



# RESTAURANT & MUSIC HALL RECEPTION SELECTIONS

## PASSED HORS D'OEUVRES

*All Price Quotes are per-Person,  
Based on 1 Hour of Service with a Minimum of 4 items*

Mini Roasted Vegetable Wraps

Bruschetta on Grilled Baguette with Goat Cheese

Fresh Mozzarella Canapés with Sun-Dried Tomatoes & Basil Ribbons

Three-Tomato Bruschetta Drizzled Basil & Olive Oil

Homemade Tortilla Chips with Roasted Tomato Salsa or Guacamole

“BLT” Toast Cup Canapés

Chipotle Pimento Cheese on Canapé Toast

Creole Deviled Eggs with Crisp Pancetta

Spinach & Goat Cheese Spanikopitas

Vegetable Spring Rolls with Teriyaki Dipping Sauce

Asparagus, Red Peppers and Fontina Flatbread

Roasted Zucchini with Pepperonata & Aged Parmesan

Roasted Eggplant Stuffed Mushroom Caps

Assorted Mini Pizzas from our Brick Oven

Petite Quesadillas with Roasted Tomatoes and Chicken

Creole Chicken Tenders with Honey Mustard Sauce

Chicken Tostada with Black Bean Puree and Cilantro

Tamarind-Glazed Chicken Satay with Peanut Sauce

Mini Tartlet of Smoked Duck and Onion Jam

*Hors D'oeuvres continued on next page...*

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## PASSED HORS D'OEUVRES, CONTINUED

*All Price Quotes are per-Person,  
Based on 1 Hour of Service with a Minimum of 4 items*

Grilled Andouille Sausage with Honey Mustard Glaze

Beef and Scallion Skewers

Warm Mango Smoked Pork Crostini

Smoked Salmon Potato Galette

Shrimp Taco Canapés

Crawfish Cheesecake with Pita Points

Catfish Bites with Spicy Tartar Sauce

Jalapeno Jack Cheese Stuffed Potato Skins

Shrimp and Andouille Stuffed Potato Skins

Crispy Puff Pastry Sausage Spirals

Seared Ahi Tuna with Shiso Leaf Dressing

Marinated Crab Salad on Endive Leaves

Spicy Shrimp Salad on Rosemary Cornbread Rounds

Tortilla-Crusted Shrimp with Citrus Aioli

Petite Crab Cakes with Spicy Tartar Sauce

Coconut Battered Shrimp with Cajun Marmalade

Roasted Shrimp on Plantain with Mango Coulis

Jumbo Prawns with Cajun Cocktail Dipping Sauce

Tempura Roll of Ahi Tuna & Atlantic Salmon

Pan Seared Gulf Shrimp with Voodoo Beer & Jalapeno Cornbread

Minced Angus Steak Tartar on Roasted Garlic Crostini

Prices Do Not Include 21% Taxable Service Charge and 8.25% Sales Tax  
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## **SPECIALTY DISPLAYS**

*25-person minimum per item*

Crudités with Green Onion Dip

Sliced Seasonal Fruit Display

Grilled Marinated Vegetable Display  
Includes Marinated Zucchini, Mushrooms, Eggplant,  
Radicchio, Squash, Leeks and Roasted Peppers

Southwestern Hummus with Pita Triangles

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

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

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

Beef Steak Tomato, Vidalia Onion and Blue Cheese Display  
Served with Extra Virgin Olive Oil, Balsamic Vinegar Syrup and Roasted Scallions

Antipasto Display to Include Salami, Prosciutto, Mortadella and Capicola  
Served with Romano and Mozzarella Cheeses, Assorted Olives, Artichoke and Mushroom  
Salad and French Bread

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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

### Smoked or Blackened Catfish Board

With Capers, Red Onions and Cajun Tartar Sauce

### Seared Swordfish Carpaccio Display

With Sesame Ginger Vinaigrette

### Chilled Seafood Bar

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

Served with Lemon Wedges, Cocktail Sauce and Remoulade

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## CARVING STATIONS

*Served by Uniformed Carvers  
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*

Classic Greek Salad with Herb Vinaigrette

House of Blues Salad

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

Mixed Field Greens

With Spiced Pecans, Goat Cheese and Roasted Tomato-Shallot Vinaigrette

Traditional Caesar Salad

With Wood Oven Croutons and Parmesan Cheese

*\* Enhance Your Salad \**

Add Grilled Chicken or Sautéed Shrimp

Down Home Broccoli Salad with Smoked Bacon

With Red Onions, Raisins and Crumbled Crispy Bacon

Vegetarian Couscous Salad

With Sun Dried Cherries, Green Onions, Celery, Tomatoes and Cucumbers

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

Cheese Tortellini Salad with Lemon Oregano Vinaigrette

With Diced Tomatoes, Scallions, Capers and Kalamata Olives

Chinese Chicken Salad

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

Cheese Tortellini with Smoked Salmon with Red Onions, Capers and Pear Tomatoes

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## BUFFET ITEMS

*25-person minimum per item*

Smoked Pulled Pork served with Mini Rolls

Shrimp Creole Jambalaya, Andouille Sausage and Roasted Green Onions

Sliced BBQ Brisket served with Mini Rolls

Southern Fried Chicken

Southern Barbequed Chicken Legs & Thighs

Pecan Crusted Catfish Filets

Rosemary Chicken Breast

Bayou Voodoo Chicken with White Rice

Sautéed Salmon in Lemon Chive Butter (3 oz.)

Baby Back Ribs with Jim Beam Sauce

*Buffet items continued on next page...*

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## **BUFFET ITEMS, CONTINUED**

*25-person minimum per item*

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

Penne Pasta with Chicken, Wild Mushrooms & Smoked Gouda

Farfalle Primavera with Zesty Marinara Sauce or a Creole Cream Sauce

Penne Primavera with Zesty Marinara Sauce or a Creole Cream Sauce

Penne Pasta with Traditional Chicken Piccata  
With Capers, Lemon, Butter, White Wine and Parsley

Tri-Colored Rotini Pasta with Crawfish in a Creole Cream Sauce

Roasted Stuffed Mirliton with Vegetable Etouffee and White Rice

Tender Beef Stroganoff with Vegetable Rice Pilaf

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## SIDE ITEMS

*25-person minimum per item*

Grilled Corn On The Cob with Chile Lime Butter (Seasonal)

Garlic Roasted Fresh Cut Vegetables

Eggplant, Zucchini, Peppers, Mushrooms & Cherry Tomatoes Sautéed in Garlic

Sautéed Vegetables, Green Beans or Asparagus

Buttermilk Biscuits with Regular & Maple Butter

Rosemary or Jalapeno Corn Muffins with Regular and Maple Butter

Mashed Potatoes or Mashed Sweet Potatoes

Garlic Roasted Red Potatoes

Pecan Rice

Red Beans & Rice with Andouille Sausage

Tri-Colored Homemade Coleslaw

Cajun Potato Salad

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## DESSERT ITEMS

*25-person minimum per item*

Assorted Homemade Cookies or Chocolate Fudge Brownies

Assorted Homemade Cupcake Display

Southern Pecan Tasties or Chocolate Bourbon Squares

Pecan Pie Squares or Key Lime Pie Squares

Cheesecake Squares with Assorted Toppings  
Served with Chocolate, Caramel, Sliced Strawberries and Whipped Cream

Sweet Potato Cheesecake Squares with Praline Sauce & Whipped Cream

White Chocolate-Banana Bread Pudding with Crème Anglaise

Home Style Goopy Butter Cake Display

Hot Apple Pie and Vanilla Ice Cream Buffet

Bananas Foster Action Station served with Vanilla Ice Cream  
Served by a Uniformed Chef – Minimum of 50 guests

Cherries Jubilee Action Station with Vanilla Ice Cream  
Served by a Uniformed Chef – Minimum of 50 guests

Coffee Station

Freshly Brewed Regular & Decaffeinated Coffee with Cream, Sugar and Sweeteners

Premium Coffee Station

With Three Flavored Syrups, Whipped Cream, Chocolate Shavings and Cinnamon Sticks

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