



House of Blues Cleveland Reception Selections

Passed Hors d'oeuvres 50-piece minimum per item

Cold Hors d'oeuvres

- Creole Deviled Eggs with Crispy Pancetta[^]
- Bruschetta on Grilled Baguette with Goat Cheese*
- Creole Style Mini Quiche with Spinach & Artichoke*
- Fresh Mozzarella and Tomato on Garlic Crostini with Pesto*
- Smoked Salmon Canapés with Fresh Dill

Hot Hors d'oeuvres

- Grilled Andouille Sausage with Honey Mustard Glaze
 - Catfish Bites with Spicy Tartar Sauce
 - Crispy Puff Pastry Sausage Spirals with Marinara Sauce
 - Jalapeno Jack Cheese Stuffed Potato Skins*
 - Crispy Okra and Cheddar Cheese Beignets with Ranch Dip*[^]
 - Creole Chicken Tenders with Honey Mustard Sauce
 - Spinach & Goat Cheese Spanikopita*
 - Asparagus, Red Peppers and Fontina Flatbread*
 - Grilled Mini Burgers with Sautéed Onions & Pickles[^]
 - Roast Beef Sliders with Garlic Mayo & Pickles
 - Chicken Tostada with Black Bean Puree & Cilantro[^]
 - Smoked Turkey on Multi-Grain Crostini, Cranberry Compote
 - Tamarind-Glazed Chicken Satay with a Peanut Sauce
 - Vegetable Spring Rolls with Teriyaki Dipping Sauce*
 - Beef and Scallion Skewers
 - Petite Crab Cakes with Spicy Tartar Sauce
 - Coconut Battered Shrimp with Cajun Marmalade
 - Roasted Sea Scallops wrapped in Bacon[^]
- [^] not available for groups over 300 guests *vegetarian options

Prices Do Not Include 7.75% Sales Tax and 20% Taxable Administrative Fee

If client selects menu items that are priced on a per person basis, client is obligated to purchase that item for the total final guaranteed number of attendees.

Prices & menu items are subject to change without notice.
Please consult your sales manager when planning your menu.

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House of Blues Cleveland

Reception Selections

Specialty Displays **25-person minimum per item**

Crudités with Green Onion Dip

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

Jamaican Jerk or Buffalo Style Chicken Wings
with Celery Sticks and Cilantro Ranch Dip

Sliced Fresh Fruit Platter

Southwest Hummus
with Pita Triangles, Cucumber Slices & Cherry Tomatoes

Almond Crusted Baked Brie Wheel[^]
Served with French Bread & Raspberry Sauce
Garnished with Red Grapes

Grilled Vegetable Display
Marinated Zucchini, Mushrooms, Eggplant, Raddichio, Yellow Squash
and Peppers with a Tomato Shallot Vinaigrette

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

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Specialty Displays

(continued)

25-person minimum per item

Mashed Potato Bar

Red Bliss Mashed Potatoes with Brown Gravy, Shredded Cheddar,
Chives, Bacon Bits, Sour Cream, Butter

Trio of Exotic Dips

Chick Pea & Artichoke, White Bean & Truffle Oil Puree
Roasted Eggplant & Garlic
Served with Crackers, French Bread Crostini & Pita Triangles

Antipasto Display

Salami, Mortadella, Prosciutto, Capicola & Sopressata
Romano & Mozzarella Cheeses, Garnished with
Pepperoncini, Kalamata Olives, Stuffed Green Olives
& Roasted Red Peppers, Served with French Bread Crostini

Cold Smoked Filet of Beef Board

Served Medium with Hinged Mini Rolls
Horseradish Cream & Creole Mustard

Slow Roasted Turkey Breast Board

Served Room Temperature with Assorted Hinged Mini Rolls
Creole Mustard & Chili Garlic Mayo

Sushi Display

Chef's Choice of Sushi & Sushi Rolls
Served with Pickled Ginger, Soy Sauce & Wasabi
48-hour notice is required

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Reception Selections

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

Raw Clams on the Half Shell

Served with Lemon Wedges, Cocktail Sauce and Remoulade

House Smoked Salmon Board

Smoked Salmon, Red Onions, Chopped Eggs,
Capers, Lemons & Dill Fraiché

Smoked or Blackened Catfish Board

Served with Sliced Baguettes, Capers & Remoulade Sauce

Savory Crawfish Cheesecake

Served with Pita Points

Jumbo Asparagus, Shiitake Mushroom & Jumbo Lump Crabmeat

Chilled Seafood Bar

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

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Reception Selections

Carving Stations

\$ 100 chef attendant fee applies per meat, per station

Served With Your Choice of Two Sauces & Assorted Hinged Mini Rolls.

*Choose from Jim Beam BBQ Sauce, Horseradish Cream,
Chili Garlic Mayonnaise, Creole Mustard,
Crawfish Bordelaise and Mango Chutney*

Oven Roasted or Hickory Smoked Turkey Breast with Dijon Glaze
Serves 35

Maple Glazed Bone in Ham
Serves 50

Oven Roasted Beef Tenderloin
Served Medium
Serves 15

Pork Loin with Ginger Glaze
Serves 40

Oven Roasted Prime Rib with Au Jus Sauce
Served Medium
Serves 25

Oven Roasted Inside Round of Beef
Served Medium
Serves 50

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House of Blues Cleveland

Reception Selections

Performance Station Selections

40-person minimum per station

\$ 100 chef attendant fee applies per station

Pasta Station

Penne Pasta tossed to order in
Creole Cream Sauce and Light Marinara sauce accompanied by
Chicken, Shrimp, Sausage, Diced Vegetables
& Shaved Parmesan Cheese

Jambalaya Station

Jambalaya tossed to order with Louisiana Crawfish Tails,
Andoullie Sausage, Shrimp & Chicken

Voodoo Shrimp Station

Jumbo Shrimp tossed to order in a peppery reduction of
Dixie Beer, Voodoo Spices and Butter
Served with White Rice & French Bread for Dipping

Fajita Station

Tequila Marinated Chicken and Tequila Marinated Beef Strips
Tossed with Roasted Peppers & Onions
Served with Spicy Chilpotle Refried Beans,
Spanish Style Rice, Pico de Gallo, Sour Cream & Flour Tortillas

*This station can be done without or without an attendant

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House of Blues Cleveland

Reception Selections

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 Oven Fired Croutons & Shaved Parmesan Cheese

Creamy Feta Cheese Salad
Romaine Lettuce, Red Onions, Cucumbers, Roma Tomatoes, Kalamata Olives
and Feta Cheese tossed in Lemon, Olive Oil & Herb Dressing

* Enhance Your Salad *
Add Grilled Chicken or Sautéed Shrimp

Cheese Tortellini Salad with Lemon Oregano Vinaigrette
Tortellini tossed with Diced Tomatoes, Scallions, Capers & Kalamata Olives

Down Home Broccoli Salad
Fresh Broccoli tossed with Vinaigrette, Raisins & Red Onions
Topped with Crispy Bacon

Vegetarian Cous Cous Salad
With Sun-Dried Cherries, Green Onions, Celery, Tomatoes
& Cucumbers

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House of Blues Cleveland

Reception Selections

Buffet Items

25-person minimum per item

Smoked Pulled Pork served with Mini Rolls

Chicken Creole Jambalaya, Andouille Sausage & Roasted Green Onions

Grilled Chicken Andouille Sausage over Weinkraut with Creole Mustard

Sliced BBQ Brisket served with Mini Rolls

BBQ Baby Back Ribs

Southern Fried Chicken

Citrus Grilled Chicken Breast

Grilled Mini Burgers with Pickles, Ketchup, Mustard & Sautéed Onions[^]

Smothered Chicken Breast With White Rice

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

Farfalle Primavera with Zesty Marinara Sauce or a Creole Cream Sauce

Penne Pasta with Chicken, Wild Mushrooms & Smoked Gouda

New Orleans Style Roast Beef Po' Boy Station
"Make your Own" with Shredded Roast Beef, French Bread,
Mayonnaise, Lettuce, Pickles & Sliced Tomatoes

[^] not available for groups over 300 guests

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House of Blues Cleveland

Reception Selections

Side Items

25-person minimum per item

Red Beans & Rice with Andouille Sausage

Buttermilk Biscuits^

Served with Regular and Maple Butter

Rosemary or Jalapeno Corn Muffins

Served with Regular and Maple Butter

Sautéed Vegetables, Green Beans or Asparagus

Mashed Potatoes or Mashed Sweet Potatoes

Garlic Roasted Red Potatoes

Pecan Rice

Tri-Colored Homemade Coleslaw

Cajun Potato Salad

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House of Blues Cleveland
Reception Selections

Desserts

25-person minimum per item

Pecan Pie Squares or Key Lime Pie Squares

Pumpkin Spice Cake Squares with Butterscotch-Walnut Filling

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

Assorted Homemade Cupcakes

White Chocolate Banana Bread Pudding with Crème Anglaise

Hot Apple Cobbler

Assorted Homemade Cookies

Chocolate Fudge Brownies

Bananas Foster Action Station served with Vanilla Ice Cream
(Served by a Uniformed Chef – minimum of 50 guests)
(Additional Chef Attendant Fee)

Coffee Station

Freshly Brewed Regular & Decaffeinated Coffee
Served with Cream, Sugar and Sweeteners

Premium Coffee Station

Served with Three Flavored Syrups, Whipped Cream, Chocolate Shavings
and Cinnamon Sticks

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House of Blues Cleveland
Reception Packages

"THE CRESCENT CITY"

Station One

Hot Spinach & Artichoke Dip
served with Tortilla Chips, Sour Cream and Salsa
Cruités with Green Onion Dip

Station Two

Chicken Creole Jambalaya
with Andouille Sausage and Roasted Green Onions

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

Rosemary Corn Muffins
served with Regular and Maple Butter

Station Three

New Orleans Style Roast Beef Po-Boy Station
Slow Cooked Shredded Roast Beef with French Bread, Mayonnaise,
Pickles and Sliced Tomatoes

Garlic Roasted Smashed Potatoes
Served with Traditional Brown Gravy on the Side

Dessert Station

Chef's Selected Mini Dessert Display
To include: Cookies, Brownies & Pecan Pie Squares
Coffee, Tea & Decaffeinated Coffee

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House of Blues Cleveland
Reception Packages

"MARDI GRAS"

Station One

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

Southwest Hummus
with Toasted Pita Triangles, Sliced Cucumbers & Cherry Tomatoes

Station Two

Penne Pasta
with Wild Mushrooms, Roasted Chicken & Smoked Gouda

Soft Garlic Breadsticks

Traditional Caesar Salad
Romaine Lettuce, Croutons, Parmesan Cheese & Cracked Black Pepper

Station Three

Pulled BBQ Pork with Tennessee Sauce
Served with Hinged Petite Rolls

Down Home Broccoli Salad
Fresh Broccoli tossed with Ranch Dressing, Raisins & Red Onions topped with Crispy
Bacon

Dessert Station

Sliced Fresh Fruit Platter

Chef's Selected Mini Dessert Display
To include: Cookies, Brownies, Cheesecake Square & Pecan Pie Squares
Coffee, Tea & Decaffeinated Coffee

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House of Blues Cleveland
Reception Packages

"QUEEN OF THE MISSISSIPPI"

*** Passed Hors d'oeuvres ***

(Average 2 Pieces Per Person)

Crispy Okra & Cheddar Cheese Beignets with Ranch Sauce
Tamarind Glazed Chicken Satay with Peanut Dipping Sauce
Petite Crab Cakes with Remoulade Sauce

Station One

Almond Crusted Baked Brie Wheel
Sliced French Bread & Raspberry Sauce

A Trio of Exotic Dips

Chick Pea & Artichoke, White Bean & Truffle Oil Puree, Roasted Eggplant & Garlic
Served with Crackers, Crostini & Pita Triangles

Station Two

Citrus Grilled Chicken Breast

Rosemary Corn Bread with Maple Butter

Mixed Field Greens Salad

With Toasted Pecans, Goat Cheese & Tomato Shallot Vinaigrette

Station Three

BBQ Beef Brisket with Tennessee Sauce

Sweet Mashed Potatoes

Garlic Roasted Green Beans

Dessert Station

Hot Apple Cobbler

Chef's Selected Mini Dessert Display

To include: Cookies, Brownies, Cheesecake Square & Pecan Pie Squares
Coffee, Tea & Decaffeinated Coffee

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House of Blues Cleveland
Reception Packages

"THE FRENCH QUARTER"

Passed Hors d'oeuvres

(Average 2 Pieces Per Person)

Chicken Tostada with Black Bean Puree & Cilantro
Asparagus, Red Pepper and Fontina Flatbread
Beef and Scallion Skewers

Station One

Iced Seafood Display

(3) Chilled Shrimp, (2) Crab Claws & (2) Sushi Maki Rolls per Person
served with Cocktail Sauce, Horseradish, Tabasco, Saltines, Wasabi, Ginger & Soy
Sauce

Station Two

Cold Smoked Filet of Beef Board

Served Medium with Mini Rolls, Horseradish Cream & Creole Mustard

Sautéed Salmon in Lemon Chive Butter

Grilled Vegetable Platter

with Eggplant, Zucchini, Squash, Portobello Mushrooms, Red Peppers & Balsamic Vinaigrette

Station Three

Bayou Voodoo Chicken served over White Rice

Boneless Chicken Breast Sautéed with Green Peppers, Onions & Mushrooms

Traditional Caesar Salad

Rosemary Corn Muffins with Maple Butter

Dessert Station

White Chocolate Banana Bread Pudding with Crème Anglaise

Chef's Selected Mini Dessert Display

To include: Cookies, Brownies, Cheesecake Square & Pecan Pie Squares
Coffee, Tea & Decaffeinated Coffee

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House of Blues Cleveland
Plated Dinner Menus

"CAJUN & CREOLES"

First Course

House of Blues Salad
Iceberg Lettuce, Red Cabbage, Tomatoes
Croutons & Choice of Dressing

Rosemary Corn Bread with Maple Butter
Served Family Style

Second Course

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

-OR-

Cajun Meatloaf
Wild Mushroom Gravy, Mashed Potatoes & Sautéed Vegetables

-OR-

Grilled Citrus Chicken
with Sautéed Vegetables & Mashed Potatoes

Vegetarian option available upon request

Third Course

White Chocolate-Banana Bread Pudding
With Crème Anglaise and Whipped Cream

Add a Family Style Appetizer

Creamy Spinach Dip
Served with Homemade Tortilla Chips, Fresh Salsa & Sour Cream
(one portion per four guests)

Above menu includes Iced Tea, Fountain Soda & Coffee Service.

**Entree selection counts are due 3 business days prior to event date.
Groups of 35 guests or less have the option of choosing entrees
on-site for an additional charge per person
and with prior approval.**

**Menu items are subject to change without notice.
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House of Blues Cleveland

Plated Dinner Menus

"N'AWLINS"

First Course

Traditional Caesar Salad
Served with Oven Fired Croutons & Fresh Shaved Parmesan Cheese

Rosemary Corn Bread with Maple Butter
Served Family Style

Second Course

Half Rack of Slow Smoked BBQ Ribs
With BBQ Sauce, Cabbage Slaw & French Fries

-OR-

Grilled Chicken Breast with Champagne Sauce
with Rice & Sautéed Vegetables

Vegetarian option available upon request

Third Course

Homemade Warm Apple Tart
With Vanilla Ice Cream

Add a Family Style Appetizer

Oven Roasted Chicken Quesadillas
With Sour Cream & Pico de Gallo
(one portion per four guests)

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House of Blues Cleveland

Plated Dinner Menus

"THE BIG EASY"

Requires a minimum of 45 guests

First Course

Chef's Selected Soup of the Day

Rosemary Corn Bread with Maple Butter, Served Family Style

Second Course

Mixed Field Green Salad

Spiced Pecans, Feta Cheese & Tomato Shallot Vinaigrette

Third Course

Grilled Petite Filet Medallions

with Traditional Bordelaise, Prepared Medium

Served with Sautéed Seasonal Vegetables and Roasted Herb Potatoes

-OR-

Chicken Marsala

Served with Sautéed Seasonal Vegetables and Roasted Herb Potatoes

-OR-

Teriyaki Salmon

Served with Sautéed Seasonal Vegetables and Jasmine Rice

Vegetarian option available upon request

Dessert

Decadent Dark Chocolate Mousse Cheesecake

Raspberry Sauce & Whipped Cream

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House of Blues Cleveland

Special Event Bar Service

Priced per person based on a 50 person minimum

Open Bar with Elite Upgrades

Featuring*: Ketel One, Absolut, Absolut Flavors & Skyy Vodka, Bombay Sapphire Gin, Bacardi, Bacardi Flavors, Captain Morgan, Malibu & Myers Dark Rum, Dewar's, Chivas 18YR, Glenlivet 12, Crown Royal, Jameson, Seagrams 7, Jim Beam & Jack Daniels Whiskey/Bourbon, Patron Gold and Patron Silver, Standard Cordials, Imported and Domestic Beer plus Great Lakes Dortmunder Gold, Hess Cabernet, Trinity Oaks Pinot Noir, Coppola Pinot Grigio, Frei Brothers Chardonnay, La Terre White Zinfandel

House of Blues Open Bar

Featuring*: Skyy & Absolut Vodka, Tanqueray Gin, Bacardi, Captain Morgan, Malibu & Myer's Dark Rum, Dewar's, Jim Beam & Jack Daniels Whiskey/Bourbon, Jameson & Seagrams 7 Whiskey, Patron Silver, Standard Cordials, Imported and Domestic Beer, House Chardonnay, White Zinfandel and Cabernet Sauvignon, Soft Drinks and Bottled Water

Open Beer & Wine Bar

Featuring*: Heineken, Stella Artois, Amstel Light, Budweiser, Bud Light, Coors Light, Miller Lite, House Chardonnay, White Zinfandel & Cabernet Sauvignon, Soft Drinks & Bottled Water

Drink Tickets

HOB Bar with Elite Upgrades
House of Blues Bar
Beer and Wine Bar

Consumption Bar or Cash Bar

Flat fee per bartender

Consumption Bar, tab is run for all drinks, host pays tab at end of function.

Cash Bar, all guests pay for drinks on own

20% taxable administrative fee & 7.75% sales tax are not included in above pricing

*Please note:

Only Brands included in the hosted bar service will be displayed.

Liquor & Wine Brands are subject to change.

The brands listed above are current and to be used as a guideline

for the level of product provided.

Shots are not included in drink packages.

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House of Blues Cleveland

Additional custom menus are available upon request for:

- ~Corporate Meetings & Luncheons
 - ~Weddings & Rehearsal Dinners
 - ~Bar & Bat Mitzvah Celebrations
 - ~Class Reunions
 - ~Tour & Travel Groups
- (Group packages available with The Rock & Roll Hall of Fame, Great Lakes Science Center & Playhouse Square)

Please contact the House of Blues Cleveland Sales Department for further information at 216.274.3326

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