



ITTA BENA
SOUTHERN DINING



EVENTS

145 BEALE STREET (ABOVE B.B. KING'S)

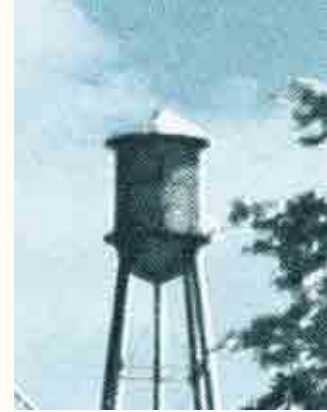
901.202.9114 SALES@MEMPHIS@ITTABENA.COM

ITTABENADINING.COM



ITTA BENA

SOUTHERN DINING



Tucked 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.

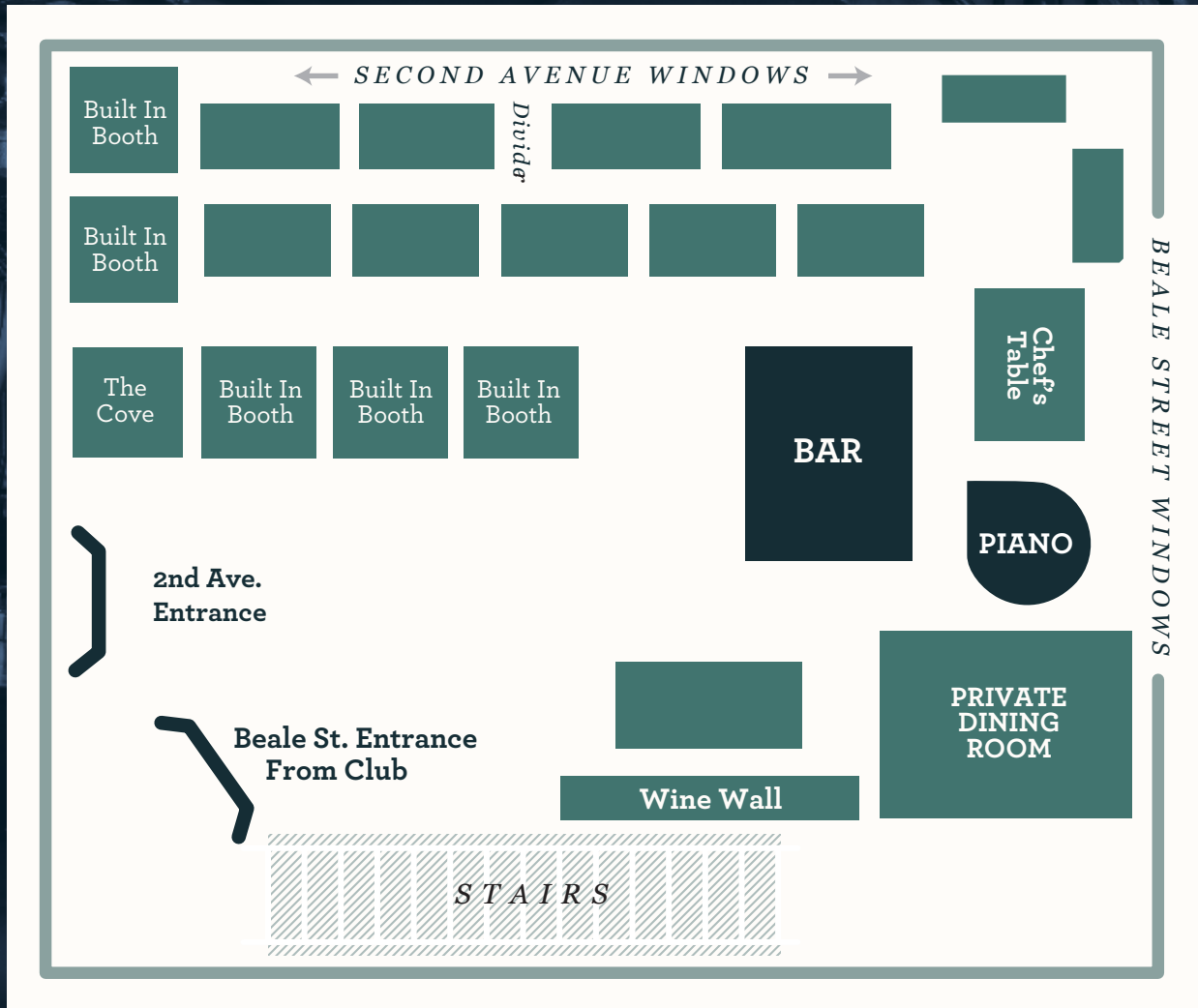


BOOKING

- 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
See attached pricing for the bar packages
- For reservations less than 12 please call **901.578.3031** *Parties of 6 or more are required to be on one check.

ITTA BENA

SOUTHERN DINING



FLOOR PLAN

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

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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. A 23% service charge and 9.75% sales tax will be added.



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, asparagus, wild mushroom 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 caramelized 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

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

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 wine demi-glace, 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

GF *Gluten Free*

Key Lime Pie with graham cracker crust



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PASSED APPETIZERS

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

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

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 caramelized 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



Does not include 23% service charge or 24.75% (liquor and sales tax)
