

B. B. King's Blues Club
EVENTS



Book your event today by contacting our sales team at
MEMPHISSALES@BBKINGCLUBS.COM | 901.524.5464





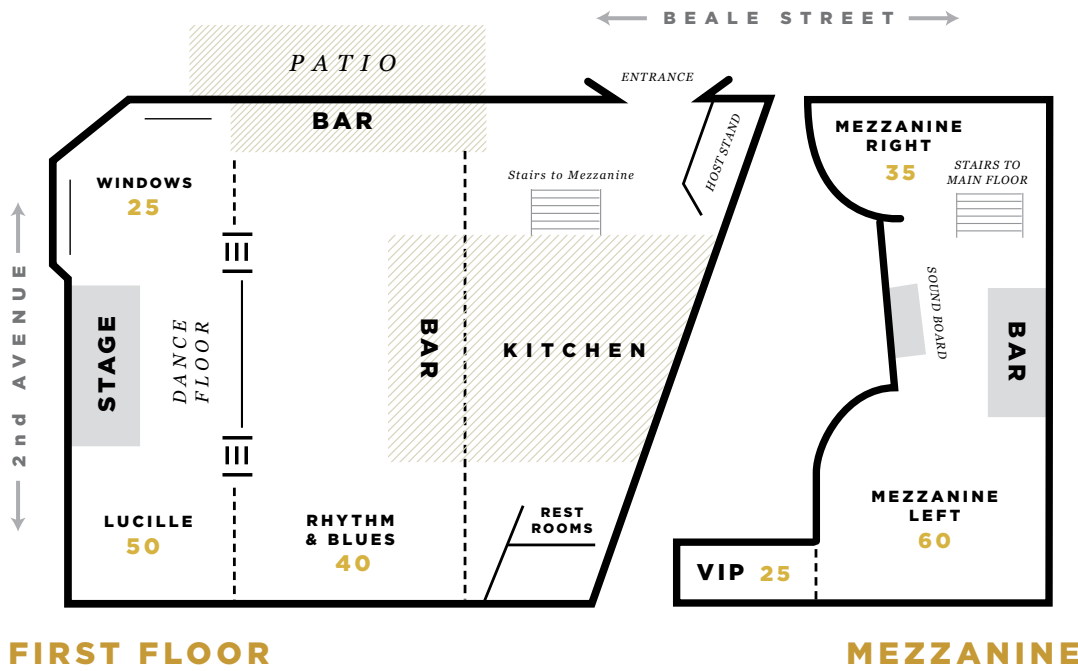
The VENUE

B.B. KING'S BLUES CLUB

IS LOCATED ON THE CORNER OF
2ND AND BEALE AT 143 BEALE MEMPHIS, TN 38103
HOURS: 11AM - AFTER MIDNIGHT | ALL AGES WELCOME

Our venue has a variety of spaces available to perfectly accommodate a small group outing or a large reception up to 400 guests.

CAPACITY



**For events lasting past 7pm there is a \$5 cover charge per person to keep the best line-up of musicians playing every night of the week*



BEVERAGE MENU

Tailor a bar menu to perfectly host your event and stay within budget. Beverages may be purchased based on consumption, by a hourly package or by pre-paid drink tickets. Prices include tax.

BASED ON CONSUMPTION

NON-ALCOHOLIC BEVERAGES **\$2.50**

Unlimited Soda, Iced Tea, Coffee

BEER **\$3-7** per beer

Seasonal Variety of Bottled and Draft Beer
Locally Brewed, Domestic & Imported

WINE **\$6-9** per glass

Seasonal Variety of Red & White Wines, Champagne & Sparkling

WELL LEVEL (Includes Beer & Wine) **\$6-8**

Examples: McCormick Vodka, Barton's Whiskey, House Wines

CALL LEVEL (Includes Well, Beer & Wine) **\$7-9**

Examples: Absolut Vodka, Jack Daniels Whiskey, Lucille Wines

PREMIUM LEVEL (Includes all above) **\$10-12**

Examples: Grey Goose Vodka, Gentleman Jack Daniels Whiskey, Premium Wines



BAR PACKAGES

Priced per person | tax included

	B & W	WELL	CALL	PREMIUM
2 HOUR	25	35	40	45
3 HOUR	30	40	35	50
4 HOUR	35	45	50	55
TICKETS	6	7	8	9



LIMITED MENUS

(15 - 30 GUESTS)

Menus will be printed for each place setting

To best serve our groups B.B. King's has plated Limited Menu options available for groups of 15-30 and Buffet Menu options for 30 or more guests

THE PLATED LUNCH

available until 5pm

*\$16.95 per person

CHOICE OF:

KNIFE & FORK CEASAR
romaine hearts, parmesan, Cajun Caesar dressing, sliced grilled chicken

CHOPPED BBQ SANDWICH

slow roasted BBQ pulled pork topped with sauce and served with chilled coleslaw, house made potato chips & dill pickle spear

CATFISH PO'BOY

southern fried catfish served on a toasted hoagie bun with lettuce, tomato, tartar sauce, house made potato chips & dill pickle spear

GRILLED CHEESEBURGER

melted cheddar, lettuce, tomato, tartar sauce, house made potato chips & dill pickle spear

HICKORY CHICKEN SANDWICH

melted cheddar, Applewood smoked bacon, bbq sauce, crispy fried onions

*OPTION OF: *Fried Dill Pickles as a Starter OR Chocolate Chunk Brownies for Dessert*



BEALE STREET

\$30 per person

SHARED TO START

FAMOUS FRIED DILL PICKLES
creamy horseradish dipping sauce

FOLLOWED BY

B.B.'s HOUSE SALAD
mixed greens, cheddar, tomatoes, cucumbers with choice of dressing

ENTRÉE SELECTIONS

CHOPPED BBQ PORK PLATTER
served with baked beans and coleslaw

SOUTHERN FRIED

CATFISH DINNER
served with fries, hushpuppies, coleslaw & remoulade

CHICKEN FRIED CHICKEN

served with white cheddar mac n' cheese and onion pan gravy

ORGANIC PASTA PRIMAVERA

ziti tossed in sautéed garlic, olive oil, parsley with organic vegetables & marinara sauce

HOUSE MADE MEATLOAF

served with mashed potatoes, sautéed green beans and crispy fried onions

DESSERT OPTIONS

STRAWBERRY SHORTCAKE
BANANA BREAD PUDDING

**Pricing is subject to 9.25% state tax, 18% service charge and 3% administrative fee*

LUCILLE

\$40 per person

SHARED TO START

GRILLED SAUSAGE & CHEESE PLATTER
FRIED GREEN TOMATOES

FOLLOWED BY

B.B.'s HOUSE SALAD
mixed greens, cheddar, tomatoes, cucumbers with choice of dressing

ENTRÉE SELECTIONS

OUR FAMOUS BBQ RIBS
ROASTED CHICKEN DINNER
SLOW ROASTED BEEF BRISKET
SHRIMP & GRITS
CAJUN CARBONARA
ORGANIC PASTA PRIMAVERA
DESSERT OPTIONS
HOT FUDGE SUNDAE
BOURBON PECAN PIE

KING

\$50 per person

SHARED TO START

GRILLED SAUSAGE & CHEESE PLATTER
FRIED DILL PICKLES
CATFISH BITES

FOLLOWED BY

B.B.'s HOUSE SALAD
mixed greens, cheddar, tomatoes, cucumbers with choice of dressing

ENTRÉE SELECTIONS

OUR FAMOUS BBQ RIBS
USDA FILET MIGNON
CAJUN CARBONARA
BB's PORK CHOP DINNER
CAROLINA BBQ SALMON
ROASTED CHICKEN DINNER
ORGANIC PASTA PRIMAVERA

DESSERT OPTIONS

BOURBON PECAN PIE
BANANA BREAD PUDDING
STRAWBERRY SHORTCAKE



BUFFET MENUS

(30+ GUESTS)

Menus will be printed for each place setting

LUNCH BUFFET

available until 5pm

\$16.95 per person

SELECT 2 SANDWICHES

Grilled Cheeseburger
Chopped BBQ Pork
Catfish Po'Boy
Grilled Chicken

SIDES

Sandwich toppings
Freshly baked buns
Seasoned house fries
Chilled Coleslaw
BBQ Baked Beans

DESSERT

Chocolate Chunk Brownies

3 O'CLOCK BLUES

\$25 per person

SELECT 6 OPTIONS:

Fried Dill Pickles
Memphis Wings
Grilled Sausage & Cheese
Catfish Bites
Louisiana Crawfish Poppers
BBQ Nachos
Chicken Tenders
Loaded Homemade Potato Chips
Fried Green Tomatoes
Black-Eyed Pea Hummus
with Fried Pita Chips
Parmesan Spinach Dip
BBQ Pork sliders
Chocolate Chunk Brownies
& Fresh Strawberries



DELTA

\$30 per person

SELECT 2 ENTRÉES

Chopped BBQ Pork
Southern Fried Catfish
Grilled Marinated Chicken
Southern Fried Chicken
Organic Pasta Primavera

SALAD

House Salad

SIDES

White Cheddar Mac n' Cheese
BBQ Baked Beans
Sautéed Green Beans
Cornbread

DESSERT

Chocolate Chunk Brownies
Mixed Berry Cobbler

SMOKEHOUSE

\$40 per person

SELECT 2 ENTRÉES

Our Famous BBQ Ribs
Chopped BBQ Pork
Southern Fried Catfish
Grilled Marinated Chicken
Southern Fried Chicken
Blue Cheese Grilled Steak
Organic Pasta Primavera

SALAD

House Salad

SELECT 4 SIDES

White Cheddar Mac n' Cheese
BBQ Baked Beans
Coleslaw
Sautéed Green Beans
Roasted Garlic Mashed Potatoes
Marinated Roasted Vegetables
Collard Greens
Cornbread

DESSERT

Bourbon Pecan Pie
Banana Bread Pudding

WHEN LOVE COMES TO TOWN

\$55 per person

SELECT 3 APPETIZERS

Black-eyed Pea &
Corn Tomato Bruschetta
Grilled Sausage & Cheddar
Fried Dill Pickles
Catfish Bites
Cajun Meatballs
Memphis Wings
Parmesan Spinach Dip

SELECT 3 ENTREES

Our Famous Ribs
Chopped BBQ Pork
Southern Fried Catfish
Grilled Marinated Chicken
Blue Cheese Grilled Steak
Southern Fried Chicken
Organic Pasta Primavera
Carolina BBQ Salmon
Cajun Carbonara
Organic Pasta Primavera
Roasted Vegetable Bake

SALAD

House Salad

SELECT 4 SIDES

White Cheddar Mac n' Cheese
BBQ Baked Beans
Coleslaw
Sautéed Green Beans
Roasted Garlic Mashed Potatoes
Marinated Roasted Vegetables
Collard Greens
Cornbread

SELECT 2 DESSERTS

Chocolate Chunk Brownies
Mixed Berry Cobbler
Bourbon Pecan Pie
Banana Bread Pudding
Strawberry Shortcake



STATION MENUS

(50+ GUESTS)

* Recommended for passing.

* Prices are per person and subject to 9.25% sales tax and 20% gratuity.

WHITE CHEDDAR MAC & CHEESE BAR

Our delicious chef-attended white cheddar mac & cheese station will bring the fun to the party when you become the Chef and create your own pasta! Plenty of toppings to choose from: fried popcorn chicken, ham, bacon, scallions, pico de gallo, shredded cheeses, garden pesto, sliced olives, and jalapenos.

THE ULTIMATE NACHO BAR

This is a fun and interactive station everyone can enjoy. Build your own nacho platter. Toppings include: pulled BBQ pork, jalapeno cheddar cheese sauce, shredded lettuce, pico de gallo, guacamole, sour cream, sliced olives, Jalapenos, scallions, shredded cheeses, and corn tortilla chips. Add: seasoned ground beef or marinated grilled chicken).

JAMBALAYA STRAIGHT FROM THE BAYOU

Let our chefs serve your guests personally with this New Orleans classic. Gulf white shrimp, smoked chicken and andouille sausage straight from the bayou. Tossed together with peppers, onions, and tomatoes in our smokey jambalaya sauce. Served with dirty rice.

CARVED FROM THE PIT

Honey Glazed Ham
Hickory Smoked Turkey
Prime Rib
Pork Tenderloin
Beef Strip Loin

Our chefs will do all the work for you. All carving stations include your choice of meat, dinner rolls, and accompanying sauces.

THE ULTIMATE ANTIPASTO

Sliced tomatoes, fresh buffalo mozzarella & basil, ham, salami, prosciutto, provolone, shredded romaine lettuce, marinated mushrooms & artichokes, roasted red peppers, sun dried tomatoes, black olives and shaved parmesan cheese.

WINGS, WINGS, WINGS

Crispy fried chicken wings and drummies, tossed to order in your choice of our three homemade sauced: bbq, hot, and teriyaki. Served with celery and blue cheese dip.

SEAFOOD DISPLAY RAW BAR

Chilled peeled shrimp cocktail, chilled oysters on the half shell, cracked crab claws, displayed on ice and served with cocktail sauce and creole mustard sauce. Servings based on one piece of each per person

Other add on items can include: Scallop ceviche, shrimp ceviche, oyster shooters, alaskan crab legs

**Add a custom ice carving as a center piece.
Prices available on request.*

PASTA STATION

Ziti pasta, with alfredo and marinara sauce. Served with fresh steamed veggies, grilled chicken strips, and sautéed shrimp. Garnished with parmesan cheese, fresh scallions, and crushed red pepper flakes.

CRAWFISH BOIL

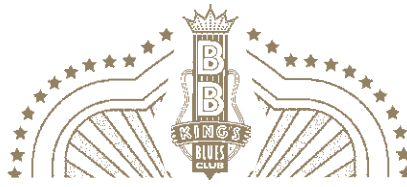
We boil crawfish, baby red potatoes, corn on the cobb, onions, and andouille sausage and served in a large cast iron skillet. Add shrimp for an additional charge.

BYO SALAD BAR

Build your own salad bar by choosing any of these delicious options:

- Mixed Field Greens
- Baby Spinach
- Grape Tomatoes
- Diced Cucumber
- Diced Onion
- Shredded Carrots
- Yellow Corn Kernels
- Broccoli
- Red Peppers
- Diced Eggs
- Black Olives
- Shredded Cheddar Cheese
- Chick Peas
- Cornbread Croutons
- Assorted Dressings





APPETIZER MENUS

COLD APPETIZERS

ANTIPASTO SKEWERS*

BLACK-EYED PEA, CORN AND TOMATO BRUSCHETTA*

IMPORTED CHEESE AND CRACKER TRAY

FRESH FRUIT TRAY

ROASTED TOMATO BRUSCHETTA ON GARLIC TOAST

HAM AND TURKEY CLUB PINWHEELS

SMOKED SIRLOIN AND HORSERADISH MINIS ON YEAST ROLLS *

TOMATO, BASIL, AND FRESH MOZZARELLA BAGUETTE MINIS

VEGETABLE TRAY

PEEL AND EAT SHRIMP

SHRIMP COCKTAIL

SNOW CRAB COCKTAIL CLAW *

COLD DIPS

CHIPS AND SALSA

ROASTED GARLIC HUMMUS WITH FRIED PITA CHIPS

BLACK EYE-PEA HUMMUS

SMOKED FISH DIP

HOT APPETIZERS

BBQ RIBS

CHICKEN WINGS

BEEF EMPANADAS*

CAJUN MEATBALLS

CATFISH BITES

BONELESS CHICKEN WINGS

FRIED CHICKEN TENDERS

FRIED DILL PICKLES

GRILLED SMOKED SAUSAGE AND CHEDDAR CHEESE

JALAPENO CHEDDAR POPPERS*

MINIATURE BBQ PORK SANDWICHES

POPCORN SHRIMP

SOUTHWEST CHICKEN ROLLS*

THAI CHICKEN AND CASHEW SPRING ROLLS*

BACON WRAPPED SCALLOPS* (for parties of 100 or more)

BBQ RUB BEEF SKEWERS*

BBQ RUB CHICKEN SKEWERS*

BBQ SHRIMP SKEWER*

MINIATURE CHEESE BURGER SLIDER*

MINIATURE CHICKEN CORDON BLEU

MINIATURE LUMP CRAB CAKES WITH REMOULADE SAUCE

FRIED CHICKEN AND WAFFLES

SPINACH AND CHEESE PUFF PASTRY

HOT DIPS

SPINACH AND ARTICHOKE DIP WITH COLORED TORTILLA CHIPS AND ASSORTED BREADS

NACHO CHEESE AND TORTILLA CHIPS

