



House of Blues Cleveland
Plated Dinner Menus

"CAJUN & CREOLES"

First Course

House of Blues Salad

Iceberg Lettuce, Red Cabbage, Red Onions, Tomatoes
Croutons & Choice of Dressing

Rosemary Corn Bread with Maple Butter

Served Family Style

Second Course

Jambalaya

Creole Seafood Jambalaya with Shrimp, Chicken, Andouille Sausage,
Tasso Ham and Roasted Green Onions

-OR-

Cajun Meatloaf

Wild Mushroom Gravy, Mashed Potatoes & Sautéed Vegetables

-OR-

Grilled Rosemary Marinated Chicken Breast

with Sautéed Vegetables & Mashed Potatoes

Vegetarian option available upon request

Third Course

White Chocolate-Banana Bread Pudding

With Crème Anglaise, Whipped Cream and a Caramel Halo

Add a Family Style Appetizer

Hot Spinach & Artichoke Dip

Served with Homemade Tortilla Chips, Fresh Salsa & Sour Cream
(one portion per four guests)

20% taxable service charge & 7.5% sales tax applies
to all food & beverage pricing.

Above pricing includes Iced Tea, Fountain Soda & Coffee Service.

Entree selection counts are due 3 business days prior to event date.

Groups of 35 guests or less have the option of choosing entrees
on-site for an additional charge of \$ 4.00 per person
and with prior approval

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

HELP EVER ★ HURT NEVER



House of Blues Cleveland

Plated Dinner Menus

"N'AWLINS"

First Course

Traditional Caesar Salad

Served with Oven Fired Croutons & Fresh Shaved Parmesan Cheese

Rosemary Corn Bread with Maple Butter

Served Family Style

Second Course

Half Rack of Slow Smoked BBQ Ribs

With Jim Beam BBQ Sauce, Mashed Sweet Potatoes
and Sautéed Vegetables

-OR-

Grilled Filet of Salmon

With Shrimp Risotto, Asparagus Tips & Green Onion Butter

-OR-

Black Pepper Linguini with Roasted Chicken

Tossed with Portobello Mushrooms, Plum Tomatoes & Goat Cheese

Vegetarian option available upon request

Third Course

Warm Bananas Foster Tart

with Vanilla Ice Cream & Dark Rum Caramel

Add a Family Style Appetizer

Oven Roasted Chicken & Vegetarian Quesadillas

With Sour Cream & Roasted Tomato Salsa
(one portion per four guests)

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House of Blues Cleveland

Plated Dinner Menus

"THE BIG EASY"

Requires a minimum of 40 guests

First Course

Cajun Smoked Turkey & Shrimp File Gumbo

With White Rice, Diced Tomatoes & Lemon

Rosemary Corn Bread with Maple Butter, Served Family Style

Second Course

Mixed Field Greens Salad

With Goat Cheese, Spiced Pecans & Roasted Tomato-Shallot Vinaigrette

Third Course

Grilled Filet Mignon & Marinated Chicken Breast

with Chef's Choice of Complimenting Sauces, Prepared Medium
Served with Sautéed Seasonal Vegetables and Roasted Herb Potatoes

-OR-

Shrimp Pesto Pasta

Penne tossed with Gulf Shrimp in a Pesto Cream Sauce

-OR-

Pan Seared Crab Cakes

with Mashed Potatoes, Roasted Corn Salad & Goat Cheese Crème Fraiche

Vegetarian option available upon request

Dessert

Pumpkin Spice Cake

with Butterscotch Walnut Filling, Cream Cheese Frosting & Vanilla Ice Cream

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