



ANAHEIM

—SPECIAL EVENTS—
MENU





TABLE OF CONTENTS

BREAKFAST

PLATED 3

BUFFET 4

BREAKS

6

LUNCH

PLATED 7

BUFFET 10

DINNER

PLATED 12

BUFFET 17

RECEPTION

HORS D'OEUVRES 18

SOUTHERN INSPIRED SPECIALTIES 21

SPECIALTY DISPLAYS 22

SEAFOOD DISPLAYS 23

CARVING STATIONS 24

SALADS 25

SIDES 26

DESSERTS 27

KIDS

PLATED 29

BUFFET 30

BEVERAGES

ALL DAY REFRESHERS 31

LIBATIONS 32



BREAKFAST

PLATED

BREAKFAST AVAILABLE FROM 6:00AM-11:30AM
BASED ON A 2-HOUR EVENT / MINIMUM OF 20 GUESTS

OPENING ACT

\$19

SELECTION OF JUICES INCLUDING:

Pitchers of Fresh Orange, Cranberry & Apple Juice

SCRAMBLED EGGS

With Cheddar Cheese & Chives

RED ROSE POTATOES WITH PEPPERS & ONIONS

ASSORTED BREAKFAST BREADS

WARM BUTTERMILK BISCUITS & COUNTRY SAUSAGE GRAVY

CHOICE OF ONE:

APPLEWOOD SMOKED BACON

\$3.50

-Or-

SAUSAGE LINKS

\$3.50

FRESHLY BREWED PEET'S REGULAR & DECAFFEINATED COFFEE & ASSORTED INTERNATIONAL TEAS

Served with Cream, Sugar & Lemon Wedges



V=VEGETARIAN ITEM / GF = GLUTEN FREE ITEM



BREAKFAST

BUFFET

BREAKFAST AVAILABLE FROM 6:00AM-11:30AM
BASED ON A 2-HOUR EVENT / MINIMUM OF 50 GUESTS

THE CLASSIC CONTINENTAL

\$14

A Selection of Seasonal Fruits & Berries
Breakfast Breads
Danish
Bagels
Sweet Butter
Fresh Fruit Preserves
Low-Fat & Plain Cream Cheese

FRESHLY BREWED PEET'S REGULAR & DECAFFEINATED COFFEE & ASSORTED INTERNATIONAL TEAS
Served with Cream, Sugar & Lemon Wedges

THE ROCKIN' BUFFET

\$17

Served with Sautéed Breakfast Potatoes and a Selection of Breakfast Pastries, Muffins, Bagels, Sweet Butter, Fresh Fruit Preserves, Low-Fat & Plain Cream Cheese

EGG SELECTION: CHOOSE 1

Classic Eggs Benedict with Poached Eggs
Canadian Bacon and Hollandaise
Morning Egg Scramble with Cheddar Cheese & Chives
Baked Egg Casserole with Applewood-Smoked Bacon, Spinach & Jack Cheese
Chorizo and Cheddar Scramble with Fresh Pico & Sour Cream (GF)
Spinach and Mushroom Scramble with Pepper Jack Cheese (GF)

BREAKFAST MEAT: CHOOSE 2

Applewood-Smoked Bacon
Country Links
Turkey Bacon
Chicken Sausage Links
Sliced Sugar Cured Ham

BUFFET ADD ONS

SCRAMBLED EGGS

\$4

RED ROSE POTATOES WITH PEPPERS & ONIONS

\$3.25

WARM BUTTERMILK BISCUITS & COUNTRY SAUSAGE GRAVY

\$3.25

ASSORTED BREAKFAST BREADS

\$5

SMOKED SALMON DISPLAY

\$9

Smoked Salmon Served with Cream Cheese, Capers, Tomatoes, Red Onion & Assorted Bagels



V=VEGETARIAN ITEM / GF = GLUTEN FREE ITEM



BREAKFAST

BUFFET - CONTINUED

BREAKFAST AVAILABLE FROM 6:00AM-11:30AM
BASED ON A 2-HOUR EVENT / MINIMUM OF 50 GUESTS

OMELET STATION

\$8

Accompanied By An Array of Fresh Vegetables, Assorted Meats and Cheeses Including Red and Green Peppers, Onions, Mushrooms, Spinach, Applewood-Smoked Bacon, Ham, Jack and Aged Cheddar Cheeses Served with Spicy Pico De Gallo Salsa. Select from Farm Fresh Cage Free Eggs, Egg Beaters or Egg Whites

ADDITIONAL ATTENDANT FEE WILL APPLY

\$125



HOT IRON BELGIAN WAFFLES

\$4.50

Made-To-Order By Our Chefs and Served with a Selection of Seasonal Fruits, Whipped Cream, Warm Maple Syrup, Whipped Sweet Butter, Shaved Chocolate, Candied Pecans & Powdered Sugar

ADDITIONAL ATTENDANT FEE WILL APPLY

\$125



V=VEGETARIAN ITEM / GF = GLUTEN FREE ITEM



BREAKS

A LA CARTE SNACK & BREAKS

HOT SPINACH & ARTICHOKE DIP (V) Served with Housemade Tortilla Chips	\$3.50
FRESH VEGETABLE CRUDITÉS Served with Green Onion Dip	\$3.50
FRESHLY BAKED HOMEMADE ASSORTED COOKIES	\$3.50
DOUBLE CHOCOLATE FUDGE BROWNIES WITH SALTED PEANUTS	\$3.50
PECAN PIE SQUARES	\$4
KEY LIME PIE SQUARES	



V=VEGETARIAN ITEM / GF = GLUTEN FREE ITEM



LUNCH

PLATED

AVAILABLE UNTIL 5PM

BASED ON A 2-HOUR EVENT / MINIMUM OF 20 GUESTS

THE BAND RIDER
THE BAND RIDER WITH APPETIZER

\$25
\$27

OPENER

HOT SPINACH & ARTICHOKE DIP

Served with Housemade Tri Color Tortilla Chips

(One Appetizer Served Family-Style Per Four Guests)

HEADLINER

ALL BEEF BLUES BURGER

With Cheddar Cheese, Lettuce, Tomato and Onion On a Potato Bun & Served with French Fries

-OR-

SOUTHWESTERN CHICKEN SANDWICH

Grilled Citrus Marinated Chicken Breast Topped with Pepper Jack Cheese, Oven Roasted Tomatoes, Diced Green Chiles, Avocado Slices & Chipotle Mayo On a Potato Roll with French Fries

-OR-

TRADITIONAL CAESAR SALAD WITH CHICKEN

Topped with Cotija Cheese & Caesar Dressing Served with Crostini

ENCORE

SINFUL TRIPLE LAYER CHOCOLATE CAKE

Drizzled with Chocolate Sauce

ADD JALAPENO CORN MUFFINS

With Maple Butter (2 Corn Muffins Per Person)

\$2



V=VEGETARIAN ITEM / GF = GLUTEN FREE ITEM



LUNCH

PLATED - CONTINUED

AVAILABLE UNTIL 5PM

BASED ON A 2-HOUR EVENT / MINIMUM OF 20 GUESTS

THE PARISH
THE PARISH WITH APPETIZER

\$31
\$34.50

SOUNDCHECK

HOT SPINACH & ARTICHOKE DIP

Served with housemade tortilla chips

OPENER

HOUSE OF BLUES SALAD

Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans & Crumbled Feta Cheese
Drizzled with Balsamic Vinaigrette Dressing

HEADLINER

(\$3 for choice day of)

ROSEMARY CHICKEN

Served with Sautéed Seasonal Vegetables & Mashed Potatoes

-OR-

APPLEWOOD BACON WRAPPED MEATLOAF

Topped with Fresh Tomato Garlic Sauce and Served with Mashed Potatoes & Sautéed Vegetables

-OR-

TRADITIONAL SHRIMP PO-BOY

With Chipotle Mayo, Pickled Cucumbers, Citrus Champagne Slaw & French Fries

ENCORE

FLORIDA KEY LIME PIE

Drizzled with Raspberry Sauce

ADD JALAPENO CORN MUFFINS

With Maple Butter (2 Corn Muffins Per Person)

\$2



V=VEGETARIAN ITEM / GF = GLUTEN FREE ITEM



LUNCH

PLATED - CONTINUED

AVAILABLE UNTIL 5PM
BASED ON A 2-HOUR EVENT / MINIMUM OF 20 GUESTS

MOE BETTA
MOE BETTA WITH APPETIZER

\$28.50
\$33

SOUNDCHECK

VOODOO SHRIMP

Prawns Sautéed in a Amber Beer Reduction with Fresh Herbs & Cream Served Atop
Jalapeno Cornbread
(One Appetizer Served Family-Style Per Three Guests)

OPENER

HOUSE OF BLUES SALAD

Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans and Crumbled Goat Cheese
drizzle with Balsamic Vinaigrette

HEADLINER

(\$3 for choice day of)

COBB SALAD WITH GRILLED CHICKEN

Topped with Tomatoes, Red Peppers, Hard Boiled Egg, Bacon, Avocado & Crumbled Blue
Cheese with Catalina Dressing

-OR-

SPINACH & PENNE PASTA

Fresh Garden Spinach Leaves, Crimini Mushrooms In a Light Garlic Cream Sauce with Red
Onions, Fresh Basil & Sundried Tomatoes

-OR-

CHEF'S SELECTED FISH OF THE DAY

Served with Mashed Potatoes & Sautéed Seasonal Vegetables

ENCORE

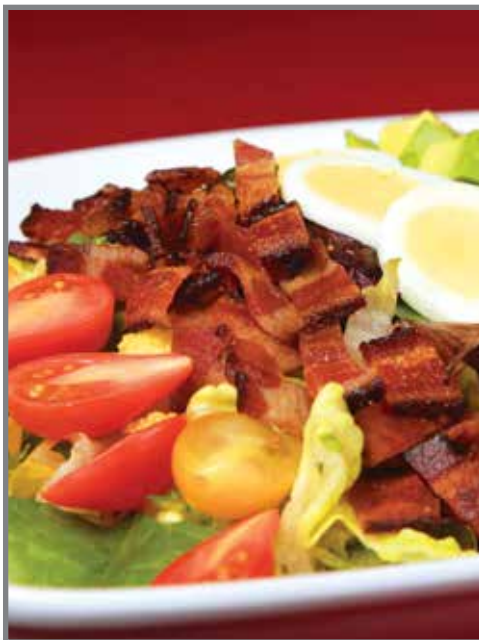
TRIPLE CHOCOLATE CHEESECAKE

With Raspberry Sauce & Whipped Cream

ADD JALAPENO CORN MUFFINS

With Maple Butter (2 Corn Muffins Per Person)

\$2



V=VEGETARIAN ITEM / GF = GLUTEN FREE ITEM



LUNCH

BUFFET

AVAILABLE UNTIL 5PM
BASED ON A 2-HOUR EVENT / MINIMUM OF 50 GUESTS

THE BOOGIE WOOGIE \$27

HOUSE OF BLUES SALAD

Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans & Crumbled Feta Cheese
Drizzled with Balsamic Vinaigrette Dressing

ASSORTED FRESH FRUIT DISPLAY

PASTA BAR TO INCLUDE:

Spinach & Penne Pasta
Baked Macaroni & Cheese

ROASTED GARLIC CHEESE BREAD

BOURBON BREAD PUDDING

Cooked with Bananas and White Chocolate Served with a Bourbon Caramel Sauce & Fresh Whipped Cream

DOUBLE CHOCOLATE FUDGE BROWNIE SQUARES

ENHANCE YOUR PASTA BAR TO INCLUDE: GRILLED ROSEMARY CHICKEN STRIPS \$5



DELTA BLUES \$25

HOUSE OF BLUES SALAD

Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans & Crumbled Feta Cheese
Drizzled with Balsamic Vinaigrette Dressing

ITALIAN STYLE PASTA SALAD

FRESH FRUIT

SANDWICH DISPLAY FEATURING SMOKED ROAST BEEF, ROASTED TURKEY & HONEY CURED HAM

Accompanied By Shredded Iceberg Lettuce, Vine Ripened Tomatoes, Vidalia Onions, New Orleans Style Mustards, Mayonnaise & Pickle Spears

ASSORTED SELECTION OF SLICED BREADS & ROLLS

DOUBLE CHOCOLATE FUDGE BROWNIE SQUARES

ADD: BOURBON BREAD PUDDING \$3.50

Cooked with Bananas, White Chocolate and Served with a Bourbon Carmel Sauce and Whipped Cream



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LUNCH

BUFFET - CONTINUED

AVAILABLE UNTIL 5PM
BASED ON A 2-HOUR EVENT / MINIMUM OF 50 GUESTS

BLUES BBQ

\$22.50

VEGETABLE CRUDITÉS WITH GREEN ONION DIP

HOUSEMADE CAESAR SALAD

Topped with Cotija Cheese & Caesar Dressing Served with Crostini

BARBECUED CHICKEN

BBQ Chicken on the Bone Brushed with Our Homemade BBQ Sauce

SEASONAL ROASTED VEGETABLES

MASHED POTATOES

BOURBON BREAD PUDDING

Cooked with Bananas and White Chocolate Served with a Bourbon Caramel Sauce & Fresh Whipped Cream

ADD JALAPENO CORN MUFFINS

\$2

With Maple Butter (2 Corn Muffins Per Person)



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DINNER

PLATED

AVAILABLE ALL DAY
BASED ON A 2-HOUR EVENT / MINIMUM OF 20 GUESTS

THE JAKE
THE JAKE WITH APPETIZER

\$32.50
\$35

APPETIZER - OPTIONAL

HOT SPINACH & ARTICHOKE DIP

Served with Housemade Tri Color Tortilla Chips
(One Appetizer Served Family-Style Per Four Guests)

SECOND COURSE

HOUSE OF BLUES SALAD

Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans and Crumbled Feta Cheese
Drizzled with Balsamic Vinaigrette Dressing

JALAPENO CORN MUFFINS (2 PER PERSON)

With Maple Butter

THIRD COURSE

(\$5 for choice day of)

CREOLE JAMBALAYA

Marinated Chicken, Spicy Andouille Sausage, Sweet Peppers & Roasted Green Onions In
a Traditional Jambalaya Sauce

-OR-

APPLEWOOD BACON WRAPPED MEATLOAF

Topped with Fresh Tomato Garlic Sauce and Served with Mashed Potatoes and Sautéed
Vegetables

-OR-

ROSEMARY CHICKEN

Served with Sautéed Seasonal Vegetables and Mashed Potatoes

FOURTH COURSE

KEY LIME PIE

Served with Raspberry Sauce



V=VEGETARIAN ITEM / GF = GLUTEN FREE ITEM



DINNER

PLATED-CONTINUED

AVAILABLE ALL DAY
BASED ON A 2-HOUR EVENT / MINIMUM OF 20 GUESTS

ROADHOUSE BLUES

\$32

OPENER

(HOST TO CHOOSE ONE STARTER 3 DAYS PRIOR TO EVENT)

HOUSE OF BLUES SIGNATURE SOUP DU JOUR

HOUSE OF BLUES SALAD

Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans and Crumbled Goat Cheese
Drizzled with Balsamic Vinaigrette Dressing

HEADLINER

(GUEST TO CHOOSE ONE ENTREE ON NIGHT OF EVENT)

BOLOGNESE PASTA

A combination of Ground Veal and Pork, Penne Pasta, Fresh Herbs, Red Wine Stewed Tomatoes, and Asiago Cheese
-OR-

GRILLED ROSEMARY CHICKEN MARINATED IN FRESH HERBS

Served with Mashed Potatoes and Seasonal Vegetables
-OR-

ENCORE

(HOST TO CHOOSE ONE DESSERT 3 DAYS PRIOR TO EVENT)

BOURBON BREAD PUDDING

Cooked with Bananas and White Chocolate, finished with a Bourbon Caramel Sauce topped with Whipped Cream
-OR-

KEY LIME PIE

Made with Fresh Key Lime Juice and drizzled with a Fresh Raspberry Coulis topped with Fresh Whipped Cream



V=VEGETARIAN ITEM / GF = GLUTEN FREE ITEM



DINNER

PLATED - CONTINUED

AVAILABLE ALL DAY
BASED ON A 2-HOUR EVENT / MINIMUM OF 20 GUESTS

MOJO

(Based on a Minimum of 20 Guests)

\$38

OPENER

(HOST TO CHOOSE ONE STARTER 3 DAYS PRIOR TO EVENT)

CAESAR SALAD

Cotija cheese, Caesar dressing, served with Crostini

HOUSE OF BLUES SIGNATURE SOUP DU JOUR

HEADLINER

(GUEST TO CHOOSE ONE ENTREE ON NIGHT OF EVENT)

BOLOGNESE PASTA

A combination of Ground Veal and Pork, Penne Pasta, Fresh Herbs, Red Wine Stewed Tomatoes, and Asiago Cheese
-OR-

SLOW COOKED ST. LOUIS RIBS

Rubbed with Adobo Spice, covered in Smoked Tomato BBQ Sauce,
Served with drunken beans and sweet citrus horseradish slaw
-OR-

ROSEMARY CHICKEN

Served with Sauteed Vegetables and Mashed Potatoes

* VEGETARIAN OPTION AVAILABLE UPON ADVANCE REQUEST *

ENCORE

(HOST TO CHOOSE ONE DESSERT 3 DAYS PRIOR TO EVENT)

BOURBON BREAD PUDDING

Cooked with Bananas and White Chocolate, finished with a Bourbon Caramel Sauce topped with Whipped Cream
-OR-

KEY LIME PIE

Made with Fresh Key Lime Juice and drizzled with a Fresh Raspberry Coulis topped with Fresh Whipped Cream

SOUNDCHECK

SERVED FAMILY STYLE

JALAPENO CORNBREAD SKILLET

Served with Maple Butter
Additional \$2 per person

CREAMY SPINACH DIP

Served with Tortilla Chips
Additional \$3 per person



V=VEGETARIAN ITEM / GF = GLUTEN FREE ITEM



DINNER

PLATED - CONTINUED

AVAILABLE ALL DAY
BASED ON A 2-HOUR EVENT / MINIMUM OF 20 GUESTS

MUDDY WATERS

\$47.50

OPENER

(HOST TO CHOOSE ONE STARTER 3 DAYS PRIOR TO EVENT)

HOUSE OF BLUES SALAD

Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans and crumbled Goat Cheese drizzled with Balsamic Vinaigrette Dressing

HOUSE OF BLUES SIGNATURE SOUP DU JOUR

HEADLINER

(GUEST TO CHOOSE ONE ENTREE ON NIGHT OF EVENT)

ROSEMARY CHICKEN

Served with Mashed Potatoes and Fresh Vegetables

-OR-

GRILLED NEW YORK STRIP STEAK (PREPARED MEDIUM)

With a Pinot Noir Reduction,

Served with Mashed Potatoes and Garden Fresh Seasonal Vegetables

-OR-

GRILLED CHEF'S SELECTED FISH OF THE DAY

Served with Mashed Potatoes and Garden Fresh Seasonal Vegetables

* VEGETARIAN OPTION AVAILABLE UPON ADVANCE REQUEST *

ENCORE

(HOST TO CHOOSE ONE DESSERT 3 DAYS PRIOR TO EVENT)

BOURBON BREAD PUDDING

Cooked with Bananas and White Chocolate, finished with a Bourbon Caramel Sauce topped with Whipped Cream

-OR-

KEY LIME PIE

Made with Fresh Key Lime Juice and drizzled with a Fresh Raspberry Coulis topped with Fresh Whipped Cream

SOUNDCHECK

SERVED FAMILY STYLE

JALAPENO CORNBREAD SKILLET

Served with Maple Butter

Additional \$2 per person

CREAMY SPINACH DIP

Served with Tortilla Chips

Additional \$3 per person



V=VEGETARIAN ITEM / GF = GLUTEN FREE ITEM



DINNER

PLATED - CONTINUED

AVAILABLE ALL DAY
BASED ON A 2-HOUR EVENT / MINIMUM OF 40 GUESTS

THE BIG EASY

\$47.50

OPENER

(HOST TO CHOOSE ONE STARTER 3 DAYS PRIOR TO EVENT)

HOUSE OF BLUES SALAD

Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans and crumbled Goat Cheese drizzled with Balsamic Vinaigrette Dressing

HOUSE OF BLUES SIGNATURE SOUP DU JOUR

HEADLINER

DUAL PLATE OPTIONS SELECTED BY HOST IN ADVANCE

SELECT 2 PROTEINS (HALF PORTIONS):

GRILLED NEW YORK STRIP STEAK (PREPARED MEDIUM)

served with a Pinot Noir Reduction

GRILLED CHEF'S SELECTED FISH OF THE DAY

GRILLED ROSEMARY CHICKEN MARINATED IN FRESH HERBS

SELECT 2 ACCRUETREMENT:

Mashed Potatoes

Seasonal Garden Fresh Vegetables

Andouille Corn Pudding

Drunken Beans

Cole Slaw

* VEGETARIAN OPTION AVAILABLE UPON ADVANCE REQUEST *

ENCORE

(HOST TO CHOOSE ONE DESSERT 3 DAYS PRIOR TO EVENT)

BOURBON BREAD PUDDING

Cooked with Bananas and White Chocolate, finished with a Bourbon Caramel Sauce topped with Whipped Cream
-OR-

KEY LIME PIE

Made with Fresh Key Lime Juice and drizzled with a Fresh Raspberry Coulis topped with Fresh Whipped Cream

SOUNDCHECK

SERVED FAMILY STYLE

JALAPENO CORNBREAD SKILLET

Served with Maple Butter

Additional \$2 per person

CREAMY SPINACH DIP

Served with Tortilla Chips

Additional \$3 per person

V=VEGETARIAN ITEM / GF = GLUTEN FREE ITEM





DINNER

BUFFET

AVAILABLE ALL DAY
BASED ON A 2-HOUR EVENT / MINIMUM OF 50 GUESTS

BLUES REVUE

\$34

BUFFET DISPLAY

VEGETABLE CRUDITÉS

Served with Green Onion Dip

CAESAR SALAD

Topped with Cotija Cheese & Caesar Dressing Served with Crostini

BARBECUE CHICKEN

Brushed with Our Homemade BBQ Sauce

SOUTHERN STYLE BARBECUE RIB FINGERS

Bone In Chicken Brushed With Our Homemade BBQ Sauce
(Approximately 3 Per Person)

SEASONAL GRILLED VEGETABLES

MASHED POTATOES

DESSERT

DOUBLE CHOCOLATE FUDGE BROWNIE SQUARES WITH SALTED PEANUTS

BOURBON BREAD PUDDING

Cooked with Bananas & White Chocolate Served with a Bourbon Caramel Sauce and Fresh Whipped Cream



THE ELWOOD

\$38.50

BUFFET DISPLAY

HOUSE OF BLUES SALAD

Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans & Crumbled Goat Cheese
Drizzled with Balsamic Vinaigrette Dressing

SPINACH & ARTICHOKE DIP (V)

Served with House Made Tri Colored Tortilla Chips

ROSEMARY CHICKEN BREAST

SAUTÉED SALMON

ROASTED VEGETABLE & GOAT CHEESE PENNE PASTA

SEASONAL GRILLED VEGETABLES

MASHED POTATOES

DESSERT DISPLAY

PECAN PIE SQUARES

KEY LIME PIE SQUARES

V=VEGETARIAN ITEM / GF = GLUTEN FREE ITEM





RECEPTION

HORS D'OEUVRES

TRAY PASSED
50 PIECE MINIMUM PER ITEM — PRICED BY THE PIECE

COLD HORS D'OEUVRES

MINI TROPICAL FRUIT SKEWERS WITH MANGO MINT GLAZE \$3.50
Fresh Fruit Marinated In a Mango Orange Mint Purée

CREOLE DEVILED EGGS \$3.50
Spicy Deviled Eggs with Crisp Pancetta

MINI ROASTED VEGETABLE WRAPS \$3.50
Spinach Tortilla, Herb Cream Cheese & Garden Vegetables

ROASTED RED PEPPER HUMMUS \$3
Served On a Crispy Pita Triangle with Chopped Parsley

SPICY SHRIMP SALAD \$5
Served on a Cucumber Round

TOMATO BASIL BRUSCHETTA \$3.50
Served On Top of a Grilled Baguette with Feta Cheese

CAJUN SHRIMP SALAD CROSTINI \$4.50
Poached Shrimp, Green Onions, Capers In a Spicy Remoulade Sauce

BEEF CARPACCIO CANAPÉ \$5
Shaved Beef Tenderloin, Baby Field Greens, Garlic Aioli & Parmesan on a Toasted Baguette Round

CHICKEN TOSTADA \$4
Black Bean Puree , Chopped Cilantro, Fresh Pico & Sour Cream on a Crispy Corn Tortilla Round

STEAK TARTARE \$5
Traditional Tartare with a Twist, Served On Herbed Garlic Brioche with Chopped Red Onions & Smashed Capers

TUNA TARTARE \$5
Traditional Tartare with a Twist, Served On Herbed Garlic Brioche with Chopped Red Onions & Smashed Capers

SHRIMP & CUCUMBER CANAPÉS \$5
Poached Shrimp, English Cucumbers, with Herbed Cream Cheese, Fresh Dill & a Small Slice of Lemon

CHILLED FIREWORK PRAWNS \$5
With Wasabi Cocktail Sauce

SHRIMP CEVICHE \$5
With Three Kinds of Chilies, Served In a Cucumber Round with Fresh Cilantro & Lime

SMOKED SALMON \$4.50
Garlic Roasted Bagel Crisp with Crème Fraiche, Capers, Chopped Parsley & Red Onions

TUNA TOSTADA \$4
Spicy Seared Ahi Tuna, Served with Cilantro Lime Crema, Jalapeno Slaw On a Deep Fried Corn Tortilla Round

V=VEGETARIAN ITEM / GF = GLUTEN FREE ITEM





RECEPTION

HORS D'OEUVRES - CONTINUED

50 PIECE MINIMUM PER ITEM — PRICED BY THE PIECE

HOT HORS D'OEUVRES

HAND STRETCHED FLAT BREAD

WITH BASIL PESTO (V) \$3

WITH GRILLED VEGETABLE (V) \$3

WITH SPICY SAUSAGE \$3.50

MARINATED SKEWERS

WITH CHICKEN & GARDEN VEGETABLES \$4.50

WITH STEAK & GARDEN VEGETABLES \$5

WITH GARDEN VEGETABLES \$4

SATAY

WITH GINGER CHICKEN \$4

WITH LEMON BASIL GARLIC SHRIMP \$5

STUFFED MUSHROOMS

WITH DUNGENESS CRAB \$4.50

WITH SPINACH & PARMESAN \$4

PAN FRIED PORK DUMPLINGS

Traditional Potsticker Filled with Lean Pork, Green Cabbage and a Soy Glaze Dipping Sauce \$3.50

DEVILS ON HORSEBACK

Bacon Wrapped Dates \$4

BREADED CHICKEN TENDERS

Select One of The Following Sauces: Traditional Hot Wing Sauce, Jamaican Jerk Sauce, Smoked BBQ Sauce Or Asian Fire Sauce \$3.50

DEEP FRIED CHICKEN WINGS

Select One of The Following Sauces: Traditional Hot Wing Sauce, Jamaican Jerk Sauce, Smoked BBQ Sauce Or Asian Fire Sauce \$4

PETITE QUESADILLAS

with Three Cheese Blend, Rajas Pepper Blend, Wild Mushrooms & Green Onions \$3

WITH CHICKEN \$3.50

WITH STEAK \$3.50

WITH SHRIMP \$4

JALAPENO JACK CHEESE STUFFED POTATO SKINS

With Sour Cream, Chopped Bacon & Green Onions \$3.50

SPINACH & FETA CHEESE SPANIKOPITAS

Phyllo Pastry, Garden Fresh Spinach & Herbed Feta Cheese \$3

VEGETARIAN SPRING ROLLS

Deep Fried & Served with a Teriyaki Dipping Sauce \$3.50

GRILLED ANDOUILLE SAUSAGE KABOBS

With Roasted Peppers & Red Onions Served with a Honey Dijon Glaze \$3.50

SPINACH AND ARTICHOKE DIP

With Housemade Tri Color Tortilla Chips, Fresh Pico & Sour Cream \$3.50

V=VEGETARIAN ITEM / GF = GLUTEN FREE ITEM





RECEPTION

HORS D'OEUVRES - CONTINUED

50 PIECE MINIMUM PER ITEM — PRICED BY THE PIECE

SPINACH, CRAB AND ARTICHOKE DIP

With Housemade Tri Color Tortilla Chips, Fresh Pico & Sour Cream \$4.50

MINI SLIDERS

WITH PULLED PORK \$3.50

WITH ISLAND TURKEY Served with Cheddar Cheese and Roasted Tomato \$3.50

WITH SPICY MEATBALL Served with Cotija Cheese \$3.50

WITH CERTIFIED ANGUS BEEF Served with Carmelized Onion and Roasted Pepper Ketchup \$3.50

WITH JUICY LUCY Served with Provolone Cheese and Fried Jalapenos \$4

WITH CRAB CAKE Served with Spicy Remoulade \$4.50

STREET TACOS

Shredded Cabbage, Fresh Pico, Chopped Cilantro, Lime Crema On Small Corn Torillas

WITH CITRUS MARINATED CHICKEN \$4

WITH BEEF \$4

WITH WHITE FISH \$4

SUGGESTED CHEF ATTENDED SERVICE ITEM — ATTENDANT FEE WILL APPLY \$125



CHIPOTLE BRAISED PORK CANAPE

Mango Mayonnaise, Shredded Jicama & Green Apples On Herbed Toasted Baguette Rounds \$3

PETITE CRAB CAKES

Created In House By Our Culinary Staff with Spicy Herbed Tartar Sauce and Braised Leeks \$4.50

ROASTED SEA SCALLOPS WRAPPED IN BACON

Garnished with Truffle Oil and Roasted Pistachios \$6

CHILI BRAISED SHORT RIBS

Served with Andouille Corn Pudding \$6

CRISPY SHRIMP TEMPURA

Sweet Chili Sauce \$5



V=VEGETARIAN ITEM / GF = GLUTEN FREE ITEM



RECEPTION

SOUTHERN INSPIRED SPECIALTIES

50 PIECE MINIMUM PER ITEM — PRICED BY THE PIECE

SHRIMP AND GRITS \$8

Pan Seared Jumbo Shrimp Simmered in Chipotle Garlic Cream Sauce Served Over a Crispy Fried Grit Cake & Sweet Tear Drop Tomatoes

SUGGESTED CHEF ATTENDED SERVICE ITEM — ATTENDENT FEE WILL APPLY \$125

JAMBALAYA \$6

Marinated Chicken, Spicy andouille Sausage, Sweet Peppers & Roasted Green Onion in a Traditional Jambalaya Sauce

NEW ORLEANS STYLE PO-BOYS \$7

Make Your Own Po-Boys Served with Mayonnaise, Sliced Tomatoes, Pickles & French Bread With andouille Sausage

LOUISIANA CRAWFISH AND SHRIMP ETOUFFE \$6.50

In a Traditional Brown Roux Sauce with White Rice

JUMBO GULF SHRIMP & SCALLOP DIABLO OVER LINGUINE \$9

SUGGESTED CHEF ATTENDED SERVICE ITEM — ATTENDENT FEE WILL APPLY \$125

BOLOGNESE \$6.50

Combination of Veal and Ground Pork, Penne Pasta, Stewed Tomatoes, Fresh Herbs, and Asiago Cheese

WILD MUSHROOM PENNE PASTA \$6.50

With Grilled Chicken & Smoked Gouda In a Light Cream Sauce

ROASTED CHICKEN AND GOAT CHEESE PENNE PASTA \$6.50

With Shiitake Mushrooms, Spinach, Pesto, Roasted Chicken & Goat Cheese

SMOKED PULLED PORK \$6.50

Slow Pulled Pork, Topped with Smoked Tomato BBQ Sauce & Served with Potato Buns

BUTTERMILK FRIED CHICKEN \$7.50

Fried Chicken Marinated In Buttermilk & Adobo Spice

BABY BACK RIBS \$8.50

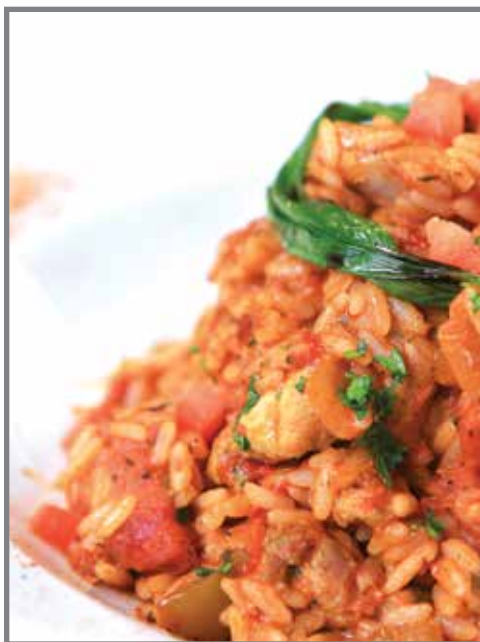
Slow Cooked Ribs Rubbed with Adobo Spice Covered in Smoked Tomato BBQ Sauce

ROSEMARY CHICKEN BREAST \$6.50

With a Chipotle Glaze & Served with Chicken Jus

SAUTÉED SALMON \$7

In Lemon Chive Butter (3 Oz.)



V=VEGETARIAN ITEM / GF = GLUTEN FREE ITEM



RECEPTION

SPECIALTY DISPLAYS

MINIMUM 50 GUESTS. PRICED PER PERSON.

FRESHLY MADE FLATBREAD STATION	\$6
Choice of One: Basil Pesto (V), Grilled Vegetable(V) or Spicy Sausage	
FRESH VEGETABLE CRUDITÉS	\$5
Duo of Dips including White Bean Truffle and Roasted Red Pepper Hummus	
IMPORTED AND DOMESTIC CHEESE BOARD	\$6
Served with Crackers, Crostini, Pita Bread & Fruit Garnish (V)	
GRILLED VEGETABLE DISPLAY	\$5
Marinated Zucchini, Mushrooms, Eggplant, Radicchio, Yellow Squash & Peppers with Tomato-Shallot Vinaigrette (V)	
MEDITERRANEAN DISPLAY	\$6.50
Hummus, Tomato, Cucumber, Feta Cheese, Kalamata Olives & Pita Bread (V)	
FRESH AND EXOTIC FRUIT	\$5
Elaborate Display of Seasonal Local & Tropical Fresh Fruits & Berries served with Strawberry Yogurt Dip (V)	
TRIO OF EXOTIC DIPS	\$5
To Include Chick Pea and Artichokes, White Bean with Truffle Oil & Roasted Eggplant Served with Crackers, Crostini & Pita Bread (V)	
ALMOND CRUSTED BAKED BRIE	\$4
Served Warm with Raspberry Sauce & French Bread (V)	
ROASTED VEGETABLE PLATTER	\$5
Chef's Choice of Garden Fresh Seasonal Vegetables	
ANTIPASTO DISPLAY	\$6.50
An assortment of Italian Meats and Cheeses that includes Salami, Proscuitto, Mortadella, Capicola, Romano and Mozzarella Cheeses, Anchovies, Pepperoncini's, Kalamata Olives, Stuffed Green Olives & Roasted Peppers Served with French Bread Crostini	
SLOW ROASTED TURKEY BREAST BOARD	\$7
Served Room Temperature with Assorted Hinged Mini Rolls, Dijon Mustard, Mayonnaise & BBQ Sauce	
COLD SMOKED FILET OF BEEF BOARD	\$10
Served Medium Rare with Mini Rolls & Horseradish Cream	
MINI SLIDERS DISPLAY	\$7.50
Pulled Pork, Island Turkey & Spicy Meatball	
MINI PREMIUM SLIDER DISPLAY	\$9
Certified Angus Beef, Juicy Lucy & Crab Cake	

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RECEPTION

SEAFOOD DISPLAYS

MINIMUM 50 GUESTS. PRICED PER PERSON.

CHILLED SEAFOOD

CHILLED, PEELED SHRIMP \$4.50
Served with Lemon Wedges, Cocktail Sauce & Remoulade

SNOW CRAB CLAWS \$5.50
Served with Lemon Wedges, Cocktail Sauce & Remoulade

FRESH SHUCKED OYSTERS ON THE HALF SHELL \$5
Served with Lemon Wedges, Cocktail Sauce & Remoulade

HOUSE SMOKED SALMON BOARD \$6.50
Smoked Salmon, Red Onions, Chopped Eggs, Capers, Lemons with Dill Crème Fraiche

CHILLED SEAFOOD BAR \$22.25
Three Shrimp, Two Snow-Crab Claws & One Oyster On The Half Shell Served with Lemon Wedges, Cocktail Sauce & Remoulade

UNLIMITED CHILLED SEAFOOD BAR \$39
Shrimp, Snow-Crab Claws & Oysters On The Half Shell Served with Lemon Wedges, Cocktail Sauce & Remoulade



HOT SEAFOOD

STEAMED MUSSELS \$7
With White Wine, Lemon, Garlic and Fresh Herbs Clams with Tomato, Basil & Pancetta

CIOPPINO \$12
Fresh Clams, Mussels, Shrimp and Salmon with Shaved Fennel, Crushed Garlic Cloves, Toasted Red Pepper Flakes, White Wine, Housemade Lobster Stock, Fresh Herbs & Vine Ripened Tomatoes

GRILLED SALMON \$7
With a Lemon Caper Cream

SUGGESTED CHEF ATTENDED SERVICE ITEM - ATTENDENT FEE WILL APPLY \$125

VOODOO SHRIMP \$8

Prawns Sautéed In a Amber Beer Reduction with Fresh Herbs and Cream. Served with Jalapeno Cornbread Rounds & Tear Drop Tomatoes

SUGGESTED CHEF ATTENDED SERVICE ITEM - ATTENDENT FEE WILL APPLY \$125



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RECEPTION

CARVING STATIONS

ALL CARVING STATIONS INCLUDE ASSORTED TOPPINGS AND ACCOUTREMENTS TO ENHANCE THE FLAVOR AND PRESENTATION. MINIMUM 50 GUESTS. PRICED PER PERSON.

OVEN ROASTED TURKEY BREAST

\$6.50

Turkey Breast served with Cranberry and Turkey Gravy. Each Serving is 4oz.

MAPLE GLAZED BONE IN HAM

\$6.50

Served with Honey Mustard. Each Serving is 4oz.

OVEN ROASTED BEEF TENDERLOIN (MEDIUM RARE)

\$19

Served with a Demi-Glaze. Each serving is 4oz.

ROASTED PORK TENDERLOIN

\$11

Served with a Ginger Pineapple Glaze. Each Serving is 4oz.

ALL CARVING STATIONS REQUIRE A CHEF ATTENDENT. A \$ 125 PER ATTENDENT FEE WILL APPLY.



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RECEPTION

SALADS

MINIMUM 50 GUESTS. PRICED PER PERSON.

HOUSE OF BLUES SALAD \$4.25

Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans & Crumbled Feta Cheese Drizzled with Balsamic Vinaigrette Dressing. (V)

CHOPPED SALAD \$4.50

With Green Cabbage, Sliced Radishes, Red Onion, Carrots, Cucumber, Fennel, Roasted Red Peppers, Feta Cheese & Parmesan Wonton Strips All Tossed Together with a Light Champagne Vinaigrette (V)

HOUSEMADE CAESAR SALAD \$5

Topped with Cotija Cheese & Caesar Dressing Served with Crostini

TOMATO, CUCUMBER, RED ONION & THAI BASIL SALAD \$5

With a light Champagne Vinaigrette Dressing (V)

SOUTHERN SHRIMP SALAD \$6.50

Chilled Bay Shrimp with White Rice, Green Olives, Roasted Red Peppers, Red Onions, Tear Drop Tomatoes, Cracked Black Pepper, Fresh Garlic, Celery & Jalapeno Peppers in a Light Creamy Adobo Seasoned Dressing

GREEK FETA SALAD \$5.25

Crisp Romaine, Feta Cheese, Roma Tomatoes, Kalamata Olives, Red Onions, Seedless English Cucumber & Lemon Emulsion. (V)

COBB SALAD \$6.25

Tossed in Catalina Dressing Topped with Poached Chicken, Applewood Bacon, Sweet Tear Drop Tomatoes, Egg, Avocado & Bleu Cheese

VEGETARIAN COUSCOUS SALAD (V) \$5

Topped with Sun Dried Tomatoes, Green Onions, Celery, Capers, Fresh Pico, Lemon Juice, Olive Oil & Cucumbers

FIELD GREENS WITH PARMIGIANINO REGGIANO \$5.50

And Red Wine Vinaigrette (GF)

BABY SPINACH SALAD WITH SUNDRIED CRANBERRIES \$5.50

Candied Walnuts, Goat Cheese & Champagne Vinaigrette Dressing (GF)

TRI COLOR TORTELLINI SALAD (V) \$6

Aromatic Vegetables, Fresh Leeks, Orange Segments, Tear Drop Tomatoes in a Lemon Oregano Vinaigrette

ENHANCE YOUR SALAD

ADD GRILLED CHICKEN \$7.50

ADD SAUTÉED SHRIMP \$8.50



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RECEPTION

SIDES

MINIMUM 50 GUESTS. PRICED PER PERSON.

BUTTERMILK BISCUITS	\$3
Served with Regular Or Maple Butter (V)	
JALAPENO PEPPER AND CHEESE CORNBREAD	\$2
Served with Regular Or Maple Butter (V)	
SAUTÉED VEGETABLES	\$3.50
Chef's Choice of Garden Fresh Vegetables of The Season (V)	
GRILLED VEGETABLES	\$3.50
Chef's Choice of Garden Fresh Vegetables of The Season (V)	
DRUNKEN BEANS	\$3.50
Pinto Beans, Garden Vegetables & a Hint of Guinness Beer To Enhance The Flavors	
MASHED SWEET POTATOES	\$4
Red Garnet Potatoes with Brown Sugar Heavy Cream & a Touch of Cinnamon	
VEGETABLE RICE PILAF	\$3.50
The Trinity of Garden Vegetables, Fresh Herbs & Vegetable Stock with a Blend of Fresh Herbs (V)	
SPINACH & PENNE PASTA	\$4.50
Fresh Garden Spinach Leaves, Crimini Mushrooms In a Light Garlic Cream Sauce, with Red Onions, Fresh Basil & Sundried Tomatoes (V)	
LOBSTER MAC & CHEESE	\$8
Maine Lobster In a Creamy Cheese Sauce & Topped with Crunchy Panko Breadcrumbs	
BAKED MACARONI & CHEESE	\$4.50
With a Buttery Herbed Bread Crumb Topping (V)	
YUKON GOLD MASHED POTATOES	\$3.50
With Roasted Garlic, Heavy Cream, Sweet Cream Butter & Fresh Ground Seasonings (V)	
LOADED YUKON GOLD MASHED POTATOES	\$5
With Applewood Smoked Bacon, Sour Cream, Colby Cheese & Green Onions	
GARLIC ROASTED HALVED RED ROSE POTATOES	\$4
With Olive Oil, Fresh Garlic, Assorted Herbs & Seasonings (V)	
HOUSEMADE CITRUS CHAMPAGNE COLESLAW	\$3.50
A Blend of Green Cabbage, Cucumbers, Fresh Cilantro & a Light Creamy Dressing (V)	
CREAMED SPINACH	\$3.50
Fresh Spinach Leaves, Sautéed Shallots & Garlic with a Light Parmesan Cream Sauce (V)	



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RECEPTION

DESSERTS

50 PIECE MINIMUM PER ITEM. PRICED PER PIECE.

SLICED SEASONAL FRUIT DISPLAY	\$5.50
To include Fresh Seasonal Assorted Melons, Assorted Grapes & Local Berries (GF)	
ASSORTED FRESH FRUIT TARTS	\$5.50
Filled with Pastry Cream & Seasonal Fresh Berries	
MINI PECAN PIE TARTS	\$5.50
Toasted Pecans & Creamy Caramel	
MINI KEY LIME PIE	\$4
Topped with Whipped Cream Myer Lime Zest	
PUMPKIN SPICE CAKE	\$3.50
With Butterscotch-Walnut Filling & Cream Cheese Frosting	
MINI CHEESECAKE SQUARES	\$4
With Assorted Toppings & Whipped Cream	
TRIPLE CHOCOLATE CHEESECAKE	\$4
Raspberry Sauce & Whipped Cream	
CHOCOLATE PEANUT BUTTER BROWNIE SQUARES	\$3.50
Glazed with Carmel Sauce	
ASSORTED HOUSEMADE COOKIES	\$3
Garnished with Fresh Caramel & Chocolate Sauces	
ASSORTED MINI HOUSEMADE CUPCAKE DISPLAY	\$3.50
Assorted Silver Dollar Size Cup Cakes with a Wide Variety of Toppings	
CHEFS SELECTION OF ASSORTED DESSERTS	\$8
Key Lime Pie Rounds, Assorted Mini Cheesecake, Housemade Cookies & Mini Cupcakes	
BOUBON BREAD PUDDING	\$3.50
Cooked with Bananas and White Chocolate Served with a Bourbon Caramel Sauce & Fresh Whipped Cream	

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RECEPTION

DESSERTS - CONTINUED

50 PIECE MINIMUM PER ITEM. PRICED PER PIECE.

OOEY GOOEY BUTTERCAKE SQUARES \$3.50

DOUBLE CHOCOLATE FUDGE BROWNIES \$3.50

RICE CRISPY TREAT POPS \$3

BANANAS FOSTER ACTION STATION \$7

Served with Vanilla Ice Cream

ADDITIONAL ATTENDENT FEE WILL APPLY \$125

DESSERT SHOOTERS \$7

KEY LIME PIE

WHITE CHOCOLATE CHEESECAKE

BOSTON CREAM PIE

FRESHLY BREWED PEET'S REGULAR & DECAFFEINATED COFFEE &

ASSORTED INTERNATIONAL TEAS \$5

Served with Cream, Sugar & Lemon Wedges

ENHANCE YOUR COFFEE STATION \$2

Upgrade to a Premium Coffee Station with Flavored Syrups, Whipped Cream, Chocolate Shavings & Cinnamon Sticks



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KIDS MENU

PLATED

PLATED LUNCH/DINNER \$13

(FOR GUESTS AGES 3-9 YEARS OLD)

FIRST COURSE

(ENTREES WILL BE SELECTED BY YOUR GUESTS ON-SITE)

KIDS MACARONI AND CHEESE

-OR-

KIDS CHICKEN TENDERS

With French Fries

-OR-

KIDS GRILLED CHEESE SANDWICH

With French Fries

-OR-

KIDS CERTIFIED ANGUS BURGER

With French Fries

-OR-

KIDS CHEESE PIZZA

SECOND COURSE

KID'S SUNDAE

-OR-

FRESH FRUIT CUP

BEVERAGES

Soft Drinks, Milk, Apple Juice Or Orange Juice



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BEVERAGES

ALL DAY REFRESHERS

ALL SERVED ON A BEVERAGE STATION AND SERVICE IS BASED ON 2 HOURS UNLESS OTHERWISE NOTED

AGUAS FRESCAS JUICE BAR **\$6.50**
Chilled Water Infused with Fresh Fruits to Freshen the Palate. Select From:
ORANGE
HONEYDEW

HOT CHOCOLATE **\$6.50**
Whipped Cream and Chocolate Sauce

JUICE BAR **\$6.50**
Choose Three Selections; Apple, Orange, Cranberry, Grapefruit or Tomato Juice

SIGNATURE COFFEE TABLE **\$6**
Served with Cream, Sugar & Lemon Wedges

FRESH LEMONADE **\$6.50**
Fresh Lemonade Served with Your Choice of Strawberry, Blueberry or Raspberry Syrup

FRESH BREWED ICE TEA **\$6**

SODA AND BOTTLED WATER STATION **\$6**
Assorted Coke Products & Dasani Water

COFFEE, HOT TEA, BOTTLED WATER & SOFT DRINK PACKAGE **\$10**

RED BULL PACKAGE **\$8**



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BEVERAGES

LIBATIONS

SUPER PREMIUM BAR PACKAGE

2 Hours	\$42
3 Hours	\$52
Each Additional Hour	\$10

PREMIUM BAR PACKAGE

2 Hours	\$29
3 Hours	\$39
Each Additional Hour	\$10

CALL BRAND BAR PACKAGE

2 Hours	\$25
3 Hours	\$32
Each Additional Hour	\$7

BEER, WINE & SODA PACKAGE

2 Hours	\$21
3 Hours	\$26
Each Additional Hour	\$5

SOFT BEVERAGE PACKAGE

2 Hours	\$4
3 Hours	\$6
Each Additional Hour	\$2

CONSUMPTION & CASH BAR PRICING

RED BULL ENERGY DRINK	\$5
SOFT DRINKS / ICED TEA / HOT TEA	\$4
COFFEE	\$5
BOTTLED WATER	\$4
SPARKLING WATER	\$5

DRINK TICKETS (PRICED PER TICKET)

SUPER PREMIUM BRANDS	\$10
PREMIUM BRANDS	\$9
CALL BRANDS	\$8
BEER AND WINE	\$7



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