



SPECIAL EVENTS MENU



CONTINENTAL BREAKFAST

Menu



HOUSE OF BLUES LAS VEGAS

Groups Over Thirty (30) Must Pre-Select Entrées With Accurate Headcounts
Groups Over Eighty (80) Please See The Dual Entrée & Buffet Menus



ASSORTED BREAKFAST CEREALS (VEG)

Includes Oatmeal

SLICED SEASONAL FRUIT DISPLAY (VEG) (GF)

ASSORTED PASTRIES (VEG)

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

ASSORTED BAGELS (VEG)

With Cream Cheese

YOGURT & GRANOLA PARFAIT (VEG)

REGULAR & DECAF COFFEE

Served with Sugar and Creamer

HOT TEA

ORANGE JUICE



++ Additional Administrative Fee and Applicable State Tax Applies.

^ Requires Attendant at \$175 Each, Does Not Count Towards F&B Minimum.

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(GF) Gluten Free, (VEG) Vegetarian, ♡ House Favorite

THE ROCKIN' BUFFET

Menu



HOUSE OF BLUES LAS VEGAS

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EGG SELECTIONS (SELECT ONE)

MORNING EGG SCRAMBLE** (VEG) (GF)

With Cheddar Cheese and Chives

SKILLET FRITTATA** (GF)

With Smoked Bacon, Sweet Bell Pepper and Manchego Cheese. Served Individually

SMOKED ANDOUILLE & AGED WHITE CHEDDAR SCRAMBLE** (GF)

With Salsa Verde

MARKET VEGETABLE SCRAMBLE** (VEG) (GF)

With Broccolini, Blistered Grape Tomatoes and Smoked Gouda

MAIN COURSE (SELECT TWO)

WARM BUTTERMILK BISCUITS & COUNTRY SAUSAGE GRAVY

WAFFLES STATION^ (VEG)

Served with a Selection of Seasonal Fruits, Whipped Cream, Warm Maple Syrup, Whipped Sweet Butter, Shaved Chocolate, Candied Pecans and Powdered Sugar

FRENCH TOAST (VEG)

BANANAS FOSTER FRENCH TOAST (VEG) (ADD \$2 PER PERSON)

Served with Whipped Sweet Butter and Warm Maple Syrup

MEAT SELECTIONS (SELECT TWO)

APPLEWOOD SMOKED BACON

COUNTRY SAUSAGE LINKS

CANADIAN BACON

SMOKED ANDOUILLE SAUSAGE

BEVERAGES

REGULAR & DECAF COFFEE

Served with Sugar and Creamer

HOT TEA

ORANGE JUICE



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BREAKFAST ADD ONS

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SPICY YUKON GOLD POTATO HASH

(VEG) (GF)

ASSORTED BREAKFAST BREADS & PASTRIES

(VEG)

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

WARM BUTTERMILK BISCUITS & COUNTRY SAUSAGE GRAVY

ASSORTED BREAKFAST CEREALS

(VEG)

WAFFLE STATION ^

(VEG)

OMELET STATION ^

(VEG) (GF)

SLICED SEASONAL FRUIT DISPLAY

(VEG) (GF)



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THE BAND RIDER

Menu



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STARTER (SELECT ONE)

GUMBO

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

SOUTHERN SALAD (VEG) (GF)

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

CAESAR SALAD**

Topped with Cotija Cheese and Caesar Dressing
Served with Crostini

ENTRÉE (SELECT TWO OR THREE)

COBB SALAD WITH GRILLED CHICKEN (GF)

Topped with Tomatoes, Red Peppers, Hard Boiled Eggs, Bacon, Avocado and Crumbled Bleu Cheese with Ranch Dressing

BLUES BURGER**

With Cheddar Cheese, Lettuce, Tomato, and Onion on a Brioche Bun Served with French Fries

THE YARDBIRD

Bourbon-Butter-Brushed Fried Chicken Breast with Slaw, Buffalo Aioli and Dill Pickles (Available Simply Grilled)

SHRIMP PO-BOY

Fried Cajun Shrimp Dressed with Seasoned Mayo, Lettuce, B&B Pickles and Tomatoes on Leidenheimer French Bread

SMOKED PULLED PORK SANDWICH

On a Brioche Bun with Carolina BBQ Sauce, B&B Pickles and Slaw

BAKED MACARONI & CHEESE

Without Add-Ons Meal is VEG

With a Buttery Herbed Bread Crumb Topping
Add-On's: Bacon (\$3++), Chicken (\$6++), Or Shrimp (\$8++)

DESSERT (SELECT ONE)

BOURBON BREAD PUDDING ♡ (VEG)

Topped with Toffee Sauce and Bourbon Butter

KEY LIME PIE (VEG)

In a Graham Cracker and Coconut Crust



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STARTER (SELECT ONE)

DOUBLE DIP DEUX

A House Specialty - Pimento Dip and Avocado Salsa with House-Cut Tortilla Chips

SOUTHERN SALAD (VEG) (GF)

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

CAESAR SALAD**

Topped with Cotija Cheese and Caesar Dressing Served with Crostini

BLACKENED SALMON** (GF)

Lightly Dusted with Blackening Spice or Simply Grilled, Served with Cucumber-Tomato Salad

BLUES BURGER**

With Cheddar Cheese, Lettuce, Tomato, and Onion on a Brioche Bun Served with French Fries

DESSERT (SELECT ONE)

KEY LIME PIE (VEG)

In a Graham Cracker and Coconut Crust

BOURBON BREAD PUDDING ♡ (VEG)

Topped with Toffee Sauce and Bourbon Butter

ENTRÉE (SELECT THREE)

FRIED CHICKEN

A Crisp, Golden Quarter Bird Served with our Bourbon Butter, Slaw, Southern Street Corn and Roasted Garlic Mashed Potatoes

VOODOO SHRIMP ♡

Prawns Sauteed in an Amber Beer Reduction with Fresh Herbs and Cream, Served Atop Jalapeno Cornbread

BBQ CHICKEN

Semi-Boneless Breast and Boneless Thigh with Housemade Texas BBQ Sauce Served with Mashed Potatoes and Roasted Seasonal Vegetables

BAKED MACARONI & CHEESE

Without Add-Ons meal is VEG

With a Butter Herbed Bread Crumb Topping

Add-ons: Bacon (\$3), Chicken (\$6), Or Shrimp (\$8)



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THE JAKE

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STARTER (SELECT ONE)

GUMBO

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

SOUTHERN SALAD (VEG) (GF)

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

CAESAR SALAD**

Topped with Cotija Cheese and Caesar Dressing Served with Crostini

JALAPEÑO CHEESE CORNBREAD ♡ (VEG)

Sliced and Served Family Style

VOODOO SHRIMP ♡

Prawns Sauteed in an Amber Beer Reduction with Fresh Herbs and Cream Served Atop Jalapeno Cornbread

BLACKENED SALMON** (GF)

Lightly Dusted with Blackening Spice or Simply Grilled Served with Cucumber-Tomato Salad

DESSERT (SELECT ONE)

KEY LIME PIE (VEG)

In a Graham Cracker and Coconut Crust

BOURBON BREAD PUDDING ♡ (VEG)

Topped with Toffee Sauce and Bourbon Butter

ENTRÉE (SELECT TWO)

FRIED CHICKEN

A Crisp, Golden Quarter Bird Served with our Bourbon Butter, Slaw, Southern Street Corn and Roasted Garlic Mashed Potatoes

BLUES BURGER**

With Cheddar Cheese, Lettuce, Tomato, and Onion on a Brioche Bun Served with French Fries

CAJUN CHICKEN PASTA

Fettuccine in Cajun Cream Sauce with Blackened Chicken, Roasted Red Peppers, Garlic, Basil, Parmesan, and Dusted with Blackening Spice

CREOLE JAMBALAYA ♡ (GF)

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



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STARTER (SELECT ONE)

GUMBO

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

SOUTHERN SALAD (VEG) (GF)

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

CAESAR SALAD**

Topped with Cotija Cheese and Caesar Dressing
Served with Crostini

JALAPEÑO CHEESE CORNBREAD ♡(VEG)

Sliced and Served Family Style

ENTRÉE (SELECT TWO)

BLACKENED SALMON** (GF)

Lightly Dusted with Blackening Spice and Simply Grilled, Served with Cucumber-Tomato Salad

SLOW COOKED HALF RACK OF RIBS

On a Platter with BBQ Beans, Slaw, Pickles, Southern Street Corn 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 Tear Drop Tomatoes

CAJUN CHICKEN PASTA

Fettuccine in Cajun Cream Sauce with Blackened Chicken, Roasted Red Peppers, Garlic, Basil, Parmesan and Dusted with Blackening Spice

DESSERT (SELECT ONE)

KEY LIME PIE (VEG)

In a Graham Cracker and Coconut Crust

WHITE CHOCOLATE BANANA BREAD PUDDING (VEG)

With Bourbon Carmel



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BLUES REVUE

Menu



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FIRST COURSE (SELECT ONE)

DOUBLE DIP DEUX

A House Specialty - Pimento Dip and Avocado Salsa with House-Cut Tortilla Chips

JALAPEÑO CHEESE CORNBREAD ♡ (VEG)

Sliced and Served Family Style

VEGETABLE CRUDITÉS (VEG) (GF)

With Roasted Red Pepper Hummus Served Family Style

MARGARITA FLATBREAD (VEG)

Roasted Garlic, Mozzarella, Balsamic Tomato, Basil and Feta

SECOND COURSE (SELECT ONE)

GUMBO

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

SOUTHERN SALAD (VEG) (GF)

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

CAESAR SALAD**

Topped with Cotija Cheese and Caesar Dressing Served with Crostini

ICEBERG WEDGE SALAD

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

ENTRÉE (SELECT TWO)

BLACKENED SALMON** (GF)

Lightly Dusted Blackened Spice or Simply Grilled Served with Cucumber-Tomato Salad

CAJUN CHICKEN PASTA

Fettuccine in Cajun Cream Sauce with Blackened Chicken, Roasted Red Peppers, Garlic, Basil, Parmesan, and Dusted with Blackening Spice

CREOLE JAMBALAYA ♡ (GF)

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

SLOWED COOKED HALF RACK OF RIBS

On a Platter with BBQ Beans, Slaw, Pickles, Southern Street Corn 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

GRILLED NEW YORK STRIP STEAK** (GF)

12 oz. Crusted with our Signature Blues Rub, with Roasted Mashed Potatoes and Arugula

DESSERT (SELECT ONE)

BOURBON BREAD PUDDING ♡ (VEG)

Topped with Toffee Sauce and Bourbon Butter

KEY LIME PIE (VEG)

In a Graham Cracker and Coconut Crust

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TRAY PASSED APPETIZERS (COLD)

BRUSCHETTA (VEG)

On a Grilled Baguette with Mozzarella Fresca

CREOLE DEVEILED EGGS (GF)

Hard Boiled Eggs, Remoulade Whipped Yolks, Crispy Andouille, Andouille Oil

CHICKEN TOSTADA

Black Bean Puree Chopped Cilantro, Fresh Pico de Gallo, and Sour Cream Served on a Crispy Corn Tortilla Round

BEETS OR WATERMELON SKEWERS (VEG) (GF)

With Feta Cheese, Basil, and Balsamic Reduction

SALADS & ENDIVE SPEARS (GF)

With Options of Either Greek or BLT

Greek: Served with Endive with Red Wine

Oregano Vinaigrette

BLT: Served in Endive with Bleu Cheese Dressing

TOMATO SOUP SHOT (CHILLED) (VEG) (GF)

TOMATO AND MOZZARELLA SKEWER (VEG) (GF)

TUNA TOSTADA**

Black Bean Puree Chopped Cilantro, Fresh Pico de Gallo, and Sour Cream Served on a Crispy Corn Tortilla Round

CEVICHE** (GF)

Served on a Spoon or a Shot Glass

SASHIMI** (GF)

Yellowtail, Salmon, Tuna, No Rice Served on a Spoon

HOUSE POACHED SHRIMP COCKTAIL (GF)

With Wasabi Cocktail Sauce

SPICY SHRIMP SALAD** (GF)

Served on a Cucumber Slice

STEAK OR TUNA TARTAR WONTON**

LOBSTER SALAD**

Served on Brioche Slider Buns

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TRAY PASSED APPETIZERS (HOT)

GRILLED VEGETABLE FLATBREAD (VEG)

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

SPINACH & FETA CHEESE SPANAKOPITA (VEG)

Phyllo Pastry, Garden Fresh Spinach and Feta Cheese

DEVILS ON HORSEBACK

Bacon Wrapped Dates with Asiago Cheese

PAN FRIED PORK DUMPLINGS

Traditional Pot Stickers Filled with Lean Pork and Green Cabbage, Served with a Soy Glaze Sauce

VEGETABLE SPRING ROLLS

With Teriyaki Sauce

CRISPY CAULIFLOWER TEMPURA

With Sambal Aioli

GRILLED ANDOUILLE SAUSAGE KABOB

With Roasted Peppers and Onion

PULLED PORK SLIDERS

With Memphis BBQ Sauce

MINI PRETZEL BITES (VEG)

With Cheese Dip

MINI ROLLED PIZZAS

With Pepperoni, Tomato, and Marinara

MINI HOTDOGS, OR ITALIAN SAUSAGE OR BRATS

Served in a Puff Pastry with Cheese and Chili

CRISPY SHRIMP TEMPURA

Shredded Green Cabbage, Sweet Chili Sauce and Sliced Green Onions

CRISPY TOGARASHI SHRIMP

With Sweet Soy Sauce

VEGETABLE SKEWERS (VEG)

CHICKEN TIKKA SKEWERS

With Ghost Chili Pineapple Jam

BBQ BRAISED SHORT RIBS

With Pickled Apple and Brioche Crostini

RIB FINGERS

MARINATED STEAK SKEWERS**

With Chimichurri

PETITE CRAB CAKES

With Mustard Vinaigrette Apple Fennel Slaw

BACON WRAPPED SCALLOPS

In Truffle Oil with Pistachios

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STATIONARY DISPLAYS

WARM SPINACH AND ARTICHOKE DIP (VEG)

Served with House Made Chips, Fresh Pico de Gallo and Sour Cream

DEEP FRIED CHICKEN WINGS (VEG)

Served with Ranch and Bleu Cheese Dipping Sauce with Choice of Two Sauces: Traditional, Hot, or Memphis BBQ

CHICKEN TENDERS

Traditional Crispy Tenders, Served with Choice of Two Sauces: Ranch, Bleu Cheese, Honey Mustard or Memphis BBQ

ALMOND CRUSTED BAKED BRIE (VEG)

Served with Raspberry Sauce and French Bread

FRESH AND EXOTIC FRUIT (VEG) (GF)

Seasonal Local and Tropical Fresh Fruits and Berries with Strawberry Yogurt Dip

FRESH VEGETABLE CRUDITES (VEG) (GF)

Served with Trio of Dips: White Bean Truffle, Roasted Red Pepper Hummus and Romesco

TRIO OF EXOTIC DIPS (VEG)

Chickpea and Artichoke, White Bean with Truffle Oil and Roasted Eggplant Served with Crackers, Crostini, and Pita Bread

GRILLED VEGETABLE DISPLAYS (VEG) (GF)

Marinated Zucchini, Mushrooms, Eggplant, Radicchio, Yellow Squash and Peppers with a Tomato-Shallot Vinaigrette

MINI PRETZEL BITES (VEG)

With Cheese Dip

IMPORTED AND DOMESTIC CHEESE BOARD (VEG)

Served with Crackers, Crostini, Pita Bread and Fresh Fruit Garnish

ANTIPASTO DISPLAY

An Assortment of Italian Meats and Cheeses, Pepperoncinis, Kalamata Olives, Stuffed Green Olives and Roasted Peppers Served with French Bread Crostini

PASTA STATION

Penne Pasta Served with Marinara Sauce, Spicy Cajun Cream Sauce, or Cheddar Cheese Sauce
Choice of No Protein, Chicken, Shrimp, Lobster

SEAFOOD DISPLAYS

SMOKED SALMON BOARD**

Smoked Salmon, Red Onions, Chopped Eggs. Capers, Lemons with Dill Creme Fraiche

STEAMED MUSSELS**

With White Wine, Lemon, Garlic and Fresh Herbs

CHILLED SEAFOOD BAR**

(3) Shrimp, (2) Snow Crab Claws, (1) Oyster on the Half Shell, Served with Lemon Wedges, Cocktail Sauce and Remoulade

SUSHI AND SASHIMI PLATTER**

TIER ONE

Single Proteins (Spicy Tuna, California Roll, Veggie Rolls, etc.)

TIER TWO

Multiple Proteins (Dragon Rolls, Rainbow Rolls)

TIER THREE

Nigiri

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HALL OF FAME

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PRICED AS 1 ORDER, 50 PIECE MINIMUM



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SIGNATURE ITEMS

TRADITIONAL RED BEANS AND RICE (VEG) (GF)

SLIDER SELECTION**

Pulled Pork and Angus Beef

FLATBREAD STATION

Basil Pesto, BBQ Chicken, Foothills, Margarita
and Prosciutto Pizza

PREMIUM SLIDER SELECTION**

Meatball and Crab

SLOW-ROASTED TURKEY BREAST BOARD (BRINED)

Served at Room Temperature with Hinged Mini
Rolls, Dijon Mustard, Mayo and BBQ Sauce

SMOKED PULLED PORK

Topped with Carolina BBQ Sauce, Served
with Brioche Buns

CHILI BRAISED SHORT RIBS

Served with Andouille Corn Pudding

CITRUS MARINATED GRILLED CHICKEN BREAST

With Chipotle Glaze

SAUTEED SALMON

In Lemon Chive Butter

JAMBALAYA



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

SLOW SMOKED BABY BACK STYLE BBQ RIBS

VOODOO SHRIMP

Sauteed Shrimp in an Abita Amber Beer
Reduction Sauce, Served over Jalapeno-Cheese
Cornbread

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SALADS

SOUTHERN SALAD (VEG) (GF)

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

ICEBERG WEDGE SALAD

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

GREEK FETA SALAD (VEG) (GF)

Crisp Romaine, Feta Cheese, Roma Tomatoes, Kalamata Olives, red Onions, Seedless English Cucumber and Red Wine Vinaigrette

BABY SPINACH SALAD (VEG)

Grilled Chicken, Romaine Wedge, Crumbled Bacon, Chives, Cherry Tomatoes, and Toasted Breadcrumbs with Bleu Cheese Dressing

CAESAR SALAD**

Topped with Cotija Cheese and Caesar Dressing Served with Crostini

COBB SALAD WITH SMOKED CHICKEN (GF)

Topped with Tomatoes, Red Peppers, Hard Boiled Egg, Bacon, Avocado and Crumbled Bleu Cheese with Ranch Dressing

SIDES

JALAPEÑO CHEESE CORNBREAD MUFFINS ♡(VEG)

HOUSEMADE COLESLAW (VEG) (GF)

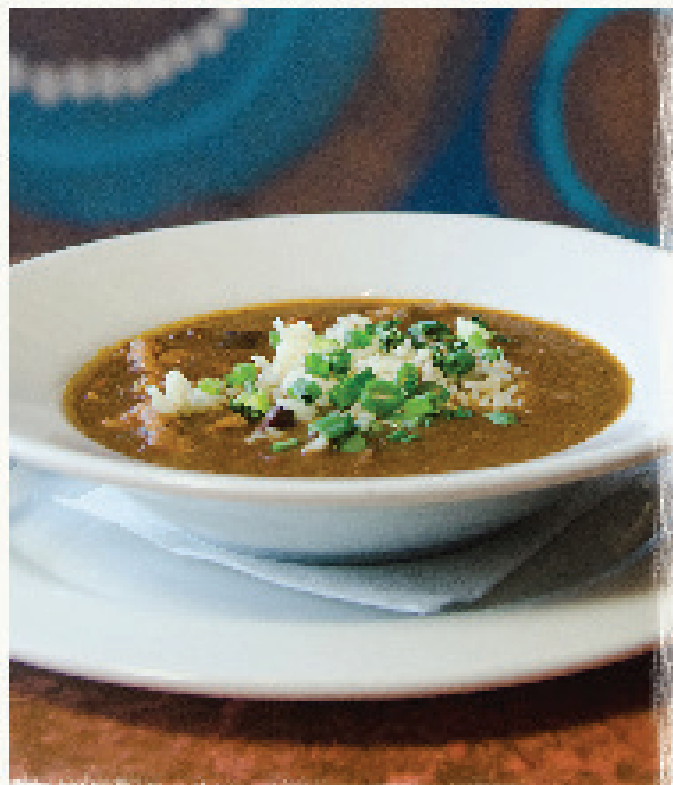
BUTTERMILK BISCUITS (VEG)

ROASTED SEASONAL VEGETABLES (VEG) (GF)

BUTTER CRUSHED YUKON GOLD POTATOES (VEG) (GF)

HERB ROASTED YUKON GOLD POTATOES (VEG) (GF)

BAKED MACARONI & CHEESE (VEG)



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CARVING STATIONS

HOUSE SMOKED BONE-IN TURKEY BREAST^

BBQ SMOKED PORK SHOULDER^

Shredded or Pulled

MAPLE GLAZED HAM^

HICKORY SMOKED BEEF TENDERLOIN^**

OVEN ROASTED PRIME RIB^**

Served with Au Jus (Medium Rare)

Each Serving is 4oz. Served with Assorted Hinged Mini Rolls and
Three Sauces: Memphis BBQ Sauce, Whole Grain Mustard Aioli and Horseradish Cream



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ACTION STATIONS

LOADED TATER TOT STATION^

With Assorted Cheese Sauces, BBQ Pulled Pork
and Assorted Market Vegetables

MACARONI & CHEESE STATION^

With Cheese Sauce, Chicken, Bacon, Ham, Assorted Cheeses
and Assorted Market Vegetables

POT PIE STATION^

(Chicken)
(Sausage)
(Seafood)

Hollow Puff Pastry Shell

STREET TACO STATION^

(Mushrooms)
(Chicken)
(Beef)

With Choice of Citrus Marinated Chicken, Beef, or Mushrooms
Served with Shredded Cabbage, Fresh Pico de Gallo, Chopped Cilantro,
and Lime Crema on Hard Shell Taco Shells.
Black Beans and Rice



++ Additional Administrative Fee and Applicable State Tax Applies.

^ Requires Attendant at \$175 Each, Does Not Count Towards F&B Minimum.

** Items On This Menu May Contain Raw or Undercooked Ingredients. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs
May Increase Risk of Food Borne Illness, Especially If You Have Certain Medical Conditions.

(GF) Gluten Free, (VEG) Vegetarian, ♡ House Favorite



Groups Over Thirty (30) Must Pre-Select Entrées With Accurate Headcounts
Groups Over Eighty (80) Please See The Dual Entrée & Buffet Menus

DESSERTS

BOURBON BREAD PUDDING ♡ (VEG)

MINI KEY LIME TARTS (VEG)

ASSORTED FRESH FRUIT TARTS (VEG)

ASSORTED HOUSEMADE COOKIES (VEG)

SLICED SEASONAL FRUIT DISPLAY (VEG) (GF)

ASSORTED CHOCOLATE TRUFFLES (VEG)

ICE CREAM STATION

4oz. Scoops Served in Small Bowls. Choose 2-3
Flavors: Chocolate, Vanilla, Strawberry, Mocha Almond Fudge, Butter Pecan, Mint Chocolate Chip.
Choose 3 Toppings: Hot Fudge, Oreo Pieces, M&Ms, Cherries, Peanuts, Sprinkles, Caramel

CHEF'S SELECTION OF ASSORTED DESSERTS (VEG)

Key Lime Pie Rounds, Mini Pecan Pie Tarts, Assorted Mini Cheesecake Rounds, Cookies, and Mini Cupcakes (10 of Each Dessert Per Order)

BANANAS FOSTER ICE CREAM STATION^

Served with Vanilla Ice Cream



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COCKTAIL HOUR

Menu



HOUSE OF BLUES LAS VEGAS

CALL BRAND PACKAGE

Call Brand Spirits Include: Deep Eddy, Ketel One Oranje, Ketel One Citroen, Beefeater, Canadian Club (Not Available in the Music Hall), Dewar's White Label, Sauza Blue Silver, Bacardi, Sailor Jerry. Beers Include: Bud Light, Corona, Stella Artois, Miller Light and Lagunitas IPA (Choose 4). House Wine: HOB Red and HOB White. Also Includes Soft Beverages, Water, and Coffee/Tea. *Brands Subject to Change. Martinis and Red Bull Drinks Are Not Included Within the Call Brand Bar Package. Bar Packages Do Not Include Bottled Wine, Shots, or Shooters.

**2 HOURS
3 HOURS
ADDITIONAL**

PREMIUM PACKAGE

Premium Brand Spirits Include: Tito's, Ketel One Oranje, Ketel One Citroen, Bombay Sapphire, Jack Daniels, Maker's Mark, Jameson, Chivas Regal 12-Year, Casa Noble Crystal, Bacardi, Captian Morgan, and all CALL Brand Pours. Beers Include: Bud Light, Corona, Stella Artois, Miller Light and Lagunitas IPA (Choose 4). House Wine: Haynes Ranch Cabernet and Haynes Ranch Chardonnay. Also Includes Soft Beverages, Water, and Coffee/Tea. *Brands Subject to Change. Bar Packages Do Not Include Bottled Wine, Shots, or Shooters.

**2 HOURS
3 HOURS
ADDITIONAL**

SUPER PREMIUM PACKAGE

Super Premium Brand Spirits Include: Tito's, Ketel One Oranje, Ketel One Citroen, Bombay Sapphire, Hendricks, Knob Creek, Johnny Walker Black Label, Casa Noble Crystal, Bacardi, Captain Morgan, and all CALL and PREMIUM Brand Pours. Beers Include: Bud Light, Corona, Stella Artois, Miller Light and Lagunitas IPA (Choose 4). House Wine: Haynes Ranch Cabernet and Haynes Ranch Chardonnay. Also Includes Soft Beverages, Water, and Coffee/Tea. *Brands Subject to Change. Includes Double Pours and Shots. Bar Packages Do Not Include Bottled Wine.

**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**

ADDITIONAL OPTIONS

**RED BULL ENERGY DRINK
COFFEE/HOT TEA
BOTTLED WATER**

CONSUMPTION BAR

Beer and Wine, Call, Premium, or Super Premium to be Charged Based Upon Beverage Consumption Throughtout Event.

DRINK TICKETS

Available Upon Request.

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