



HOUSE OF BLUES

CHICAGO

SPECIAL EVENTS



Menu



CONTINENTAL BREAKFAST

SLICED SEASONAL FRUIT DISPLAY

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

VEGETARIAN COUSCOUS SALAD

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

ENTRÉE

(SELECT TWO OR 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

TRIO OF RIGATONI

Rigatoni Cooked in Fresh Tomato Sauce
Tossed with Provolone, Fresh Mozzarella
and Cotija Cheese

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 and
Roma Tomato, Served with French Fries

SHRIMP PO-BOY

With Chipotle Mayo, Pickled Cucumbers, Citrus
Champagne Slaw, Served with 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



Additional Administrative Fee
and Applicable State Tax Applies.

Entrée selections are due (3) business days
prior to event date. Groups of (50) guests or
less have the option of choosing entrées
on-site for an additional charge per person
with prior approval.

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 selections are due (3) business days prior to event date. Groups of (50) guests or less have the option of choosing entrées on-site for an additional charge per person with prior approval.

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

SMOKED PULLED PORK SANDWICH

Served on a Toasted Brioche Bun with Citrus Champagne Slaw Served with French Fries

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

TRIO OF RIGATONI

Rigatoni Cooked in Fresh Tomato Sauce, Tossed with Provolone, Fresh Mozzarella and Cotija Cheese

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

VEGETARIAN COUSCOUS SALAD

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

Entrée selections are due (3) business days prior to event date. Groups of (50) guests or less have the option of choosing entrées on-site for an additional charge per person with prior approval.

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

TRIO OF RIGATONI

Rigatoni Cooked in Fresh Tomato Sauce, Tossed with Provolone, Fresh Mozzarella and Cotija Cheese

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

VOODOO SHRIMP

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

VEGETARIAN COUSCOUS SALAD

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

ENTRÉE *(SELECT THREE)*

CHEF SELECTED FISH OF THE DAY

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

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

TRIO OF RIGATONI

Rigatoni Cooked in Fresh Tomato Sauce, Tossed with Provolone, Fresh Mozzarella and Cotija Cheese

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

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

Additional Administrative Fee and Applicable State Tax Applies.

Entrée selections are due (3) business days prior to event date. Groups of (50) guests or less have the option of choosing entrées on-site for an additional charge per person with prior approval.



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

VEGETARIAN COUSCOUS SALAD

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

ICEBERG WEDGE SALAD

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

Entrée selections are due (3) business days prior to event date.
Groups of (50) guests or less have the option of choosing entrées
on-site for an additional charge per person with prior approval.
Additional Administrative Fee and Applicable State Tax Applies.

ENTRÉE *(SELECT THREE)*

CHEF SELECTED FISH OF THE DAY

Served with Herb Roasted Yukon Gold Potato and Sautéed Seasonal Vegetables

TRIO OF RIGATONI

Rigatoni Cooked in Fresh Tomato Sauce, Tossed with Provolone, Fresh Mozzarella
and Cotija Cheese

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

THE JIVE

TRAY PASSED APPETIZERS

CRISPY CAULIFLOWER TEMPURA

With Sambal Aioli

DEVILS ON HORSEBACK

Bacon Wrapped Dates with Asiago Cheese

CRISPY RICE TOGARASHI SHRIMP

With Sweet Soy Sauce

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

VEGETARIAN COUSCOUS SALAD

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

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

SMOKED PULLED PORK

Topped with Kansas City Style BBQ Sauce, Served with Potato Rolls

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

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

DEVILS ON HORSEBACK

Bacon Wrapped Dates with Asiago Cheese

CRISPY RICE TOGARASHI SHRIMP

With Sweet Soy Sauce

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

VEGETARIAN COUSCOUS SALAD

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

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

SMOKED PULLED PORK

Topped with Kansas City Style BBQ Sauce, Served with Potato Rolls

JALAPEÑO CHEESE CORNBREAD

Served with Maple Butter

SAUTÉED SEASONAL VEGETABLES

DESSERT STATIONS

BOURBON BREAD PUDDING

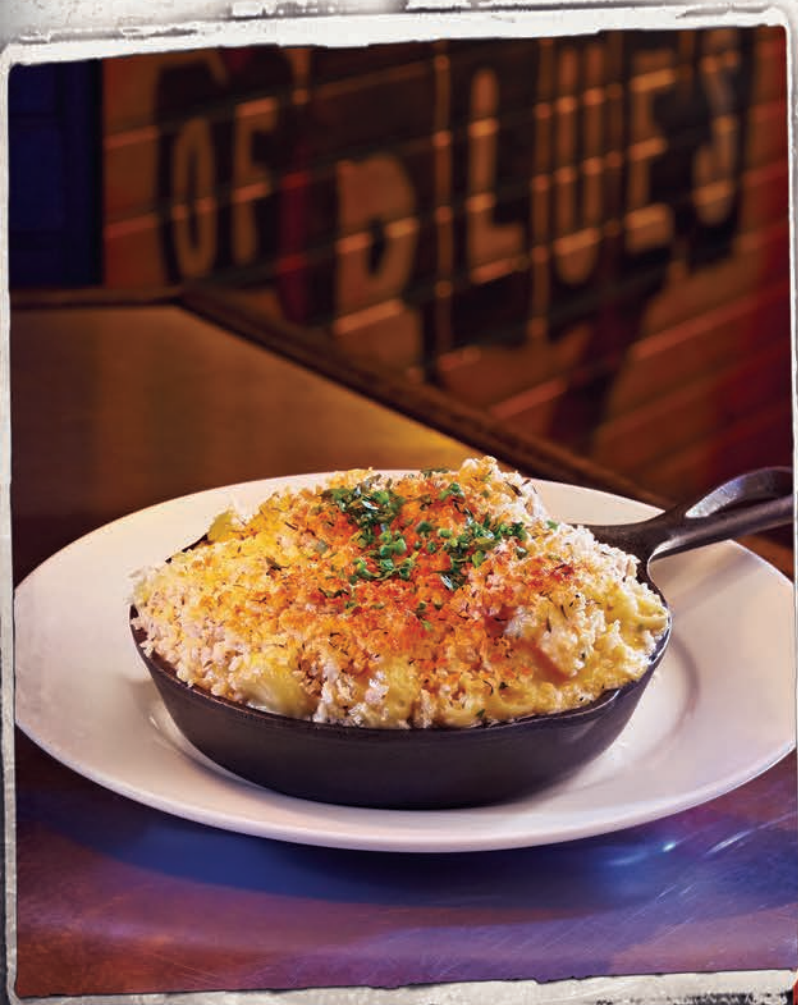
Cooked with Bananas and White Chocolate,
Served with a Bourbon Caramel Sauce
Topped with Fresh Whipped Cream

ASSORTED FRESH FRUIT TARTS

Filled with Pastry Cream and Seasonal Fresh Berries

CHOCOLATE PEANUT BUTTER BROWNIE SQUARES

Glazed with Caramel Sauce



Additional Administrative Fee and Applicable State Tax Applies.

JAZZY FEAST

TRAY PASSED APPETIZERS

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

CHOCOLATE PEANUT BUTTER BROWNIE SQUARES

Glazed with Caramel Sauce

ASSORTED CHOCOLATE TRUFFLES

DINNER BUFFET STATIONS

BABY SPINACH SALAD

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

VEGETARIAN COUSCOUS SALAD

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

BAKED MACARONI & CHEESE

With a Buttery Herbed Bread Crumb Topping

TRIO OF RIGATONI

Rigatoni Cooked in Fresh Tomato Sauce, Tossed with Provolone, Fresh Mozzarella and Cotija Cheese

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

OVEN ROASTED PRIME RIB*

With Au Jus Sauce (Medium Rare)

*Chef Attended Item, \$125 Service Fee Applies

HOUSE SMOKED TURKEY BREAST*

*Chef Attended Item, \$125 Service Fee Applies

JALAPEÑO CHEESE CORNBREAD

Served with Maple Butter

SAUTÉED SEASONAL VEGETABLES

Additional Administrative Fee and Applicable State Tax Applies.

HALL OF FAME

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

VEGETARIAN COUSCOUS SALAD

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

ICEBERG WEDGE SALAD

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

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

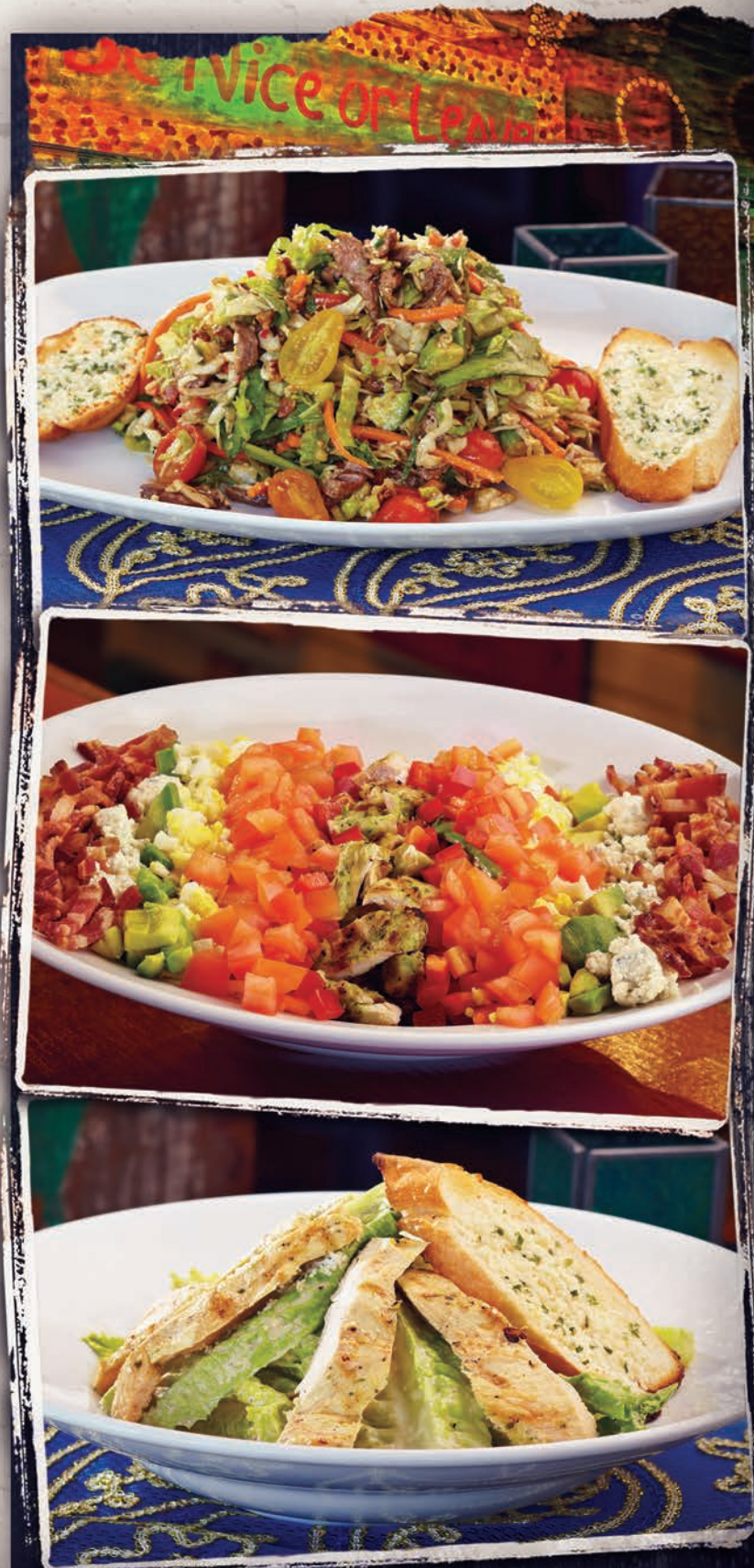
Topped with Tomatoes, Red Peppers, Hard Boiled Egg, Bacon, Avocado, and Crumbled Blue Cheese with Ranch Dressing

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

TRAY PASSED APPETIZERS

CRISPY CAULIFLOWER TEMPURA

With Sambal Aioli

VEGETABLE SPRING ROLLS

With Teriyaki Sauce

MINI PULLED PORK SLIDERS

With BBQ Sauce

BRUSCHETTA

On a Grilled Baguette with Mozzarella Fresca

SPINACH & GOAT CHEESE SPANAKOPITA

Phyllo Pastry, Garden Fresh Spinach and Goat Cheese

GRILLED ANDOUILLE SAUSAGE KABOB

With Roasted Peppers and Onion

CREOLE DEVILED EGGS

With Crispy Pancetta

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

TRAY PASSED APPETIZERS

JUICY LUCY SLIDERS

With Provolone Cheese and Fried Jalapeños

BBQ BRAISED SHORT RIBS

With Pickled Apple and Brioche Crostini

CRISPY RICE TOGARASHI SHRIMP

With Sweet Soy Sauce

MARINATED STEAK SKEWERS

With Chimichurri

PETITE CRAB CAKES

With Mustard Vinaigrette Apple Fennel Slaw

BACON WRAPPED SCALLOPS

In a Carrot Butter Sauce

HOUSE POACHED SHRIMP COCKTAIL

With a Wasabi Cocktail Sauce

CHICKEN TIKKA SKEWERS

With Ghost Chili Pineapple Jam

VEGETABLE SKEWERS

With Portobello Mushroom, Sweet Bell Pepper, Sweet Onion, Sambal Vinaigrette and Sweet Soy Sauce

Additional Administrative Fee and Applicable State Tax Applies.

HALL OF FAME

TRAY PASSED APPETIZERS

DEVILS ON HORSEBACK

Bacon Wrapped Dates with Asiago Cheese

PETITE QUESADILLAS

With Three Cheese Blend, Raja Pepper Blend, Wild Mushrooms and Green Onions - Chicken, Steak, and Shrimp Can Be Added at an Additional Cost

BREADED CHICKEN TENDERS

With Smoked BBQ Sauce

TOMATO BASIL BRUSCHETTA

Served on a Grilled Baguette with Mozzarella Fresca

STUFFED MUSHROOMS

With Spinach and Parmesan

TRAY PASSED APPETIZERS

CARIBBEAN CHICKEN CANAPÉS

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

PAN FRIED PORK DUMPLINGS

Traditional Potsticker Filled with Lean Pork, Green Cabbage With a Soy Glaze Dipping Sauce

VEGETARIAN SPRING ROLLS

Deep Fried and Served with a Teriyaki Dipping Sauce

JALAPEÑO JACK CHEESE STUFFED POTATO SKINS

With Sour Cream, Chopped Bacon and Green Onions

MINI CHICAGO STYLE HOT DOGS

MINI CHICAGO STYLE DEEP DISH PIZZAS

Additional Administrative Fee and Applicable State Tax Applies.



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HALL OF FAME

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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 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



Additional Administrative Fee and Applicable State Tax Applies.

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

TRIO OF RIGATONI

Rigatoni Cooked in Fresh Tomato Sauce, Tossed with Provolone, Fresh Mozzarella and Cotija Cheese

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

CHEF SELECTED FISH OF THE DAY

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

SMOKED PULLED PORK

Topped with Kansas City Style BBQ Sauce, Served with Potato Rolls

HALL OF FAME

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

MASHED POTATO BAR*

With Regular Potato or Sweet Potato, Served with Butter, Chives and Sour Cream
Choice of 3 Additional Items:
Crumbled Bacon, Broccoli, Cheddar Cheese, Mushrooms, Chopped Onions,
Tomatoes, Caramel Sauce, Pecans, Mini Marshmallows

MACARONI & CHEESE STATION*

Regular or Truffle Macaroni and Cheese - Carmelized Onions, Sautéed Mushrooms, Bacon,
Roasted Jalapeño, Tomatoes, Broccoli and Green Onions

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

SIDES

JALAPEÑO CHEESE CORNBREAD
SAUTÉED SEASONAL VEGETABLES
MASHED YUKON GOLD POTATOES
BUTTERMILK BISCUITS
BAKED MACARONI & CHEESE
HERB ROASTED YUKON GOLD POTATOES
HOUSEMADE COLESLAW
REGULAR OR SWEET POTATO FRENCH FRIES
LOBSTER MACARONI & CHEESE
MASHED SWEET POTATOES

DESSERTS

BOURBON BREAD PUDDING
CHOCOLATE FUDGE BROWNIES
MINI KEY LIME TARTS
ASSORTED FRESH FRUIT TARTS
ASSORTED HOUSEMADE COOKIES
SLICED SEASONAL FRUIT DISPLAY
CHOCOLATE PEANUT BUTTER BROWNIE SQUARES
DESSERT SHOOTERS
CHEF'S SELECTION OF ASSORTED DESSERTS
BANANAS FOSTER ICE CREAM STATION*

*Chef Attended Item, Service Fee Applies

Additional Administrative Fee and Applicable State Tax Applies.



COCKTAIL HOUR

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 & 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 & 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 & Imported Beers, House Red, White and Rose Wines, Bottled Water and Soft Drinks. Shots and Specialty Drinks Not Included.

ADDITIONAL OPTIONS

COFFEE/HOT TEA

BOTTLED WATER

RED BULL

Brands Subject to Change.

Additional Administrative Fee and Applicable State Tax Applies.

