



**THE COMMODORE**  
A BARTOLotta RESTAURANT

**PRIVATE DINING MENU**

Scott Garthwaite . . . . . Executive Chef  
Annelise Linton . . . . . Pastry Chef

# APPETIZERS



## BOARDS

*Must be ordered based on final guest count.  
Prices may vary due to season or availability*

**Artisan Cheese Board**  
Domestic And Imported Cheese,  
Seasonal Fruit, Local Honey,  
House-Made Compote,  
Assorted Crackers, and Breads  
**12 per person**

**Charcuterie Board**  
Selection of Cured Meats, Local Bread  
with an Assortment of Olives, House-Made  
Pickles, & Preserves  
**14 per person**

**Petite Maine Lobster Rolls**  
New England-Style Lobster Salad, Old  
Bay Mayonnaise, Warm Butter Roll,  
Tarragon  
**58 per dozen**

## SEAFOOD TOWERS

**Grand Seafood Tower**  
Shaved Ice Towers of King Crab Legs,  
Snow Crab Claws, East and West Coast Oysters,  
Shrimp Cocktail, Mignonette Sauce, Cocktail  
Sauce, Tabasco  
**28 per person**

**Chilled Shrimp Cocktail Tower**  
Bartolotta's Cocktail Sauce,  
U-10 Jumbo Shrimp Cocktail, Lemons, Tabasco  
**56 per dozen**

# STARTERS



## COLD

*Priced per dozen. Minimum order of two dozen each required.  
Recommended four pieces per person, per hour.*

### Avocado Toast *V*

Valbreso Feta Cheese, Tomato Confit,  
Multigrain Crostini  
**38 per dozen**

### Steak Tartare

Diced Beef Tenderloin, Fresh Horseradish,  
Pink Peppercorn served on a  
Crispy Potato Chip  
**46 per dozen**

### Chilled Lobster Salad

Cold Water Lobster, Toasted Brioche,  
Old Bay Mayo, Tarragon  
**56 per dozen**

### Shrimp Ceviche *GF*

Citrus-Marinated Pink Shrimp,  
Fresno Pepper, Micro Cilantro  
**49 per dozen**

### Brie & Fruit Tartlet *V*

Velvety Brie Cheese Topped with Seasonal  
Fruit Compote in a Delicate Pastry Shell  
**36 per dozen**

**GF** = gluten free, **V** = vegetarian, **VG** = vegan

All prices are subject to a 24% service charge and 5% tax.

**3**

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

COM-Private Dining Menu-2026-0602

# STARTERS



## HOT

*Priced per dozen. Minimum order of two dozen each required.  
Recommended four pieces per person, per hour.*

Miniature Maryland Crab Cakes  
Jumbo Lump Crabmeat,  
Mustard Mayonnaise, Lemon Aioli, Chives  
**52 per dozen**

Rumaki *GF*  
Bacon-Wrapped Water Chestnuts,  
Wisconsin Maple Syrup Glaze  
**40 per dozen**

Smoked Mozzarella Arancini *V*  
Arborio Rice Fritter, Tomato Marinara,  
Micro Basil  
**40 per dozen**

Artichoke Fritter *V*  
Marinated Artichoke Hearts,  
Herbed Cream Cheese, Flaky Pastry  
**40 per dozen**

Bacon-Wrapped Dates *GF*  
Bacon-Wrapped Dates Stuffed With Nduja,  
With Aged Sherry Vinegar,  
Lemon, Parsley  
**42 per dozen**

## WELCOME!

*Select up to 2 protein & 1 vegetarian option for your guests to choose from.*

*For groups of 26 guests or less, you may order the day of your event.*

*For groups of 27 guests or more, pre-orders are required seven days in advance.  
Host to provide place cards with meal indicators.*

## STARTERS

*Select up to two items*

### Caesar Salad\*

*Restaurateur Caesar Cardini, Tijuana, Mexico 1924*  
Anchovy-Romano Dressing, Warm Herbed Croutons,  
Parmesan, Little Gem Romaine **16**

### The Commodore Salad

*The Commodore, Nagawicka Lake 2024*  
Seasonal Fruit and Mixed Greens **15**

### Waldorf Salad

*Waldorf-Astoria Hotel, New York City 1896*  
Apple, Candied Walnut, Dried Door County Cherries, Celery, Grapes,  
Point Reyes's Blue Cheese Dressing, Endive, Celery Leaves **17**

### Beverly's Curried Shrimp & Crab Bisque

*Honoring the Legacy of the Matriarch of the Bartolotta Family.*  
A Recipe that Evokes Childhood,  
Holiday & Family Memories **15** (Fully Loaded **26**)

### Soup du Jour

Daily Seasonal Selection **MKT Price**

### Maryland Blue Crab Cake

Lump Crab Meat, Cara-Cara Orange Petite Salad, Citrus Aioli **28**

### Georges Bank Sea Scallop

Crushed English Peas, Fresh Mint, Lemon Zest, Sorrel **29**

# MAINS

◆ *Select up to 2 protein & 1 vegetarian option for your guests to choose from.* ◆



**Alaskan Halibut**  
Green Garlic Puree, Red Potatoes, Spring Onions,  
Sugar Snap Peas **52**

**Northern Canadian Salmon**  
Marinated Cucumber Salad, Semi-Dried Cherry Tomatoes,  
Sumac, Greek Yogurt **42**

**Bacon-Wrapped Chicken**  
Creamy Italian Polenta, Asparagus, Arugula,  
Pickled Ramps, Roasted Chicken Jus **38**

**Confit Sunchokes**  
Carrot-Walnut Romesco, Crispy Mojo Picon,  
Charred Spring Onions, Glazed Carrot **34**  
*VG, GF*

**Upper Iowa USDA C.A.B. Filet Mignon\***  
7 oz Pan-Seared, Barrel-Cut Filet Served with Wilted Spinach,  
Pearl Onions, & Madeira Sauce **64**

**Prime New York Strip\***  
12 oz Niman Ranch Prime New York Strip with Charred Spring Onions,  
Herb Chimichurri Sauce, Aged Balsamic Vinegar **87**

## VEGETABLES & SIDES

*optional, can select up to 3  
to be served family-style:*

Gratinéed Asparagus with Bacon & Almonds **13**  
Madeira-Glazed Mushrooms **13**  
Cauliflower Au Gratin **12**  
Whipped Potatoes **12**  
Wilted Spinach **13**

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# DESSERTS



The Commodore Signature Chocolate Cake  
Rich Dark Chocolate Cake, Pecan-Coconut Florentine,  
Caramelized White Chocolate and Coconut Ganache,  
Pecan-Milk Chocolate Mousse **14**

Jeanette's New York-Style Cheesecake  
Gingersnap Crust, Seasonal Fruit **14**

Scoop of Sorbet **GF, V**  
Seasonal Selection **12**  
*Available to Accomodate Dietary Restrictions*

## MINIATURE DESSERTS

◆ *Minimum order of six dozen; minimum order of two dozen per dessert.*  
*We recommend four pieces per person.* ◆



French Macaron **GF**  
Lemon, Raspberry, Pistachio  
**51 per dozen**

Lemon Tart  
with Fresh Blueberries  
**34 per dozen**

Mac's Pops **GF**  
Cookies & Cream, Strawberry,  
Red Velvet, Chocolate Chip,  
Cinnamon Roll  
**50 per dozen**

Truffle Chocolates  
**49 per dozen**

Crème Brûlée **GF**  
Vanilla Bean  
**38 per dozen**

Cheesecake  
Door County Cherries  
**45 per dozen**

Flourless Chocolate Cake **GF**  
Raspberries and Chantilly Cream  
**31 per dozen**

## COFFEE SERVICE



Coffee Station  
**55 per gallon**

Valentine Roasters  
**6 per person**

Espressos, Lattes, & Specialty Drinks  
**6-10 per person**

Rishi Hot Tea  
**6 per person**

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# CUSTOM CAKES



Custom messaging in icing available  
All custom cakes require at least 3 weeks notice

## 6" Cake

Servings: 8-10 pieces  
**100**

## 9" Cake

Servings: 12-24 pieces  
**180**

## 10" Cake

Servings: 26-35 pieces  
**230**

## 12" Cake

Servings: 38-55 pieces  
**300**

# CUSTOM CAKE FLAVORS



## Carrot Cake

Cream Cheese Frosting

## Chocolate Cake

Salted Caramel Ganache,  
Malted Chocolate Buttercream or Vanilla Buttercream

## Vanilla Cake

Whipped Vanilla Cream and Vanilla Buttercream  
*or*  
Salted Caramel Ganache and Vanilla or Malted Chocolate Buttercream

## Lemon Olive Oil Cake

Lemon Curd and Vanilla Buttercream