



HOUSE OF BLUES

SAN DIEGO

SPECIAL EVENTS



Menu



CONTINENTAL BREAKFAST

SLICED SEASONAL FRUIT DISPLAY

ASSORTED BREAKFAST CEREALS

ASSORTED BREAKFAST PASTRIES

Served with Sweet Butter, Fresh Fruit Preserves,
Low-Fat and Plain Cream Cheese

ASSORTED BAGELS

With Cream Cheese

YOGURT & GRANOLA PARFAIT

REGULAR & DECAF COFFEE

Served with Sugar and Creamer

HOT TEA

ORANGE JUICE

Additional Administrative Fee
and Applicable State Tax Applies



THE ROCKIN' BUFFET

EGG SELECTIONS (SELECT ONE)

MORNING EGG SCRAMBLE

With Cheddar Cheese and Chives

CAST IRON SKILLET FRITTATA

With Smoked Bacon, Sweet Bell Pepper and Manchego Cheese

SMOKED ANDOUILLE & AGED WHITE CHEDDAR SCRAMBLE

With Salsa Verde

MARKET VEGETABLE SCRAMBLE

With Broccoli, Blistered Grape Tomatoes and Smoked Gouda

MEAT SELECTIONS (SELECT TWO)

APPLEWOOD SMOKED BACON

COUNTRY SAUSAGE LINKS

MAPLE GLAZED BONE-IN HAM

SMOKED ANDOUILLE SAUSAGE

MAIN COURSE (SELECT TWO)

WARM BUTTERMILK BISCUITS & COUNTRY SAUSAGE GRAVY

BELGIAN WAFFLES

Served with a Selection of Seasonal Fruits, Whipped Cream, Warm Maple Syrup, Whipped Sweet Butter, Shaved Chocolate, Candied Pecans and Powdered Sugar

BUTTERMILK PANCAKES

Served with Whipped Sweet Butter and Warm Maple Syrup

BANANAS FOSTER FRENCH TOAST

Served with Whipped Sweet Butter and Warm Maple Syrup

BEVERAGES

REGULAR & DECAF COFFEE

Served with Sugar and Creamer

HOT TEA

ORANGE JUICE

Additional Administrative Fee and Applicable State Tax Applies



BREAKFAST ADD-ONS

SAUTÉED BREAKFAST POTATOES

SPICY YUKON GOLD POTATO HASH

ASSORTED BREAKFAST BREADS

ASSORTED BREAKFAST PASTRIES

Served with Sweet Butter, Fresh Fruit Preserves,
Low-Fat and Plain Cream Cheese

SLICED SEASONAL FRUIT DISPLAY

HASH BROWN POTATOES

Additional Administrative Fee
and Applicable State Tax Applies



THE BAND RIDER

SEATED LUNCH

STARTER

(SELECT ONE)

SOUP OF THE DAY

HOUSE OF BLUES SALAD

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

CAESAR SALAD

Topped with Cotija Cheese and Caesar Dressing
Served with Crostini

BABY SPINACH SALAD

With Fresh Cranberries, Candied Walnuts, Goat
Cheese, Topped with a Champagne
Vinaigrette Dressing

ENTRÉE

(SELECT THREE)

CAESAR SALAD WITH GRILLED CHICKEN

Topped with Cotija Cheese and Caesar Dressing
Served with Crostini

COBB SALAD WITH GRILLED CHICKEN

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

SPINACH & PENNE PASTA

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

BLUES BURGER

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

BLACKENED CHICKEN SANDWICH

Cast Iron Skillet Blackened Marinated Chicken
Breast, Served on a Brioche Bun with Spicy
Rémoulade, Romaine Lettuce, Red Onion, Roma
Tomato and French Fries

TURKEY BURGER

Seasoned with Jamaican Spices Topped with
Cheddar Cheese on a Chipotle Mayo Brushed
Brioche Bun, Served with Crispy Field Greens and
Sliced Roma Tomatoes and French Fries

DESSERT

(SELECT ONE)

TRIPLE CHOCOLATE CHEESECAKE

Served with Seasonal Berries

BOURBON BREAD PUDDING

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

KEY LIME PIE

Made with Fresh Key Lime Juice
Drizzled with a Fresh Raspberry Coulis
Topped with Fresh Whipped Cream

COCONUT CREAM PIE

Piled High with Fresh Whipped Cream and
Toasted Coconut in a Flaky Crust



Additional Administrative Fee
and Applicable State Tax Applies

MOE BETTA

SEATED LUNCH

STARTER *(SELECT ONE)*

MEDITERRANEAN VEGETABLE WHITE CHEDDAR DIP

Warm White Cheddar Dip Served with Sautéed Zucchini Squash, Tomato, Garlic and Fresh Herbs, Served with Toasted Pita Chips

Presented Family Style

VOODOO SHRIMP

Prawns Sautéed in an Amber Beer Reduction with Fresh Herbs and Cream, Served Atop Jalapeño Cornbread, Served Family Style

HOUSE OF BLUES SALAD

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

CAESAR SALAD

Topped with Cotija Cheese and Caesar Dressing, Served with Crostini

DESSERT *(SELECT ONE)*

TRIPLE CHOCOLATE CHEESECAKE

Served with Seasonal Berries

BOURBON BREAD PUDDING

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

ASSORTED HOUSEMADE COOKIES

Garnished with Fresh Caramel and Chocolate Sauces

ENTRÉE *(SELECT THREE)*

CRISPY CHICKEN BREAST

Pan Roasted, Skin-on Breast with Ham Hock Jus, Served with Herb Roasted Yukon Gold Potatoes and Sautéed Seasonal Vegetables

LORETTA'S MEATLOAF

Ground Angus Beef Meatloaf, Topped with Our Housemade Sweet Bell Pepper Mushroom Sauce and Deep Fried Onion Rings, Served with Herb Roasted Yukon Gold Potatoes and Sautéed Seasonal Vegetables

BBQ CHICKEN

Semi-Boneless Breast and Boneless Thigh with Housemade Kansas City BBQ Sauce, Served with Herb Roasted Yukon Gold Potatoes and Sautéed Seasonal Vegetables

CHEF SELECTED FISH OF THE DAY

Served with Herb Roasted Yukon Gold Potato and Sautéed Seasonal Vegetables

BLUES BURGER

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

CAESAR SALAD WITH CHICKEN

Topped with Cotija Cheese and Caesar Dressing, Served with Crostini

Additional Administrative Fee and Applicable State Tax Applies



THE JAKE

SEATED DINNER

STARTER (SELECT ONE)

SOUP OF THE DAY

HOUSE OF BLUES SALAD

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

CAESAR SALAD

Topped with Cotija Cheese and Caesar Dressing, Served with Crostini

VOODOO SHRIMP

Prawns Sautéed in an Amber Beer Reduction with Fresh Herbs and Cream, Served Atop Jalapeño Cornbread, Served Family Style

BABY SPINACH SALAD

With Fresh Cranberries, Candied Walnuts, Goat Cheese, Topped with a Champagne Vinaigrette Dressing

VEGETABLE CHOP

Romaine Lettuce, Iceberg Lettuce, Shaved Radish, Red Onion, Carrot, Cucumber, Blistered Grape Tomato, Roasted Red Pepper, Crispy Garbanzo, Parmesan and Red Wine Vinegar

Additional Administrative Fee
and Applicable State Tax Applies

ENTRÉE (SELECT THREE)

CRISPY CHICKEN BREAST

Pan Roasted, Skin-on Breast with Ham Hock Jus, Served with Herb Roasted Yukon Gold Potatoes and Sautéed Seasonal Vegetables

SPINACH & PENNE PASTA

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

CAJUN CHICKEN PASTA

Blackened Chicken, Spicy Cajun Cream Sauce, Roasted Tomatoes, Pasilla Onion and Roasted Corn

CREOLE JAMBALAYA

Marinated Chicken, Spicy Andouille Sausage, Sweet Peppers and Roasted Green Onions in a Traditional Jambalaya Sauce

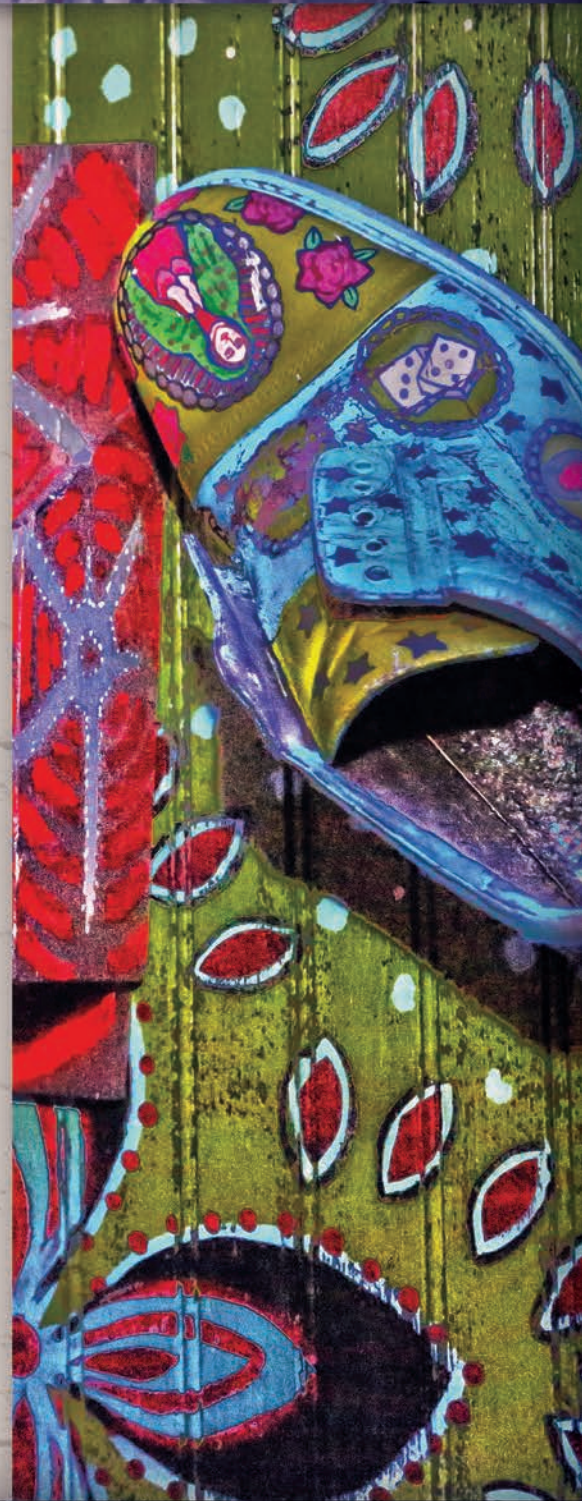
DESSERT (SELECT ONE)

TRIPLE CHOCOLATE CHEESECAKE

Served with Seasonal Berries

BOURBON BREAD PUDDING

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



THE ELWOOD

SEATED DINNER

STARTER *(SELECT ONE)*

SOUP OF THE DAY

HOUSE OF BLUES SALAD

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

CAESAR SALAD

Topped with Cotija Cheese and Caesar Dressing, Served with Crostini

BABY SPINACH SALAD

With Fresh Cranberries, Candied Walnuts, Goat Cheese, Topped with a Champagne Vinaigrette Dressing

VOODOO SHRIMP

Prawns Sautéed in an Amber Beer Reduction with Fresh Herbs and Cream, Served Atop Jalapeño Cornbread, Served Family Style

VEGETABLE CHOP

Romaine Lettuce, Iceberg Lettuce, Shaved Radish, Red Onion, Carrot, Cucumber, Blistered Grape Tomato, Roasted Red Pepper, Crispy Garbanzo, Parmesan and Red Wine Vinegar

ENTRÉE *(SELECT THREE)*

CHEF SELECTED FISH OF THE DAY

Served with Herb Roasted Yukon Gold Potato and Sautéed Seasonal Vegetables

LORETTA'S MEATLOAF

Ground Angus Beef Meatloaf, Topped with Our Housemade Sweet Bell Pepper Mushroom Sauce and Deep Fried Onion Rings, Served with Herb Roasted Yukon Gold Potatoes and Sautéed Seasonal Vegetables

SLOW COOKED RACK OF RIBS

Coated in our Signature Rub and Covered in Housemade Kansas City BBQ Sauce, Served with BBQ Baked Beans and Housemade Coleslaw

SHRIMP & GRITS

Pan-Seared Jumbo Shrimp, Simmered in Chipotle Garlic Cream Sauce, Layered Over a Crispy Fried Grit Cake and Served with Sweet Tear Drop Tomatoes

SPINACH & PENNE PASTA

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

CAJUN CHICKEN PASTA

Blackened Chicken, Spicy Cajun Cream Sauce, Roasted Tomatoes, Pasilla Onion and Roasted Corn

DESSERT *(SELECT ONE)*

KEY LIME PIE

Made with Fresh Key Lime Juice, Drizzled with a Fresh Raspberry Coulis Topped with Fresh Whipped Cream

COCONUT CREAM PIE

Piled High with Fresh Whipped Cream and Toasted Coconut in a Flaky Crust

ASSORTED FRESH FRUIT TARTS

Filled with Pastry Cream and Seasonal Fresh Berries

TRIPLE CHOCOLATE CHEESECAKE

Served with Seasonal Berries

Additional Administrative Fee and Applicable State Tax Applies



BLUES REVUE

SEATED DINNER

FIRST COURSE *(SELECT ONE)*

HOT SPINACH & ARTICHOKE DIP

Served with Housemade Chips, Fresh Pico de Gallo and Sour Cream

JALAPEÑO CHEESE CORNBREAD

Served with Maple Butter

VOODOO SHRIMP

Prawns Sautéed in an Amber Beer Reduction with Fresh Herbs and Cream,
Served Atop Jalapeño Cornbread, Served Family Style

VEGETABLE CRUDITÉS

With Red Pepper Hummus

MARGARITA FLATBREAD

Fresh Mozzarella and Roma Tomato, Topped with Fresh Baby Arugula-Basil

SECOND COURSE *(SELECT ONE)*

SOUP OF THE DAY

HOUSE OF BLUES SALAD

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

CAESAR SALAD

Topped with Cotija Cheese and Caesar Dressing, Served with Crostini

VEGETABLE CHOP

Romaine Lettuce, Iceberg Lettuce, Shaved Radish, Red Onion, Carrot,
Cucumber, Blistered Grape Tomato, Roasted Red Pepper, Crispy Garbanzo,
Parmesan and Red Wine Vinegar

ICEBERG WEDGE SALAD

With Applewood Smoked Bacon, Blue Cheese Crumbles and Cilantro Ranch Dressing

ENTRÉE *(SELECT THREE)*

CHEF SELECTED FISH OF THE DAY

Served with Herb Roasted Yukon Gold Potatoes and Sautéed Seasonal Vegetables

SPINACH & PENNE PASTA

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

CAJUN CHICKEN PASTA

Blackened Chicken, Spicy Cajun Cream Sauce, Roasted Tomatoes, Pasilla Onion
and Roasted Corn

CREOLE JAMBALAYA

Marinated Chicken, Spicy Andouille Sausage, Sweet Peppers and Roasted Green
Onions in a Traditional Jambalaya Sauce

LORETTA'S MEATLOAF

Ground Angus Beef Meatloaf, Topped with Our Housemade Sweet Bell Pepper
Mushroom Sauce and Deep Fried Onion Rings, Served with Herb Roasted Yukon
Gold Potatoes and Sautéed Seasonal Vegetables

SLOW COOKED RACK OF RIBS

Coated in our Signature Rub and Covered in Housemade Kansas City BBQ Sauce,
Served with BBQ Baked Beans and Housemade Coleslaw

SHRIMP & GRITS

Pan-Seared Jumbo Shrimp Simmered in Chipotle Garlic Cream Sauce, Layered
Over a Crispy Fried Grit Cake and Served with Sweet Tear Drop Tomatoes

DESSERT *(SELECT ONE)*

TRIPLE CHOCOLATE CHEESECAKE

Served with Seasonal Berries

BOURBON BREAD PUDDING

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

ASSORTED FRESH FRUIT TARTS

Filled with Pastry Cream and Seasonal Fresh Berries

Additional Administrative Fee and Applicable State Tax Applies

THE JIVE

TRAY PASSED APPETIZERS

(SELECT THREE)

CRISPY CAULIFLOWER TEMPURA

With Sambal Aioli

PULLED PORK SLIDERS

With BBQ Sauce

CRISPY RICE TOGARASHI SHRIMP

With Sweet Soy

MARINATED STEAK SKEWERS

With Chimichurri

BRUSCHETTA

On a Grilled Baguette with Mozzarella Fresca

GRILLED VEGETABLE FLATBREAD

With Basil Pesto, Goat Cheese, Mozzarella Cheese, Roasted Artichoke Hearts, Broccolini, Roasted Red Onion and Basil Leaves

ANGUS BEEF SLIDERS

With Aged Cheddar and Housemade Pickles

CHICKEN TIKKA SKEWER

With Ghost Chili Pineapple Jam

BUFFET STATIONS

VEGETABLE CHOP

Romaine Lettuce, Iceberg Lettuce, Shaved Raddish, Red Onion, Carrot, Cucumber, Blistered Grape Tomato, Roasted Red Pepper, Crispy Garbanzo, Parmesan and Red Wine Vinegar

BAKED MACARONI & CHEESE

With a Buttery Herbed Bread Crumb Topping

CREOLE JAMBALAYA

Marinated Chicken, Spicy Andouille Sausage, Sweet Peppers and Roasted Green Onions in a Traditional Jambalaya Sauce

CARVING STATION

HOUSE SMOKED TURKEY BREAST*

*Chef Attended Item, \$125 Service Fee Applies

DESSERT STATION

BOURBON BREAD PUDDING

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

Additional Administrative Fee and Applicable State Tax Applies



DELTA BLUES

TRAY PASSED APPETIZERS

(SELECT THREE)

VEGETABLE SPRING ROLLS

With Teriyaki Sauce

SPINACH & GOAT CHEESE SPANAKOPITA

Phyllo Pastry, Garden Fresh Spinach and Goat Cheese

CREOLE DEVILED EGGS

With Crispy Pancetta

BBQ BRAISED SHORT RIB

With Pickled Apple and Brioche Crostini

CRISPY RICE TOGARASHI SHRIMP

With Sweet Soy Sauce

GRILLED ANDOUILLE SAUSAGE KABOB

With Roasted Peppers and Onion

DINNER BUFFET STATIONS

HOUSE OF BLUES SALAD

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

VEGETABLE CHOP

Romaine Lettuce, Iceberg Lettuce, Shaved Radish, Red Onion, Carrot, Cucumber, Blistered Grape Tomato, Roasted Red Pepper, Crispy Garbanzo, Parmesan and Red Wine Vinegar

BAKED MACARONI & CHEESE

With a Buttery Herbed Bread Crumb Topping

BBQ CHICKEN

Semi-Boneless Breast and Boneless Thigh with Housemade Kansas City BBQ Sauce

CREOLE JAMBALAYA

Marinated Chicken, Spicy Andouille Sausage, Sweet Peppers and Roasted Green Onions in a Traditional Jambalaya Sauce

LORETTA'S MEATLOAF

Ground Angus Beef Meatloaf, Topped with Our Housemade Sweet Bell Pepper Mushroom Sauce and Deep Fried Onion Rings

JALAPEÑO CHEESE CORNBREAD

Served with Maple Butter

SAUTÉED SEASONAL VEGETABLES

DESSERT STATIONS

BOURBON BREAD PUDDING

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

ASSORTED FRESH FRUIT TARTS

Filled with Pastry Cream and Seasonal Fresh Berries

ASSORTED HOUSEMADE COOKIES

Additional Administrative Fee and Applicable State Tax Applies



JAZZY FEAST

TRAY PASSED APPETIZERS

(SELECT THREE)

CRISPY CAULIFLOWER TEMPURA

With Sambal Aioli

BRUSCHETTA

On a Grilled Baguette with Mozzarella Fresca

CRISPY RICE TOGARASHI SHRIMP

With Sweet Soy Sauce

PETITE CRAB CAKES

With Mustard Vinaigrette Apple Fennel Slaw

MARINATED STEAK SKEWERS

With Chimichurri

GRILLED ANDOUILLE SAUSAGE KABOB

With Roasted Peppers and Onion

SPINACH & GOAT CHEESE SPANAKOPITA

Phyllo Pastry, Garden Fresh Spinach and Goat Cheese

CHICKEN TIKKA SKEWER

With Ghost Chili Pineapple Jam

DESSERT STATIONS

BOURBON BREAD PUDDING

Cooked with Bananas and White Chocolate,

Served with a Bourbon Caramel Sauce,

Topped with Fresh Whipped Cream

ASSORTED FRESH FRUIT TARTS

Filled with Pastry Cream and Seasonal Fresh Berries

ASSORTED HOUSEMADE COOKIES

Garnished with Fresh Caramel and Chocolate Sauces

COCONUT CREAM PIE

Piled High with Fresh Whipped Cream and Toasted Coconut in a Flaky Crust

ASSORTED CHOCOLATE TRUFFLES

DINNER BUFFET STATIONS

BABY SPINACH SALAD

With Fresh Cranberries, Candied Walnuts, Goat Cheese,

Topped with a Champagne Vinaigrette Dressing

VEGETABLE CHOP

Romaine Lettuce, Iceberg Lettuce, Shaved Radish, Red Onion, Carrot,

Cucumber, Blistered Grape Tomato, Roasted Red Pepper, Crispy Garbanzo,

Parmesan and Red Wine Vinegar

BAKED MACARONI & CHEESE

With a Buttery Herbed Bread Crumb Topping

SPINACH & PENNE PASTA

Fresh Garden Spinach Leaves, Crimini Mushrooms in a Light Garlic Cream Sauce

with Red Onions, Fresh Basil and Sundried Tomatoes

BBQ CHICKEN

Semi-Boneless Breast and Boneless Thigh

with Housemade Kansas City BBQ Sauce

KIZAMI NORI SALMON

With Sambal Vinaigrette and Sweet Soy Butter Sauce

JALAPEÑO CHEESE CORNBREAD

Served with Maple Butter

SAUTÉED SEASONAL VEGETABLES

CARVING STATION

OVEN ROASTED PRIME RIB*

With Au Jus Sauce (Medium Rare)

*Chef Attended Item, Service Fee Applies

HOUSE SMOKED TURKEY BREAST*

*Chef Attended Item, Service Fee Applies

Additional Administrative Fee and Applicable State Tax Applies

HALL OF FAME

PRICED PER PIECE, 50 PIECE MINIMUM

HORS D'OEUVRES (COLD)

MINI TROPICAL FRUIT SKEWERS

Fresh Fruit Marinated in a Mango Orange Mint Purée

ROASTED RED PEPPER HUMMUS

Served on a Crispy Pita Triangle with Chopped Parsley

SUNDRIED TOMATO DIP

With Basil, Roasted Garlic on a Herbed Toast Point

SPICY SHRIMP SALAD

Served on a Jalapeño and Asiago Cheese Cornbread Round

TOMATO BASIL BRUSCHETTA

Served Atop of a Grilled Baguette

CAJUN SHRIMP SALAD CROSTINI

Poached Shrimp, Green Onions, Capers in a Spicy Remoulade Sauce

BEEF CARPACCIO CANAPÉS

Shaved Beef Tenderloin, Baby Field Greens, Garlic Aioli and Parmesan
Served on a Toasted Baguette Round

DUCK TOSTADA

Braised Duck Breast with Pasilla Peppers, Mango Salsa and Drunken Beans
Served on a Crispy Corn Tortilla Round

HORS D'OEUVRES (COLD)

CARIBBEAN CHICKEN CANAPÉS

With Sliced Mango, Red Onion, and Coconut Curry Mayo
Served on a Toasted Baguette Round

CHICKEN TOSTADA

Black Bean Purée Chopped Cilantro, Fresh Pico and Sour Cream
Served on a Crispy Corn Tortilla Round

SMOKED TENDERLOIN CAESAR SALAD CANAPÉS

Smoked Beef Tenderloin with Shredded Caesar Salad
Served on an Herb Crostini with Shaved Parmesan Cheese

STEAK OR TUNA TARTARE

Traditional Tartare with a Twist, Served on Herbed Garlic Brioche
With Chopped Red Onions and Smashed Capers

SHRIMP AND CUCUMBER CANAPÉS

Poached Shrimp, English Cucumbers, with Herbed Cream Cheese,
Fresh Dill, and a Slice of Lemon on a Toasted Baguette Round

CHILLED FIREWORK PRAWNS

With Wasabi Cocktail Sauce

SHRIMP CEVICHE

With Three Kinds of Chilies, Served in a Cucumber Round
With Fresh Cilantro and Lime

Additional Administrative Fee and Applicable State Tax Applies

HALL OF FAME

PRICED PER PIECE, 50 PIECE MINIMUM

HORS D'OEUVRES (HOT)

HAND STRETCHED FLATBREAD

BASIL PESTO AND TOMATO
CRISPY Prosciutto
WILD MUSHROOM

MINI SLIDERS

CERTIFIED ANGUS BEEF
SPICY MEATBALL
ISLAND TURKEY
PULLED PORK
JUICY LUCY
CRAB CAKE

PETITE QUESADILLAS

THREE CHEESE BLEND AND RAJAS PEPPER BLEND
CHICKEN
STEAK
SHRIMP

PAN FRIED PORK DUMPLINGS

Traditional Pot Sticker Filled with Lean Pork, Green Cabbage
and a Soy Glaze Dipping Sauce

BREADED CHICKEN TENDERS

Select One of the Following: Traditional Hot Wing, Jamaican Jerk Sauce
Smoked BBQ, or Asian Fire Sauce

COCONUT BATTERED SHRIMP

With Cajun Marmalade

JALAPEÑO JACK CHEESE STUFFED POTATO SKINS

Sour Cream, Chopped Bacon, Green Onions

HORS D'OEUVRES (HOT)

MARINATED SKEWERS

CHICKEN & GARDEN VEGETABLES
SEAFOOD & GARDEN VEGETABLES
STEAK & GARDEN VEGETABLES
LEMON BASIL GARLIC SHRIMP
PASILLA GLAZED SHORT RIB
CHICKEN TIKKA
GARDEN VEGETABLE
GINGER CHICKEN

STUFFED MUSHROOMS

DUNGENESS CRAB
SPINACH & PARMESAN
GARLIC ASIAGO CREAM CHEESE

CREOLE-STYLE MINI QUICHE

BACON & PEPPER JACK CHEESE
BROCCOLI & CHEDDAR CHEESE
ONION & PARMESAN

DEVILS ON HORSEBACK

Bacon Wrapped Dates with Asiago Cheese

GRILLED ANDOUILLE SAUSAGE KABOB

Roasted Peppers and Red Onions
Served with Honey Dijon Glaze

DEEP FRIED CHICKEN WINGS

Select One of the Following: Traditional Hot Wing, Jamaican Jerk Sauce
Smoked BBQ, or Asian Fire Sauce

CHIPOTLE BRAISED PORK CANAPÉS

Mango Mayonnaise, Shredded Jicama and Green Apples
Served on Herbed Toasted Baguette Rounds

Additional Administrative Fee and Applicable State Tax Applies

HALL OF FAME

PRICED PER PIECE, 50 PIECE MINIMUM

HORS D'OEUVRES (COLD)

BRUSCHETTA

On a Grilled Baguette with Mozzarella Fresca

CREOLE DEVILED EGGS

With Crispy Pancetta

CRISPY RICE TOGARASHI SHRIMP

With Sweet Soy Sauce

HOUSE POACHED SHRIMP COCKTAIL

With a Wasabi Cocktail Sauce

TUNA TOSTADA

Spicy Seared Ahi Tuna, Served with Cilantro Lime Crema, Jalapeño Slaw
Served on a Crispy Corn Tortilla Round

SMOKED SALMON

Garlic Roasted Bagel Crisp with Crème Fraiche, Capers,
Chopped Parsley and Red Onions

HORS D'OEUVRES (HOT)

CRISPY CAULIFLOWER TEMPURA

With Sambal Aioli

VEGETABLE SPRING ROLLS

With Teriyaki Sauce

SPINACH & GOAT CHEESE SPANAKOPITA

Phyllo Pastry, Garden Fresh Spinach and Goat Cheese

GRILLED ANDOUILLE SAUSAGE

With Roasted Peppers

CHILI BRAISED SHORT RIBS

Served with Andouille Corn Pudding

PETITE CRAB CAKES

With Mustard Vinaigrette Apple Fennel Slaw

BACON WRAPPED SCALLOPS

In a Carrot Butter Sauce

Additional Administrative Fee and Applicable State Tax Applies



HALL OF FAME

PRICED PER PERSON

SPECIALTY DISPLAYS

FRESHLY MADE FLATBREAD STATION

Choice of One: Basil Pesto, Wild Mushroom, or Prosciutto

FRESH VEGETABLE CRUDITÉ

Served with a Trio of Dips including White Bean Truffle, Roasted Red Pepper, Hummus and Romesco

MEDITERRANEAN DISPLAY

Hummus, Tomato, Cucumber, Feta and Kalamata Olives
Served with Pita Bread

GRILLED VEGETABLE DISPLAY

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

ROASTED VEGETABLE DISPLAY

Chef's Choice of Garden Fresh Seasonal Vegetables
Served with Rice Pilaf and a Light Garlic Sauce

IMPORTED AND DOMESTIC CHEESE BOARD

Served with Crackers, Crostini, Pita Bread and Fruit Garnish

FRESH AND EXOTIC FRUIT

Elaborate Display of Seasonal Local and Tropical Fresh Fruits and Berries
Served with Strawberry Yogurt Dip

ALMOND CRUSTED BAKED BRIE

Served with Warm Raspberry Sauce and French Bread

SPECIALTY DISPLAYS

ANTIPASTO DISPLAY

An Assortment of Italian Meats and Cheeses, Pepperoncinis, 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 Sauce

MINI SLIDER DISPLAY

Pulled Pork, Island Turkey and Spicy Meatball

MINI PREMIUM SLIDER DISPLAY

Certified Angus Beef, Juicy Lucy, and Crab Cake

SPINACH & ARTICHOKE DIP

Served with Housemade Chips, Fresh Pico de Gallo and Sour Cream

SPINACH, CRAB & ARTICHOKE DIP

With Housemade Tri Color Tortilla Chips, Fresh Pico

TRIO OF EXOTIC DIPS

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

Additional Administrative Fee and Applicable State Tax Applies

HALL OF FAME

PRICED PER PERSON



ENTRÉES

KIZAMI NORI SALMON

With Sambal Vinaigrette and Sweet Soy Butter Sauce

CAJUN CHICKEN PASTA

Blackened Chicken, Spicy Cajun Cream Sauce, Roasted Tomatoes, Pasilla Onion and Roasted Corn

CREOLE JAMBALAYA

Marinated Chicken, Spicy Andouille Sausage, Sweet Peppers and Roasted Green Onions in a Traditional Jambalaya Sauce

CRISPY CHICKEN BREAST

Pan Roasted, Skin-on Breast with Ham Hock Jus

SPINACH & PENNE PASTA

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

HOUSE SMOKED ST. LOUIS RIBS

St. Louis Style Slow Smoked Rack of Ribs, Coated with Our Signature Rub and Brushed with Our Housemade Kansas City BBQ sauce

LORETTA'S MEATLOAF

Ground Angus Beef Meatloaf, Topped with Our Housemade Sweet Bell Pepper Mushroom Sauce and Deep Fried Onion Rings

SHRIMP & GRITS

Pan-Seared Jumbo Shrimp, Simmered in Chipotle Garlic Cream Sauce, Layered Over a Crispy Fried Grit Cake and Served with Sweet Tear Drop Tomatoes

BBQ CHICKEN

Semi-Boneless Breast and Boneless Thigh with Housemade Kansas City BBQ Sauce

CHEF SELECTED FISH OF THE DAY

Additional Administrative Fee and Applicable State Tax Applies

HALL OF FAME

PRICED PER PERSON

CARVING STATION

HOUSE SMOKED TURKEY BREAST*

MAPLE GLAZED BONE IN HAM*

HERB CRUSTED PORK LOIN*
With Red Wine Reduction

OVEN ROASTED PRIME RIB*
With Au Jus (Medium Rare)

CHILLED SEAFOOD BAR*

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

Served with Assorted Hinged Mini Rolls and Your Select Three Sauces:
Housemade Kansas City BBQ, Whole Grain Mustard Aioli and Horseradish Cream

*Chef Attended Item, Service Fee Applies

Additional Administrative Fee and Applicable State Tax Applies



HALL OF FAME

PRICED PER PERSON

ACTION STATION

STREET TACO STATION*

With Choice of Citrus Marinated Chicken or Beef
Served with Shredded Cabbage, Fresh Pico de Gallo, Chopped Cilantro,
and Lime Crema on Small Corn Tortillas

GRILLED CHEESE & PANINI STATION*

With Choice of Chicken, Bacon, Ham, Assorted Cheeses
and Assorted Market Vegetables

MACARONI & CHEESE STATION*

With Choice of Cheese Sauce, Chicken, Bacon, Ham, Assorted Cheeses
and Assorted Market Vegetables

LOADED TATER TOT STATION*

With Assorted Cheese Sauces, Carnitas, BBQ Pulled Pork
and Assorted Market Vegetables

PASTA STATION*

Penne Pasta, Served with Chicken and Choice of Marinara Sauce,
Spicy Cajun Cream Sauce, or Cheddar Cheese Sauce
Lobster and Shrimp Available at an Additional Charge

*Chef Attended Item, Service Fee Applies

Additional Administrative Fee and Applicable State Tax Applies



HALL OF FAME

PRICED PER PERSON

SALADS

HOUSE OF BLUES SALAD

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

CAESAR SALAD

Topped with Cotija Cheese and Caesar Dressing, Served with Crostini

CAESAR SALAD WITH GRILLED CHICKEN

Topped with Cotija Cheese and Caesar Dressing, Served with Crostini

VEGETABLE CHOP

Romaine Lettuce, Iceberg Lettuce, Shaved Radish, Red Onion, Carrot, Cucumber, Blistered Grape Tomato, Roasted Red Pepper, Crispy Garbanzo, Parmesan and Red Wine Vinegar

COBB SALAD

Tossed in Housemade Ranch Dressing, with Poached Chicken, Applewood Bacon, Sweet Tear Drop Tomatoes, Egg, Avocado and Blue Cheese with Ranch Dressing

COBB SALAD WITH GRILLED CHICKEN

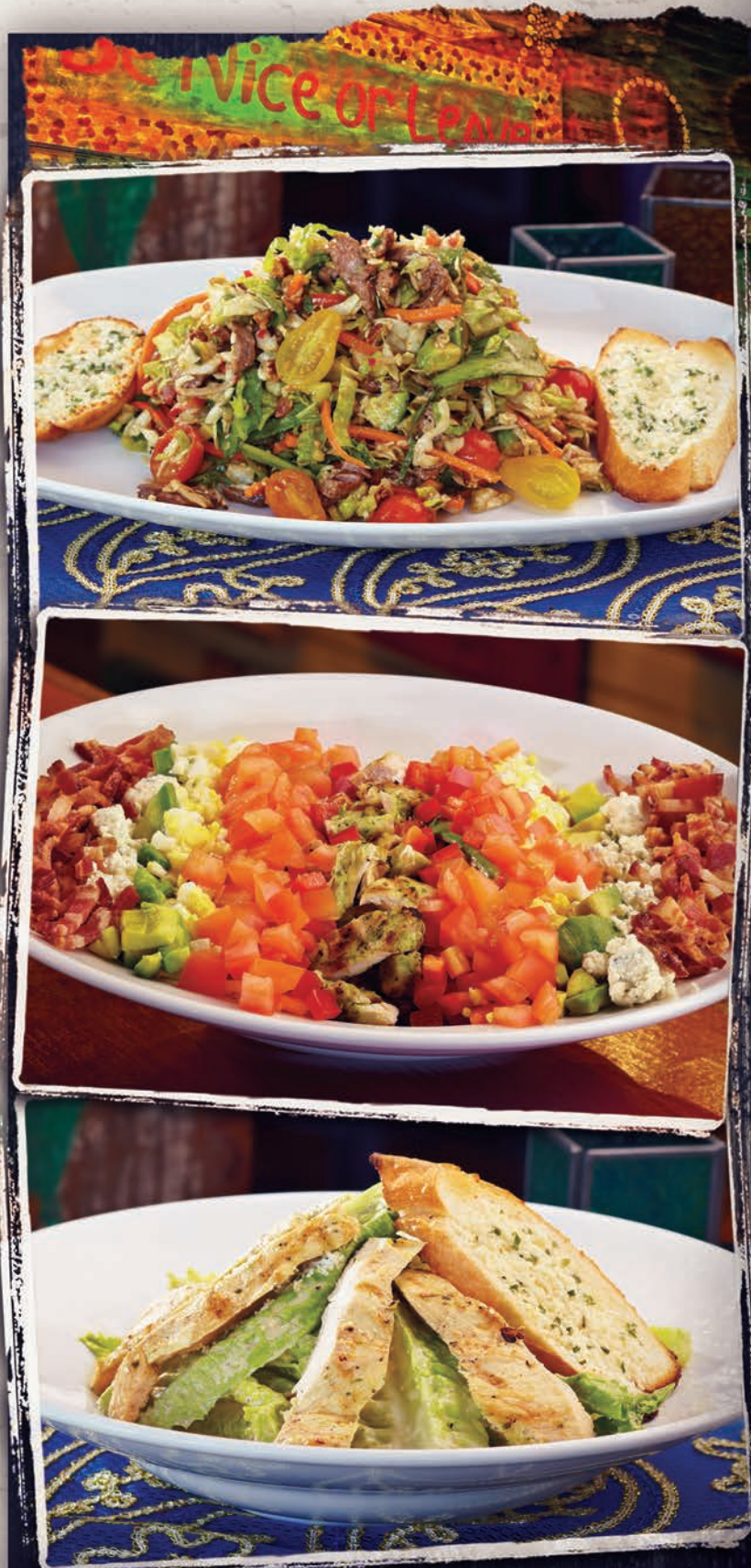
Topped with Tomatoes, Red Peppers, Hard Boiled Egg, Bacon, Avocado, and Crumbled Blue Cheese with Ranch Dressing

GREEK FETA SALAD

Crisp Romaine, Feta Cheese, Roma Tomatoes, Kalamata Olives, Red Onions, Seedless English Cucumber and Honey Lemon Vinaigrette

BABY SPINACH SALAD

With Fresh Cranberries, Candied Walnuts, Goat Cheese, Topped with a Champagne Vinaigrette Dressing



Additional Administrative Fee and Applicable State Tax Applies

HALL OF FAME

PRICED PER PERSON

SIDES

JALAPEÑO CHEESE CORNBREAD
SAUTÉED SEASONAL VEGETABLES
BUTTER CRUSHED YUKON GOLD POTATOES
BUTTERMILK BISCUITS
BAKED MACARONI & CHEESE
HERB ROASTED YUKON GOLD POTATOES
HOUSEMADE COLESLAW

DESSERTS

BOURBON BREAD PUDDING
COCONUT CREAM PIE
ASSORTED CHOCOLATE TRUFFLES
MINI KEY LIME TARTS
ASSORTED FRESH FRUIT TARTS
ASSORTED HOUSEMADE COOKIES
SLICED SEASONAL FRUIT DISPLAY
CHEF'S SELECTION OF ASSORTED DESSERTS
BANANAS FOSTER ICE CREAM STATION*

Served with Vanilla Ice Cream

*Chef Attended Item, Service Fee Applies

Additional Administrative Fee and Applicable State Tax Applies



COCKTAIL HOUR

SUPER PREMIUM PACKAGE

Grey Goose, Hendrick's, Patron Silver, Canadian Club 12 Year Reserve, Hennessy, Cruzan Aged Dark, Glenlivet 12, and Bacardi. Includes Premium and Call Brand Liquors, All Domestic and Select Craft & Imported Beers, House Red, White and Rose Wines, Bottled Water and Soft Drinks.
Shots and Specialty Drinks Not Included.

PREMIUM PACKAGE

Effen, Cuervo Tradicional, Plymouth, Buchanan's, Bombay Sapphire, Fireball, Maker's Mark, Jack Daniels, Jameson, Jagermeister, Kahlua, Bailey's, and Midori. Includes Call Brand Liquors, All Domestic and Select Craft & Imported Beers, House Red, White and Rose Wines, Bottled Water and Soft Drinks.
Shots and Specialty Drinks Not Included.

CALL BRAND PACKAGE

Absolut, Sailor Jerry, Malibu, Beefeater, Sauza Blue, Jim Beam, Wild Turkey, Seagrams 7, Southern Comfort, Chivas 12 Year, Vermouth and Assorted Liqueurs. Includes All Domestic and Select Craft & Imported Beers, House Red, White and Rose Wines, Bottled Water and Soft Drinks.
Shots and Specialty Drinks Not Included.

BEER, WINE & SODA PACKAGE

Includes All Domestic and Select Craft & Imported Beers, House Red, White and Rose Wines, Bottled Water and Soft Drinks.
Shots and Specialty Drinks Not Included.

ADDITIONAL OPTIONS

RED BULL ENERGY DRINK

COFFEE/HOT TEA

BOTTLED WATER

Brands Subject to Change
Packages Priced Per Person

Additional Administrative Fee and Applicable State Tax Applies



◆◆

WINE

◆◆

WHITES

THE MARK WINE GROUP, FLAT ROCK CHARDONNAY

WENTE FAMILY ESTATES, HAYES RANCH CHARDONNAY

WENTE FAMILY ESTATES, MORNING FOG CHARDONNAY

BANFI VINTNERS, PLACIDO PINTO GRIGIO

BANFI VINTNERS, SARTORI PINTO GRIGIO

BANFI VINTNERS, BANFI ESTATE PINTO GRIGIO

FF COPPOLA, DIRECTORS CUT SAUVIGNON BLANC

WENTE FAMILY ESTATES, RIVER BANK REISLING

REDS

THE MARK WINE GROUP, FLAT ROCK CABERNET

WENTE FAMILY ESTATES, HAYES RANCH CABERNET

THE WINE GROUP, TRAPICHE BROQUEL CABERNET

THE MARK WINE GROUP, FLAT ROCK MERLOT

WENTE FAMILY ESTATES, HAYES RANCH MERLOT

WENTE FAMILY ESTATES, SANDSTONE MERLOT

WENTE FAMILY ESTATES, HAYES RANCH RED BLEND

SPARKLING

E&J GALLO WINERY, WYCLIFF SPARKLING

BANFI VINTNERS, MASCHIO PROSECCO

MOET HENNESSEY, DOMAINE CHANDON

ADD TO PACKAGES AS AN ADDITIONAL ENHANCEMENT:

Packages Price Priced Per Person

Brands Subject to Change

Additional Administrative Fee and Applicable State Tax Applies