



I am in love with Bethany Blues and so are the guests at my wedding! I am just so pleased with Bethany Blues!!

– Elizabeth

Bethany Blues was the reason we got married in Delaware. Our wedding day was everything I dreamed of and more thanks to Bethany Blues.

– Abigail

What an amazing experience. The food is delicious! Don't be fooled by the "BBQ" word... this is BBQ with a luxury twist.

– Wedding Wire review

AMAZING! FANTASTIC! WOULD DO IT AGAIN!!!!

Love this place, the staff, and the FOOD! Everyone should have these guys! They are one-in-a-million! Thank you for helping make our day absolutely MAGNANIMOUS!

– Wedding Wire review

This is the best food we have ever had at a wedding. Thank you Bethany Blues for making our day so special.

I keep hoping that when I attend weddings you guys are catering, because I know I am going to get one heck of a meal!!!!

– Wedding Wire review



Jessica Nathan
Catering Director

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Bethany Blues Catering
302-644-2500
www.bethanyblues.com



Bethany Blues BBQ & Beyond Catering



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Wedding Packages Include:

Hors D'oeuvres · choice of 4
SEE PASSED AND STATIONARY LISTS

Salad · choice of 1
BLUES HOUSE
ORGANIC SPINACH
TRADITIONAL CAESAR
GARDEN

Dinner
BUFFET STYLE DINNER SERVICE *OR*
STATIONS STYLE DINNER SERVICE

Open Bar
BOTTLED BEERS · choice of 3
WINES · Chardonnay, Pinot Grigio, Merlot,
Cabernet, White Zinfandel
CHAMPAGNE TOAST
ASSORTED LIQUOR BAR
COFFEE AND ICED TEA STATION
NON-ALCOHOLIC BEVERAGES
BOTTLED WATER



Hors D'oeuvres

PASSED HORS D'OEUVRES

- Bruschetta on Toasted Baguettes with Shaved Parmesan
- Chicken Salad on Toasted Baguettes
- Shrimp Salad on Toasted Baguettes
- Caprese Skewers with Balsamic Reduction
- Traditional Hummus on Grilled Flatbread
- BLT Skewer
- Smoked Sausage, Pepper and Onion Skewer
- Mini Grilled Cheese with Tomato Soup shooter cups
- Macaroni and Cheese shooter cups with Crumb Topping
- Spring Rolls: Brisket, Chicken or Veggie
- Herb Risotto Cakes with Red Pepper Aioli
- Apple and Goat Cheese Tartlets with Candied Pecans
- Cajun Shrimp Skewer with Pineapple and Roasted Red Pepper
- Smoked Pork Tenderloin on Grilled Baguette with Jalapeno Slaw
- Carolina Pork Tacos with Apple Slaw
- Pigs in a Blanket
- Chopped Brisket on a Baguette with Horseradish Cream Sauce and Scallion
- Spinach and Artichoke Tartlet (add lump crab \$1.50pp)
- Cajun Spiced Shrimp with Sweet Cocktail Sauce (add \$2pp)
- Shrimp Ceviche on Tortilla (add \$2pp)
- Blues Bacon wrapped Scallops (add \$4pp)
- Mini Crab Cake shooter cups with Sriracha Tarter (add \$4pp)

STATIONARY HORS D'OEUVRES

- Garden Fresh Vegetables with Creamy Ranch Dip
- Fresh Fruit Display
- Bruschetta with Grilled Baguette
- Smoked Chicken Wings (choice of sauces)
- Fiery Pigs on the Wing with Bleu Cheese (add \$1.50pp)
- Classic Shrimp Cocktail with Fresh Lemon (add \$2pp)
- Assorted Cheeses, Harvest Crackers, Seasonal Chutneys (add charcuterie board \$3pp)

Dinner

Buffet Style Dinner Service

Center of the Plates · choice of 3

- Hickory Smoked Pork Shoulder (pulled pork)
- Carolina Vinegar Style Chopped Pork
- Sage Rubbed Pulled Chicken
- Delmarva Chicken on the bone, Sage Rubbed (quartered)
- Pork Tenderloin (herb roasted or hickory smoked)
- Turkey (herb roasted or cajun smoked)
- Smoked Pit Ham with Brown Sugar Glaze
- Mediterranean Shrimp and Tomato Pasta
- Smoked Chicken and Sausage Creole Pasta
- Herb Roasted Chicken with Wild Mushrooms
- Garden Vegetable Pasta Primavera (add seafood: \$4pp)
- Chicken Cacciatore
- Slow Smoked Beef Brisket
- Grilled Flank Steak with Bourbon Onion Glaze
- London Broil with Mushroom Gravy
- St. Louis Ribs (add \$3pp)
- Saucy Baby Back Ribs (add \$3pp)
- Herb Crusted Prime Rib of Beef (oven roasted, add \$7pp)
- Beef Tenderloin (add \$10pp)
- Nut and Fresh Herb Crusted Mahi-Mahi (add \$4pp)
- Brown Sugar Encrusted Salmon (add \$4pp)
- Lump Crab Cakes with Sriracha Tartar (add \$7pp)

SIDE DISHES · choice of 3

- Four Cheese Macaroni and Cheese
- Garlic Mashed Potatoes
- Sweet Potato Mashers
- Roasted Red Potato with Fresh Rosemary and Thyme
- Lemon and Herb Rice Pilaf
- Creamy Parmesan Grits
- Smokehouse Baked Beans
- Slaws: Creamy, Jalapeno or Apple
- Cucumber and Onion Salad
- Homemade Potato Salad
- Pasta Salad
- Grilled Marinated Veggies with Balsamic Drizzle (served chilled)
- Roasted Vegetable Medley (served hot)
- Braised Collard Greens
- Seared Asparagus
- Charred Pineapple and Tomato Salad (served chilled)
- Green Bean and Carrot Salad (served chilled)
- Sussex Medley (seasonal)
- Corn on the Cob (seasonal)

Salad

choice of 1

- BLUES HOUSE SALAD**
Spring mix, diced tomatoes, diced onions, roasted corn, smoked gouda cheese, homemade croutons, choice of dressing.
- ORGANIC SPINACH SALAD**
Gorgonzola crumbles, candied pecans, dried cranberries, balsamic vinaigrette.
- TRADITIONAL CAESAR SALAD**
Chopped romaine, homemade Caesar dressing, freshly shaved parmesan and house made croutons.
- GARDEN SALAD**
Mixed greens, cucumbers, diced tomatoes, shaved carrots, shredded cheddar and choice of dressing.



Station Style Dinner Service

Dinner Stations · choice of 3

RISOTTO BAR

Creamy herb risotto, asparagus, sauteed mushrooms, caramelized bourbon onions, pulled pork, pulled chicken, brisket, spinach, parmesan cheese.
Add shrimp, truffles or scallops \$2pp

MAC N CHEESE TOPPING BAR

Blues mac n cheese, smoked gouda, shredded cheddar, gorgonzola crumbles, chopped bacon, pulled chicken, pulled pork, chopped brisket, sauteed onions, mushrooms, caramelized bourbon brown sugar onions.
Add crab \$3pp

MASHED POTATO BAR · choice of 1

Garlic Mashers: chopped bacon, sour cream, chives, butter, shredded cheddar, onion frizzles, caramelized onions, mushrooms, horseradish sauce, onion frizzles, country gravy.
Sweet Potato Mashers: mini marshmallows, brown sugar, candied pecans, honey butter.

BBQ STIR FRY

Fresh vegetables, sauteed with homemade soy sauce, pulled chicken, grilled chicken, mushrooms, pulled pork, brisket. Add shrimp or scallops \$2pp.

PASTA BAR

Choice of Pasta: penne, cavatappi or rigatoni
Choice of Sauce: marinara, parmesan cream, garlic white wine.
With spinach, tomatoes, chicken, peppers, onions, mushrooms, parmesan cheese.
Add shrimp or scallops \$2pp.

TACO STATION

Choice of Protein: grilled white fish, pulled chicken, pulled pork, carolina pork, or beef brisket.
With shredded cheese, jalapeno slaw, sriracha tarter, BBQ sauce, chipotle ranch, shredded lettuce, diced tomatoes, chopped onion, bourbon brown sugar onions.

CARVING STATION

Hand carved beef brisket, pork tenderloin, smoked pit ham, herb roasted turkey, grilled flank steak or London broil. Prime rib of beef add \$7pp. Beef tenderloin add \$10pp.

MUSSELS STATION

Three ways: spicy marinara, garlic white wine, chorizo sausage and tomato. Fresh baguettes for dipping.

SLIDER STATION

Choice of Meat: pulled chicken, pulled pork, smoked turkey or brisket.
Choice of a creamy slaw, jalapeno slaw or apple slaw, with bourbon onions and onion frizzles.

SEAFOOD STATION

Brown sugar encrusted salmon, herb and nut crusted mahi mahi or grilled shrimp. Lump crab cakes add \$7pp.
Offered with choice of one side dish and appropriate accompaniments.

Enhance Your Package

RAW BAR \$7.50pp

NACHO BAR \$5pp

Choice of BBQ Meat: pulled pork, pulled chicken, carolina pork or brisket.
Toppings: assorted cheeses, sour cream, salsa, jalapenos, black beans, tomatoes, lettuce.

SEAFOOD BAKE (market price)

WHOLE HOG (75 person minimum)

Whole smoked hog with choice of spice rub.

ASSORTED MINI DESSERTS

Ask about our seasonal options.

S'MORES STATION \$4pp

Graham crackers, marshmallows and chocolate bars.



Additional charges and services include:

- Attendant, bartenders and coordinating fees.
- We are happy to help coordinate for rental: silverware, glassware, china, tables, chairs and linens.
- Event planning services.
- Prep tent and oven rentals may apply.

Off premise events include:

- Disposable plates, flatware and napkins.
- To go containers for the left overs.
- Clean up of trash in reception area.
- Clean up of smoker/food station.
- Full catering services.

Gratuities and booking fees, travel fee for portable smokehouse, and room rental charges for in house events may apply.