



SPECIAL EVENTS MENU



CONTINENTAL BREAKFAST

Menu



HOUSE OF BLUES ORLANDO



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



REGULAR & DECAF COFFEE

Served with Sugar and Creamer

HOT TEA

ORANGE JUICE

Based on a (2) Hour Event, Minimum 15 Guests.
Additional Administrative Fee and Applicable State Tax Applies.

THE ROCKIN' BUFFET

Menu



HOUSE OF BLUES ORLANDO

EGG SELECTIONS *(SELECT ONE)*

MORNING EGG SCRAMBLE

With Cheddar Cheese and Chives

SMOKED ANDOUILLE & AGED WHITE CHEDDAR SCRAMBLE

With Salsa Verde

SPINACH AND MUSHROOM SCRAMBLE

With Pepper Jack Cheese

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 15 Guests.
Additional Administrative Fee and Applicable State Tax Applies.

BREAKFAST ADD ONS

Menu



HOUSE OF BLUES ORLANDO

SAUTÉED BREAKFAST POTATOES

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

Chef Attendent \$175++



Based on a (2) Hour Event, Minimum 15 Guests.
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THE BAND RIDER

Menu



HOUSE OF BLUES ORLANDO

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 Champagne
Vinaigrette

ENTRÉE (SELECT TWO OR THREE)

STEAK SALAD

USDA Prime Steak, Mixed Field Greens, Cherry
Tomatoes, Toasted Almonds, Blue Cheese
Crumbles, Red Onion, Cucumber, Balsamic
Vinaigrette

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

IMPOSSIBLE CHEESEBURGER

Impossible Patty, Cheese, Shredded Lettuce, Dill
Pickles, Secret Spread, and Bun. All 100% Vegan
*Served with French Fries

THE YARDBIRD

Bourbon Butter Brushed Fried Chicken Breast with
Slaw, Buffalo Aioli and Dill Pickles
*Served with French Fries

SMOKED BRISKET SANDWICH

On a Brioche Bun with Texas BBQ Sauce and Slaw
*Served with French Fries

PULLED PORK SANDWICH

On a Brioche Bun with Carolina BBQ Sauce and
Slaw
*Served with French Fries

DESSERT (SELECT ONE)

BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter

KEY LIME PIE

In a Graham Cracker and Coconut Crust

Based on a (2) Hour Event, Minimum 15 Guests.
Additional Administrative Fee and Applicable State Tax Applies.



BUFFET

WEDGE SALAD

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

GRILLED CHICKEN BREAST

Rosemary Marinated and Served with Roasted Seasonal Vegetables and Mashed Potatoes

MAC & CHEESE

Baked with a Buttery Herbed Bread Crumb Topping

VOODOO SHRIMP

Sauteed Shrimp in an Abita Amber Beer Reduction Sauce Served Over Jalapeno Cheese Cornbread

PULLED PORK

With Carolina BBQ Sauce and Served with Brioche Rolls and Accompanied by Bread and Butter Pickles and Slaw

MINI RED VELVET CUPCAKES

With Cream Cheese Frosting





STARTER (SELECT ONE)

JALAPEÑO CHEESE CORNBREAD

Served with Bourbon Butter (2 Per Person)

SOUTHERN SALAD

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

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, Basil, Parmesan

JAMBALAYA

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

RIBS (1/2) RACK

With BBQ Beans, Slaw, Bread and Butter Pickles and Southern Street Corn

SHRIMP & GRITS

Our Riff on the Classic: Sautéed Shrimp in Chipotle Cream Sauce over a Crispy Grit Cake (Add \$8.00++ Per Person)

BLACKENED SALMON

Blackened Salmon or Simply Grilled, Andouille Reduction, Creamed Corn

NEW YORK STRIP

Signature Blues Rub Crust, Roasted Garlic Mashed Potatoes, Crispy Brussels Sprouts, Balsamic Reduction (Add \$12.00++ Per Person)

DESSERT (SELECT ONE)

KEY LIME PIE

In a Graham Cracker and Coconut Crust

BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter





TRAY PASSED APPETIZERS

(SELECT THREE)

CRISPY CAULIFLOWER TEMPURA

With Sambal Aioli

TOGARASHI SHRIMP

With Sweet Soy Sauce

MARINATED STEAK SKEWERS

With Chimichurri

BRUSCHETTA

On a Grilled Baguette with Mozzarella Fresca

CHICKEN TIKKA SKEWER

With Ghost Chili Pineapple Jam

BUFFET STATIONS

SOUTHERN SALAD

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

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

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





TRAY PASSED APPETIZERS

(SELECT THREE)

SPINACH & FETA SPANAKOPITA

Phyllo Pastry, Garden Fresh Spinach and Feta Cheese

CREOLE DEVEILED EGGS

With Crispy Pancetta

PETITE CRAB CAKES

With Mustard Vinaigrette and Apple Fennel Slaw

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

BBQ CHICKEN

Semi-Boneless Breast and Boneless Thigh with Texas BBQ Sauce

JAMBALAYA

Sautéed Chicken, Andouille Sausage, and "Holy 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

MASHED POTATOES

DESSERT STATIONS

(SELECT THREE)

CHEF'S SELECTION OF ASSORTED DESSERTS

Key Lime Pie Tarts, Pecan Pie Tarts, Triple Chocolate Cheesecake Squares, Chocolate Peanut Butter Brownies and Red Velvet Mini Cupcakes with Cream Cheese Frosting



JAZZY FEAST

Menu



HOUSE OF BLUES ORLANDO

DINNER BUFFET STATIONS

CAESAR SALAD

Topped with Cotija Cheese & Caesar Dressing
Served with Cornbread Croutons

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

BBQ CHICKEN

Semi-Boneless Breast and Boneless Thigh
With Texas BBQ Sauce

KIZAMI NORI SALMON

With Roasted Seasonal Vegetables and White Rice

OVEN ROASTED PRIME RIB*

With Au Jus and Horseradish Cream (Medium Rare)
*Chef Attended Item, \$175++

HOUSE SMOKED TURKEY BREAST*

With Cranberry Sauce and Turkey Gravy
*Chef Attended Item, \$175++

JALAPEÑO CHEESE CORNBREAD

Served with Bourbon Butter

ROASTED SEASONAL VEGETABLES

DESSERT STATIONS

(SELECT THREE)

BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter

ASSORTED FRESH FRUIT TARTS

Filled with Pastry Cream and Seasonal Fresh Berries

ASSORTED HOUSEMADE COOKIES

Garnished with Fresh Caramel and Chocolate Sauces

OOEY GOOEY BUTTERCAKE SQUARES

CHOCOLATE PEANUT BUTTER BROWNIES

Based on a (2) Hour Event, Minimum 40 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 Champagne Vinaigrette

GREEK SALAD

Crisp Romaine, Feta Cheese, Roma Tomatoes, Kalamata Olives, Red Onions, Seedless English Cucumbers & Lemon Vinaigrette

BABY SPINACH SALAD

Candied Walnuts, Goat Cheese & Champagne Vinaigrette





TRAY PASSED APPETIZERS

CRISPY CAULIFLOWER TEMPURA

With Sambal Aioli

VEGETABLE SPRING ROLLS

With Teriyaki 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, and Feta

TOGARASHI SHRIMP

With Sweet Soy Sauce

MARINATED STEAK SKEWERS

With Chimichurri

PETITE CRAB CAKES

With Mustard Vinaigrette Apple Fennel Slaw

BACON WRAPPED SEA SCALLOPS

HOUSE POACHED SHRIMP COCKTAIL

With a Wasabi Cocktail Sauce

CHICKEN TIKKA SKEWERS

With Ghost Chile Pineapple Jam



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

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



Based on a (2) Hour Event, Minimum 40 Guests.
Additional Administrative Fee and Applicable State Tax Applies.
*Chef Attended Item, \$175++



ENTRÉES

KIZAMI NORI SALMON

With Roasted Seasonal Vegetable & White Rice

CAJUN CHICKEN PASTA

Bowtie Pasta, Cajun Cream Sauce, Blackened Chicken and Andouille Sausage, Bell Peppers, Basil, Parmesan

JAMBALAYA

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

GRILLED CHICKEN BREAST

Rosemary Marinated

ENTRÉES

BABY BACK RIBS

BBQ Beans, Slaw, Jalapeño Cheese Cornbread

CHEF'S SELECTED FISH OF THE DAY

SHRIMP & GRITS*

Our Riff on the Classic: Sautéed Shrimp Simmered in Chipotle Cream Sauce, Over a Crispy Grit Cake

*Chef Attended Item, \$175++

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





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

ANTIPASTO DISPLAY

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

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

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

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

SALAD STATION

Chopped Romaine and Assorted Field Greens Accompanied by Applewood Smoked Bacon, Toasted Pecans, Candied Walnuts, Shaved White Cheddar, Crumbled Feta, Bleu and Goat Cheese, Sliced English Cucumber, Slivered Carrots, Cherry Tomatoes, Sweet Corn, Crispy Onions, Shaved Apple, and Sun Dried Cranberries with Champagne Vinaigrette or Ranch Dressing

BBQ BRISKET NACHO STATION*

Slow Smoked BBQ Brisket, House Cut Tortilla Chips, Aged Cheddar, Avocado, Roasted Corn Salsa, Red Onion, and Cotija Cheese





SIDES

JALAPEÑO CHEESE CORNBREAD

ROASTED SEASONAL VEGETABLES

GARLIC ROASTED MASHED POTATOES

BUTTERMILK BISCUITS

BAKED MACARONI AND CHEESE

CRISPY BRUSSELS SPROUTS

HOUSEMADE COLESLAW

VEGETABLE RICE PILAF

BBQ BEANS

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, \$175++



Based on a (2) Hour Event, Minimum 40 guests.
Additional Administrative Fee and Applicable State Tax Applies.

COCKTAIL HOUR

Menu



HOUSE OF BLUES ORLANDO

SUPER PREMIUM PACKAGE

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

2 HOURS
3 HOURS
ADDITIONAL

PREMIUM PACKAGE

Ketel One, Bombay Sapphire, Tanqueray, Patron Silver, Patron Reposado, Havana Club 3 Year, Maker's Mark, and Johnnie Walker Black Label. Includes Call Brand Liquors, All Domestic and Select Craft & Imported Beers, House Red, White and Rose Wines, Bottled Water and Soft Drinks. Shots and Specialty Drinks Not Included.

2 HOURS
3 HOURS
ADDITIONAL

CALL BRAND PACKAGE

Tito's, New Amsterdam, Sauza Silver, 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

ADDITIONAL OPTIONS

RED BULL ENERGY DRINK
COFFEE/HOT TEA
BOTTLED WATER

DRINK TICKETS

PREMIUM BRANDS
CALL BRANDS
BEER & WINE