



HOUSE OF BLUES DALLAS

PLATED LUNCH 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



"SMOKIN' GROOVES"

*** OPENER ***

Hearts of Romaine Caesar Salad
With Garlic Croutons & Freshly Grated Parmesan Cheese

*** HEADLINER ***

"Blues Burger"
Lettuce, Tomato & Onion on a Toasted Sesame Seed Bun &
French Fries

-OR-

Smoked Turkey Whole Wheat Tortilla Wrap
With Bacon, Tomato, Fresh Avocado, French Fries & Pickle

-OR-

Grilled Chicken "B.L.T."
Grilled Chicken Breast Sandwich with Chili Garlic Mayonnaise,
Bacon, Lettuce, Tomato & French Fries

-OR-

Cajun Catfish Fillet
Blackened Catfish with Sweet Potato Fries, Spicy Tartar Sauce & Lemon

*** ENCORE ***

Chocolate Pecan Brownie
House Made Chocolate Pecan Brownie with Whipped Cream & Chocolate sauce

ADD A FAMILY-STYLE APPETIZER:

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

Rosemary Cornbread with Maple Butter

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"MISSISSIPPI DELTA"

*** OPENER ***

New Orleans Style Seafood Gumbo
Cup of Traditional Soup with Andouille Sausage, Crawfish, Shrimp & Oysters

-OR-

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

*** HEADLINER ***

Blackened Chicken Breast
With Sweet Potato Fries & Buttered Green Beans

-OR-

Grilled Flat Iron Steak
Placed atop of Baby Greens, Black Beans, Grilled Corn, Diced Tomatoes, Avocado &
Cilantro Ranch Dressing

-OR-

Parmesan Crusted Tilapia Fillet
With Mashed Red Bliss Potatoes, Sautéed Seasonal Vegetable and Lemon

-OR-

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

*** ENCORE ***

Fresh Berries & Cream
With Vanilla Bean Whipped Cream & a Crispy Sugar Cookie

-OR-

Traditional Red Velvet Cake
Layered with Rich Cream Cheese Icing

ADD A FAMILY-STYLE APPETIZER

Crispy Catfish Nuggets & Spicy Tartar Sauce

Rosemary Cornbread with Maple Butter

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"RHYTHM & BLUES"

*** OPENER ***

Mixed Field Greens Salad
With Bleu Cheese, Toasted Pecans, Sliced Apples & Roast Tomato-Shallot
Vinaigrette

-OR-

Traditional Hearts of Romaine Caesar Salad
Served with Garlic Croutons & Freshly Grated Parmesan Cheese

*** HEADLINER ***

Shrimp Jambalaya
Jumbo Shrimp Creole tossed with Fresh Tomato, Andouille Sausage,
Tasso Ham, Rice & Roasted Green Onions

-OR-

Rosemary Scented Chicken Breast
Served with Sautéed Green Beans, Mashed Red Bliss Potatoes & topped with
Maitre de Butter

-OR-

Roasted Scottish Salmon
Served with Mashed Red Bliss Potatoes, Sautéed Seasonal Vegetables
& a Sweet Vermouth & Garlic Butter Sauce

-OR-

Grilled 8 oz Top Sirloin Steak
Served with a Fresh Oregano Chimichurri Sauce, Mashed Potatoes & Sautéed
Vegetables

*** ENCORE ***

Traditional Red Velvet Cake
Layered with Rich Cream Cheese Icing

-OR-

Sinful Triple Layer Chocolate Cake
Served with Chocolate Sauce & Vanilla Ice Cream

ADD A FAMILY-STYLE APPETIZER

Voodoo Shrimp with Rosemary Cornbread & Dixie Beer Reduction

Rosemary Cornbread with Maple Butter

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