



HOUSE OF BLUES HOUSTON

BAR PACKAGES

OPEN BAR PACKAGES

Priced Per Person with a 50-Person Minimum
Shots are not Included in Drink Packages

PREMIUM BRANDS

Includes Premium and Call Brand Liquor, All Beers, House Wines,
Soft Drinks, Red Bull and Bottled Water

2 Hour Package

3 Hour Package

4 Hour Package

CALL BRANDS

Call Brand Liquor, All Beers, House Wines,
Soft Drinks and Bottled Water

2 Hour Package

3 Hour Package

4 Hour Package

BEER, WINE & SOFT DRINKS

Includes All Beers, House Wines,
Soft Drinks and Bottled Water

2 Hour Package

3 Hour Package

4 Hour Package

SOFT DRINK & BOTTLED WATER PACKAGE

2 Hour Package

3 Hour Package

4 Hour Package

Prices Do Not Include 21% taxable Administrative Fee
Prices and Selections are Subject to Change Without Prior Notice

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BREAKFAST MENUS

"CROSSROADS CONTINENTAL BREAKFAST"

Buffet Service for Two Hours
Minimum of 25 Guest

Selection of Juices Including:
Pitchers of Fresh Orange and Pineapple Juice
Bottles of Cranberry and Apple Juice

Freshly Brewed Regular & Decaffeinated Coffee
Assorted International Teas
Served with Cream, Sugar & Lemon Wedges

An Assortment Of:
Croissants, Danishes and Muffins Served with Butter, Jellies and Jams

Sliced Seasonal Fruit Display

Additional Beverage Enhancements:
Assorted Regular & Diet Soft Drinks
Bottled Water

Prices are plus 21% taxable service charge and 8.25% sales tax.
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"CONTINENTAL BLUES BREAKFAST"

Buffet Service for Two Hours
Minimum of 25 Guest

Selection of Juices Including:
Pitchers of Fresh Orange Juice
Bottles of Cranberry and Apple Juice

Freshly Brewed Regular & Decaffeinated Coffee
Assorted International Teas
Served with Cream, Sugar & Lemon Wedges

An Assortment Of:
Croissants, Danishes and Muffins Served with Butter, Jellies and Jams

Scrambled Eggs
Optional Pre-Selected Additions
Cheddar Cheese, Tomatoes,
Onion, Mushrooms and Green Peppers

Home Fried Potatoes with Peppers and Onions

Choice Of:
Smoked Bacon or Sausage Links

Sliced Seasonal Fruit Display

Additional Beverage Enhancements:

Assorted Regular & Diet Soft Drinks
Bottled Water

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"SOUTHERN STYLE BREAKFAST"

Buffet Service for Two Hours
Minimum of 25 Guest

Selection of Juices Including:
Pitchers of Fresh Orange Juice
Bottles of Cranberry and Apple Juice

Freshly Brewed Regular & Decaffeinated Coffee
Assorted International Teas
Served with Cream, Sugar & Lemon Wedges

Scrambled Eggs

Action Omelet Station

Optional Pre-Selected Additions

Cheddar Cheese, Tomatoes,
Onion, Mushrooms and Green Peppers, Ham, Bacon

Home Fried Potatoes with Peppers and Onions

Warm Buttermilk Biscuits & Country Sausage Gravy

Mini Waffles with Maple Syrup, Strawberries and Whipped Cream

Choice Of:

Smoked Bacon or Sausage Links

Sliced Seasonal Fruit Display

Additional Beverage Enhancements:

Assorted Regular & Diet Soft Drinks
Bottled Water

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HOUSE OF BLUES Houston

BUFFET PACKAGES

Presenting a new era in special event venues, House of Blues is the place to host corporate and private events, meetings, lunches, dinners, cocktail parties and much more. Exciting menus featuring traditional American cuisine with a Southern flair will amaze crowds both large and small while state-of-the-art sound, lighting and staging will keep your guests rockin' all night long. House of Blues offers a richly unique entertainment experience for events of all kinds.

Please select your menu from one of the following packages. Your Special Events Manager can help with customization or upgrades.

Some guidelines to remember:

- Buffet packages are reserved for groups with over 50 guests.
- Menus with Tray Passed Hors D'Oeuvres are served 1.5 pieces per person or up to one hour.
- Buffet will be displayed for 2 hours.
- Room Rental charges will apply to Events longer than 2 hours.
- Each buffet package is designed with items that complement each other. Substitutions may increase cost of the package.
- Carving stations require a uniformed Chef Attendant - \$100 per attendant.

"South of the Border"

Prices Do Not Include 21% taxable Administrative Fee and 8.25% Sales Tax
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HOB Houston Buffet Package

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PASSED ITEMS

Mini Roasted Vegetable Wraps
Jalapeno Jack Cheese Stuffed Potato Skins with Sour Cream
Chicken Tostado with Black Bean Puree & Cilantro

BUFFET STATIONS

STATION ONE

Homemade Tortilla Chips
Served with Guacamole, Chile con Queso, Sour Cream, & Pico de Gallo

Traditional Caesar Salad

STATION TWO

Tequila Marinated Chicken Fajitas

Make Your Own Fajitas

Add Beef \$5 per Guest

Tequila-Marinated Beef or Chicken, Roasted Peppers & Onions
Chipotle Refried Beans, Spanish Rice, & Flour Tortillas
Served with Avocado, Shredded Lettuce, Sour Cream and Cilantro

STATION THREE

Seasonal Fruit & Berry Display

Assorted Homemade Cookies

Chocolate Fudge Walnut Brownies

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"Texas Lone Star"

PASSED ITEMS

Bruschetta on Grilled Baguette with Goat Cheese
Andouille Stuffed Mini Quiche
Coconut Battered Shrimp with Cajun Marmalade

BUFFET STATIONS

STATION ONE

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

STATION TWO

House of Blues Salad
Crisp Iceberg Lettuce, Red Cabbage, Onion, Plum Tomato,
Herbed Croutons & Ranch Dressing

Sliced BBQ Brisket Served with assorted mini Hinged Rolls

Macaroni & Cheese
Roasted Red Potatoes

STATION THREE

Baby Back Ribs with Jim Beam Sauce
Red Beans and rice with Andouille Sausage

STATION FOUR

Apple Cobbler with Vanilla Ice Cream
Assorted Cheesecake Squares
Chocolate Fudge Walnut Brownies

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"THE FRENCH QUARTER"

PASSED HORS D'OEUVRES

Tuna Tartar on a Crispy Wonton
Petite Crab Cakes with Spicy Tartar Sauce
Vegetable Spring Rolls with Teriyaki Dipping Sauce

BUFFET STATIONS

STATION ONE

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

STATION TWO

Traditional Caesar Salad
With Wood Oven Croutons & Parmesan Cheese

Voodoo Shrimp with Dixie Beer Reduction & Rosemary Cornbread

Chicken Creole Jambalaya with Andouille Sausage and Roasted Green Onions

STATION THREE

Carving Station Served by a Uniformed Chef

Oven Roasted Turkey Breast with Dijon Glaze

Hickory Smoked Beef Tenderloin (Medium Rare)
With Assorted Mini Rolls, Jim Beam BBQ, Remoulade & Creole Mustard

Mashed Potatoes & Seasonal Sautéed Vegetables

STATION FOUR

White Chocolate Banana Bread Pudding
with Crème Anglaise

Assorted Miniature Desserts
Key Lime Pie, Cheesecake squares and chocolate walnut brownies

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RECEPTION SELECTIONS

RESTAURANT & MUSIC HALL

PASSED HORS D'OEUVRES

50-piece minimum per item

*** COLD HORS D'OEUVRES ***

"BLT" Toast Cup Canapés

Bruschetta on Grilled Baguette with Goat Cheese

Olive Tapenade with Roasted Tomato and Basil Crostini

Prosciutto Wrapped Cantaloupe

Cajun Chicken Tartlet

Grilled Haloumi Cheese Bruschetta Canapés

Fresh Mozzarella Canapés with Sun-Dried Tomatoes & Basil Pesto

Tuna Tartar on a Crispy Wonton

Tecate Poached Shrimp on Avocado Crostini

Chicken Tostado with Black Bean Puree & Cilantro

Salmon Crepe Spirals with Dill Cream Cheese

Ceviche Shooters with Corn Tostada

Seared Ahi Tuna with Ginger and Wasabi Canapés

House Smoked Salmon Canapés

Angus Steak Tartar on Roasted Garlic Crostini

Spicy Shrimp Salad on Rosemary Cornbread Rounds

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*** HOT HORS D'OEUVRES ***

Spinach & Goat Cheese Spanikopitas

Vegetable Spring Rolls with Teriyaki Dipping Sauce

Jalapeno Jack Cheese Stuffed Potato Skins with Sour Cream

Avocado Egg Rolls with Sweet Tamarind Sauce

Catfish Bites with Spicy Tartar Sauce

Wild Mushroom Risotto Croquets

Petite Quesadillas with Chicken, Pico De Gallo and Three Cheeses

Creole Chicken Tenders with Honey Mustard Sauce

Crawfish & Cheddar Cheese Beignets

Andouille Stuffed Mini Quiche

Buffalo Chicken Tenders with Blue Cheese Dressing

Spicy Chicken Drums

Bite-Size Cheddar Cheese Biscuits with BBQ Brisket

Ginger Marinated Chicken Skewer with Rum Coconut Glaze

Crispy Chicken Potstickers with Orange Marmalade Sauce

BBQ Rib Fingers

Bacon Wrapped Crabmeat Cheese Filled Embrochette

Cajun Tempura Fried Shrimp with Honey Wasabi Sauce

Beef and Scallion Skewers

Mushroom Caps Stuffed with Crabmeat

New Orleans Barbecue Shrimp

Coconut Battered Shrimp with Cajun Marmalade

Grilled Lamb Chops with a Dijon Mustard and Herbed Bread Crumb Crust - \$5.25

Petite Crab Cakes with Spicy Tartar Sauce - \$5.25

Roasted Sea Scallops wrapped in Bacon with Truffle Oil & Pistachios -\$5.25

Peppercorn Steak Au-Poivre with Garlic Cream Sauce \$5.25

Seared Duck Wonton with Plum Sauce \$5.25

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SPECIALTY DISPLAYS

25-person minimum per item

Crudités with Green Onion Dip

Hot Spinach & Artichoke Dip

Served with Tortilla Chips, Sour Cream and Roasted Salsa

Grilled Vegetable Display

Hot Blue Crab Dip

Served with your choice of Tortilla Chips or Crostini

Almond Crusted Baked Brie

Served Warm with Raspberry Sauce and French Bread
(Available For Groups Less Than 150 Guests)

Assorted Fruit Display

Cheese Board with Assorted Crackers

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

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SPECIALTY DISPLAYS

CONTINUED

25-person minimum per item

Antipasto Display

Assorted Italian Meat and Cheese Display That Includes Salami, Prosciutto, 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, Cranberry Relish, Mayonnaise and Creole Mustard

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
per Piece

Snow Crab Claws

Served with Lemon Wedges, Cocktail Sauce and Remoulade
per Piece

Shucked Oysters on the Half Shell

Served with Lemon Wedges, Cocktail Sauce and Remoulade
per Piece

Oyster Shooters

per Piece

House Smoked Salmon Board

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

Seared Ahi Tuna Board

Served with Pickled Ginger, Wasabi, Wontons, Crostinis, and Spring Mix
per Person

Chilled Seafood Bar

Three Shrimp, Two Snow-Crab Claws & One Oyster on the Half Shell, One Oyster Shooter
Served with Lemon Wedges, Cocktail Sauce and Remoulade
per Person

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CARVING STATIONS

Served by Uniformed Carvers - Fee of \$100.00 per carver
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

Maple Glazed Ham

Serves 50

Oven Roasted or Hickory Smoked Turkey Breast with Dijon Glaze

Serves 50

Oven Roasted or Hickory Smoked Beef Tenderloin
(Medium Rare)

Serves 25

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

Add Grilled Salmon

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

Fried Chicken Salad

Mixed Greens, Romaine, Cucumbers, Carrots and Mustard-Honey Dressing

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BUFFET ITEMS

25-person minimum per item

Chicken Creole Jambalaya with Andouille Sausage and Roasted Green Onions

Shrimp Creole Jambalaya with Andouille Sausage and Roasted Green Onions

Southern Fried Chicken

Red Beans & Rice with Andouille Sausage

Citrus Marinated Chicken Breast

Bayou Voodoo Chicken with White Rice

Cajun Catfish (3 oz.)

Smoked Pulled Pork served with Mini Rolls

Baby Back Ribs with Jim Beam Sauce
(3 Rib Fingers per person)

BBQ Beef Brisket served with Mini Rolls

Voodoo Shrimp Served with Rosemary Cornbread

BUFFET ITEMS CONTINUED

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25-person minimum per item

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

New Orleans Style Roast Beef Po-Boys
Make Your Own Po-Boys
Served with Mayonnaise, Sliced Tomatoes, Pickles and French Bread

Shrimp and Tasso Pasta
Seasoned Shrimp with Tasso Ham with Bowtie Pasta and a Creamy Alfredo Sauce

Tequila Marinated Beef or Chicken Fajita
Make Your Own Fajitas
Tequila-Marinated Beef or Chicken,

Roasted Peppers & Onions
Chipotle Refried Beans, Spanish Rice, Chili Con Queso

Flour Tortillas, & Tri-Color Tortilla Chips
Served with Pico de Gallo, Avocado, Shredded Lettuce, Sour Cream and Cilantro

Chicken Fajitas
Beef Fajitas
Combo Beef and Chicken

Fajita Station as your only Buffet

Add Chef Attendant Fee of \$100.00 per Station

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SIDE ITEMS

25-person minimum per item

Buttermilk Biscuits
Served with Regular and Maple Butter

Cheddar Cheese Grits

Rosemary or Jalapeno Corn Muffins
Served with Regular and Maple Butter

Tri-Colored Homemade Coleslaw

Potato Salad

Sautéed Vegetables

Mashed Potatoes or Mashed Sweet Potatoes

Garlic Roasted Red Potatoes

Macaroni and Cheese

DESSERT ITEMS

25-person minimum per item

Key Lime Pie Squares

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Assorted Dipped Strawberry Display

Assorted Fresh Fruit Tarts Filled with Pastry Cream and Fresh Berries

Assorted Yogurt Parfait with Granola Topping

Carrot Cake Squares

Red Velvet Squares
Cream Cheese Frosting

Mini Cheesecake with Assorted Toppings & Whipped Cream
Sliced Strawberries

Strawberry Rhubarb Cobbler

White Chocolate-Banana Bread Pudding
With Jack Daniels Crème Anglaise

Assorted Homemade Cookies

Double Dipped Chocolate Chip Cookies

White Chocolate Fudge Walnut Brownies

Apple Cobbler with Vanilla Ice Cream
(Served by a Uniformed Chef Attendant@\$100 – Minimum of 50 Guests)

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Bananas Foster Action Station served with Vanilla Ice Cream
(Served by a Uniformed Chef Attendant @\$100 – Minimum of 50 Guests)

Cheesecake Bar

Scoop of NY Style Cheesecake Served in Martini Glasses

Assorted Sauces Available: Strawberry, Chocolate Fudge, Raspberry,

Caramel, Blueberry, Pineapple, Frangelica, and Foster Sauce

Assorted Toppings Available: Whipped Cream, Oreos, Toasted Coconut, Brownies,

Candied Pecans, Chocolate Chips, Fresh Fruit, Graham Crumbs

(Served by a Uniformed Chef Attendant @\$100 – Minimum of 100 Guests)

Coffee Station

Freshly Brewed Regular & Decaffeinated Coffee

Served with Cream, Sugar and Sweeteners

Upgrade your coffee station:

Premium Station with 3 Different Flavored Syrups, Whipped Cream,
Chocolate Shavings and Cinnamon Sticks

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PLATED MENUS SELECTIONS

DINNER

"CAJUN & CREOLES"

* SOUND CHECK *

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

* HEADLINER *

(Must be pre-selected & same for everyone, for groups of 30 or more)

Blackened Shrimp Fettuccine
Fettuccine Alfredo, Jumbo Blackened Shrimp, Diced Tomatoes,
Green Onions, on a bed of Tomato Sauce

-OR-

Grilled Marinated Rosemary Chicken Breast
With Mashed Potatoes and Sautéed Vegetables

Vegetarian option available upon request

* ENCORE *

White Chocolate-Banana Bread Pudding
Served with Jack Daniels Crème Anglaise, Whipped Cream and a Caramel Halo

ADD A FAMILY-STYLE APPETIZER:

Creamy Spinach Dip
Served with Tortilla Chips
Additional \$3.00 per person

Skillet Baked Rosemary Cornbread with Maple Butter
Additional \$2.00 Per person

"N'AWLINS"

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*** SOUND CHECK ***

Served family Style
Crispy Catfish Fingers with Sweet Potato French Fries and World Famous
Spicy Tartar Sauce

*** OPENING ACT ***

(Must be pre-selected and the same for everyone)
Spinach Salad
Fresh Strawberries, Spinach Leaves, Toasted Almonds, Bleu Cheese, Honey Poppeyseed Dressing
or
Tossed Spring Mix Salad
With Diced Tomatoes, Avocado, Bacon, and Diced Eggs

*** HEADLINER ***

(must be pre-selected & same for everyone, for groups of 30 or more)

Salmon Jambalaya
Pan Seared Salmon Filet over Chicken and Sausage Jambalaya
-OR-
Grilled NY Strip Steak
served with Mashed Potatoes and Sautéed Vegetables
-OR-
Blackened Shrimp Fettuccine
Fettuccine Alfredo, Jumbo Blackened Shrimp, Diced Tomatoes,
Green Onions, on a Bed of Tomato Sauce

Vegetarian Option available upon Request

*** ENCORE ***

(Must be pre-selected and the same for everyone)

Key Lime Pie
Drizzled with Raspberry Sauce
-OR-
White Chocolate-Banana Bread Pudding
Served with Jack Daniels Crème Anglaise, Whipped Cream and a Caramel Halo

ADD A FAMILY-STYLE APPETIZER:

Creamy Spinach Dip
Served with Tortilla Chips
Additional \$3.00 per person

Skillet Baked Rosemary Cornbread with Maple Butter
Additional \$2.00 Per person

"THE BIG EASY"

Prices are plus 21% taxable service charge and 8.25% sales tax.
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*** SOUND CHECK ***

Served family Style
Creamy Spinach Dip
Served with Tortilla Chips, Roasted Salsa and Sour Cream
And
Voodoo Shrimp with Rosemary Cornbread and Dixie Beer Reduction

*** OPENING ACT ***

(Must be pre-selected and the same for everyone)

Traditional Caesar Salad
With Brick Oven Croutons and Fresh Grated Parmesan Cheese
or
Mixed Field Green Salad
Spring Mix, Spicy Pecans, Goat Cheese, Tomato Shallot Vinaigrette

*** HEADLINER ***

(must be pre-selected & same for everyone, for groups of 30 or more)

Smoked BBQ ½ Chicken
With Mashed Potatoes and Sautéed Vegetables
-OR-
Cowboy Steak
Ancho Coffee Crusted Ribeye Steak, Pico De Gallo, Jalapeno Butter and Onion Ring Garnish
served with Mashed Potatoes and Sautéed Vegetables
-OR-
Chefs Fresh Fish of the Day

Vegetarian Option available upon Request

*** ENCORE ***

(Must be pre-selected and the same for everyone)

White Chocolate-Banana Bread Pudding
Served with Jack Daniels Crème Anglaise, Ice Cream and a Caramel Halo
-OR-
Bananas Foster Tart
Caramelized Bananas in a Homemade Tart, Foster Sauce, Vanilla Bean Ice Cream

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PLATED MENU SELECTIONS LUNCH

"SMOKIN' GROOVES"

* SOUND CHECK *

Served Family Style
Creamy Spinach Dip
Served with Tortilla Chips

* HEADLINER *

(must be pre-selected & same for everyone, for groups of 30 or more)

All-Beef "Blues Burger"

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

-OR-

Smoked Turkey Club

With Turkey Bacon, Tomato, Chili Garlic Mayo, Avocado, and Lettuce on Sourdough Bread
with French Fries

* ENCORE *

White Chocolate-Banana Bread Pudding

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

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"MISSISSIPPI DELTA"

*** SOUND CHECK ***

Served Family Style
Crispy Catfish Fingers with Sweet Potato Fries and Spicy Tartar Sauce

*** HEADLINER ***

(must be pre-selected & same for everyone, for groups of 30 or more)

Grilled Flat-Iron Steak Salad
With Black Beans, Grilled Corn, Deiced Tomatoes, Avocado, Red Onions
And Cilantro Ranch Dressing

-OR-

Pulled Pork Sandwich
Smoked Pork on a Jalapeno Cheddar Bun With House made BBQ Sauce
and Sweet Potato Fries

-OR-

Creole Jambalaya
With Shrimp, Chicken, Tasso Ham, Andouille Sausage and Roasted Green Onions

*** ENCORE ***

White Chocolate-Banana Bread Pudding
Served with Jack Daniels Crème Anglaise, Ice Cream and a Caramel Halo

ADD CORNBREAD:

Skillet Baked Rosemary Cornbread with Maple Butter
Additional \$2.00 per person

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"RHYTHM & BLUES"

*** SOUND CHECK ***

Voodoo Shrimp with Rosemary Cornbread and Dixie Beer Reduction

*** OPENING ACT ***

Caesar Salad

With Romaine Hearts, Caesar Dressing, Parmesan, and Garlic Croutons

*** HEADLINER ***

(must be pre-selected & same for everyone, for groups of 30 or more)

Half Rack of "Fall off the Bone" Baby Back Ribs with Jim Beam BBQ Sauce served with Baked Beans, Cole Slaw, and Corn on the Cob

-OR-

Grilled Marinated Rosemary Chicken Breast
With Mashed Potatoes and Sautéed Vegetables

-OR-

Crabcake Sandwich

Pan Seared Lump Crab Cake on an Artisan Onion Roll with Apple Cabbage Slaw
and Garlic Parmesan Fries

*** ENCORE ***

Bananas Foster Tart

Caramelized Bananas in a Homemade Tart Shell Topped with Bananas Foster Sauce and
Vanilla Bean Ice Cream

ADD A FAMILY-STYLE APPETIZER:

Hot Spinach & Artichoke Dip

Served with Tortilla Chips, Salsa & Sour Cream

Additional \$3.00 per person

Or

Crispy Catfish Nuggets with a Spicy Tartar Sauce

Additional \$3.00 per person

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Foundation Dining Room Limited Menus

Parties of 30 or more need to preselect one appetizer and salad course for the group

Menu 1

First Course

Choice of:

Salmerejo "Gazpacho"
Garlic Croutons and Fresh Herbs

Belgian Endive Salad
Lime-Pepper Vinaigrette, Grapefruit & Cucumber

Second Course

Choice of:

Grilled Free Range Chicken
Yukon Whipped Potatoes, Asparagus and Fresh Tomato Sauce

Angus Beef Strip Steak
With Yukon Mash, Garlic Spinach, Dijon Peppercorn Demi

Pan Roasted Gulf Snapper
Fresh Tomato Ragout, Olive Buerre Blanc

Third Course

Choice of:

Chocolate Molten Cake
With Vanilla Gelato and Chocolate Ganache

Marinated Red Fruits and Mango Sorbet

Prices Do Not Include Beverages, 21% Service Charge and 8.25% Sales Tax.
Prices and Menu Items are Subject to Change to Ensure the Freshest Seasonal Ingredients.

Menu 2

Parties of 30 or more need to preselect one appetizer and salad course for the group

First Course

Choice of:

Louisiana Jumbo Lump Crab Cake
With Microgreens and Deviled Remoulade Sauce

Serrano Ham Croquettes
With Fresh Tomato Sauce

Second Course

Choice of:

Caprese Salad
Vine Ripe Tomatoes, Fresh Mozzarella, Basil Vinaigrette

Caesar Salad
Romaine Hearts, Herb Crouton, Reggiano Cheese

Third Course

Choice of:

Pan Roasted Gulf Snapper
Fresh Tomato Ragout, Olive Buerre Blanc

Grilled Filet of Beef
Yukon Mash, Garlic Spinach, Roasted Shallot Butter

Grilled Free Range Chicken
Yukon Whipped Potatoes, Asparagus and Fresh Tomato Sauce

Fourth Course

Choice of:

Chocolate Covered Strawberry Cheesecake
Fresh Strawberry Coulis, Assorted Ice Cream

Banana Bread Pudding
Crème Anglaise, Spiced Cream

Prices Do Not Include Beverages, 21% Service Charge and 8.25% Sales Tax.
Prices and Menu Items are Subject to Change to Ensure the Freshest Seasonal Ingredients.

Menu 3

Parties of 30 or more need to preselect one appetizer and salad course for the group

First Course

Choice of:

Serrano Ham Croquettes

With Fresh Tomato Sauce

Tandoori Shrimp

Fresh Cucumber Salad

Second Course

Choice of:

Caprese Salad

Vine Ripe Tomatoes, Fresh Mozzarella, Basil Vinaigrette

Caesar Salad

Romaine Hearts, Herb Crouton, Reggiano Cheese

Third Course

Choice of:

Pan Roasted Gulf Snapper

Fresh Tomato Ragout, Olive Buerre Blanc

Grilled Filet and Grilled Prawns

With Potato Puree, Garlic Spinach, Dijon Peppercorn Demi

New Zealand Lamb Rack

Whipped Potatoes, Seasonal Vegetables & Balsamic Cherry Syrup

Fourth Course

Choice of:

Chocolate Molten Cake

With Vanilla Gelato and Chocolate Ganache

Banana Bread Pudding

Crème Anglaise, Spiced Cream

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