



A BARTOLOTTA STEAKHOUSE

BROOKFIELD

PRIVATE DINING MENU

EXECUTIVE SOUS CHEF LUIS RIOS RAMOS | SOUS CHEF TYLER HUNT



A BARTOLOTTA STEAKHOUSE

HORS D'OEUVRES

Prices are charged per dozen. Minimum order of two dozen each required.
Recommended three to four pieces per person, per hour.

WARM

Stuffed Mushrooms	36
Cremini Mushrooms, Creamy Spinach, Garlic Breadcrumbs	
Arancini Balls	30
Classic Parmesan Risotto, Lightly-Breaded and Fried, Served with Marinara Sauces	
Crispy Bacon Bites	26
Crispy Bacon served with Mr. B's Sauce	
Mini Maryland-Style Crab Cakes	38
Bite-sized Servings of our Signature Maryland-style Crab Cakes	
Sirloin Steak Bites	46
Skewers of Oven-Roasted Top Sirloin Steak. Served with Béarnaise Sauce	

CHILLED

Jumbo Shrimp Cocktail	42
Jumbo U12 Shrimp Lightly-Poached with Cocktail Sauce	
Bruschetta Bites	24
Toasted Rustic Tuscan Bread with Tomato-Basil Salad	
Beef Tartar Bites	48
Hand-Cut Beef Filet Mignon, Capers, Shallots, Cured Egg Yolks, Dijon, Crostini	
Deviled Eggs	20
Hard-Boiled Egg, Dijon Mustard, Mayonnaise, Paprika, Chives	
Oysters on the Half Shell	36
Mignonette, Cocktail Sauce, Lemons	

Menu items reflect the freshest ingredients for the season and are subject to change. Menus are required one week prior to the scheduled event. Prices do not include service charge nor tax and are subject to change. A 3% credit card convenience fee will be applied for all charged amounts. No fee is charged if paid by cash, check, EFT/ACH, or wire transfer.

*In compliance with Wisconsin Food Code 3-603.11: Wisconsin Food and Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone.

MBB-Private Dining Menu-2024-0419



A BARTOLOTTA STEAKHOUSE

APPETIZERS

Serves 3 - 4 guests.

Haystack Onion Rings	15
Lightly Fried, Thinly-Sliced Spanish Onions Marinated in Buttermilk	
Bruschetta	11
Toasted Rustic Tuscan Bread with Tomato-Basil Salad	
Bartolotta's Signature Fried Calamari	19
Lightly Fried, Marinated in Garlic and Mint. Served with Marinara Sauce	
Steak-Cut Bacon	19
Steak-Cut Bacon Roasted in our Wood Ovens. Served with Parsnip Purée, Warm Apple Slaw, Maple Glaze	
Jumbo Shrimp Cocktail	21
Cocktail Sauce and Lemon Wedge	

PLATTERS

Charged per person.

Domestic Cheese Platter	12	Vegetable Crudités	8
Selection of Domestic Cheeses with Traditional Accompaniments including Fresh Fruit, Preserves and Honey		Chef's Seasonal Vegetables. Served with Buttermilk Dressing and Herb Vinaigrette	

Menu items reflect the freshest ingredients for the season and are subject to change. Menus are required one week prior to the scheduled event. Prices do not include service charge nor tax and are subject to change. A 3% credit card convenience fee will be applied for all charged amounts. No fee is charged if paid by cash, check, EFT/ACH, or wire transfer.

*In compliance with Wisconsin Food Code 3-603.11: Wisconsin Food and Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone.

MBB-Private Dining Menu-2024-0419



A BARTOLOTTA STEAKHOUSE

FIRST COURSE

Please select up to two options.

For groups of 26 or more, counts are required for each selection seven business days to the reservation. Host is to provide place cards indicating the selections.

Shellfish Bisque	13 17
Creamy Shellfish Soup with Lobster, Shrimp, Crab	
Roasted Beet Salad	17
Roasted Red and Golden Beets, Watermelon Radish, Autumn-Spiced Pumpkin Seeds, Feta Cheese, Frisée, Arugula, Dried Cranberries, Balsamic Fig Vinaigrette	
House Salad	13
Mixed Lettuce, Cucumbers, Cherry Tomatoes, Red Onion, White Wine Vinaigrette	
Bartolotta Caesar Salad	16
Romaine Lettuce with an Anchovy-Romano Dressing, Croutons, Sartori Parmesan Cheese	

ENTRÉES

Please select up to two options, plus a vegetarian entrée.

For groups of 26 or more, counts are required for each selection seven business days to the reservation. Host is to provide place cards indicating the selections.

Salmon	39
Parsnip Purée, Caramelized Brussels, Grapefruit Rosemary Beurre Blanc	
Sea Scallops	49
Butternut Squash Purée, Crispy Prosciutto, Winter Succotash, Maple Glaze	
Roasted Chicken	29
Potato Purée, Roasted Broccolini, Mushroom Brandy Sauce	

VEGETARIAN OPTION

Penne Pasta	28
Creamy Vodka Butternut Squash Sauce, Sautéed Cauliflower, Kale, and Mushrooms, topped with Fried Sage	

Menu items reflect the freshest ingredients for the season and are subject to change. Menus are required one week prior to the scheduled event. Prices do not include service charge nor tax and are subject to change. A 3% credit card convenience fee will be applied for all charged amounts. No fee is charged if paid by cash, check, EFT/ACH, or wire transfer.

*In compliance with Wisconsin Food Code 3-603.11: Wisconsin Food and Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone.

MBB-Private Dining Menu-2024-0419



A BARTOLOTTA STEAKHOUSE

STEAKS & CHOPS

All Steaks are served with a choice of sauce and potato.

Please note, all steaks are cooked medium-rare to medium

For groups of 26 or more, counts are required for each selection seven business days to the reservation. Host is to provide place cards indicating the selections.

Classic Filet Mignon	55
8 oz Filet Mignon	
Mr. B's Filet Mignon	65
12 oz Filet Mignon	
Angus New York Strip	61
16 oz Full-Flavored Angus Strip	
Angus Ribeye	63
18 oz Center-Cut Ribeye	
Australian Lamb Chops	58
3 Double-Cut Lamb Chops (exact counts required)	

COMBOS

Served with Potato Puree and Sauteed Spinach

Filet Mignon and Scallop	8oz 76
Filet Mignon and Salmon	8oz 67
Filet Mignon and Crab Cake	8oz 72

SAUCE

Select one to be served with steak option

Bourbon Peppercorn | Cabernet Wine Sauce | Mr. B's Steak Sauce | Bearnaise

POTATOES

Select one to be served with steak option

Salt-Crusted Baked Potato
Potato Purée
Bacon-Roasted Potatoes

SIDES

Select up to two to be served family-style

Caramelized Brussel Sprouts with Maple Glaze	15
Sautéed Spinach	12
Creamed Spinach	14
Roasted Button Mushrooms	14

Menu items reflect the freshest ingredients for the season and are subject to change. Menus are required one week prior to the scheduled event. Prices do not include service charge nor tax and are subject to change. A 3% credit card convenience fee will be applied for all charged amounts. No fee is charged if paid by cash, check, EFT/ACH, or wire transfer.



A BARTOLOTTA STEAKHOUSE

DESSERTS

Select one dessert to be served.

For additional dessert selections, guest counts will be required.

Vanilla Bean Cheesecake	15
Rich New York-Style Cheesecake with Vanilla Bean, Graham Cracker Crust, Stout Chocolate Sauce, Dark Chocolate Cookie Crumble, Fresh Whipped Cream, Candied Orange Peel (Seasonal)	
Flourless Chocolate Cake	14
Whipped Espresso Mascarpone, Raspberry Sauce, Candied Orange Peel, Chai Spice	
Crème Brûlée	14
Classic Vanilla Custard with Caramelized Sugar Crust and Fresh Raspberries (Exact Counts Required)	
Sorbet	10
Daily Selection	

MINI DESSERTS

Prices are charged per dozen. Minimum order of two dozen each required.

Chocolate Brownies	26
Cookies	26
Choice of Chocolate Chip, Oatmeal Raisin, or Snickerdoodle	
Mini Cheesecake Bars	26

Menu items reflect the freshest ingredients for the season and are subject to change. Menus are required one week prior to the scheduled event. Prices do not include service charge nor tax and are subject to change. A 3% credit card convenience fee will be applied for all charged amounts. No fee is charged if paid by cash, check, EFT/ACH, or wire transfer.

*In compliance with Wisconsin Food Code 3-603.11: Wisconsin Food and Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone.

MBB-Private Dining Menu-2024-0419



A BARTOLOTTA STEAKHOUSE

BROOKFIELD

**TO RESERVE A PRIVATE ROOM, PLEASE CONTACT
THE BARTOLOTTA RESTAURANTS SALES TEAM**

Direct: 414-935-5003

Restaurant: 262-790-7005

Sales@bartolottas.com

18380 W. Capitol Drive, Brookfield, WI 53045

MRBSSTEAKHOUSE.COM