



# House of Blues Cleveland

## Cold Plated Luncheon Menu

Kindly select one entrée and one dessert for entire group.

### **Thai Specialty Salad**

Napa Cabbage, Glass Noodles, Daikon Root, Snow Peas,  
Red Peppers & Peanut Dressing

### **Smoked Turkey Club Wrap with Tortilla Chips**

Smoked Turkey, Bacon, Lettuce & Tomato

### **The Caprese Sandwich**

Fresh Mozzarella, Roma Tomatoes, Arugula and Roasted Red Pepper Spread  
On Toasted French Baguette with Pasta Salad

### **Roasted Chicken Salad**

White Meat Chicken Salad served on Mesclun Greens  
with Grilled Pineapple, Endive, Diced Tomatoes & Walnuts

### **Traditional Caesar Salad with Grilled Chicken**

Romaine Lettuce, Shaved Parmesan, Croutons & Caesar Dressing  
topped with Grilled Chicken

### **Mixed Field Greens with Blackened Shrimp**

Mixed Greens with Feta Cheese, Toasted Pecans and Roasted Tomato Shallot  
Vinaigrette topped with Petite Louisiana Spiced Shrimp

### **Grilled Flat Iron Steak Salad**

Romaine Lettuce, Field Greens, Black Beans, Red Onions, Grilled Corn, Tomatoes,  
Avocado & Cilantro Ranch Dressing, Topped with Sliced Flat Iron Steak prepared Medium

\*Add cup of soup to any of the above entrées for \$ 2.00 per person

### **Desserts – Kindly select one**

Traditional Cheesecake with Caramel Sauce

Key Lime Pie with Raspberry Coulis

Sinful Triple Layer Chocolate Cake with Chocolate Sauce

White Chocolate Banana Bread Pudding with Crème Anglaise

Assorted Rolls, Iced Tea, Coffee, Tea & Decaffeinated Coffee

Minimum of 20 guests is required.

\$ 2.00 charge will apply if more than one Entrée or Dessert is selected.

Groups of 40 guests or less have the option of choosing their entrées  
on-site for an additional charge of \$ 2.00 per person and with prior approval.

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

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# House of Blues Cleveland

## Business Luncheon Menu

Kindly select one soup or salad, one entrée and one dessert for entire group.

### First Course – Soups & Salads

- Crawfish Bisque
- Cajun Smoked Turkey & Shrimp File Gumbo
- Cream of Tomato Soup with Fresh Basil & Garlic Croutons
- Mixed Field Greens with Pecans, Goat Cheese & Tomato Shallot Vinaigrette
- Traditional Caesar Salad with Oven Fired Croutons & Parmesan Cheese
- Iceberg Wedge Salad with Diced Tomatoes & Crumbled Blue Cheese
- House of Blues Garden Salad with Cilantro Ranch Dressing

### Second Course - Hot Entrées

#### **Grilled Rosemary Chicken Breast**

Served with Mashed Potatoes & Sautéed Green Beans

#### **Creole Jambalaya**

With Shrimp, Chicken, Tasso Ham, Andouille Sausage and Roasted Green Onions

#### **Black Pepper Linguini**

Tossed with Portobello Mushrooms, Plum Tomatoes & Goat Cheese

#### **Cajun Style Meatloaf**

Served with Mashed Potatoes, Mushroom Gravy & Sautéed Vegetables

#### **Half Rack of Slow Smoked Baby Back Ribs**

served with Jim Beam Sauce, Sweet Mashed Potatoes & Sautéed Vegetables

#### **Smoked Gouda & Roasted Chicken Pasta**

Penne Pasta tossed with Wild Mushrooms, Roasted Chicken & Smoked Gouda

#### **Grilled Filet of Atlantic Salmon**

Served with Shrimp Jambalaya Risotto, Asparagus Tips & Green Onion Butter

### Third Course - Desserts

- Traditional Cheesecake with Caramel Sauce
- Key Lime Pie with Raspberry Coulis
- Sinful Triple Layer Chocolate Cake with Chocolate Sauce
- White Chocolate Banana Bread Pudding with Crème Anglaise
- Assorted Rolls, Iced Tea, Coffee, Tea & Decaffeinated Coffee

Minimum of 15 guests is required.

\$ 2.00 charge will apply if more than one Soup/Salad, Entrée or Dessert is selected.

Groups of 40 guests or less have the option of choosing their entrées on-site for an additional charge of \$ 2.00 per person and with prior approval.

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

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## House of Blues Cleveland

### Plated Luncheon Menus

#### **"SMOKING GROOVES"**

##### First Course

##### **Cup of the Soup of the Day**

##### Second Course

##### **All Beef "Blues Burger" Prepared Medium**

Cheddar Cheese, served on a Toasted Sesame Seed Bun with French Fries

-OR-

##### **The Elwood**

A Blackened Chicken Breast Sandwich with Chili Garlic Mayonnaise,  
Green Chilis, Sour Cream and French Fries

-OR-

##### **Thai Vegetarian Salad**

Napa Cabbage, Glass Noodles, Daikon Root, Snow Peas, Red Peppers  
and Peanut Dressing

##### 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)

##### Add Cornbread served Family Style

##### **Baked Rosemary Corn Bread with Maple Butter**

(one portion per four guests)

Above pricing includes Iced Tea, 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.

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# House of Blues Cleveland

## Plated Luncheon Menus

### “MISSISSIPPI DELTA”

#### First Course

**Cup of Cajun Smoked Turkey & Shrimp File Gumbo**  
With White Rice, Diced Tomatoes & Lemon

#### Second Course

##### **Traditional Caesar Salad**

Served with Grilled or Blackened Chicken Breast, Oven Fired Croutons  
and Fresh Shaved Parmesan Cheese

-OR-

##### **Tennessee Pulled Pork Sandwich**

With Tennessee BBQ Sauce, Cole Slaw & French Fries

-OR-

##### **Smoked Turkey Club Wrap**

With Bacon, Tomato, Avocado and Lettuce on in a  
Whole Wheat Wrap with Fries

#### Third Course

##### **Sinful Chocolate Layer Cake**

With Chocolate Sauce & Vanilla Ice Cream

#### Add a Family Style Appetizer

##### **Crispy Catfish Nuggets**

With Sweet Potato French Fries & World Famous Spicy Tartar Sauce  
(one portion per four guests)

#### Add Cornbread served Family Style

##### **Baked Rosemary Corn Bread with Maple Butter**

(one portion per four guests)

Above pricing includes Iced Tea, 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  
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# House of Blues Cleveland

## Plated Luncheon Menus

### “RHYTHM & BLUES”

#### First Course

##### **House of Blues Salad**

Traditional Salad with Iceberg Lettuce, Red Cabbage, Red Onions,  
Diced Tomatoes, Croutons and Ranch Dressing

#### Second Course

##### **Half Rack of Slow Smoked BBQ Ribs**

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

##### **Grilled Rosemary Chicken Breast**

Served with Sautéed Seasonal Vegetables and Mashed Potatoes  
-OR-

##### **Chef's Selected Fish of the Day**

Served with Mashed Potatoes and Sautéed Seasonal Vegetables

#### Third Course

##### **Warm Chocolate Walnut Brownie**

With Vanilla Ice Cream

#### Add a Family Style Appetizer

##### **Voodoo Shrimp**

Pan Seared Shrimp tossed in a Dixie Beer Reduction  
(one portion per four guests)

#### Add Cornbread served Family Style

##### **Baked Rosemary Corn Bread with Maple Butter**

(one portion per four guests)

Above pricing includes Iced Tea, Soda & Coffee Service.

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

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