

# SPECIAL EVENTS MENU





# HALL OF FAME



## APPETIZERS

DISPLAY OR PASSED (2 PIECES PER PERSON)

SELECT THREE

### CRISPY TEMPURA CAULIFLOWER <sup>(V)</sup>

Sambal Aioli, Togarashi

### SPANAKOPITA <sup>(V)</sup>

Phyllo Pastry, Spinach, Goat Cheese

### SPRING ROLLS <sup>(VG, GF)</sup>

Red Cabbage, Green Onion, Citrus Chili Sauce

### CRUDITÉ <sup>(V, GF)</sup>

Seasonal Vegetables With Red Pepper Hummus, Green Onion Dip, Ranch Dressing

*\*choose one dip for passed*

### STREET CORN <sup>(V, GF)</sup>

Cotija, Cilantro Crema, Pickled Red Onion, Garlic, Smoked Paprika, Jalapeño

### POPCORN SHRIMP <sup>(CS)</sup>

Chipotle Aioli, Cajun Seasoning

### BBQ WINGS

Memphis BBQ, Crispy Onion, Ranch Dressing

### BUFFALO WINGS

House-Made Slaw, Blue Cheese Dressing

### PULLED PORK SLIDERS

Memphis BBQ Sauce, House-Made Slaw

### ANGUS SLIDERS

Cheddar Cheese, Pickle Chip, Chipotle Aioli

### EVERYTHING LEGENDARY™ SLIDERS <sup>(V)</sup>

American Cheese, Smoked Aioli

### MARGHERITA FLATBREAD

Roasted Garlic, Mozzarella & Feta Cheese, Balsamic, Tomato, Basil

### BBQ CHICKEN FLATBREAD

Memphis BBQ Sauce, Mozzarella Cheese, Grilled Chicken, Cilantro Crema, Pickled Red Onion

### FOOTHILLS FLATBREAD

Roasted Mushroom, Sweet Corn, Caramelized Onion, Cilantro Pesto, Feta Cheese

## HOUSE OF BLUES NEW ORLEANS SPECIAL EVENTS MENU

Additional administrative fee and applicable state tax applies. Based on a (2) hour event, minimum 25 guests.

Dietary index: (V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free, (DF) - Dairy Free, (CN) - Contains Nuts, (CS) - Contains Shellfish

# HALL OF FAME

Continued



## APPETIZERS

CONTINUED, DISPLAY ONLY

### SPINACH & ARTICHOKE DIP <sup>(V)</sup>

Parmesan Cheese, Tortilla Chips, Carrot, Celery

### GUMBO

Andouille Sausage, Chicken, Onion, Bell Pepper, Celery, Cajun Rice

## SALADS

SELECT ONE

### SOUTHERN SALAD <sup>(V, GF, CN)</sup>

Mixed Field Greens, Fuji Apple, White Cheddar Cheese, Toasted Pecan, Champagne Vinaigrette

### CAESAR SALAD

Romaine, Parmesan Cheese, Jalapeño Cornbread Crouton, Caesar Dressing

### PASTA SALAD

Bowtie Pasta, Champagne Vinaigrette, Kalamata Olive, Roasted Bell Pepper, Provolone Cheese

### ADD-ON TO ANY SALAD

#### SKIRT STEAK

#### CHICKEN BREAST

#### CAJUN SHRIMP

## ENTRÉE

SELECT THREE

### BBQ CHICKEN <sup>(DF, GF)</sup>

Smoked Chicken, Memphis BBQ Sauce, Signature Spice Rub

### BBQ BRISKET

Smoked Brisket, Memphis BBQ Sauce, Signature Spice Rub

### BBQ PULLED PORK

Smoked Pork, Memphis BBQ Sauce, Signature Spice Rub

### BBQ BRAISED SHORT RIBS

With Pickled Apple and Brioche Crostini

### BBQ PLATTER

Smoked Chicken, Brisket, And Pulled Pork, Memphis BBQ Sauce, Signature Spice Rub

### BLACKENED SALMON <sup>(DF, GF)</sup>

Lemon & Chive Butter

### GRILLED CHICKEN <sup>(DF)</sup>

Garlic & Herb Marinated

### PULLED PORK SLIDERS

Memphis BBQ Sauce, House-Made Slaw

### ANGUS SLIDERS

Cheddar Cheese, Pickle Chip, Chipotle Aioli

### EVERYTHING LEGENDARY™ SLIDERS <sup>(V)</sup>

American Cheese, Pickle Chip, Smoked Aioli

### TOFU STIR FRY <sup>(V, VG, GF)</sup>

White Rice, Sesame Oil Tamari, Seasonal Vegetables, Green Onion

### JAMBALAYA

Sautéed Chicken, Andouille Sausage, Onion, Bell Pepper, Celery, Cajun Rice

### VEGAN JAMBALAYA <sup>(V, VG)</sup>

Spicy Tomato Sauce, Onion, Bell Pepper, Celery And Cajun Rice

### CAJUN CHICKEN PASTA

Blackened Chicken, Bowtie Pasta, Cajun Cream Sauce, Bell Pepper, Roasted Tomato, Red Onion, Basil, Parmesan Cheese

### VEGAN CAJUN PASTA <sup>(V, VG)</sup>

Bowtie Pasta, Cajun Coconut Cream Sauce, Bell Pepper, Roasted Tomato, Red Onion, Basil

### EVERYTHING LEGENDARY™ BOLOGNESE <sup>(V)</sup>

Bowtie Pasta, Tomato, Garlic, Onion, Carrot, Basil

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# HALL OF FAME

Continued



## SIDES

SELECT TWO

### MACARONI & CHEESE

Toasted Breadcrumbs, Parsley

### SEASONAL VEGETABLES <sup>(V, VG, DF, GF)</sup>

Garlic & Herb Butter

### MASHED POTATOES <sup>(V, GF)</sup>

Roasted Garlic, Truffle Parmesan, Or Blue Cheese

\*choose one

### COLESLAW <sup>(V, GF)</sup>

### BRUSSELS SPROUTS <sup>(V, VG, DF, GF)</sup>

Champagne Vinaigrette

### JALAPEÑO CORNBREAD MUFFINS

Bourbon Butter

### BBQ BAKED BEANS <sup>(DG, GF)</sup>

## DESSERTS

SELECT THREE

### BREAD PUDDING <sup>(V)</sup>

Toffee Sauce, Bourbon Butter

### KEY LIME TARTS <sup>(V)</sup>

Graham Cracker Crust, Coconut, Lime Zest

### ASSORTED COOKIES <sup>(V)</sup>

Chef's Selections

### CUPCAKES <sup>(V)</sup>

Chef's Selections

### CHEESECAKE BARS <sup>(V)</sup>

Chocolate Sauce, Seasonal Berries

### PETIT FOURS <sup>(V)</sup>

Chef's Selections



## HOUSE OF BLUES NEW ORLEANS SPECIAL EVENTS MENU

\*Chef Attended Item, Service Fee Applies.

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# VIP ADD-ONS

Enhance your Hall of Fame menu selections for an additional fee.

## APPETIZERS

DISPLAY OR PASSED (2 PIECES PER PERSON)

### DEVILED EGGS

Creole Spice, Andouille Crumble

### VOODOO SHRIMP<sup>(CS)</sup>

Abita Amber Beer Reduction Sauce, Tomato, Green Onion, Jalapeño Cornbread

### CRISPY CHICKEN SLIDERS

Pickle Chip, Chipotle Aioli

## TRAY PASSED APPETIZERS

2 PIECES PER PERSON

### CHICKEN SKEWERS

Citrus Chili, Teriyaki, Or Memphis Bbq

*\*choose one*

### MARINATED BEEF SKEWERS

Chimichurri Or Teriyaki

*\*choose one*

### QUESADILLA

Cheddar Cheese, Pickled Red Onion, Cilantro Crema, Cotija Add Brisket, Pulled Pork, Or Chicken

*\*choose one*

### JAMBALAYA

Sautéed Chicken, Andouille Sausage, Onion, Bell Pepper, Celery, Cajun Rice

## ACTION STATION

### CHARCUTERIE

Chef's Selection Of Assorted Meats And Cheeses

### MEDITERRANEAN BOARD

Traditional And Red Pepper Hummus, Kalamata Olives, Feta Cheese, Grape Tomato, Cucumber, Pita

## CARVING STATIONS

### SMOKED TURKEY

Gravy, Mustard-Berry Chutney, Brioche Rolls

### SMOKED BRISKET<sup>(DF, GF)</sup>

Memphis BBQ, Slaw, Pickle Chips, Brioche Rolls

## SALADS

### COBB SALAD

Romaine, Grilled Chicken, Avocado, Tomato, Blue Cheese Crumble, Bacon, Hard-Boiled Egg, Blue Cheese Dressing

## ENTRÉE

SELECT THREE

### BUILD-YOUR-OWN TACOS<sup>(DF, GF)</sup>

Brisket, Chicken, Jackfruit, Tortillas, Tomato, Cilantro Crema, Onion, Cotija Cheese

### MACARONI & CHEESE BAR

Bacon, Grilled Chicken, Smoked Brisket, Jalapeño, Green Onion, Tomato, Toasted Breadcrumbs

### SHRIMP & GRITS<sup>(CS)</sup>

Chipotle Cream Sauce, Chives, Cotija Cheese Grit Cake



# HOUSE OF BLUES NEW ORLEANS SPECIAL EVENTS MENU

\*Any attended station will be staffed at a fee per attendant, based on a 4-hour event.

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# ALL ACCESS ADD-ONS

Enhance your Hall of Fame menu selections for an additional fee.

## APPETIZERS

### SHORT RIBS SLIDERS

Pickled Red Onion, Horseradish Crema

### SHRIMP COCKTAIL <sup>(CS)</sup>

Lemon, Cocktail Sauce

## TRAY PASSED APPETIZERS

### MAC & CHEESE BITES

Herbs De Provence, Champagne Aioli

### OYSTER SHOOTERS

Lemon, Cocktail Sauce

## ACTION STATION

### SEAFOOD BAR <sup>(CS)</sup>

Shrimp, Oysters, Crab, Cocktail Sauce, Lemon, Mignonette

### MEDITERRANEAN BOARD

Traditional And Red Pepper Hummus, Kalamata Olives, Feta Cheese, Grape Tomato, Cucumber, Pita

## SALADS

### MEDITERRANEAN CHICKEN SALAD

Mixed Greens, Feta, Kalamata Olive, Roasted Bell Pepper, Cucumber, Red Onion, Champagne Vinaigrette

## A LA CARTE

ADD INDIVIDUAL ITEMS FROM ANY TIER

## ENTRÉE

SELECT THREE

### ÉTOUFFÉE <sup>(CS)</sup>

Shrimp, Crawfish, Brown Roux, White Rice, Green Onion

### SHORT RIBS

Red Wine-Braised, Horseradish Crema, Pickled Red Onion, Roasted Garlic Mashed Potatoes



# HOUSE OF BLUES NEW ORLEANS SPECIAL EVENTS MENU

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# THE ELWOOD

plated dinner



## STARTER

SELECT ONE

### GUMBO

Andouille Sausage, Chicken, Onion, Bell Pepper, Celery, Cajun Rice

### SOUTHERN SALAD (V, GF, CN)

Mixed Field Greens, Fuji Apple, White Cheddar Cheese, Toasted Pecans, Champagne Vinaigrette

### CAESAR SALAD

Romaine, Parmesan Cheese, Jalapeño Cornbread Crouton, Caesar Dressing

## ENTRÉE

SELECT THREE

### BLACKENED SALMON (GF)

Blackened or Simply Grilled, Andouille Reduction, Pickled Red Onion, Creamed Corn

### BABY BACK RIBS

Half Rack, BBQ Beans, House-Made Slaw, Jalapeño-Cheese Cornbread, Memphis BBQ Sauce

### GRILLED CHICKEN BREAST

Garlic Herb Marinade, Seasonal Vegetables, Roasted Garlic Mashed Potatoes

### CAJUN CHICKEN PASTA

Bowtie Pasta, Cajun Cream Sauce, Blackened Chicken, Bell Peppers, Red Onion, Basil, Parmesan

### JAMBALAYA

Sautéed Chicken, Andouille Sausage, Onion, Bell Pepper, Celery, Cajun Rice

### EVERYTHING LEGENDARY™ BURGER (V)

Everything Legendary™ Burger Patty, American Cheese, Shredded Lettuce, Secret Sauce, Dill Pickle Chips with Fries

## DESSERT

SELECT ONE

### BREAD PUDDING (V)

Toffee Sauce and Bourbon Butter

### KEY LIME PIE (V)

Coconut Graham Cracker Crust, Whipped Cream, Lime Zest, Shaved Coconut

## HOUSE OF BLUES NEW ORLEANS SPECIAL EVENTS MENU

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# THE JAKE

plated dinner



## STARTER

SELECT ONE

### GUMBO

Andouille Sausage, Chicken, Onion, Bell Pepper, Celery, Cajun Rice

### SOUTHERN SALAD <sup>(V, GF, CN)</sup>

Mixed Field Greens, Fuji Apple, White Cheddar Cheese, Toasted Pecans, Champagne Vinaigrette

### CAESAR SALAD

Romaine, Parmesan Cheese, Jalapeño Cornbread Crouton, Caesar Dressing

## ENTRÉE

SELECT THREE

### BLACKENED SALMON <sup>(GF)</sup>

Blackened or Simply Grilled, Andouille Reduction, Pickled Red Onion, Creamed Corn

### GRILLED CHICKEN BREAST <sup>(GF)</sup>

Garlic Herb Marinade, Seasonal Vegetables, Roasted Garlic Mashed Potatoes

### NEW YORK STRIP

Served Medium, Signature Rub, Roasted Garlic Mashed Potatoes, Crispy Brussels Sprouts, Balsamic Reduction

### BABY BACK RIBS <sup>(GF)</sup>

Half Rack, BBQ Beans, House-Made Slaw, Jalapeño-Cheese Cornbread, Memphis BBQ Sauce

### SHRIMP & GRITS <sup>(CS)</sup>

Sautéed Shrimp, Chipotle Cream Sauce, Chives, Crispy Cotija Grit Cake

### EVERYTHING LEGENDARY™ BURGER <sup>(V)</sup>

Everything Legendary™ Burger Patty, American Cheese, Shredded Lettuce, Secret Sauce, Dill Pickle Chips with Fries

## DESSERT

SELECT ONE

### BREAD PUDDING <sup>(V)</sup>

Toffee Sauce and Bourbon Butter

### KEY LIME PIE <sup>(V)</sup>

Coconut Graham Cracker Crust, Whipped Cream, Lime Zest, Shaved Coconut

## HOUSE OF BLUES NEW ORLEANS SPECIAL EVENTS MENU

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# FAMILY STYLE ADD-ONS



## APPETIZERS

SERVES 3-4 GUESTS PER ORDER

### BBQ NACHOS

House-Cut Tortilla Chips, Cheddar Cheese, Avocado, Roasted Corn Salsa, Pickled Red Onion, Tomato, Memphis BBQ Sauce, Cilantro Crema, Cotija Cheese, Brisket or Pulled Pork

### CAROLINA MESS

Extra-Crispy Fries, Pulled Pork, Pickled Jalapeños, Cheddar Cheese, Country Gravy

### MEMPHIS BBQ WINGS

Crispy Onions, Cilantro, Ranch Dressing

### BUFFALO WINGS

House-Made Slaw, Blue Cheese Dressing

### VOODOO SHRIMP <sup>(CS)</sup>

Sautéed Shrimp, Abita Amber Beer Reduction Sauce, Tomato, Jalapeño-Cheese Cornbread

### JALAPEÑO CORNBREAD <sup>(V)</sup>

Bourbon Butter

### CRISPY BRUSSELS SPROUTS <sup>(V, VG, DF, GF)</sup>

Deep-Fried, Champagne Vinaigrette

### MAC & CHEESE SKILLET <sup>(V)</sup>

Topped With Toasted Breadcrumbs

## LATE NIGHT

### SOFT PRETZELS WITH BEER CHEESE <sup>(V, CN)</sup>

### BACON-WRAPPED HOT DOG

### CHEESE PIZZA BY THE SLICE <sup>(V)</sup>

### PEPPERONI PIZZA BY THE SLICE

## HOUSE OF BLUES NEW ORLEANS SPECIAL EVENTS MENU

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# THE BAND RIDER

plated lunch



## STARTER

SELECT ONE

### GUMBO

Andouille Sausage, Chicken, Onion, Bell Pepper, Celery, Cajun Rice

### SOUTHERN SALAD <sup>(V, GF, CN)</sup>

Mixed Field Greens, Fuji Apple, White Cheddar Cheese, Toasted Pecans, Champagne Vinaigrette

### CAESAR SALAD

Romaine, Parmesan Cheese, Jalapeño Cornbread Crouton, Caesar Dressing

## ENTRÉE

SELECT TWO OR THREE

### COBB SALAD <sup>(GF)</sup>

Romaine, Grilled Chicken, Avocado, Tomato, Blue Cheese Crumble, Bacon, Hard-Boiled Egg, Blue Cheese Dressing

### CAJUN CHICKEN PASTA

Bowtie Pasta, Cajun Cream Sauce, Blackened Chicken, Bell Peppers, Red Onion, Basil, Parmesan

### HOB SMASH BURGER

Double Patty, Brioche Bun, American Cheese, Shredded Lettuce, Tomato, Garlic Aioli, Dill Pickle Chips with Fries

### EVERYTHING LEGENDARY™ BURGER <sup>(V)</sup>

Everything Legendary™ Burger Patty, American Cheese, Shredded Lettuce, Secret Sauce, Dill Pickle Chips with Fries

### GRILLED CHICKEN SANDWICH

Blackened or Simply Grilled, Brioche Bun, House-Made Slaw, Seasoned Mayo, Dill Pickle Chips with Fries

### SMOKED BRISKET SANDWICH

Brioche Bun, Memphis BBQ Sauce, House-Made Slaw with Fries

### PULLED PORK SANDWICH

Brioche Bun, Memphis BBQ Sauce, House-Made Slaw with Fries

## DESSERT

SELECT ONE

### BREAD PUDDING <sup>(V)</sup>

Toffee Sauce and Bourbon Butter

### KEY LIME PIE <sup>(V)</sup>

Coconut Graham Cracker Crust, Whipped Cream, Lime Zest, Shaved Coconut

## HOUSE OF BLUES NEW ORLEANS SPECIAL EVENTS MENU

Lunch Available until 5pm. Additional administrative fee and applicable state tax applies. Based on a (2) hour event, minimum 25 guests.

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# MOE BETTA

plated lunch



## STARTER

SELECT ONE

### VOODOO SHRIMP<sup>(CS)</sup>

Family-Style, Sautéed Shrimp, Abita Amber Beer Reduction Sauce, Tomato, Jalapeño-Cheese Cornbread

### SOUTHERN SALAD<sup>(V, GF, CN)</sup>

Mixed Field Greens, Fuji Apple, White Cheddar Cheese, Toasted Pecans, Champagne Vinaigrette

### CAESAR SALAD

Romaine, Parmesan Cheese, Jalapeño Cornbread Crouton, Caesar Dressing

### BBQ NACHOS

Family-Style, House-Cut Tortilla Chips, Cheddar Cheese, Avocado, Roasted Corn Salsa, Pickled Red Onion, Tomato, Memphis Bbq Sauce, Cilantro Crema, Cotija Cheese, Brisket or Pulled Pork

## ENTRÉE

SELECT THREE

### GRILLED CHICKEN BREAST<sup>(GF)</sup>

Garlic Herb Marinade, Seasonal Vegetables, Roasted Garlic Mashed Potatoes

### SHRIMP PO' BOY<sup>(CS)</sup>

Fried Cajun Shrimp, French Bread, Seasoned Mayo, Lettuce, Dill Pickle Chips, Tomato

### BBQ CHICKEN SALAD

Romaine, Grilled Chicken, Shredded Cabbage, Corn, Tomato, Crispy Onions, Memphis Bbq Sauce, BBQ Ranch Dressing

### BLACKENED SALMON<sup>(GF)</sup>

Blackened Or Simply Grilled, Andouille Reduction, Pickled Red Onion, Creamed Corn

### HOB SMASH BURGER

Double Patty, Brioche Bun, American Cheese, Shredded Lettuce, Tomato, Garlic Aioli, Dill Pickle Chips with Fries

### EVERYTHING LEGENDARY™ BURGER<sup>(V)</sup>

Everything Legendary™ Burger Patty, American Cheese, Shredded Lettuce, Secret Sauce, Dill Pickle Chips with Fries

### BABY BACK RIBS

Half Rack, BBQ Beans, House-Made Slaw, Jalapeño-Cheese Cornbread, Memphis BBQ Sauce

## DESSERT

SELECT ONE

### BREAD PUDDING<sup>(V)</sup>

Toffee Sauce and Bourbon Butter

### KEY LIME PIE<sup>(V)</sup>

Coconut Graham Cracker Crust, Whipped Cream, Lime Zest, Shaved Coconut

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# THE ROCKIN' BUFFET



## EGG SELECTIONS

SELECT ONE

### MORNING EGG SCRAMBLE <sup>(V, GF)</sup>

Cheddar Cheese and Chives

### CAST IRON SKILLET FRITTATA <sup>(GF)</sup>

Applewood Bacon, Bell Pepper, Green Onion, Provolone Cheese

### MARKET VEGETABLE SCRAMBLE <sup>(V, GF)</sup>

Bell Pepper, Grape Tomato, Green Onion, White Cheddar Cheese

## MAIN COURSE

SELECT TWO

### WARM BUTTERMILK BISCUITS

Country Gravy

### BELGIAN WAFFLES <sup>(V, CN)</sup>

Seasonal Fruit, Whipped Cream, Bourbon Butter, Maple Syrup

### BUTTERMILK PANCAKES <sup>(V)</sup>

Classic Buttermilk, Chocolate Chip or Pecan with Bourbon Butter and Maple Syrup

### FRENCH TOAST <sup>(V)</sup>

Seasonal Fruit, Maple Syrup, Powdered Sugar

## MEAT SELECTIONS

### APPLEWOOD BACON <sup>(DF, GF)</sup>

### COUNTRY SAUSAGE LINKS <sup>(DF, GF)</sup>

## BEVERAGES

### REGULAR & DECAF COFFEE

Served with Sugar and Creamer

### HOT TEA

### ORANGE JUICE

## HOUSE OF BLUES NEW ORLEANS SPECIAL EVENTS MENU

Breakfast is available until 11:30am. Additional administrative fee and applicable state tax applies.

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# COCKTAIL HOUR



## ULTRA-PREMIUM PACKAGE

Includes Tito's Handmade, Ketel One, Belvedere, Bombay Sapphire, Hendrick's, Captain Morgan, Malibu, SelvaRey White, SelvaRey Coconut, Teremana, Los Lobos, Don Julio, Jack Daniel's, Jameson, Maker's Mark, Woodford Reserve, Buffalo Trace, Johnnie Walker Black, Macallan 12, Hennessy VS, Bailey's, Kahlua, Grand Marnier, Cointreau, Assorted Domestic & Imported Beers & Seltzers, Premium & Ultra-Premium Assorted Wines by The Glass, Assorted Soft Drinks, Liquid Death Mountain & Sparkling Water

**2 HOURS**

**3 HOURS**

**EACH ADDITIONAL HOUR**

## PREMIUM PACKAGE

Includes Tito's Handmade, Bombay Sapphire, Captain Morgan, Malibu, SelvaRey White, SelvaRey Coconut, 1800, Teremana, Jack Daniel's, Jameson, Maker's Mark, Johnnie Walker Black, Monkey Shoulder, Hennessy VS, Bailey's, Kahlua, Assorted Domestic & Imported Beers & Seltzers, Line 39 Chardonnay, Line 39 Red Blend, Premium Assorted Wines by The Glass, Assorted Soft Drinks, Liquid Death Mountain & Sparkling Water

**2 HOURS**

**3 HOURS**

**EACH ADDITIONAL HOUR**

## SELECT PACKAGE

Includes Drake's, Beefeater, Cruzan, El Jimador, Dewar's, Jim Beam, DeKuyper Cordials, Assorted Domestic & Imported Beers & Seltzers, Line 39 Chardonnay, Line 39 Red Blend, Assorted Soft Drinks, Liquid Death Mountain & Sparkling Water

**2 HOURS**

**3 HOURS**

**EACH ADDITIONAL HOUR**

## BEER & WINE PACKAGE

Includes Bud Light, Corona Extra, Modelo Especial, Blue Moon, Coors Light, Lagunitas IPA, Miller Lite, Stella Artois, White Claw Hard Seltzer, Line 39 Chardonnay, Line 39 Red Blend, Assorted Regular & Diet Soft Drinks, Liquid Death Mountain & Sparkling Water

**2 HOURS**

**3 HOURS**

**EACH ADDITIONAL HOUR**

**LOCAL CRAFT BEER ADD-ON**

*(includes three local selections)*

## UPGRADED WINE SELECTIONS

Santa Cristina Pinot Grigio, Coppola Votre Sane Pinot Noir, J Lohr Cabernet Sauvignon

## SOFT BEVERAGE PACKAGE

Includes Assorted Regular & Diet Soft Drinks, Assorted Juices & Liquid Death Mountain & Sparkling Water

**2 HOURS**

**3 HOURS**

**EACH ADDITIONAL HOUR**

**RED BULL ADD-ON**

## SPECIALTY COCKTAILS

### IN THE GREEN ROOM

Basic Vodka, Peach Liqueur, Orange, Pineapple, Cranberry, Lime

### CADILLAC MARGARITA

1800 Tequila, Grand Marnier, Lime, Lemon

### STRAWBERRY GINGER LEMONADE

Tito's Vodka, Strawberry, Ginger, Lemon

*\*specialty "mocktails" available on request*

# HOUSE OF BLUES NEW ORLEANS SPECIAL EVENTS MENU

Brands Subject to Change.

Additional administrative fee and applicable state tax applies.

# COCKTAIL HOUR

priced per person



## SPECIALTY STATIONS

UP TO 2-HOURS OF SERVICE

### MIMOSA PACKAGE

Sparkling Wine with Assorted Juices

### BLOODY MARY PACKAGE

Drake's Vodka, Assorted Mixes and Garnishes

### BOOZY BRUNCH PACKAGE

- Beast of Bourbon: Knob Creek Bourbon, Maple Syrup, Chocolate Bitters and Orange
- Morning Mule: Tito's Handmade Vodka, Orange Juice and Ginger Beer
- Breakfast Shot: Jameson, Butterscotch Schnapps, Orange Juice and Bacon

### CURATED SPIRITS TASTING PACKAGE

Bourbon, Tequila, or Rum  
A curated, interactive experience with a local expert providing notes on select spirits

### SUMMER PICNIC PACKAGE

Strawberry Ginger Lemonade, Ranch Water & Cadillac Margarita

### HOT COFFEE & TEA PACKAGE

Regular & Decaffeinated Hot Coffee, Assorted Hot Teas, Cream, Sugar, Honey & Lemon Wedges

### ASSORTED JUICE PACKAGE

Orange, Cranberry, Grapefruit & Apple

### RED BULL PACKAGE

### LIQUID DEATH MOUNTAIN & SPARKLING WATER PACKAGE

## DRINK VOUCHERS

ULTRA PREMIUM

PREMIUM

SELECT

BEER & WINE

SOFT BEVERAGE

## HOUSE OF BLUES NEW ORLEANS SPECIAL EVENTS MENU

Brands Subject to Change.  
Additional administrative fee and applicable state tax applies.



# COCKTAIL HOUR



## BEVERAGE POLICIES

- Music Hall events will serve beverages in disposable or compostable packaging. Arrangements can be made to serve beverages in glassware, but rental fees and additional labor charges may apply. Ask your sales representative for options.
- Straight liquor shots will not be available at any time during special events.
- House of Blues will provide drink vouchers to client who will be responsible to distribute to guests. House of Blues will not be responsible for lost vouchers.
- Drink vouchers may be billed on consumption and invoice will reflect the total number of vouchers redeemed, at the price of the drink ordered -or- client may prearrange for a dedicated number of vouchers that will be provided and distributed by client prior to event. Vouchers will be billed on final invoice regardless of whether or not redeemed.
- Cash bar sales will not be used to fulfill the required food and beverage minimum spend for event.
- House of Blues cannot open bar for cash sales without prior arrangement on special event order.
- There will be a bartender set up fee invoiced for each portable bar or grab and go station set up during an event. If only existing venue bars are utilized, no additional fees will be invoiced.
- During a full venue exclusive event, higher prices will apply for any item with price variation between the Music Hall, Restaurant or Foundation Room.
- All pricing is for a 2-hour service window unless otherwise noted.
- All products and packages are subject to a taxable administrative fee and state sales tax.

## HOUSE OF BLUES NEW ORLEANS SPECIAL EVENTS MENU

Brands Subject to Change.  
Additional administrative fee and applicable state tax applies.