



**HOUSE OF BLUES ANAHEIM
PLATED DINNER MENUS**
(Based on a Minimum of 20 Guests)

ROADHOUSE BLUES

FIRST COURSE

House of Blues Salad
Romaine and Iceberg Lettuce, Carrots, Diced Tomatoes, Red Onions,
Croutons and Ranch Dressing

SECOND COURSE

(Choice of One Entree on Night of Event)

Vegetarian Penne Pasta
Shitake Mushrooms, Spinach, Pesto, Sun-Dried Tomatoes and Goat Cheese

Grilled Rosemary Chicken Marinated in Fresh Herbs
Served with Garlic Style Mashed Potatoes and Sautéed Vegetables

THIRD COURSE

(Choice of One Dessert on Night of Event)

Warm Chocolate Brownie Sundae
A la mode with Vanilla Bean Ice Cream and Chocolate Fudge

Florida Key Lime Pie
Drizzled with Fresh Raspberry Sauce

ADD A FAMILY STYLE APPETIZER TO ANY PLATED DINNER
SEE EVENT ENHANCEMENTS

For pricing please call
HOB Anaheim Sales Office @ 714-520-2379

HELP EVER ★ HURT NEVER



HOUSE OF BLUES ANAHEIM PLATED DINNER MENUS

(Based on a Minimum of 20 Guests)

MOJO

FIRST COURSE

(Choice of One Starter on Night of Event)

Traditional Caesar Salad
With Brick Oven Croutons and Fresh Grated Parmesan Cheese

Cup of New Orleans Style File Chicken Gumbo with Andouille Sausage
and Okra in a Traditional Brown Roux

SECOND COURSE

(Choice of One Entree on Night of Event)

Wild Mushroom Penne Pasta
Shitake, Oyster and Portobello Mushrooms, Chicken and Smoked Gouda Cheese

Slow Smoked Baby Back Ribs With Jim Beam BBQ Sauce
Served with Garlic Style Mashed Potatoes and Sautéed Seasonal Vegetables

Chicken Fried Chicken Breast
Served with Country Gravy, Garlic Style Mashed Potatoes and Sautéed Vegetables

* Vegetarian option available upon advance request *

THIRD COURSE

(Choice of One Dessert on Night of Event)

Succulent Chocolate Mousse Cheesecake
With Raspberry Sauce, Chocolate Sauce and Whipped Cream

White Chocolate-Banana Bread Pudding
With Jack Daniel's Crème Anglaise, Whipped Cream and a Caramel Halo

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HOUSE OF BLUES ANAHEIM PLATED DINNER MENUS

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MUDDY WATERS

FIRST COURSE

(Choice of One Starter on Night of Event)

Mixed Field Greens Salad
With Goat Cheese, Spiced Pecans & Balsamic Vinaigrette

Cup of New Orleans Style File Chicken Gumbo with Andouille Sausage
and Okra in a Traditional Brown Roux

SECOND COURSE

(Choice of One Entree on Night of Event)

Grilled Rosemary Chicken Breast
Served with Sautéed Seasonal Vegetables and Garlic Style Mashed Potatoes

Grilled 8 oz. Filet Mignon (Prepared Medium)
With a Pinot Noir Reduction, Garlic Style Mashed Potatoes and
Sautéed Vegetables

Chef's Selected Fish of the Day
Served with Garlic Style Mashed Potatoes and Sautéed Seasonal Vegetables

* Vegetarian option available upon advance request *

THIRD COURSE

(Choice of One Dessert on Night of Event)

Warm Chocolate Brownie Sundae
A la mode with Vanilla Bean Ice Cream and Chocolate Fudge

Chef's Swamp Cookie
Chocolate Chip Cookie Baked to Order in a Skillet
Topped with Vanilla Bean Ice Cream and Chocolate Fudge Sauce

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