

SPECIAL EVENTS

AT BLUE BAT KITCHEN & TEQUILARIA



EVENTS AT BBK ARE:

FUN | CASUAL | DELICIOUS

Blue Bat's lower level is the perfect gathering place for your corporate happy hour, informal wedding festivities, or just a good excuse for global flavors and good times. We'll serve up a buffet-style spread of snacks, shareables and handhelds of your choosing. The private bar is yours to enjoy with dedicated bartenders for your event and high-top tables will be set up for your guests to mix and mingle. No assigned seats, just delicious eats.

AVAILABILITY

our lower level semi-private event space is currently available for bookings october - april. if your event is in the warmer months, check out our offsite catering menu!

Events are subject to 8.4% sales tax and 24% service charge.

GLOBAL SPREAD

\$40/PERSON

WELCOME SNACKS

housemade chips served with house & mango salsas, and guacamole V/GF

CHOOSE TWO SHAREABLES

TANDOORI CHICKEN WINGS GF
herbed yogurt sauce, cilantro

BRUSSEL SPROUTS V/GF/N
dried mango, cotija cheese, pecans, chipotle aioli

WHITE CHEDDAR FUNDIDO GF
ancho oil, rajas, bag o' chips

TUNA POKE NACHOS GF
red onion, cilantro, radish, mango, fresno pepper, sesame aioli

CHIMICHURRI CHICKEN SALAD GF
romaine lettuce, avocado, corn, red cabbage, crispy tortilla, cilantro, tomato, chipotle ranch

CRAB CAKE
cajun remoulade, petite greens

CHOOSE TWO ENTRÉES

CARNE ASADA HANDHELD
char-grilled beef tenderloin, onion, cilantro, queso fresco*

BAO BUNS
fried chicken, hot honey, broccoli slaw

CAJUN HANDHELD
seared shrimp, red cabbage, radish, spicy remoulade

MOJO PORK GF
pickled cucumber, crispy plantain, mojo verde, black bean, cilantro
jasmine rice

CHILLED UDON NOODLES V
oyster mushroom, scallion, frenso chili, bok choy, peanuts, miso
vinaigrette *note: served cold*

TERIYAKI SALMON GF
oyster mushroom, bok choy, red miso, scallion, sesame seed* \$5

STICKY RIBS
braised beef short rib, carrot miso puree, pickled veggies, fresno pepper \$5

QUENCH THEIR THIRST

Packages include soft drinks & coffee.

JIMADOR
\$26/person
Three hours of draft beer, house wine

AGAVE
\$36/person
Three hours of The Jimador package, PLUS specialty cocktails

HOSTED BAR
priced on consumption.

THE TEQUILARIA
\$45/person

Three hours of The Agave package, PLUS tequila pours of Herradura Silver, Casamigos Reposado, La Adelita Anejo

N/A BEVERAGE PACKAGE
\$6/person

CHOOSE ONE SIDE

CRISPY FINGERLING POTATOES V/GF
bravas sauce, garlic aioli, chives

ASPARAGUS V/GF
teriyaki, sesame seeds

WHITE CHEDDAR GRITS GF

V vegetarian **GF** gluten friendly **N** contains nuts/seeds

* allergy warning: certain menu items may be cross contaminated with animal products such as meat & dairy and/or products that contain nuts or gluten.