

BLUEBAT

KITCHEN & TEQUILARIA

PRIVATE EVENTS



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 at which guests can mingle and relax. 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!

BOOK BLUE BAT'S PRIVATE EVENT SPACE TODAY:

events@bensonsrestaurants.com • 414-585-8935

Our Catering & Private Events Office Hours: Mon - Fri 9 AM - 5 PM
Events are subject to 8.4% sales tax. Service and delivery charges may apply.

GLOBAL SPREAD

\$40 PER PERSON

WELCOME SNACK

HOUSEMADE CHIPS v|gf

served with house & mango salsas, and guacamole

SHAREABLES - CHOOSE TWO

BRUSSEL SPROUTS v|gf|n

dried mango, cotija cheese, pecans, chipotle aioli

WHITE CHEDDAR FUNDIDO gf

ancho oil, rajas, bag o' chips

TEMPURA SNAP PEAS v

harissa mayo

MILWAUKEE STREET CORN gf

bacon, cotija cheese, bat dust, Pabst aioli

TUNA POKE NACHOS gf|df|n

red onion, cilantro, radish, mango, fresno pepper, sesame aioli, sesame seeds, tortilla chips

CHIMICHURRI SALAD gf

romaine lettuce, avocado, corn, red cabbage, crispy tortilla, cilantro, tomato, chipotle ranch
+ add chicken for 3 per person

SIDES - CHOOSE ONE

CRISPY FINGERLING POTATOES v|gf|df

garlic aioli, chives, bravas sauce

CILANTRO RICE v|gf

Jasmine rice, cilantro, agave

BLACK BEAN PUREE v|gf

black beans, cumin

v|vegetarian

n|contains nuts/seeds

gf|gluten friendly

df|dairy free

ENTREES - CHOOSE TWO

STEAK HANDHELD gf

beef tenderloin, onion, cilantro, cotija cheese, taco sauce, corn tortilla

HOT HONEY BAO

fried chicken, hot honey, broccoli slaw, bao bun

CAJUN HANDHELD df

seared shrimp, red cabbage, radish, spicy remoulade, flour tortilla

CURRY CAULIFLOWER HANDHELD v

hummus, zhoug, cilantro, curry cauliflower, naan

MOJO PORK gf

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

BAJA HANDHELD df

tempura battered cod, chipotle aioli, broccoli slaw, pickled red onion, flour tortilla

TERIYAKI SALMON df

oyster mushroom, bok choy, red miso, scallion, sesame seed + \$5 per person

QUENCH THEIR THIRST

*Packages include soft drinks.
Pricing is per person.*

JIMADOR \$26

three hours of draft beer and house margaritas

AGAVE \$36

three hours of The Jimador package, PLUS 2-3 specialty cocktails

THE TEQUILARIA \$45

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

HOSTED BAR

priced on consumption

TO BOOK, CONTACT OUR EVENT PLANNER:

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

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