



RECEPTION SELECTIONS

RESTAURANT & MUSIC HALL

PASSED HORS D'OEUVRES

50-piece minimum per item

* COLD HORS D'OEUVRES *

"BLT" Toast Cup Canapes
Bruschetta on Grilled Baguette with Goat Cheese
House Smoked Salmon Canapés
Crab and Cucumber Canapés
Marinated Crab Salad on Endive
Smoked Salmon Potato Galette

* 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
Creole Style Mini Quiche with Spinach and Artichokes
Creole Style Mini Quiche with Bacon, Onion and Parmesan Cheese
Catfish Bites with Spicy Tartar Sauce
Petite Quesadillas with Roasted Tomatoes and Chicken
Creole Chicken Tenders with Honey Mustard Sauce
Asparagus, Red Peppers and Fontina Flatbread
Mini All Beef Burgers with Pickles, Mustard and Sautéed Onions
Beef and Scallion Skewers
Grilled Lamb Chops with a Dijon Mustard & Herbed Bread Crumb Crust
Petite Crab Cakes with Spicy Tartar Sauce
Sea Scallops Wrapped in Bacon
Shrimp and Andouille Stuffed Potato Skins
Coconut Battered Shrimp with Cajun Marmalade

HELP EVER HURT NEVER



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SPECIALTY DISPLAYS

Crudités with Green Onion Dip

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

Trio of Exotic Dips
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 a 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 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 Jim Beam BBQ Sauce

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



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

CARVING STATIONS

Served by Uniformed Carvers

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

Maple Glazed Bone in Ham

Oven Roasted or Hickory Smoked Beef Tenderloin
(Medium Rare)

Pork Loin with Ginger Glaze

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

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

Valid July 2006 – June 2007 House of Blues Sunset Strip Buffet Menus
Buffet Service for 2 Hours – Minimum of 50 Guests
Menu Items are Subject To Change Without Prior Notice

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SALADS

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
Add Sautéed Shrimp

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

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



BUFFET ITEMS

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

Southern Spiced Chicken Fried or BBQ'd

Red Beans & Rice with Andouille Sausage

Rosemary Chicken Breast

Bayou Voodoo Chicken with White Rice

Sautéed Salmon in Lemon Chive Butter (3 oz.)

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

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

Tequilla Marinated Beef or Chicken Fajita Action Station

With Pico de Gallo, Spanish Rice and Chile Con Queso

Penne Pasta with Traditional Chicken Piccata

With Capers, Lemon, Butter, White Wine and Parsley

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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

DESSERT ITEMS

Sliced Seasonal Fruit Display
Assorted Fresh Fruit Tarts Filled with Pastry Cream and Fresh Berries
Pecan Pie Squares
Key Lime Pie Squares
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
Assorted Homemade Cupcake Display
White Chocolate-Banana Bread Pudding
With Jack Daniels Crème Anglaise
Assorted Homemade Cookies
Chocolate Fudge Walnut Brownies
Bananas Foster Action Station served with Vanilla Ice Cream

Coffee Station

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

Premium Station with Flavored Syrups, Whipped Cream, Chocolate Shavings
and Cinnamon Stick