



Lewes
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Bethany Beach
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Some Fine Print...

IN-HOUSE EVENTS:

- Minimum number of guests required, inquire within
- Includes non-alcoholic fountain beverages
- Up to 2 hours use of private space & food/beverage service
 - 20% gratuity for waitstaff
- Coordinating and private room fees may apply

We're required by law to inform you that consuming raw or undercooked meat, seafood, or eggs can increase your chances of acquiring a foodborne illness.



IN-HOUSE *Events*
PRIVATE PARTIES



Lewes | **302.644.2500**
 Rehoboth | **302.900.2227**
 Bethany | **302.537.1500**

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Buffet Package \$25pp

**YOUR CHOICE OF:
ONE SALAD
TWO "CENTER OF THE PLATE"
TWO SIDES
CORNBREAD & HONEY BUTTER**

ADD-ON ITEMS

Add a Side • \$3pp
Add a Center of the Plate • \$5pp
Add an Appetizer • \$2-\$4pp
Add a Station Option • \$7pp

ENHANCE YOUR PACKAGE

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

NACHO BAR STATION

CHOICE OF BBQ MEAT: Pulled Pork, Pulled Chicken, Carolina Pork or Brisket

TOPPINGS: Shredded Cheese, Sour Cream, Salsa, Jalapenos, Black Beans, Tomatoes, Shredded Lettuce

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 & Onion Frizzles, BBQ Sauce

Appetizers

BRUSCHETTA WITH TOASTED BAGUETTES

SMOKED CHICKEN WINGS Choice of Sauces: Buffalo, BBQ, Old Bay & Butter, or Margarita Lime

CAJUN SHRIMP SKEWER with Pineapple and Roasted Red Pepper

FRESH FRUIT or VEGETABLE PLATTER

SPINACH & ARTICHOKE DIP with Tortilla Chips

SMOKED SAUSAGE STUFFED MUSHROOMS

SMOKED SAUSAGE COCKTAIL MEATBALLS with Brown Sugar Glaze

FIERY PIGS ON THE WING • Add \$1.50pp

SHRIMP COCKTAIL with Fresh Lemon • Add \$4pp

BLUES BACON WRAPPED SCALLOPS • Add \$5pp

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, Fresh Shaved Parmesan, House Made Croutons

GARDEN SALAD Mixed Greens, Tomatoes, Cucumbers, Onions, Croutons, Choice of Dressing

Center of 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 • Add \$2pp

ST. LOUIS RIBS • Add \$3pp

SAUCY BABY BACK RIBS • Add \$3pp

BRAISED SHORT RIBS • Add \$4pp

LEMON HERB MAHI-MAHI • Add \$4pp

BROWN SUGAR CRUSTED SALMON • Add \$4pp

LUMP CRAB CAKES with Sriracha Tartar • Add \$7pp

Sides

- Garlic Mashed Potatoes w/ Fresh Rosemary & Thyme
- Roasted Red Potatoes
- Creamy Coleslaw
- Cucumber & Onion Salad
- BBQ Potato Salad
- Pasta Salad
- Macaroni & Cheese
- Smokehouse Baked Beans
- Roasted Vegetable Medley
- Braised Collard Greens
- Seared Asparagus



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