

BETHANY BLUES CATERING MENU



Here's
how we cook
our 'cue!

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. Now, with three busy years in the restaurant, we are ready to bring our famous 'cue to you.

Our catering rig, custom-made for us by OI' 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 or scallops, 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. We will do whatever it takes to make you and your guests thrilled with your Bethany Blues experience.

So take a look at some of our packages and see if one will suit your next party. You can also call us to discuss any menu you might have in mind. We're happy to give you additional options and customize a package just for you!

Each of the four catering packages include:

- Your choice of two of our homemade side dishes
- Homemade cornbread and honey butter
- Beverage service
- The Bethany Blues Pit Crew to serve ya' up for 2 hours

THE PIG FLYIN' SOLO 19.95 per person

- A whole smoked hog OR smoked pork shoulders hand pulled on site, piled high on cornusted rolls, and served with Bethany Blues award winning sauces
19.95 per person

THE CHICKEN "PIGNIC" 22.95 per person

- Our fabulous Smoked Delmarva Chickens
- Our award winning signature St. Louis ribs OR Pulled Pork

THE WHOLE BARNYARD 25.95 per person

- Our fabulous Smoked Delmarva 1/2 Chickens OR Pulled Chicken sandwiches
- Our award winning St. Louis Ribs OR Pulled Pork sandwiches
- Awesome grilled burgers and hot dogs

THE SURFING PIG 39.95 per person

Our version of surf n' turf...

Meats (choice of one)

- Smoked Beef Brisket sliced thin and oh so juicy
- Tender smoked pork tenderloins with our award winning papaya BBQ sauce

Seafood (choice of two)

- Smoked and grilled salmon with an herb, caper, and chive spread
- Marinated grilled shrimp skewers with a tequila lime dipping sauce
- Bethany Blues Crabcakes with a sriracha remoulade dipping sauce

LIFE'S ONLY AS GOOD AS THE SAUCE.

CATERING

SIDE CHOICES

Greens • Baked Beans • Cole Slaw • Rice Pilaf
Potato Salad • Chilled Sussex Medley
Garlic Mashed Potatoes • Cream Corn
Corn on the Cob (in season) • Seasonal Vegetable

BEVERAGE SERVICE

Iced Tea • Pepsi • Diet Pepsi • Sierra Mist • Lemonade

OTHER SERVICES (can be provided)

Tables • Chairs • Linens • China
Silverware • Glassware

OTHER BASICS

- Heavyweight black plastic three compartment plates
- Heavyweight black plastic flatware
- Napkins
- Handwipe hand cleaners
- To go containers (so you can keep leftovers!)

THE FINE PRINT (other charges)

- Minimum of 30 people for each of the above plans
- Travel fee for portable smokehouse for parties of less than 75
- Gratuities will be added depending on services provided
- All prices are subject to change



**BETHANY BLUES
CATERING
AUTHENTIC BBQ**

**BETHANYBLUES.COM
302-537-1500**



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