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**BARTOLOTTA**  
CATERING & EVENTS

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AT DISCOVERY WORLD

**DAYTIME CATERING MENU**

# WELCOME TO THE BARTOLOTTA FAMILY

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Thank you for considering Bartolotta Catering & Events at Discovery World for your upcoming event. 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 Discovery World 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 30, 300 or 3000 people, Bartolotta Catering & Events at Discovery World offers the perfect space. The Roger & Judy Smith Family Pilot House at Discovery World is our stunning 360-degree circular ballroom – boasting panoramic views of both Lake Michigan and Milwaukee’s magnificent skyline. The Pavilion at Discovery World is our newest venue option offering 9,000 square feet of event space. All of our exceptional event spaces are surrounded by the blue skies and fresh waters of Lake Michigan, as well as the excitement of downtown. We look forward to celebrating with you soon!

## **PAUL BARTOLOTTA**

Chef / Owner / Co-Founder  
The Bartolotta Restaurants

## **JEREMY NELSON**

General Manager  
Bartolotta Catering & Events at Discovery World

## **FELIX ROSADO**

Executive Chef  
Bartolotta Catering & Events at Discovery World

# PLATED BREAKFAST

*All plated breakfasts served with  
**Banana Bread**  
Butter and Preserves*

Pre-set Course, please choose one of the following:

## **PARFAIT** *GF*

Honey-vanilla yogurt with fresh berries, Door County granola

## **SEASONAL SLICED FRUIT** *GF*

Individual sliced fresh fruit and berries

Served Course, please choose one of the following:

## **VEGETABLE FRITTATA** *GF*

Widmer's cheddar, crispy bacon  
26 per person

## **BRIOCHE FRENCH TOAST**

Warm syrup, sausage  
27 per person

## **QUICHE**

Gruyère spinach, bacon, roasted potatoes  
28 per person

# CONTINENTAL BREAKFAST

*All options below are priced per person  
for 1 1/2 hours of service.*

## **THE CLASSIC**

Fresh pastries, muffins, croissants  
Butter and preserves  
20 per person

## **THE AMERICAN**

Fresh seasonal fruit *GF*  
Fresh pastries, banana bread, bagels  
Cream cheese, butter, preserves *GF*  
Honey-vanilla yogurt, fresh berries, Door County cherry granola *GF*  
27 per person

## **JOE'S BREAKFAST**

Fresh seasonal fruit *GF*  
Deviled eggs *GF*  
Fresh pastries, mini doughnuts  
Honey-vanilla yogurt, fresh berries, Door County cherry granola *GF*  
Smoked salmon\*, dill crème fraîche, rice crackers, red onion, capers *GF*  
37 per person

## **THE CHALLENGE**

Fresh seasonal fruit *GF*  
Fresh pastries, mini doughnuts, banana cake  
Honey-vanilla yogurt, fresh berries, Door County cherry granola *GF*  
Smoked salmon\*, dill crème fraîche, rice crackers, red onion, capers *GF*  
Bagel sandwich, maple sausage, Widmer's cheddar  
Croissant sandwich with egg, Widmer's cheddar, bacon  
45 per person

# BREAKFAST BUFFETS

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*All buffets below are priced per person for 1 1/2 hours of service.  
All buffets require a minimum number of 50 guests.  
An additional 10 per person charge will be assessed for the entire guest count  
under 50 guests.*

## **THE AMERICAN**

Seasonal sliced fruit *GF*  
Fluffy scrambled eggs \**GF*  
Sausage links and bacon *GF*  
Roasted potatoes *GF*  
Assorted pastries and muffins  
36 per person

## **THE PLATINUM**

Seasonal sliced fruit *GF*  
Fluffy scrambled eggs \**GF*  
Sausage links and bacon *GF*  
Roasted potatoes *GF*  
Assorted pastries, muffins  
Cinnamon French toast  
Vegetable and cheese frittata *GF*  
40 per person

# BREAKFAST ENHANCEMENTS

*All stations below are priced per person for 1 1/2 hours of service.  
All stations require a minimum number of 50 guests, limited to 150 guests.  
An additional 10 per person charge will be assessed for the entire guest count  
under 50 guests.*

## **OMELET STATION** \*GF

Omelet prepared to order, to include:

Cheddar, Monterey Jack

Crispy bacon, sausage, ham, turkey

Roma tomatoes, green onions, red and green peppers

Wild mushrooms, spinach

16 per person

175 per chef for every 50 guests

## **WAFFLE STATION**

Belgian waffle station

Berry compote

Warm maple syrup

Whipped cream

10 per person

175 per chef for every 50 guests

# A LA CARTE

Croissant sandwich with egg, ham, cheese	12	each
English muffin with sausage, egg, cheese	12	each
Yogurt parfait	10	each
Assorted individual yogurt cup	6	each
Fresh seasonal fruit cup with honey, vanilla glaze	7	each
Assorted cold cereal, chilled milk	5	each
Assorted granola bars	42	per dozen
Bagels with cream cheese, preserves	45	per dozen
Assorted muffins	44	per dozen
Assorted danishes	44	per dozen
Hot mini cinnamon sugar doughnuts	44	per dozen
Chef's blueberry biscuits	44	per dozen
Whole fresh fruit	4	per piece
Sliced fresh fruit	15	per person
Vegetable crudité platter, roasted red pepper dip	12	per person
Individual vegetable crudité with dip	5	each
Trail mix	8	per person
Fresh popped popcorn	8	per person
Chex mix	16	per pound, serves 8 guests
Pita chips, hummus, individual cups	7	each
Assorted individual bags of chips, pretzels	6	each
Warm soft pretzel, cheese dipping sauce	7	each
Corn chips, nacho cheese sauce	7	each
Assorted homemade cookies	52	dozen
Brownies or blondies	52	dozen
Rice crispy bars	44	dozen
Assorted candy bars	50	dozen

# BOX LUNCHES

*Wrapped, Pre-Made Deli Sandwiches*

To include a choice of: ham, turkey, roast beef, vegetarian

**Packaged with:**

Bag of chips

A piece of fruit

Cookie

Napkin and condiments

22 per box lunch

## PLATED SANDWICH LUNCHES

*Sandwiches are served with baby field green salad.*

### **ROTISSERIE TOP SIRLOIN \***

Medium rare pepper-crusting top sirloin thinly sliced,  
marinated mushrooms, creamy horseradish sauce,  
served on a bistro roll

32

### **CHICKEN PESTO**

Chicken pesto salad, toasted pine nuts,  
golden raisins on ciabatta bread

28

### **ROASTED TURKEY**

Roasted turkey, zucchini, red peppers,  
applewood-smoked bacon, rosemary aioli

29

### **VEGETARIAN POCKET**

Pita pocket, roasted red pepper hummus,  
cucumber, roasted red pepper,  
red onion, red leaf lettuce

26

# PLATED LUNCH

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First Course, please choose one of the following:

## **ITALIAN CASA SALAD** *GF*

Bibb lettuce, cucumber, red onions, grape tomatoes, red wine vinaigrette

## **MIXED GREENS** *GF*

Mesclun spring mix, crisp romaine, fresh herbs, grape tomatoes,  
sliced red onions, rice wine vinaigrette

## **CAESAR SALAD**\*

Bartolotta's signature salad with romaine, Romano dressing, garlic croutons

## **POTATO LEEK SOUP**

Yukon Gold potatoes, leeks puréed with cream, garnished with bacon, chives

## **TOMATO PERNOD SOUP**

Rich tomato soup, Pernod, basil, Parmesan croute

# PLATED LUNCH

Entrée Course, please choose one of the following:

## **FILET MIGNON**\* GF

Pan seared beef tenderloin, Yukon Gold potato purée,  
French beans, peppercorn sauce

55

## **SAUTÉED ATLANTIC SALMON**\* GF

Yukon Gold potato purée, sautéed spinach, beurre blanc

39

## **CHICKEN MARSALA**

Boneless chicken breast, Yukon Gold potato purée,  
Marsala wine mushroom sauce, sautéed spinach

38

## **CITRUS CHICKEN** GF

Grilled boneless chicken breast, Yukon Gold potato purée,  
sautéed spinach, citrus butter sauce

37

## **PARMESAN & RICOTTA RAVIOLI**

Sautéed wild mushrooms and spinach  
white truffle brown butter

35

## **RIGATONI CON MELANZANE**

House-recipe tomato sauce, eggplant,  
fresh mozzarella, basil, Parmigiano-Reggiano

34

# PLATED LUNCH

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## **FLOURLESS CHOCOLATE CAKE** *GF*

Rich chocolate cake, raspberry sauce, powdered sugar

10

## **GRAND MARNIER STRAWBERRY SHORTCAKE**

Fresh whipped vanilla cream, fresh strawberries

10

## **HONEY CHEESECAKE** *GF*

Fresh strawberry wedge, chantilly cream

10

## **CHOCOLATE MOUSSE** *GF*

Dark chocolate ganache, raspberries, praline sugar shards

10

## **HOMEMADE SORBET** *GF, VG*

Seasonal selection

9

# LUNCH BUFFET

All Buffets require a minimum number of 50 guests.  
An additional 10 per person charge will be assessed for the number of guests under 50.  
All pricing based on 1 1/2 hours of service.

## **NEW YORK DELI EXPRESS**

### **Build Your Own Sandwich, to include:**

Sliced turkey, roast beef \*, shaved ham

Provolone, Swiss, cheddar

Lettuce, tomatoes, onions, condiments

Selection of breads

Fresh field green salad, rice wine vinaigrette *GF*

Herbed pasta salad

Individual bags of chips

Featured dessert selection

42 per person

## **BACKYARD BBQ**

Slow cooked pork ribs, homemade bbq sauce *GF*

Pan-seared southern spiced chicken breast, bean corn relish *GF*

Salad of cucumber, corn, tomato, alfalfa sprouts, chili vinaigrette *GF*

Homemade macaroni and cheese, garlic breadcrumbs

Roasted potato salad *GF*

Buttery corn on the cob *GF*

Cornbread *GF*

Warm fruit cobbler

44 per person

# LUNCH BUFFET

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## LITTLE ITALY

Rigatoni pasta, roasted eggplant, fresh mozzarella, basil-infused tomato sauce  
Chicken marsala-boneless chicken breast, marsala wine mushroom sauce *GF*  
Parmesan green bean salad, basil, grape tomatoes, balsamic vinaigrette *GF*  
Roasted rosemary potatoes, caramelized onions, garlic *GF*  
Panzanella bread salad, tomatoes, red onions, basil, cucumbers, arugula, red wine vinaigrette  
Focaccia bread, butter  
Featured dessert selection

48 per person

## SULLIVAN

Planked Atlantic salmon\*, mustard mayonnaise, bacon, fine herbs *GF*  
Roasted beef prime rib\*, natural jus (chef attended) *GF*  
Baked mostaccioli pasta  
Potato gratin *GF*  
Seasonal vegetables *GF*  
Caesar salad\*  
Petite onion rolls, butter  
Featured dessert selection

54 per person  
175 per chef, 100 guests

# BEVERAGES

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Coffee, decaf coffee, hot tea	55	per gallon
Coffee, served table side	4	per person
Lemonade	44	per gallon
Iced tea	44	per gallon
Iced tea, preset	5	each
Soda: Coke, Diet Coke, Sprite	4	each
Juice	48	per gallon
Juice, individual bottles	6	each
San Pellegrino flavored sparkling water	6	per bottle
Bottled water	4	per bottle

# Event Services

## **PARKING:**

On-site parking located under the museum in a heated and secured garage. Parking is self park and available at first-come, first-served. A parking attendant is required for all events. Client to determine if they will cover the event parking cost, or if guests will pay their own. Valet services need to be arranged with Bartolotta Catering manager at least 3 months in advanced. For additional parking needs: overflow, bus, shuttle, etc., please arrange with Bartolotta catering manager.

## **SECURITY GUARD**

Discovery World requires for all events that start at 5 PM or after.

## **CUSTODIAL SERVICE**

Discovery World requires all events to have custodial service.

**The Discovery World facility fee of 2,000 is required to support the events with Discovery World team members such Security, Custodial, Parking Attendant, Guest Services.**

## **AUDIO/VISUAL SERVICES**

Bartolotta Catering works with the technology department of Discovery World to provide AV services for events at an additional fee.

## **WI-FI AVAILABILITY**

Wi-Fi is available complimentary throughout the entire museum including private event spaces.

# Event Services

## 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 and beverage minimums, which vary depending upon the size of the room and the day of the week.

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

## SERVICE CHARGE & TAX

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

A 2.5% 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.

## DÉCOR

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.

## MISCELLANEOUS CHARGES

- Dance Floor Set-up, 275 in Pilot House
- Outside Dessert Fee, 1.50 per person
- Bar Set-up Fee, 225 per 75 guests
- An additional fee of 150 per bartender will apply if you prefer not to have tip jars displayed. This is in addition to the standard bartender set-up fee.

## Optional Services Available - Additional Charges are as follows:

- Customized Signage, 50 each
- Coat Check Attendant, 125 each
- Chef Attendant, 175 each