



# RECEPTION SELECTIONS RESTAURANT & MUSIC HALL

## PASSED HORS D'OEUVRES

*50-piece minimum per item*

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

Mini Roasted Vegetable Wraps

Tomato Mozzarella Canapés

Roasted Zucchini with Pepperonata & Aged Parmesan Cheese

Marinated Crab Salad on Endive

Crab and Cucumber Canapés

Bruschetta on Grilled Baguette with Goat Cheese

Spicy Shrimp Salad on Rosemary Cornbread Rounds

Blackened Yellowfin Tuna with Wasabi

Minced Ahi Tuna on a Crispy Wonton

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

Vegetable Spring Rolls with Teriyaki Dipping Sauce

Catfish Bites with Spicy Tartar Sauce

Grilled Andouille Sausage with Honey Mustard Glaze

Sautéed Mushroom Caps with Creole Béchamel

Jamaican Jerk Chicken Wings

Petite Quesadillas with Roasted Tomatoes and Chicken

Assorted Mini Pizzas from our Brick Oven

Smoked Chicken Potsticker

Beef and Scallion Skewers

Spinach & Goat Cheese Spanikopita

Creole Chicken Tenders with Honey Mustard Sauce

Southwestern Humus with Pita Triangles

Cheddar Biscuits with BBQ Brisket

Mini Pulled Pork Sandwiches

Asparagus, Red Peppers, Tomato and Fontina Flatbread

Petite Crab Cakes with Spicy Tartar Sauce

Coconut Battered Shrimp with Cajun Marmalade

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## SPECIALTY DISPLAYS

*25-person minimum per item*

Crudités with Green Onion Dip

Sliced Seasonal Fruit Display

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

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

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

Tandoori Chicken Board  
Marinated Tandoor Chicken and Mango Mayonnaise, Served with Baguettes

Cold Smoked Filet of Beef Board  
Served Medium Rare with Mini Rolls and Horseradish Cream

Slow Roasted Turkey Breast Board  
Served Room Temperature with Assorted Hinged Mini Rolls, Dijon Mustard,  
Mayonnaise, Rum Raisin Sauce and Jim Beam BBQ Sauce

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## **SEAFOOD DISPLAYS**

*25-person minimum per item*

### **Chilled, Peeled Shrimp**

Served with Lemon Wedges, Cocktail Sauce and Remoulade

### **Shucked Oysters on the Half Shell**

Served with Lemon Wedges, Cocktail Sauce and Remoulade

### **Snow Crab Claws**

Served with Lemon Wedges, Cocktail Sauce and Remoulade

### **House Smoked Salmon Board**

Smoked Salmon, Red Onions, Chopped Eggs, Capers, Lemons with Dill Fraiche

### **Chilled Seafood Bar**

Three Shrimp, Two Snow-Crab Claws & One Oyster on the Half Shell

Served with Lemon Wedges, Cocktail Sauce and Remoulade

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## CARVING STATIONS

*Served by Uniformed Carvers – Carver Fees Will Apply  
25-person minimum per item*

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

*Choose from Jim Beam BBQ Sauce, Horseradish Cream, Seasoned  
Mayonnaise, Creole Mustard and Mango Chutney*

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

Maple Glazed Bone in Ham  
Serves 50

Oven Roasted or Hickory Smoked Beef Tenderloin  
*(Medium Rare)*  
Serves 20

Pork Loin with Ginger Glaze  
Serves 40

Oven Roasted or Hickory Smoked Prime Rib with Au Jus Sauce  
*(Medium Rare)*  
Serves 25

Oven Roasted or Hickory Smoked Inside Round of Beef  
*(Medium Rare)*  
Serves 50

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## 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 Wood Oven Croutons & Parmesan Cheese

### \* Enhance Your Salad \*

Add Grilled Chicken

Add Sautéed Shrimp

### Tossed Cobb Salad

Romaine Lettuce, Bleu Cheese, Roasted Chicken Breast,  
Hard Boiled Eggs, Red Bell Peppers, Bean Sprouts, Daikon Root,  
Avocado and Honey Mustard Dressing

### Chinese Chicken Salad

Julienne of Daikon, Napa Cabbage Carrots & Red Cabbage mixed with  
Baby Lettuce, Sliced Chicken Breast, Fried Wontons and  
Toasted Black & White Sesame Seeds with Ginger-Green Onion Vinaigrette

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## BUFFET ITEMS

*25-person minimum per item*

Farfalle Primavera with Zesty Marinara Sauce or a Creole Cream Sauce

Rosemary Chicken Breast

Chicken Creole Jambalaya, Andouille Sausage and Roasted Green Onions

Shrimp Creole Jambalaya, Andouille Sausage and Roasted Green Onions

Smoked Pulled Pork served with Mini Rolls

Sliced BBQ Brisket served with Mini Rolls

Southern Fried Chicken

Bayou Voodoo Chicken with White Rice

Penne Pasta with Chicken, Wild Mushrooms & Smoked Gouda

Baby Back Ribs with Jim Beam Sauce

Sautéed Salmon in Lemon Chive Butter (3 oz.)

Roasted Chicken and Goat Cheese Bowtie Pasta  
Shitake Mushrooms, Spinach, Pesto, Roasted Chicken and Goat Cheese

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## SIDE ITEMS

*25-person minimum per item*

Mashed Potatoes or Mashed Sweet Potatoes

Garlic Roasted Red Potatoes

Pecan Rice

Tri-Colored Homemade Coleslaw

Cajun Potato Salad

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

Red Beans & Rice with Andouille Sausage

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## DESSERT ITEMS

*25-person minimum per item*

Pecan Pie Squares

Key Lime Pie Squares

Cheesecake Squares with Assorted Toppings & Whipped Cream  
Served with Chocolate, Caramel, Fruit Berry Filling & Strawberry Sauce

Sweet Potato Cheesecake Squares  
With Praline Sauce & Whipped Cream

White Chocolate-Banana Bread Pudding  
With Crème Anglaise

Assorted Homemade Cookies

Chocolate Fudge Brownies

Bananas Foster Action Station  
Served with Vanilla Ice Cream  
*Minimum of 50 Guests*  
*Served by a Uniformed Chef - Attendant Fee Will Apply*

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

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