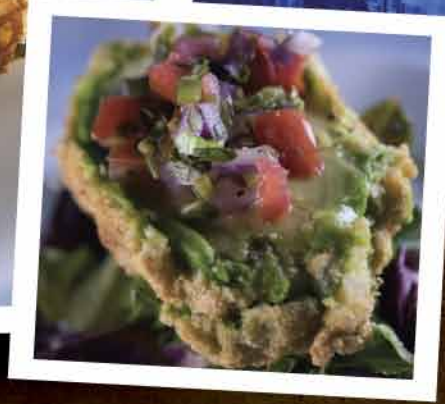


ITTA BENA



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MONTGOMERY, ALABAMA 36117 | 334.514.5129
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Located inside Wind Creek Casino & Hotel Montgomery





Above BB Kings Blues Club lies Wind Creek Casino & Hotel Montgomery's "hidden gem" Itta Bena. Named for the town where legendary BB King was born, Itta Bena embodies the charm and inspiration of fine southern dining.

Montgomery's most exquisite restaurant plays host to a myriad of rehearsal dinners, receptions and corporate events. Executive Chef Rocky Prince will create a menu that will tantalize the taste buds of your guests as the ambiance and service exceed their expectations. Popular for intimate gatherings as well as large parties, whatever your needs our experienced event planners can create the best guest experience you could ever imagine!





FLOOR PLAN

ITTA BENA FLOOR PLAN



ITTA BENA PLATED DINNERS



BLUE WINDOW

TO START *served family style for all your guests*

Fried Green Tomatoes thick sliced green tomatoes battered in Delta grind cornmeal and topped with house remoulade

Portobello French Fries with blue cheese fondue

SOUP OR SALAD *choice of*

Garden Salad Romaine / Iceberg, cherry tomatoes, red onion, cucumbers, croutons, served with a Champagne vinaigrette

Mushroom Bisque cream of Portobello, button, and shitake mushrooms, fresh thyme and rosemary

ENTRÉES *choice of*

Grilled Lamb Chops topped with a demi-glace served with parmesan risotto, sautéed spinach

Chicken Marsala served with mashed potatoes and sauteed green beans

Grilled Salmon served with wild rice pilaf, sautéed green beans and a lemon caper cream sauce

Wild Mushroom Pasta portobello, shitake, and button mushroom in a parmesan cream sauce tossed with angel hair pasta

DESSERTS *choice of*

Crème Brûlée vanilla bean crème brûlée topped with fresh strawberries

Chocolate Chunk Brownie chocolate chunk brownie with white chocolate chips, butterscotch chips, and a scoop of vanilla bean ice cream

CHANDELIER

TO START *served family style for all your guests*

Duck Confit Grilled Cheese goat cheese, caramelized onions, hoisin sauce

Jumbo Lump Crab Cakes served with a Creole honey mustard

SOUP OR SALAD *choice of*

She Crab Soup jumbo lump crab meat, cream, dry sherry

Field Greens Salad mixed greens, goat cheese, granny smith apples, candied pecans, served with a red wine vinaigrette

ENTRÉES *choice of*

8oz Filet Mignon served with a demi-glace, herb butter and mashed potatoes, vegetable medley

Cajun Chicken Parmesan parmesan encrusted chicken breast over Delta Grind gruyere grits, topped with a spicy tomato andouille ragout

Blackened Red Snapper served with andouille potato hash, and herb butter

Wild Mushroom Pasta angel hair pasta tossed in a parmesan cream of portobello, shitake, and button mushrooms

DESSERTS *choice of*

Crème Brûlée vanilla bean crème brûlée topped with fresh strawberries

Cobbler of the Day fresh seasonal fruit

Subject to a 21% service charge.



ITTA BENA PLATED DINNERS



HIDDEN SECRET

TO START *choice of two, served family style for all of your guests*

Abita BBQ Shrimp served with hand-made Abita beer bread

Scallops and Grits served with sweet corn crab cream sauce

Fried Avocado stuffed with crab salad and a warm remoulade sauce

Fried Green Tomatoes thick sliced green tomatoes battered in Delta grind cornmeal and topped with house remoulade

Filet Bites grilled filet, pesto mayo, roasted red pepper, grilled onions, Portobello mushrooms and parmesan cheese served on yeast roll

SOUP OR SALAD *choice of*

She Crab Soup jumbo lump crab meat, cream, dry sherry

Caesar Salad chopped romaine, tossed in a creamy Caesar dressing, garlic croutons, and parmesan cheese

ENTRÉES *choice of*

Grilled 16oz Ribeye served with garlic mashed potatoes, vegetable medley, demi-glace and herb butter

Duck and Waffles confit of maple leaf farm duck legs, on a wild rice pilaf waffle, topped with a blueberry hoisin reduction

Pan Seared Halibut served with herb roasted potatoes, asparagus, and a sweet corn maque choux

Jambalaya Pasta shrimp, chicken, and andouille sausage served tossed in penne pasta and a spicy parmesan cream sauce

DESSERTS *choice of*

White Chocolate Bread Pudding classic homemade bread pudding topped with white chocolate chips and served with golden raisins

Godiva Cheesecake chocolate liqueur cheesecake with Oreo crumb crust



RECEPTION OFFERINGS



PASSED APPETIZERS *(Priced per person)*

Available in addition to seated dinner or as a cocktail reception

Cucumber BLT's bacon, sun dried tomato aioli, topped with fresh chives

Tomato Bruschetta fresh Roma tomato, red onion, basil and balsamic on a garlic crostini

Caprese Bite Skewers cherry tomato, fresh mozzarella, fresh basil, drizzled with a balsamic reduction

Bacon Wrapped Shrimp jumbo shrimp wrapped in applewood smoked bacon and seasoned with Cajun spices

Duck Confit Grilled Cheese goat cheese, caramelized onions, hoisin sauce

Filet Bites grilled filet, pesto mayo, roasted red pepper, grilled onions, Portobello mushrooms and parmesan cheese served on brioche

Fried Avocado Bites stuffed with lump crab meat, topped with pico de gallo

Crispy Cornmeal Green Tomatoes field greens with house made tomato remoulade

STATIONS *(Priced per person) available for 50 or more guests | attendant fee per station*

Mac n Cheese Station creamy mac and cheese prepared to order with your choice of toppings - diced tomato, jalapeno, bacon, scallions, extra cheese

Duck Confit Grilled Cheese Station duck grilled cheese with goat cheese, caramelized onions, hoisin sauce, and cooked on griddle to order

Scallops and Grits Station gruyere grits, bacon, green onions, pan seared scallops

BBQ Shrimp jumbo shrimp cooked to order in our 'Nawlins style barbecue sauce, served with our Abita beer bread

CARVING STATIONS *Chef attendant fee per station*

Choice of grilled beef tenderloin, roasted turkey, or grilled pork loin, sliced to order, served with warm yeast rolls, whole grain mustard, horseradish, and red wine demi-glace.

Grilled Beef Tenderloin

Roasted Turkey

Grilled Pork Loin

SOUP AND SALAD STATION *(Priced per person) available for 50 or more guests*

She Crab Soup jumbo lump crab meat, cream, dry sherry

Mushroom Bisque cream of Portobello, button, and shitake mushrooms, fresh thyme and rosemary

Field Green Salad mixed greens, goat cheese, granny smith apple, candied pecans, served with a red wine vinaigrette

Caesar Salad chopped Romaine, tossed in a creamy Caesar dressing, garlic croutons, and Parmesan cheese

Subject to a 21% service charge.



RECEPTION OFFERINGS

BUFFET OPTIONS *(Priced per person) available for 50 or more guests*

Cheese Board variety of cheeses such as Gruyere, buffalo mozzarella, grana Padano, taleggio, manchego, served with fruit and crackers

Garden Salad / Caesar Salad / Field Green Salad

Wild Rice Pilaf cooked with diced onions, red bell peppers, and Cajun spices

Garlic Mashed Potatoes creamy homemade mashed potatoes with roasted garlic puree

Vegetable Medley marinated and roasted seasonal vegetables

Grilled Salmon with Lemon Caper Butter grilled four ounce salmon fillet topped with a creamy lemon caper sauce

Chicken Marsala

Jambalaya Pasta penne pasta, shrimp, chicken, and Andouille sausage, tossed in a spicy tomato cream

Duck and Waffles confit of Maple Leaf Farms duck, served with wild rice pilaf waffles, and a blueberry hoisin reduction

DESSERT STATION *available for 50 or more guests*

Cheesecake Bars

Crème Brûlée vanilla bean crème brûlée topped with fresh strawberries

Chocolate Brownie chocolate chunk brownie topped with white chocolate chips, and butterscotch chips



Subject to a 21% service charge.



BAR PACKAGES

You may select a pre-arranged hourly bar package for your guests or do your beverages on consumption. All packages include a House Red & White Wine, Domestic and Imported Beers. Please see our wine list for additional selections for an additional price.



WELL

Tito's Handmade Vodka
Pearl Blueberry Vodka
Pearl Pomegranate
Jack Daniel's
Southern Comfort
Jack Daniel's Honey
Jim Beam
Canadian Club
Seagram's 7
Wild Turkey 101
Crown Royal
Jose Cuervo
Beefeater Gin
Tangueray
Admiral Nelson's Coconut Rum
Bacardi Rum

CALL BRANDS

Ketel One
Stolichnaya
Absolut Vodka
360 Madagascar Vanilla
Patron Tequila
Jameson
Bulleit Rye
Maker's Mark
Buffalo Trace
Knob Cree
Bombay Sapphire
Bombay Dry
Malibu Coconut Rum
Captain Morgan
Myers's Dark Rum
The Famous Grouse
Johnnie Walker Red Label
Johnnie Walker Black Label
The Glenlivet 12 Year Old Whiskey
Glenfiddich 12 Year Old Scotch

PREMIUM BRANDS

Jack Daniel's Single Barrel
Jack Daniel's Gentleman Jack
Booker's
Basil Hayden's
Blanton's Bourbon
Woodford Reserve
Belvedere Vodka
Hangar 1 Vodka
Hangar 1 Citrus
Hangar 1 Mandarin Blossom
Grey Goose
Don Eldrado Silver
Tres Agaves Silver
Tres Agaves Reposado Tequila
Tres Agaves Anejo Tequila
Hendrick's Gin
Chivas Regal Whisky
The Balvenie Scotch 12 Year DoubleWood
Scotch Whisky
The Balvenie 14 Year Old Caribbean Cask
The Macallan 12 Year Old Whisky
Glenlivet Scotch 18 Year
Glenfiddich 18 Year Old Scotch Whisky



** Menu subject to change**

All Food & Beverages are subject to a 6.5%
State Sales Tax and 21% Service Charge



WINE LIST



Sparkling

Caposaldo Prosecco, Italy
Veuve Clicquot Yellow Label, France
Moët y Chandon Imperial White Star, France
Luc Belaire Rose, France

Whites

Clos du Bois Chardonnay, North Coast, California
Estancia Unoaked Chardonnay, California
Sonoma-Cutrer Chardonnay, Sonoma Valley, California
Cakebread Chardonnay, Napa Valley, California
Santa Margarita Pinot Grigio, Italy
Caposaldo Pinot Grigio, Italy
Blüfeld Riesling, Mosel, Germany
Franciscan Equilibrium, Napa Valley, California
Joel Gott Sauvignon Blanc, Oregon
Adelsheim Pinot Gris, Willamette Valley, Oregon
Villa Maria Private Bin Sauvignon Blanc, Marlborough, New Zealand
Robert Mondavi Fume Blanc, Napa Valley, California

Reds

Mark West Pinot Noir, California
Etude Lyric Pinot Noir, Santa Barbara Coast, California
Meomi Pinot Noir, Napa Valley, California
La Crema Pinot Noir, Sonoma Coast, California
Hartford Court Land's Edge Pinot Noir, Russian River, California
H3 Merlot, Washington State
Tilia Merlot, Argentina
Liberty School Cabernet Sauvignon, Paso Robles, California
Rodney Strong Cabernet Sauvignon, Sonoma Valley, California
Justin Cabernet Sauvignon, Paso Robles, California
Buehler Cabernet Sauvignon, Napa Valley, California
Silver Oak Cabernet Sauvignon, Alexander Valley, California
Cakebread Cabernet Sauvignon, Napa Valley, California
Caymus Cabernet Sauvignon, California
Silver Oak Cabernet Sauvignon, Napa Valley, California

Specialty Reds

Cellar #8, Red Blend, California
Police Red Blend Synchronicity
The Seeker Malbec, Argentina
Chateau Griviere Bordeaux, France
Francis Coppola Diamond Claret, Napa Valley California
Fess Parker 'Big Easy', California
Orrin Swift 'The Prisoner', Napa Valley, California

