



BARTOLOTTA
CATERING & EVENTS

CATERING MENU

WELCOME TO THE BARTOLOTTA FAMILY

Thank you for considering Bartolotta Catering & Events at The Italian Community Center for your special occasion. The Bartolotta Restaurants has created some of the most memorable dining experiences in Milwaukee. Bartolotta Catering & Events builds upon this by bringing award-winning cuisine, first-class service, and one-of-a-kind venues to any event.

Whether celebrating with family, friends or business associates, our team at Bartolotta Catering & Events at The Italian Community Center takes pride in ensuring your event is truly exceptional and will be remembered for years to come.

Whether you want to celebrate a special event with 50 or 350 people, Bartolotta Catering & Events at the Italian Community Center is the perfect space for your event. From the Grand Ballroom to private conference rooms, and even an open-air courtyard, the versatile facilities at the ICC can easily be configured to match your vision. Bartolotta's professional and experienced event coordinators will assist you in creating the perfect menu as well as manage every detail in order to make sure your event is one that will be long remembered by your guests. We look forward to celebrating with you soon!

PAUL BARTOLOTTA

Chef / Owner / Co-Founder
The Bartolotta Restaurants

ADAM IPLIKCI

General Manager
Bartolotta Catering & Events at The Italian Community Center

BREAKFAST BUFFETS

Minimum of 15 guests required.

Orange Juice & Cranberry Juice are available for \$33 per gallon.

Premium Locally-Roasted Coffee and Decaffeinated Coffee Available For \$45 per gallon.

MILAN

Assortment of Sliced Fresh Fruit and Berries

Fresh Baked Muffins and Danishes

\$15.50 per person

FLORENCE

Assortment of Fresh Fruit and Berries

Steel-Cut Oatmeal with Golden Raisins, Honey, Walnuts and Brown Sugar

Yogurt Bar: Non-Fat Greek and Plain Yogurts, Fruit, Granola, Dry Fruits and Berries

Fresh Baked Muffins and Danishes

\$19.25 per person

ROME

Assortment of Sliced Fresh Fruit and Berries

Fresh Baked Muffins and Danishes

Scrambled Farm Eggs with Chives

Select One: Applewood Smoked Bacon or Sausage Links

Skillet-Fried Breakfast Potatoes with Peppers and Onions

\$24.50 per person

BREAKFAST BUFFETS

Minimum of 40 guests required.

PISA TOWER

Assortment of Sliced Fresh Fruit and Berries
Fresh Baked Muffins and Danishes
Fresh Vegetable Pinzimonio Crudité with Ranch
Mista Salad with Balsamic Vinaigrette and Ranch
Scrambled Farm Eggs with Chives
Select One: Applewood Smoked Bacon or Sausage Links
Skillet-Fried Breakfast Potatoes with Peppers and Onions
Chef Carved Roasted Turkey Breast with Pesto Mayo and Brioche Rolls
Tiramisu and Italian Butter Cookies
\$38.25 per person

COLOSSEUM

Assortment of Sliced Fresh Fruit and Berries
Fresh Baked Muffins and Danishes
Caprese Salad with Roma Tomatoes, Fresh Mozzarella and Basil
Mista Salad with Balsamic Vinaigrette and Ranch
Scrambled Farm Eggs with Chives
Select One: Applewood Smoked Bacon or Sausage Links
Skillet-Fried Breakfast Potatoes with Peppers and Onions
Smoked Salmon on Brioche with Crème Fraiche, Capers and Onions
Baked Rigatoni Pasta with Fresh Tomato Sauce, Eggplant and Fresh Mozzarella
Chef Carved Roasted Turkey Breast with Pesto Mayo on the side
Selection of Miniature Desserts and Pastries
\$48.25 per person

ADDITIONS TO BREAKFAST BUFFETS

SPECIALTY EGG DISHES

Breakfast Frittata with Tomato,
Italian Sausage and Mozzarella
\$6 per person

Scrambled Eggs with Chives
\$5 per person

Spinach and Fontina Quiche with
Oven-Roasted Tomatoes and Asparagus
\$7.25 per person

Wisconsin Eggs Benedict
English Muffin, Canadian Bacon and
Hollandaise Sauce
\$9.75 per person

BREAKFAST SANDWICHES

Croissant with Fried Farm Egg, Shaved Ham
and Wisconsin Cheddar Cheese
\$7.25 each

English Muffin with Scrambled Eggs,
Pork Sausage Patty and
Wisconsin Smoked Gouda Cheese
\$7.25 each

Fresh Bagel with Smoked Salmon, Red Onion,
Tomato and Wisconsin Cream Cheese
\$7.25 each

OATMEAL

Steel-Cut Oatmeal, Raisins, Honey,
Walnuts, Brown Sugar
\$6 per person

CINNAMON-RAISIN FRENCH TOAST

Sweet Cream Wisconsin Butter,
Wisconsin Maple Syrup,
Bananas and Walnuts
\$7.25 per person

SMOKED SALMON DISPLAY

Assorted Bagels, Cream Cheese,
Sliced Red Onions, Tomatoes and Capers
\$15.75 per person

STATION

CHEF MADE-TO-ORDER OMELETTES

Diced Ham, Chopped Smoked Bacon, Onions,
Mushrooms, Red and Green Bell Peppers,
Spinach and Wisconsin Cheddar Cheese
(Egg White and Egg Substitutes
Available Upon Request)
\$9.75 per person
(Chef Required \$125 Fee)

PLATED BREAKFASTS

*All Served with Fresh Baked Muffins and Danishes,
Premium Locally-Roasted Coffee and Decaffeinated Coffee Available For \$45 per gallon.
(1) 7 oz Glass of Orange Juice is Available For \$2 per person,*

LOCAL FARM SCRAMBLED EGGS

Wisconsin Cheddar Cheese, Fried Red Potatoes, Herbs and Smoked Bacon
\$20 per person

CINNAMON BRIOCHE FRENCH TOAST

Maple Syrup & Cinnamon Butter with
Choice of: Applewood-Smoked Bacon OR Sausage Links
\$21 per person

QUICHE

with a Fresh Fruit Cup OR Side Salad
Choice of: Italian Sausage and Mozzarella OR Artichoke, Spinach and Wisconsin Swiss Cheese
\$21.50 per person

EGGS BENEDICT

with Poached Farm Eggs, Canadian Bacon, English Muffin,
Hollandaise Sauce and Skillet-Fried Red Potatoes
\$22.50 per person

PAN-SEARED FLAT IRON STEAK AND SCRAMBLED EGGS

Smoked Provolone Cheese and Italian Herbs
\$27 per person

LUNCH BUFFETS

Minimum of 25 guests required for a Lunch Buffet

*Additional \$45 per gallon for coffee service

THE INSALATA MERCATO BUFFET

Chilled "Gazapacho" Soup V, GF OR Tomato Bisque with Fresh Basil V, GF

Seasonal Fresh "Fruit Bowl"

Make-Your-Own Salad Bar: Mixed Greens, Spinach, Eggs, Mushrooms, Bacon, Chickpeas,
Wisconsin Cheddar Cheese, Cucumbers, Radishes, Broccoli, Red Onions, Croutons,
Carrots and Peppers

Choice of Dressing: Ranch and Balsamic Vinaigrette

Chicken Salad with Celery and Red Grapes

Tuna Salad with Lemon Mayonnaise

Fresh Baked Breads and Rolls

Lemon Tarts

\$27.50 per person

THE DELI BUFFET

Tomato Bisque Soup with Fresh Basil GF, V

Creamy Cole Slaw

Grilled Vegetable Platter, Olive Oil, Balsamic Dressing

Sweet and Dill Pickles

Relish Platter

Sliced Roast Beef, Turkey Breast, Country Ham

Wisconsin Cheddar, Swiss and Provolone, Sliced

Tomatoes, Leaf Lettuce, Mayo, Mustards

Russet Potato Chips

Fresh Baked Breads and Rolls

Chocolate Brownies and Cookies

\$30 per person

MEXICAN BUFFET

Guacamole, Salsa Fresca and Tortilla Chips

Corn and Black Bean Salad, Romaine, Tomatoes, Honey-Lime Dressing

Chicken Fajitas with Peppers and Onions, Warm Flour Tortillas, Sour Cream, Cheese,
Jalapenos, Cilantro

Ground Beef with Green Chilies and Pepper Jack Cheese

Spanish Rice

Cinnamon Churros

\$32.50 per person

LUNCH BUFFETS

Minimum of 25 guests required for a Lunch Buffet

*Additional \$45 per gallon for coffee service

SOUTHERN FRIED CHICKEN PICNIC

Bean Chili V

Creamy Cole Slaw

Russet Potato Salad with Mustard Chive Mayo

Fresh Cornbread Muffins with Honey Butter

Crispy Fried Chicken and Hot Sauce

Pulled BBQ Pork with Slider Rolls

Chips

Pecan Pie Squares

\$35.50 per person

TAILGATE BUFFET

Russet Potato Chips

Wisconsin Beer Cheese Soup

Tator Tots

Sheboygan Bratwurst and Frank's Kraut

Grilled Burger with Lettuce, Tomato, Onion, Cheddar

Cheese, Ketchup

Cookies & Brownies

\$33 per person

VIA ROMA ITALIAN

Vegetable Minestrone GF, V

Imported Breadsticks and Fresh Focaccia

Mista Salad-Mixed Greens with Crudité Vegetables and Balsamic Vinaigrette

Caprese Salad with Roma Tomatoes, Fresh Wisconsin Mozzarella, Basil and Olive Oil

Spinach Ricotta Ravioli, Marinara Sauce, Basil and Grana Padano Cheese

Rigatoni with Ham and Peas, Parmesan Cream Sauce

Tiramisu

\$32.50 per person

PLATED AND SERVED LUNCHESES

Includes Choice of Soup or Salad, Bread & Butter.

A \$3 per person charge will apply if more than one entree (other than vegetarian choice) is selected.

A \$5 per person charge will apply if you would like to add an additional soup or salad course.

SOUPS

WILD MUSHROOM SOUP *GF, V*

Mushrooms and Sherry

TOMATO BISQUE *GF, V*

with Fresh Basil

WISCONSIN BEER CHEESE SOUP *V*

Local Beer and Cheddar Cheese

VEGETABLE MINISTRONE SOUP *GF, V*

Italian Style Vegetable Soup

TORTILLA SOUP

Cilantro, Avocado and Crispy Tortillas

GINGER BUTTERNUT SQUASH SOUP

Creamy with a Hint of Ginger

SALADS

MISTA SALAD

Mixed Greens, Fennel, Cherry Tomatoes, Carrots,
Red Onion, Radish, Cucumber and
Balsamic Vinaigrette

CAPRESE SALAD

Artisan Greens, Sliced Roma Tomato, Fresh
Mozzarella Cheese, Basil, Extra Virgin Olive Oil,
Balsamic Glaze

HEARTS OF ROMAINE

Cucumbers, Olives, Cherry Tomatoes, Red Onion,
Feta and Oregano Vinaigrette

BARTOLOTTA'S CREAMY CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Grana
Padano Cheese and Croutons

BABY SPINACH SALAD

Chopped Eggs, Bacon, Red Onion,
Mushrooms and Hot Bacon Dressing

PLATED AND SERVED LUNCHES

Includes Choice of Soup or Salad, Bread & Butter.

A \$3 per person charge will apply if more than one entree (other than vegetarian choice) is selected.

A \$5 per person charge will apply if you would like to add an additional soup or salad course.

ENTREES

SEARED SALMON *GF*

Celery Root Puree, Seasonal
Vegetable Medley and Citrus Butter Sauce

\$32.50

ROASTED GREAT LAKES WHITEFISH *GF*

Corn Relish, Green Beans, and Citrus Butter Sauce

\$31

GRILLED CITRUS CHICKEN BREAST *GF*

Spinach, Yukon Gold Potatoe Puree and
Citrus Butter Sauce

\$28.50

SCALOPPINE CHICKEN BREAST choice of sauce

Lemon Caper Sauce OR Mushroom Marsala
with Campanelle Pasta and Seasonal Vegetables

\$29.50

SHRIMP CAVATAPPI

Pesto Cream Sauce, Zucchini
and Cherry Tomatoes

\$35

RIGATONI PASTA *V*

Marinara, Fried Eggplant,
Fresh Mozzarella, Basil and Grana Padano Cheese

\$25

MEAT LASAGNA

Pasta Layered with Ricotta, Meat Sauce, Italian
Sausage, Mozzarella & Grana Padano Cheese

*Vegetarian Option Available

\$27.50

BRAISED SHORT RIBS *GF*

Boneless Short Ribs with Fresh Baby Carrots and
Yukon Gold Potato Puree

\$37.50

PETITE FILET OF BEEF *GF*

Yukon Gold Potato Puree, Broccolini and
Brandy Peppercorn Sauce

\$45.50

VEGETARIAN, VEGAN, AND GLUTEN-FREE OPTIONS

LENTILS DU PUY *VG, GF*

Braised Green Lentils with
Carrot Puree, Mushrooms,
Arugula Salad and Balsamic Glaze

\$26

\$27 with Tofu or Cheese

VEGAN PASTA *V, GF*

Chef's Choice

\$25

POLENTA *V, GF*

Soft Polenta with Stewed Tomatoes,
Zucchini, Mushrooms
and Arugula Salad

\$23

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** Consuming raw or undercooked meats, poultry and seafood
may increase your risk of food-borne illness.*

ICC-Catering Menu-2024-0429

CHILLED SALAD ENTREES

Served with Soup, Bread and Butter.

BARTOLOTTA'S CREAMY CAESAR SALAD

Romaine Lettuce, Caesar Dressing,
Grana Padano Cheese and Croutons

\$19.25

with Grilled Chicken Breast \$27

with Sauteed Shrimp \$32

COBB SALAD

Bacon, Grilled Chicken, Tomatoes, Blue Cheese,
Chopped Eggs, Avocado and Ranch

\$27

PESTO CHICKEN BREAST SALAD

Mixed Greens, Cherry Tomatoes,
Pinenuts, Golden Raisins and
Light Balsamic Vinaigrette

\$28

BOXED LUNCHES

Wrapped, Pre-Made Deli Sandwiches

A Choice of: Ham, Turkey, Roast Beef, or Vegetarian

Includes:

Bag of Chips

Cookie

Whole Fruit

Condiments, Napkin, and Flatware

Soda or Bottled Water

\$19.50 per box lunch

A LA CARTE BEVERAGES

Tablesides Premium Locally-Roasted Coffee and Decaffeinated Coffee Available For \$2.50 per person.

Premium Locally Roasted Coffee

and Decaffeinated Coffee \$45 a gallon

Freshly Brewed Iced Tea

\$32 per gallon

Assorted Teas

Herbal, Green and Black

\$2.75 each

Fruit Punch

\$32 per gallon

Fresh Fruit-Infused Water

\$7 for half gallon

Sparkling Water

\$3.75 each

Soft Drinks

\$3 each

Bottled Water

\$3 each

Lemonade

\$32 per gallon

MEETING BEVERAGE PACKAGES

Locally Roasted Coffee, Decaffeinated,
Select Teas, Soda and Bottled Water

Half Day up to 4 hours: \$15 per person

Full Day up to 8 hours: \$22 per person

A LA CARTE FOODS

Whole Fresh Fruit

\$3 each

Fresh Crudité Vegetables and Dip

\$5 per person

Sliced Fresh Fruit Plate

\$4 per person

Wisconsin Cheese and Crackers Plate

\$6.50 per person

Assortment of Plain and Fruit Greek Yogurt

\$3.50 each

Assorted Breakfast Bakeries

Muffins and Danish

\$32 by the dozen

Trail Mix Packs

\$3 each

Assorted Bagels

with Plain and Flavored Cream Cheese

\$32 by the dozen

House-Baked Giant Cookies

\$27.50 by the dozen

Individual Bags of Popcorn

\$3 each

Afternoon Tea Sandwiches

\$41.50 by the dozen

Granola Bars

\$3 each

Individual Bags of Plain and Flavored Chips

\$2.50 each

CHILLED APPETIZER TABLES

ANTIPASTI

Breadsticks and Rustic Crostini
Cured Meats: Prosciutto, Salami, Soppressata
Cured Olive Selection
Roasted Red Peppers and Asparagus
Marinated Mushrooms and Artichokes
Mozzarella and Fresh Herbs
\$12 per person

FORMAGGI

Breadsticks and Rustic Crostini
Selection of Domestic Cheeses
Dried Fruit and Fresh Berries
Local Honey
\$10 per person

PINZIMONIO CRUDITÉ AND FRUIT PLATTER

Fresh Local Seasonal Crudité Vegetables
EVOO and Garlic
Blue Cheese Dip and Ranch
Fresh Assortment of Seasonal Fruit and Berries
Crostini
\$8 per person

CHILLED SHRIMP PLATTER

Jumbo Shrimp Cocktail
\$50 by the dozen

PASSED HORS D'OEUVRES

Priced per dozen. Minimum of two dozen per variety required.

Asparagus Spears *GF*

Prosciutto and Provolone \$29

Prosciutto *GF*

with Melon and Mint \$31

Watermelon Cubes *GF*

Prosciutto and Balsamic Syrup \$29

Turkey and Boursin Cheese

with Arugula Canapes \$31

Caprese Skewers *GF, V*

Cherry Tomato, Fresh Mozzarella and Fresh Basil \$29

Salmon Salad Rilette

Canapes and Lemon Mayo \$30.75

Tomato Gazpacho Shooters \$31 *GF, V*

Tuna Tartare

with Sesame Soy, Wasabi Caviar
on Crispy Won Ton \$44

Tomato Bruschetta *V*

Crostini and Fresh Basil \$29

Roast Beef Roulade *GF*

Crispy Onions, Horseradish Mayo and Arugula \$35

Chicken Pesto Salad

Golden Raisins and Grilled Bread \$33.50

Gulf Shrimp Cocktail *GF*

with Homemade Cocktail Sauce \$48

Caramelized Onion and Gruyere Tart \$29 *V*

Miniature Crab Cake

with Aioli \$44

Pork Belly Squares *GF*

with Maple Syrup \$37.50

Spinach and Boursin Cheese *V*

Roasted Tomato and Phyllo Cup \$33.50

Crab-Stuffed Mushroom Caps *GF*

\$38.50

Ratatouille Tartlets \$29 *V*

Garlic Chicken Brochettes *GF*

Drizzled with Garlic Infused Oil \$30.75

Beef Satay Skewers *GF*

with Toasted Sesame Seeds and Scallions \$35

Spanakopita

Spinach and Feta Cheese \$29

Petite Sliders

Beef, Cheddar and Fried Onions \$31

Goat Cheese Mushroom Caps \$29 *GF, V*

Grilled Vegetable Brochettes \$29 *GF, V*

Crispy Fried Shrimp

with Sweet and Sour Sauce \$40

Cheese Curds \$33.75 *V*

Fried Polenta *GF, V*

Mushrooms and Truffle Oil \$32.50

GF = gluten free, *V* = vegetarian, *VG* = vegan
All prices are subject to a 24% service charge and 8.4% tax.

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may increase your risk of food-borne illness.

ICC-Catering Menu-2024-0429

DINNER STATIONS

Priced per person, per 90 minutes, based on a minimum of three stations ordered, minimum 50 guests.

**Additional \$45 per gallon for coffee service.*

PARISIAN METRO STATION

Sliced Baguettes

Frisee Salad with Bacon Lardons, Roquefort Cheese and Walnut Vinaigrette

Beef Bourguignon: Red Wine-Braised Beef, Potato Puree, Mushrooms and Pearl Onions

Poulet Citron: Grilled Chicken Breasts with Spinach and Citrus-Butter Sauce

\$28 per person

MEXICAN STATION

Guacamole, Salsa Fresca and Tortilla Chips

Corn and Black Bean Salad with Romaine, Tomatoes and Honey-Lime Dressing

Chicken Fajitas with Peppers, Onions and Warm Flour Tortillas

Ground Beef with Green Chilies and Pepper Jack Cheese

Spanish Rice

Sour Cream

\$27.50 per person

VIA ROMA ITALIAN STATION

Imported Breadsticks and Focaccia

Mista Salad: Mixed Greens, Fennel, Cherry Tomatoes, Carrots, Red Onion, Radish, Cucumber and

Balsamic Vinaigrette

Caprese Salad: Roma Tomatoes, Fresh Wisconsin Mozzarella, Basil and Olive Oil

Spinach Ricotta Ravioli, Marinara Sauce, Basil and Grana Padano Cheese

Rigatoni with Ham and Peas, Parmesan Cream Sauce

\$25 per person

THE MED STATION

Italian Rolls and Butter

Baby Romaine Lettuce, Cucumber, Olives, Cherry Tomato, Red Onion, Feta Cheese and Oregano

Vinaigrette

Orzo Pasta Salad: Chopped Red and Green Peppers, Grated Parmesan, Black Pepper and Lemon EVOO

Grilled Pesto Chicken Breast and Roasted Red Thyme Potatoes

Salmon Dijonnaise with Smoked Bacon, Dijon Mustard and Fresh Herbs

\$26 per person

CARVING STATIONS

Available as an add on to any dinner station (Minimum of 3 Dinner Stations Required). All items carved to order and are accompanied by Yukon Gold Potato Puree, Rolls, and Sauces. 30 person minimum.

ROASTED PORK LOIN

with peppercorn sauce
\$20 per person

ROASTED TURKEY BREAST

with cranberry-orange relish
\$17 per person

PEPPER-CRUSTED TENDERLOIN OF BEEF

with a red wine reduction
\$34 per person

PRIME RIB OF BEEF AND GARLIC THYME CRUST

with au jus and creamy horseradish sauce
\$30 per person
Chef Fee \$125 Per Chef

DINNER BUFFETS

Minimum of 50 guests required for dinner buffets.

FESTA FAMILY BUFFET

Italian Rolls and Butter

Bartolotta's Creamy Caesar Salad: Romaine Lettuce, Caesar Dressing, Grana Padano Cheese and Croutons

Red-Wine Braised Short Ribs

Roasted Carrots

Yukon Gold Potato Puree

Sauteed Chicken Piccata

Spinach Ricotta Ravioli with Marinara Sauce, Basil and Grana Padano Cheese

Italian Cookie Platter

\$48 per person

THIRD WARD BUFFET

Italian Rolls and Butter

Caprese Salad: Roma Tomatoes, Fresh Wisconsin Mozzarella, Basil and Olive Oil

Bartolotta's Creamy Caesar Salad: Romaine Lettuce, Caesar Dressing, Grana Padano Cheese and Croutons

Rigatoni Pasta with Marinara, Fried Eggplant, Fresh Mozzarella, Basil and Grana Padano Cheese

Seared Whitefish Almondine with Green Beans

Sliced Roasted Peppercorn Sirloin with Chianti Demi-Glaze

Roasted Red Potatoes

Devil's Food Cake, Banana Rum Cream

Lemon Poppy Seed Cake

\$50 per person

ITALIAN WEDDING FEAST BUFFET

Italian Rolls and Butter

Vegetable Minestrone Soup *GF, V*

Bartolotta's Creamy Caesar Salad: Romaine Lettuce, Caesar Dressing, Grana Padano Cheese and Croutons

Arugula Salad: Mushrooms and Shaved Grana Padano Cheese

Salad of Goat Cheese, Marcona Almonds, Watercress and Balsamic Vinaigrette

Pan-Seared Salmon with Pinot Grigio Cream Sauce

Yukon Mashed Potatoes

Carved Pepper-Crusted Prime Rib of Beef

Seasonal Farmer's Market Vegetables

Miniature Pastries: Crème Brulee, Napoleons, Eclairs, Chocolate Mousse Cups, Fruit Tarts

\$60 per person

PLATED DINNERS

Price is based on soup or salad and one entrée per person.

Dinner service includes water, Bread and Butter.

A \$3 per person charge will apply per each entrée addition selected. (excludes vegetarian choice, if selected)

A \$5 per person charge will apply if you would like to add an additional soup or salad course.

SOUP

CHILLED "GAZPACHO" SOUP GF, V, VG

WILD MUSHROOM SOUP GF, V

TOMATO BISQUE WITH FRESH BASIL GF, V

WISCONSIN BEER CHEESE SOUP V

VEGETABLE MINISTRONE GF, V

CHICKEN ORZO PASTA SOUP

SALAD

MISTA SALAD

Mixed Greens, Fennel, Cherry Tomatoes, Carrots, Red Onion,
Radish, Cucumber and Balsamic Vinaigrette

CAPRESE SALAD

Artisan Greens, Sliced Roma Tomato, Fresh Mozzarella Cheese,
Basil, Extra Virgin Olive Oil, Balsamic Glaze

HEARTS OF ROMAINE

Cucumbers, Olives, Cherry Tomato, Red Onion, Feta and Oregano Vinaigrette

BARTOLOTTA'S CREAMY CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Grana Padano Cheese and Croutons

BABY SPINACH SALAD

Chopped Eggs, Bacon, Red Onion, Mushrooms and Hot Bacon Dressing

PLATED AND SERVED DINNERS

ENTREES

TUSCAN CHICKEN HALF *GF*

Rosemary, Garlic Jus, Caramelized
Brussels Sprouts and Roasted Potatoes
\$36

CHICKEN SCALOPPINE

Choice of Sauce
Lemon Caper Piccata OR Mushroom Marsala with
Campanelle Pasta and Seasonal Vegetables
\$36

GRILLED CITRUS

CHICKEN BREAST *GF*

Spinach, Yukon Gold Potato Puree and
Citrus Butter Sauce
\$36

SEARED SALMON *GF*

Celery Root Puree, Seasonal Vegetable Medley
and Citrus Butter Sauce
\$38

SHRIMP CAVATAPPI PASTA

Pesto Cream Sauce, Zucchini and Cherry Tomatoes
\$37

RIGATONI PASTA *V*

Marinara, Fried Eggplant,
Fresh Mozzarella, Basil, and Grana Padano Cheese
\$27.50

WILD MUSHROOM RISOTTO *V*

Fontina, Grana Padano Cheese and White Truffle Oil
\$32

GRILLED PORK CHOP *GF*

Sweet Potato Puree, Seasonal Vegetable Medley
and Marsala Mushroom Sauce
\$35

BRAISED SHORT RIBS OF BEEF *GF*

Yukon Gold Potato Puree, Carrots and
Red Wine Reduction
\$44

GRILLED NEWYORK STRIP STEAK *GF*

Roasted Marble Potatoes and Asparagus
\$50

FILET OF BEEF *GF*

Rainbow Carrots, Pureed Yukon Potatoes,
and Brandy Peppercorn Sauce
\$55

VEGETARIAN, VEGAN, AND GLUTEN-FREE OPTIONS

LENTILS DU PUY *VG, GF*

Braised Green Lentils with
Carrot Puree, Mushrooms, Arugula
Salad and Balsamic Glaze
\$33.50
\$34.50 with Tofu or Cheese

VEGAN PASTA *V, GF*

Chef's Choice
\$33.50

POLENTA *V, GF*

Soft Polenta with Stewed Tomatoes,
Zucchini, Mushrooms
and Arugula Salad
\$30

SURF AND TURF COMBO ENTREES

Recommended with Creamy Yukon Gold Potato Puree, Broccoli & Red Wine Butter Sauce.

Seared Sea Scallops and Braised Short Ribs *GF*

\$55

Petite Filet of Beef and Seared Salmon Filet *GF*

\$55

Petite Filet of Beef and Grilled Shrimp *GF*

\$57

Petite Filet of Beef and Seared Scallops *GF*

\$58

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ICC-Catering Menu-2024-0429

DESSERTS

Priced per person

DEATH BY CHOCOLATE TORTE

Chocolate Cake with Chocolate Mousse
and Ganache
\$9

TURTLE CHEESECAKE

Chocolate Ganache, Roasted Pecans
and Caramel
\$9

FLOURLESS CHOCOLATE CAKE

\$8.25

PANNA COTTA

Traditional Italian Custard,
Served with Fresh Berries
\$9

TIRAMISU

Layered Italian Custard, Espresso Soaked Lady
Finger Cookies, Mascarpone Cheese and
Cocoa Powder
\$8

ITALIAN GELATOS, SORBETTI ^{GF} OR SPUMONI

\$7.25

SWEET STATION

Priced per dozen. Minimum order, two dozen
per item(s) selected

Chocolate Dipped Strawberries \$38
Key Lime Tartlets \$31
Lemon Bars \$29
Chocolate Brownies \$29
Miniature Eclairs \$31
Chocolate Mousse Cups \$30
Miniature Crème Brulee ^{GF} \$38
Mini Tiramisu \$31
Fresh Fruit Tartlets \$31
Pecan Tarts \$31
Miniature Cream Puffs \$31
Italian Cookies \$30
Mini Cannolis \$31

CANDY STATION

Select 6 types for \$6.50 per person
Select 8 types for \$7.50 per person

Peanut Butter M&M's
Gummi Bears
Jolly Ranchers
Starburst
Caramel Rolos
Swedish Fish
Skittles
Milk Chocolate M&M's
Peanut M&M's
Miniature Reese's Peanut Butter Cups
Hershey Kisses

**Bartolotta's will provide jars, scoops, and bags
for your guests to take candy home.**

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LATE NIGHT FOOD

BALLPARK

Angus Beef Sliders, Cheddar, Dill Pickle and Ketchup

Petite Hot Dogs in Buns

Crispy Crinkle-Cut Fries and Aioli

\$12 per person

LATENIGHT

Scrambled Eggs

Smoked Bacon

Red Potatoes

\$8.50 per person

THIRDWARD

12 pieces per pizza

Margherita Flatbread Pizza

Quattro Formaggi: 4-Cheese Flatbread Pizza

Sausage Flatbread Pizza

Pepperoni Flatbread Pizza

\$28 per pizza

BAR & BEVERAGE

COMPLETE BAR PACKAGE

Beer, House Wine, Call Liquor, Soft Drinks

First Hour	\$21.00 per person
Two Hours	\$26.00 per person
Three Hours	\$31.00 per person
Four Hours	\$36.00 per person
Five Hours	\$41.00 per person
Six Hours	\$46.00 per person

Beer, House Wine, Premium Liquor, Soft Drinks

First Hour	\$25.00 per person
Two Hours	\$30.00 per person
Three Hours	\$35.00 per person
Four Hours	\$40.00 per person
Five Hours	\$45.00 per person
Six Hours	\$50.00 per person

BEER WINE SODA PACKAGE

Beer, House Wine, Soft Drinks.

First Hour	\$18.00 per person
Two Hours	\$23.00 per person
Three Hours	\$28.00 per person
Four Hours	\$33.00 per person
Five Hours	\$38.00 per person
Six Hours	\$43.00 per person

Soft Beverage Package

First Hour	\$8.00 per person
Two Hours	\$12.00 per person
Three Hours	\$14.00 per person
Four Hours	\$17.00 per person
Five Hours	\$20.00 per person
Six Hours	\$23.00 per person

HOSTED ON CONSUMPTION BAR

Call Liquor	\$9.50 per drink
Premium Liquor	\$10.50 per person
Domestic Beer	\$6.50 per bottle
Import Beer	\$7.50 per bottle
Wine (House)	\$8.50 per glass
Hard Seltzer	\$7.50 per can
Soft Beverages	\$4.00 each

CASH BAR

Tax is inclusive in drink prices.

Call Liquor	\$10.00 per drink
Premium Liquor	\$11.00 per drink
Domestic Beer	\$7.00 per bottle
Import Beer	\$8.00 per bottle
Wine (House)	\$9.00 per glass
Hard Seltzer	\$8.00 per can
Soft Beverages	\$4.00 each

BAR SERVICE: There will be a \$175 per 75 guest staff charge for any bar service.

Additional Bartenders available at \$275 each.

Cash bar revenue does not go towards the food & beverage minimum.

BAR & BEVERAGE

CENTRAL STANDARD WISCONSIN CRAFT COCKTAILS



Bartolotta Catering has partnered with Milwaukee's Central Standard Craft Distillery to create these craft cocktails. Perfect to add to your bar package as a signature drink.

MILWAUKEE MULE

Central Standard Door County Cherry Vodka
with lime juice, ginger beer, lime wedge garnish
\$14 per drink, minimum of 50 drinks

MILJITO

Central Standard Door County Cherry Vodka, with lime,
mint, simple syrup, Sprite, seltzer, lime wedge garnish
\$14 per drink, minimum of 50 drinks

ESPRESSO MARTINI

Central Standard Daily Grind vodka with coffee liqueur,
espresso, simple syrup, garnish with espresso beans
\$14 per drink, minimum of 50 drinks

MIDWEST MARGARITA

Central Standard North Wisconsin Brandy
with triple sec, lime, simple syrup, Sprite
\$14 per drink, minimum of 50 drinks

PATIO POUNDER

Central Standard Red Cabin Bourbon
with lime, Sprite, cranberry juice
\$14 per drink, minimum of 50 drinks

BASIL GIMLET

Central Standard Guided Trail Gin
with lime, basil, simple syrup
\$14 per drink, minimum of 50 drinks

UPGRADE WINE WITH PACKAGE

TIER 1 - Choice of 4 of the below options.

Beverage Package Price PLUS \$11 per person

Hayes Ranch Chardonnay

Duckhorn Decoy Sauvignon Blanc

Charles + Charles Rose

Josh Cellars Cabernet

Raymond R Collection Merlot

Dark Horse Pinot Noir

TIER 2 - Choice of 4 of the below options.

Beverage Package Price PLUS \$15 per person

Silvio Jermann Pinot Gris

Sterling Vintner's Collection Chardonnay

Markham Sauvignon Blanc

Louis Martini Cabernet

La Crema Monterey Pinot Noir

Raymond R Collection Merlot

GF = gluten free, V = vegetarian, VG = vegan
All prices are subject to a 24% service charge and 8.4% tax.

25

* Consuming raw or undercooked meats, poultry and seafood
may increase your risk of food-borne illness.

ICC-Catering Menu-2024-0429

BAR & BEVERAGE

CALL LIQUOR

to include:

Skyy Vodka
Saint Brady Local Vodka *GF*
Bombay Dry Gin
Bacardi Rum
Malibu Coconut Rum
Captain Morgan Rum
Hornitos Plata Tequila
Jim Beam Bourbon
Canadian Club Whiskey
Jack Daniels Whiskey
Southern Comfort
Johnnie Walker Red Scotch
Central Standard Brandy
Baileys
Kahlua
Amaretto

PREMIUM LIQUOR

to include:

Tito's Vodka *GF*
Absolut Citron
Absolut Vodka
Bombay Sapphire Gin
Diplomatico Planas Rum
Bacardi Rum
Malibu Coconut Rum
Mout Gay Rum Eclipse
Makers Mark Bourbon
Jack Daniels Whiskey
Herradura Reposado Tequila
Crown Royal Whiskey
Glen Grant 12yr Scotch
Korbel Brandy
Driftless Glen 5yr Reserve Brandy
Kahlua
Baileys
Disarrono Amarettto

BOTTLED BEER

to include:

Miller Lite
Sharps
Miller High Life
New Glarus Spotted Cow
Goose Island IPA
Peroni Brewery

HOUSE WINE

to include:

Sauvignon Blanc
Chardonnay
Cabernet Sauvignon
Pinot Noir

SOFT DRINKS

to include:

Coke, Diet Coke, Sprite
Assorted Juices
Bottled Water

HARD SETLZER

Assorted White Claw

WINE LIST

WHITES

Hayes Ranch Chardonnay	California	\$41
JJ Muller Riesling	Germany	\$43
Josh Cellars Pinot Grigio	California	\$45
Charles + Charles Rose	Washington	\$45
Duckhorn Decoy Sauvignon Blanc	California	\$49
Markham Sauvignon Blanc	California	\$54
Sterling Vintner's Collection Chardonnay	California	\$59
Kim Crawford Sauvignon Blanc	New Zealand	\$64
Silvio Jermann Pinot Gris	Italy	\$69
Sonoma Cutrer Chardonnay	California	\$75
Chalk Hill Chardonnay	California	\$91

REDS

Hayes Ranch Cabernet	California	\$41
Dark Horse Pinot Noir	California	\$45
Josh Cellars Cabernet	California	\$45
Raymond R Collection Merlot	California	\$51
Louis Martini Cabernet	California	\$50
Stemmari Cabernet	Sicily	\$54
La Crema Monterey Pinot Noir	California	\$58
MacMurray Pinot Noir	California	\$81
Raymond Reserve Cabernet	California	\$109

SPARKLING

Freixenet Brut Cava	California	\$39
La Marca Prosecco	Italy	\$49
Astoria Lounge Prosecco	Italy	\$45
Schramsberg Mirabelle Brut	California	\$93
Veuve Cliquot Yellow Labell	France	\$175

HOUSE WINE

Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc	\$35
Merlot, Pinot Grigio	\$37

BARTOLOTTA CATERING INFO

DEPOSITS

30% of total of the room rental and food and beverage minimum is due upon signing the catering contract.

45% of total of the room rental and food and beverage minimum is due 6 months before your event.

60% of total of the estimated total balance is due 90 days before your event.

The full balance is due ten (10) business days prior to the event by check.

GUARANTEE

A final guarantee of the number of guests is due ten (10) business days prior to the event.

Otherwise, you will be charged for the number of guests stated on your event agreement.

FOOD & BEVERAGE MINIMUM

There are food & beverage minimums, which will vary depending upon the size of the room and the day of the week.

The minimums are non-inclusive of rentals, service charge and tax.

SERVICE CHARGE & TAX

There is a 24% taxable service charge applied to all charges. 8.4% sales tax is applied to the total bill.

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.

MENU

Menu selections must be made no later than 90 days in advance. We are happy to provide dietary substitutions upon advance request.

DECOR

We can assist you with ordering of any specialty linens, charges, upgraded china, draping, and staging.

All linens, tables, chairs, and staging must be ordered through bartolotta catering and events. No fog machines allowed.

Candles are allowed in the space, as long as it is in a vessel.

PARKING SECURITY

Recommended parking security attendants during events available for \$50 per hour.

• Power for Vendors	\$25	• Wireless Handheld Mic	\$67
• Bluetooth Speakers	\$50	• Wireless Lavalier	\$67
• Additional Power Strip	\$5	• AVI Box	\$37
• Additional Extension Cord	\$5	• Mixer	\$37
• Easel	\$10	• LCD Projector	\$200
• Flip Chart with Marker	\$25	• 8' Screen	\$40
• 4'X8' Stage	\$35	• Conference Phone	\$60
(6 complimentary pieces. After that, charge per piece)		• Clicker	\$10
		• Lucite Podium	\$75

A 24% Service Charge and 8.4% Sales Tax will be applied to all rental equipment