



IN-HOUSE *Events*
PRIVATE PARTIES



Lewes	302.644.2500
Rehoboth	302.900.2227
Bethany	302.537.1500

bethanyblues.com

Buffet Package \$27pp

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

ADD-ON ITEMS

Add an Appetizer • \$4pp

Add a Side • \$3pp

Add a Center of the Plate • \$5pp

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, Cheese Sauce,

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, Bourbon Onions & Onion Frizzles, BBQ Sauce



bethanyblues.com

Appetizers

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

CAJUN SHRIMP SKEWER with Pineapple and Roasted Red Pepper

FIERY PIGS ON THE WING • Add \$1.50pp

SHRIMP COCKTAIL with Fresh Lemon • Add \$4pp

SOFT PRETZEL BITES BBQ Mustard OR Cheese Sauce

DELMARVA DEVILED EGGS Old Bay & Lump Crab Meat

CHESAPEAKE-STYLE CRAB DIP Old Bay Tortilla Chips

MINI CRAB CAKES with Sriracha Remoulade • 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, Fresh Shaved Parmesan, House Made Croutons

CHOPPED ICEBERG WEDGE Iceberg Lettuce, Cherry Tomatoes, Bacon, Pickled Onions, Roquefort Crumbles, Homemade Bleu Cheese Dressing

CHOPPED SOUTHWEST SALAD Chopped Romaine, Black Bean Salsa, Roasted Corn, Tortilla Strips, Avocado, Homemade Chipotle Ranch Dressing

Center of Plate

HICKORY SMOKED PULLED PORK

CAROLINA VINEGAR STYLE CHOPPED PORK

SAGE RUBBED PULLED CHICKEN

DELMARVA CHICKEN Quartered

CAJUN SMOKED TURKEY with Pineapple-Cranberry Chutney

SMOKED PIT HAM with Pineapple Glaze

SLOW SMOKED BEEF BRISKET • Add \$4pp

ST. LOUIS RIBS • Add \$3pp

SAUCY BABY BACK RIBS • Add \$3pp

BROWN SUGAR CRUSTED SALMON • Add \$4pp

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

JAMBALAYA

Sides

• Garlic Mashed Potatoes

• Creamy Coleslaw

• Cucumber & Onion Salad

• BBQ Potato Salad

• Cheesy Creamed Corn

• Macaroni & Cheese

• Smokehouse Baked Beans

• Roasted Vegetable Medley

• Braised Collard Greens



Lewes

KATHY CALLAHAN

302.644.2500

catering@bethanyblues.com



Rehoboth Beach

JESSICA NATHAN

302.900.2227

catering@bethanyblues.com



Bethany Beach

JOHN ROGERS

302.537.1500

catering@bethanyblues.com

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.



bethanyblues.com