



Bar Options

House of Blues-Myrtle Beach is pleased to offer a wide range of bar services to meet the specific needs of your group. The following information details the different types of bar services available. Pricing information available upon request.

Bartender Fees

Bartenders are provided for you exclusively, and required with any bar service during a special event. There is a bartender setup fee per bartender for the first hour and a fee per bartender each additional hour or any fraction thereof.

Cash Bar

Guests attending a special event will pay for their own drinks at bar prices. Taxed are included in the price charged, optional gratuity paid directly to bartender.

Consumption Bar

The Client has arranged to pay for drinks for all guests over 21.

Client may select one the following Consumption bar services:
Beer Only or Beer and Wine or Beer, Wine, and Call Brands or
Beer, Wine, and Premium Brands (call brands included)

HOB requires a credit card number on file prior to the beginning of the event. 21% Taxable Administrative Fee and applicable SC Sales Tax will be added to the total at the end of the event. The total for the Consumption Bar plus service charge and applicable taxes will be prepared by the Event Manager at the end of the event, and the Client must pay the full amount when bill is presented.

Hosted Bar

The Client has arranged to pay for drinks for all guests over 21 on an hourly, unlimited consumption per guest basis. This is an alternative to consumption bars, and the Client will have a pre-paid amount for bar services based upon all guests attending their special event over the age of 21.

- Hosted bar includes single liquor drinks only, and does not included "shots".

Drink Coupons

Coupons may be purchased in order for the Client to distribute to their guests.

Drink coupon prices are based on the type of drinks on the coupon will be redeemable for. All coupons include 21% taxable administrative fee and South Carolina sales tax.

HELP EVER ★ HURT NEVER



Crossroads Breakfast Buffet
Buffet Service for 1.5 Hours

25 Person Minimum

Fresh Cut Fruit

Homemade Biscuits

Strawberry Preserves

Sausage or Bacon(select one for entire group)

Southern Sausage Gravy

Cheese Grits

Roasted Breakfast Potatoes

Scrambled Eggs

Coffee or Iced Tea

Additional Beverage Enhancements Available

HELP EVER  HURT NEVER



Southern Style Breakfast Buffet

Buffet Service for 1.5 Hours

25 Person Minimum

Fresh Cut Fruit

Homemade Biscuits

Strawberry Preserves

Sausage or Bacon(select one for entire group)

Southern Sausage Gravy

Cheese Grits

Roasted Breakfast Potatoes

Made-to-order Omelets

House Made Waffles Served with Warm Maple Syrup

Coffee or Iced Tea

Additional Beverage Enhancements Available

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Dual-Entrée Plated Dinners
All Dinners are served with
Blues Brothers Salad, Coffee or Iced Tea

Option One

Entrée

Oven Roasted Chicken Breast & Half Rack of Ribs

Served with Mashed Sweet Potato and Sautéed Seasonal Vegetable

Dessert

Key Lime Pie

Option Two

Entrée

Oven Roasted Chicken Breast & Jumbo Shrimp

Served with Chef's Choice of Potato and Sautéed Seasonal Vegetable

Dessert

(select one for entire group)

Key Lime Pie

-Or-

White Chocolate-Banana Bread Pudding

Served with Crème Anglaise

Option Three

Entrée

**10 oz. Prime Rib (served medium)
and Grilled Shrimp**

Served with Chef's Choice of Potato and Sautéed Seasonal Vegetable

Dessert

(select one for entire group)

Key Lime Pie

-Or-

White Chocolate-Banana Bread Pudding

Served with Crème Anglaise

Add Cornbread

Rosemary cornbread with maple butter

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What's your alibi?

m u r d e r
M y s t e r y

PRODUCTIONS

And House of Blues Present

Murder Mystery Dinner Theatre

In this **Audience Participation Comedy-Whodunnit**, a murder occurs and suddenly the audience is smack-dab in the middle of a homicide investigation. A detective runs the show, and actors are blended in with your group... so **TRUST NO ONE!** There are clues, scenes, and it all ties together into one neat story where the guests try to solve the murder(s) and win a prize for the best answer – *all while enjoying a wonderful three-course dinner.*

And best of all, **YOU** can “frame” someone in your group – for example, if you give us a business card or a picture (on the sly) of the guest you want to incriminate, we can plant that as a piece of evidence on a dead body and – **bam!** – you’ve got a key suspect!

What's your alibi?

For More Information or to book this exciting and zany evening of Fun, Murder & Mayhem for your group of 75 guests or more, call

(843)913-3710

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Consumer Murder Mystery Dinner Theatre

Blues Brothers Salad

With Red Onions, Diced Tomatoes, Croutons and Ranch Dressing

Grilled Citrus Chicken Breast

Served with Chef's Choice of Potato and Seasonal Vegetable

Chef's Choice of Dessert

Coffee, or Iced Tea

Murder & Mayhem

Cash bar available for other beverages

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Plated Luncheon Menu

Sandwiches

Pulled Pork Sandwich

On Toasted Sesame Bun

With Tennessee BBQ sauce, coleslaw & sweet potato fries

Blues Burger

Served on Sesame Seed Bun with Cheddar Cheese

And French Fries

Elwood Chicken Sandwich

Blackened Chicken Filet with Chili Garlic Mayo, Sour Cream & Green Chilies

And French Fries

Chicken Salad Sandwich

Creamy Grilled Chicken Salad with Walnuts and Celery

Served with Mixed Field and Grilled Pineapple

Salads

(lunch size portions)

Traditional Caesar Salad

With oven-baked croutons and fresh shaved parmesan

Chicken Caesar Salad

Traditional Caesar topped with Grilled Chicken Breast

Tossed Cobb Salad

With chicken, egg, tomatoes, avocado, bean sprouts, red peppers and blue cheese

With honey mustard vinaigrette

Chicken Salad Plate

Creamy grilled chicken Salad served on a bed of Mixed Field Greens

With Grilled Pineapple

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Pasta/Rice Dishes

(Lunch size portions)

Fettuccini Alfredo with Blackened Jumbo Shrimp

With Spicy Tomato Sauce and Aged Parmesan

Creole Seafood Jambalaya

With shrimp, chicken, andouille sausage and roasted green onions

Vegetarian Pasta

Fettuccini served with mushrooms, red bell pepper, spinach, tomatoes, broccoli, and lentils topped with feta, basil, green onions, and pine nuts

Penne Pasta with Chicken

Grilled chicken with wild mushroom cream sauce and smoked gouda cheese

Brick Oven Pizzas

Three Cheese Pizza

Parmesan, Mozzarella and Feta Cheeses

Pepperoni and Cheese

With marinara sauce

Chicken Caesar Pizza

Grilled chicken breast and mozzarella cheese

Topped with a small bed of romaine lettuce mixed in Caesar dressing

Luncheon Dessert Choices

One selection for the entire group

White Chocolate Banana Bread Pudding with Crème Anglaise

Key Lime Pie

All lunches are served with iced tea or Coke products

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Reception Menu #1 25 Person Minimum

Carving Station

Served by Uniformed Server

Choose from one of the following:

Slow Roasted Turkey

or

Bourbon Glazed Smithfield Bone-in Ham

or

Grilled Pork Tenderloin

With Ginger Glaze

Accompanied by Assorted Mini Hinged Rolls and Appropriate Condiments

hors d'oeuvres Set As Display

hors d'oeuvres are based on 1.5 pieces per person

For a 1 1/2 Hour Reception

Select Two (2) Cold hors d'oeuvres

BLT Toast Cup Canapés

Mini Roasted Vegetable Wraps

Chipotle Pimento Cheese Canapés

Roasted Zucchini with Peperonata and Aged Parmesan Cheese

Select Two (2) Hot hors d'oeuvres

Crispy Puff Pastry Sausage Spirals

Creole Style Mini Quiche with Bacon, Onion & Parmesan Cheese

Creole Style Mini Quiche with Spinach and Artichokes

Mushroom Caps Stuffed with Roasted Eggplant

Coffee or Iced Tea

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Reception Menu #2

25 Person Minimum

Carving Station

Served by Uniformed Server

Choose from one of the following:

Slow Roasted Turkey

or

Bourbon Glazed Smithfield Bone-in Ham

or

Grilled Pork Tenderloin with Ginger Glaze

Accompanied by Assorted Mini Hinged Rolls and Appropriate Condiments

hors d'oeuvres Set As Display

hors d'oeuvres are based on 1.5 pieces per person

For a 1 ½ Hour Reception

Select Four (4) Cold hors d'oeuvres

Mini Roasted Vegetable Wraps

BLT Toast Cup Canapés

Chipotle Pimento Cheese Canapés

Tandoori Chicken Canapé

Traditional Brushcetta with Diced Tomatoes, Peppers,
Balsamic Vinegar, Basil and Olive Oil

Brushcetta on Grilled Baguette with Goat Cheese

Select Four (4) Hot hors d'oeuvres

Crispy Puff Pastry Sausage Spirals

Spinach and Goat Cheese Spanikopitas

Shrimp Jambalaya Tarts

Creole Style Mini Quiche with Bacon, Onion & Parmesan Cheese

Creole Style Mini Quiche with Spinach and Artichokes

Tomato Mozzarella Canapés

Coffee or Iced Tea

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Southern "Supper Samplin"

Lazy Susan Style Dinner 25-80 Guests

80 Guests or more Served "Family Style"

25-person minimum

Appetizer

Mixed Field Greens Salad

With Toasted Pecans and Blue Cheese topped, and
Roasted Tomato Shallot Vinaigrette

Entrees

Teriyaki Grilled Atlantic Salmon

Or

Smoked Beef Brisket, basted in Tennessee BBQ Sauce

And

Creole Jambalaya with Shrimp, Chicken, Tasso Ham and Andouille
Sausage

And

Rosemary Chicken marinated in fresh herbs & spices and oven roasted

Accompaniments

Medley of Seasonal Sautéed Vegetables

Garlic Roasted Potatoes

Rosemary Cornbread served with Maple Butter

Dessert

White Chocolate-Banana Bread Pudding

With Crème Anglaise

Or

Key Lime Pie

(select one for the entire group)

Coffee or Iced Tea

Special Additions

Cup New Orleans Style Seafood Gumbo

**with Andouille Sausage, Shrimp, Oysters, Crawfish & Okra in a
Traditional Brown Roux**

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Down on the Bayou

**Buffet service for two hours
Minimum 50 People**

Passed Items

Alligator Sausage with Sausage Piquant
Cheddar Cheese Biscuits with BBQ Brisket
Crisp Cat Bites with Cajun Tartar Sauce
Chicken Tenders with honey Mustard
Deviled Crabmeat and Fennel Salad in Asian Spoon

Appetizer Station

Imported Cheese Display
Artichoke and Spinach Dip with Tortilla Chips
Crudité's Board with Green Onion Dressing

Voodoo Station

Voodoo Chicken with Rice
Crawfish Tri-colored Rotini Pasta in Creole Cream
Jalapeno Corn Bread

Dessert Station

Chocolate Fudge Brownies, Pecan Pie Squares

Coffee or Iced Tea

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"Laissez Les Bons Temps Roulez"

(let the good times roll)

A Traditional New Orleans Buffet

Buffet service for two hours

Minimum 50 People

Passed Hors D'oeuvres

**Based on 1.5 pieces per person
Passed the first 30 minutes of the event**

Catfish bites with spicy tartar sauce

Cheddar biscuits with BBQ brisket

Alligator Sauce with Piquant Sauce

Chipotle Pimento Cheese Canapés

Buffet

Crawfish and shrimp rotini in a Creole cream sauce

Red beans & rice with sausage

Rosemary chicken marinated in fresh herbs and spices,

Served with mashed potatoes and seasoned vegetables

Penne primavera in a light marinara

New Orleans French bread And Jalapeno cornbread

Dessert Station

New Orleans bread pudding with cream anglaise

Traditional pralines

Coffee or Iced Tea

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"The Sugar Shack"

**A down-home Barbecue Buffet featuring items
Smoked and slow-roasted in-house
with House of Blues blend of mesquite and hickory wood**

**Buffet service for two hours
Minimum 50 People**

PASSED HORS D'OEUVRES

**Based on 1.5 pieces per person
Passed the first 30 minutes of the event**

Buffalo Chicken Tenders

Crispy Okra & Cheddar Beignets w/Ranch Dipping Sauce

Buffet

Carved BBQ Brisket with Jack Daniels Sauce

Pulled Pork with Tennessee BBQ Sauce,
Cole Slaw, Pickles and Assorted Breads

BBQ Babyback Ribs

Memphis BBQ Chicken

Potato Salad

Corn on the Cob with Chile Lime butter

Tennessee Baked Beans

Cornbread with Maple Butter

Assorted Dinner Rolls

Dessert Station

Strawberry Shortcake with Fresh Whipped Cream

Coffee or Iced Tea

HELP EVER ★ HURT NEVER



"The Blue Lagoon"
A Sumptuous Seafood Buffet

Buffet service for two hours
Minimum 50 People

Passed Hors D'oeuvres
Based on 1.5 pieces per person
Passed the first 30 minutes of the event

Grilled mushroom caps with béchamel

Catfish bites with spicy tartar sauce

Mini crab cakes with aioli

Buffet

Creole shrimp and crawfish etouffee served over white rice

Blackened catfish accompanied by chef's selection of vegetables and garlic roasted new potatoes

House of Blues spicy cucumber and tomato salad

Assorted carved meats

(choose any two from Beef Brisket, Smithfield Bone in Ham or Smoked Turkey)

served with condiments and fresh breads

House smoked salmon board with catfish hash

Crawfish and spinach dip accompanied by tortilla chips

Crawfish, shiitake and Portobello mushroom pasta slow simmered

With seasoned cream and white wine

Rosemary corn bread

Dessert Station

Bananas Foster Flambé prepared on-site by a House of Blues chef

Coffee or iced tea

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"Mardi Gras"

**Buffet service for two hours
Minimum 50 People**

Cheese Board with Assorted Crackers

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

Hot Spinach Dip with Crawfish

Served with tortilla chips, sour cream and salsa

Creamy feta cheese salad

Crisp romaine, Roma tomatoes, Kalamata olives,
English cucumber and lemon emulsion

Down Home Broccoli Salad

With raisins and topped with crumbled crispy bacon

Roasted Chicken and goat Cheese Bowtie Pasta

Shiitake mushrooms, spinach, pesto, roasted chicken and goat cheese

Jamaican Jerk Chicken Drumettes

Tender beef stroganoff

Served with vegetable rice pilaf

Sautéed green beans

Jalapeno Corn Muffins

Served with regular butter

Assorted fresh fruit tarts

Filled with pastry cream and fresh berries

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"Around the World in 18 Dishes"
An international sampler buffet

Buffet service for two hours
Minimum 50 People

Passed Hours D'oeuvres

Based on 1.5 pieces per person
Passed the first 30 minutes of the event

Vegetable Spring Rolls

Coconut Shrimp

Spinach and Goat Cheese Spanikopitas

Bangkok Thai sticks

Tandor Chicken Canapés

Buffet

Blackened Ahi Tuna board served wit wasabi and pickled ginger

Jamaican Jerk Chicken accompanied by Jerk seasoned vegetables

Szechwan noodle salad

Baby lettuce salad wit pecans, feta and balsamic vinaigrette

Louisiana seafood jambalaya with Andouille Sausage

Penne primavera in light basil marinara

Assorted cheeses and gourmet crudités display with green onion dip

Marinated Indian Tandoor Chicken Board with coconut curry mayonnaise

Smoked turkey and beef brisket accompanied by Jack Daniels BBQ sauce, HouseMade seasoned mayonnaise, Creole mustard

Assorted fresh breads

Dessert Station

Chocolate Bourbon Cake Squares

Coffee or tea

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Tour & Travel Dinner Buffet

Tossed Salad

Smoked Top Round of Beef
Sliced Thin with Wild Mushroom Sauce

Oven Roasted Citrus
Chicken Breast

Vegetarian Penne Pasta
With Basil Pesto,
Alfredo Sauce and Parmesan Cheese

Mashed Potatoes

Carrots with Orange Ginger Glaze

Sautéed Seasonal Vegetables

Key Lime Pie Squares

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TOUR AND TRAVEL DINNER MENU

Appetizers

Blues Brothers Salad

with red onion, carrots, croutons and ranch dressing

Entrees

Smoked Top Round of Beef Sliced Thin
with Wild Mushroom Sauce
Served with Mashed Potatoes and
Sautéed Seasonal Vegetables

Vegetarian Penne Pasta with
Basil Pesto,
Alfredo Sauce and Parmesan Cheese

OR

OR

Fried Catfish served with Spicy Tartar
Sauce – Served with Mashed Sweet
Potatoes and Sautéed Seasonal
Vegetables

Oven Roasted Chicken Breast
Served with Mashed Potatoes and
Sautéed Seasonal Vegetables

OR

Chicken Jambalaya
Combination of Rice, Chicken,
Andouille Sausage and Roasted Green Onions

Dessert

Key Lime Pie Squares

All dinners include bread and butter,
coffee or iced tea

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Truly Southern Buffet

50 person minimum

Buffet

Buffet Service for Two Hours

Deep Down South Station

Southern Fried Chicken

OR

BBQ Chicken ***(select one for the entire group)***

Mac & Cheese (HOB style)

Corn on the Cobb Basted w/ Chili Lime Butter

Down in the Bayou

Chicken Jambalaya

Red Beans & Rice

Blackened Catfish

OR

Fried Catfish served with Spicy Tartar Sauce

(Select one for the entire group)

Rosemary Cornbread

From the Garden

Down-home Potato Salad

Fresh Carolina Slaw

Sweet Tooth Sector

Key Lime Tarts

OR

White Chocolate Bread Pudding with Crème Anglaise

(Select one for entire group)

Coffee or Iced Tea

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