



**ITTA BENA**  
**SOUTHERN DINING**



## **EVENTS**

1801 EDDIE L. TULLIS ROAD  
MONTGOMERY, ALABAMA 36117 | 334.514.5129

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

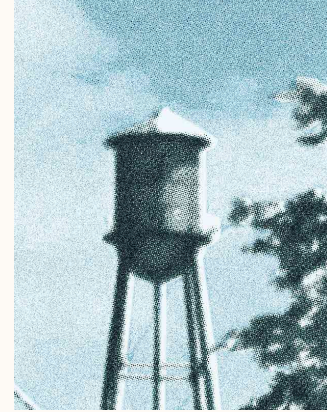
[SALESMONTGOMERY@ITTABENADINING.COM](mailto:SALESMONTGOMERY@ITTABENADINING.COM)

LOCATED INSIDE WINDCREEK CASINO & HOTEL MONTGOMERY



# ITTA BENA

## SOUTHERN DINING



Above BB Kings Blues Club lies Windcreek Casino & Hotel Montgomery's "hidden gem", Itta Bena.

Named for the town where legendary B.B. 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. Our Executive Chef 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 are our experienced event planners can create the best guest experience you could ever imagine!



### BOOKING

For reservations of 15 or more, call our sales team at **334.514.5129** or [salesmontgomery@ittabenadining.com](mailto:salesmontgomery@ittabenadining.com)

### GENERAL INFORMATION

1801 Eddie L. Tullis Road  
Montgomery, Alabama 36117

#### Hours of Operation:

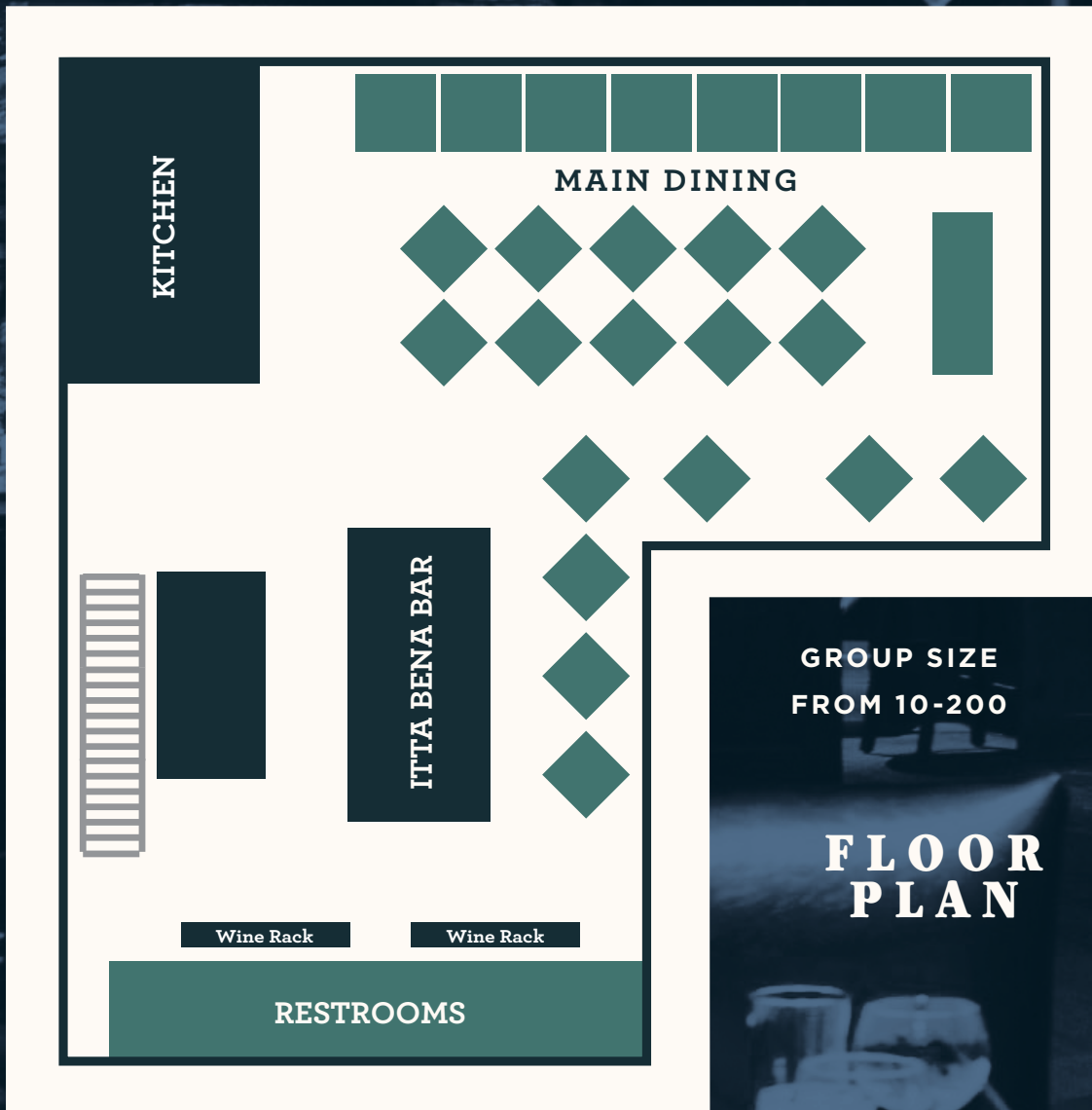
Wednesday- Saturday: 5pm - 10pm

Weekend Brunch: 11am- 3pm

Sunday Dinner: 4pm - 9pm

# ITTA BENA

SOUTHERN DINING



WE CAN CUSTOMIZE OUR FLOOR PLAN TO BEST ACCOMMODATE YOUR PRIVATE EVENT.

ITTABENADINING.COM



# ITTA BENA PLATED DINNERS



## THE PIANO

### TO START

**Itta Bena Salad** mixed greens, cornbread croutons, English cucumber, heirloom cherry tomatoes, red onion, lemon honey vinaigrette

### ENTRÉES *choice of*

**New York Strip** sweet potato pecan casserole, grilled broccolini, garlic pepper sauce

**Tuscan Stuffed Chicken** airline chicken breast, garlic mashed potatoes, sauteed spinach, roasted tomatoes, Parmesan cream sauce

**Shrimp and Grits** white cheddar grits, blackened shrimp, cherry tomatoes, capers, lemon butter sauce, basil, feta, pancetta

**Wild Mushroom Pasta** fettuccine pasta, blend of mushrooms, garlic, thyme, parmesan cream sauce

### DESSERT

Seasonal Dessert

## BLUE WINDOW

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

**Fried Green Tomato** Parmesan and panko breaded, tomato relish, mixed greens, basil, remoulade, feta

### SOUP OR SALAD *choice of*

**Itta Bena Salad** mixed greens, cornbread croutons, English cucumber, heirloom cherry tomatoes, red onion, lemon honey vinaigrette

**Signature She-Crab Soup** jumbo lump crab meat, cream, dry sherry, red pepper flakes

### ENTRÉES *choice of*

**Tuscan Stuffed Chicken** airline chicken breast, garlic mashed potatoes, sauteed spinach, roasted tomatoes, Parmesan cream sauce

**New York Strip** sweet potato pecan casserole, grilled broccolini, garlic pepper sauce

**Grouper Florentine** blackened grouper, creamy spinach, roasted red pepper

**Jambalaya Pasta** fettuccine pasta, chicken, shrimp, Andouille sausage, cream sauce

**Wild Mushroom Pasta** fettuccine pasta, blend of mushrooms, garlic, thyme, parmesan cream sauce

### DESSERT

Seasonal Dessert

*\*22% Service Charge and  
8% Sales Tax Applies To All  
Food And Beverage*

# ITTA BENA PLATED DINNERS



## CHANDELIER

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

**Fried Green Tomato & Fried Oyster Duo** Parmesan and panko breaded fried green tomatoes with a tomato relish and cornmeal battered fried oysters served with mixed greens, basil, remoulade

**SOUP OR SALAD** *choice of*

**Signature She-Crab Soup** jumbo lump crab meat, cream, dry sherry, red pepper flakes

**Itta Bena Salad** mixed greens, cornbread croutons, English cucumber, heirloom cherry tomatoes, red onion, lemon honey vinaigrette

**ENTRÉES** *choice of*

**Tuscan Stuffed Chicken** airline chicken breast, garlic mashed potatoes, sauteed spinach, roasted tomatoes, Parmesan cream sauce

**Ribeye** served with sweet potato pecan casserole, grilled broccolini, garlic pepper sauce

**Grouper Florentine** blackened grouper, creamy spinach, roasted red pepper

**Jambalaya Pasta** fettuccine pasta, chicken, shrimp, andouille sausage, cream sauce

**Wild Mushroom Pasta** fettuccine pasta, blend of mushrooms, garlic, thyme, parmesan cream sauce

## DESSERT

**Seasonal Dessert**

*\*22% Service Charge and 8% Sales Tax  
Applies To All Food And Beverage*



# RECEPTION OFFERINGS



## PASSED APPETIZERS

*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

**Americana Slider** cheddar cheese, onion, wickles, mayo & mustard

**Crispy Cornmeal Green Tomatoes** Parmesan and panko breaded, tomato relish, remoulade, feta

**Fried Oysters** cornmeal battered, remoulade, arugula, lemon wedge

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

**Mini Crab Cakes** Louisiana-style jumbo lump baked crab cake topped with citrus mango salsa

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

**Nashville Fried Chicken Slider** hot fried chicken, pickles

## STATIONS *Available for 50 or more guests*

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

**Add Blackened Chicken +**

**Shrimp and Grits Station** white cheddar grits, blackened shrimp, cherry tomatoes, capers, lemon butter sauce, basil, feta, pancetta

**Chicken & Buttermilk Waffles Station** macerated berries, syrup & hot sauce

## CARVING STATIONS

*\$100 Chef attendant fee per station | Served with warm yeast rolls, whole grain mustard, horseradish, and red wine OR Veal demi-glace*

**Beef Tenderloin**

**Roasted Turkey**

**Pork Tenderloin**

**Lamb Chops**



# RECEPTION OFFERINGS

## **BUFFET OPTIONS** *Priced per person | available for 50 or more guests*

**Cheese Plate** chef's selection of three varieties of cheese, toasted baguette, accoutrements

**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** rotini pasta, chicken, shrimp, andouille sausage, cream sauce

## **DESSERT OPTIONS** *Available for 50 or more guests | Choose 2 +*

Seasonal Cobbler

Chocolate Brownie

Crème Brûlée

Bread Pudding



# BRUNCH OFFERINGS

*A' la carte brunch menu allowed for up to 30 guests. Custom plated brunch menu for 31 and more guests, please inquire with the Sales Manager. 22% service charge and 8% sales tax applied to all food and beverage. Menu changes seasonally.*



## SOUTHERN STARTERS

**Fried Green Tomato** Parmesan and Panko Breaded, Tomato Relish, Mixed Greens, Basil, Remoulade, Feta **16**

**Beignets** Chocolate Ganache, Crème Anglaise

**Strawberry And Citrus Salad** Mixed Green, Goat Cheese, Candied Pecans, Blueberries, Lemon

Honey Vinaigrette

**Grilled Romaine Caesar** Romaine Heart, Cornbread Croutons, Parmesan Crisp, Housemade Caesar Dressing

Add Chicken + | Shrimp +

**Signature She-Crab Soup** Jumbo Lump Crab Meat, Cream, Dry Sherry, Red Pepper Flakes **Cup | Bowl**

## ENTREÉS

**Steak & Eggs** Bistro Filet, Eggs, Garlic Pepper Sauce, Breakfast Potatoes

**Grilled Rosemary Lamb Chops** Olive & Tomato Tapenade, Feta Cheese, Artisan Green Salad

**Croque Monsieur** Smoked Ham, Gouda, Parmesan Cheese, Béchamel, Brioche Bread, Breakfast Potatoes

Make it a Madame! Add a Fried Egg +~

**Chicken And Waffles** Cinnamon Toasted Waffle, Fried Chicken, Fresh Berries, Powder Sugar

**Creole Omelette** Shrimp, Conecuh, Onions, Peppers, Cheddar, Hollandaise, Breakfast Potatoes

**Fish & Grits** Catfish, White Cheddar Creole Cream & Grits Substitute Egg Whites +~

**Itta Bena Breakfast** Scrambled Eggs, Bacon or Conecuh, Breakfast Potatoes, Biscuit

**Crab Florentine Frittata** Lump Crab, Spinach, Roasted Red Peppers and Onions, Cream Cheese, Tomato Relish, Remoulade

**Pork Belly Breakfast Tortillas** Flour Tortillas, Grilled Corn, Peppers & Onions, Pineapple Salsa, Cotija Cheese, Cilantro & Lime, Breakfast Potatoes

**Brunch Melt** Brisket/ Chuck Patty, Caramelized Onions, Swiss Cheese, Cheddar Cheese, Fried Egg, Wickles, Texas Toast, Remoulade, Breakfast Potatoes

**Crème Brûlée French Toast** Creme Brulee Battered Texas Toast, Cinnamon Caramel, Seasonal Berries

## SIDES

Fresh Fruit

White Cheddar Grits

Breakfast Potatoes

Two Buttermilk Biscuits

Two Eggs (Add Cheese)

Conecuh Sausage

## PREMIUM SIDES

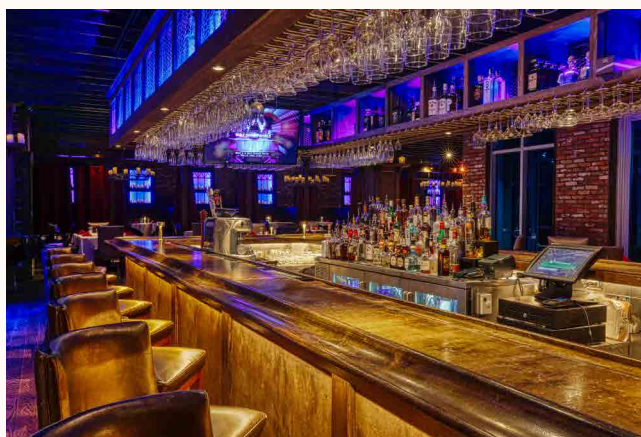
Smokehouse Sugar-Cured Bacon

Single Cinnamon Toast Waffle



# 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 22% service charge or 8% sales tax.*

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