



SPECIAL EVENTS MENU



CONTINENTAL BREAKFAST

Menu



HOUSE OF BLUES SAN DIEGO



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

Additional Administrative Fee and Applicable State Tax Applies.

THE ROCKIN' BUFFET

Menu



HOUSE OF BLUES SAN DIEGO

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 ONE)*

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 ONE)*

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



Additional Administrative Fee and Applicable State Tax Applies.

BREAKFAST ADD ONS

Menu



HOUSE OF BLUES SAN DIEGO

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



Additional Administrative Fee and Applicable State Tax Applies.



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, Smoked 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, and 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

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



STARTER *(SELECT ONE)*

VOODOO SHRIMP

Sautéed Shrimp in an Abita Amber Beer Reduction, Served Over Jalapeño Cheese Cornbread

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 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, Dill Pickle Chips, and Tomatoes on 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, 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 1 of the following Proteins: Sliced Brisket, Pulled Pork, Smoked Chicken (Half-Bird), Half Rack Baby Back Ribs, or Andouille Sausage

Served with BBQ Beans, Southern Street Corn, Dill Pickle Chips, Jalapeño Cheese Cornbread, Slaw, and Three Unique Housemade 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





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

Sautéed Shrimp in an Abita Amber Beer Reduction, Served Over Jalapeño Cheese Cornbread

ENTRÉE (SELECT TWO)

GRILLED CHICKEN BREAST

Rosemary Marinated and Served with Roasted Seasonal Vegetables and Mashed Potatoes

SHRIMP & GRITS

Our Roof on the Classic: Sautéed Shrimp in Chipotle Cream Sauce with Chives, on a Crispy Cotija Cheese Grit Cake

CAJUN CHICKEN PASTA

Bowtie Pasta, Cajun Cream Sauce, Smoked Chicken and Andouille Sausage, Bell Peppers, Red Onion, Basil, Parmesan

JAMBALAYA

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

SMOKEHOUSE

Choice of 1 of the following Proteins:

Sliced Brisket, Pulled Pork, Smoked Chicken (Half-Bird), Half Rack Baby Back Ribs, Andouille Sausage

Served with BBQ Beans, Southern Street Corn, Dill Pickle Chips, Jalapeño Cheese Cornbread, Slaw, and Three Unique Housemade 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" (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

Sautéed Shrimp in an Abita Amber Beer Reduction, Served Over Jalapeño Cheese Cornbread

ENTRÉE (SELECT TWO)**BLACKENED SALMON**

Blackened or Simply Grilled, Andouille Sausage, Creamed Corn

SHRIMP PO' BOY

Fried Cajun Shrimp Dressed with Seasoned Mayo, Lettuce, Dill Pickle Chips, and Tomatoes on 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 Stewed Rice

SHRIMP & GRITS

Our Roof on the Classic: Sautéed Shrimp in Chipotle Cream Sauce with Chives, on a Crispy Cotija Cheese Grit Cake

CAJUN CHICKEN PASTA

Bowtie Pasta, Cajun Cream Sauce, Smoked Chicken and Andouille Sausage, Bell Peppers, Red Onion, Basil, Parmesan

SMOKEHOUSE

Choice of 1 of the following Proteins:
Sliced Brisket, Pulled Pork, Smoked Chicken (Half-Bird), Half Rack Baby Back Ribs, Andouille Sausage

Served with BBQ Beans, Southern Street Corn, Dill Pickle Chips, Jalapeño Cheese Cornbread, Slaw, and Three Unique Housemade 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 Honey Butter

VOODOO SHRIMP

Sautéed Shrimp in an Abita Amber Beer Reduction,
Served Over Jalapeño Cheese Cornbread

FRESH VEGETABLE CRUDITÉS

Including Green Onion Dip and Roasted Red
Pepper Hummus

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, Smoked
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, Dill Pickle Chips, and Tomatoes on French
Bread

BABY BACK RIBS

With BBQ Beans, Slaw, and Jalapeño-Cheese
Cornbread

SHRIMP & GRITS

Our Roof on the Classic: Sautéed Shrimp in Chipotle
Cream Sauce with Chives, on a Crispy Cotija Cheese
Grit Cake

SMOKEHOUSE

Choice of 1 of the following Proteins:
Sliced Brisket, Pulled Pork, Smoked Chicken
(Half-Bird), Half Rack Baby Back Ribs, Andouille
Sausage

Served with BBQ Beans, Southern Street Corn, Dill
Pickle Chips, Jalapeño Cheese Cornbread, Slaw, and
Three Unique Housemade 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

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

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) in Stewed 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





TRAY PASSED APPETIZERS

(SELECT THREE)

VEGETABLE SPRING ROLLS

With Teriyaki Sauce

SPINACH & FETA SPANAKOPITA

Phyllo Pastry, Garden Fresh Spinach and Feta Cheese

CREOLE DEILED 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

JAMBALAYA

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

BLACKENED SALMON

Blackened or Simply Grilled, Andouille Reduction, Creamed Corn

JALAPEÑO CHEESE CORNBREAD

Served with Honey Butter

ROASTED SEASONAL VEGETABLES

DESSERT STATIONS

BREAD PUDDING

Topped with Toffee Sauce and Bourbon Butter

ASSORTED HOUSEMADE COOKIES

OOEY GOOEY BUTTERCAKE SQUARES

JAZZY FEAST

Menu



HOUSE OF BLUES SAN DIEGO

TRAY PASSED APPETIZERS (SELECT THREE)

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 & FETA SPANAKOPITA
Phyllo Pastry, Garden Fresh Spinach and Feta 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

OOEY GOOEY BUTTERCAKE SQUARES

DOUBLE CHOCOLATE FUDGE BROWNIES

DINNER BUFFET STATIONS

BAKED MACARONI & CHEESE
With a Buttery Herbed Bread Crumb Topping

CAJUN CHICKEN PASTA
Bowtie Pasta, Cajun Cream Sauce, Blackened Chicken and Andouille Reduction, 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 (SELECT ONE)

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*
(Each is 4oz) With Au Jus Sauce (Medium Rare)
*Chef Attended Item, \$125 Service Fee Applies

HOUSE SMOKED TURKEY BREAST*
(Each is 40z)
*Chef Attended Item, \$125 Service Fee Applies

Additional Administrative Fee and Applicable State Tax Applies.



SALADS

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, Smoked Pulled Chicken, Egg, Crumbled Bacon, Chives, Tomatoes, Sweet Corn, and Toasted Breadcrumbs with Blue Cheese Dressing

SECOND COURSE

GUMBO

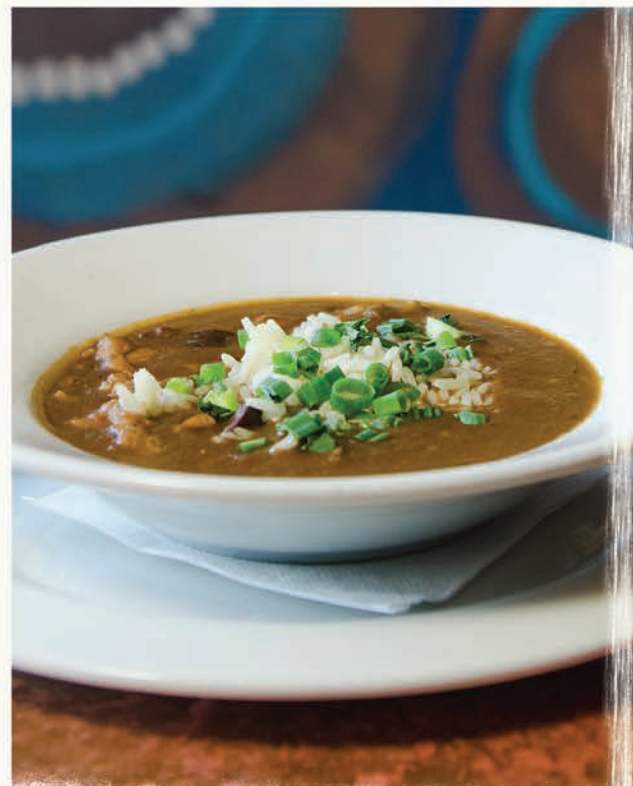
Andouille Sausage, Chicken, "Holy Trinity" (Onions, Bell Peppers, & Celery) and Cajun Rice

VOODOO SHRIMP

Sautéed Shrimp in an Abita Amber Beer Reduction, Served Over Jalapeño Cheese Cornbread

PIMENTO CHEESE DIP

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





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 & FETA SPANAKOPITA

Phyllo Pastry, Garden Fresh Spinach and Feta Cheese

GRILLED ANDOUILLE SAUSAGE KABOB

With Roasted Peppers and Onion

CREOLE DEVILED EGGS

With Crispy Pancetta

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

DEVILS ON HORSEBACK

With Medjool Dates, Asiago Cheese and Crispy Bacon

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 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 (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



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 "Holy Trinity" (Onions, Bell Peppers, & Celery) in Stewed Rice

GRILLED CHICKEN BREAST

Rosemary Marinated

ENTRÉES

BABY BACK RIBS

With BBQ Bean, Slaw, and Jalapeño Cheese Cornbread

GRILLED NEW YORK STRIP STEAK

Signature Blues Rub Crust, Roasted Garlic Mashed Potatoes, Crispy Brussels Sprouts, Balsamic Reduction

SHRIMP & GRITS

Our Roof on the Classic: Sautéed Shrimp in Chipotle Cream Sauce with Chives, on a Crispy Cotija Cheese Grit Cake

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

Sautéed Shrimp in an Abita Amber Beer Reduction, Served Over Jalapeño Cheese Cornbread





SPECIALTY DISPLAYS

IMPORTED & DOMESTIC CHEESE BOARD

Served with Crackers, Crostini, Pita Bread and Fruit Garnish

SEASONAL FRESH 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

MINI SLIDER DISPLAY

Pulled Pork, Island Turkey and Spicy Meatball

MINI PREMIUM SLIDER DISPLAY

Certified Angus Beef, Juicy Lucy and Crab Cakes

ACTION STATIONS

STREET TACO STATION

(based on two per person)

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 Cheese Sauce, 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

SHRIMP PO' BOY

Fried Cajun Shrimp with Seasoned Mayo, Lettuce, Dill Pickle Chips, Tomatoes, and French Bread



SIDES

JALAPEÑO CHEESE CORNBREAD

ROASTED SEASONAL VEGETABLES

MASHED POTATOES

BUTTERMILK BISCUITS

BAKED MACARONI AND CHEESE

HERB ROASTED POTATOES

HOUSEMADE COLESLAW

VEGETABLE RICE

BBQ BEANS

BRAISED GREENS

CRISPY BRUSSELS SPROUTS

DESSERTS

BREAD PUDDING

MINI KEY LIME TARTS

ASSORTED FRESH FRUIT TARTS

ASSORTED HOUSEMADE COOKIES

ASSORTED MINI CHEESECAKE SQUARES

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



HOUSE OF BLUES SAN DIEGO

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, Tanqueray, Patron Silver, 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**

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.