

# SPECIAL EVENTS MENU



# RECEPTION MENU



## STARTERS

DISPLAY OR PASSED (2 PIECES PER PERSON)

### CHICKEN SKEWERS

Citrus Chili, Teriyaki or Memphis BBQ (Pick a Style)  
\$7.00++ per person

### CRISPY TEMPURA CAULIFLOWER (V)

Sambal Aioli, Togarashi  
\$5.00++ per person

### CRUDITÉ (V, GF)

Seasonal Vegetables, Red Pepper Hummus, Green Onion Dip, Ranch Dressing  
\*choose one dip for passed  
\$5.00++ per person

### DEVILED EGGS

Creole Spice, Andouille Crumble  
\$5.00++ per person

### MAC & CHEESE BITES (V)

Herbs de Provence, Champagne Aioli  
\$5.00++ per person

### MARINATED BEEF SKEWERS

Chimichurri or Teriyaki (Pick a Style)  
\$9.00++ per person

### OYSTER SHOOTERS (CS)

Lemon, Cocktail Sauce  
\$8.00++ per person

### POPCORN SHRIMP (CS)

Chipotle Aioli, Cajun Seasoning  
\$5.00++ per person

### QUESADILLA

Cheddar Cheese, Pickled Red Onion, Cilantro Crema, Cojita Cheese  
Add Brisket, Pulled Pork or Chicken (Pick a Style)  
\$7.00++ per person

### SHRIMP COCKTAIL (CS)

Lemon, Cocktail Sauce  
\$7.00++ per person

### SPANAKOPITA (V)

Spinach, Goat Cheese, Tzatziki  
\$5.00++ per person

### SPINACH AND ARTICHOKE DIP (V)

Parmesan Cheese, Tortilla Chips, Carrot, Celery  
\$5.00++ per person

### SPRING ROLLS (VG, DF)

Red Cabbage, Green Onion, Citrus Chili Sauce  
\$5.00++ per person

### VOODOO SHRIMP (CS)

Abita Amber Beer Reduction Sauce, Tomato, Green Onion, Jalepeño Cornbread  
\$8.00++ per person

## HOUSE OF BLUES SAN DIEGO SPECIAL EVENTS MENU

Additional administrative 23% fee and applicable 7.75% state tax applies. Based on a (2) hour event, minimum 40 guests.  
Dietary index: (V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free, (DF) - Dairy Free, (CN) - Contains Nuts, (CS) - Contains Shellfish

# RECEPTION MENU

Continued



## STARTERS

DISPLAY OR PASSED (2 PIECES PER PERSON)

### BBQ WINGS

Memphis BBQ Sauce, Crispy Onion, Ranch Dressing  
\$5.00++ per person

### BUFFALO WINGS

House-Made Slaw, Blue Cheese Dressing  
\$5.00++ per person

### CRISPY CHICKEN SLIDERS

Pickle Chip, Chipotle Aioli  
\$5.00++ per person

### PULLED PORK SLIDERS

Memphis BBQ Sauce, Pickle Chip  
\$5.00++ per person

### ANGUS SLIDERS

Cheddar Cheese, Pickle Chip, Chipotle Aioli  
\$6.00++ per person

### SHORT RIB SLIDERS

Pickled Red Onion, Horseradish Cream  
\$6.00++ per person

### 100% VEGAN EVERYTHING LEGENDARY™ SLIDERS (VG)

American Cheese, Smoked Aioli, Pickle Chip  
\$6.00++ per person

### MARGHERITA FLATBREAD (V)

Roasted Garlic, Tomato Sauce, Mozzarella Cheese, Balsamic Glaze, Basil  
\$5.00++ per person

### BBQ CHICKEN FLATBREAD

Memphis BBQ Sauce, Mozzarella Cheese, Grilled Chicken, Cilantro Crema, Pickled Red Onion  
\$5.00++ per person

### FOOTHILLS FLATBREAD (V)

Roasted Mushroom, Sweet Corn, Caramelized Onion, Cilantro Pesto, Cojita Cheese  
\$5.00++ per person

## SPECIALTY STATIONS

### GUMBO

Andouille Sausage, Chicken, Onion, Bell Pepper, Celery, Cajun Rice  
\$8.00++ per person

### CHEESE & CHARCUTERIE

Chef's Selection of Assorted Cheeses and Meats  
\$9.00++ per person

### MEDITERRANEAN BOARD (V)

Traditional and Red Pepper Hummus, Kalamata Olives, Feta Cheese, Grape Tomato, Cucumber, Pita  
\$9.00++ per person

### SEAFOOD BAR (CS)

Shrimp, Oysters, Crab, Mignonette, Cocktail Sauce, Lemon  
\$25.00++ per person

## SALADS

### CAESAR SALAD (V)

Romaine, Parmesan Cheese, Jalapeño Cornbread Crouton, Caesar Dressing  
\$6.00++ per person

### COBB SALAD

Romaine, Grilled Chicken, Avocado, Tomato, Blue Cheese Crumble, Bacon, Egg, Blue Cheese Dressing  
\$7.00++ per person

### MEDITERRANEAN CHICKEN SALAD

Romaine, Feta Cheese, Kalamata Olive, Roasted Bell Pepper, Champagne Vinaigrette  
\$7.00++ per person

### PASTA SALAD (V)

Penne Pasta, Champagne Vinaigrette, Kalamata Olive, Roasted Bell Pepper, Provolone Cheese  
\$7.00++ per person

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

Mixed Greens, Fuji Apple, White Cheddar Cheese, Toasted Pecan, Champagne Vinaigrette  
\$7.00++ per person

### ADD ON TO ANY SALAD:

Grilled Steak (Served Medium)  
\$6.00++ per person

Chicken Breast  
\$5.00++ per person

Cajun Shrimp  
\$5.00++ per person

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# RECEPTION MENU

Continued

## ENTRÉES

### BBQ BRISKET (DF, GF)

Smoked Brisket, Memphis BBQ Sauce, Signature Spice Rub  
\$14.00++ per person

### BBQ CHICKEN (DF, GF)

Smoked Chicken, Memphis BBQ Sauce, Signature Spice Rub  
\$12.00++ per person

### BBQ PULLED PORK (DF, GF)

Smoked Pork, Memphis BBQ Sauce, Signature Spice Rub  
\$12.00++ per person

### BBQ PLATTER

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

\$16.00++ per person

### BRAISED SHORT RIBS (GF)

Garlic Mashed Potatoes, Pickled Red Onion, Rosemary

\$12.00++ per person

### BLACKENED SALMON (GF)

Lemon & Chive Butter

\$12.00++ per person

### BUILD YOUR OWN TACOS

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

\$12.00++ per person

### CAJUN CHICKEN PASTA (VG)

Blackened Chicken, Penne Pasta, Cajun Cream Sauce, Bell Pepper, Tomato, Red Onion, Basil, Parmesan

\$10.00++ per person

### EVERYTHING LEGENDARY™ BOLOGNESE

Penne Pasta, Tomato, Garlic, Onion, Carrot, Basil

\$10.00++ per person

### GRILLED CHICKEN (VG, GF)

Garlic & Herb Marinated

\$10.00++ per person

### JAMBALAYA

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

\$10.00++ per person

### MAC & CHEESE BAR

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

\$14.00++ per person

### SHRIMP & GRITS (CS)

Chipotle Cream Sauce, Chives, Cotija Cheese Grit Cake

\$12.00++ per person

### TOFU STIR FRY

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

\$9.00++ per person

### VEGAN CAJUN PASTA (VG)

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

\$10.00++ per person

### VEGAN JAMBALAYA (VG)

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

\$10.00++ per person



## CARVING STATIONS

### SMOKED TURKEY

Gravy, Orange-Berry Chutney, Brioche Rolls

\$12.00++ per person

### SMOKED BRISKET

Memphis BBQ Sauce, House-Made Slaw, Pickle Chips, Brioche Rolls

\$14.00++ per person

## SIDES

### BBQ BAKED BEANS (DF)

\$6.00++ per person

### BRUSSELS SPROUTS (V, DF, GF)

Champagne Vinaigrette

\$6.00++ per person

### HOUSE-MADE SLAW (V, GF)

\$6.00++ per person

### JALAPEÑO CORNBREAD MUFFINS (V)

Bourbon Butter

\$6.00++ per person

### MAC & CHEESE (V)

Toasted Breadcrumbs, Parsley

\$6.00++ per person

### MASHED POTATOES (V, GF)

Roasted Garlic, Truffle Parmesan, Or Blue Cheese (Pick a Style)

\$6.00++ per person

### SEASONAL VEGETABLES (V, GF)

Garlic & Herb Butter

\$6.00++ per person

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# RECEPTION MENU

Continued



## DESSERTS

### BREAD PUDDING

Toffee Sauce, Bourbon Butter

\$6.00++ per person

### KEY LIME TARTS

Graham Cracker Crust, Coconut, Lime Zest

\$6.00++ per person

### ASSORTED COOKIES

Chef's Choice

\$6.00++ per person

### CUPCAKES

Chef's Selections

\$6.00++ per person

### CHEESECAKE BARS

Chocolate Sauce, Seasonal Berries

\$6.00++ per person

### PETIT FOURS

Chef's Selections

\$6.00++ per person

### OOEY GOOEY BUTTER CAKE SQUARES

\$6.00++ per person

## LATE NIGHT

### SOFT PRETZELS WITH CREOLE MUSTARD (V)

\$5.00++ each

### BACON-WRAPPED HOT DOG

\$6.00++ each

### PIZZA BY THE SLICE (V)

\$4.00++ per Cheese slice

\$5.00++ per Pepperoni slice

## HOUSE OF BLUES SAN DIEGO SPECIAL EVENTS MENU

Any Chef Attended Item will incur \$150.00 Chef Fee, Per Station

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# ROUTE 66

Buffet

\$62.00++ per person

## SOUTHERN SALAD

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

## JAMBALAYA

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

## BBQ PULLED PORK

Smoked Pork, Memphis BBQ Sauce,  
Signature Spice Rub

## SHRIMP & GRITS

Chipotle Cream Sauce, Chives, Cotija Cheese Grit Cake

## MAC & CHEESE

Toasted Breadcrumbs, Parsley

## HOUSE-MADE SLAW

## BBQ BAKED BEANS

## JALAPEÑO CORNBREAD MUFFINS

Bourbon Butter

## BROWNIE

Peanut Butter Sauce

## BREAD PUDDING

Toffee Sauce, Bourbon Butter



## HOUSE OF BLUES SAN DIEGO SPECIAL EVENTS MENU

Any Chef Attended Item will incur \$150.00 Chef Fee, Per Station

Additional administrative 23% fee and applicable 7.75% state tax applies. Based on a (4) hour event, minimum 40 guests.

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# THE ELWOOD

\$48.00++ per person

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 (V)

Romaine, Parmesan Cheese, Jalapeño Cornbread Crouton, Caesar Dressing

## ENTRÉE

SELECT TWO

### 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

Penne 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 (VG)

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 SAN DIEGO SPECIAL EVENTS MENU

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# THE JAKE

\$60.00++ per person

*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 *(V)*

Romaine, Parmesan Cheese, Jalapeño Cornbread Crouton, Caesar Dressing

## ENTRÉE

*SELECT TWO*

### 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

### SHRIMP AND GRITS

Chipotle Cream Sauce, Chives, Crispy Cotija Grit Cake

### NEW YORK STRIP

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

### EVERYTHING LEGENDARY™ BURGER *(VG)*

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 SAN DIEGO SPECIAL EVENTS MENU

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# FAMILY STYLE ADD-ONS



## APPETIZERS

SERVES 3-4 GUESTS PER ORDER

### BBQ NACHOS

Cheddar Cheese, Avocado, Roasted Corn Salsa, Pickled Red Onion, Tomato, Memphis BBQ Sauce, Cilantro Crema, Cotija Cheese  
Brisket or Pulled Pork (Pick a Style)  
\$10.00++ per order

### MEMPHIS BBQ WINGS

Crispy Onions, Cilantro, Ranch Dressing  
\$12.00++ per order

### LOADED FRIES

Jalapeño-Bacon, Pickled Red Onion, Four Cheese Sauce, Cilantro Crema, Cotija cheese  
\$10.00++ per order

### BUFFALO WINGS

House-Made Slaw, Blue Cheese Dressing  
\$12.00++ per order

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

Sautéed Shrimp, Abita Amber Beer Reduction Sauce, Tomato, Jalapeño-Cheese Cornbread  
\$14.00++ per order

## PLATED MENU SIDES

SERVES 3-4 GUESTS PER ORDER

### JALAPEÑO CORNBREAD <sup>(V)</sup>

Bourbon Butter  
\$8.00++ per order

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

Deep-Fried, Champagne Vinaigrette  
\$8.00++ per order

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

Topped With Toasted Breadcrumbs  
\$8.00++ per order

# HOUSE OF BLUES SAN DIEGO SPECIAL EVENTS MENU

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# THE BAND RIDER

\$30.00++ two entrées per person | \$36.00++ three entrées per person  
*plated lunch*



## 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 *(V)*

Romaine, Parmesan Cheese, Jalapeño Cornbread Crouton, Caesar Dressing

## ENTRÉE

SELECT TWO OR THREE

### COBB SALAD *(GF)*

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

### CAJUN CHICKEN PASTA

Penne 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 *(V)*

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

### BLACKENED 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 *(V)*

Toffee Sauce and Bourbon Butter

### KEY LIME PIE *(V)*

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

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# MOE BETTA

\$41.00++ per person  
plated lunch



## STARTER

SELECT ONE

### VOODOO SHRIMP (CS)

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

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

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

### CAESAR SALAD (V)

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 (GF)

Garlic Herb Marinade, Seasonal Vegetables, Roasted Garlic Mashed Potatoes

### SHRIMP PO' BOY (CS)

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 (GF)

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 (V)

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 (V)

Toffee Sauce and Bourbon Butter

### KEY LIME PIE (V)

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

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# THE ROCKIN' BUFFET

\$32.00++ per person



## EGG SELECTIONS

SELECT ONE

### MORNING EGG SCRAMBLE *(V, GF)*

Cheddar Cheese and Chives

### CAST IRON SKILLET FRITTATA *(GF)*

Applewood Bacon, Bell Pepper, Green Onion, Provolone Cheese

### MARKET VEGETABLE SCRAMBLE *(V, GF)*

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

## MAIN COURSE

SELECT TWO

### WARM BUTTERMILK BISCUITS

Country Gravy

### BELGIAN WAFFLES *(V, CN)*

Seasonal Fruit, Whipped Cream, Bourbon Butter, Maple Syrup

### BUTTERMILK PANCAKES *(V)*

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

### FRENCH TOAST *(V)*

Seasonal Fruit, Maple Syrup, Powdered Sugar

## MEAT SELECTIONS

### APPLEWOOD BACON *(DF, GF)*

### COUNTRY SAUSAGE LINKS *(DF, GF)*

## BEVERAGES

### REGULAR & DECAF COFFEE

Served with Sugar and Creamer

### HOT TEA

### ORANGE JUICE

## HOUSE OF BLUES SAN DIEGO SPECIAL EVENTS MENU

Breakfast is available until 11:00am. Additional administrative 23% fee and applicable 7.75% state tax applies.

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# CONTINENTAL BREAKFAST

\$28.00++ per person



## À LA CARTE

**SORTED SEASONAL FRUIT DISPLAY** (V, VG, DF, GF)

**ASSORTED PASTRIES** (V)

**ASSORTED BAGELS** (V)

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

**YOGURT AND GRANOLA PARFAIT** (V, GF, CN)

**REGULAR & DECAF COFFEE**

**HOT TEA**

**ORANGE JUICE**



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# COCKTAIL HOUR

priced per person



## 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

\$50.00++ per person

### 3 HOURS

\$65.00++ per person

### EACH ADDITIONAL HOUR

\$20.00++ per person

## 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

\$40.00++ per person

### 3 HOURS

\$55.00++ per person

### EACH ADDITIONAL HOUR

\$18.00++ per person

## SELECT PACKAGE

Includes New Amsterdam, 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

\$35.00++ per person

### 3 HOURS

\$50.00++ per person

### EACH ADDITIONAL HOUR

\$15.00++ per person

## 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

\$30.00++ per person

### 3 HOURS

\$45.00++ per person

### EACH ADDITIONAL HOUR

\$10.00++ per person

### LOCAL CRAFT BEER ADD-ON

\$8.00++ per person

(includes three local selections)

## UPGRADED WINE SELECTIONS

Santa Cristina Pinot Grigio

The Federalist Red Blend

J Lohr Cabernet Sauvignon

\$8.00++ per person

## SOFT BEVERAGE PACKAGE

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

### 2 HOURS

\$10.00++ per person

### 3 HOURS

\$12.00++ per person

### EACH ADDITIONAL HOUR

\$5.00++ per person

### RED BULL ADD-ON

\$10.00++ per person

## SPECIALTY COCKTAILS

\$18.00++ per cocktail

### GET L.I.T. (LONG ISLAND)

Ketel One, El Jimador, Cruzan, Beefeater, Lemon, Cola

### 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 SAN DIEGO SPECIAL EVENTS MENU

Brands Subject to Change.

Additional administrative 23% fee and applicable 7.75% state tax applies.

# COCKTAIL HOUR

priced per person



## SPECIALTY STATIONS

UP TO 2-HOURS OF SERVICE

### MIMOSA PACKAGE

\$15.00++ per person

Sparkling Wine with Assorted Juices

### BLOODY MARY PACKAGE

\$15.00++ per person

New Amsterdam Vodka, Assorted Mixes and Garnishes

### BOOZY BRUNCH PACKAGE

\$18.00++ per person

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

\$25.00++ per person

Bourbon, Tequila, or Rum

A curated, interactive experience with a local expert providing notes on select spirits

### SUMMER PICNIC PACKAGE

\$12.00++ per person

Strawberry Ginger Lemonade, Ranch Water & Cadillac Margarita

### HOT COFFEE & TEA PACKAGE

\$8.00++ per person

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

### ASSORTED JUICE PACKAGE

\$6.00++ per person

Orange, Cranberry, Grapefruit & Apple

### RED BULL PACKAGE

\$12.00++ per person

### LIQUID DEATH MOUNTAIN & SPARKLING WATER PACKAGE

\$10.00++ per person

## DRINK VOUCHERS

### ULTRA PREMIUM

\$18.00++ per voucher

### PREMIUM

\$15.00++ per voucher

### SELECT

\$12.00++ per voucher

### BEER & WINE

\$8.00++ per voucher

### SOFT BEVERAGE

\$5.00++ per voucher

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# 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 of \$175.00 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 SAN DIEGO SPECIAL EVENTS MENU

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