

CASUAL CATERED EVENTS • BACKYARD BBQ

CATERING PACKAGES

each of the four catering packages include
choice of 2 homemade sides
homemade cornbread and honey butter
non-alcoholic beverage service
buffet-style service for 2 hours

The Pig Flyin' Solo

19.99 per person

choice of 1 bbq meat*

pulled pork bethany style · carolina pork
delmarva chicken · beef brisket · pulled chicken
smoked sausage · pork tenderloin

The Chicken Pignic

22.99 per person

choice of 2 bbq meats*

pulled pork bethany style · carolina pork
delmarva chicken · beef brisket · pulled chicken
smoked sausage · pork tenderloin

The Whole Barnyard

25.99 per person

choice of 2 bbq meats*

pulled pork bethany style · carolina pork
delmarva chicken · beef brisket · pulled chicken
smoked sausage · pork tenderloin
from the grill
hamburgers · hot dogs

The Surfing Pig

our version of surf n' turf... 35.99 per person

choice of 2 bbq meats*

pulled pork bethany style · carolina pork
delmarva chicken · beef brisket · pulled chicken
smoked sausage · pork tenderloin
choice of 1 seafood
salmon · shrimp skewers · crab cakes

*add st. louis ribs or baby back ribs for 5.00

whole hog pig roast is available – please inquire

CHOICE OF BBQ MEATS

Pulled Pork Bethany Style
pork shoulder · hickory smoked

Carolina Chopped Pork
pork shoulder · hickory smoked · vinegar

Delmarva Chicken
half chicken · sage rubbed · house bbq sauce

Beef Brisket
sliced brisket · smokehouse seasoning · hickory smoked

Pulled Chicken
sage rubbed · hand pulled

Smoked Sausage
sausage · hickory smoked · grilled

Pork Tenderloin
hickory smoked · smokehouse seasoning

CHOICE OF RIBS

St. Louis Ribs
center cut pork spare rib · brown sugar rub · hickory smoked

Baby Back Ribs
smokehouse seasoning · braised · house bbq sauce

CHOICE OF SEAFOODS

Salmon
smoked · herb grilled

Shrimp Skewers
marinated · grilled · tequila lime

Crab Cakes
sriracha remoulade dipping sauce

SIDES

Baked Beans	Mac and Cheese
Cole Slaw	Jalapeno Slaw
Seasonal Veggies	Sussex Medley
Braised Greens	Rice
Cheesy Creamed Corn	Corn on the Cob (in season)
Potato Salad	
Garlic Mashed Potatoes	

OTHER CHARGES

For each package: 30 people minimum (off-season)
50 people minimum (in-season / holidays)
travel fee for portable smokehouse for parties less than 75
gratuities and booking fees will be added depending
on services provided
bartender fee (upon request) 200.00
all prices are subject to change



CATERING MENU

Bethany Beach

302-537 1500

6 N Pennsylvania Ave
(across from the playground)
302-537-8080 fax

Lewes

302-644-2500

18385 Coastal Highway One
(right next to jiffy lube)
302-644-2177 fax

www.BethanyBlues.com



For more information on
booking an event, please contact

Jessica Nathan
302.644.2500
jessicablues@aol.com



FROM WET WIPES TO LINEN NAPKINS – WE CATER TO YOU!

After years of experimentation and research (it was delicious), we developed our unique BETHANY BLUES barbecue style drawing from our favorite regions all over the country. We opened BETHANY BLUES BARBECUE PIT in June of 2003 and immediately found customers who loved our food and creative style of cooking. With 10 busy years *in* the restaurant, *allow us to bring our famous 'cue to you.*

Our catering rig, custom-made for us by Ol' Hickory Pits in Cape Girardeau, Missouri, can smoke hundreds of racks of ribs or up to 5 whole hogs at time, so we can certainly feed as many folks as you can invite. But we also like to bring something different than other barbecue outfits. We take special pride in our unique items including our house smoked salmon, grilled shrimp, and our incredible pork tenderloin. These are items that people rave about at the restaurant and we love to take them on the road. We will also wow you with our homemade side dishes and our signature barbecue sauces.

The most important aspect of a BETHANY BLUES catered party is the level of service that we bring to every event. Whether your event is a casual backyard BBQ or a full-serviced catered event such as a wedding, we will do whatever it takes to make you and your guests thrilled with your BETHANY BLUES experience.



WEDDINGS &
FULL-SERVICED
CATERED EVENTS

• THE 'CUE GONE GLAM

On The Buffet

corn dusted slider rolls
homemade cornbread and honey butter

choice of salad

house salad · citrus vinaigrette dressing
spinach salad · homemade balsamic
vinaigrette

caesar salad · classic caesar dressing

choice of 2 bbq meats

pulled pork bethany style · carolina pork
beef brisket · pulled chicken · smoked pork tenderloin
delmarva chicken · smoked sausage · ribs

choice of 1 seafood

salmon · shrimp skewers · crab cakes

choice of 3 sides

baked beans · cole slaw · seasonal veggies · braised
greens · cheesy creamed corn · potato salad · garlic
mashed potatoes · mac and cheese · jalapeno slaw
sussex medley · rice · corn on the cob (in season)

*custom menus available

off premise events include

new eco-friendly bamboo or high quality white plates
silver flatware and napkins
tables and floor length white linen for the buffet station
all serving pieces for the buffet station
set up of buffet station and all food related stations
attendant service for the entirety of reception
clean up of trash in reception area
clean up of smoker/food station
non-alcoholic beverage service · bottled water
professional event planning and coordinating

PRICES

39.99 per person (minimum of 75 guests)
175.00 attendant fee (minimum of 3 per every 50 guests)
booking fee: 10%
smoker fee: negotiable depending on location
bartender fee: 200.00 (optional)

ADDITIONAL SERVICES

we are happy to coordinate for rental
china & silverware · glassware · tables & chairs · linens

OPTIONAL · **Hors D'oeuvres**
please inquire about our full selection

BUTLERED

Scallops

bacon wrapped · papaya bbq sauce
100.00 per 50

Beef Brisket

toasted baguettes · horseradish cream sauce
75.00 per 50

Shrimp Skewers

marinated in lime vinaigrette
200.00 per 50

Stuffed Mushroom Caps

choice of lump crab meat · or artichoke
100.00 per 50

STATIONARY

Crab Dip

lump crab · toasted baquettes
150.00 serves 30

Smoked Sausage & Cheese

daily selection of cheese · crackers
60.00 serves 30

Veggie Tray

fresh vegetables · homemade ranch dressing
50.00 serves 30

Bruschetta

homemade · toasted baguettes
40.00 serves 30

Jack Daniels Wings

smoked chicken wings · jack daniels
molasses sauce
50.00 per 50

Fiery Pigs on the Wing

st. louis style rib · buffalo hot sauce
75.00 per 50

OPTIONAL · **Coffee Station**

fresh brewed coffee and decaf
creamer · sugars · stirrers · disposable coffee cups
2.00 per person

BEVERAGE SERVICE

Iced Tea · Pepsi · Diet Pepsi · Sierra Mist

IN HOUSE PARTIES

From important luncheons and conferences to special rehearsal dinners and wedding receptions, *we have a venue for you!*

Whether you are looking for hors d'oeuvres, a full served dinner, or even a custom selection, *we have a menu for you!*

Bethany Blues Restaurant can host up to 330 guests in our 5 dining areas!

Private Party Rooms

accommodates up to 125 guests

Conference Room with A/V and 50" Flat Screen

accommodates up to 50 guests

private dining rooms are reserved in advance, are subject to day and time restrictions, and private room fees

gratuities, booking fees, and room fees will be added depending on services provided

linens and A/V equipment can be rented

all prices are subject to change

