



House of Blues Cleveland

Luncheon Menus

Cold Plated Executive

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 additional charge

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 15 guests is required.

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 and with prior approval.

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

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

Luncheon Menus

Three Course Executive

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, Andoullie 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.

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House of Blues Cleveland

Luncheon Buffet Selections

Creole Cravings

Minimum of 25 guests

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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

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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

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Classic Caesar Salad with Shaved Parmesan & House Made Croutons
Chicken Marsala
Penne Pasta with Spinach & Sun-dried Tomatoes in Creole Cream Sauce
Fresh Green Beans sautéed in Garlic Oil
Soft Garlic Breadsticks
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 7.75% Sales Tax and 20% Taxable Administrative Fee

Vegetarian options and substitutions are available.

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House of Blues Cleveland

Luncheon Buffet Selections

Deli Delight

Minimum of 15 guests

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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
\$ 16.00 per person

Executive Buffet

Minimum of 35 guests

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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
\$ 36.50 per person

Buffet pricing includes soda, iced tea & coffee service.

Buffets are set for a maximum of one hour

Prices do not include 7.75% Sales Tax and 20% Taxable Administrative Fee

Vegetarian options and substitutions are available.

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House of Blues Cleveland

Plated Luncheon Menus

"SMOKING GROOVES"

Main 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-

Traditional Caesar Salad

Crisp Romaine Lettuce, Grated Parmesan Cheese, Seasoned Croutons

-OR-

Smoked Turkey Club

Lettuce, Tomato, Bacon, Avocado and Chili Garlic Mayo on Texas Toast and
French Fries

Dessert

White Chocolate-Banana Bread Pudding

With Crème Anglaise, Whipped Cream and a Caramel Halo

-OR-

Decadent Dark Chocolate Mousse Cheesecake

Raspberry Sauce & Whipped Cream

Add a Family Style Appetizer

Creamy Spinach 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)

Minimum of 15 guests is required.

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 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

“MISSISSIPPI DELTA”

First Course

Cup of Chef's Selected Soup of the Day

Second Course

Grilled Citrus Chicken

Mashed Redskin Potatoes and Sauteed Vegetables

-OR-

Grilled Flat Iron Steak Salad

Black Beans, Grilled Corn, Diced Tomatoes, Avocado,
Red Onions & Ranch Dressing

-OR-

Crispy Battered Fish & Chips

Fries, Cole Slaw & Spicy Tartar Sauce

Third Course

Warm Apple Tart

Vanilla Ice Cream

-OR-

Decadent Dark Chocolate Mousse Cheesecake

Raspberry Sauce & Whipped Cream

Add a Family Style Appetizer

Crispy Catfish Nuggets

With 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
on-site for an additional charge of \$ 4.00 per person and
with prior approval

Prices & menu items are subject to change without notice.
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