



House of Blues Cleveland

Dinner Buffet (Minimum 30 guests)

Kindly Select One Salad:

Traditional Caesar Salad with Romano Croutons
Mixed Field Greens with Pecans & Goat Cheese
House of Blues Salad with Iceberg Lettuce, Red Cabbage,
Red Onions, Diced Tomatoes, Croutons & Ranch Dressing
Fresh Mozzarella, Tomato & Basil with Olive Oil
Creamy "Feta" Greek Style Salad

Kindly Select One or Two Entrees:

Citrus Grilled Chicken Breast ~ Chicken Piccata ~ Chicken Marsala
Smothered Chicken (Green Pepper, Onion, Mushrooms) over White Rice
Cedar Plank Roasted Salmon ~ Roasted Filet of Cod with Olive Tapenade
Maple Glazed Ham ~ Roast Pork Tenderloin with Ginger Glaze ~ Pulled
BBQ Pork ~ Braised Roast Beef Au Jus ~ Sliced BBQ Beef Brisket
Sliced Sirloin, Hunter Sauce

Kindly Select One Pasta/Starch:

Traditional Jambalaya with Chicken
Penne with Wild Mushrooms & Smoked Gouda
Farfalle with Roasted Vegetables in Creole Cream Sauce or Light Marinara
Cheese Tortellini with Pesto or Marinara
Ziti with Roasted Chicken & Broccoli
Red Beans & Rice with Andouille Sausage

Kindly Select Two Accompaniments:

Garlic Roasted Green Beans ~ Orange Glazed Baby Carrots
Zucchini, Squash & Red Onion ~ Sweet Baby Peas with Pearl Onions
Red Bliss Mashed Potatoes ~ Herbed Oven Roasted Potatoes
Smashed Sweet Potatoes ~ Savory Rice Pilaf ~ Pecan Rice

Desserts:

Bite-Size Assortment of Cookies, Brownies, Pecan Pie, Key Lime Pie,
NY Style Cheesecake & Cupcakes

Buffet with One Entrée or Two Entrées

All dinner buffets are served with Rosemary Corn Bread & Maple Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

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

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Prices Do Not Include 7.75% Sales Tax and 20% Taxable Administrative Fee

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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

"CAJUN & CREOLES"

First Course

House of Blues Salad

Iceberg Lettuce, Red Cabbage, 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 Citrus Chicken

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

Creamy Spinach Dip

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

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.

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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 BBQ Sauce, Cabbage Slaw & French Fries

-OR-

Grilled Chicken Breast with Champagne Sauce

with Rice & Sauteed Vegetables

Vegetarian option available upon request

Third Course

Homemade Warm Apple Tart

With Vanilla Ice Cream

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Add a Family Style Appetizer

Oven Roasted Chicken Quesadillas

With Sour Cream & Pico de Gallo

(one portion per four guests)

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House of Blues Cleveland

Plated Dinner Menus

"THE BIG EASY"

Requires a minimum of 45 guests

First Course

Chef's Selected Soup of the Day

Rosemary Corn Bread with Maple Butter, Served Family Style

Second Course

Mixed Field Green Salad

Spiced Pecans, Feta Cheese & Tomato Shallot Vinaigrette

Third Course

Grilled Petite Filet Medallions

with Traditional Bordelaise, Prepared Medium

Served with Sautéed Seasonal Vegetables and Roasted Herb Potatoes

-OR-

Chicken Marsala

Served with Sautéed Seasonal Vegetables and Roasted Herb Potatoes

-OR-

Teriyaki Salmon

Served with Sautéed Seasonal Vegetables and Jasmine Rice

Vegetarian option available upon request

Dessert

Decadent Dark Chocolate Mousse Cheesecake

Raspberry Sauce & Whipped Cream

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