



Bar Louie®

*Party*MENU

GROUP DINING & EVENT MENU
CORPORATE • HOLIDAYS • NETWORKING
CELEBRATIONS • FUNDRAISERS

VISIT BARLOUIEEVENTS.COM OR CALL
YOUR LOCAL BAR LOUIE TO BOOK

THE BAR

Top Shelf BAR PACKAGE

**\$48 PER PERSON FOR 2 HOURS • \$22 PER PERSON FOR EACH ADDITIONAL HOUR
\$15 PER TICKET • MUST PURCHASE MINIMUM 20 TICKETS**

**PREMIUM LIQUOR • SIGNATURE COCKTAILS • ALL CRAFT, IMPORT,
& DOMESTIC BEER • RED & WHITE WINE BY THE GLASS
SOFT DRINKS & JUICE**

Call BAR PACKAGE

**\$39 PER PERSON FOR 2 HOURS • \$18 PER PERSON FOR EACH ADDITIONAL HOUR
\$12 PER TICKET • MUST PURCHASE MINIMUM 20 TICKETS**

**CALL BRAND LIQUOR • CRAFT & IMPORT BEER • RED & WHITE WINE
BY THE GLASS • SOFT DRINKS & JUICE**

Beer & Wine BAR PACKAGE

**\$30 PER PERSON FOR 2 HOURS • \$15 PER PERSON FOR EACH ADDITIONAL HOUR
\$9 PER TICKET • MUST PURCHASE MINIMUM 20 TICKETS**

**SELECT DRAFT BEER • HOUSE RED & WHITE WINE BY THE GLASS
SOFT DRINKS & JUICE**

CONSUMPTION BAR

allows guests to order beverages of their choice and are billed based on consumption and regular menu prices. Each beverage ordered will be added to the Host's bill and charged at the end of the event.

CASH BAR

requires each guest to pay for their own beverages when ordered.

BEER & WINE LISTS MAY VARY BY LOCATION.

call today for details!

Beer, wine, pricing, and packages may vary by location. Must be 21+. Bar packages are a minimum of 2 hours and can only be used in conjunction with group menus. All members in the group must participate to qualify for the bar package. Beverage service to a guest may be suspended. No shots, doubles, energy drinks, or bottled water included. Party and Events Menu is subject to tax, gratuity, service fee and/or minimum spend requirements.

Packages are non refundable. No returns or refunds. All federal, state, and local laws apply. © 2023 BLH Acquisition Co, LLC. All Rights Reserved.
Please drink responsibly.

PARTY *Platters!**

SELECT PLATTERS THAT WORK BEST FOR YOUR GATHERING. IF 6 OR MORE PLATTERS ARE SELECTED, A MANAGER WILL HELP YOU SCHEDULE PLATTERS FOR DIFFERENT SERVICE TIMES

APPETIZERS | SERVES UP TO 8

TRIO DIPS & CHIPS (520 cal) | 35
crispy tortilla chips, house-made salsa, guacamole, queso

SPINACH & ARTICHOKE DIP (585 cal) | 40
spinach, artichoke, garlic parmesan cream sauce, crispy tortilla chips

Wings

crispy buttermilk marinated boneless or bone-in wings, celery, buttermilk ranch (190 cal) or blue cheese dressing (215 cal), choice of flavor:

NEW! GARLIC PARMESAN (730/805 cal)

NEW! LEMON PEPPER (510/590 cal)

BUFFALO (560/635 cal)

BOURBON BBQ (585/660 cal)

JALAPEÑO HONEY (620/670 cal)

OLD BAY DRY RUB (515/590 cal)

boneless | 65 **bone-in** | 70

FLATbreads | SERVES UP TO 2

BUFFALO CHICKEN (450 cal) | 15.95
classic buffalo sauce, mozzarella, provolone, crumbled blue cheese, buttermilk ranch, scallions

PEPPERONI (425 cal) | 14.95
marinara, mozzarella, provolone, parmesan, giardiniera

FOUR CHEESE (385 cal) | 13.75
marinara, shredded mozzarella, provolone, parmesan, fresh mozzarella



HANDHELDS | SERVES UP TO 8

BEEF SLIDERS (450 cal) | 45
One dozen black angus burger* slider patties, bacon onion jam, Tillamook™ white cheddar, garlic aioli, toasted brioche buns

IMPOSSIBLE™ SLIDERS (375 cal) | 55
one dozen plant-based burger patties made for meat lovers, tomato, lettuce, garlic aioli, toasted brioche buns

HOT HONEY CHICKEN SLIDERS (370 cal) | 45
one dozen crispy buttermilk marinated chicken breasts, hot seasoning, signature jalapeño honey, pickles, toasted brioche buns

BBQ PULLED PORK SLIDERS (180 cal) | 40
one dozen smoked pulled pork sliders, bacon onion jam, house-made bourbon bbq sauce, crispy onion strings, toasted brioche buns

SALMON SLIDERS (360 cal) | 65
One dozen everything bagel spice crusted salmon* sliders, creamy herb cheese, arugula, pickled red onions, toasted brioche buns

CALI CHICKEN CLUB (500 cal) | 60
grilled chicken breast, applewood smoked bacon, arugula, tomato, pickled red onions, giardiniera aioli, guacamole, toasted sourdough

CHICKEN QUESADILLA (520 cal) | 45
spicy pulled chicken, hot pepper cream, shredded white cheddar, salsa, avocado cream

CHEESE QUESADILLA (410 cal) | 40
hot pepper cream, shredded white cheddar, salsa, avocado cream

SALADS & PASTAS

SERVES UP TO 8

add grilled or crispy chicken (235-270 cal) | +45
add shrimp (150 cal) | +50 • **add salmon**** (350 cal) | +50

CAESAR SALAD (150 cal) | 35
romaine, parmesan, house-made croutons, classic Caesar dressing

BLT&A CHOPPED (245 cal) | 35
house greens, applewood smoked bacon, grape tomatoes, avocado, cucumber, cheddar, parmesan, house-made croutons, buttermilk ranch

GARDEN SALAD (190 cal) | 35
house greens, grape tomatoes, cucumbers, house-made croutons, lemon vinaigrette

TUSCAN MAC & CHEESE (840 cal) | 55
creamy four cheese sauce, cheddar, mozzarella and provolone cheeses, spinach, artichokes, grape tomatoes, parmesan

MAC & CHEESE (725 cal) | 45
creamy four cheese sauce, cheddar, mozzarella and provolone cheeses, parmesan

*Platters must be pre-ordered at least 48 hours prior to event date. Party and Events Menu is subject to tax, gratuity, service fee and/or minimum spend requirements.

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items. Before placing your order, please inform your server if a person in your party has a food allergy.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

See main menu for calorie information. Calories are based on single portion served. Calories may not be exact.

Calories on Catering Platters are listed per Single Serving and not per Platter.

BUFFET PACKAGES

BUFFET PACKAGES ARE DISPLAYED FOR 90 MINUTES AND REFILLED AS NEEDED FOR THE FIRST 60 MINUTES, AND YOU WILL BE ABLE TO SELECT YOUR BUFFET START TIME. SUBSTITUTIONS CAN BE DISCUSSED WITH A MANAGER. LEMONADE AND ICED TEA INCLUDED WITH BUFFET PACKAGES.

APPETIZER PACKAGE

\$26 PER PERSON

BAVARIAN PRETZELS TRIO DIPS & CHIPS
CHICKEN QUESADILLAS CHOICE OF 2 FLATBREADS

PARTY PACKAGE

\$32 PER PERSON

TRIO DIPS & CHIPS MAC & CHEESE
BEEF* SLIDERS BONELESS WINGS
PULLED PORK SLIDERS choice of 2 flavors

SLIDER PACKAGE

\$39 PER PERSON

BEEF* SLIDERS HOT HONEY
BYO LOADED FRIES CHICKEN SLIDERS
BYO LOADED TOTS SALMON* OR
CINNAMON IMPOSSIBLE™ SLIDERS
DONUT HOLES CAESAR OR HOUSE
 SALAD

BRUNCH PACKAGE

\$32 PER PERSON

Available limited days/times of the week

SCRAMBLED EGGS BACON & SAUSAGE
BRUNCH POTATOES SOURDOUGH TOAST
BACON & EGG AVOCADO TOAST
FLATBREAD CINNAMON
 DONUT HOLES



BUILD YOUR OWN PACKAGE

STARTING AT \$26

Choose any 5 items listed below to create your own buffet package.
Choose 6 for \$30.

BAVARIAN PRETZELS BUFFALO CHICKEN
TRIO DIPS & CHIPS FLATBREAD
CAESAR SALAD FOUR CHEESE FLATBREAD
HOUSE SALAD PEPPERONI FLATBREAD
MAC & CHEESE CHICKEN QUESADILLA
FRIES CHEESE QUESADILLA
TATER TOTS SPINACH ARTICHOKE DIP

Substitute for items below, for a little bit extra

\$3 PER PERSON PER ITEM

BUFFALO BONELESS WINGS
BOURBON BBQ BONELESS WINGS
GARLIC PARMESAN BONELESS WINGS
JALAPEÑO HONEY BONELESS WINGS
LEMON PEPPER BONELESS WINGS
OLD BAY DRY RUB BONELESS WINGS
CHEF'S BOURBON BBQ PULLED PORK SLIDERS
GRILLED CHICKEN CAESAR SALAD
BLT&A CHOPPED SALAD
CINNAMON DONUT HOLES

\$4 PER PERSON PER ITEM

BUILD-YOUR-OWN CHICKEN NACHOS
BUILD-YOUR-OWN CHICKEN TACOS
BUILD-YOUR-OWN LOADED TOTS
BUILD-YOUR-OWN LOADED FRIES
CHEF'S BEEF* SLIDERS
CHEF'S HOT HONEY CHICKEN SLIDERS
TUSCAN MAC & CHEESE

\$5 PER PERSON PER ITEM

CHEF'S SALMON* SLIDERS
CHEF'S IMPOSSIBLE™ SLIDERS
BUILD-YOUR-OWN SHRIMP TACOS
BUFFALO BONE -IN WINGS
BOURBON BBQ BONE -IN WINGS
GARLIC PARMESAN BONE -IN WINGS
JALAPEÑO HONEY BONE -IN WINGS
LEMON PEPPER BONE -IN WINGS
OLD BAY DRY RUB BONE -IN WINGS

\$500 minimum spend required for buffet setup. Party and Events Menu is subject to tax, gratuity, service fee and/or minimum spend requirements. No refunds or to-go boxes.

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