



# SPECIAL EVENTS MENU



# CONTINENTAL BREAKFAST

# Menu



HOUSE OF BLUES MYRTLE



## **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 50 guests.

Additional Administrative Fee and Applicable State Tax Applies.



# THE ROCKIN' BUFFET

# Menu



HOUSE OF BLUES MYRTLE

## 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 50 guests.

Additional Administrative Fee and Applicable State Tax Applies.

# BREAKFAST ADD ONS

# Menu



HOUSE OF BLUES MYRTLE

**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



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

Based on a (2) hour event, minimum 50 guests.

Additional Administrative Fee and Applicable State Tax Applies.



# THE BAND RIDER

# Menu



HOUSE OF BLUES MYRTLE

## 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, 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, Aioli Red Onion, 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

## NEW ORLEANS MUFFALETTA

Sesame Bread Stacked with Mortadella, Genoa  
Salami, Hatfield Black Forest Ham, Capicola,  
Provolone and Central Grocery Olive Relish

## 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 11:00-4:00pm.

Based on a (2) hour event, minimum 20 guests.

Additional Administrative Fee and Applicable State Tax Applies.

Entree Selections are Due (3) Business Days Prior to Event Date. Groups of (35) Guests or Less Have the  
Option of Choosing Entrees On Site For an Additional Charge of \$5.00 Per Person with Prior Approval.



## 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

## SMOKEHOUSE

### 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

Garnished with Fresh Caramel and Chocolate Sauces

## 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, Dill Pickle Chips

### WEDGE SALAD WITH SMOKED CHICKEN

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



Lunch Available from 11:00-4:00pm.

Based on a (2) hour event, minimum 20 guests.

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# THE JAKE

# Menu



HOUSE OF BLUES MYRTLE

## 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, Blackened Chicken and Andouille Reduction, Bell Peppers, Red Onion, Basil, Parmesan

### JAMBALAYA

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

## SMOKEHOUSE

### SLICED BRISKET

### PULLED PORK

### SMOKED CHICKEN

### BABY BACK RIBS

### ANDOUILLE SAUSAGE

Served with BBQ Beans Slaw, Bread and Butter Pickles, Corn on the Cob, Jalapeño Cheese Cornbread and a selection of Carolina, Memphis, and Texas 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 (2) hour event, minimum 20 guests.

Additional Administrative Fee and Applicable State Tax Applies.

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Have the Option of Choosing Entrees On Site For an Additional Charge of \$5.00 Per Person

# THE ELWOOD

# Menu



HOUSE OF BLUES MYRTLE

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

## SMOKEHOUSE

### SLICED BRISKET PULLED PORK SMOKED CHICKEN BABY BACK RIBS ANDOUILLE SAUSAGE

Served with BBQ Beans Slaw, Bread and Butter Pickles, Corn on the Cob, Jalapeño Cheese Cornbread and a selection of Carolina, Memphis, and Texas BBQ Sauces

## DESSERT (SELECT ONE)

### KEY LIME PIE

In a Graham Cracker and Coconut Crust

### BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter

Dinner Available from 4:00-9:00pm.

Based on a (3) hour event, minimum 20 guests.

Additional Administrative Fee and Applicable State Tax Applies.

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# BLUES REVUE

# Menu



HOUSE OF BLUES MYRTLE

## FIRST COURSE (SELECT ONE)

### 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 & 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

### 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, 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 Leidenheimer's French Bread

### 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

\*This is Best Served as an Action Station

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

## SMOKEHOUSE

### SLICED BRISKET, PULLED PORK, SMOKED CHICKEN, BABY BACK RIBS, ANDOUILLE SAUSAGE

Served with BBQ Beans Slaw, Bread and Butter Pickles, Corn on the Cob, Jalapeño Cheese Cornbread and a selection of Carolina, Memphis, and Texas BBQ Sauces

## DESSERT (SELECT ONE)

### BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter

### KEY LIME PIE

In a Graham Cracker and Coconut Crust

Dinner Available from 4:00-9:00pm.

Based on a (3) hour event, minimum 20 guests.

Additional Administrative Fee and Applicable State Tax Applies.

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## TRAY PASSED APPETIZERS

### 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 & 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) Cooked in Spicy Red Rice

## CARVING STATION

### 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

## DESSERT STATION

### BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter



Dinner Available from 4:00-9:00pm.

Based on a (3) hour event, minimum 20 guests.

Additional Administrative Fee and Applicable State Tax 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

#### 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

#### BLACKENED SALMON

Blackened or Simply Grilled, Andouille Reduction, Creamed Corn

#### JAMBALAYA

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

#### 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

Dinner Available from 4:00-9:00pm.

Based on a (3) hour event, minimum 20 guests.

Additional Administrative Fee and Applicable State Tax Applies.

# JAZZY FEAST

# Menu



HOUSE OF BLUES MYRTLE

## 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

## 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

### 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

### SMOKED BRISKET OR BABY BACK RIB CLUSTERS

(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)

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

### HOUSE SMOKED TURKEY BREAST\*

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

Dinner Available from 4:00-9:00pm.

Based on a (3) hour event, minimum 20 guests.

Additional Administrative Fee and Applicable State Tax Applies.





## SOUPS & SALADS

### GUMBO

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

### WEDGE SALAD WITH SMOKED 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, and 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

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

### MARGHERITA FLATBREAD

Roasted Garlic, Mozzarella, Balsamic Tomato, Basil & Feta

### SMOKESHACK 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

### 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 Chile Pineapple Jam

### VEGETABLE SKEWERS

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

### PIMENTO CHEESE DIP

Served with Chipotle Seasoning on a Toasted Crostini

Dinner Available from 4:00-9:00pm.

Based on a (3) hour event, minimum 20 guests.

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## 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



Dinner Available from 4:00-9:00pm.

Based on a (3) hour event, minimum 20 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 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

### GRILLED CHICKEN BREAST

## 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 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

\*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

Prawns Sautéed in an Amber Beer Reduction with Fresh Herbs and Cream. Served with Jalapeño Cheese Cornbread Rounds and Teardrop Tomatoes

### FRIED OR BLACKENED CATFISH

Fresh Catfish Filets, Lightly Blackened or Lightly Battered and Fried, Served with Spicy Tarter Sauce





## 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\*

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



Dinner Available from 4:00-9:00pm.

Based on a (3) hour event, minimum 20 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**  
**CRISPY BRUSSELS SPROUTS**  
**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



Dinner Available from 4:00-9:00pm.  
Based on a (3) hour event, minimum 20 guests.  
Additional Administrative Fee and Applicable State Tax Applies.



# COCKTAIL HOUR

# Menu



HOUSE OF BLUES MYRTLE

## **SUPER PREMIUM PACKAGE**

Belvedere, Hendrick's, Casamigos Reposado, Buffalo Trace, Russell's Rye, and Monkey Shoulder. 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, Crown Royal, Hennessy, Maker's Mark, Templeton Rye, 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 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.