



# EVENTS

145 Beale Street (Above B.B. King's) | 901.202.9114

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[ITTABENADINING.COM](http://ITTABENADINING.COM)





**T**ucked away above the famous Beale Street, Itta Bena provides the city of Memphis with upscale, Southern, contemporary cuisine with a Delta influence. This 1920's speakeasy-style restaurant takes you back to a simpler era when good people, good music, and great food was all you needed to have a memorable night. Our experienced wait staff will help guide you through our menus to ensure that you will leave not only full and happy, but completely satisfied and eager to return.

Itta Bena's unique layout allows us to accommodate private parties of all sizes. You may request to dine in the Cove, a private table for two, or the favored Chef's table which overlooks the corner of Second and Beale and is perfect for a group of 10-12 people. You can also reserve our private dining room which seats up to 24 people and has the best view of Beale Street. Our flexible dining room allows us to easily host large parties of 100 or more. Whether it is a dinner to entertain business clients or a gathering of family and friends to celebrate, we promise that your affair with Itta Bena will be vibrant, unique, and classic.

### **GENERAL INFORMATION:**

Located above BB King's Blues Club in downtown Memphis on historic Beale Street.  
145 Beale Street Memphis, TN 38103

#### **Hours of Operation:**

Seven days a week | 5pm - 10pm

- All major credit cards are accepted.
- Itta Bena is a non-smoking restaurant.

### **INFORMATION FOR BOOKING:**

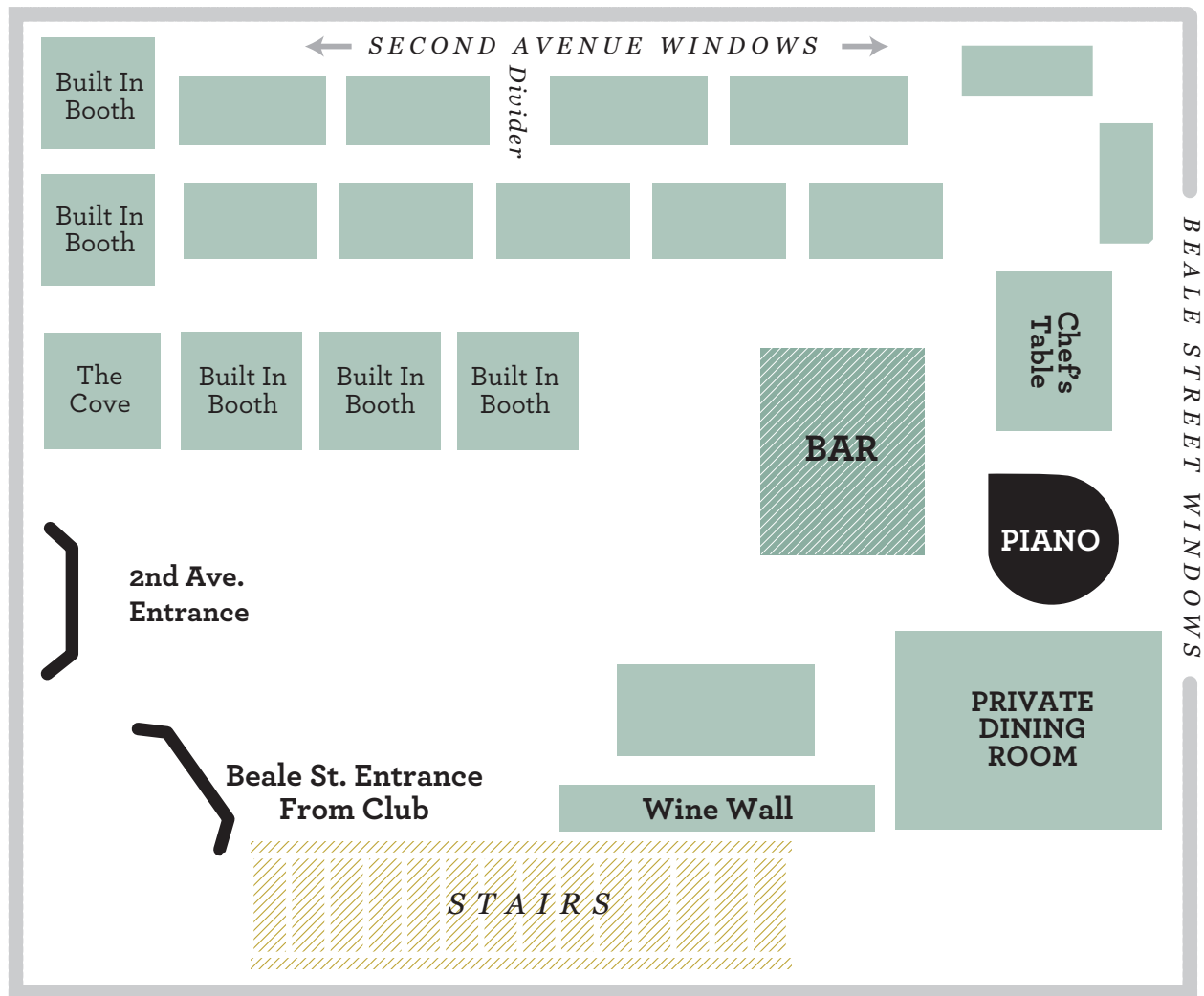
- Itta Bena holds 130 people on a nightly basis, but for parties we can accommodate groups up to 135.
- Available for daytime meetings and luncheons.
- For reservations of 15 or more, call our sales team at 901-202-9114 Email: [salesmemphis@ittabenadining.com](mailto:salesmemphis@ittabenadining.com)  
*See attached pricing for the bar packages.*
- For reservations less than 8 please call 901.571.3031 *\*Parties of 8 or more are required to be on one check.*





# FLOOR PLAN

## ITTA BENA FLOORPLAN



*We can customize our floor plan to best accommodate your private event.*



## ITTA BENA PLATED DINNERS

Please see our pre-fixed menu offerings below. Printed menus will be provided to your guests on the evening of your event. We also offer customized menus based on your particular preferences.

### BLUE WINDOW

**TO START** served family-style for all your guests

**Crab Stuffed Avocado** lump crab salad, cornmeal breaded and flash-fried, house remoulade, pico de gallo

**Pimento Cheese and Caramelized Onion Dip** served with pita chips *Vegetarian*

**SOUP OR SALAD** choice of

**Field Greens Salad** spring mix, Granny Smith apples, candied pecans, goat cheese, pickled red onion, red wine vinaigrette **GF** **V**

**Mushroom Bisque** rosemary, thyme, onion, garlic, white wine and cream **GF** *Vegetarian*

**ENTRÉES** choice of

**Boneless Braised Short Rib** garlic mashed potatoes, sherry button mushrooms and merlot sauce **GF**

**Pan Roasted Herb Chicken** Stuffed chicken herb cream cheese, white wine, chicken au jus, herb fingerling potatoes, sautéed spinach

**Atlantic Salmon** served over wild rice, green beans, and a lemon butter caper cream sauce **GF**

**Pasta Primavera** penne pasta tossed with seasonal vegetables in light lemon and olive oil sauce *Vegetarian*

**DESSERTS** served family-style

**White Chocolate Bread Pudding** classic homemade bread pudding topped with white chocolate chips **GF**

### CHANDELIER

**TO START** served family style for all your guests

**Short Rib Sliders** on pretzel roll with creamy horseradish and carmelized onions

**Crab Stuffed Avocado** lump crab salad, cornmeal breaded and flash-fried, house remoulade, pico de gallo

**SOUP OR SALAD** choice of

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

**Field Greens Salad** mixed greens, goat cheese, Granny Smith apples, candied pecans, pickled red onion served with a red wine vinaigrette **GF** *Vegetarian*

**ENTRÉES** choice of

**Grilled New Zealand Lamb Chops** Parmesan risotto, cabernet demi-glace, fried mint leaves **GF**

**Pan Roasted Herb Chicken** Stuffed chicken herb cream cheese, white wine, chicken au jus, herb fingerling potatoes, sautéed spinach

**Jumbo Shrimp and Grits** Gouda Delta Grind Grits, bacon, shallot, garlic, shiitake mushrooms, lemon and white wine **GF**

**Pasta Primavera** penne pasta tossed in white wine, herbs, cream, and parmesan *Vegetarian*

**DESSERTS** served family-style

**Key Lime Pie** with graham cracker crust

**White Chocolate Bread Pudding** classic homemade bread pudding topped with white chocolate chips



# ITTA BENA PLATED DINNERS



## HIDDEN SECRET

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

**Cajun Abita Shrimp** our signature favorite. Served with house-made Abita beer bread

**Crab Stuffed Avocado** lump crab salad, cornmeal breaded and flash-fried, house remoulade, pico de gallo

**Pimento Cheese and Caramelized Onion Dip** served with pita chips *Vegetarian*

**Jumbo Lump Crab Cakes** served with Creole honey mustard

**Bacon Wrapped Shrimp** jumbo bacon wrapped shrimp, topped with a spicy brown sugar mango glaze

**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, topped with a garlic crostini and parmesan cheese *GF Vegetarian*

**ENTRÉES** *choice of*

**8oz Filet Mignon** cajun herb butter, roasted garlic mashed potatoes, and seasonal vegetables *GF*

**Grilled New Zealand Lamb Chops** Parmesan risotto, cabernet demi-glace, fried mint leaves *GF*

**Pan-Seared Sea Bass** creamy spinach and red pepper Florentine *GF*

**Cajun Pasta** andouille sausage, blackened chicken, jumbo shrimp, penne, spicy tomato cream

**DESSERTS** *served family-style*

**White Chocolate Bread Pudding** classic homemade bread pudding topped with white chocolate chips

**Key Lime Pie** with graham cracker crust



## PASSED APPETIZERS

*Priced per person | Available in addition to seated dinner or as a cocktail reception*

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

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

**Crab Stuffed Avocado Bites** lump crab salad, cornmeal breaded and flash-fried, house remoulade, pico de gallo

**Pimento Cheese and Caramelized Onion Dip** served with pita chips *Vegetarian*

**Mini Crab Cakes** with Creole honey mustard

**Java Crusted Lamb Chop Lollipops** served with cabernet demi-glace and balsamic reduction **GF**

**Shrimp & Grits Cups** Gouda Delta Grind Grits, bacon, shallot, garlic, shiitake mushrooms, lemon and white wine, served on a tasting spoon

**Short Rib Sliders** on pretzel roll with creamy horseradish and carmelized onions



# RECEPTION OFFERINGS

*Priced per person*



**Cheese Board** assortment of imported and domestic cheeses, served with fruit and crackers *Vegetarian*

**Field Green Salad** mixed greens, goat cheese, Granny Smith apple, candied pecans, pickled red onion, served with a red wine vinaigrette **GF** *Vegetarian*

**Caesar Salad** chopped romaine tossed in a creamy Caesar dressing, topped with a garlic crostini and parmesan cheese **GF** *Vegetarian*

**Roasted Chicken** over fingerling potatoes

**Atlantic Salmon** served over wild rice, garnished with green beans, and topped with a lemon butter caper cream sauce **GF**

**Cajun Pasta** andouille sausage, blackened chicken, jumbo shrimp, penne, spicy tomato cream

**Mac N Cheese Station** creamy mac and cheese with your choice of toppings - diced tomato, jalapeno, bacon, scallions, extra cheese *Vegetarian* **add blackened chicken +**

**Garlic Mashed Potatoes** creamy homemade mashed potatoes with roasted garlic puree **GF** *Vegetarian* **Loaded +**

**Maple Bacon Brussels Sprouts**

**Sherry Button Mushrooms**

**Vegetable Medley**

## CHEF ATTENDED STATIONS *Chef attendant fee will apply*

**Shrimp & Grits Station** smoked gouda Delta Grind grits, bacon, shallots, garlic, shiitake mushrooms, white wine **GF**

**Carving Station** sliced to order, served with warm yeast rolls, whole grain mustard, and horseradish

**Grilled Beef Tenderloin**

**Grilled Pork Loin**

**Oven Roasted Prime Rib**

**Brisket**

## DESSERT STATION SELECTIONS

**Godiva Liqueur Cheesecake Bars** Oreo cookie crust

**White Chocolate Bread Pudding** classic homemade bread pudding topped with white chocolate chips

**Chocolate Chunk Brownies** topped with white chocolate and butterscotch chips

**Key Lime Pie** with graham cracker crust



# BAR PACKAGES



You may select a **pre-arranged hourly bar package** for your guests, or provide beverages **based on consumption**.

If you would like to offer an hourly bar package, please choose your preferred level below. All packages include a House Red & White Wine, as well as Domestic and Imported Beers. If you choose to offer a consumption bar you may customize the selections for your guests. **Please see our wine list for available offerings.**



## Well Brands

- 2 Hour
- 3 Hour
- 4 Hour

## Call Brands

- 2 Hour
- 3 Hour
- 4 Hour

## Premium Brands

- 2 Hour
- 3 Hour
- 4 Hour

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*Does not include 23% service charge or 24.75% alcohol tax*

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