



# LARGE PARTY & PRIVATE DINING

143 BEALE STREET | MEMPHIS, TN 38103

PHONE: 901.202.9114 WWW.BBKINGS.COM





# The VENUE

## B.B. KING'S BLUES CLUB

IS LOCATED ON THE CORNER OF

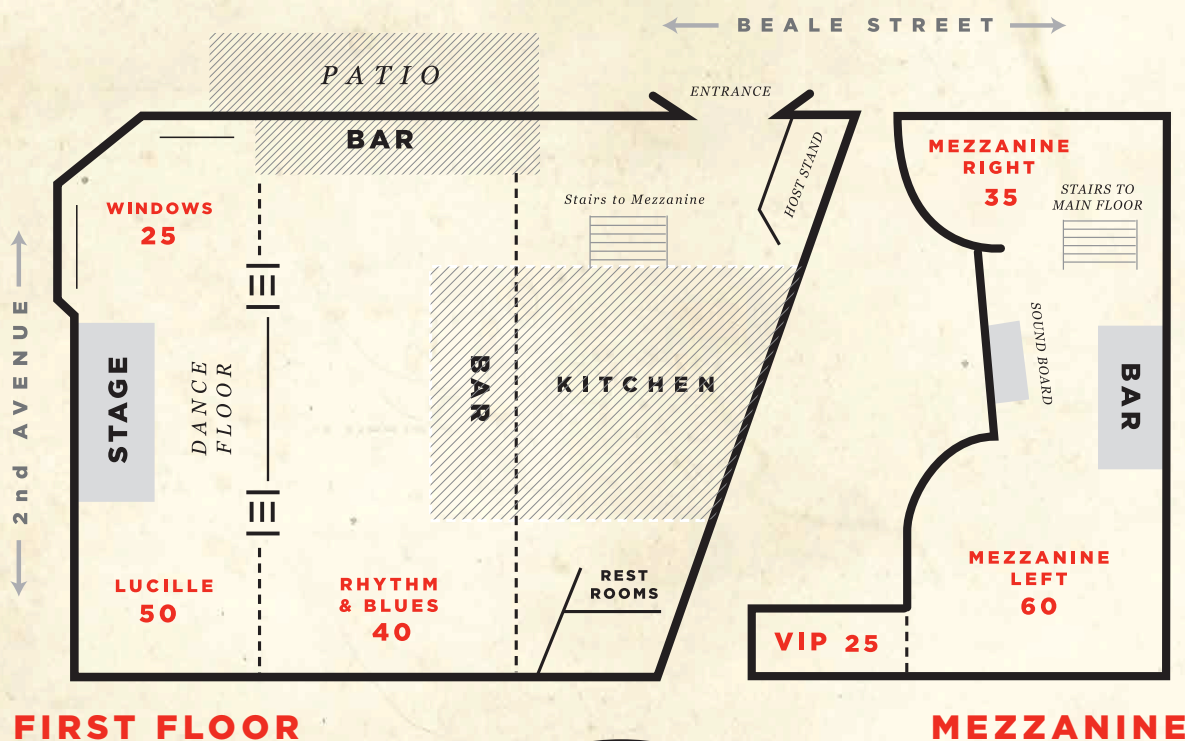
2ND AND BEALE ST. AT 143 BEALE MEMPHIS, TN 38103

HOURS: MONDAY-THURSDAY 11AM-MIDNIGHT | FRIDAY-SATURDAY 11AM-1AM | SUNDAY 11AM-11:30PM

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



*A live entertainment cover charge may apply to your event in order to keep the best line-up of musicians playing every night of the week.*

*Food and Beverage minimum may also apply.*

# BEVERAGE MENU

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

## BASED ON CONSUMPTION

### NON-ALCOHOLIC BEVERAGES

Unlimited Soda, Iced Tea, Coffee

### BEER

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

### WINE

Seasonal Variety of Red & White Wines, Champagne & Sparkling

### WELL LEVEL *(Includes Beer & Wine)*

Examples: McCormick Vodka, Barton Whiskey, House Wines

### CALL LEVEL *(Includes Well, Beer & Wine)*

Examples: Absolut Vodka, Jack Daniel's Whiskey, Lucille Wines

### PREMIUM LEVEL *(Includes all above)*

Examples: Grey Goose Vodka, Gentleman Jack Daniel's Whiskey, Premium Wines

## BAR PACKAGES

*Priced per person | 23% service charge + taxed not included*

B & W	WELL	CALL	PREMIUM
-------	------	------	---------

2 HOUR • 3 HOUR • 4 HOUR TICKETS

*\*Prices are subject to a 23% Service Charge, 15% tax on wine and liquor, and 9.75% sales tax.*





# ★ LUNCH OPTIONS ★

## PLATED LUNCH

Available  
until 3pm

### BOOGIE WOOGIE

TO START  
HOUSE SALAD

ENTREE *Guest to Choose*

PULLED PORK SANDWICH  
SOUTHERN FRIED CATFISH  
BBQ CHICKEN  
KING'S MEATLOAF  
PASTA PRIMAVERA

DESSERT.

CHOCOLATE CHUNK BROWNIES

### KING OF THE BLUES

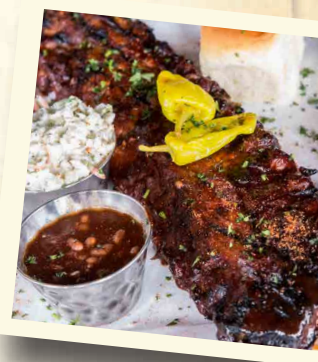
SHARED TO START  
FRIED DILL PICKLES  
HOUSE SALAD

ENTREE *to Choose*

BB'S FAMOUS LIP SMACKING RIBS (4 Bones)  
BORN ON THE BAYOU SHRIMP AND GRITS  
SOUTHERN FRIED CATFISH  
CHICKEN FRIED CHICKEN  
PASTA PRIMAVERA

DESSERT

BANANA BREAD PUDDING



## BUFFET LUNCH

FOR PARTIES OF 30 OR MORE

### BACKYARD BBQ

TO START  
HOUSE SALAD

ENTREE *Choose Two*

PULLED PORK  
FRIED CHICKEN  
KING'S MEATLOAF  
BLACKENED CHICKEN  
CARBONARA  
PASTA PRIMAVERA

SIDES *Choose Two*

FRENCH FRIES  
MAC N' CHEESE  
BAKED BEANS *No Bacon*  
SAUTÉED VEGGIES  
GARLIC MASHED POTATOES & GRAVY  
COLESLAW  
RICE PILAF

DESSERT

CHOCOLATE CHUNK BROWNIES

### 3 O'CLOCK BLUES

TO START  
FRIED DILL PICKLES  
HOUSE SALAD

ENTREE *Choose Two*

BB'S FAMOUS LIP SMACKING RIBS  
CHICKEN AND WAFFLES  
SOUTHERN FRIED CATFISH  
BORN ON THE BAYOU SHRIMP AND GRITS  
BBQ CHICKEN  
PULLED PORK

SIDES *Choose Two*

FRENCH FRIES  
MAC N' CHEESE  
BAKED BEANS *No Bacon*  
SAUTÉED VEGGIES  
GARLIC MASHED POTATOES & GRAVY  
COLESLAW  
RICE PILAF

DESSERT

BANANA PUDDING



\*Prices are subject to a 23% Service Charge and 9.75% sales tax



# ★ PLATED DINNER MENU OPTIONS ★

FOR PARTIES OF 25 OR LESS

## BEALE STREET

### TO START

#### HOUSE SALAD

Romaine, iceberg, spring mix, tomatoes, cucumbers, pepperoncini peppers, red onion, and Parmesan cheese

### ENTRÉE SELECTIONS *Guest to choose*

#### PULLED PORK PLATTER

Our pork is dry rubbed and slow-cooked until it is fork tender. Pulled and topped with BB's BBQ sauce. Served with baked beans and slaw

#### CHICKEN FRIED CHICKEN

Buttermilk marinated and breaded chicken breast, served with a caramelized onion gravy, mac n' cheese, and sautéed veggies

#### BLACKENED CHICKEN CARBONARA

Cavatappi tossed in bacon cream sauce, onions, Parmesan  
Served with garlic toast\*

#### SOUTHERN FRIED CATFISH

Our marinated catfish are cornmeal breaded, served golden and crispy with sweet onion hushpuppies, French fries, coleslaw, tartar sauce, comeback sauce, cocktail sauce, and lemon

#### PASTA PRIMAVERA

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

### DESSERT

#### BANANA BREAD PUDDING

## LUCILLE

### SHARED TO START

#### SAUSAGE & CHEESE PLATTER

A Memphis classic. Pepperoncini peppers, crackers, cheddar and pepper jack cheese, pickle spears, Creole mustard, BB's BBQ sauce, and dry rub

### FOLLOWED BY HOUSE SALAD

Romaine, iceberg, spring mix, tomatoes, cucumbers, pepperoncini peppers, red onion, and Parmesan cheese

### ENTRÉE SELECTIONS *Guest to choose*

#### PULLED PORK PLATTER

Our pork is dry rubbed and slow-cooked until it is fork tender. Pulled and topped with BB's BBQ sauce. Served with baked beans and slaw

#### SOUTHERN FRIED CATFISH

Our marinated catfish are cornmeal breaded, served golden and crispy with sweet onion hushpuppies, French fries, coleslaw, comeback sauce, cocktail sauce and lemon.

#### BORN ON THE BAYOU SHRIMP AND GRITS

Shrimp, crispy Tasso ham, garlic, reduced Cajun broth, and okra set on a bed of white cheddar cheese grits and topped with fresh diced tomatoes and green onions

#### BBQ CHICKEN DINNER

Marinated, roasted, grilled half chicken brushed with BB's BBQ sauce. Served with mashed potatoes and gravy and mixed veggies

#### PASTA PRIMAVERA

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

### DESSERT

#### BANANA BREAD PUDDING

## KING'S FEAST

### SHARED TO START

#### SAUSAGE & CHEESE PLATTER

A Memphis classic. Pepperoncini peppers, crackers, cheddar and pepper jack cheese, pickle spears, Creole mustard, BB's BBQ sauce, and dry rub

#### FRIED DILL PICKLES

Crispy dill pickles served with horseradish dipping sauce

### FOLLOWED BY HOUSE SALAD

Romaine, iceberg, spring mix, tomatoes, cucumbers, pepperoncini peppers, red onion, and Parmesan cheese

### ENTRÉE SELECTIONS *Guest to choose*

#### BB'S FAMOUS LIP SMACKING RIBS (8 bones)

Our slow-cooked, fall-off-the-bone pork ribs are seasoned with BB's spice rub blend, finished on our grill with BB's BBQ sauce, and served with baked beans and slaw

#### SOUTHERN FRIED PLATTER

Our marinated catfish and shrimp are cornmeal breaded, served golden and crispy with sweet onion hushpuppies, French fries, coleslaw, comeback sauce, cocktail sauce, and lemon

### BORN ON THE BAYOU SHRIMP AND GRITS

Shrimp, crispy Tasso ham, garlic, reduced Cajun broth, and okra set on a bed of white cheddar cheese grits and topped with fresh diced tomatoes and green onions

#### CHICKEN AND RIBS COMBO

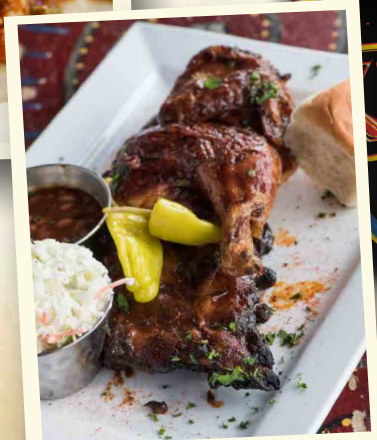
Marinated, roasted, grilled half chicken and BB's Famous Lip Smacking Ribs brushed with BB's BBQ sauce and served with baked beans and coleslaw

#### PASTA PRIMAVERA

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

### DESSERT

#### BANANA BREAD PUDDING



\*Prices are subject to a  
23% Service Charge and  
9.75% sales tax





# ★ BUFFET STYLE DINNER MENU ★ OPTIONS

FOR PARTIES OF 30 OR MORE

## LET THE GOOD TIMES ROLL

### SALAD

House Salad

### SELECT 2 ENTREES

Pulled Pork  
Southern Fried Catfish  
Grilled Marinated Chicken  
Southern Fried Chicken  
King's Meatloaf  
Pasta Primavera

### SELECT 2 SIDES

French Fries  
Mac N' Cheese  
Baked Beans *(Does Not Contain Bacon)*  
Sautéed Veggies  
Garlic Mashed Potatoes & Gravy  
Coleslaw  
Rice Pilaf

### DESSERT

Banana Bread Pudding

## RHYTHM & BLUES

### TO START

Sausage & Cheese Platter

### SALAD

House Salad

### SELECT 2 ENTREES

Grilled Marinated Chicken  
Pulled Pork  
Southern Fried Chicken  
Shrimp & Grits  
Pasta Primavera  
Chicken and Waffles

### SELECT 2 SIDES

French Fries  
Mac N' Cheese  
Baked Beans *(Does Not Contain Bacon)*  
Sautéed Veggies  
Garlic Mashed Potatoes & Gravy  
Coleslaw  
Rice Pilaf

### DESSERT

Banana Bread Pudding

## WHEN LOVE COMES TO TOWN

### TO START

Sausage and Cheese Platter  
Fried Pickles

### SALAD

House Salad

### SELECT 2 ENTREES

BBs Famous Lip Smacking Ribs  
Pulled Pork  
Blackened Chicken Carbonara  
Grilled Marinated Chicken  
Shrimp & Grits  
Bourbon Glazed Salmon  
Fried Shrimp  
Pasta Primavera

### SELECT 3 SIDES

French Fries  
Mac N' Cheese  
Baked Beans *(Does Not Contain Bacon)*  
Sautéed Veggies  
Garlic Mashed Potatoes & Gravy  
Coleslaw  
Rice Pilaf

### DESSERTS

Banana Bread Pudding



*\*Prices are subject to  
a 23% Service Charge  
and 9.75% sales tax*



# ★ ACTION STATIONS ★

MINIMUM OF 50 GUESTS

## MAC N' CHEESE BAR

*Chef attendant fee will apply*

Take your Mac N' Cheese to the next level with our chef-attended Mac N' Cheese Bar. We offer a variety of toppings to choose from: Fried popcorn chicken, bacon, scallions, pico de gallo, shredded cheeses, and jalapenos.

## OUR FAMOUS LIP SMACKING BBQ RIBS STATION

*Chef attendant fee will apply*

Our Famous Lip Smacking BBQ Ribs are slow-cooked and seasoned with BB's spice rub blend, finished on our grill with BB's BBQ sauce. Served with coleslaw

## WINGS, WINGS, WINGS

*Chef attendant fee will apply*

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

## JAMBALAYA STRAIGHT FROM THE BAYOU

*Chef attendant fee will apply*

Your choice of pasta or rice. 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

*\*Vegetarian/Vegan Jambalaya Available*

## CARVED FROM THE PIT

*Chef attendant fee will apply*

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

### CHOICE OF:

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

## SHRIMP AND GRITS

Shrimp, crispy Tasso ham, garlic, reduced Cajun broth, and okra set on a bed of white cheddar cheese grits and topped with fresh diced tomatoes and green onions

## TACO STATION

**CHOOSE 2:**

Pork, chicken, shrimp, and veggie served with chipotle slaw, sour cream, pico de gallo, rice

*\*Vegetarian/Vegan Jambalaya Available*

## 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. Add on items available: Scallop ceviche, shrimp ceviche, oyster shooters, Alaskan crab legs

*\*Add a custom ice carving as a centerpiece.*

**\* CUSTOM ACTION STATIONS AVAILABLE**



*\*Prices are subject to a 23% Service Charge and 9.75% sales tax*



# ★ APPETIZER MENUS ★

PARTIES OF 30 OR MORE

## COLD APPETIZERS

SHRIMP COCKTAIL

ROASTED GARLIC HUMMUS WITH CHIPS, CARROTS & CELERY

ASSORTED CHEESE AND CRACKERS

FRESH FRUIT DISPLAY

GARDEN BRUSCHETTA ON GARLIC TOAST

DEVILED EGGS

## HOT APPETIZERS

FRIED DILL PICKLES

FRIED MAC N' CHEESE BITES

MINI CRAB CAKES

CAJUN MEATBALLS

CATFISH BITES WITH REMOULADE

CRISPY CHICKEN TENDERS

SOUTHWEST CHICKEN EGGROLLS

GRILLED VEGETABLE SKEWERS

BBQ DRY RUB CHICKEN SKEWERS

SPINACH AND ARTICHOKE DIP WITH TORTILLA CHIPS

SMOKED SAUSAGE AND CHEDDAR CHEESE

PULLED PORK SLIDERS

BACON CHEESEBURGER SLIDERS

CHICKEN AND WAFFLE BITES



*\*Prices are subject to a 23% Service Charge and 9.75% sales tax*