



# HOUSE OF BLUES DALLAS

## RECEPTION OPTIONS

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:

- Reception packages are reserved for groups with over 50 guests.
- Menus with Tray Passed Hors D'Oeuvres are served 1.5 pieces per person or up to one hour.
- Buffets will be displayed for 2 hours.
- Room Rental charges will apply to Events longer than 2 hours.
- Each reception/buffet package is designed with items that complement each other. Substitutions may increase cost of the package.
- Carving stations require a uniformed Chef Attendant - \$100 per attendant.

HELP EVER ★ HURT NEVER



## PASSED HORS D'OEUVRES

Average 1.5 Pieces per Person, served for 2 hrs or until depleted.

3 item option - \$13 per guests

5 item option - \$21 per guests

### \* COLD HORS D'OEUVRES \*

"BLT" Toast Cup Canapés

Bruschetta on Grilled Baguette with Goat Cheese

Smoked Salmon Potato Galette

Tuna Tartar Tartlet

### \* HOT HORS D'OEUVRES \*

Spinach & Goat Cheese Spanikopitas

Vegetable Spring Rolls with Teriyaki Dipping Sauce

Jalapeno Jack Cheese Stuffed Potato Skins with Sour Cream

Catfish Bites with Spicy Tartar Sauce

Creole Style Mini Quiche with Spinach and Mushrooms

Petite Quesadillas with Roasted Tomatoes and Chicken

Creole Chicken Tenders with Honey Mustard Sauce

Assorted Mini Pizzas from our Brick Oven

Asparagus, Red Peppers and Fontina Flatbread

Beef and Scallion Skewers

Petite Crab Cakes with Spicy Tartar Sauce

Shrimp and Andouille Stuffed Potato Skins

Coconut Battered Shrimp with Cajun Marmalade

### ***\$2.00 premium to per person price for each of the following items:***

Roasted Sea Scallops Wrapped in Bacon with Truffle Oil and Pistachios

Grilled Lamb Chops with a Dijon Mustard and Herbed Bread Crumb Crust

### **Add a display option**

Trio of Exotic Dips to Include:

Chick Pea and Artichokes, White Bean with Truffle Oil and Roasted Eggplant

With Crackers, Crostini and Pita Bread

Grilled Vegetable Display

Marinated Zucchini, Mushrooms, Eggplant, Radicchio, Yellow Squash and Peppers with Tomato-Shallot Vinaigrette

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

2

HELP EVER HURT NEVER



## "THE CRESCENT CITY"

### \*STATION ONE\*

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

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

### \*STATION TWO\*

Trio of Exotic Dips to Include:  
Chick Pea and Artichokes, White Bean with Truffle Oil and Roasted Eggplant  
With Crackers, Crostini and Pita Bread

Grilled Andouille Sausage with Roasted Peppers

Vegetable Spring Rolls with Teriyaki Dipping Sauce

### \*STATION THREE\*

Sliced Seasonal Fruit Display

Traditional Bread Pudding  
With Jack Daniels Whiskey Sauce

Chocolate Walnut Fudge Brownies

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



## "MARDI GRAS"

**PASSED HORS D'OEUVRES**  
**Average 1.5 Pieces per Person**

Catfish Bites with Spicy Tartar Sauce  
Creole Style Mini Quiche with Spinach and Mushrooms  
Beef and Scallion Skewers

### **BUFFET STATIONS**

#### **\*STATION ONE\***

Traditional Caesar Salad  
With Wood Oven Croutons & Parmesan Cheese

Bayou Voodoo Chicken with White Rice

Rosemary Corn Muffins  
Served with Regular and Maple Butter

#### **\*STATION TWO\***

Down Home Broccoli Salad  
With Raisins and Topped with Crumbled Crispy Bacon

Smoked Pulled Pork served with Mini Rolls

Sautéed Vegetables

#### **\*STATION THREE\***

Assorted Homemade Cupcake Display

Sliced Seasonal Fruit Display

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



## "South of the Border"

### PASSED ITEMS

Average 1.5 Pieces per Person

Petite Quesadillas with Roasted Tomatoes and Chicken  
Jalapeno Jack Cheese Stuffed Potato Skins with Sour Cream  
Coconut Battered Shrimp with Cajun Marmalade

### BUFFET STATIONS

#### \*STATION ONE\*

Homemade Tortilla Chips

Served with Guacamole, Queso, Sour Cream, Pico de Gallo and Roasted Salsa

Traditional Caesar Salad

With Wood Oven Croutons & Parmesan Cheese

#### \*STATION TWO\*

Make Your Own Fajitas

Chef Attendant Fee of \$100.00 Per Station

#### Tequila Marinated Beef or Chicken Fajita

Served with Flour Tortillas, Spicy Chipotle Refried Beans, Pico de Gallo,  
Spanish Rice, Roasted Peppers and Onions.

Chile con Queso Served with Corn Tortilla Chips, Avocado,  
Shredded Lettuce, Sour Cream and Cilantro

#### \*STATION THREE\*

Pumpkin Spice Cake Squares

With Pecan Filling and Cream Cheese Frosting

Assorted Homemade Cookies

Sliced Seasonal Fruit Display

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