



BOSTON

HOUSE OF BLUES BOSTON
15 LANSDOWNE ST, BOSTON, MA 02215
☎ 617.960.8332



SPECIAL EVENTS MENU



OPENING ACT

Menu

PER PIECE PRICING / 25 PER PIECE MINIMUM



HOUSE OF BLUES BOSTON

TRAY PASSED HORS D'OEUVRES

CRISPY CAULIFLOWER TEMPURA

With Sambal Aioli (V) (GF)

CHERRY TOMATO BLT

With Garlic Aioli (GF)

BLACK BEAN HUMMUS

TORTILLA CUP

Cilantro Crema, Cotija Cheese, Jalapeño (V)

CUCUMBER ROLL

With Hummus, Olive Tapenade, Fig Balsamic, Cherry Tomato (Vegan) (GF)

VIETNAMESE SUMMER ROLL

Chilled Vegetables wrapped in Rice Paper with Tamari Lime (GF) (Vegan)

SPINACH & GOAT CHEESE

SPANAKOPITA

Phyllo Pastry, Fresh Spinach, Goat Cheese (V)

CRANBERRY & BRIE PHYLLO

With walnuts (V) (N)

FENWAY PRETZEL BITES

With Creole Honey Mustard (V)

MAC & CHEESE BITES

With a Hint of Truffle (V)

BREADED CHICKEN BITES

Lightly tossed in Honey Hot sauce

MAPLE BACON COD BITES

Maple Applewood Bacon, Crispy Fried Jalapeños (GF)

CHILLED SHRIMP &

NOODLE SALAD

Coconut Milk, Candied Peanuts and Cherry Tomatoes (GF) (S)

TUNA TARTARE

White Soy, Pickled Ginger, Tamari Lime on a Crispy Fried Wonton

QUESADILLAS

Grilled Tortillas, Mexican Cheese, Chopped Cilantro
Select from: Grilled Chicken, Sautéed Beef, or Chopped Vegetables

CURRY CHICKEN

BIBB LETTUCE BITE

With Apple Agrodolce Drizzle (GF)

CHICKEN CORDON

BLEU ARANCINI

Gruyere Ham, Arborio Rice

CHICKEN & WAFFLE

Hot Honey

CREOLE DEVEILED EGGS

With Crispy Prosciutto (GF)

JUMBO SHRIMP COCKTAIL

Chilled Poached Gulf Shrimp with Cocktail Sauce & Lemon Wedge (GF) (S)

Additional Administrative Fee and Applicable State Tax Applies.

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HOUSE OF BLUES BOSTON

TRAY PASSED HORS D'OEUVRES

CRISPY PORK BELLY & BLACK BEAN TOSTADA

Cilantro Lime Slaw

PHILLY CHEESESTEAK EGGROLL

Chipotle Aioli

STEAK & BLEU CANAPE

Sliced Ribeye, Great Hill Bleu, House made Pickled Onion on Toasted Focaccia

MINI TACOS

Choice of Roasted Chipotle Cauliflower, Citrus Marinated Chicken, Cajun Blackened Tuna, or Carne Asada
Served with Pico de Gallo, Shredded Cabbage, Chopped Cilantro, & Lime Crema



SLIDERS AND GRINDERS

CAPRESE GRINDER

Mozzarella, Basil, Tomato served on Focaccia with Nut Free Pesto (V)

MINI LOBSTER ROLL

Gulf of Maine Lobster in Light Citrus Mayo, Bibb Lettuce on a Grilled Brioche Roll (S)

BUFFALO CHICKEN SLIDERS

Spicy Buttermilk Battered Chicken with Blue Cheese Dressing

TURKEY WITH CRAISIN MAYO & STUFFING

Hand Carved Turkey on Cranberry Walnut Rolls

PULLED PORK IN A BISCUIT

Smoked Pork, Cole Slaw, Pickle Relish

ANGUS BEEF SLIDERS

Provolone, Remoulade, Caramelized Onions, Pickles

SHORT RIB PANINI ON SOURDOUGH

Additional Administrative Fee and Applicable State Tax Applies.

SUPPORTING ACT 1

Menu

PER PERSON PRICING / 25 PER PERSON MINIMUM



HOUSE OF BLUES BOSTON

SPECIALTY BOARDS

ARTISANAL BREAD DISPLAY

Hinged Mini Rolls, Brioche & Baguettes
Whipped Maple Butter, Infused Imported Olive Oils (V)

DELTA DIPS & CHIPS

Tri-Colored Tortilla Chips & House made Potato Chips
Pico de Gallo, French Onion Dip & Guacamole (V) (GF)

FRESH VEGETABLE CRUDITÉ

Celery, Carrots, Cucumbers, Bell Peppers, Grilled Pita
Spinach & Artichoke Dip, Roasted Eggplant & Feta Dip (V)

IMPORTED AND DOMESTIC CHEESE BOARD

Cabot Clothbound Cheddar, Great Hill Bleu, Imported Chevre,
Imported Gouda, Crackers, Crostini & Fresh Fruit Garnish (V)

ALMOND CRUSTED BAKED BRIE

Raspberry Sauce & Baguettes (V) (N)

MEDITERRANEAN

Falafel, Feta Cheese, Cured Olives, Minted Cucumbers, Roasted Vegetables
Tzatziki, Hummus, Grilled Pita Bread, Za'atar Spiced Pita Chips (V)

CHARCUTERIE

Chef's Choice Cured Meats, Imported Cheeses
Cherry Peppers, Tapenade, Pepper Jelly, Crostini

CHILLED SEAFOOD DISPLAY

Includes (3) Shrimp, (2) Crab Claw, (1) Oyster
With Lemon Wedges, Cocktail Sauce & Shallot Mignonette (GF) (S)

Additional Administrative Fee and Applicable State Tax Applies.

SUPPORTING ACT 2

Menu

PER PERSON PRICING



HOUSE OF BLUES BOSTON

SPECIALTY STATIONS

minimum order of 50 guests

ASSORTED TACO STATION

Your Choice of Two: Roasted Chipotle Cauliflower,
Citrus Marinated Chicken, Cajun Blackened Tuna or Carne Asada
with Shredded Cabbage, Fresh Pico de Gallo, Chopped Cilantro, & Lime Crema
Served with Homemade Tortilla Chips, Fresh Pico de Gallo, & Guacamole

ASSORTED SLIDERS & GRINDERS

Homemade Potato Chips with
Your Choice of Two: Angus Beef Sliders, Buffalo Chicken Sliders,
Turkey with Craisin Mayo and Stuffing,
Short Rib Panini, Caprese Grinders

FLATBREADS & SALAD CUPS

Your Choice of Two Flatbreads and Two Salad Cups
Flatbreads: Margherita, Pepperoni, Sausage & Peppers, Hot Honey Chicken,
Steak & Bleu, BBQ Chicken, Roasted Veggie
Salad Cups: Caesar, Greek, Mandarin, Southern, Tri-Color Tortellini,
Quinoa Tabbouleh, Black Lentil Greek, Vegetarian Couscous

BAYOU BLUES STATION

Voodoo Shrimp
Jalapeño Cornbread
Cajun Fettuccine in Cream Sauce
Pulled Pork Sliders
with Carolina Gold BBQ Sauce

UNIFORM CHEF FEE

Additional Administrative Fee and Applicable State Tax Applies.

SUPPORTING ACT 3

Menu

PER PERSON PRICING / 25 PER PERSON MINIMUM



HOUSE OF BLUES BOSTON

NEIGHBORHOODS OF BOSTON STATIONS

THE NORTH END

Charcuterie
Mini Caesar Salad Cups (V)
Seasonal Bruschetta (V)
Prosciutto Wrapped Asparagus (GF)
Caprese Grinders (V)
Chicken Parmesan Sliders

SEAPORT

Parker House Style Rolls
Mini Crab Cakes (S)
Mini Vegetarian Couscous Salad Cups (V)
Steak and Bleu Canape
Shrimp Cocktail (S) (GF)
Gulf of Maine Mini Lobster Rolls (S)

FENWAY

Crudit  (V)
Housemade Chips (V)
Fenway Pretzel Bites (V)
Pigs in a Blanket
Mini Fenway Sausages with Peppers and Onions
Angus Beef Sliders

ASIAN STATION

Mini Mandarin Salad Cups (V)
Mini Poke Bowl (GF)
Beef Teriyaki Skewer (GF)
Chicken Satay Skewer (GF)
Tuna Tartare Wonton
Lo Mein Noodles

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SUPPORTING ACT 4

Menu

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HOUSE OF BLUES BOSTON

SALADS

SOUTHERN SALAD

Mixed Field Greens, Shaved Apples, Fennel,
White Cheddar, Toasted Pecans
Apple Cider Vinaigrette (V) (N) (GF)

GREEK SALAD

Tomatoes, Cucumbers, Kalamata Olives, Feta,
Tzatziki, Red Wine Oregano Vinaigrette (GF) (V)

CAESAR SALAD

Hearts of Romaine, Focaccia Croutons,
Parmesan Cheese, Caesar Dressing (V)

MANDARIN SALAD

Toasted Cashews, Orange Slices, Shaved
Fennel, Scallions, Wonton Crisps
Sesame Ginger Dressing (Vegan) (GF) (N)



GRAIN & PASTA BOWLS

TRI-COLORED TORTELLINI

Chilled Pasta, Arugula, Roasted Tomatoes,
Asparagus, Peppers, Nut Free Pesto (V)

QUINOA TABBOULEH

Chopped Tomatoes, Parsley, Bulgur, Quinoa,
Roasted Vegetables, Citrus Vinaigrette (V) (GF)

VEGETARIAN COUSCOUS SALAD

Sun Dried Tomatoes, Shredded Romaine,
Scallions, Celery, Capers, Cucumbers, Citrus
Vinaigrette (V)

BLACK LENTIL GREEK

Feta, Olives, Tomato, Cucumber,
Red Wine Oregano Vinaigrette (GF) (V)

BUDDHA BOWL

Roasted Chickpeas, Spinach, Scallions, Thai
Green Curry Roasted Sweet Potatoes, Pickled
Onions, Julienne Bell Peppers, Shaved Fennel
Brown Rice, Spicy Peanut Sauce (GF) (V) (N)

GANESH GRAINS

Coconut Basmati Rice, Garam Masala Roasted
Chickpeas, Grilled Chicken Vindaloo, Roasted
Cauliflower, Spinach, Red Cabbage (GF)

POKE BOWL

Sushi Grade Tuna, Avocados, Seasoned Sushi
Rice, Edamame, Red Peppers, Radishes,
Shredded Carrots, Scallions, Sriracha Mayo,
Tamari, Toasted Sesame Oil (GF)

ADD:

GRILLED CHICKEN

GRILLED SHRIMP

GRILLED STEAK

ROASTED TOFU

Additional Administrative Fee and Applicable State Tax Applies.

THE HEADLINERS

Menu

PER PERSON PRICING / 25 PER PERSON MINIMUM



HOUSE OF BLUES BOSTON

CARVING STATIONS

EAST COAST DELI STATION

Choose two options: Pastrami, Sliced Turkey, Honey Glazed Ham, Roast Beef
Sauerkraut, Assorted Cheese, Kosher Dill Spears,
LTO, House Aioli, Brown Mustard, Assorted Jams
Assorted Mini Rolls

HOUSE SMOKED TURKEY BREAST

Cranberry, Stuffing, Turkey Gravy, Spiced Mayo
Hinged Mini Rolls

HERB CRUSTED PORK LOIN

Served with Ginger Pineapple Glaze
Hawaiian Mini Rolls

BBQ BRISKET

Texas BBQ, Spiced Mayo
Hinged Mini Rolls

FRENCH DIP

Carved Tenderloin, Au Jus, Crispy Fried Onion,
Garlic Griddled Mini French Rolls

OVEN ROASTED PRIME RIB

Au Poivre, Horseradish Cream, Caramelized Onions
Hinged Mini Rolls



Additional Administrative Fee and Applicable State Tax Applies.

THE HEADLINERS *Menu*

PER PERSON PRICING / 25 PER PERSON MINIMUM



HOUSE OF BLUES BOSTON

PASTAS

BAKED ZITI

Baked Ziti with San Marzano Marinara, Hand Torn Basil,
Parmesan & Mozzarella Cheese (V)

BAKED MACARONI & CHEESE

Fontina Béchamel, Roasted Garlic, Ritz Crumbs (V)

TOASTED GNOCCHI

Italian Potato Pasta, Broccolini, Pine Nuts, Peppers
in a White Wine Sauce (V) (N)

SEASONAL RISOTTO

Chef's Seasonal Specialty (V)

CHICKEN BROCCOLI ALFREDO

Boneless Breast of Chicken, Fresh Broccoli
Tossed in a Pecorino Romano Cream Sauce

JAMBALAYA

Sautéed Chicken, Andouille Sausage,
and "Trinity" (onions, bell peppers, & celery)
Cooked in a Spicy Red Rice (GF)



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THE HEADLINERS

Menu

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HOUSE OF BLUES BOSTON

ENTREES

SALMON YOUR WAY

CHOOSE ONE:

BLACKENED: Cajun Seared in a Cast Iron Skillet, Topped with Bell Peppers & Onions (GF)

MISO: Seared Golden Brown, Topped with Leeks, Scallions & Pickled Carrots (GF)

GRILLED: Dusted with a Light Jerk Seasoning, Topped with Mango Salsa (GF)

BAKED HADDOCK

White Wine, Lemon, Buttery Ritz Crumbs

VOODOO SHRIMP

Prawns Sautéed in an Amber Beer Reduction, Herbs, Cream
served with Jalapeño Cheddar Cornbread Rounds, Teardrop Tomatoes (S)

JERKED CHICKEN THIGHS

Jamaican Spiced Boneless Chicken Thighs with Mango Salsa & Fried Plantains (GF)

CHICKEN YOUR WAY

CHOOSE ONE:

PICCATA: Golden-Brown Chicken Breast in a Lemon Caper Sauce (GF)

BLACKENED: Cajun Seared in a Cast Iron Skillet with Roasted Peppers & Onions (GF)

ROSEMARY: Oven Roasted Chicken in White Wine, Fresh Lemon, Rosemary (GF)

PARMESAN: Breaded Boneless Chicken Cutlets served with San Marzano Tomato
Marinara, Fresh Mozzarella Cheese, Torn Fresh Basil

ROASTED PORK LOIN

Rosemary Fennel Roasted Loin with Ginger Pineapple Compote (GF)

PULLED PORK

Memphis and Carolina BBQ Sauces

BRAISED SHORT RIBS

Red Wine Demi, Baby Carrots & Cipollini Onions

Additional Administrative Fee and Applicable State Tax Applies.

THE ENCORE

Menu

PER PERSON PRICING / 25 PER PERSON MINIMUM



HOUSE OF BLUES BOSTON

SIDES

JALAPEÑO CHEDDAR CORNBREAD

Maple Butter (V)

BUTTERMILK BISCUITS

Maple Butter (V)

GRILLED ASPARAGUS

Lemon Zest (Vegan)

ROASTED BRUSSELS SPROUTS

Applewood Smoked Bacon

CARROTS & PARSNIPS (V)

ROASTED SEASONAL VEGETABLE DISPLAY (Vegan)

RED & GOLDEN BEETS

Goat Cheese (V)

TATER TOTS (V) (GF)

RED BLISS MASHED POTATOES

Sour Cream, Chives (V) (GF)

ROASTED SWEET POTATOES

Cinnamon, Pecans (V) (GF) (N)

DESSERTS

FRUIT CUPS (V)

COOKIE AND BROWNIE PLATE (V)(N)

ASSORTED WHOOPIE PIES (V)

TIRAMISU (V)

KEY LIME PIE TART (V)

MINI CHURROS (V)

CHEESECAKE BITES (V) (GF)

MINI CANNOLI BOWL (V)

STRAWBERRY SHORTCAKE CUPS (V)

CREAM PUFFS (V) Bavarian cream, whipped cream

ASSORTED GELATO (V)

CHEF'S TASTING DISPLAY (V) Display of assorted desserts

Additional Administrative Fee and Applicable State Tax Applies.

THE BAND RIDER 1

Menu

PER PERSON



HOUSE OF BLUES BOSTON

STARTER

NEW ENGLAND CLAM CHOWDER

Oyster crackers (S)

HEIRLOOM TOMATO CAPRESE

Torn basil and fresh mozzarella served with baby arugula and pesto dressing (V)(GF)

ENTRÉE

Choice of

PAN SEARED HALIBUT

Champagne and Chive Beurre Blanc, Lobster Risotto,
Roasted Root Vegetables (S)

ROASTED BELL AND EVAN ORGANIC CHICKEN

Roasted Baby Carrots, Sweet Potato Puree, Roasted Asparagus,
served in a Natural Jus (GF)

PETITE FILET AND LOBSTER TAIL

Served with Rosemary Roasted Purple Fingerling Potatoes, Haricot Vert with Shaved
Black Garlic and Roasted Tear Drop Tomatoes (S) (GF)

DESSERT

CHEF'S TASTING DISPLAY

TO BE SERVED FAMILY STYLE (V)

Additional Administrative Fee and Applicable State Tax Applies.

THE BAND RIDER 2

Menu

PER PERSON



HOUSE OF BLUES BOSTON

SPECIALTY DISPLAY

DELTA DIPS & CHIPS

Tri-Colored Tortilla Chips & House Made Potato Chips
Fresh Pico, French Onion Dip & Guacamole (V) (GF)

FRESH VEGETABLE CRUDITÉ

Celery, Carrots, Cucumbers, Bell Peppers, Grilled Pita
Red Pepper Hummus, Spinach & Artichoke Dip,
Roasted Eggplant & Feta Dip (V)

TRAY PASSED HORS D'OEUVRES

CRISPY CAULIFLOWER TEMPURA

Sambal Aioli (GF) (V)

SEASONAL BRUSCHETTA

Served on a Grilled Baguette (V)

MAPLE BACON COD BITES

Maple Applewood Bacon, Crispy Fried Jalapenos (GF)

CHICKEN QUESADILLAS

Grilled Chicken, Chopped Vegetables, Grilled Tortillas,
Mexican Cheese, & Chopped Cilantro

ANGUS BEEF SLIDER

Provolone, Caramelized Onion, Remoulade



DINNER BUFFET

SOUTHERN SALAD

Mixed Field Greens, Shaved Apples, Fennel, White
Cheddar, and Toasted Pecans with Apple Cider
Vinaigrette (V) (N)

GANESH GRAINS

Coconut Basmati Rice
Garam Marsala Roasted Chickpeas, Grilled Chicken
Vindaloo, Curried Cauliflower, Spinach, Red
Cabbage (GF)

ROASTED SEASONAL VEGETABLE DISPLAY (Vegan)

ROASTED SWEET POTATOES

Cinnamon, Pecans (V) (N) (GF)

BAKED MACARONI & CHEESE

Fontina Béchamel, Roasted Garlic, Ritz Crumbs (V)

VOODOO SHRIMP

Prawns Sautéed in an Amber Beer Reduction with
fresh Herbs and Cream. Served with Jalapeño
Cheddar Cornbread, Teardrop Tomatoes (S) (GF)

BLACKENED CHICKEN BREAST

Seared in a Cast Iron Skillet & Topped with Bell
Peppers and Onions (GF)

CARVING STATION

BBQ BRISKET

Texas BBQ, Hinged rolls, spiced mayo

DESSERTS

CHEF'S TASTING DISPLAY (V)

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THE BAND RIDER 3

Menu

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HOUSE OF BLUES BOSTON

PRE - PACKAGED MEALS

ARTISANAL FRUIT & CHEESE

Vermont Cheddar, Colby and Blue with Grapes, Berries, and Artisan Crackers (V)

ASIAN VEGETABLE CRUDITÉ

Grilled Japanese Eggplant, Steamed Baby Bok Choy & Snow Peas, Sesame Ginger Dressing (Vegan) (GF)

VEGGIE LOVERS

Celery, Carrots, Jicama, Broccoli, and Roma Tomatoes
with House made Ranch (V) (GF)

SOUTHERN SALAD

Mixed Field Greens, Apples, Fennel, Cheddar, and Candied Pecans (V) (N)(GF)

COBB SALAD

Romaine, Grilled Chicken, Egg, Crumbled Bacon, and Blue Cheese Dressing

VEGETARIAN COUSCOUS SALAD

Sundried Tomatoes, Scallions, Cucumbers & Citrus Vinaigrette (V)

MEDITERRANEAN

Falafel, Quinoa, Tabbouleh, House made Hummus, and Cucumber Salad (V)

TUSCAN VEGETABLES

Grilled Asparagus, Roasted Peppers, Zucchini, Fresh Mozzarella (V) (GF)

BLACKENED CHICKEN

Jambalaya Rice and Roasted Corn "Maque Choux" with Jalapeño Corn Bread

LOBSTER ROLL

Cape Cod Chips, Creamy Cole Slaw (S)

PROVENÇAL SALMON

Chilled Seared Salmon, Green Beans, Olives, Eggs, Tomatoes, and Spinach (GF)

Additional Administrative Fee and Applicable State Tax Applies.

BAR PACKAGES

Menu

PER PERSON PRICING



HOUSE OF BLUES BOSTON

PREMIUM PACKAGE

Premium and Call Brand Liquors, House Beers, Select Craft Beers, House Wines, Soft Drinks, Water, Red Bull

2 HOURS

3 HOURS

ADDITIONAL BY THE HOUR

CALL BRAND PACKAGE

Call Brand Liquors, House Beers, Select Craft Beers, House Wines, Soft Drinks, Water

2 HOURS

3 HOURS

ADDITIONAL BY THE HOUR

BEER, WINE & SOFT DRINKS

House Beers, Select Craft Beers, House Wines, Soft Drinks, Water

2 HOURS

3 HOURS

ADDITIONAL BY THE HOUR

SOFT BEVERAGE PACKAGE

Includes all Soft Drinks, Juices, and Water

UNLIMITED

DRINK TICKETS

PREMIUM BRANDS

CALL BRANDS

BEER & WINE

NON – ALCOHOLIC

BARTENDER FEE

Additional Administrative Fee and Applicable State Tax Applies.

BAR UPGRADES

Menu

PER PERSON PRICING



HOUSE OF BLUES BOSTON

ELEVATED WINE PACKAGE

A selection of upgraded wines to be customized per season

ADDITIONAL PER PERSON

CHAMPAGNE PACKAGE

A champagne to elevate your bar package! Select from Villa Sandi, Mumm Napa, or Moet 7 Chandon Imperial Brut for a champagne toast, bubbly bar, or welcome beverage.

CUSTOMIZED PRICING

CRAFT BEER PACKAGE

A selection of Craft Beers to be customized per season, featuring an onsite educational beer tasting.

ADDITIONAL PER PERSON

PREMIUM WHISKEY PACKAGE

A selection of Whiskeys to be customized per season

CUSTOMIZED PRICING

Additional Administrative Fee and Applicable State Tax Applies.