



RECEPTION SELECTIONS

PASSED HORS D'OEUVRES

*(50) Piece Minimum Per Item – Priced by the Piece
Items Are Passed for the 1st 30-Minutes of the Event*

*** COLD HORS D'OEUVRES ***

"BLT" Toast Cup Canapés

Bruschetta on Grilled Baguette with Goat Cheese

House Smoked Salmon Canapés

Crab and Cucumber Canapés

Chipotle Pimento Cheese Canapés

Marinated Crab Salad on Endive

Smoked Salmon Potato Galette

Spicy Shrimp Salad on Rosemary Cornbread Rounds

Blackened Yellowfin Tuna with Wasabi

*** HOT HORS D'OEUVRES ***

Spinach & Goat Cheese Spanikopitas

Vegetable Spring Rolls with Teriyaki Dipping Sauce

Jalapeno Jack Cheese Stuffed Potato Skins with Sour Cream

Crispy Okra and Cheddar Beignets with Ranch Dipping Sauce

Catfish Bites with Spicy Tartar Sauce

Petite Quesadillas with Roasted Tomatoes and Chicken

Creole Style Mini Quiche with Spinach and Artichokes

Creole Style Mini Quiche with Bacon, Onion and Parmesan Cheese

Asparagus, Red Peppers and Fontina Flatbread

Beef and Scallion Skewers

Grilled Andouille Sausage with Honey Mustard Glaze

Scallops Wrapped with Bacon, Truffle Oil & Pistachio

Dijon Lamb Chops with Fresh Herbs

Petite Crab Cakes with Spicy Tartar Sauce

Shrimp and Andouille Stuffed Potato Skins

Coconut Battered Shrimp with Cajun Marmalade

House of Blues Orlando Reception Menus – Valid Through 12.31.09
Buffet Service for 2 Hours – Minimum of 50 Guests

++ Price Do Not Include 21% Taxable Service Charge & 6.5% Sales Tax
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SPECIALTY DISPLAYS

Crudités with Green Onion Dip

Hot Spinach & Artichoke Dip

Served with Tortilla Chips, Sour Cream and Roasted Salsa

Hot Spinach Dip with Crawfish

Served with Tortilla Chips, Sour Cream and Roasted Salsa

Trio of Exotic Dips

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

Served with Crackers, Crostini and Pita Bread

Grilled Vegetable Display

Marinated Zucchini, Mushrooms, Eggplant, Radicchio, Yellow Squash and

Peppers with Tomato-Shallot Vinaigrette

Almond Crusted Baked Brie

Served Warm with Raspberry Sauce and French Bread

Cheese Board with Assorted Crackers

Gorgonzola, Gruyere, Port Salut, Brie, Cheddar Cheese, Goat Cheese and

Boursin Cheese accompanied with Grapes and Strawberries

Antipasto Display

Assorted Italian Meat and Cheese Display That Includes Salami, Proscuitto, Mortadella, Capicola and Sopresatta Meats and Romano and Mozzarella Cheeses. Garnished with Anchovies, Pepperoncini, Kalamata Olives, Stuffed Green Olives and Roasted Peppers. Served with French Bread Crostini.

Slow Roasted Turkey Breast Board

Served Room Temperature with Assorted Hinged Mini Rolls, Dijon Mustard,

Mayonnaise, Rum Raisin Sauce and BBQ Sauce

Cold Smoked Filet of Beef Board

Served Medium Rare with Mini Rolls and Horseradish Cream

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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

Shucked Oysters on the Half Shell

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

Unlimited Chilled Seafood Bar

Shrimp, Snow-Crab Claws & Oysters on the Half Shell

Served with Lemon Wedges, Cocktail Sauce and Remoulade

\$51.50++ Per Person

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CARVING STATIONS

Served by Uniformed Carvers - Fee of \$100.00 Plus Sales Tax Per Carver

All Carving Stations Include Assorted Hinged Mini Rolls and Your Choice of Three Sauces

Choose From BBQ Sauce, Horseradish Cream,

Seasoned Mayonnaise, Creole Mustard and Mango Chutney

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Oven Roasted or Hickory Smoked Turkey Breast with Dijon Glaze

Bone-In Turkey Breast, Feeds Approximately 30 Guests; Each Serving is 4 oz.

Maple Glazed Bone in Ham

Feeds Approximately 40 Guests; Each Serving is 4.5 oz.

Oven Roasted or Hickory Smoked Beef Tenderloin (Medium Rare)

Feeds Approximately 20 Guests; Each Serving is 4 oz.

Pork Loin with Ginger Glaze

Feeds Approximately 32 Guests; Each Serving is 4 oz.

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

Feeds Approximately 40 Guests; Each Serving is 4 oz.

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

Feeds Approximately 125 Guests; Each Serving is 4 oz.

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SALADS

House of Blues Salad

Iceberg Lettuce, Red Cabbage, Red Onions, Diced Tomatoes, Croutons & Ranch Dressing

Down Home Broccoli Salad

With Raisins and Topped with Crumbled Crispy Bacon

Mixed Field Greens

With Toasted Pecans, Blue Cheese & Roasted Tomato-Shallot Vinaigrette

Traditional Caesar Salad

With Wood Oven Croutons & Parmesan Cheese

*** Enhance Your Salad ***

Add Grilled Chicken or Sautéed Shrimp

Beef Steak Tomato, Vidalia Onion and Blue Cheese Display

Crab & Asparagus Salad

Creamy Feta Cheese Salad

Crisp Romaine, Roma Tomatoes, Kalamata Olives, English Cucumber and Lemon Emulsion

Cheese Tortellini Salad

With Lemon Oregano Vinaigrette, Diced Tomatoes, Scallions, Capers and Kalamata Olives

Vegetarian Couscous Salad

Topped with Sun Dried Cherries, Green Onions, Celery, Tomatoes and Cucumbers

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BUFFET ITEMS

Roasted Stuffed Mirlitons with Vegetable Etouffee

Chayote Squash Stuffed with Mushrooms, Eggplant and Bread Crumbs and Served with White Rice

Chicken Creole Jambalaya

With Andouille Sausage and Roasted Green Onions

Shrimp Creole Jambalaya

With Andouille Sausage and Roasted Green Onions

New Orleans Style Roast Beef Po-Boys

Make Your Own Po-Boys

Served with Mayonnaise, Sliced Tomatoes, Pickles and French Bread

Tender Beef Stroganoff

With Vegetable Rice Pilaf

Mini All Beef Burgers

With Pickles, Mustard and Sautéed Onions

Jamaican Jerk Chicken Drumettes

Southern Fried Chicken

Red Beans & Rice with Andouille Sausage

Rosemary Chicken Breast

Bayou Voodoo Chicken with White Rice

Voodoo Shrimp

With Dixie Beer Reduction and Rosemary Cornbread

Sautéed Salmon in Lemon Chive Butter (3 oz.)

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BUFFET ITEMS CONTINUED

Smoked Pulled Pork served with Mini Rolls

Baby Back Ribs with Jim Beam Sauce

Grilled Chicken Andouille Sausage

Served on a Bed of Weinkraut with Creole Mustard Sauce

Farfalle Primavera

With Zesty Marinara Sauce or a Creole Cream Sauce

Penne Pasta with Chicken, Wild Mushrooms & Smoked Gouda

Roasted Chicken and Goat Cheese Bowtie Pasta

With Shiitake Mushrooms, Spinach, Pesto, Roasted Chicken and Goat Cheese

Jumbo Gulf Shrimp & Scallop Diablo over Linguine

Vegetable Spring Rolls with Teriyaki Dipping Sauce

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SIDE ITEMS

Buttermilk Biscuits

Served with Regular and Maple Butter

Rosemary or Jalapeno Corn Muffins

Served with Regular and Maple Butter

Sautéed Vegetables

(Choose From Broccoli, Green Beans, Baby Carrots or Asparagus)

Roasted Vegetables

Mashed Potatoes or Mashed Sweet Potatoes

Garlic Roasted Red Potatoes

Tri-Colored Homemade Coleslaw

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DESSERT ITEMS

Sliced Seasonal Fruit Display

Assorted Fresh Fruit Tarts

Filled with Pastry Cream and Fresh Berries

Pecan Pie Squares

Key Lime Pie Squares

Homemade Apple Cobbler

Pumpkin Spice Cake Squares

With Butterscotch-Walnut Filling and Cream Cheese Frosting

Cheesecake Squares with Assorted Toppings & Whipped Cream

Served with Chocolate, Caramel & Sliced Strawberries

Sweet Potato Cheesecake Squares

With Praline Sauce & Whipped Cream

Assorted Homemade Cupcake Display

White Chocolate-Banana Bread Pudding

With Jack Daniels Crème Anglaise

Traditional Bread Pudding

With Jack Daniels Whiskey Sauce

Assorted Homemade Cookies

Chocolate Fudge Walnut Brownies

Bananas Foster Action Station

Served with Vanilla Ice Cream

Served by Uniformed Chef – Add \$100.00 Plus Sales Tax Per Chef

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DESSERT ITEMS CONTINUED

Coffee Station

Freshly Brewed Regular & Decaffeinated Coffee

Served with Cream, Sugar and Sweeteners

Enhance Your Coffee Station

Upgrade to a Premium Station with Flavored Syrups, Whipped Cream, Chocolate Shavings and Cinnamon Sticks

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