



**BETHANY BLUES BETHANY**



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**BETHANY BLUES LEWES**



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**Bethany Blues** | **In-House Events & Private Parties**



**SOME FINE PRINT**

**In-House Events:**

- Minimum number of guests required, inquire within
- Includes non-alcoholic fountain beverages
- Up to 3 hours use of private space and food/beverage service
- 20% gratuity for waitstaff
- Coordinating and private room fees may apply

**Off-Site Events:**

- Up to 3 hours of service (including set-up and breakdown)
- Minimum of 50 guests required
- Includes full buffet set-up/breakdown, clean up, and trash removal in smoker/food station areas
- Travel and smoker fees may apply
- Staffing and coordinating fees may apply

Lewes  
Bethany

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Choose the *Buffet Package*  
or the *Appetizer & Station Package*  
for the dinner that suits your party!



### **BUFFET PACKAGE** • \$25pp

Choice of One Salad  
Choice of Two Center of the Plate  
Choice of Two Sides  
Cornbread and Honey Butter

#### **ADD-ON ITEMS**

Add a Side • \$3pp  
Add a Center of the Plate • \$5pp  
Add an Appetizer • \$2-\$4pp

#### **ENHANCE YOUR PACKAGE**

- RAW BAR • \$7.50pp
- CARVING STATION • \$150 Chef Fee  
Hand Carved to Order:  
Beef Tenderloin • \$7pp  
Herb Crusted Prime Rib Beef • \$10pp  
Flank Steak, Smoked Pit Ham, Cajun Smoked Turkey  
or Brisket • \$2pp
- PASTA STATION • \$4pp, \$150 Chef Fee  
Marinara, Parmesan Cream or Garlic White Wine Sauce  
Bread, Spinach, Tomatoes, Chicken, Mushrooms,  
Peppers and Onions, and Parmesan Cheese  
(Add Shrimp or Scallops for \$2pp)
- S'MORES STATION • \$4pp  
Custom Cart with Firepit and All the Fixings:  
Graham Crackers, Marshmallows, Hershey Bars  
and Assorted Chocolate Bars
- DESSERTS • Inquire for Pricing  
Please ask for our weekly specials from our  
Pastry Chef

### **APPETIZER & STATION PACKAGE** • \$25pp

Choice of One Salad  
Choice of One Station  
Choice of Three Appetizers  
Cornbread and Honey Butter

- TACO STATION  
CHOICE OF PROTEIN: Grilled White Fish, Pulled Chicken,  
Pulled Pork, Carolina Pork, or Beef Brisket  
TOPPINGS: Shredded Cheese, Jalapeno Slaw, Sriracha Tarter,  
BBQ sauce, chipotle ranch, shredded lettuce, diced  
Tomatoes, Chopped Onion, Bourbon Onions
- MASHED POTATO BAR • Choice of One  
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
- NACHO BAR  
CHOICE OF BBQ MEAT: Pulled Pork, Pulled Chicken,  
Carolina Pork or Brisket  
TOPPINGS: Shredded Cheese, Sour Cream, Salsa, Jalapenos,  
Black Beans, Tomatoes, Shredded Lettuce
- MACARONI AND CHEESE TOPPING BAR  
Blues Macaroni and Cheese, Smoked Gouda, Shredded Cheddar,  
Gorgonzola Crumbles, Chopped Bacon, Pulled Chicken,  
Pulled Pork, Chopped Brisket, Mushrooms, and Bourbon Onions  
Add Crab for \$3pp
- SLIDER STATION  
CHOICE OF MEAT: Pulled Chicken, Pulled Pork, Carolina Pork,  
Smoked Turkey or Brisket.  
TOPPINGS: Creamy Slaw, Jalapeno Slaw or Apple Slaw,  
Bourbon Onions and Onion Frizzles, BBQ Sauce.

#### **NEED ANOTHER STATION?**

Add any of the above stations to either package for \$7pp



## APPETIZERS

- Bruschetta with Toasted Baguettes
- Caprese Skewer with Balsamic Reduction
- Traditional Hummus with Flatbread
- Local Chapels' Country Creamery Cheeses and Charcuterie Board, with Harvest Crackers, Seasonal Chutneys and Accouterments (add \$5pp)
- Grilled and Chilled Veggie Crudités with Balsamic Drizzle and Ranch Dip
- Fresh Fruit Display
- Spring Rolls: Brisket, Chicken or Veggie with Thai Chili Dipping Sauce
- Smoked Chicken Wings (choice of sauces: Buffalo, BBQ, Old Bay and Butter, or Margarita Lime)
- Cajun Shrimp Skewer with Pineapple and Roasted Red Pepper
- Spinach and Artichoke Dip with Tortilla Chips
- BLT Stuffed Tomatoes
- Chopped Brisket on a Baguette with Horseradish Cream Sauce and Scallions
- Smoked Pork Tenderloin on a Baguette with Ginger Jalapeno Slaw
- Mini Carolina Pork Tacos with Apple Slaw
- Mini Grilled Cheese and Tomato Soup Shooter
- Apple and Goat Cheese Tartlets with Candied Pecans
- Smoked Sausage Stuffed Mushrooms
- Mini BBQ Parfait (Macaroni and Cheese, Baked Beans, and Pulled Pork Drizzled with BBQ Sauce)
- Risotto Cakes with Red Pepper Aioli
- Smoked Sausage Cocktail Meatballs with Brown Sugar Glaze
- Fiery Pigs on the Wing (add \$1.50pp)
- Shrimp Cocktail with Fresh Lemon (add \$2pp)
- Blues Bacon Wrapped Scallops (add \$4pp)
- Mini Crab Cake Shooter with Sriracha Tartar (add \$4pp)

## SALADS

- ORGANIC SPINACH  
Bleu crumbles, candied pecans, cranberries, balsamic vinaigrette
- BLUES HOUSE MIXED GREENS  
Spring mix, tomatoes, red onion, croutons, smoked gouda, roasted corn, choice of dressing
- TRADITIONAL CAESAR  
Chopped romaine, homemade Caesar dressing, freshly shaved parmesan and house made croutons
- GARDEN SALAD  
Mixed greens, tomatoes, cucumbers, onions, croutons, choice of dressing

## SIDES

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

## CENTER OF THE PLATE

- Hickory Smoked Pulled Pork
- Carolina Vinegar Style Chopped Pork
- Sage Rubbed Pulled Chicken
- Delmarva Chicken (quartered)
- Pork Tenderloin (herb roasted)
- Cajun Smoked Turkey
- Smoked Pit Ham with Pineapple Glaze
- Smoked Chicken and Sausage Creole Pasta
- Grilled Flank Steak with Bourbon Onion Glaze or Mushroom Gravy
- Herb Roasted Chicken with Wild Mushrooms
- Pasta Primavera (add grilled shrimp or chicken +\$2pp)
- Slow Smoked Beef Brisket (+\$2pp)
- St Louis Ribs (+\$3pp)
- Saucy Baby Back Ribs (+\$3pp)
- Braised Short Ribs (+\$4pp)
- Nut and Fresh Herb Crusted Mahi-Mahi (+\$4pp)
- Brown Sugar Encrusted Salmon (+\$4pp)
- Lump Crab Cakes with Sriracha Tartar (+\$7pp)
- Sesame Encrusted Tuna (+\$6pp)



# Bethany Blues Luncheon Menu

\*In-House Only

## PACKAGE INCLUDES • \$20pp

Choice of Soup or Salad

Choice of Two Mains

Choice of Two Sides

Homemade Cornbread with Honey Butter

Minimum of 25 guests is required.

2 hours of food service.

Includes non-alcoholic fountain beverages.



## MAINS

### ENTREES

Choice of: Hand Pulled Pork, Carolina Vinegar Style Pulled Pork, Sage Rubbed Pulled Chicken, Beef Brisket (+\$2pp) or Pasta Primavera

### SLIDER STATION

Choice of One BBQ Meat: Pulled Chicken, Pulled Pork, Carolina Pork, Smoked Turkey, or Beef Brisket (+\$2pp)

Toppings: Creamy Cole Slaw, Ginger Jalapeno Slaw, Bourbon Onions and Onion Frizzles

### COLD STATION

Choice of: Smoked Chicken Salad, Egg Salad, Shrimp Salad, Assorted Deli Sandwiches or Wraps

### SALAD TOPPERS

Choice of: Grilled Chicken, Grilled Salmon (+\$4pp) or Grilled Shrimp Skewers (+\$4pp)

## SIDES

Smokehouse Baked Beans

Macaroni and Cheese

Creamy Cole Slaw

Cucumber and Onion Salad

Sauteed Green Beans

Braised Collard Greens

BBQ Potato Salad

Quinoa Salad

## ENHANCE YOUR PACKAGE

Lump Crab Cakes · \$7pp

Brown Sugar Encrusted Salmon · \$6pp

Additional Main Dish · \$5pp

St. Louis or Baby Back Ribs · \$5pp

Inquire for pricing of appetizers and desserts.

