



House of Blues Cleveland

Alumni Packages include:

Station-style Reception or Buffet Service

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Choice of Bar Services

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Choice of Black, White or Burgundy Linen

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White China Plates & Signature Flatware

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Event Listing on Euclid Ave. Marquee

(25 character max.)

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Microphone for Toasts & Announcements

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Use of DVD Player & Monitors to play any "Memory DVDs"

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Draped Registration Table Set with 2 Chairs for Easy Check-in

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Individual Attention from our Event Specialists

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On-site Manager Dedicated To Your Event the Evening
of the Function

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HOB Certified Servers & Bartenders

House of Blues is a full-service facility that can make arrangements to accommodate any dietary restrictions with advance notice. HOB is fully ADA accessible.

HELP EVER  HURT NEVER



House of Blues Cleveland

Alumni Reception Package

(Minimum 30 guests)

Kindly Select Three Items:

Spinach and Artichoke Dip

Southwest Hummus

Served with Pita Triangles, Cucumber Slices & Cherry Tomatoes

Jamaican Jerk or Buffalo Style Chicken Wings

Served with Celery Sticks and Cilantro Ranch Dip

Cheese Board with Assorted Crackers

Grilled Mini Burgers

Served with Ketchup, Mustard, Pickles and Sautéed Onions

Southern Fried Chicken

Turkey Breast Board

Served with Mini Rolls, Creole Mustard & Chili Garlic Mayo

Smoked Pulled Pork served with Mini Rolls

Kindly Select One Accompaniment:

Buttermilk Biscuits

Rosemary Corn Muffins

Tri-Colored Homemade Coleslaw

Cajun Potato Salad

Kindly Select One Dessert:

Assorted Homemade Cookies

Chocolate Fudge Brownies

Assorted Homemade Cupcakes

Cheesecake Squares with Assorted Toppings

~ Planner receives a complimentary meal ~

Above stations are suggestions based on our experience with Alumni Groups.

You may further customize the menu to suit your tastes.

Please contact an event specialist at 216-274-3326 to discuss.

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House of Blues Cleveland

Alumni Station Reception

(minimum 40 guests)

Choose two stations plus dessert station & 1 drink ticket
Choose three stations plus dessert station & 1 drink ticket

Cajun Station

Traditional Jambalaya with Chicken, Andouille Sausage & Roasted Green Onions
Down Home Broccoli Salad tossed with Vinaigrette, Red Onions & Raisins & Crisp Bacon
Rosemary Corn Muffins with Maple Butter

Pasta Station

Penne Pasta with Smoked Gouda, Wild Mushrooms & Roasted Chicken
Fresh Mozzarella Cheese with Sliced Tomatoes & Basil Ribbons
Mixed Field Green Salad with Tomato Shallot Vinaigrette

Tex Mex Station

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

BBQ Station

Sliced BBQ Beef Brisket with Tennessee Sauce, served with Petite Rolls
Traditional Tri Colored Cole Slaw
Sweet Mashed Potatoes

Farmer's Market

Rosemary Marinated Grilled Breast of Chicken
Sautéed Green Beans
Garlic Roasted Red Potatoes or Pecan Rice

New Orleans Station

"Make your own" New Orleans Style Roast Beef Po-Boy with Shredded Roast Beef,
French Bread, Mayonnaise, Lettuce, Pickles & Sliced Tomatoes
Garlic Smashed Potatoes with Gravy

Dessert Station

Bite-Size Assortment of Cookies, Brownies, Pecan Pie, Key Lime Pie,
NY Style Cheesecake & Cupcakes
White Chocolate Banana Bread Pudding with Crème Anglaise

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