



pizzeria + beer garden + nightlife



PIZZERIA + BEER GARDEN



BOTTLED BLONDE

EST: 2017

Full Kitchen & Custom Catering

60+ Customizable TV's & 2- 20 ft Projection Screens, 2-16ft LED screens

State of the Art Sound & Lighting System

Reminiscent of German Bier Garden

Private & Semi Private Indoor & Outdoor Event

Dynamic Space Separated by Glass Garage Doors





505 N. Good Latimer Expy
Dallas, TX 75204
469.250.0888
bottledblondedallas.com



Stroll up and stop in for a pie and a pint. Bottled Blonde is the casual neighborhood concept of restaurant and nightlife developers Evening Entertainment Group. The open-air venue brings a breath of fresh air to Dallas with glass garage doors providing an al fresco feel throughout the space. The lushly landscaped covered patio will be a one-of-a-kind oasis all year round with the exterior garage doors shielding Dallas' outdoor elements. To top it all off, the venue features a rooftop with breathtaking views of the downtown Dallas skyline.

The contemporary Italian menu and ambiance are both rustic and relaxed while whimsical audio/visual installations showcase pin-up girls and artistic nods to the classic Easy Coast brewery. Grab a seat at one of our communal and lounge style tables, and tuck in to a gourmet stone oven pizza with one of our over 40 local and craft beers in-hand. We've taken a modern spin on the classic Italian kitchen with emphasis on beloved recipes local and craft beer. Let Bottled Blonde's chef showcase the kitchen's extensive selection of antipasto, premium cheeses, sandwiches, pizza and salads through our in-house event catering.

Private & Corporate Event Inquires: DanielleS@eegaz.com | 602.653.5331
www.EveningEntertainmentGroup.com





EVENTS MENUS

MENU 1

CHOPPED SALAD

Chopped Iceberg, Tomato, Red Onion, Pepperoncini, Mixed Olives, Pickled Peppers, Feta Cheese, Oregano Vinaigrette

ROASTED TOMATO TOAST

Oven Baked Focaccia, Pomodoro, House-made Mozzarella, Marinated Tomato, Basil

MEATBALLS

Veal & Pork Meatballs, House-made Pomodoro, Fresh Basil, Ricotta Salata

MARGHERITA PIZZA

Confit Garlic Purée, Tomato, Basil, Burrata, EVOO, Saba

THE PEP PIZZA

Pavone Pepperoni, Red Sauce, Ricotta, Basil

SALSICCIA PIZZA

House-made Italian Sausage, Pickled Onions, Oregano

CHEF'S CHOICE DESSERT

\$47 PER PERSON

MENU 2

FIELD GREENS

Mixed Greens, Heirloom Cherry Tomato, Black Pepper & Garlic Croutons
Choice of Ranch, Oregano Vinaigrette or White Balsamic

SHRIMP & CALAMARI FRITTI

Crispy Shrimp & Calamari, Pickled Peppers, Pomodoro, Lemon

BONELESS CHICKEN WINGS

Choice of Buffalo, Maple Calabrian Chili Glaze or BBQ, Served with Ranch

CHOICE OF MINI SANDWICHES

Please Select 2:
Add a 3rd for \$7 Per Person

• CRISPY CHICKEN SLIDERS

Buttermilk Ranch Chicken, Pickles, Secret Sauce

• THE ITALIAN SANDWICH

Oven Baked Genoa Salami, Calabrese Salami, Mortadella, Capicola, Fontina, Shaved Lettuce, Hot Giardiniera, Tomato, Garlic Aioli

• CHICKEN PARMESAN

Crispy Chicken Cutlet, Mozzarella, Pomodoro, Basil

• MEATBALL SUB

House-made Veal & Beef, Pomodoro, Provolone, Basil

HOUSE-MADE FRENCH FRIES

CHEF'S CHOICE DESSERT

\$53 PER PERSON

MENU 3

CAESAR SALAD

Romaine Lettuce, Parmigiano, House-made Croutons

ROASTED TOMATO TOAST

Oven Baked Focaccia, Pomodoro, House-made Mozzarella, Marinated Tomato, Basil

CHOICE OF ENTREE

(Includes Choice of 3. Add a 4th for \$14)

• CHICKEN PICCATA

Free Range Chicken Breast, White Wine Butter Sauce, Garlic, Capers

• RIGATONI VODKA

Pink Cream, Chili Flakes, Parmesan, Prosciutto

• CHICKEN FLORENTINE

Grilled Chicken, Mushroom, Spinach, Fettuccine, Cream Sauce

• VEGETARIAN LASAGNA

Sauteed Spinach, Ricotta, Mozzarella, Red Sauce

• CHICKEN PARMIGIANA

Breaded & Sautéed Chicken Cutlets, San Marzano Tomato Sauce, Mozzarella, Fresh Parsley

• PAPPARDELLE BOLOGNESE

Braised Beef Short Rib, Fire Roasted Tomatoes, Grated Parmigiano Reggiano, Fresh Basil

• SHRIMP SCAMPI

Garlic Butter, Lemon, Pinot Grigio Reduction, Toasted Breadcrumbs

• CHARRED ITALIAN GREEN BEANS

• GARLIC PESTO TOASTED FOCACCIA

CHEF'S CHOICE DESSERT

\$63 PER PERSON

MENU 4

BUFFET DINNER

CHOPPED WEDGE SALAD

Chopped Iceberg Lettuce, Tomato, Candied Pecans, Crispy Shallots House-made Bleu Cheese Dressing & Champagne Vinaigrette on the Side

ATTENDED SMOKED BBQ BAR

Choice of 2:

Add a 3rd for \$14 Per Person

- HOUSE SMOKED BEEF BRISKET
- TEXAS RUBBED CHICKEN BREAST
- MAPLE GLAZED TURKEY BREAST

- APRICOT SMOKED PORK SHOULDER

• SMOKED CHEDDAR JALAPEÑO BEEF SAUSAGE

SERVED WITH

House Baked Artisan Rolls, Whiskey BBQ, Spicy BBQ

BUILD YOUR OWN MAC-N-CHEESE & MASHED POTATO BAR

Corkscrew Pasta, Hatch Chile Cheese Sauce & Garlic Smashed Potatoes

TOPPING TRIO

Chopped Bacon, Green Onions, Shredded Cheddar Cheese

VEGETABLE

Choice of 1:

- ROASTED SEASONAL HEIRLOOM VEGETABLES
- HONEY GLAZED CARROTS
- ROASTED BALSAMIC BRUSSEL SPROUTS

CHEF'S CHOICE DESSERT

\$69 PER PERSON

MENU 5

CAESAR SALAD

Chopped Romaine, Shaved Parmesan, Herb Toasted Croutons, House-made Caesar Dressing

ENTRÉES

(Choice of 2)

Add a 3rd for \$14 Per Person

- SLICED HERB MARINATED BEEF TENDERLOIN
- CEDAR PLANK SALMON
- LEMON HERB BUTTER CHICKEN BREAST
- BOURBON BROWN SUGAR GLAZED PORK CHOP

SIDES

(Choice of 3)

- GARLIC MASHED POTATOES
- TEXAS CHEESY POTATOES AU GRATIN
- SCALLION RICE PILAF
- ROASTED SEASONAL HEIRLOOM VEGETABLES
- SAUTÉED GARLIC HERB BUTTER MUSHROOMS
- HONEY GLAZED CARROTS
- ROASTED BALSAMIC BRUSSEL SPROUTS

CHEF'S CHOICE DESSERT

\$72 PER PERSON



PASSED HORS D'OEUVRES

CRUDITÉ CUPS

Celery, Carrot, Cucumber, Herbed Cheese

ANTIPASTO SKEWER

Salumi, Marinated Cherry Tomato, Mozzarella, Fresh Basil

BRUSCHETTA

(Choice of 2 • Add a 3rd for \$5 per person)

- Prosciutto, Fig, Ricotta Cheese
- Tomato Jam, Pesto, Goat Cheese
- Marinated Tomato, Pesto

PROSCIUTTO WRAPPED DATES

Fresh Dates, Goat Cheese, Prosciutto

SAUSAGE STUFFED MUSHROOMS

Roasted Mushroom Caps, House-made Sausage, Mahon Cheese

CHICKEN MILANESE

Crispy Chicken Bites, Pomodoro, Parmigiano

MEATBALLS

House-made Veal & Beef, Pomodoro, Provolone, Basil

PIZZA ROLLS

(Choice of 1)

Add a 2nd for \$5 per person

- Pepperoni, Pomodoro
 - Sausage, Pesto
 - House Blend Cheese, Pomodoro
- Butler passed for 1 hour.

Choice of 2 • \$14 per person

Choice of 3 • \$20 per person

Choice of 4 • \$25 per person

APPETIZER BUFFET

HEIRLOOM VEGETABLE BOARD

*Chef's Seasonal Selection of Crudites,
House-Made Buttermilk & Garlic Hummus*

TOASTED RAVIOLI

Bake Cheese Ravioli, Pomodoro

MEATBALLS

House-made Veal & Beef, Pomodoro,
Provolone, Basil

BONELESS CHICKEN WINGS

Buffalo, BBQ or Texas Spiced, Served with
House-made Buttermilk

PIZZA ROLLS

(Choice of 1 • Add a 2nd for \$5 per person)

- Pepperoni, Pomodoro
- Sausage, Pesto
- House Blend Cheese, Pomodoro

MINI SANDWICHES

(Choice of 1)

•THE ITALIAN

Calabrese Salumi, Pastrami, Pepperoni,
House Giardiniera

•CHICKEN PARMESAN

Crispy Chicken Cutlet, Mozzarella,
Pomodoro, Basil

•MEATBALL SUB

House-made Veal & Beef, Pomodoro,
Provolone, Basil

•CRISPY CHICKEN

Buttermilk Ranch Chicken, Pickles,
Secret Sauce

FRENCH FRIES

Sea Salt, Parsley, Ketchup

MAC & CHEESE

Elbow Macaroni, Cheddar, Parmigiano,
Topped with Breadcrumbs

Choice of 4 • \$31 per person

Choice of 5 • \$37 per person

Choice of 6 • \$42 per person

Stationed for up to 2 hours.



++ - Tax and 23% service charge will be added to all food and beverage. Buffets are available for groups of 30 or more.



BEVERAGES + PACKAGES

LIQUOR PRICES	CALL	PREMIUM	DELUXE	BEER & WINE
Cost for 2 hours	37.00	41.00	47.00	36.00
Cost for 3 hours	46.00	50.00	56.00	44.00
Charges per Additional Hour:	17.00	18.00	20.00	14.00
*Drink tickets	10.00	12.00	15.00	9.00
Mocktail Soda Bar for kids	12.00			
Non-Alcoholic Beverages	4.00			



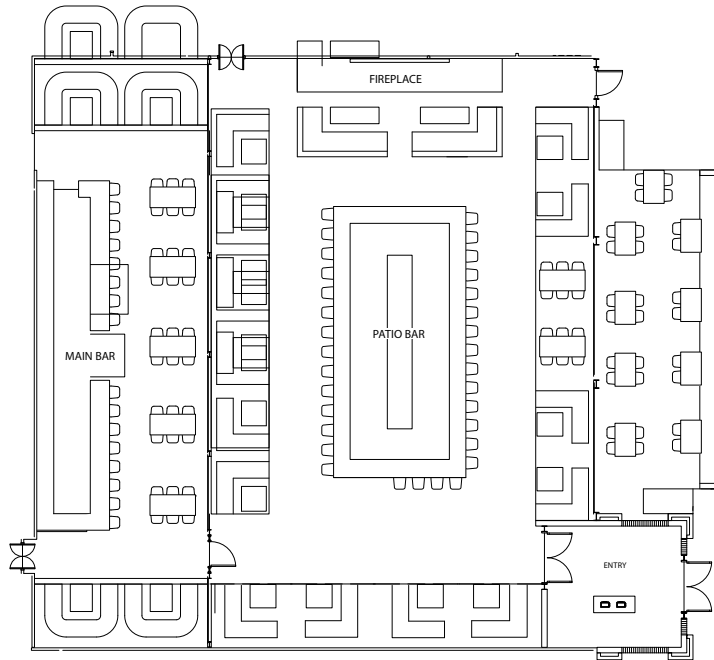
*Prices do not include tax (8.25%) or gratuity (23%). No shots or doubles included in packages. All prices are for 3 hours. Pricing and products are subject to change without notice. Available for private events only.

ADD CRAFT COCKTAILS TO YOUR PACKAGE
 2 Hours \$7 3 Hours \$11 Additional Hour \$4

LIQUOR	CALL	PREMIUM	DELUXE
VODKA	<i>Pinnacle: Grape, Citrus, Raspberry, Pineapple, Cherry</i>	<i>Absolut: Elix, Citron, Mandarin, Pear Chopin; Deep Eddy's: Ruby Red, Cranberry, Lemon, Sweet Tea, Peach; Effen: Black Cherry, Cucumber, Blood Orange; Tito's</i>	<i>Belvedere, Grey Goose: Cherry, Noir, Pear; Ciroc: Red Berry, Peach, Coconut, Pineapple, Apple, Mango; Ketel - Cucumber & Mint, Peach & Orange Blossom, Citronage</i>
RUM	<i>Cruzan</i>	<i>Captain Morgan, Malibu, Bacardi: Lemon</i>	<i>Bacardi 8 year</i>
GIN	<i>New Amsterdam</i>	<i>Bombay Sapphire, Tanqueray</i>	<i>Hendrick's</i>
TEQUILA	<i>Sauza Silver</i>	<i>Una Vida-Silver, Reposado</i>	<i>Casamigos: Reposado, Silver, Anejo; Don Julio: Anejo, Reposado, Silver; Patron: Anejo, Reposado, Silver</i>
WHISKEY	<i>Jim Beam: Fire, Apple, Royal Club</i>	<i>Bulliet, Crown Royal: Apple, Peach; Jack Daniel's: Regular, Honey; Jameson, Maker's Mark, Seagrams 7, Southern Comfort, Canadian Club</i>	<i>Woodford Double Oaked Reserve; Basil Hayden's Angel's Envy</i>
SCOTCH, COGNAC, & CORDIALS	<i>Amaretto, Peach Schnapps, Triple Sec</i>	<i>Chivas 12 year, Dewars White Label, Ruplemintz, Kahlua</i>	<i>Glenlivet 12 year, Johnnie Black, Macallin 12 year, Disaronno, Bailey's Irish Cream, Chambord, Grand Marnier</i>
WINE	<i>Cabernet, Chardonnay</i>	<i>Cabernet, Chardonnay</i>	<i>Cabernet, Pinto Noir, Merlot, Chardonnay, Pinot Grigio, Sauvignon Blanco</i>

BEER *Over 40 imported & domestic bottled and draft beers*

MAIN FLOOR



ROOFTOP

