



PLATED MENU SELECTIONS LUNCH

"SMOKIN' GROOVES" LUNCH

* FIRST COURSE *

Cup of the Soup of the Day

* SECOND COURSE *

All-Beef "Blues Burger"

With Cheddar Cheese, served on a Toasted Sesame Seed Bun with French Fries

-OR-

The Elwood

A Blackened Chicken Breast Sandwich with Chili Garlic Mayonnaise,
Green Chilis, Sour Cream and French Fries

-OR-

Venue-Selected Entrée-sized Salad or Sandwich Choice

* THIRD COURSE *

White Chocolate-Banana Bread Pudding

Served with Jack Daniels Crème Anglaise, Whipped Cream and a Caramel Halo

ADD A FAMILY-STYLE APPETIZER:

Hot Spinach & Artichoke Dip

Served with Tortilla Chips, Roasted Salsa and Sour Cream

ADD CORNBREAD:

Baked Rosemary Corn Muffins with Maple Butter
(2 muffins each)

For Prices Call

HOB Sunset Strip Special Events Sales at 323.848.5105

HELP EVER ★ HURT NEVER



"MISSISSIPPI DELTA" LUNCH

*** FIRST COURSE ***

Cup of New Orleans Style Chicken Gumbo
With Andouille Sausage and Okra in a Traditional Brown Roux with White Rice

*** SECOND COURSE ***

Traditional Caesar Salad
Served with Grilled or Blackened Chicken Breast, Brick Oven Croutons
and Fresh Shaved Parmesan Cheese

-OR-

Grilled Flatiron Steak Salad
With Black Beans, Grilled Corn, Diced Tomatoes, Avocado and Cilantro Ranch Dressing

-OR-

Venue-Selected Entrée-sized Salad or Sandwich Choice

*** THIRD COURSE ***

Key Lime Pie
Drizzled with Raspberry Coulis

ADD A FAMILY-STYLE APPETIZER:

Catfish Nuggets with a Spicy Tartar Sauce

ADD CORNBREAD:

Baked Rosemary Corn Muffins with Maple Butter
(2 muffins each)

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"RHYTHM & BLUES" LUNCH

*** FIRST COURSE ***

House of Blues Salad

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

*** SECOND COURSE ***

Cajun Meatloaf

Wild Mushroom Gravy, Mashed Potatoes and Sautéed Vegetables

-OR-

Grilled Rosemary Chicken Breast

Served with Sautéed Seasonal Vegetables and Mashed Potatoes

-OR-

Chef's Selected Fish of the Day

Served with Mashed Potatoes and Sautéed Seasonal Vegetables

*** THIRD COURSE ***

Warm Chocolate Walnut Brownie
With Vanilla Ice Cream

ADD A FAMILY-STYLE APPETIZER:

Voodoo Shrimp

With Rosemary Cornbread and Dixie Beer Reduction

ADD CORNBREAD:

Baked Rosemary Corn Muffins with Maple Butter
(2 muffins each)

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3-COURSE SIT DOWN LUNCH

*** FIRST COURSE ***

Cup of New Orleans Style Chicken Gumbo
With Andouille Sausage and Okra in a Traditional Brown Roux

- OR -

Mixed Field Greens Salad
With Goat Cheese, Spiced Pecans and Roasted Tomato-Shallot Vinaigrette

*** ENTRÉE COURSE ***

Chicken Penne Pasta
With Wild Mushrooms and Smoked Gouda

- OR -

Grilled Medallions of Atlantic Salmon
With Balsamic Butter Sauce, Garlic Spinach and Fried Leeks

- OR -

Rosemary Chicken Breast
With Andouille Corn Pudding, Pinot Noir Reduction and Asparagus

*** DESSERT COURSE ***

Chocolate Walnut Brownie
With Caramel Sauce and Real Whipped Cream

- OR -

Fresh Seasonal Berries
Topped with Real Whipped Cream

Other Dessert Options are Available

*** BEVERAGE SERVICE ***

Iced Tea and Coffee

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4-COURSE SIT DOWN LUNCH

*** FIRST COURSE ***

Crab & Corn Bisque

- OR -

Pan Seared Voodoo Shrimp

With a Dixie Beer Reduction and Rosemary Cornbread

*** SECOND COURSE ***

Traditional Caesar Salad

Served with Brick Oven Croutons and Fresh Shaved Parmesan Cheese

- OR -

Mixed Field Greens Salad

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

*** ENTRÉE COURSE ***

Peppered Rib Eye Steak in a Garlic Pepper Sauce

Served with Mashed Red Potatoes and Seasonal Vegetables

- OR -

Grilled Medallions of Atlantic Salmon

With Balsamic Butter Sauce, Garlic Spinach and Fried Leeks

*** DESSERT COURSE ***

Chocolate Walnut Brownie

With Caramel Sauce and Real Whipped Cream

- OR -

Key Lime Pie

With Raspberry Sauce and Whipped Cream

Other Dessert Options are Available

*** BEVERAGE SERVICE ***

Iced Tea and Coffee

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