

# 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](mailto: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

### EDAMAME v|gf|df

edamame, chili sauce

### 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 PATATAS BRAVAS 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

### MUSHROOM BARBACOA v

cotija cheese, onion, cilantro, flour tortilla

### 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, broccolini, 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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KITCHEN & TEQUILARIA  
**BAT**