



## A LA CARTE SNACK AND BREAK SUGGESTIONS

Tortilla Chips, Salsa and Sour Cream

Hot Creole Snack Mix

Sweet Sesame Snack and Nut Mix

Mixed Nuts

Hot Spinach & Artichoke Dip with Housemade Kettle Chips

Crudités with Green Onion Dip

Freshly Baked Homemade Assorted Cookies

Chocolate Fudge Walnut Brownies

Pecan Pie Squares

Key Lime Pie Squares

HELP EVER ★ HURT NEVER



## RECEPTION SELECTIONS

### PASSED HORS D'OEUVRES

*(50) Piece Minimum per Item – Priced by the Piece  
Items Are Passed for the 1<sup>st</sup> 30-Minutes of the Event*

#### **\* COLD HORS D'OEUVRES \***

"BLT" Toast Cup Canapés

Bruschetta on Grilled Baguette with Goat Cheese

House Smoked Salmon Canapés

Crab and Cucumber Canapés

Chipotle Pimento Cheese Canapés

Marinated Crab Salad on Endive

Smoked Salmon Potato Galette

Spicy Shrimp Salad on Rosemary Cornbread Rounds

Blackened Yellowfin Tuna with Wasabi

#### **\* 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

Catfish Bites with Spicy Tartar Sauce

Petite Quesadillas with Roasted Tomatoes and Chicken

Creole Style Mini Quiche with Spinach and Artichokes

Creole Style Mini Quiche with Bacon, Onion and Parmesan Cheese

Asparagus, Red Peppers and Fontina Flatbread

Beef and Scallion Skewers

Grilled Andouille Sausage with Honey Mustard Glaze

Scallops Wrapped with Bacon, Truffle Oil & Pistachio

Petite Crab Cakes with Spicy Tartar Sauce

Shrimp and Andouille Stuffed Potato Skins

Coconut Battered Shrimp with Cajun Marmalade

HELP EVER  HURT NEVER



## **SPECIALTY DISPLAYS**

**Crudités with Green Onion Dip**

**Hot Spinach & Artichoke Dip**

*Served with Housemade Kettle Chips*

**Hot Spinach Dip with Crawfish**

*Served with Housemade Kettle Chips*

**Trio of Exotic Dips**

*To 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 Tomato-Shallot Vinaigrette*

**Almond Crusted Baked Brie**

*Served Warm with Raspberry Sauce and French Bread*

**Cheese Board with Assorted Crackers**

*Imported and Domestic Cheeses accompanied with Grapes and Strawberries*

**Antipasto Display**

*An assortment of Italian Meats and Cheeses that includes Salami, Prosciutto, Mortadella, Capicola and Sopresatta Meats, Romano and Mozzarella Cheeses, Anchovies, Pepperoncini's, 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 and BBQ Sauce*

**Cold Smoked Filet of Beef Board**

*Served Medium Rare with Mini Rolls and Horseradish Cream*

HELP EVER ★ HURT NEVER



## **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 Crème Fraiche*

### **Chilled Seafood Bar**

*Three Shrimp, Two Snow-Crab Claws & One Oyster on the Half Shell*

*Served with Lemon Wedges, Cocktail Sauce and Remoulade*

### **Unlimited Chilled Seafood Bar**

*Shrimp, Snow-Crab Claws & Oysters on the Half Shell*

*Served with Lemon Wedges, Cocktail Sauce and Remoulade*

HELP EVER ★ HURT NEVER



## CARVING STATIONS

*Served by Uniformed Carvers - Fee of \$100.00 plus Sales Tax per Carver*

All Carving Stations Include Assorted Hinged Mini Rolls and Your Choice of Three Sauces

Choose From BBQ Sauce, Horseradish Cream,  
Seasoned Mayonnaise and Creole Mustard

\* \* \* \* \*

### **Oven Roasted or Hickory Smoked Turkey Breast with Dijon Glaze**

*Bone-In Turkey Breast feeds approximately 30 Guests; each serving is 4 oz.*

### **Maple Glazed Bone in Ham**

*Feeds approximately 40 Guests; each serving is 4.5 oz.*

### **Oven Roasted or Hickory Smoked Beef Tenderloin (Medium Rare)**

*Feeds approximately 20 Guests; each serving is 4 oz.*

### **Pork Loin with Ginger Glaze**

*Feeds approximately 32 Guests; each serving is 4 oz.*

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

*Feeds approximately 40 Guests; each serving is 4 oz.*

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

*Feeds approximately 125 Guests; each serving is 4 oz.*

HELP EVER ★ HURT NEVER



## **SALADS**

### **House of Blues Salad**

*Iceberg Lettuce, Red Cabbage, Red Onions, Diced Tomatoes, Croutons & Ranch Dressing*

### **Down Home Broccoli Salad**

*With Raisins and Topped with Crumbled Crispy Bacon*

### **Mixed Field Greens**

*With Spiced 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

### **Tomato & Basil Salad**

*With Bermuda Onions*

### **Jumbo Asparagus, Shiitake Mushroom and Crab Platter**

### **Greek 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*

### **Vegetarian Couscous Salad**

*Topped with Sun Dried Cherries, Green Onions, Celery, Tomatoes and Cucumbers*

HELP EVER ★ HURT NEVER



## **BUFFET ITEMS**

### **Roasted Stuffed Mirlitons with Vegetable Etouffee**

*Chayote Squash Stuffed with Mushrooms, Eggplant and Bread Crumbs and Served with White Rice*

### **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*

### **BBQ Beef Brisket**

*Sliced House Smoked Beef Brisket in Sweet BBQ Sauce*

### **Tender Beef Stroganoff**

*With Vegetable Rice Pilaf*

### **Mini All Beef Burgers**

*With Pickles, Mustard and Sautéed Onions*

### **Jamaican Jerk Chicken Drumettes**

### **Southern Fried Chicken**

HELP EVER ★ HURT NEVER



## **BUFFET ITEMS CONTINUED**

**Red Beans & Rice with Andouille Sausage**

**Rosemary Chicken Breast**

**Bayou Voodoo Chicken with White Rice**

**Voodoo Shrimp**

*With Dixie Beer Reduction and Rosemary Cornbread*

**Sautéed Salmon in Lemon Chive Butter (3 oz.)**

**Smoked Pulled Pork served with Mini Rolls**

**BBQ Basted Baby Back Ribs**

**Grilled Andouille Sausage, Peppers & Onions**

**Farfalle Primavera**

*With Zesty Marinara Sauce or Creole Cream Sauce*

**Penne Pasta with Chicken, Wild Mushrooms & Smoked Gouda**

**Roasted Chicken and Goat Cheese Bowtie Pasta**

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

HELP EVER  HURT NEVER



## **BUFFET ITEMS CONTINUED**

### **Louisiana Crawfish and Shrimp Etouffe**

*In a Traditional Brown Roux Sauce with White Rice*

### **Jumbo Gulf Shrimp & Scallop Diablo over Linguine**

### **Vegetable Spring Rolls with Teriyaki Dipping Sauce**

### **Sicilian Style Cheese Pizza Squares**

#### **\* Enhance Your Pizza \***

Add Pepperoni

HELP EVER ★ HURT NEVER



## **SIDE ITEMS**

### **Buttermilk Biscuits**

*Served with Regular and Maple Butter*

### **Rosemary or Jalapeno Corn Muffins**

*Served with Regular and Maple Butter*

### **Sautéed Vegetables**

*(Choose From Broccoli, Green Beans, Baby Carrots or Asparagus)*

### **Roasted Vegetables**

### **Southern Turnip Greens**

### **Vegetable Rice Pilaf**

### **Baked Macaroni & Cheese**

### **Mashed Potatoes or Mashed Sweet Potatoes**

### **Garlic Roasted Red Potatoes**

### **Homemade Blue Cheese Coleslaw**

**HELP EVER ★ HURT NEVER**



## **DESSERT ITEMS**

**Sliced Seasonal Fruit Display**

**Assorted Fresh Fruit Tarts**

*Filled with Pastry Cream and Fresh Berries*

**Pecan Pie Squares**

**Key Lime Pie Squares**

**Homemade Apple Cobbler**

**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*

**Decadent Dark Chocolate Mousse Cheesecake**

*Raspberry Sauce and Whipped Cream*

**Sweet Potato Cheesecake Squares**

*With Praline Sauce & Whipped Cream*

**Assorted Homemade Cupcake Display**

HELP EVER ★ HURT NEVER



## **DESSERT ITEMS CONTINUED**

### **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*

### **Enhance Your Coffee Station**

*Upgrade to a Premium Station with Flavored Syrups, Whipped Cream, Chocolate Shavings and Cinnamon Sticks*

HELP EVER ★ HURT NEVER



## PLATED LUNCH MENUS

### "Smokin Grooves"

#### OPTIONAL

#### \* FIRST COURSE \*

##### **Hot Spinach & Artichoke Dip**

*Served with Housemade Kettle Chips*

(One Appetizer Served Family-Style Per Four Guests)

#### \* SECOND COURSE \*

##### **Cup of Chef Selected Soup of the Day**

#### \* THIRD COURSE \*

##### **All Beef "Blues Burger"**

*With Cheddar Cheese, Lettuce, Tomato and Onion on a Sesame Seed Bun  
and served with French Fries*

-OR-

##### **The Elwood Blackened Chicken Sandwich**

*Served with Chili Garlic Mayonnaise, Green Chili Sour Cream, Lettuce and Tomato  
on a Ciabatta Roll with French Fries*

-OR-

##### **Traditional Caesar Salad**

*With Wood Oven Croutons and Fresh Shaved Parmesan Cheese*

#### \* FOURTH COURSE \*

##### **Sinful Triple Layer Chocolate Cake**

*Drizzled with Chocolate Sauce*

##### **Soft Drinks, Iced Tea and Coffee**

HELP EVER ★ HURT NEVER



## "Mississippi Delta"

### OPTIONAL

#### \* FIRST COURSE \*

##### **Crispy Catfish Fingers**

*With our World Famous Spicy Tartar Sauce*  
(One Appetizer Served Family-Style Per Four Guests)

#### \* SECOND COURSE \*

##### **House of Blues Salad**

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

#### \* THIRD COURSE \*

##### **Rosemary Chicken**

*Served with Sautéed Seasonal Vegetables and Mashed Potatoes*

-OR-

##### **Cajun Meatloaf**

*Wild Mushroom Gravy, Mashed Potatoes and Sautéed Vegetables*

-OR-

##### **Traditional Shrimp Po-Boy**

*With Spicy Tartar Sauce, Blue Cheese Slaw and French Fries*

#### \* FOURTH COURSE \*

##### **Florida Key Lime Pie**

*Drizzled with Raspberry Sauce*

**Soft Drinks, Iced Tea and Coffee**

HELP EVER ★ HURT NEVER



## "Rhythm & Blues"

### OPTIONAL

#### \* FIRST COURSE \*

##### **Voodoo Shrimp**

*With Rosemary Cornbread and Dixie Beer Reduction  
(One Appetizer Served Family-Style Per Three Guests)*

#### \* SECOND COURSE \*

##### **Cup of Cajun Smoked Turkey and Shrimp Gumbo**

*With Andouille Sausage and Okra in a Traditional Brown Roux with White Rice*

#### \* THIRD COURSE \*

##### **Cobb Salad with Grilled Chicken**

*Topped with Tomatoes, Red Peppers, Hard Boiled Egg, Bacon, Avocado  
and Crumbled Blue Cheese*

-OR-

##### **Wild Mushroom Pasta**

*With Penne Pasta, Mushrooms, Chicken and Smoked Gouda Cheese*

-OR-

##### **Chef's Selected Fish of the Day**

*Served with Mashed Potatoes and Sautéed Seasonal Vegetables*

#### \* FOURTH COURSE \*

##### **Decadent Dark Chocolate Mousse Cheesecake**

*With Raspberry Sauce and Whipped Cream*

##### **Soft Drinks, Iced Tea and Coffee**

HELP EVER ★ HURT NEVER



## PLATED DINNER MENUS

### "DELTA BLUES"

**OPTIONAL**  
**\* FIRST COURSE \***

**Hot Spinach & Artichoke Dip**  
*Served with Housemade Kettle Chips*

**\* SECOND COURSE \***

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

**\* THIRD COURSE \***  
(Entrées Will Be Selected by your Guests On-Site)

**Veggie Burger**  
*Served on a Toasted Sesame Seed Bun with Red Pepper Aioli, Red Onion,  
Tomato, Lettuce, and Blue Cheese Slaw*

**Smoked Pulled Pork Sandwich**  
*Served on a Toasted Sesame Seed Bun with Blue Cheese Slaw*

**The Elwood Blackened Chicken Sandwich**  
*Chili Garlic Mayonnaise, Green Chili Sour Cream, Lettuce and Tomato  
on a Ciabatta Roll with Blue Cheese Slaw*

**BBQ Beef Sandwich**  
*Served on a Toasted Sesame Seed Bun with Blue Cheese Slaw*

**\* FOURTH COURSE \***  
**Sinful Triple Layer Chocolate Cake**  
*Served with Chocolate Sauce*

**Sweet or Unsweetened Iced Tea & Ice Water**

HELP EVER  HURT NEVER



## "CAJUN & CREOLES"

### OPTIONAL

#### \* FIRST COURSE \*

##### **Hot Spinach & Artichoke Dip**

*Served with Housemade Kettle Chips*

(One Appetizer Served Family-Style Per Four Guests)

#### \* SECOND COURSE \*

##### **House of Blues Salad**

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

##### **Rosemary Corn Muffins (2 Per Person)**

*With Maple Butter*

#### \* THIRD COURSE \*

(Entrées Will Be Selected by your Guests On-Site)

##### **Creole Jambalaya**

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

-OR-

##### **Cajun Meatloaf**

*Wild Mushroom Gravy, Mashed Potatoes and Sautéed Vegetables*

-OR-

##### **Rosemary Chicken**

*With Mashed Potatoes and Sautéed Vegetables*

#### \* Vegetarian Option Available Upon Request \*

#### \* FOURTH COURSE \*

##### **Sinful Triple Layer Chocolate Cake**

*Served with Chocolate Sauce*

##### **Sweet or Unsweetened Iced Tea & Ice Water**

HELP EVER ★ HURT NEVER

House of Blues Orlando Plated Menus Valid Through 12.31.10

Dinner Service for 2 Hours

Menus Applicable for Groups of 15-40 Guests

Ask Sales Manager for Other Recommendations if your Group Size Exceeds 40 Guests



## "N'AWLINS"

### OPTIONAL

#### \* FIRST COURSE \*

##### **Crispy Catfish Fingers**

*Served with our World Famous Spicy Tartar Sauce  
(One Appetizer Served Family-Style Per Four Guests)*

#### \* SECOND COURSE \*

##### **Traditional Caesar Salad**

*Served with Wood Oven Croutons & Fresh Shaved Parmesan Cheese*

##### **Rosemary Corn Muffins (2 Per Person)**

*With Maple Butter*

#### \* THIRD COURSE \*

*(Entrées Will Be Selected by your Guests On-Site)*

##### **Grilled Fresh Catch of the Day**

*Served with Mashed Potatoes and Sautéed Vegetables*

-OR-

##### **Half Rack of Slow Smoked BBQ Ribs**

*Baby Back Ribs with BBQ Sauce, Mashed Potatoes  
and Sautéed Vegetables*

-OR-

##### **Wild Mushroom Pasta**

*With Penne, Mushrooms, Chicken and Smoked Gouda Cheese*

**\*\*Vegetarian Option Available Upon Request\*\***

#### \* FOURTH COURSE \*

##### **Florida Key Lime Pie**

*Drizzled with Raspberry Sauce*

HELP EVER ★ HURT NEVER

House of Blues Orlando Plated Menus Valid Through 12.31.10  
Dinner Service for 2 Hours

Menus Applicable for Groups of 15-40 Guests

Ask Sales Manager for Other Recommendations if your Group Size Exceeds 40 Guests



## "THE BIG EASY"

### OPTIONAL

#### \* FIRST COURSE \*

##### **Voodoo Shrimp**

*With Rosemary Cornbread and Dixie Beer Reduction  
(One Appetizer Served Family-Style Per Three Guests)*

#### \* SECOND COURSE \*

##### **Mixed Field Greens Salad**

*With Blue Cheese, Spiced Pecans and Roasted Tomato-Shallot Vinaigrette*

##### **Rosemary Corn Muffins (2 Per Person)**

*With Maple Butter*

#### \* THIRD COURSE \*

*(Entrées Will Be Selected by your Guests On-Site)*

##### **Shrimp & Crawfish Etouffee**

*In a Traditional Brown Roux Sauce with White Rice*

-OR-

##### **Medallions of Beef**

*Served with Goat Cheese, Roasted Garlic Mushroom Sauce,  
Mashed Potatoes and Sautéed Vegetables  
(Steaks are Prepared Medium)*

-OR-

##### **Sautéed Filet of Salmon with Shrimp & Eggplant Stuffing**

*Served with Crab Claws and Balsamic Butter*

**\*\*Vegetarian Option Available Upon Request\*\***

#### \* FOURTH COURSE \*

##### **Decadent Dark Chocolate Mousse Cheesecake**

*With Raspberry Sauce and Whipped Cream*

##### **Sweet or Unsweetened Iced Tea & Ice Water**

## DUO PLATE MENUS

House of Blues Orlando Plated Menus Valid Through 12.31.10

Dinner Service for 2 Hours

Menus Applicable for Groups of 15-40 Guests

Ask Sales Manager for Other Recommendations if your Group Size Exceeds 40 Guests

HELP EVER ★ HURT NEVER



## Option I

### \* FIRST COURSE \*

#### Traditional Caesar Salad

*Served with Wood Oven Croutons & Fresh Shaved Parmesan*

### \* SECOND COURSE \*

#### Grilled Salmon with Lemon Chive Butter

&

#### Rosemary Chicken

*Served with Mashed Potatoes and Sautéed Vegetables*

### \* THIRD COURSE \*

#### Florida Key Lime Pie

*Drizzled with Raspberry Sauce*

**Sweet or Unsweetened Iced Tea & Ice Water**

## Option II

### \* FIRST COURSE \*

#### Mixed Field Greens Salad

*With Blue Cheese, Spiced Pecans and Roasted Tomato-Shallot Vinaigrette*

### \* SECOND COURSE \*

#### Grilled 4 oz. Filet of Beef with Roasted Garlic Mushroom Sauce

&

#### Sautéed Salmon with Balsamic Butter and Crab Claws

*Served with Mashed Potatoes and Sautéed Vegetables*

### \* THIRD COURSE \*

#### Decadent Dark Chocolate Mousse Cheesecake

*With Raspberry Sauce and Whipped Cream*

**Sweet or Unsweetened Iced Tea & Ice Water**

HELP EVER ★ HURT NEVER

House of Blues Orlando Plated Menus Valid Through 12.31.10

Dinner Service for 2 Hours

Menus Applicable for Groups of 15-40 Guests

Ask Sales Manager for Other Recommendations if your Group Size Exceeds 40 Guests



## CHILDREN'S PLATED MENU

(For Guests Ages 3 to 9 Years Old)

### \* FIRST COURSE \*

(Entrées Will Be Selected by your Guests On-Site)

#### **Macaroni and Cheese**

-OR-

#### **Chicken Tenders**

*With French Fries*

-OR-

#### **Hot Dog**

*With French Fries*

-OR-

#### **Bayou Burger**

*With French Fries*

-OR-

#### **Kid's Cheese Pizza**

### \* SECOND COURSE \*

**World Famous Kid's Sundae**

### \* DRINKS \*

**Chocolate Milk, Coca-Cola, Sprite, Cranberry or Orange Juice**

HELP EVER ★ HURT NEVER

House of Blues Orlando Plated Menus Valid Through 12.31.10  
Dinner Service for 2 Hours

Menus Applicable for Groups of 15-40 Guests

Ask Sales Manager for Other Recommendations if your Group Size Exceeds 40 Guests



# HOLIDAY PLATED LUNCH MENU

## OPENER

*Please Select One For Group*

<p><b>Butternut Squash Soup</b> <i>With Spiced Pecans</i> &amp; <b>Rosemary Corn Muffins</b> <i>(2 Per Person)</i> <i>With Maple Butter</i></p>	<p><b>Traditional Caesar Salad</b> <i>With Wood Oven Croutons and Parmesan Cheese</i> &amp; <b>Rosemary Corn Muffins</b> <i>(2 Per Person)</i> <i>With Maple Butter</i></p>
---	---

## MAIN ACT

*Please Pre-Select Three Entrees To Be Presented To Your Guests On-Site*

<p><b>Shrimp Creole Jambalaya</b> <i>With Andouille Sausage and Roasted Green Onions</i></p>	<p><b>Grilled Fresh Catch of the Day</b> <i>Served with Rice Pilaf and Seasonal Roasted Vegetables</i></p>
<p><b>Wild Mushroom Pasta</b> <i>With Penne Pasta, Mushrooms, Chicken and Smoked Gouda</i></p>	<p><b>Cajun Meatloaf</b> <i>with Mushroom Gravy, Red Bliss Mashed Potatoes and Seasonal Roasted Vegetables</i></p>
<p><b>Tossed Cobb Salad with Grilled Chicken</b> <i>Tomatoes, Red Peppers, Hard Boiled Egg, Bacon Avocado and Bleu Cheese</i></p>	

## ENCORE

*Please Select One For Group*

<p><b>Decadent Dark Chocolate Cheesecake</b> <i>served with Whipped Cream, Raspberry Sauce and Chocolate Sauce</i></p>	<p><b>White Chocolate Banana Bread Pudding</b> <i>Served with Jack Daniels Crème Anglaise and Vanilla Ice Cream</i></p>
<p><b>Sinful Triple Layer Chocolate Cake</b> <i>Served with Vanilla Ice Cream and Chocolate Sauce</i></p>	<p><b>Florida Key Lime Pie</b> <i>Served with Whipped Cream and Raspberry Coulis</i></p>

HELP EVER ★ HURT NEVER

House of Blues Orlando Holiday Plated Menus Valid 11.01.10 Through 12.31.10  
Dinner Service for 2 Hours

Menus Applicable for Groups of 15-40 Guests

Ask Sales Manager for Other Recommendations if your Group Size Exceeds 40 Guests



# HOLIDAY PLATED DINNER MENU

## OPENER

*Please Select One For Group*

<p><b>Butternut Squash Soup</b> <i>With Spiced Pecans</i> &amp; <b>Rosemary Corn Muffins</b> (2 Per Person) <i>With Maple Butter</i></p>	<p><b>Baby Field Greens</b> <i>With Cranberry Vinaigrette</i> &amp; <b>Rosemary Corn Muffins</b> (2 Per Person) <i>With Maple Butter</i></p>
--	--

## MAIN ACT

*Please Pre-Select Three Entrees To Be Presented To Your Guests On-Site*

<p><b>Rosemary Chicken</b> <i>Served with Mashed Red Bliss Potatoes and Baby Carrots</i></p>	<p><b>Smoked Center Cut Pork Chop</b> <i>Served with Mashed Sweet Potatoes and Green Bean Almondine</i></p>
<p><b>Sautéed Salmon with Eggplant Stuffing</b> <i>Shrimp and Eggplant Stuffing, Crab Claws and Balsamic Butter</i></p>	<p><b>Shrimp Creole Jambalaya</b> <i>Jumbo Shrimp with Andouille Sausage, Tasso Ham &amp; Roasted Green Onions</i></p>

*If One or Both of These Entrees Below Are Selected, Please Add \$10.00 Surcharge to Your Per Person Price*

<p><b>Grilled Twin Medallions of Beef</b> <i>Served with Goat Cheese, Wild Mushroom Sauce, Mashed Potatoes and Asparagus</i></p>	<p><b>Grilled New York Strip</b> <i>Served with Twice Baked Potato, Buttermilk Onion Rings And Homemade Worcestershire Sauce</i></p>
--	--

## ENCORE

*Please Select One For Group*

<p><b>Decadent Dark Chocolate Cheesecake</b> <i>served with Whipped Cream, Raspberry Sauce and Chocolate Sauce</i></p>	<p><b>White Chocolate Banana Bread Pudding</b> <i>Served with Jack Daniels Crème Anglaise and Vanilla Ice Cream</i></p>
<p><b>Sinful Triple Layer Chocolate Cake</b> <i>Served with Vanilla Ice Cream and Chocolate Sauce</i></p>	<p><b>Florida Key Lime Pie</b> <i>Served with Whipped Cream and Raspberry Coulis</i></p>

House of Blues Orlando Holiday Plated Menus Valid 11.01.10 Through 12.31.10  
Dinner Service for 2 Hours  
Menus Applicable for Groups of 15-40 Guests  
Ask Sales Manager for Other Recommendations if your Group Size Exceeds 40 Guests

HELP EVER ★ HURT NEVER



# HOLIDAY BUFFET MENUS

## PASSED HORS D'OEUVRES

<b>"BLT" Toast Cup Canapes</b>	<b>Mini Roasted Vegetable Wraps</b>	<b>Catfish Bites</b> <i>with Spicy Tartar Sauce</i>
<b>Crispy Okra and Cheddar Beignets</b> <i>with Ranch Dipping Sauce</i>	<b>Creole Style Mini Quiche</b> <i>with Bacon, Onion and Parmesan Cheese</i>	<b>Spinach &amp; Goat Cheese Spanikopitas</b>
<b>Asparagus, Red Pepper &amp; Fontina Flatbread</b>	<b>Grilled Andouille Sausage</b> <i>with Honey Mustard Glaze</i>	<b>Creole Deviled Eggs</b> <i>with Crisp Pancetta</i>

## BUFFET

### Hot Spinach & Artichoke Dip

*Served with Housemade Kettle Chips*

### Cheese Board with Assorted Crackers

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

### Mixed Field Greens

*With Spiced Pecans, Blue Cheese & Roasted Tomato-Shallot Vinaigrette*

### Louisiana Crawfish and Shrimp Etoufee

*In a Traditional Brown Roux Sauce with White Rice*

## CHEF ATTENDED CARVING STATION

### Maple Glazed Bone-In Ham

&

### Oven Roasted Turkey Breast with Dijon Glaze

*Served with Assorted Hinged Mini Rolls, Seasoned Mayonnaise & Creole Mustard*

### Traditional Homestyle Stuffing

### Baked Macaroni & Cheese

### Green Bean Almondine

## DESSERT STATION

### Decadent Dark Chocolate Cheesecake Squares

*Served with Raspberry Sauce & Whipped Cream*

### Pumpkin Spice Cake Squares with Walnut Filling

HELP EVER ★ HURT NEVER



## BUFFET PACKAGES

(Based on a 2-Hour Event / Minimum of 50 Guests Required)

### "THE CRESCENT CITY"

#### **Hot Spinach & Artichoke Dip**

*Served with Housemade Kettle Chips*

#### **Crudités**

*With Green Onion Dip*

#### **House of Blues Salad**

*Iceberg Lettuce, Red Cabbage, Red Onions, Diced Tomatoes,  
Croutons & Ranch Dressing*

#### **Homemade Blue Cheese Coleslaw**

#### **Chicken Creole Jambalaya**

*With Chicken, Andouille Sausage, Spicy Tasso Ham and  
Roasted Green Onions*

#### **New Orleans Style Roast Beef Po-Boy Station**

*Slow Cooked Shredded Roast Beef with French Bread, Mayonnaise, Pickles  
and Sliced Tomatoes*

#### **Rosemary Corn Muffins**

*Served with Regular and Maple Butter*

#### **White Chocolate Banana Bread Pudding**

*With Jack Daniels Crème Anglaise*

#### **Chocolate Fudge Walnut Brownies**

HELP EVER ★ HURT NEVER



## "MARDI GRAS"

### **Cheese Board with Assorted Crackers**

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

### **Hot Spinach & Artichoke Dip**

*Served with Housemade Kettle Chips*

### **Greek 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**

*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*

### **Pecan Pie Squares**

HELP EVER ★ HURT NEVER



## **"Down on the Bayou"**

**Hot Spinach & Artichoke Dip**  
*Served with Housemade Kettle Chips*

**Tomato & Basil Salad**  
*With Bermuda Onions*

**Southern Fried Chicken**

**BBQ Beef Brisket**  
*Sliced House Smoked Beef Brisket in Sweet BBQ Sauce*

**Louisiana Crawfish and Shrimp Etouffe**  
*In a Traditional Brown Roux Sauce with White Rice*

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

**Southern Turnip Greens**

**Homemade Blue Cheese Coleslaw**

**Baked Macaroni & Cheese**

**Buttermilk Biscuits**  
*Served with Regular and Maple Butter*

**Pecan Pie Squares**

**Sweet Potato Cheesecake Squares**  
*With Praline Sauce & Whipped Cream*

**HELP EVER ★ HURT NEVER**



## "QUEEN OF THE MISSISSIPPI"

### **\* PASSED ITEMS \***

*Average 1.5 Pieces Per Person  
Passed for the 1<sup>st</sup> 30 Minutes of the Event*

#### **Petite Crab Cakes**

*With Spicy Tartar Sauce*

#### **Grilled Andouille Sausage**

*With Honey Mustard Glaze*

#### **Crispy Okra and Cheddar Cheese Beignets**

*With Ranch Dipping Sauce  
(Vegetarian)*

### **\* BUFFET \***

#### **Cheese Board with Assorted Crackers**

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

#### **Tomato & Basil Salad**

*With Bermuda Onions*

#### **Jumbo Asparagus, Shiitake Mushroom and Crab Platter**

#### **Mixed Field Greens**

*With Blue Cheese, Spiced Pecans, & Roasted Tomato-Shallot Vinaigrette*

#### **Red Beans & Rice**

*With Andouille Sausage*

#### **Voodoo Shrimp**

*With Dixie Beer Reduction & Rosemary Cornbread*

#### **Rosemary Chicken Breast**

#### **BBQ Basted Baby Back Ribs**

#### **Decadent Dark Chocolate Mousse Cheesecake**

*With Raspberry Sauce and Whipped Cream*

#### **Key Lime Pie Squares**

#### **Homemade Apple Cobbler**

HELP EVER ★ HURT NEVER



## "THE FRENCH QUARTER"

### **\* PASSED ITEMS \***

*Average 1.5 Pieces Per Person  
Passed for the 1<sup>st</sup> 30 Minutes of the Event*

#### **Beef and Scallion Skewers**

#### **Asparagus, Red Peppers and Fontina Flatbread**

#### **Crab and Cucumber Canapés**

### **\* BUFFET \***

#### **Trio of Exotic Dips**

*To include Chick Pea and Artichokes, White Bean with Truffle Oil and  
Roasted Eggplant served with Crackers, Crostini and Pita Bread*

#### **Almond Crusted Baked Brie**

*Served warm with Raspberry Coulis and French Bread*

#### **Vegetarian Couscous Salad**

*Topped with Sun Dried Cherries, Green Onions, Celery, Tomatoes and Cucumbers*

#### **Traditional Caesar Salad**

*With Wood Oven Croutons & Parmesan Cheese*

#### **Bayou Voodoo Chicken**

*With White Rice*

#### **Jumbo Gulf Shrimp & Scallop Diablo Over Linguine**

#### **Cold Smoked Filet of Beef Board**

*Served Medium Rare with Mini Rolls and Horseradish Cream*

#### **Chilled Raw Bar**

*(3) Chilled Shrimp, (2) Crab Claws & (2) Oysters on the Half Shell*

#### **Rosemary Corn Muffins**

*Served with Regular and Maple Butter*

#### **Pumpkin Spice Cake Squares**

*With Butterscotch-Walnut Filling and Cream Cheese Frosting*

#### **White Chocolate Banana Bread Pudding**

*With Jack Daniels Crème Anglaise*

#### **Pecan Pie Squares**

HELP EVER ★ HURT NEVER



## BREAKFAST MENUS

(Based on a 2-Hour Event / Minimum of 50 Guests Required)

### CROSSROADS CONTINENTAL BREAKFAST

**Selection of Juices Including:**

*Pitchers of Fresh Orange, Cranberry & Apple Juice*

**Freshly Brewed Regular & Decaffeinated Coffee  
& Assorted International Teas**

*Served with Cream, Sugar & Lemon Wedges*

**Assortment of the Following:**

*Bagels, Croissants, Danishes and Muffins*

*Served with Cream Cheese, Butter, Grape Jelly & Orange Marmalade*

**Sliced Seasonal Fruit Display**

**Additional Beverage Enhancements**

Assorted Soft Drinks, Juices and Regular & Decaffeinated Coffee

HELP EVER ★ HURT NEVER



## **CONTINENTAL BLUES BREAKFAST**

### **Selection of Juices Including:**

*Pitchers of Fresh Orange, Cranberry & Apple Juice*

### **Freshly Brewed Regular & Decaffeinated Coffee & Assorted International Teas**

*Served with Cream, Sugar & Lemon Wedges*

### **Assortment of the Following:**

*Bagels, Croissants, Danishes and Muffins*

*Served with Cream Cheese, Butter, Grape Jelly & Orange Marmalade*

### **Scrambled Eggs**

*Option to Pre-Select Inclusion of Three of the Following:  
Cheddar Cheese, Tomatoes, Onions, Mushrooms and/or Green Peppers*

### **Hash Browns**

### **Choice of One:**

*Smoked Bacon or Sausage Links*

### **Sliced Seasonal Fruit Display**

### **Additional Beverage Enhancements**

*Assorted Soft Drinks, Juices and Regular & Decaffeinated Coffee*

HELP EVER ★ HURT NEVER



## **SOUTHERN STYLE BREAKFAST**

### **Selection of Juices Including:**

*Pitchers of Fresh Orange, Cranberry & Apple Juice*

### **Freshly Brewed Regular & Decaffeinated Coffee & Assorted International Teas**

*Served with Cream, Sugar & Lemon Wedges*

### **Scrambled Eggs**

#### **Option to Pre-Select Inclusion of Three of the Following:**

*Cheddar Cheese, Tomatoes, Onions, Mushrooms and/or Green Peppers*

### **Hash Browns**

### **Warm Buttermilk Biscuits & Country Sausage Gravy**

### **Mini Waffles**

*with Maple Syrup, Strawberries & Whipped Cream*

### **Choice of One:**

*Smoked Bacon or Sausage Links*

### **Sliced Seasonal Fruit Display**

### **Additional Beverage Enhancements**

Assorted Soft Drinks, Juices and Regular & Decaffeinated Coffee

HELP EVER ★ HURT NEVER



# BEVERAGES

## SPIRITS, WINE, BEER & SOFT DRINKS

### Super Premium Brands

Grey Goose	Ketel One
Ciroc	Tanqueray 10
Woodford Reserve	Chivas
Johnnie Walker Black	Hennessy VS
Grand Marnier	

Also Includes Premium Call and Well Brands, Imported and Domestic Beers in Bottle or Can, House Wines by the Glass, Soft Drinks & Bottled Waters

### Premium Brands

Absolut	Absolut Citron
Absolut Mandrin	Absolut Vanilia
Stolichnaya	Stoli Raspberry
Three Olives Grape	Bombay Sapphire
Tanqueray	1800 Silver
1800 Reposado	Crown Royal
Jack Daniels	Jameson
Maker's Mark	Dewars
Chambord	Cointreau
DiSaronno Amaretto	Frangelico
Tuaca	

Also Includes Call and Well Brands, Imported and Domestic Beers in Bottle or Can, House Wines by the Glass, Soft Drinks & Bottled Waters

### Call Brands

Finlandia	Skyy	Skyy Infusions Berry
Skyy Infusions Cherry	Smirnoff	Bacardi
Bacardi Limon	Bacardi O	Captain Morgan
Cruzan Light	Malibu	Myers
Sailor Jerry	Beefeater	Jose Cuervo Especial
Sauza Blanco	Canadian Club	Seagram's 7
Jim Beam	Southern Comfort	Bailey's
Kahlua	Long Island	Midori
Goldschlager	Jagermeister	Rumpleminze

Also Includes Well Brands, Imported and Domestic Beers in Bottle or Can, House Wines by the Glass, Soft Drinks & Bottled Waters

### Beer, Wine & Soft Drink Package

Imported and Domestic Beers in Bottle or Can, House Wines by the Glass, Soft Drinks & Bottled Waters

### Soft Beverage Package

Assorted Diet & Regular Soft Drinks, Coffee, Iced & Hot Tea and Bottled Waters

HELP EVER HURT NEVER



**MUSIC HALL WINES & CHAMPAGNE**

<b>House Wines</b>	<b>Champagne</b>
Beringer Chardonnay	Moet Imperial
Beringer Cabernet Sauvignon	Veuve Clicquot Gold Label
Beringer Merlot	Veuve Clicquot Rose
Beringer White Zinfandel	PJ Fleur

**FRONT PORCH & MUSIC HALL BEERS**

Plastic Bottles & Cans

Bud Light	Guinness	Pabst Blue Ribbon
Budweiser	Heineken	Sam Adams Boston Lager
Coors Light	Heineken Light	Stella Artois
Corona	Miller Lite	Yuengling
Corona Light	O'Douls	

**RESTAURANT WINES**

<b>Sparkling Wines</b>	<b>White Wines</b>	<b>Red Wines</b>
J. Roget	Beringer Chardonnay	Beringer Cabernet Sauvignon
Aria Estate Brut Cava	Beringer White Zinfandel	Beringer Merlot
Mumms Napa Brut Brut	Placido Pinot Grigio	Gnarly Head Merlot
	Trinity Oaks Chardonnay	Red Guitar Tempranillo/Granacha
	Chateau St. Michelle Riesling	Trinity Oaks Pinot Noir
	Matua Valley Sauvignon Blanc	Red Diamond Cabernet Sauvignon

**RESTAURANT BEERS**

Glass Bottles & Cans

Blue Moon	Corona Light	O'Douls
Bud Light	Guinness	Pabst Blue Ribbon
Budweiser	Heineken	Sam Adams Boston Lager
Coors Light	Heineken Light	Stella Artois
Corona	Miller Lite	Yuengling

HELP EVER  HURT NEVER