LARGE PARTY & PRIVATE DINING

152 2ND AVENUE NORTH | NASHVILLE, TN 37201
615.256.2727
WWW.BBKINGS.COM
The B.B. King’s Blues Club
152 2nd Avenue North, Nashville, TN 37201
Hours: Sunday-Thursday 11am-11pm
Friday-Saturday 11am-1am | All ages welcomed until 9pm. 21+ years after 9pm

B.B. King’s Blues Club has earned the stellar reputation for hosting parties of 10 - 1,100. Our supper-club style restaurant is designed with a variety of event spaces to accommodate intimate dinners as well as full venue buyouts. From plated to buffet-style lunches and dinners, our menu is customizable to fit your event needs.

For events lasting past 7pm there is a cover charge per person to keep the best line-up of musicians playing every night of the week.
BEVERAGE MENU

Tailor a bar menu to perfectly host your event and stay within budget. Beverages may be purchased based on consumption, by a hourly package or by pre-paid drink tickets. Prices exclude sales tax, wine, liquor and beer tax.

NON-ALCOHOLIC BEVERAGES

BEER & WINE
Priced per person | plus tax & service charge
2 HOUR
3 HOUR
4 HOUR
TICKETS

CALL LEVEL
Includes Well, Beer & Wine
Priced per person | plus tax & service charge
2 HOUR
3 HOUR
4 HOUR
TICKETS

WELL LEVEL
Includes Beer & Wine
Priced per person | plus tax & service charge
2 HOUR
3 HOUR
4 HOUR
TICKETS

PREMIUM LEVEL
Includes all above
Priced per person | plus tax & service charge
2 HOUR
3 HOUR
4 HOUR
TICKETS
LUNCH OPTIONS

Available until 4pm

PLATED LUNCH
FOR PARTIES OF 25 OR LESS

BOOGIE WOOGIE

**CHOICE OF:**

BB’S CHOPPED CHICKEN SALAD
Romaine, iceberg, spring mix, tomatoes, cucumber, blue cheese crumbles, shredded cheddar jack cheese, diced egg, bacon, and your choice of blackened or fried chicken

PULLED PORK SANDWICH
Our slow-cooked pulled pork topped with BB’s BBQ sauce and coleslaw

MAC N’ CHEESE
Creamy Mac n’ Cheese topped with buttermilk marinated and breaded fried chicken breast

BEALE STREET BURGER
Two 4 oz fresh griddle patties, melted American cheese, mayo, mustard, lettuce, tomato, and pickle

NASHVILLE HOT CHICKEN SANDWICH
Buttermilk marinated fried chicken breast topped with ranch dressing, lettuce, tomato and pickles

SANDWICHES SERVED WITH:

FRENCH FRIES
CHOCOLATE CHUNK BROWNIES

KING OF THE BLUES

**SHARED TO START**

FRIED DILL PICKLES
Crispy dill pickles served with horseradish dipping sauce

**CHOICE OF:**

BB’S FAMOUS LIP SMACKING RIBS (4 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 coleslaw

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 coleslaw

SOUTHERN FRIED CATFISH
Our marinated catfish is cornmeal breaded, served golden and crispy with sweet onion hushpuppies, French fries, coleslaw, comeback sauce, cocktail sauce and lemon

VEGETARIAN JAMBALAYA
Nawlins’-style jambalaya with your choice of rice, pasta or quinoa, sautéed in fresh asparagus, carrots, zucchini, squash, wilted spinach, peppers, and onions. Add andouille sausage, chicken, shrimp **

BB’S BBQ CHICKEN BREAST
Two house marinated grilled chicken breasts basted with BB’s BBQ sauce and served with collard greens and mashed potatoes

DESSERT

BANANA BREAD PUDDING

BUFFET STYLE LUNCH
FOR PARTIES OF 25 OR MORE

3 O’CLOCK BLUES

**CHOOSE TWO ENTREES:**

MARINATED GRILLED CHICKEN
Two house marinated grilled chicken breasts

PULLED PORK
Our pork is dry rubbed and slow-cooked until it is fork tender. Pulled and topped with BB’s BBQ sauce

SOUTHERN FRIED CATFISH
Marinated catfish breaded in cornmeal and fried until crispy and golden

BRISKET
Slow smoked, topped with crispy onions

SELECT TWO SIDES:

Served with cornbread

MAC N’ CHEESE
BBQ BAKED BEANS
CREAMED COLLARD GREENS
FRIED OKRA

Add Salad

DESSERT

CHOCOLATE CHUNK BROWNIES
BEALE STREET

SHARED TO START
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
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 coleslaw

SOUTHERN FRIED CATFISH
Our marinated catfish is cornmeal breaded, served golden and crispy with sweet onion hushpuppies, French fries, coleslaw, comeback sauce, cocktail sauce and lemon

BB’S BBQ CHICKEN BREAST
Two house marinated grilled chicken breasts basted with BB’s BBQ sauce and served with collard greens and mashed potatoes

VEGETARIAN JAMBALAYA
Nawlins’-style jambalaya with your choice of rice, pasta or quinoa, sautéed in fresh asparagus, carrots, zucchini, squash, wilted spinach, peppers, and onions. Add andouille sausage, chicken, shrimp ++

DESSERT
Choice of
BANANA BREAD PUDDING
CHOCOLATE CHUNK BROWNIES

KING’S FEAST

SHARED TO START
CATFISH BITES
Cornmeal breaded and served with lemon, tartar and comeback sauce

FOLLOWED BY
HOUSE SALAD
Tomatoes, cucumbers, pepperoncini peppers, red onion, Parmesan cheese

ENTRÉE SELECTIONS
BB’S FAMOUS LIP SMACKING RIBS *(Full Slab)*
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

12OZ USDA BOURBON GLAZED RIBEYE
Served with mashed potatoes and sautéed vegetables

CAJUN CARBONARA
Rotini tossed in our bacon and onion cream sauce, topped with blackened chicken breast, Parmesan, and green onions. Served with Texas toast

YAZOO CATFISH CREOLE
Blackened catfish and sautéed shrimp on a bed of crawfish and shrimp seafood rice and Creole sauce

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

VEGETARIAN JAMBALAYA
Nawlins’-style jambalaya with your choice of rice, pasta or quinoa, sautéed in fresh asparagus, carrots, zucchini, squash, wilted spinach, peppers, and onions. Add andouille sausage, chicken, shrimp ++

DESSERT
BANANA BREAD PUDDING &
CHOCOLATE CHUNK BROWNIES

LUCILLE

SHARED TO START
GRILLED SAUSAGE & CHEESE PLATTER
FRIED DILL PICKLES
Creamy horseradish dipping sauce

FOLLOWED BY
HOUSE SALAD
Tomatoes, cucumbers, pepperoncini peppers, red onion, Parmesan cheese

ENTRÉE SELECTIONS
BB’S FAMOUS LIP SMACKING RIBS *(8 Bones)*
Our slow-cooked fall-off-the-bone pork ribs are delicious and come with baked beans and coleslaw

CHICKEN FRIED CHICKEN
Buttermilk marinated and breaded boneless chicken breast served with a side of caramelized onion gravy, baked mac n’ cheese, and sauteed veggies

KING’S MEATLOAF
Ground beef, fresh herbs and spices, tomato gravy, garlic mashed potatoes, and vegetable medley

BORN ON THE BAYOU SHRIMP & 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

DESSERT
BANANA BREAD PUDDING &
CHOCOLATE CHUNK BROWNIES

*PLATED DINNER MENU OPTIONS*

FOR PARTIES OF 25 OR LESS
**BUFFET STYLE DINNER MENU OPTIONS**

**LET THE GOOD TIMES ROLL**

**SELECT 5 APPETIZERS:**
- Fried Dill Pickles
- Nashville Hot Boneless Wings
- Grilled Sausage & Cheese
- Cajun Meatballs
- Garden Bruschetta
- Garlic Hummus with Fried Pita Chips
- Spinach & Artichoke Dip
- BBQ Pork Sliders
- Vegetable Spring Rolls
- Nashville Hot Chicken Sliders
- Cheese & Cracker Platter
- Chocolate Chunk Brownies

**ROCK ME BABY**

**SALAD**
- House Salad

**SELECT 2 ENTREES**
- Grilled Marinated Chicken
- Chicken Fried Chicken
- Vegetarian Jambalaya
- BBs Famous Lip Smacking Ribs
- Blue Cheese Grilled Steak

**SELECT 3 SIDES**
- Mac n' Cheese
- BBQ Baked Beans
- Coleslaw
- Creamed Collard Greens
- Roasted Garlic Mashed Potatoes
- Marinated Roasted Vegetables
- Rice Pilaf
- Fried Okra

**DESSERT**
- Select one
- Chocolate Chunk Brownies
- Banana Bread Pudding
- Peach Cobbler
- Fruit Medley

**WHEN LOVE COMES TO TOWN**

**SALAD**
- House Salad

**SELECT 3 ENTREES**
- Grilled Marinated Chicken
- King's Meatloaf
- Chicken Fried Chicken
- Yazoo Catfish Creole
- Shrimp & Grits
- Vegetarian Jambalaya
- BBs Famous Lip Smacking Ribs
- Blue Cheese Grilled Steak

**SELECT 3 SIDES**
- Mac n' Cheese
- BBQ Baked Beans
- Coleslaw
- Creamed Collard Greens
- Roasted Garlic Mashed Potatoes
- Marinated Roasted Vegetables
- Rice Pilaf
- Fried Okra

**DESSERTS**
- Select two
- Peach Cobbler
- Banana Bread Pudding
- Chocolate Chunk Brownies
- Fruit Medley
**ACTION STATIONS**

MINIMUM OF 30 GUESTS

**BUILD YOUR OWN MAC N’ CHEESE**
Our delicious mac n’ cheese station will bring the fun to the party when you become the Chef and create your own pasta! Plenty of toppings to choose from: fried popcorn chicken, Nashville hot popcorn chicken, bacon, diced tomatoes, mushrooms, scallions, shredded cheeses, sliced olives, jalapenos, and breadcrumbs. Add Crawfish or lobster +$5 per person.

**JAMBALAYA OR GUMBO STATION**
Chef attendant fee will apply
Let our chefs serve your guests personally with this New Orleans classic. Gulf white shrimp, smoked chicken and andouille sausage straight from the bayou. Tossed together with peppers, onions, and tomatoes in our smoky jambalaya sauce. Served with dirty rice and jalapeno cornbread.

**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
- Pork Tenderloin
- Beef Strip Loin
- Brisket
- Prime Rib
- Whole Pig
  (Pork Belly, Pork Shoulder)

**MASHED POTATO BAR**
Our delicious chef attended mashed potato station will bring the fun to the party when you become a mashed potato expert. Plenty of toppings to choose from including: Purple and garlic red skinned mashed potatoes, bacon, chives, sour cream, jack and cheddar shredded cheese, and white country gravy. With your choice of: popcorn chicken, or Nashville hot popcorn chicken.

**BUILD YOUR OWN S’MORES BAR**
Our fun interactive s’mores bar will include: graham crackers, jumbo marshmallows, Hershey’s bars, thin mints, banana, bacon, and peanut butter cups.

**NASHVILLE HOT BAR**
Chef attendant fee will apply
Choice of popcorn chicken or fried shrimp in our house made Nashville Hot sauce on a bed of chipotle slaw. Toppings to choose from: Pickle chips pickled red onions, bacon, shredded jack and cheddar cheese, green onions, sautéed mushrooms and diced tomatoes.

**THE ULTIMATE NACHO BAR**
This is a fun and interactive station everyone can enjoy. Build your own nacho platter. Toppings include: jalapeno cheddar cheese sauce, shredded lettuce, pico de gallo, guacamole, sour cream, sliced olives, jalapenos, scallions, shredded cheeses, and corn tortilla chips. Choose Two: ground beef, BBQ pulled pork, grilled chicken, Nashville hot chicken. Add blackened shrimp +$2 per person.

**SEAFOOD DISPLAY RAW BAR**
Chilled peeled shrimp cocktail, marinated scallops, 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 options: Scallop ceviche, shrimp ceviche, oyster shooters, Alaskan crab legs
*Add a custom ice carving as a centerpiece. Prices available upon request.

**CRAWFISH BOIL BAR**
Includes crawfish, shrimp, corn on the cob, potatoes, and sausage.
APPETIZER MENUS

COLD APPETIZERS
CRAB BLT SALAD ON CUCUMBER ROUNDS
SHRIMP COCKTAIL
ROASTED GARLIC HUMMUS WITH CHIPS, CARROTS & CELERY
ASSORTED CHEESE AND CRACKERS
FRESH FRUIT DISPLAY
GARDEN BRUSCHETTA ON GARLIC TOAST
TOMATO, BASIL AND FRESH MOZZARELLA SKEWERS

HOT APPETIZERS
FRIED DILL PICKLES
FRIED MAC N’ CHEESE BITES
BACON WRAPPED SCALLOPS (100 piece minimum)
MINI CRAB CAKE WITH REMOULADE
FRIED GREEN TOMATOES WITH COMEBACK SAUCE
CHEESEBURGER SLIDERS Add Bacon
NASHVILLE HOT CHICKEN SLIDERS
VEGETABLE SPRING ROLLS
CAJUN MEATBALLS
CATFISH BITES WITH REMOULADE
BUFFALO POPCORN SHRIMP
CRISPY CHICKEN TENDERS
SOUTHWEST CHICKEN EGGROLLS
GRILLED VEGETABLE SKEWERS
BBQ DRY RUB CHICKEN SKEWERS
MEMPHIS MARTINI (corn bread, pulled pork and coleslaw)
SPINACH AND ARTICHOKE DIP WITH TORTILLA CHIPS
SMOKED SAUSAGE AND CHEDDAR CHEESE
PULLED PORK SLIDERS
BRISKET SLIDERS WITH CAJUN HORSERADISH
BB’S LIP SMACKIN’ RIBS (2 bone portions)

Price is per person