



HOUSE OF BLUES DALLAS

PLATED DINNER MENUS

Presenting a new era in special event venues, House of Blues is the place to host corporate and private events, meetings, lunches, dinners, cocktail parties and much more. Exciting menus featuring traditional American cuisine with a Southern flair will amaze crowds both large and small while state-of-the-art sound, lighting and staging will keep your guests rockin' all night long. House of Blues offers a richly unique entertainment experience for events of all kinds.

Please select your menu from one of the following packages. Your Special Events Manager can help with customization or upgrades.

Some guidelines to remember:

- Plated lunch and dinners are reserved for groups between 25-50 guests.
- Room Rental charges will apply to Events longer than 2 hours.
- Reservations will be held for 20 minutes, after which seating cannot be guaranteed.
- Entrée selection counts are due 72 hours prior to event date. Groups under 35 have the option of choosing entrées on-site for an additional \$3.00 per person through prior arrangement.

Prices Do Not Include 20% Service Charge and 8.25% Sales Tax
Prices and Selections are Subject to Change Without Prior Notice

HELP EVER ★ HURT NEVER



"CAJUN & CREOLES"

* OPENER *

House of Blues Salad
With Romaine and Iceberg Lettuce, Carrots, Tomatoes, Red Onion, Croutons and
Buttermilk Ranch Dressing

* HEADLINER *

Shrimp Creole Jambalaya
Jumbo Shrimp with Andouille Sausage, Tasso Ham & Roasted Green Onions
-OR-
Cajun Meatloaf
Wild Mushroom Gravy, Mashed Red Bliss Potatoes & Sautéed Vegetables
-OR-
Grilled Marinated Rosemary Chicken Breast
Glazed with Maitre de Butter, Mashed Red Bliss Potatoes & Sautéed Vegetables
-OR-
Blackened Catfish Fillet
Served with Warm Black Bean & Roasted Corn Relish, White Rice & Lemon

* ENCORE *

Traditional Red Velvet Cake
Layered with Rich Cream Cheese Frosting
-OR-
White Chocolate Banana Bread Pudding
Served with Crème Anglaise and Whipped Cream

ADD A FAMILY-STYLE APPETIZER:

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

Skillet Baked Rosemary Cornbread with Maple Butter

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"N'AWLINS"

* OPENER *

Traditional Caesar Salad

Served with Roasted Garlic Croutons & Fresh Grated Parmesan Cheese

-OR-

House of Blues Salad

With Romaine & Iceberg Lettuce, Carrots, Tomatoes, Red Onion, Croutons & Buttermilk Ranch Dressing

* HEADLINER *

Jim Beam BBQ Glazed Baby Back Ribs

Served with Sweet Potato Mash & Buttered Vegetables

-OR-

Wild Mushroom Pasta

Penne Pasta tossed with Shiitake, Oyster & Portobello Mushrooms
& Creamy Smoked Gouda Cheese

-OR-

Roasted Atlantic Salmon

With Mashed Red Potatoes, Sautéed Seasonal Vegetables &
Garlic, Herb Vermouth Butter

-OR-

Grilled 8 oz Top Sirloin Steak

Served with a Fresh Oregano Chimichurri Sauce, Rice & Sautéed Vegetables

* ENCORE *

Warm Cinnamon Apple Tart

Topped with Vanilla Ice Cream & Caramel Sauce

-OR-

Traditional Red Velvet Cake

Layered with Rich Cream Cheese Frosting

ADD A FAMILY-STYLE APPETIZER:

Crispy Catfish Nuggets Spicy Tartar Sauce

Skillet Baked Rosemary Cornbread with Maple

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"THE BIG EASY"

* OPENER *

Rosemary Cornbread with Maple Butter

Mixed Field Greens Salad

Tossed with Bleu Cheese, Toasted Pecans & Roasted Tomato-Shallot Vinaigrette

* HEADLINER *

BBQ Pork Tenderloin

Basted with Texas Peach BBQ Sauce, with Sweet Mashed Potatoes
& Sautéed Vegetables

-OR-

Grilled 8 oz. Filet Mignon

Served with Cheddar Stuffed Potato, Grilled Asparagus & Red Wine Reduction

-OR-

Herb Roasted Scottish Salmon

With Shrimp Jambalaya Risotto, Asparagus Tips & Green Onion Butter

-OR-

Wild Mushroom Pasta

Penne Pasta tossed with Shiitake, Oyster, Portobello Mushrooms & Creamy
Smoked Gouda Cheese

* ENCORE *

Warm Cinnamon Apple Tart

Served with Vanilla Ice Cream & Caramel Sauce

-OR-

Sinful Triple Layer Chocolate Cake

Served with Chocolate Sauce & Vanilla Ice Cream

ADD A FAMILY-STYLE APPETIZER:

Crispy Parmesan Crusted Artichokes

Served with Chipotle Marinara & Horseradish Cream

Hot Spinach & Artichoke Dip

Served with Tortilla Chips, Salsa & Sour Cream

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HOB Dallas Dinner Menu

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