



# House of Blues Cleveland

## Reception Selections

### Passed Hors d'oeuvres

50-piece minimum per item

### Cold Hors d'oeuvres

- Creole Deviled Eggs with Crispy Pancetta^
- Bruschetta on Grilled Baguette with Goat Cheese\*
- Creole Style Mini Quiche with Spinach & Artichoke\*
- Fresh Mozzarella and Tomato on Garlic Crostini with Pesto\*
- Smoked Salmon Canapés with Fresh Dill

### Hot Hors d'oeuvres

- Grilled Andoullie Sausage with Honey Mustard Glaze
- Catfish Bites with Spicy Tartar Sauce
- Crispy Puff Pastry Sausage Spirals with Marinara Sauce
- Jalapeno Jack Cheese Stuffed Potato Skins\*
- Crispy Okra and Cheddar Cheese Beignets with Ranch Dip\*^
- Creole Chicken Tenders with Honey Mustard Sauce
- Spinach & Goat Cheese Spanikopita\*
- Asparagus, Red Peppers and Fontina Flatbread\*
- Grilled Mini Burgers with Sautéed Onions & Pickles^
- Roast Beef Sliders with Garlic Mayo & Pickles
- Chicken Tostada with Black Bean Puree & Cilantro^
- Smoked Turkey on Multi-Grain Crostini, Cranberry Compote
- Tamarind-Glazed Chicken Satay with a Peanut Sauce
- Vegetable Spring Rolls with Teriyaki Dipping Sauce\*
- Beef and Scallion Skewers
- Petite Crab Cakes with Spicy Tartar Sauce
- Coconut Battered Shrimp with Cajun Marmalade
- Roasted Sea Scallops wrapped in Bacon^

^ not available for groups over 300 guests      \*vegetarian options

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

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## Reception Selections

### **Specialty Displays** **25-person minimum per item**

Crudités with Green Onion Dip

Hot Spinach & Artichoke Dip  
with Tortilla Chips, Sour Cream and Salsa

Jamaican Jerk or Buffalo Style Chicken Wings  
with Celery Sticks and Cilantro Ranch Dip

Sliced Fresh Fruit Platter

Beefsteak Tomato, Vidalia Onion & Blue Cheese Display  
Sliced Tomatoes & Sweet Onions topped with  
Crumbled Blue Cheese, Olive Oil & Balsamic Syrup

Southwest Hummus  
with Pita Triangles, Cucumber Slices & Cherry Tomatoes

Almond Crusted Baked Brie Wheel<sup>^</sup>  
Served with French Bread & Raspberry Sauce  
Garnished with Red Grapes

Grilled Vegetable Display  
Marinated Zucchini, Mushrooms, Eggplant, Raddichio, Yellow Squash  
and Peppers with a Tomato Shallot Vinaigrette

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### Specialty Displays

(continued)

#### 25-person minimum per item

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

Trio of Exotic Dips  
Chick Pea & Artichoke, White Bean & Truffle Oil Puree  
Roasted Eggplant & Garlic  
Served with Crackers, French Bread Crostini & Pita Triangles

Antipasto Display  
Salami, Mortadella, Prosciutto, Capicola & Sopressata  
Romano & Mozzarella Cheeses, Garnished with  
Pepperoncini, Kalamata Olives, Stuffed Green Olives  
& Roasted Red Peppers, Served with French Bread Crostini

Cold Smoked Filet of Beef Board  
Served Medium with Hinged Mini Rolls  
Horseradish Cream & Creole Mustard

Slow Roasted Turkey Breast Board  
Served Room Temperature with Assorted Hinged Mini Rolls  
Creole Mustard & Chili Garlic Mayo

Sushi Display  
Chef's Choice of Sushi & Sushi Rolls  
Served with Pickled Ginger, Soy Sauce & Wasabi  
minimum 100 pieces  
48-hour notice is required

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## House of Blues Cleveland

### Reception Selections

## Seafood Displays 25-person minimum per item

Chilled, Peeled Shrimp

Served with Lemon Wedges, Cocktail Sauce and Remoulade

Snow Crab Claws

Served with Lemon Wedges, Cocktail Sauce and Remoulade

Raw Clams on the Half Shell

Served with Lemon Wedges, Cocktail Sauce and Remoulade

House Smoked Salmon Board

Smoked Salmon, Red Onions, Chopped Eggs,  
Capers, Lemons & Dill Fraiché

Smoked or Blackened Catfish Board

Served with Sliced Baguettes, Capers & Remoulade Sauce

Savory Crawfish Cheesecake

Served with Pita Points

Jumbo Asparagus, Shiitake Mushroom & Jumbo Lump Crabmeat

Chilled Seafood Bar

Three Shrimp, Two Snow-Crab Claws & One Clam on the Half Shell  
Served with Lemon Wedges, Cocktail Sauce and Remoulade

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## Reception Selections

### Carving Stations

\$ 100 chef attendant fee applies per meat, per station

*Served With Your Choice of Two Sauces & Assorted Hinged Mini Rolls.*

*Choose from Jim Beam BBQ Sauce, Horseradish Cream,  
Chili Garlic Mayonnaise, Creole Mustard,  
Crawfish Bordelaise and Mango Chutney*

Oven Roasted or Hickory Smoked Turkey Breast with Dijon Glaze  
Serves 35

Maple Glazed Bone in Ham  
Serves 50

Oven Roasted Beef Tenderloin  
Served Medium  
Serves 15

Pork Loin with Ginger Glaze  
Serves 40

Oven Roasted Prime Rib with Au Jus Sauce  
Served Medium  
Serves 25

Oven Roasted Inside Round of Beef  
Served Medium  
Serves 50

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## House of Blues Cleveland

### Reception Selections

## Performance Station Selections

**40-person minimum per station**

\$ 100 chef attendant fee applies per station

#### Pasta Station

Penne Pasta tossed to order in  
Creole Cream Sauce and Light Marinara sauce accompanied by  
Chicken, Shrimp, Sausage, Diced Vegetables  
& Shaved Parmesan Cheese

#### Jambalaya Station

Jambalaya tossed to order with Louisiana Crawfish Tails,  
Andouille Sausage, Shrimp & Chicken

#### Voodoo Shrimp Station

Jumbo Shrimp tossed to order in a peppery reduction of  
Dixie Beer, Voodoo Spices and Butter  
Served with White Rice & French Bread for Dipping

#### Fajita Station

Tequila Marinated Chicken and Tequila Marinated Beef Strips  
Tossed with Roasted Peppers & Onions  
Served with Spicy Chilpotle Refried Beans,  
Spanish Style Rice, Pico de Gallo, Sour Cream & Flour Tortillas

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## Reception Selections

### Salads

#### 25-person minimum per item

House of Blues Salad  
Iceberg Lettuce, Red Cabbage, Red Onions, Diced Tomatoes,  
Croutons & Ranch Dressing

Mixed Field Greens  
With Spiced Pecans, Goat Cheese & Roasted Tomato Shallot Vinaigrette

Traditional Caesar Salad  
With Oven Fired Croutons & Shaved Parmesan Cheese

Creamy Feta Cheese Salad  
Romaine Lettuce, Red Onions, Cucumbers, Roma Tomatoes, Kalamata Olives  
and Feta Cheese tossed in Lemon, Olive Oil & Herb Dressing

\* Enhance Your Salad \*  
Add Grilled Chicken or Sautéed Shrimp

Cheese Tortellini Salad with Lemon Oregano Vinaigrette  
Tortellini tossed with Diced Tomatoes, Scallions, Capers & Kalamata Olives

Down Home Broccoli Salad  
Fresh Broccoli tossed with Vinaigrette, Raisins & Red Onions  
Topped with Crispy Bacon

Vegetarian Cous Cous Salad  
With Sun-Dried Cherries, Green Onions, Celery, Tomatoes  
& Cucumbers

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## Reception Selections

### **Buffet Items**

**25-person minimum per item**

Smoked Pulled Pork served with Mini Rolls

Chicken Creole Jambalaya, Andouille Sausage & Roasted Green Onions

Grilled Chicken Andouille Sausage over Weinkraut with Creole Mustard

Sliced BBQ Brisket served with Mini Rolls

BBQ Baby Back Ribs with Jim Beam Sauce

Southern Fried Chicken

Rosemary Marinated Boneless Chicken Breast

Grilled Mini Burgers with Pickles, Ketchup, Mustard & Sautéed Onions<sup>^</sup>

Bayou Voodoo Chicken With White Rice

Sautéed Salmon in a Lemon Chive Butter (3 oz.)

Farfalle Primavera with Zesty Marinara Sauce or a Creole Cream Sauce

Penne Pasta with Chicken, Wild Mushrooms & Smoked Gouda

New Orleans Style Roast Beef Po' Boy Station  
"Make your Own" with Shredded Roast Beef, French Bread,  
Mayonnaise, Lettuce, Pickles & Sliced Tomatoes

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## Reception Selections

### Side Items

**25-person minimum per item**

Red Beans & Rice with Andouille Sausage

Buttermilk Biscuits^

Served with Regular and Maple Butter

Rosemary or Jalapeno Corn Muffins

Served with Regular and Maple Butter

Sautéed Vegetables, Green Beans or Asparagus

Mashed Potatoes or Mashed Sweet Potatoes

Garlic Roasted Red Potatoes

Pecan Rice

Tri-Colored Homemade Coleslaw

Cajun Potato Salad

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## Reception Selections

### Desserts

#### 25-person minimum per item

Pecan Pie Squares or Key Lime Pie Squares

Pumpkin Spice Cake Squares with Butterscotch-Walnut Filling

Cheesecake Squares with Assorted Toppings & Whipped Cream  
(Chocolate, Caramel, Sliced Strawberries)

Assorted Homemade Cupcakes

White Chocolate Banana Bread Pudding with Crème Anglaise

Hot Apple Cobbler

Assorted Homemade Cookies

Chocolate Fudge Brownies

Bananas Foster Action Station served with Vanilla Ice Cream  
(Served by a Uniformed Chef – minimum of 50 guests)  
(Additional \$100.00 Attendant Fee)

Coffee Station

Freshly Brewed Regular & Decaffeinated Coffee  
Served with Cream, Sugar and Sweeteners

Premium Coffee Station

Served with Three Flavored Syrups, Whipped Cream, Chocolate Shavings  
and Cinnamon Sticks

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