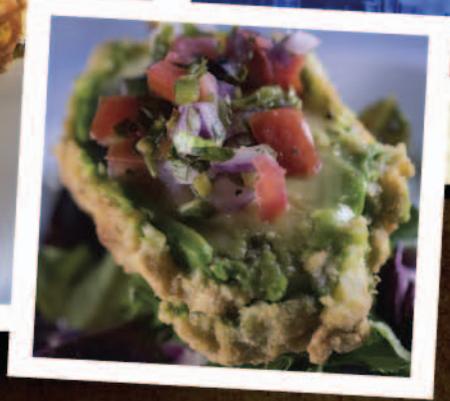


ITTA BENA



1801 EDDIE L. TULLIS ROAD
MONTGOMERY, ALABAMA 36117 | 334.514.5129
ITTABENADINING.COM
SALESMONTGOMERY@ITTABENADINING.COM

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.

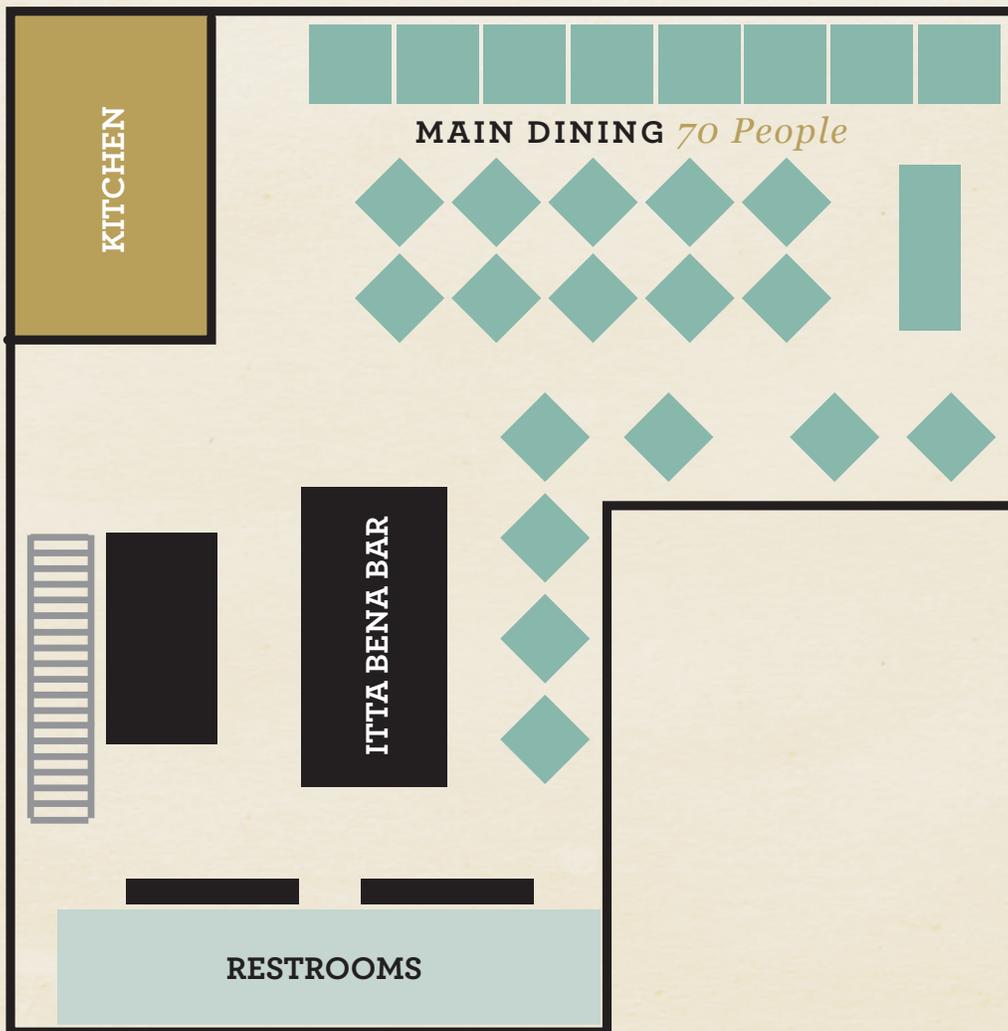
Montgomery's most exquisite restaurant plays host to a myriad of rehearsal dinners, receptions and corporate events. Executive Chef Rocky Prince will create a menu that will tantalize the taste buds of your guests as the ambiance and service exceed their expectations. Popular for intimate gatherings 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 \$55

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

Garlic Naan Flatbread balsamic onions, Applewood smoked bacon, artichoke hearts, spinach and mozzarella cheese

SOUP OR SALAD *choice of*

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

Soup Du Jour varied cooking techniques, combined with local and fresh produce

ENTRÉES *choice of*

Tabasco Brined Bone-In Pork Chop 10 oz Berkshire chop, creamed collard greens, stacked potatoes

Maple Bourbon Glazed Breast of Chicken sweet potato puree, sautéed haricot verts, citrus sauce, crushed pecans

Grilled Atlantic Salmon oven roasted fingerling potatoes, wilted arugula, charred fennel, blood orange sauce

Jambalaya Pasta blackened chicken breast, seared shrimp, Andouille sausage, Gemelli pasta, spicy cream sauce

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 \$65

TO START *served family style for all your guests*

Duck Bruschetta shredded duck confit, goat cheese spread, heirloom cherry tomatoes, crispy shallots

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

Baby Spinach Salad local baby spinach, sun-dried cranberries, bulger creek goat cheese, candied pecans, shaved red onions, honey lemon vinaigrette

ENTRÉES *choice of*

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

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

Blackened Red Fish dirty rRice, crawfish etouffee sauce

Jambalaya Pasta blackened chicken breast, seared shrimp, Andouille sausage, Gemelli pasta, spicy cream sauce

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 \$75

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 Salad cornmeal fried avocado, jumbo lump crab salad, carrot slaw

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

Garlic Naan Flatbread balsamic onions, Applewood smoked bacon, artichoke hearts, spinach and mozzarella cheese

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

Pan Seared Breast of Duck parsnip puree, local swiss chard, pomegranate sauce

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*

Mascarpone Cheesecake maple bourbon sauce

Peanut Butter Chocolate Stout Cake chocolate ganache



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 \$4

Tomato Bruschetta fresh Roma tomato, red onion, basil and balsamic on a garlic crostini \$4

Caprese Bite Skewers cherry tomato, fresh mozzarella, fresh basil, drizzled with a balsamic reduction \$7

Bacon Wrapped Shrimp jumbo shrimp wrapped in applewood smoked bacon and seasoned with Cajun spices \$10

Filet Bites grilled filet, pesto mayo, roasted red pepper, grilled onions, Portobello mushrooms and parmesan cheese served on brioche \$9

Fried Avocado Bites stuffed with lump crab meat, topped with pico de gallo \$9

Crispy Cornmeal Green Tomatoes field greens with house made tomato remoulade \$6

STATIONS *(Priced per person) available for 50 or more guests | \$100 chef 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, choice of macaroni and cheeses \$8++

Grits Station gruyere grits, shrimp, bacon, green onions, tomatoes \$12++

BBQ Shrimp jumbo shrimp cooked to order in our 'Nawlins style barbecue sauce, served with our Abita beer bread \$12++

CARVING STATIONS *\$100 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 \$14++

Roasted Turkey \$11++

Grilled Pork Loin \$12++

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

She Crab Soup jumbo lump crab meat, cream, dry sherry \$6++

Soup Du Jour varied cooking techniques, combined with local and fresh \$6++

Classic Caesar Romaine hearts, aged Parmesan crisp, garlic croutons \$6++

BLT Chopped Salad crisp Romaine lettuce, avocado, gorgonzola, chunks of Applewood smoked bacon, white french dressing \$6++

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 **\$6++PP**

Garden Salad / Caesar Salad / Field Green Salad **\$5++**

Wild Rice Pilaf cooked with diced onions, red bell peppers, and Cajun spices **\$4++**

Garlic Mashed Potatoes creamy homemade mashed potatoes with roasted garlic puree **\$4++**

Vegetable Medley marinated and roasted seasonal vegetables **\$4++**

Grilled Salmon with Lemon Caper Butter grilled four ounce salmon fillet topped with a creamy lemon caper sauce **\$16++**

Chicken Marsala **\$14++**

Jambalaya Pasta blackened chicken breast, seared shrimp, Andouille sausage, Gemelli pasta, spicy cream sauce **\$14++**

Duck and Waffles confit of Maple Leaf Farms duck, served with wild rice pilaf waffles, and a blueberry hoisin reduction **\$16++**

DESSERT STATION **\$6++** (Priced per person) 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.



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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**

Well Brands

2 Hour \$29
 3 Hour \$35
 4 Hour \$40

Call Brands

2 Hour \$34
 3 Hour \$40
 4 Hour \$47

Premium Brands

2 Hour \$39
 3 Hour \$47
 4 Hour \$55

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



WINE LIST

Sparkling

	Glass / Bottle	
Caposaldo Prosecco, Italy	10	40
Veuve Clicquot Yellow Label, France		115
Moët y Chandon Imperial White Star, France		90
Luc Belaire Rose, France		68

Whites

Clos du Bois Chardonnay, North Coast, California	8	31
Estancia Unoaked Chardonnay, California	9	28
Sonoma-Cutrer Chardonnay, Sonoma Valley, California	12	40
Cakebread Chardonnay, Napa Valley, California		75
Santa Margarita Pinot Grigio, Italy		40
Caposaldo Pinot Grigio, Italy	8	27
Blüfeld Riesling, Mosel, Germany	8	25
Franciscan Equilibrium, Napa Valley, California	10	36
Joel Gott Sauvignon Blanc, Oregon	8	30
Adelsheim Pinot Gris, Willamette Valley, Oregon	12	42
Villa Maria Private Bin Sauvignon Blanc, Marlborough, New Zealand	10	39
Robert Mondavi Fume Blanc, Napa Valley, California	10	32

Reds

Mark West Pinot Noir, California	8	28
Etude Lyric Pinot Noir, Santa Barbara Coast, California	10	39
Meomi Pinot Noir, Napa Valley, California	10	37
La Crema Pinot Noir, Sonoma Coast, California		45
Hartford Court Land's Edge Pinot Noir, Russian River, California		65
H3 Merlot, Washington State	9	32
Tilia Merlot, Argentina	9	30
Liberty School Cabernet Sauvignon, Paso Robles, California	12	38
Rodney Strong Cabernet Sauvignon, Sonoma Valley, California	13	38
Justin Cabernet Sauvignon, Paso Robles, California	13	46
Buehler Cabernet Sauvignon, Napa Valley, California		58
Silver Oak Cabernet Sauvignon, Alexander Valley, California		125
Cakebread Cabernet Sauvignon, Napa Valley, California		135
Caymus Cabernet Sauvignon, California		150
Silver Oak Cabernet Sauvignon, Napa Valley, California		195

Specialty Reds

Cellar #8, Red Blend, California	9	32
Police Red Blend Synchronicity	10	39
The Seeker Malbec , Argentina	10	38
Chateau Griviere Bordeaux, France		35
Francis Coppola Diamond Claret, Napa Valley California		35
Fess Parker 'Big Easy', California		70
Orrin Swift 'The Prisoner', Napa Valley, California		75

