

Beyond CATERING

A Division of Bethany Blues



302-644-2500
bethanyblues.com



Packages Include:

Hors D'oeuvres · Choice of Four

Salad · Choice of One

Dinner Service · Choice of Buffet or Stations

Plated and Family Style Dinner Service Available - Please Inquire Within

Open Bar

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 and Water Station

Assorted Mixers and Bar Garnishes

Non-Alcoholic Beverages



Hors D'oeuvres

Passed and Stationary · Choice of Four

- Bruschetta on Toasted Baguettes with Shaved Parmesan and Balsamic Reduction
- Shrimp and Parmesan Crits Shooter
- Prosciutto Wrapped Pears
- Spinach and Artichoke Dip with Tortilla Chips and Baguettes
- Caprese Skewers with Balsamic Reduction
- Candied BLT Skewer
- Smoked Andouille Sausage, Pepper and Onion Skewer
- Mini Grilled Cheese with Tomato Soup Shooter
- Macaroni and Cheese Shooter Cups with Cornbread and Bacon 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 Grilled Pineapple and Roasted Red Pepper
- Smoked Pork Tenderloin on Toasted Baguette with Ginger-Jalapeno Slaw
- Carolina Pork and 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 and 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 and Pita Bread with Creamy Ranch Dip and Traditional Hummus
- Artisanal Cheese Board with Harvest Crackers, Seasonal Chutneys, and 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 and House Made Croutons

Garden Salad

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



Buffet Style Dinner Service

Center of the Plates · 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 with Pineapple Glaze
- Mediterranean Shrimp and Tomato Pasta
- Smoked Chicken and Sausage Creole Pasta
- Herb Roasted Chicken with Wild Mushroom Sauce
- Garden Vegetable Pasta Primavera with Shrimp or Grilled Chicken
- Grilled Caprese Chicken with Smoked Tomato Jam and Fresh Mozzarella
- Slow Smoked Beef Brisket
- Grilled Marinated Flank Steak with 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)
- Nut and Fresh Herb Crusted Mahi-Mahi (Add \$4pp)
- Lump Crab Cakes with Sriracha Tartar (Add \$7pp)

Side Dishes · Choice of Three

- Blues' Macaroni and Cheese
- Garlic Mashed Potatoes
- Creamy Herb Risotto
- Brown Sugar Sweet Potato Mashers
- Roasted Red Potato with Fresh Rosemary and Thyme
- Roasted Garlic Wild Rice and Quinoa Blend
- Creamy Parmesan Grits
- Smokehouse Baked Beans
- Slaws: Creamy, Ginger-Jalapeno or Apple
- Cucumber and Onion Salad
- BBQ Potato Salad
- Homemade Pasta Salad
- Grilled & Chilled Marinated Veggies with Balsamic Reduction
- Roasted Vegetable Medley (Served Hot)
- Grilled Asparagus
- Garlic 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)



Station Style Dinner Service

Dinner Stations · Choice of Three

○ **Creamy Herb Risotto Bar** · Served with 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 and 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 – Served with 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 Tarter, BBQ Sauces, Chipotle Ranch, Shredded Lettuce, Diced Tomatoes, Chopped Onion, Caramelized Bourbon Onions

○ **Carving Station** · Choice of One (Includes One Side Dish)

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 & 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 (Includes One Side Dish)

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: Charred Pineapple and Tomato Salad, Roasted Broccolini with Shaved Parmesan, or Roasted Garlic Wild Rice and Quinoa Blend



Enhance Your Package

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

○ Raw Bar

Oysters on the Half Shell, Steamed Shrimp, Scallop Ceviche and all the Fixings!

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

○ Nacho Bar

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

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

○ S'mores Station

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

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

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

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

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

10/10 Recommend

We could not be happier with our choice in catering for our wedding. Nicole was awesome to work with throughout the entire process and everything was absolutely perfect on our wedding day.

Everyone always says the bride and groom don't get a chance to eat on their wedding day but that was absolutely not the case with us. Nicole had a plate of appetizers waiting for us at our seats...

- Taylor

The Best Caterer

...But 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



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