

### SHRIMP PO' BOY

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

### BABY BACK RIBS

BBQ Beans, Slaw, 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

\*This is Best Served as an Action Station

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

## SMOKEHOUSE (CHOICE OF)

### SLICED BRISKET

### PULLED PORK

### SMOKED CHICKEN

### BABY BACK RIBS

Served with BBQ 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



## TRAY PASSED APPETIZERS

(SELECT THREE)

### CRISPY CAULIFLOWER TEMPURA

With Sambal Aioli

### PULLED PORK SLIDERS

With BBQ Sauce

### SHRIMP COCKTAIL

### MARINATED STEAK SKEWERS

With Chimichurri

### BRUSCHETTA

On a Grilled Baguette with Mozzarella Fresca

### MARGHERITA FLATBREAD

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

### SMOKE SHACK FLATBREAD

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

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

## CARVING STATION (SELECT ONE)

### HOUSE SMOKED TURKEY BREAST\*

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

### SMOKED BRISKET OR BABY BACK RIB CLUSTERS

Served with Cole Slaw, Baked Beans, Texas BBQ Sauce and Brioche Rolls

## 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 DEVEILED EGGS

With Crispy Pancetta

### SHRIMP COCKTAIL

### 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

### CAJUN CHICKEN PASTA

Bowtie Pasta, Cajun Cream Sauce, Blackened 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 "Trinity" (Onions, Bell Peppers, & Celery) Cooked in Spicy Red Rice

### BLACKENED SALMON

Blackened or Simply Grilled, Andouille Reduction, Creamed Corn

### JALAPEÑO CHEESE CORNBREAD

Served with Bourbon 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



Based on a (2) hour event, minimum 25 guests.  
Additional Administrative Fee and Applicable State Tax Applies.



# JAZZY FEAST

# Menu



HOUSE OF BLUES HOUSTON

## TRAY PASSED APPETIZERS

(SELECT THREE)

### CRISPY CAULIFLOWER TEMPURA

With Sambal Aioli

### BRUSCHETTA

On a Grilled Baguette with Mozzarella Fresca

### PETITE CRAB CAKES

With Spicy Aioli

### SHRIMP COCKTAIL

### 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 (SELECT THREE)

### BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter

### ASSORTED FRESH FRUIT TARTS

Filled with Pastry Cream and Seasonal Fruit

### ASSORTED HOUSEMADE COOKIES

Garnished with Fresh Caramel and Chocolate Sauces

### OOEY GOOEY BUTTERCAKE SQUARES

### DOUBLE CHOCOLATE FUDGE BROWNIES

## DINNER BUFFET STATIONS

(SELECT TWO)

### CAESAR SALAD

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

### FRESH VEGETABLE CRUDITÉS

Including Green Onion Dip and Roasted Red Pepper Hummus

### BAKED MACARONI & CHEESE

With a Buttery Herbed Bread Crumb Topping

## DINNER BUFFET (SELECT TWO)

### CAJUN CHICKEN PASTA

Bowtie Pasta, Cajun Cream Sauce, Blackened 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

### 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

### JALAPEÑO CHEESE CORNBREAD

Served with Bourbon Butter

### ROASTED SEASONAL VEGETABLES

## CARVING STATION

### SMOKED BRISKET OR BABY BACK RIBS

Served with Cole Slaw, Baked Beans, Texas BBQ Sauce and Brioche Rolls

Based on a (2) hour event, minimum 25 guests.  
Additional Administrative Fee and Applicable State Tax Applies.



## SOUPS & SALADS

### GUMBO

Andouille Sausage, Chicken, Peppers, Onion, and White Rice

### WEDGE SALAD

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

### 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

### WEDGE SALAD WITH GRILLED CHICKEN

Grilled 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





## TRAY PASSED APPETIZERS

### CRISPY CAULIFLOWER TEMPURA

With Sambal Aioli

### VEGETABLE SPRING ROLLS

With Teriyaki Sauce

### PULLED PORK SLIDERS

On a Brioche Bun with Carolina BBQ Sauce, and Slaw

### 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

### MARGHERITA FLATBREAD

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

### SMOKE SHACK FLATBREAD

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

### 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

### DEVILS ON HORSEBACK

With Medjool Dates, Asiago Cheese and Crispy Bacon

### MARINATED STEAK SKEWERS

With Chimichurri

### PETITE CRAB CAKES

With Spicy Aioli

### BACON WRAPPED SCALLOPS

### SHRIMP COCKTAIL

With a Spicy Cocktail Sauce

### CHICKEN TIKKA SKEWERS

With Ghost Chile Pineapple Jam

### VEGETABLE SKEWERS

With Mushrooms, Sweet Bell Pepper, Sweet Onion, and Chili Garlic Oil





## CARVING STATIONS

### HOUSE SMOKED TURKEY BREAST\*

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

### MAPLE GLAZED HAM\*

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

### HERBED 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

Served with Cole Slaw, Baked Beans, Texas BBQ Sauce, and Brioche Rolls



Based on a (2) 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, Blackened Chicken and Andouille Sausage, Bell Peppers, Red Onion, Basil, Parmesan

### JAMBALAYA

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

### GRILLED CHICKEN BREAST

Rosemary Marinated and Served with Roasted Seasonal Vegetables and Mashed Potatoes

## ENTRÉES

### BABY BACK RIBS

BBQ Beans, Slaw, Jalapeño Cheese Cornbread

### CHEF'S SELECTED FISH OF THE DAY

### SHRIMP PO' BOY

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

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

### BBQ CHICKEN

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 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, and Honey Mustard Sauces



Based on a (2) hour event, minimum 25 guests.  
Additional Administrative Fee and Applicable State Tax Applies.  
\*Chef Attended Item, \$125 Service Fee Applies.





## SIDES

**JALAPEÑO CHEESE CORNBREAD**

**ROASTED SEASONAL VEGETABLES**

**MASHED POTATOES**

**BUTTERMILK BISCUITS**

**BAKED MACARONI AND CHEESE**

**HERB ROASTED POTATOES**

**HOUSEMADE COLESLAW**

**VEGETABLE RICE**

**BBQ BEANS**

**CRISPY BRUSSELS SPROUTS**

## 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



# COCKTAIL HOUR

# Menu

PRICED BELOW



HOUSE OF BLUES HOUSTON

## **SUPER PREMIUM PACKAGE**

Belvedere, Hendrick's, Casamigo's Reposado, Buffalo Trace, Russell's Rye, Woodford Reserve, Monkey Shoulder, and Oban 14. Includes Premium and 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**

## **PREMIUM PACKAGE**

Ketel One, Bombay Sapphire, Tanqueray, Patron Silver, Havana Club 3 Year, Maker's Mark, Crown Royal, 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, Cruzan White Rum, Malibu, Dewar's White, Jameson, and Jack Daniel's. 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.