



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

Smoked Salmon Potato Galette

Tuna Tartar on a Crispy Wonton

*** HOT HORS D'OEUVRES ***

Spinach & Goat Cheese Spanikopitas

Vegetable Spring Rolls with Teriyaki Dipping Sauce

Jalapeno Jack Cheese Stuffed Potato Skins with Sour Cream

Catfish Bites with Spicy Tartar Sauce

Creole Style Mini Quiche with Spinach and Mushrooms

Creole Style Mini Quiche with Smoked Ham and Swiss Cheese

Petite Quesadillas with Roasted Tomatoes and Chicken

Creole Chicken Tenders with Honey Mustard Sauce

Assorted Mini Pizzas from our Brick Oven

Asparagus, Red Peppers and Fontina Flatbread

Beef and Scallion Skewers

Grilled Lamb Chops with a Dijon Mustard and Herbed Bread Crumb Crust

Petite Crab Cakes with Spicy Tartar Sauce

Shrimp and Andouille Stuffed Potato Skins

Coconut Battered Shrimp with Cajun Marmalade

Roasted Sea Scallops Wrapped in Bacon with Truffle Oil and Pistachios

Prices Do Not Include 21% Administrative Fee and 5% Sales Tax

Prices and Selections are Subject to Change Without Prior Notice

(The Administrative Fee covers overhead, documentation, preparations and proper management of the event. The fee is not a service charge or gratuity for wait staff, service employees or service bartenders)

HELP EVER  HURT NEVER



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

Trio of Exotic Dips To Include:

Chick Pea and Artichokes, White Bean with Truffle Oil and Roasted Eggplant
With Crackers, Crostini and Pita Bread

Grilled Vegetable Display

Marinated Zucchini, Mushrooms, Eggplant, Radicchio, Yellow Squash and
Peppers with a Tomato-Shallot Vinaigrette

Almond Crusted Baked Brie

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

Cheese Board with Assorted Crackers

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

Antipasto Display

Assorted Italian Meat and Cheese Display That Includes Salami, Proscuitto, 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 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

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 & One Oyster on the Half Shell

Served with Lemon Wedges, Cocktail Sauce and Remoulade

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CARVING STATIONS

*Served by Uniformed Carvers
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*

Oven Roasted Turkey Breast with Dijon Glaze

Maple Glazed Bone in Ham

Oven Roasted Beef Tenderloin
(Medium Rare)

Pork Loin with Ginger Glaze

Oven Roasted Prime Rib with Au Jus Sauce
(Medium Rare)

Oven Roasted Inside Round of Beef
(Medium Rare)

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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

Down Home Broccoli Salad

With Raisins and Topped with Crumbled Crispy Bacon

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

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

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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

Rosemary Chicken Breast

Bayou Voodoo Chicken with White Rice

Sautéed Salmon in Lemon Chive Butter (3 oz.)

Baby Back Ribs with Jim Beam Sauce

Grilled Chicken Andouille Sausage

Served on a bed of Weinkraut with a Creole Mustard Cream Sauce and Pistolets

Farfalle Primavera with Zesty Marinara Sauce or a Creole Cream Sauce

Penne Pasta with Chicken, Wild Mushrooms & Smoked Gouda

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BUFFET ITEMS CONTINUED

25-person minimum per item

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

Tequila Marinated Beef or Chicken Fajita

Make Your Own Fajitas

Chef Attendant Fee

Served with Flour Tortillas, Spicy Chipotle Refried Beans, Pico de Gallo, Spanish Rice, Roasted Peppers and Onions. Chile con Queso Served with Corn Tortilla Chips, Avocado, Shredded Lettuce, Sour Cream and Cilantro

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SIDE ITEMS

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Buttermilk Biscuits

Served with Regular and Maple Butter

Rosemary or Jalapeno Corn Muffins

Served with Regular and Maple Butter

Tri-Colored Homemade Coleslaw

Potato Salad

Sautéed Vegetables

(Choose From Broccoli, Green Beans, Baby Carrots, Peas & Onions or Asparagus)

Mashed Potatoes or Mashed Sweet Potatoes

Garlic Roasted Red Potatoes

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DESSERT ITEMS

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Sliced Seasonal Fruit Display

Pecan Pie Squares

Key Lime Pie Squares

Assorted Homemade Cupcake Display

Assorted Fresh Fruit Tarts Filled with Pastry Cream and Fresh Berries

Pumpkin Spice Cake Squares
With Pecan Filling and Cream Cheese Frosting

Cheesecake Squares with Assorted Toppings & Whipped Cream
Served with Chocolate, Caramel & Sliced Strawberries

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
(Served by a Uniformed Chef Attendant – Minimum of 50 Guests)

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

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