

Beyond CATERING

A Division of Bethany Blues



*Award Winning Catering
For Your Next Event.*



Lewes 302.644.2500

catering@bethanyblues.com

Catering Packages Include

HORS D'OEUVRES | Choice of Four

SALAD | Choice of One

DINNER SERVICE | Choice of Buffet or Stations



Open Bar Packages

GOLD BAR PACKAGE

Bottled Beers | Choice of Four

Wines | Choice of Four

*Chardonnay · Pinot Grigio · Sauvignon Blanc,
Merlot · Pinot Noir · Cabernet · White Zinfandel · Rose*

Champagne Toast

Assorted Liquor Bar

Coffee, Iced Tea & Water Station

Assorted Mixers & Bar Garnishes

Non-Alcoholic Beverages

PLATINUM BAR PACKAGE

Bottled Beers | Choice of Four

Wines | Choice of Four

*Chardonnay · Pinot Grigio · Sauvignon Blanc,
Merlot · Pinot Noir · Cabernet · White Zinfandel · Rose*

Coffee Cordials

Bailey's · Kahlua · Frangelico

Signature Drinks | Choice of Two

Mojito · Aperol Spritz · Old Fashioned · Famous Crush

**Crush Flavor Options: Orange, Grapefruit, Lemon or Bourbon*

Champagne Toast

Assorted Liquor Bar

Coffee, Iced Tea & Water Station

Assorted Mixers & Bar Garnishes

Non-Alcoholic Beverages

Hors D'oeuvres

PASSED AND STATIONARY | Choice of Four

- Bruschetta on Toasted Baguettes with Shaved Parmesan & Balsamic Reduction
 - Shrimp & Parmesan Grits Shooter
 - Prosciutto Wrapped Pears
 - Spinach & Artichoke Dip with Tortilla Chips & Baguettes
 - Caprese Skewers with Balsamic Reduction
 - Candied BLT Skewer
 - Smoked Andouille Sausage, Pepper and Onion Skewer
 - Mini Grilled Cheese with Tomato Soup Shooter
 - Macaroni & Cheese Shooter Cups with Cornbread & Bacon Crumb Topping
 - Spring Rolls: Brisket, Chicken or Veggie
 - Herb Risotto Cakes with Red Pepper Aioli
 - Apple & Goat Cheese Tartlets with Candied Pecans
 - Cajun Shrimp Skewer with Grilled Pineapple & Roasted Red Pepper
 - Smoked Pork Tenderloin on Toasted Baguette with Ginger-Jalapeño Slaw
 - Carolina Pork & Apple Slaw Mini Burrito
 - Pigs in a Blanket
 - Smoked Andouille Sausage Meatball with Hot Honey Glaze
 - Chopped Brisket on a Toasted Baguette with Horseradish Cream Sauce, Scallions and Onion Frizzles
 - Spinach & Artichoke Tartlet
 - Cajun Spiced Shrimp with Cocktail Sauce
 - Smoked Sausage Stuffed Mushrooms
 - Blues Bacon Wrapped Scallops • *Add \$4pp*
 - Mini Crab Cake Shooter Cups with Sriracha Tartar • *Add \$4pp*
 - Garden Fresh Vegetables & Pita Bread with Creamy Ranch Dip, & Traditional Hummus
 - Artisanal Cheese Board with Harvest Crackers, Seasonal Chutneys, & Fresh Berries
- * Upgrade to Charcuterie Board • *Add \$5pp*
Add Assorted Meats, Olives, Fresh Breads, Stuffed Peppers and Other Accoutrements



Salads

Choice of One

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, House Made Croutons

GARDEN SALAD

Mixed Greens, Cucumbers, Diced Tomatoes, Shaved Carrots, Shredded Cheddar, Choice of Dressing



Buffet Dinner Service

CENTER OF PLATE | Choice of Three

- Sage Rubbed Delmarva Chicken on The Bone | Quartered
- Pork Tenderloin | Herb Roasted or Hickory Smoked
- Turkey Breast | Herb Roasted or Cajun Smoked
- Smoked Pit Ham | Pineapple Glaze
- Mediterranean Shrimp & Tomato Pasta
- Smoked Chicken & Sausage Creole Pasta
- Herb Roasted Chicken | Wild Mushroom Sauce
- Garden Vegetable Pasta Primavera | Shrimp or Grilled Chicken
- Grilled Caprese Chicken | Smoked Tomato Jam & Fresh Mozzarella
- Slow Smoked Beef Brisket
- Grilled Marinated Flank Steak | Bourbon Onions or Mushroom Gravy
- St. Louis Ribs
- Saucy Baby Back Ribs
- Brown Sugar Encrusted Salmon
- Braised Short Ribs
- Oven Roasted Herb Crusted Prime Rib of Beef • *Add \$7pp*
- Beef Tenderloin • *Add \$10pp*
- Lemon Herb Mahi-Mahi • *Add \$4pp*
- Lump Crab Cakes with Sriracha Tartar • *Add \$7pp*

Buffet Dinner Service

SIDE OPTIONS | Choice of Three

- Blues' Macaroni & Cheese
- Garlic Mashed Potatoes
- Creamy Herb Risotto
- Brown Sugar Sweet Potato Mashers
- Roasted Red Potato with Fresh Rosemary & Thyme
- Roasted Garlic Wild Rice
- Creamy Parmesan Grits
- Smokehouse Baked Beans
- Creamy Coleslaw
- Cucumber & Onion Salad
- BBQ Potato Salad
- Homemade Pasta Salad
- Grilled & Chilled Marinated Veggies with Balsamic Reduction
- Roasted Vegetable Medley | Served Hot
- Grilled Asparagus
- Garlicky Sautéed Green Beans
- Bourbon Glazed Carrots
- Roasted Broccolini with Shaved Parmesan
- Green Bean and Carrot Salad | Served Chilled
- Sussex Medley | Served Chilled
- Corn on the Cob | Seasonal



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Station-Style Dinner Service

DINNER STATIONS | Choice of Three

CREAMY HERB RISOTTO BAR | Fresh Assorted Breads

Add-Ins: Asparagus, Sautéed Mushrooms, Sautéed Onions, Spinach, Tomatoes, Peppers, Parmesan Cheese, Pulled Pork, Pulled Chicken, and Brisket · *Add Shrimp or Baby Scallops \$2pp *Requires Chef*

BLUES' MAC & CHEESE TOPPING BAR

Toppings: Smoked Gouda, Shredded Cheddar, Gorgonzola Crumbles, Chopped Bacon, Pulled Chicken, Pulled Pork, Chopped Brisket, Sautéed Onions, Sautéed Mushrooms, Caramelized Bourbon Onions
Add Lump Crab \$3pp

MASHED POTATO BAR | *Choice of One*

Garlic Mashers: Chopped Bacon, Sour Cream, Chives, Butter, Shredded Cheddar, Onion Frizzles, Caramelized Bourbon Onions, Sautéed Onions, Sautéed Mushrooms, Horseradish Sauce, and Country Gravy

Brown Sugar Sweet Potato Mashers: Mini Marshmallows, Brown Sugar, Candied Pecans, and Honey Butter

PASTA BAR | Cavatappi Pasta, Fresh Assorted Breads

Choice of Sauce: Marinara, Parmesan Cream, or Garlic White Wine

Add-Ins: Asparagus, Sautéed Mushrooms, Sautéed Onions, Spinach, Tomatoes, Peppers, Parmesan Cheese, Pulled Pork, Pulled Chicken, and Brisket · *Add Shrimp or Baby Scallops \$2pp *Requires Chef*

TACO STATION | *Choice of One*

Pan Seared White Fish, Pulled Chicken, Pulled Pork, Carolina Chopped Pork, Beef Brisket or Grilled Shrimp

Toppings: Shredded Cheddar, Ginger-Jalapeno Slaw, Sriracha Tartar, BBQ Sauces, Chipotle Ranch, Shredded Lettuce, Diced Tomatoes, Chopped Onion, Caramelized Bourbon Onions

CARVING STATION | *Choice of One Meat & One Side*

Slow Smoked Beef Brisket, Pork Tenderloin (Herb Roasted or Hickory Smoked), Smoked Pit Ham, Turkey Breast (Herb Roasted or Cajun Smoked), Grilled Flank Steak, Oven Roasted Herb Crusted Prime Rib of Beef (*Add \$7pp*), Beef Tenderloin (*Add \$10pp*)

Blue's Recommended Side Dishes: Garlic Mashed Potatoes, Roasted Red Potato with Fresh Rosemary and Thyme, or Grilled and Chilled Marinated Veggies with Balsamic Reduction **Requires Chef*

BBQ SLIDER STATION | *Choice of One*

Pulled Chicken, Pulled Pork, Carolina Chopped Pork, Smoked Turkey, Pulled Short Rib, or Beef Brisket

Toppings: Creamy Cole Slaw, Ginger-Jalapeno Slaw, Apple Slaw, Caramelized Bourbon Onions, Onion Frizzles and BBQ Sauce

SEAFOOD STATION | *Choice of One Seafood & One Side*

Brown Sugar Encrusted Salmon, Grilled Shrimp Skewers with Herb and Garlic Butter, Sesame Encrusted Ahi Tuna (*Add \$4pp*), Nut and Fresh Herb Crusted Mahi-Mahi (*Add \$4pp*), or Lump Crab Cakes with Sriracha Tartar (*Add \$7pp*)

Blue's Recommended Side Dishes: Roasted Garlic Wild Rice, Charred Pineapple and Tomato Salad, or Roasted Broccolini with Shaved Parmesan



Enhance Your Package

Add Something Interactive to Your Cocktail Hour,
Continue the Fun with a Late-Night Station.

RAW BAR \$9pp

Oysters on the Half Shell, Steamed Shrimp, Tuna Poke and all the Fixings!

**Ask Us About Our Boat Bar Rental to Complete the Look!*

NACHO BAR \$5pp

Choice of: Pulled Pork, Pulled Chicken, Carolina Pork or Chopped Brisket

Toppings: Shredded Cheese, Blues' Cheese Sauce, Sour Cream, Smoked Salsa, Jalapeños, Black Beans, Diced Tomatoes, Diced Onions, and Shredded Lettuce

S'MORES STATION \$5pp

S'mores Cart for Up to 2 Hours with S'mores Bar Attendant, Skewers, Disposables, Graham Crackers, Marshmallows and Assorted Chocolate Bars

**Please Inquire About Upgrade Options Such as Homemade Flavored Marshmallows to Enhance Your S'mores Experience*

FLATBREAD STATION \$6pp

- Choice of Three Pre-Made Flatbreads

- Up to Two Toppings Per Flatbread

Choice of Sauces: Marinara, Pesto or BBQ Sauce

Toppings: Chopped Brisket, Pulled Chicken, Pulled Pork, Chopped Bacon, Caramelized Bourbon Onions, Sautéed Onions, Mushrooms, Peppers, Spinach, Shredded Mozzarella or Shredded Cheddar

SOFT PRETZEL STATION \$5pp

Choice of: Soft Pretzel Sticks or Mini Soft Pretzel Nuggets

Dips: Honey Mustard, Yellow Mustard, Spicy Grain Mustard, Marinara Sauce, Blues' Cheese Sauce, Bourbon Cream Cheese Frosting, Homemade Chocolate Sauce



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Additional Charges and Fees:

Event Manager, Attendant, Chef, and Bartender Staffing Fees
Booking and Coordinating Fees
Prep Tent and Oven Rentals Fees May Apply
Travel Fees May Apply

Off Premise Events Include:

Disposable Plates, Flatware, Napkins and Cups
To Go Containers for The Left Overs
Clean Up of Trash in Cocktail Hour and Reception Area
Clean Up of Smoker/Food Prep Station
Full Catering Services



The Best Caterer

...the catering was above and beyond in a way we couldn't even imagine. Kathy is incredible. She helped us create the wedding menu of our dreams (offering her advice like what appetizers guests seem to love at all events). The staff was professional and pleasant. On the wedding day itself, Kathy created personal touches (like bringing a platter of the passed apps to us while we had our bridal party shoot)... - Maddie

Absolutely Awesome Experience

We hired Bethany Blues to cater our wedding and we were absolutely blown away by the friendliness, attentiveness, service, and professionalism that Kathy and her entire staff exhibited. Kathy took great care in making sure every detail was perfect and the event went so smoothly because of it. Our guests have not stopped raving about the food... - Andrea

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Bethany Beach 302.537.1500

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