



House of Blues Cleveland

Reception Packages

"THE CRESCENT CITY"

Station One

Hot Spinach & Artichoke Dip

served with Tortilla Chips, Sour Cream and Salsa

Crudités with Green Onion Dip

Station Two

Chicken Creole Jambalaya

with Andouille Sausage and Roasted Green Onions

House of Blues Salad

*Iceberg Lettuce, Red Cabbage, Red Onions, Diced Tomatoes,
Croutons & Ranch Dressing*

Rosemary Corn Muffins

served with Regular and Maple Butter

Station Three

New Orleans Style Roast Beef Po-Boy Station

*Slow Cooked Shredded Roast Beef with French Bread, Mayonnaise,
Pickles and Sliced Tomatoes*

Garlic Roasted Smashed Potatoes

Served with Traditional Brown Gravy on the Side

Dessert Station

Chef's Selected Mini Dessert Display

*To include: Cookies, Brownies & Pecan Pie Squares
Coffee, Tea & Decaffeinated Coffee*

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



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Reception Packages

"MARDI GRAS"

Station One

Cheese Board with Assorted Crackers

Gorgonzola, Gruyere, Port Salut, Brie, Cheddar Cheese, Goat Cheese, Boursin Cheese and Accompanied with Grapes and Strawberries

Southwest Hummus

with Toasted Pita Triangles, Sliced Cucumbers & Cherry Tomatoes

Station Two

Penne Pasta

with Wild Mushrooms, Roasted Chicken & Smoked Gouda

Soft Garlic Breadsticks

Traditional Caesar Salad

Romaine Lettuce, Croutons, Parmesan Cheese & Cracked Black Pepper

Station Three

Pulled BBQ Pork with Tennessee Sauce

Served with Hinged Petite Rolls

Down Home Broccoli Salad

Fresh Broccoli tossed with Ranch Dressing, Raisins & Red Onions topped with Crispy Bacon

Dessert Station

Sliced Fresh Fruit Platter

Chef's Selected Mini Dessert Display

*To include: Cookies, Brownies, Cheesecake Square & Pecan Pie Squares
Coffee, Tea & Decaffeinated Coffee*

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Reception Packages

"QUEEN OF THE MISSISSIPPI"

** Passed Hors d'oeuvres *
(Average 2 Pieces Per Person)*

Crispy Okra & Cheddar Cheese Beignets with Ranch Sauce
Tamarind Glazed Chicken Satay with Peanut Dipping Sauce
Petite Crab Cakes with Remoulade Sauce

Station One

Almond Crusted Baked Brie Wheel

Sliced French Bread & Raspberry Sauce

A Trio of Exotic Dips

*Chick Pea & Artichoke, White Bean & Truffle Oil Puree, Roasted Eggplant & Garlic
Served with Crackers, Crostini & Pita Triangles*

Station Two

Citrus Grilled Chicken Breast

Rosemary Corn Bread with Maple Butter

Mixed Field Greens Salad

With Toasted Pecans, Goat Cheese & Tomato Shallot Vinaigrette

Station Three

BBQ Beef Brisket with Tennessee Sauce

Sweet Mashed Potatoes

Garlic Roasted Green Beans

Dessert Station

Hot Apple Cobbler

Chef's Selected Mini Dessert Display

*To include: Cookies, Brownies, Cheesecake Square & Pecan Pie Squares
Coffee, Tea & Decaffeinated Coffee*

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Buffet Packages

"THE FRENCH QUARTER"

Passed Hors d'oeuvres

(Average 2 Pieces Per Person)

Chicken Tostada with Black Bean Puree & Cilantro
Asparagus, Red Pepper and Fontina Flatbread
Beef and Scallion Skewers

Station One

Iced Seafood Display

*(3) Chilled Shrimp, (2) Crab Claws & (2) Sushi Maki Rolls per Person
served with Cocktail Sauce, Horseradish, Tabasco, Saltines, Wasabi, Ginger & Soy Sauce*

Station Two

Cold Smoked Filet of Beef Board

Served Medium with Mini Rolls, Horseradish Cream & Creole Mustard

Sautéed Salmon in Lemon Chive Butter

Grilled Vegetable Platter

with Eggplant, Zucchini, Squash, Portabello Mushrooms, Red Peppers & Balsamic Vinaigrette

Station Three

Bayou Voodoo Chicken served over White Rice

Boneless Chicken Breast Sautéed with Green Peppers, Onions & Mushrooms

Traditional Caesar Salad

Rosemary Corn Muffins with Maple Butter

Dessert Station

White Chocolate Banana Bread Pudding with Crème Anglaise

Chef's Selected Mini Dessert Display

*To include: Cookies, Brownies, Cheesecake Square & Pecan Pie Squares
Coffee, Tea & Decaffeinated Coffee*

Pricing is based on a minimum of 40 guests

Buffets are set for a maximum of two hours

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