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.

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

STARTERS

COLD

Priced per dozen. Minimum order of 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

STARTERS

HOT

Priced per dozen. Minimum order of 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, Marinated Stone Fruit, Petite Salad, Citrus Aioli ***28***

Georges Bank Sea Scallop
Sweet Potato Sofrito, Tuscan Kale, Candied Spiced Bacon,
Saffron & Lemon Oil ***29***

MAINS

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

Florida Grouper
Lemongrass & Ginger Spiced Grouper with Golden Beets,
Charred Green Apple, & Marcona Almonds ***59***

Northern Canadian Salmon
Butternut Squash Risotto, Bartlett Pears, Toasted Pumpkin Seeds,
Brussels Sprout Salad ***42***

Bacon-Wrapped Chicken
Creamy Italian Polenta, Roasted Artichokes, Shaved Summer Fennel,
Red Plums, Roasted Chicken Sauce ***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***

Margaret River Wagyu 12oz Delmonico*
Ribeye with Duck Fat Roasted Marble Potatoes,
Brussels Sprouts & Bordelaise Sauce ***87***

VEGETABLES & SIDES

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

Roasted Brussels Sprouts with Bacon & Almonds ***13***
Delicata Squash with Cider & Pumpkin Seeds ***12***
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

Priced per dozen. Minimum order of four pieces per person, per hour.

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

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