



House of Blues Cleveland

Buffet Packages

"THE CRESCENT CITY"

Station One

Hot Spinach & Artichoke Dip

served with Tortilla Chips, Sour Cream and Salsa

Crudités with Green Onion Dip

Vegetarian Spring Rolls with Asian Dipping Sauce

Station Two

Chicken Creole Jambalaya

with Andouille Sausage and Roasted Green Onions

Rosemary Corn Muffins

served with Regular and Maple Butter

Station Three

New Orleans Style Roast Beef Po-Boy Station

Slow Cooked Shredded Roast Beef with French Bread, Mayonnaise, Pickles and Sliced Tomatoes

House of Blues Salad

Iceberg Lettuce, Red Cabbage, Red Onions, Diced Tomatoes, Croutons & Ranch Dressing

Dessert Station

White Chocolate Banana Bread Pudding with Crème Anglaise

Mini Dessert Display

including Chocolate Fudge Brownies & Pecan Pie Squares

ADD A FAJITA STATION:

Tequila Marinated Chicken Strips & Beef Strips
Tossed with Roasted Peppers & Onions, served with Spicy Refried Beans,
Spanish Style Rice, Pico de Gallo, Sour Cream & Flour Tortillas

Pricing is based on a minimum of 40 guests
Buffets are set for a maximum of two hours

Prices Do Not Include 7.5% Sales Tax and 20% Taxable Service Charge

Prices & menu items are subject to change without notice.
Please consult your sales manager when planning your menu.

HELP EVER  HURT NEVER



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Buffet Packages

"MARDI GRAS"

Station One

Cheese Board with Assorted Crackers

Gorgonzola, Gruyere, Port Salut, Brie, Cheddar Cheese, Goat Cheese, Boursin Cheese and Accompanied with Grapes and Strawberries

Jamaican Jerk Chicken Wings with Celery & Cilantro Ranch Dip

Southwest Hummus

with Toasted Pita Triangles, Sliced Cucumbers & Cherry Tomatoes

Station Two

Penne Pasta

with Wild Mushrooms, Roasted Chicken & Smoked Gouda

Sautéed Green Beans

Creamy Feta Cheese Salad

Romaine Lettuce, Red Onions, Cucumbers, Roma Tomatoes, Kalamata Olives and Feta Cheese tossed in Lemon, Olive Oil & Herb Dressing

Station Three

Pulled BBQ Pork with Tennessee Sauce

Served with Hinged Petite Rolls

Jalapeno Corn Bread with Maple Butter

Down Home Broccoli Salad

Fresh Broccoli tossed with Vinaigrette, Raisins & Red Onions topped with Crispy Bacon

Dessert Station

Sliced Fresh Fruit Platter

Mini Dessert Display

including Fruit Tarts, Key Lime Pie Squares, Cookies & Assorted Cupcakes

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"QUEEN OF THE MISSISSIPPI"

** Passed Hors d'oeuvres *
(Average 2 Pieces Per Person)*

Crispy Okra & Cheddar Cheese Beignets with Ranch Sauce
Tamarind Glazed Chicken Satay with Peanut Dipping Sauce
Petite Crab Cakes with Remoulade Sauce

Station One

Cheese Board with Assorted Crackers

*Gorgonzola, Gruyere, Port Salut, Brie, Cheddar Cheese, Goat Cheese,
Boursin Cheese and Accompanied with Grapes and Strawberries*

Asparagus, Shiitake Mushroom & Crabmeat Salad

Station Two

Red Beans & Rice with Andoullie Sausage

Rosemary Marinated Chicken Breast

Mixed Field Greens Salad

With Toasted Pecans, Blue Cheese & Tomato Shallot Vinaigrette

Station Three

BBQ Baby Back Ribs with Jim Beam Sauce

Jalapeno Corn Bread with Maple Butter

Beefsteak Tomato, Vidalia Onion & Blue Cheese Display

Dessert Station

Hot Apple Cobbler

Mini Dessert Display

*including Key Lime Pie Squares, Brownies, &
Pumpkin Spice Cake with Butterscotch Walnut Filling*

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"THE FRENCH QUARTER"

Passed Hors d'oeuvres

(Average 2 Pieces Per Person)

Roasted Sea Scallops wrapped in Bacon
Asparagus, Red Pepper and Fontina Flatbread
Beef and Scallion Skewers

Station One

Trio of Exotic Dips

*Chick Pea & Artichoke, White Bean & Truffle Oil Puree, Roasted Eggplant & Garlic
Served with Crackers, French Bread Crostini & Pita Triangles*

Chilled Seafood Display

*(3) Chilled Shrimp, (2) Crab Claws & (1) Little Neck Clam on the Half Shell
served with Cocktail Sauce, Horseradish, Tabasco & Saltines*

Station Two

Cold Smoked Filet of Beef Board

Served Medium with Mini Rolls, Horseradish Cream & Creole Mustard

Sautéed Salmon in Lemon Chive Butter

Vegetarian Cous Cous Salad

with Sun-Dried Cherries, Green Onions, Celery, Tomatoes & Cucumbers

Station Three

Bayou Voodoo Chicken served over White Rice

Boneless Chicken Breast Sautéed with Green Peppers, Onions & Mushrooms

Traditional Caesar Salad

Rosemary Corn Muffins with Maple Butter

Dessert Station

White Chocolate Banana Bread Pudding with Crème Anglaise

Mini Dessert Display

including Key Lime Pie Squares, Pumpkin Spice Cake, Pecan Pie & Cheesecake

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