



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

GF = gluten free, **V** = vegetarian, **VG** = vegan
All prices are subject to a 24% service charge and 5% tax.

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

COM-Private Dining Menu-2026-0206

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

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STARTERS



HOT

*Priced per dozen. Minimum order of two dozen each required.
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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

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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**

Winter Citrus Salad

Hundred Acre Greens, Shaved Fennel, Meyer Lemon Vinaigrette **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**

MAINS

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



Northern Canadian Salmon*
Pan-Seared Salmon, Roasted Delicata Squash,
Seasonal Mushrooms, Sage Brown Butter Sauce **42**

Bacon-Wrapped Chicken*
Creamy Italian Polenta, Roasted Brussels Sprouts,
Bourbon-Bacon Jus **38**

Caramelized Winter Squash
Toasted Pepitas, Chanterelle Mushroom Conserva,
Herb Oil, Aged Balsamic **34**
VG, GF

Upper Iowa Prime USDA C.A.B. Filet*
Pan-Seared, Barrel-Cut Filet served with
Wilted Spinach, Pearl Onions, & Madeira Sauce **64**

Wagyu Delmonico Ribeye*
Margaret River Wagyu Australian Delmonico Ribeye with
Loaded Baby Sweet Potato, Herbed Shallot Alpine Cheese, Crispy Ham,
Topped with Classic Bordelaise Sauce **87**

VEGETABLES & SIDES

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

Buttermilk Whipped Potatoes **10**
Roasted Brussels Sprouts **13**
Madeira-Glazed Mushrooms **13**
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 **4**

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

Crème Brûlée *GF*
Vanilla Bean
38 per dozen

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

Cheesecake
Door County Cherries
45 per dozen

Truffle Chocolates
49 per dozen

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

COFFEE SERVICE



Coffee Station
55 per gallon

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

Valentine Roasters
6 per person

Rishi Hot Tea
6 per person

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