



PARTIES & EVENTS

FOOD + DRINK MENU

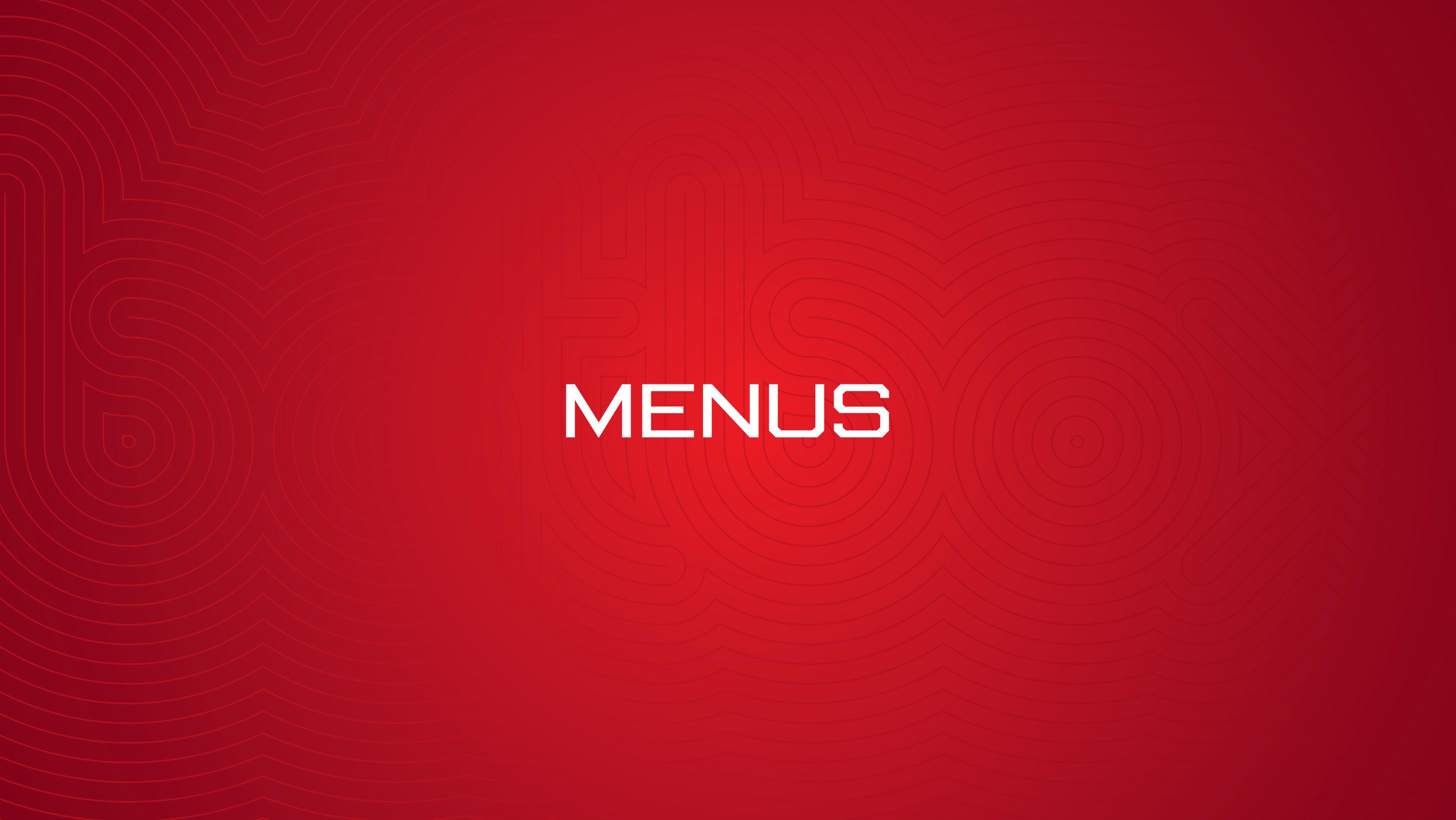


SPACES

Box 1 MVP (L)12 (partition)
Box 210
Box 310
Box 410
Box 514
Box 614
Box 714
Box 814
Box 914
Box 10 - MVP (R)24 (speakeasy)
½ Lounge, No Boxes25
Lounge, No Boxes50
Lounge + Boxes 5 to 9100
Lounge + Boxes 5 to 9 + MVP#2120
Pair of Boxes20
Sports Bar95
Upper Deck60
Lounge Bar65
Full Venue300

EVENT TIMING

- **Non-Peak:** Mon-Thurs 11am - 4pm
- **Peak:** Thurs after 4pm, all day Fri, Sat & Sun



MENUS

VG - VEGAN
V - VEGETARIAN
AG - AVOIDS GLUTEN

FRUIT PLATTER ^V

A colorful mix of fresh seasonal fruit served with sweet dipping sauces.

\$30

ASSORTED CHEESECAKE PLATTER

A decadent variety of bite-sized cheesecakes featuring rich, creamy textures and bold flavor in every piece. Enjoy a mix of classic New York, chocolate swirl, and strawberry.

\$50

EAT YOUR VEGGIES ^{VE, V}

Cucumbers, grape tomatoes, paprika roasted cauliflower, pickled red onions, roasted garlic, carrots, celery, and dips.

\$30

KNUCKLEBALL

Charred and pickled jalapeño stuffed with burnt ends and cream cheese, wrapped in bacon with maple bourbon seasoning, and crisped. Served on a marshmallow with BBQ and ranch.

\$50

SMASHED BEEF SLIDERS

Single patty, smashed hard, and stacked. Crispy edges, melty cheese, caramelized onion, and a big punchy Batbox burger sauce to tie it all together.

\$50

FRIED CHICKEN SLIDERS

Crispy, fried smashed chicken thighs that were brined before frying for more flavor and additional tenderness. This is topped with pickles, lettuce, and our fried chicken seasoning, all nestled inside a mayo-fried bun.

\$50

SMASHED VEGAN SLIDERS ^{VE}

Mushroom-based patty is smashed to the edge, stacked with all the fixings and none of the compromise. Crispy, juicy, and totally meat-free.

\$45

FRICKLES ^V

Extra crispy pickle fries served with sweet & smoky BBQ and creamy cool ranch.

\$45

MIZNON STYLE CAULIFLOWER BITES ^V

Fried cauliflower bites with brown butter buffalo and blue cheese dressing.

\$45

QUESO TOT WAFFLE SANDWICH

Potato waffle with gooey cheese, and tomato compote

\$45

*Each platter is ideal for 10 Guests
Predetermined portions per platter*

PLATTERS



VG - VEGAN
V - VEGETARIAN
AG - AVOIDS GLUTEN

BATBOX TACO TRUCK

\$25 / GUEST

Build your own taco with flour/corn mixed tortillas, pico, pickled red onions, cotija, salsas, crema, and hot sauces. Chips on the side.

(Choose 2, add guacamole for \$3/guest, add another for \$10/ guest)

▶ PORK BELLY ^{AG}

Slow-roasted pork belly, crisped up and glazed in smoky salsa.

▶ CRISPY SALMON

Blackened salmon, fried up and crisped to perfection.

▶ CRISPY BEEF

House marinated steak crisped up on the grill.

▶ CHICKEN TINGA ^{AG}

Braised chicken thighs, pulled and simmered in a smoky chipotle tinga sauce.

▶ VEGAN CARNITAS ^{VG}

Seasoned mushroom carnitas, made in-house and finished on the flat top.

ADD-ONS

A la carte enhancements for Batbox Taco Truck
(Each serves 10 guests)

\$50 / PLATTER

▶ ELOTE OFF THE COB ^V

With queso fresco, chili-lime crema, and tajin.

▶ MINI QUESO STREET QUESADILLAS ^V

With three cheeses, chili-lime crema, and tajin.

▶ FIRED-UP QUESO DIP ^V

Bubbling creamy queso, blistered serranos, diced tomatoes, and chili-lime crema. Served with house-fried tortilla chips.



TACO TRUCK

VG - VEGAN
V - VEGETARIAN
AG - AVOIDS GLUTEN

MAINS (CHOOSE THREE)

- ▶ **SMASHED BEEF SLIDERS**
Crispy edges, melty cheese, caramelized onion, and a big punchy Batbox burger sauce to tie it all together
- ▶ **CRISPY CHICKEN SLIDERS**
Fried chicken, spicy mayo, topped with lettuce and served on a mayo-fried bun
- ▶ **CLASSIC MINI DOG**
A classic dog, leveled up. Smoked beef dog with a deep char. Think onions, pickles, tangy sauces to get the classic flavor profile and served with all the fixings
- ▶ **QUESO TOT WAFFLE SANDWICH** ^{V,AG}
Tater tots with a touch of chili crunch, pressed into waffle "bread," then loaded with cheese sauce and served with tomato chili dip.
- ▶ **SMASHED VEGAN SLIDERS** ^{VE}
Vegetable blend patty, crispy outside, juicy inside. Stacked with all the fixings.
- ▶ **CHICKEN TENDERS**
Crispy on the outside and juicy on the inside - these tenders are perfect. Served with ranch, bbq, and buffalo

SIDES (CHOOSE TWO)

- ▶ **TATER TOTS** ^{VE,V}
Golden fried tater tots, tossed in salt and pepper.
- ▶ **SWEET POTATO WAFFLE FRIES** ^{VE,AG}
Criss-crossed, crispy, and finished with a honey drizzle.
- ▶ **MAC N CHEESE** ^V
Elbow macaroni in a cheddar-rich sauce. Classic for a reason.
Cornbread bake +\$2pp.
- ▶ **HOUSE SALAD / CAESAR SALAD**
Mixed greens, carrots, tomatoes, and ranch dressing
OR romaine, Parmesan, croutons, and house Caesar.

ADD-ONS

\$50 / PLATTER

A la carte enhancements for Batbox All-American Banquet.
(Each serves 10 guests, add up to 2 per event)

- ▶ **PIZZA BOX OF NACHOS**
House fried tortilla chips, queso blanco, salsas, lime crema, pico de gallo. Add
Roasted chicken \$10 or brisket \$10.
- ▶ **BASEBALL POPCORN** ^V
Popcorn served in souvenir baseball helmets.
- ▶ **ASSORTED CHEESECAKE PLATTER**
A decadent variety of bite-sized cheesecakes featuring classic New York, chocolate swirl, and strawberry

ALL AMERICAN ▶▶▶▶ **\$35 / GUEST** *Minimum of 10 people*

BALLPARK



VG - VEGAN
V - VEGETARIAN
AG - AVOIDS GLUTEN

MAINS (CHOOSE THREE)

- ▶ **SOUTHERN CONFIT DUCK**
Southern spiced duck legs and breasts, slow-cooked in duck fat, broil finished with cherry BBQ sauce.
- ▶ **SMOKED MISO SALMON FILLET**
Smoked miso marinated salmon, seared and dressed with lemon oil.
- ▶ **SHORT RIB PASTRAMI**
Beef short-rib, smoked and slow-cooked pastrami style, and finished with a pickled onion jus.
- ▶ **CHICKEN SUPREME**
Roasted chicken breast with a seasonal herb oil.
- ▶ **EGGPLANT STEAK** ^V
Mediterranean spiced thick-cut eggplant slices, roasted and finished with Greek yogurt, pomegranate, and carrot oil.

SIDES (CHOOSE TWO)

- ▶ **BROWN BUTTER MASH** ^V
Potato mash with roasted brown butter
- ▶ **ROASTED TENDER STEM BROCCOLI** ^{VE, V}
Steamed baby broccoli finished on the chargrill
- ▶ **GARLIC ASPARAGUS** ^{VE, V}
Roasted lemon + garlic oil marinated asparagus
- ▶ **ROASTED SEASONAL VEGETABLES** ^{VE, V}
Ask your Event Manager about the seasonal selections
- ▶ **CAESAR SALAD** ^V
Sweet romaine wedges, shaved parmesan, wafer-thin rye crisps, and drizzles of house caesar dressing
- ▶ **CORNBREAD MAC' N' CHEESE** ^V
Mac' n' cheese, but baked under a cornbread crust

HALL OF FAME

▶▶▶▶ **\$55 / GUEST** *Minimum of 10 people*

BANQUET



VG - VEGAN
V - VEGETARIAN
AG - AVOIDS GLUTEN

MAINS (CHOOSE TWO)

(Add an Additional Protein for \$20 Per Guest)

▶ COFFEE-RUBBED PORK TENDERLOIN

Tender pork coated in a rich coffee and spice rub, finished with a maple bbq glaze, seared to perfection for a deep, smoky flavor.

▶ HERB CHICKEN THIGHS AND LEGS

Juicy, oven-roasted chicken infused with fresh herbs and garlic for a rustic, aromatic bite.

▶ LEMON-SEARED SALMON

Flaky salmon fillets kissed with bright lemon and herbs, finished with a delicate sear for a crisp edge.

▶ MISO-GLAZED CAULIFLOWER STEAK ^V

Thick-cut cauliflower brushed with savory miso glaze, roasted until caramelized and golden.

DESSERT (CHOOSE ONE)

Not included in base price. \$50 per platter (serves 10).

▶ ASSORTED CHEESECAKE BITES ^V

Creamy, bite-sized cheesecakes in a variety of rich, decadent flavors

▶ CHOCOLATE CHIP COOKIES ^V

Classic, chewy cookies loaded with gooey chocolate chips and bit of sea salt.

▶ BANANA PUDDING SHOOTERS ^V

Layers of vanilla pudding, fresh banana, and crumbled cookies served in elegant mini cups.

SIDES (CHOOSE TWO)

(Add an Additional Side for \$5 Per Guest)

▶ SWEET POTATO CASSEROLE ^V

Creamy sweet potatoes topped with toasted marshmallows and walnuts.

▶ CORNBREAD MAC AND CHEESE ^V

Creamy mac and cheese baked with golden cornbread crust.

▶ ROASTED BRUSSELS WITH HONEY GLAZE

Brussels sprouts roasted and drizzled with sweet honey.

▶ WINTER SALAD ^V

Kale, power greens, walnuts, brie, and roasted beets tossed in zesty lemon vinaigrette.

BEVERAGE PACKAGES (NOT INCLUDED IN BASE PRICE)

▶ BIG LEAGUE HITTER \$70 / 2HRS PER PERSON

All Drafts, 2x Packaged Product, 2x Wines by the Glass, Premium Liquor + Mixers, and House Cocktails. Excludes shots & doubles.

▶ SEASONED VET \$60 / 2HRS PER PERSON

All Drafts, Canned Wine, & Well Liquor + Mixers. Excludes shots & doubles.

▶ THE ROOKIE \$40 / 2HRS PER PERSON

Drafts & canned wine. Excludes shots & doubles.

▶ DUGOUT DRY BAR \$5 / 2HRS PER PERSON

Swing into flavor without the booze

SEASONS EATINGS FESTIVE ▶▶▶▶ **\$65 / GUEST** *Minimum of 10 people; Available 2nd week of November through February*

BANQUET



PACKAGES

VG - VEGAN
V - VEGETARIAN
AG - AVOIDS GLUTEN

GAME PLAY

- ▶ AGES 8-12
- ▶ ONE (1) BOX
- ▶ TWO (2) HOURS OF PLAY

MAINS (CHOOSE ONE)

- ▶ **LITTLE SMASH CHEESEBURGERS**
Single patty, smashed hard with crispy edges, ketchup, and melty cheese.
- ▶ **LITTLE CHICKEN SMASH**
Crispy, fried smashed chicken thighs, lettuce, all nestled inside a mayo-fried bun.
- ▶ **CHICKEN TENDERS**
Crispy on the outside and juicy on the inside - these tenders are perfect. Served with ranch and BBQ.
- ▶ **CAULI WINGS** ^V
Fried cauliflower nuggets laced with ultra-mild brown butter- Frank's. With whipped blue cheese ranch.

SIDES (CHOOSE ONE)

- ▶ **FRIES** ^V
Golden, salty, no-nonsense.
- ▶ **SWEET POTATO WAFFLE FRIES** ^V
Criss-crossed, crispy, and finished with a honey drizzle.
- ▶ **MINI SALAD BOWL**
Mixed greens, carrots, tomatoes, and ranch dressing.
- ▶ **MAC N CHEESE CUPS** ^V
Elbow macaroni in a cheddar-rich sauce.

ADD-ONS

A la carte enhancements for Batbox Little Hitters Banquet
(Each serves 10 guests, add up to 2 per event)

- ▶ **FRUIT PLATTER** ^{VE, V} **\$30**
- ▶ **EAT YOUR VEGGIES** ^{VE, V} **\$30**
Cucumbers, grape tomatoes, paprika roasted cauliflower, pickled red onions, roasted garlic, carrots, celery, and dips.
- ▶ **BASEBALL POPCORN** ^V **\$50**
Popcorn served in souvenir baseball helmets.



ROOKIE ▶▶▶▶ PRICES START AT \$35 FROM 11A-4P & \$45 FROM 4P-8P | AVAILABLE MONDAY-THURSDAY

RALLIERS

VG - VEGAN
V - VEGETARIAN
AG - AVOIDS GLUTEN

GAME PLAY

- ▶ ONE (1) BOX
- ▶ TWO (2) HOURS OF PLAY
- ▶ TABLE INCLUDED

MAINS (CHOOSE THREE)

- ▶ **SMASHED BEEF SLIDERS**
Crispy edges, melty cheese, caramelized onion, and a big punchy Batbox burger sauce to tie it all together
- ▶ **CRISPY CHICKEN SLIDERS**
Fried chicken, spicy mayo, topped with lettuce and served on a mayo-fried bun
- ▶ **CLASSIC MINI DOG**
A classic dog, leveled up. Smoked beef dog with a deep char. Think onions, pickles, tangy sauces to get the classic flavor profile and served with all the fixings
- ▶ **QUESO TOT WAFFLE SANDWICH** ^{V, AG}
Tater tots with a touch of chili crunch, pressed into waffle "bread," then loaded with cheese sauce and served with tomato chili dip.
- ▶ **SMASHED VEGAN SLIDERS** ^{VE}
Vegetable blend patty, crispy outside, juicy inside. Stacked with all the fixings.
- ▶ **CHICKEN TENDERS**
Crispy on the outside and juicy on the inside - these tenders are perfect. Served with ranch, bbq, and buffalo

SIDES (CHOOSE TWO)

- ▶ **TATER TOTS** ^{VE, V}
Golden fried tater tots, tossed in salt and pepper.
- ▶ **SWEET POTATO WAFFLE FRIES** ^{VE, AG}
Criss-crossed, crispy, and finished with a honey drizzle.
- ▶ **MAC N CHEESE** ^V
Elbow macaroni in a cheddar-rich sauce. Classic for a reason.
Cornbread bake +\$2pp.
- ▶ **HOUSE SALAD / CAESAR SALAD**
Mixed greens, carrots, tomatoes, and ranch dressing
OR romaine, Parmesan, croutons, and house Caesar.

ADD-ONS

A la carte enhancements
(Each serves 10 guests, add up to 2 per event)

\$50 / PLATTER

- ▶ **PIZZA BOX OF NACHOS**
House fried tortilla chips, queso blanco, salsas, lime crema, pico de gallo. Add
Roasted chicken \$10 or brisket \$10.
- ▶ **ASSORTED CHEESECAKE PLATTER**
A decadent variety of bite-sized cheesecakes featuring classic New York, chocolate swirl, and strawberry.

BIG LEAGUE ▶▶▶▶ **PRICES START AT \$60 | AVAILABLE FRIDAY-SUNDAY**

Minimum of 10 people with birthday guest playing for free

BASHERS



BEVERAGES

THE BIG LEAGUE HITTER \$70 / 2HRS PER PERSON

All Drafts, 2x Packaged Product, 2x Wines by the Glass, Premium Liquor + Mixers, and House Cocktails. Excludes shots & doubles.

Drink Ticket option is available at \$12 per ticket

SEASONED VET \$60 / 2HRS PER PERSON

All Drafts, Canned Wine, & Well Liquor + Mixers. Excludes shots & doubles.

Drink Ticket option is available at \$10 per ticket

THE ROOKIE \$40 / 2HRS PER PERSON

Draft (Handles #1 thru #4), & Canned Wine. Excludes shots & doubles.

Drink Ticket option is available at \$8 per ticket

THE DUGOUT DRY BAR \$5 / 2HRS PER PERSON

Swing into flavor without the booze - enjoy bottomless soda and teas all game long.

CLUBHOUSE TAB

Start an Event Tab. Keep it open for the night or cap it at a preferred amount.

CASH MONEYBALL

Everyone pays for their own drinks, but the minimum must be met.

FREE SPIRITS

Ask your Batbox Event Sales Manager about our crazy tasty non-alcoholic beverages.

BEVERAGES

