



BUFFET PACKAGES

New Orleans House of Blues

Buffet Items are Served in Teak Chaffing Dishes
And Decorated with Specialty Linen and Voodoo Candles

“THE CRESCENT CITY”

Minimum of 50 Guests

Passed Hors D’oeuvres

Vegetable Spring Rolls with Asian Dipping Sauce
Catfish Bites with Spicy Tartar Sauce
Skewered Grilled Jamaican Jerk Chicken Tenders
(3) Per Person Total

Appetizer Station

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

Imported Cheese Display with Carr’s Water Crackers
Gorgonzola, Gruyere, Port Salut, Brie, Cheddar Cheese, Goat Cheese,
And Boursin Cheese accompanied with Grapes and Strawberries

Entrée Station

Chicken Creole Jambalaya
With Andouille Sausage and Roasted Green Onions

Smoked Pull Pork in a Tangy Jim Beam BBQ Sauce
Served with Petite Pistolettes

Rotini Pasta with Crawfish in a Tabasco Creole Cream Sauce

Dessert Station

Traditional Bread Pudding
With Jack Daniels Whiskey Sauce

HELP EVER ★ HURT NEVER



“MARDI GRAS”

Based on 100 Guests

Passed Hors D’oeuvres

Bruschetta on Grilled Baguette with Goat Cheese
Beef and Scallion Skewers
Petite Crab Cakes with Spicy Tartar Sauce

(3) Per Person Total

Appetizer Station

Cheese Board with Carr’s Water 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 Tri Colored Tortilla Chips

Buffet Station

Mixed Field Greens with Toasted Pecans, Blue Cheese and
Balsamic Vinaigrette

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

Smoked Turkey Board served with Pistolettes, seasoned
mayonnaise and Dijon mustard

Crawfish Etouffee served over White Rice

Dessert Station

Pecan Pie Squares, Spice Cake Squares
Traditional Bread Pudding, Sauce Anglaise

“QUEEN OF THE MISSISSIPPI”

Minimum of 100 Guests

Prices Do Not Include 20% taxable Administrative Fee and 9.75 % Sales Tax
Prices and Selections are Subject to Change Without Prior Notice
Call HOB New Orleans Special Events Sales at 504.310.4990

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Passed Hors D'oeuvres

Jamaican Jerk Chicken Skewers

Coconut Battered Shrimp with Cajun Marmalade

Vegetable Spring Rolls with Asian Dipping Sauce

(3) Per Person Total

Entrée Station #1

Grilled Vegetable Board

Roasted Pork Loin **with** Ginger Glaze, Served with Pistolettes

Penne Pasta with Smoked Gouda and Wild Mushroom Sauce

Seafood Creole Jambalaya

Entrée Station #2

BBQ Beef Brisket with Tennessee Sauce, served with Pistolettes

Sweet Mashed Potatoes

House of Blues Salad

Dessert Station

Chocolate Squares and Ooey Goey Butter Cake Squares

Bananas Foster Served over Vanilla Ice Cream

“THE FRENCH QUARTER”

Minimum of 150 Guests

Passed Hors D'oeuvres

Spinach and Goat Cheese Spanikopita

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2008-2009 House of Blues New Orleans Special Events Menus – Buffet Packages

Petite Crab Cakes with Spicy Tartar Sauce

Blackened & Yellow Fin Tuna with Wasabi

(3) Per Person Total

Appetizer and Salad Station

Trio of Exotic Dips

To include Chick Pea and Artichokes, White Bean with Truffle Oil and
Roasted Eggplant served with Carr's Water Crackers, Crostini and Pita Bread

Mixed Field Greens tossed with

Toasted Pecans, Blue Cheese and Balsamic Vinaigrette

Entrée Station

Penne Pasta with Chicken, Wild Mushrooms and Smoked Gouda

Cold Smoked Filet of Beef Board

Served Medium Rare with Mini Rolls and Horseradish Cream and Pistolettes

Crawfish and Shrimp Etouffee

Served Over White Rice

Grilled Vegetable Display

Dessert Station

White Chocolate Banana Bread Pudding

With Crème Anglaise

Spice Cake Squares, Chocolate Squares, Pecan Squares

Enhancements:

Chilled Raw Bar

(based on availability of product)

(3) Chilled Jumbo Shrimp (Shelled), (3) Crab Claws &

(2) Oysters on the Half Shell

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2008-2009 House of Blues New Orleans Special Events Menus – Buffet Packages
Cocktail Sauce, Horseradish and Lemon

Oven Roasted Steamship Round of Beef

Carved to Order onto Pistolettes

Voodoo Shrimp

Shrimp Sautéed to order in a Peppery Reduction of Abita Beer,
Voodoo Spices and Butter served over White Rice
Over House made cornbread

Bananas Foster Station

Bananas sautéed and served over French Vanilla Ice Cream

*Additional menu options are available upon request.

**Add fun to your event with a Tarot Card Reader, Fortune Teller, Caricature Artist,
Magician or Mime @ \$175 per hour (2 hr minimum)**

Band and Other Talent Suggestions available upon request

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RECEPTION SELECTIONS

PASSED HORS D'OEUVRES

50-Piece Minimum Per Item – Priced by the Piece

- **COLD HORS D'OEUVRES ***

- - *Bruschetta on Grilled Baguette with Goat Cheese
 - Mini Roasted Vegetable Wraps
 - Smoked Salmon Potato Galette
 - Chilled Jumbo Gulf Shrimp with Cocktail Sauce
 - House Smoked Salmon Canape
 - Spicy Shrimp Salad on Rosemary Cornbread
 - Blackened Yellowfin Tuna with Wasabi

- ***HOT HORS D'OEUVRES ***

- - Catfish Bites with Spicy Tartar Sauce
 - Fried Chicken Tenders with Honey Mustard
 - *Asparagus, Red Peppers and Fontina Flat Bread
 - Spinach & Goat Cheese Spanikopita
 - Vegetable Spring Rolls with Asian Dipping Sauce
 - Fried Oysters with Spicy Tartar Sauce
 - Skewered Grilled Jamaican Jerk Chicken Tenders
 - Fried Shrimp with Spicy Tartar Sauce
 - Shrimp and Andouille Stuffed Potato Skins
 - Jalapeno Jack Cheese Stuffed Potato Skins with Sour Cream
 - Andouille and Cheese Stuffed Potato Skins
 - *Crispy Okra and Cheddar Beignets with Ranch Dipping Sauce
 - Petite Crab Cakes with Spicy Tartar Sauce
 - Beef and Scallion Skewers
 - *Coconut Battered Shrimp with Cajun Marmalade
 - *Scallops Wrapped with Bacon, Truffle Oil & Pistachio

**For parties up to 500*

SPECIALTY DISPLAYS and MEAT BOARDS

Crudités with Green Onion Dip

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

Seasonal Fruit Display

Trio of Exotic Dips

To include Chick Pea and Artichokes, White Bean with Truffle Oil and Roasted Eggplant,
Served with Carr's Water Crackers, Crostini and Pita Bread

Grilled Vegetable Display

Cheese Board with Assorted Crackers
Gorgonzola, Gruyere, Pepper Jack, Brie, Sharp Cheddar Cheese, Goat Cheese and
Boursin Cheese accompanied with Grapes and Strawberries

Slow Roasted Turkey Breast Board
Served Room Temperature with Pistolettes, Creole Mustard and Seasoned Mayonnaise

Roasted Pork Loin with Ginger Glaze
Served Room Temperature with Pistolettes, Creole Mustard and Seasoned Mayonnaise

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 & Two Oysters 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 & Petite Pistolettes
. Choose from Jim Beam BBQ Sauce, Horseradish Cream, Seasoned

Mayonnaise, Creole Mustard and Mango Chutney

Minimum of 50 Guests

Oven Roasted or Hickory Smoked Turkey Breast with Dijon Glaze

Maple Glazed Bone in Ham

Oven Roasted or Hickory Smoked Beef Tenderloin (Medium Rare)

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

Pork Loin with Ginger Glaze

Top Round of Beef
(Medium Rare)

Oven Roasted Steamship Round of Beef
(Medium Rare) – Minimum 150 Guests

SALADS

Traditional Caesar Salad
With Wood Oven Croutons & Parmesan Cheese

* Enhance Your Salad *
Add Grilled Chicken
Add Sautéed Shrimp

Mixed Field Greens
With Toasted Pecans, Blue Cheese & Balsamic Vinaigrette

Vegetarian Couscous Salad

Smoked Chicken and Bowtie Pasta Salad

Creamy Feta Cheese Salad
Crisp Romaine, Roma Tomatoes, Kalamata Olives, English Cucumber
And Lemon Emulsion

Cheese Tortellini Salad

Smoked Chicken Bowtie Salad

Homemade Potato Salad OR Cole Slaw

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

BUFFET ITEMS

Creole Specialties

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

Mini All Beef Burgers

Traditional Red Beans & Rice with Andouille Sausage

Roasted Stuffed Mirlitons with Vegetable Etouffee

Bayou Voodoo Chicken with White Rice

Louisiana Crawfish and Shrimp Etouffee served over White Rice

Voodoo Shrimp with Dixie Beer Reduction

With Rosemary Cornbread or White Rice

Sauteed Salmon in Lemon Chive Butter (3oz)

Grilled Marinated Rosemary Chicken Breast with Lemon Capers Sauce

Southern BBQ Favorites

Baby Back Ribs with Jim Beam Sauce (2 per person)

Sliced BBQ Brisket served with Mini Pistolettes

Pulled BBQ Pork with Tennessee Sauce and Pistolettes

Southern Smoked BBQ Chicken

Pasta Selections

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

Crawfish Pasta in a Tabasco Cream Sauce

SIDE ITEMS

Buttermilk Biscuits
Served with Regular and Maple Butter

Corn Muffins
Served with Regular and Maple Butter

Sautéed Vegetables

Garlic Roasted Vegetables or New Potatoes

Mashed Potatoes or Mashed Sweet Potatoes

Pecan Rice

DESSERT ITEMS

Pecan Pie Squares

Pumpkin Spice Cake Squares
With Butterscotch-Walnut Filling and Cream Cheese Frosting

Assorted Homemade Cupcake Display

Praline or Tortues

Ooey Goey Squares

Red Velvet Squares and Chocolate Squares

Assorted Homemade Cookies to include Chocolate Chip, Peanut Butter
and Oatmeal Raisin

Chocolate Fudge Walnut Brownies

White Chocolate-Banana Bread Pudding
With Jack Daniels Crème Anglaise

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
Sticks available for an additional