



SPECIAL EVENTS MENU



CONTINENTAL BREAKFAST

Menu



HOUSE OF BLUES NEW ORLEANS



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 (3) Hour Event, Minimum 50 Guests.
Additional Administrative Fee and Applicable State Tax Applies.

THE ROCKIN' BUFFET

Menu



HOUSE OF BLUES NEW ORLEANS

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

TURKEY BACON

BEVERAGES

REGULAR & DECAF COFFEE

Served with Sugar and Creamer

HOT TEA

ORANGE JUICE, CRANBERRY JUICE, GRAPEFRUIT JUICE



Based on a (3) Hour Event, Minimum 50 Guests.
Additional Administrative Fee and Applicable State Tax Applies.

BREAKFAST ADD ONS

Menu



HOUSE OF BLUES NEW ORLEANS

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 (3) Hour Event, Minimum 50 Guests.
Additional Administrative Fee and Applicable State Tax Applies.

THE BAND RIDER

Menu



HOUSE OF BLUES NEW ORLEANS

STARTER (SELECT ONE)

GUMBO

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

SOUTHERN SALAD

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

WEDGE SALAD

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

BABY KALE SALAD

Tender and Mild Baby Kale, Slivered Carrots, Shaved Pecorino, Plumped Raisins, Pistachios, and Toasted Seeds with Sherry Vinaigrette

ENTRÉE (SELECT TWO OR THREE)

WEDGE SALAD WITH GRILLED CHICKEN

With Grilled Chicken, Romaine Wedge, Crumbled Bacon, Chives, Cherry Tomatoes, and Toasted Breadcrumbs with Buttermilk Ranch Dressing

COBB SALAD

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

CAJUN PASTA

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

HOB BURGER

Brioche Bun with Lettuce, Tomato, and Onion

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

NEW ORLEANS VEGGIE MUFFALETTA

With a Leidenheimer's Sesame Roll Stacked with Roasted Cauliflower, Marinated Red Peppers, Provolone, Swiss, Pepper Jack, Central Grocery Olive Relish and Fresh Basil

SMOKED BRISKET SANDWICH

On a Brioche Bun with Texas BBQ Sauce, Fresh Pickles and Slaw

PULLED PORK SANDWICH

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

DESSERT (SELECT ONE)

ASSORTED HOUSEMADE COOKIES

Garnished with Fresh Caramel and Chocolate Sauces

BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter

KEY LIME PIE

In a Graham Cracker and Coconut Crust

Based on a (3) Hour Event, Minimum 50 Guests.
Additional Administrative Fee and Applicable State Tax Applies.
Entrees are preselected for all guests. Guaranteed count and selections must be provided 7 days prior to event date.



STARTER *(SELECT ONE)*

PIMENTO DIP

With Celery, Bread and Butter Pickles and Grilled Bread

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

ENTRÉE

SMOKEHOUSE *(SELECT THREE)*

Choice of 1 of the following Proteins: 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

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
Topped with Chocolate Sauce and Toasted Pecans

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

BLACKENED SALMON

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

HOB BURGER

Brioche Bun with Lettuce, Tomato, and Onion

PETIT FILET (4OZ)

Garlic Mashed Potatoes and Asparagus

DESSERT *(SELECT ONE)*

KEY LIME PIE

In a Graham Cracker and Coconut Crust

BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter

GEORGIA SUNDAE





STARTER (SELECT ONE)

GUMBO

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

SOUTHERN SALAD

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

BABY KALE SALAD

Tender and Mild Baby Kale, Slivered Carrots, Shaved Pecorino, Plumped Raisins, Pistachios, and Toasted Seeds with Sherry Vinaigrette

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 PASTA

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

JAMBALAYA

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

SMOKEHOUSE

Choice of 1 of the following Proteins: 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



Based on a (3) Hour Event, Minimum 50 Guests.
Additional Administrative Fee and Applicable State Tax Applies.
Entrees are preselected for all guests. Guaranteed count and selections must be provided 7 days prior to event date.

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

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

SOUTHERN SALAD

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

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

TWIN JUMBO CRAB CAKES

Over Mashed Sweet Potatoes and Topped with Corn Maque Choux

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 PASTA

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

FILET (6OZ)

Garlic Mashed Potatoes and Asparagus

SMOKEHOUSE

Choice of 1 of the following Proteins: 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

GEORGIA SUNDAE

Topped with Chocolate Sauce and Toasted Pecans



FIRST COURSE (SELECT ONE)

PIMENTO DIP

Served with Celery, Bread and Butter Pickles, and Grilled Bread

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

FRESH VEGETABLE CRUDITÉS

Including Green Onion Dip and Roasted Red Pepper Hummus

SECOND COURSE (SELECT ONE)

GUMBO

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

CORN & CRAB BISQUE

Sweet Corn and Cream with Creole Spices

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

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 PASTA

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

BABY BACK RIBS

Served on a Platter with BBQ Beans, Slaw, Pickles, Corn on the Cob 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, \$150 Service Fee Applies

FILET (6OZ)

Served with Blackened Scallops and Creole Beurre Blanc Sauce

SMOKEHOUSE

Choice of 1 of the following Proteins: 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)

GEORGIA SUNDAE

Topped with Chocolate Sauce and Toasted Pecans

BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter

KEY LIME PIE

In a Graham Cracker and Coconut Crust



TRAY PASSED APPETIZERS (SELECT FOUR)

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, Remoulade, Lettuce and Pickles

CHICKEN TIKKA SKEWER

With Ghost Chili Pineapple Jam

CAPRESE CANAPE

With Roma Tomatoes, Fresh Mozzarella, Basil and Balsamic Vinaigrette

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

ROASTED SEASONAL VEGETABLES

CARVING STATION HOUSE SMOKED TURKEY BREAST*

*Chef Attended Item, \$150 Service Fee Applies

SMOKED BRISKET 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





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

BAKED MACARONI & CHEESE

With a Buttery Herbed Bread Crumb Topping

BBQ CHICKEN

BBQ Airline Chicken Breast with Texas BBQ Sauce

JAMBALAYA

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

GULF FISH

Served Blackened or Grilled with Creole Sauce

JALAPEÑO CHEESE CORNBREAD

Served with Honey Butter

ROASTED SEASONAL VEGETABLES

CARVING STATION

INSIDE ROUND OF BEEF*

Chef Attended Item, \$150 Service Fee Applies

DESSERT STATIONS

BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter

OOEY GOOEY BUTTERCAKE SQUARES

JAZZY FEAST

Menu



HOUSE OF BLUES NEW ORLEANS

TRAY PASSED APPETIZERS

(SELECT SIX)

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 Remoulade Topped with Celery Micro Greens

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

DINNER BUFFET STATIONS

CAESAR SALAD

Topped with Cotija Cheese, Tossed in a Caesar Dressing, Served with Crostini

FRESH VEGETABLE CRUDITÉS

Including Green Onion Dip and Roasted Red Pepper Hummus

BAKED MACARONI & CHEESE

With a Buttery Herbed Bread Crumb Topping

CRAWFISH MONICA

Crawfish Tails Sauteed with Creole Spices, Scallions and Garlic in a Light Parmesan Cream Sauce, Served Over Penne Pasta

BBQ CHICKEN

BBQ Airline Chicken Breast with Texas BBQ Sauce

GULF FISH

Served Blackened or Grilled with Creole Sauce

JALAPEÑO CHEESE CORNBREAD

Served with Honey Butter

ROASTED SEASONAL VEGETABLES

CARVING STATION

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)

*Chef Attended Item, \$150 Service Fee Applies

HOUSE SMOKED TURKEY BREAST*

*Chef Attended Item, \$150 Service Fee Applies

DESSERT STATIONS

BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter

ASSORTED FRESH FRUIT TARTS

Filled with Pastry Cream and Seasonal Fresh Berries

DOUBLE CHOCOLATE FUDGE BROWNIES

Based on a (3) Hour Event, Minimum 50 Guests.
Additional Administrative Fee and Applicable State Tax Applies.



SOUPS & SALADS

GUMBO

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

SEAFOOD GUMBO

Andouille Sausage, Crawfish, Shrimp, Peppers, Onion and White Rice

CORN & CRAB BISQUE

Sweet Corn and Cream with Creole Spices

SOUTHERN SALAD

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

COBB SALAD

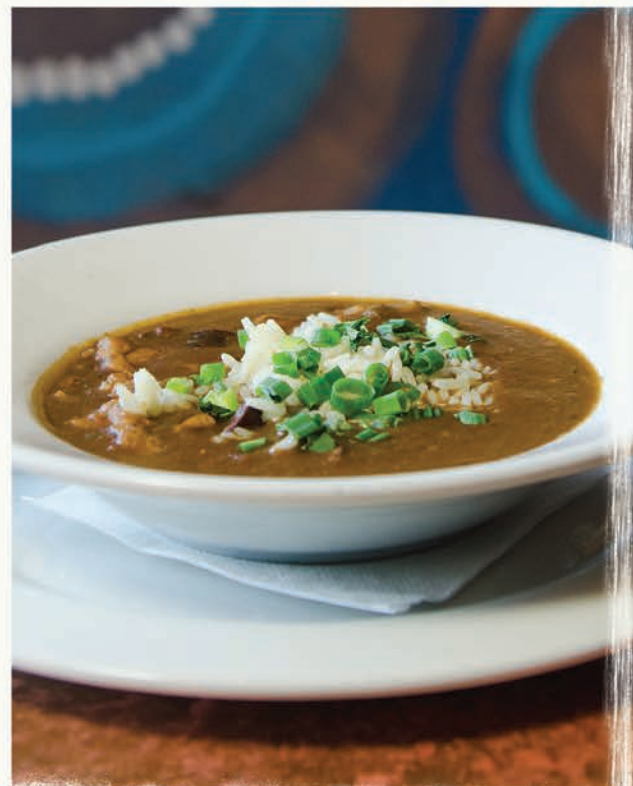
Chopped Romaine, Grilled Chicken, Egg, Avocado, Crumbled Bacon, Chives, Cherry Tomatoes, and Sweet Corn with Blue Cheese Dressing

WEDGE SALAD

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

WEDGE SALAD WITH GRILLED CHICKEN

Grilled Chicken, Romaine Wedge, Crumbled Bacon, Chives, Cherry Tomatoes, and Toasted Breadcrumbs with Buttermilk Ranch Dressing





TRAY PASSED APPETIZERS

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

ANGUS BEEF SLIDERS

With Cheddar Cheese, Remoulade, Lettuce, and Pickles

BBQ BRAISED SHORT RIBS

With Cornbread and Sweet Potato Frazzel

CRISPY RICE TOGARASHI SHRIMP

With Sweet Soy Sauce

MARINATED STEAK SKEWERS

With Chimichurri

PETITE CRAB CAKES

With Remoulade Topped with Celery Micro Greens

BACON WRAPPED SCALLOPS

In a Garlic 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 Celery, Bread and Butter Pickles, and Grilled Bread



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 and Mayonnaise (Each Serving is 4.5oz.)

HERB CRUSTED PORK LOIN*

Served with a Ginger Pineapple Glaze (Each Serving is 4oz.)

OVEN ROASTED STEAMSHIP ROUND OF BEEF*

Served Medium Rare, with Horseradish, Creole Mustard and Memphis BBQ Sauce. Serves 100 Guests.

INSIDE ROUND OF BEEF*

Served Medium Rare, with Horseradish, Creole Mustard, and Memphis BBQ Sauce

OVEN ROASTED PRIME RIB*

Served with Au Jus, Horseradish Cream, Memphis BBQ Sauce and Chipotle Mayo
(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*

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



Based on a (3) Hour Event, Minimum 50 Guests.

*Chef Attended Item, \$150 Service Fee Applies.

Additional Administrative Fee and Applicable State Tax Applies.



ENTRÉE

GULF FISH

Served Blackened or Grilled with Creole Sauce

CAJUN PASTA

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

JAMBALAYA

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

GRILLED CHICKEN BREAST

Rosemary Marinated Breast of Chicken

ENTRÉE

BABY BACK RIBS

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 Creamy Grits and Served with Sweet Teardrop Tomatoes

*This is Best Served as an Action Station

*Chef Attended Item, \$150 Service Fee Applies

AIRLINE CHICKEN BREAST

Semi-Boneless Breast 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

PIMENTO CHEESE DIP

Green Onion Dip and Pimento Cheese Dip

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

PAN SAUTEED 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

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 Sauce

*Chef Attended Item, \$150 Service Fee Applies



Based on a (3) Hour Event, Minimum 50 Guests.

*Chef Attended Item, \$150 Service Fee Applies.

Additional Administrative Fee and Applicable State Tax Applies.



SIDES

JALAPEÑO CHEESE CORNBREAD

ROASTED SEASONAL VEGETABLES

CANDIED SWEET POTATOES

BUTTERMILK BISCUITS

BAKED MACARONI AND CHEESE

HERB ROASTED POTATOES

HOUSEMADE COLESLAW

VEGETABLE RICE

BBQ BEANS

GREEN BEANS

DESSERTS

KING CAKE

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, \$150 Service Fee Applies



COCKTAIL HOUR

Menu



HOUSE OF BLUES NEW ORLEANS

SUPER PREMIUM PACKAGE

Grey Goose, Hendrick's, Patron Silver, Canadian Club 12 Year Reserve, Hennessy, Cruzan Aged Dark, Glenlivet 12, and Bacardi. 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

Effen, Cuervo Tradicional, Plymouth, Buchanan's, Bombay Sapphire, Fireball, Maker's Mark, Jack Daniels, Jameson, Jagermeister, Kahlua, Bailey's, and Midori. 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

Absolut, Stolli, Bacardi, Sailor Jerry, Malibu, Sauza Blue, Jim Beam, Wild Turkey, Beefeater, Seagrams 7, Southern Comfort, Chivas 12 Year, Dewar's, Monkey Shoulder, Vermouth and Assorted Liqueurs. 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.