



House of Blues Cleveland

Luncheon Buffet Selections

Creole Cravings

Minimum of 25 guests

House of Blues Garden Salad with Assorted Dressings
Red Beans & Rice with Andouille Sausage
Southern Fried Chicken or Grilled Rosemary Chicken Breast
Creole Potato Salad
Rosemary Corn Bread with Maple Butter
Chocolate Brownies & Pecan Pie Squares

Meet Me in Memphis

Minimum of 25 guests

Pulled Slow Roasted BBQ Pork with Tennessee Sauce
Slow Roasted Turkey Board with Chili Garlic Mayo & Creole Mustard
Petite Hinged Rolls for "Make your own" Sandwiches
Down Home Broccoli Salad
Fresh Broccoli Tossed with Vinaigrette, Raisins, Red Onions & Crispy Bacon
Sweet Mashed Potatoes
Fresh Buttermilk Biscuits
Assorted Housemade Cookies & Cheesecake Squares

Italian American Style

Minimum of 25 guests

Classic Caesar Salad with Shaved Parmesan & House Made Croutons
Display of Fresh Mozzarella, Vine Ripe Tomatoes & Basil
House Made Flatbread Pizzas with Assorted Toppings
Penne Pasta with Wild Mushrooms & Smoked Gouda
Fresh Green Beans sautéed in Garlic Oil
Chocolate Brownies & Cheesecake Squares

Buffet pricing includes soda, iced tea & coffee service.

Buffets are set for a maximum of one hour

Prices do not include 7.5% Sales Tax and 19% Taxable Service Charge

Vegetarian options and substitutions are available.

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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Luncheon Buffet Selections

Deli Delight

Minimum of 15 guests

Mixed Field Green Salad with Spiced Pecans and Goat Cheese
Display of Smoked Roast Beef, Roasted Turkey & Honey Cured Ham with
Swiss & Cheddar Cheeses
Shredded Iceberg Lettuce, Vine Ripe Tomatoes, Sliced Red Onion,
Creole Mustard, Mayonnaise & Pickle Spears
Southern Style Potato Salad
Chef's Selection of Sandwich Breads & Rolls
Assorted Housemade Cookies & Brownies

Executive Buffet

Minimum of 35 guests

Mixed Field Green Salad with Spiced Pecans & Goat Cheese
Fresh Mozzarella, Ripe Tomato & Fresh Basil Platter
Sautéed Salmon in Lemon Chive Butter
Smoked Filet of Beef Board & Slow Roasted Turkey Breast Board
Served with Gourmet Spreads & Artesian Rolls
Farfalle Pasta with Roasted Vegetables in Light Marinara Sauce
Roasted Tender Green Asparagus
Imported Cheese Platter with Fresh Fruit
White Chocolate Banana Bread Pudding with Crème Anglaise
Petite Squares of Key Lime Pie, Pecan Pie, Brownies & Cheesecake

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