BARTOLOTTA

CATERING & EVENTS

AT DISCOVERY WORLD

# EVENING CATERING MENU

# WELCOME TO THE BARTOLOTTA FAMILY

Thank you for considering Bartolotta Catering & Events at Discovery World 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 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

# PASSED HORS D'OEUVRES

*Recommended minimum order of 6 pieces per person per hour.*

## HOT

### PATE BRIC CREVETTES
Gulf Shrimp and basil-wrapped in a thin crisp pastry,
Agro-dolce sauce
52 per dozen

### BACON-WRAPPED SCALLOP *GF*
Brown sugar glaze
66 per dozen

### WAGYU BEEF FLAT IRON SKEWER *GF*
Black garlic soy glaze, scallions
58 per dozen

### BEEF EMPANADA
Cilantro crema
44 per dozen

### CHICKEN SATAY *GF*
Chicken skewer, sweet chili sauce
39 per dozen

### WATER'S EDGE CHEESE CURDS *V*
Sweet pepper relish
40 per dozen

### CRISPY FRIED CAULIFLOWER *VG, GF*
Almond milk batter, warm maple glaze
39 per dozen

### BARTOLOTTAS CRAB CAKE
Lump Crab meat, Old Bay, red pepper aioli
54 per dozen

### BOURBON-BRAISED PORK BELLY LARDON *GF*
Mike's Hot Honey
42 per dozen

### CORNED BEEF ON RYE
Swiss cheese, mustard dressing
43 per dozen

### MINI MOJO CHICKEN TACO *GF*
Grilled chicken, cumin-lime crema, micro cilantro
42 per dozen

### GRILLED CHEESE & TOMATO SOUP *V*
Bite-sized grilled cheese, tomato Pernod soup
42 per dozen

### SMOKED MOZZARELLA ARANCINI *V*
Tomato aioli
42 per dozen

### WILD MUSHROOM TART *V*
Sautéed wild mushrooms, white truffle fonduta
42 per dozen

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



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

# PASSED HORS D'OEUVRES

*Recommended minimum order of 6 pieces per person per hour.*

## COLD

### STURGEON CAVIAR *
Cripsy potato, crème fraîche, chives
68 per dozen

### YELLOW FIN TUNA TARTARE *
Sushi grade tuna, sesame soy, crispy wonton
54 per dozen

### STEAK TARTARE *
Roasted shallot dressing, fresh horseradish, micro arugula on ciabatta crostini
56 per dozen

### MINI CHARCUTERIE
Select cured meat and cheese with cornichons
48 per dozen

### COMPRESSED WATERMELON *GF*
Cured ham, balsamic pearls
39 per dozen

### PIMENTO CHEESE *V*
Roasted piquillo peppers on pretzel crostini
38 per dozen

### PESTO BRUSCHETTA *V*
Herb toasted focaccia, mozzarella, grape tomato, house-made pesto
38 per dozen

### CHILLED COCONUT SHRIMP SPOON *GF*
Aguachile, Fresno pepper, scallions
55 per dozen

### SMOKED SALMON RILLETTE CORNETTE *
Crème fraîche, smoked roe
49 per dozen

### PETITE ROAST BEEF
Toasted rye, horseradish cream, crispy shallot
42 per dozen

### CURRY CHICKEN SALAD
Golden raisins, Maharaja curry mayo on cranberry-walnut crostini
40 per dozen
**Curried Egg Salad** *V*

### BRIE TARTLET *V*
Door Country cherry compote, Marcona almond
40 per dozen

### EDAMAME *VG, GF*
Preserved lemon, rice cracker, micro mint
38 per dozen

### OLIVADA *VG*
Cannellini bean purée, crispy pita, fennel
38 per dozen

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



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

# STATIONARY HORS D'OEUVRES

*Stationary hors d'oeuvres must be ordered based on final guest count.*
*Prices may vary due to the season or availability.*

## SHRIMP COCKTAIL
65 per dozen

## MAINE LOBSTER ROLL BITES
Chilled Old Bay mayo, toasted brioche bun
72 per dozen

## REUBEN SLIDERS
Tender corned beef, sauerkraut,
mustard dressing, Swiss cheese
42 per dozen

## BUFFALO CHICKEN MEATBALLS
Creamy blue cheese dressing, crispy celery root
41 per dozen

## STEAMED MUSHROOM DUMPLINGS *V*
Chili glaze, scallions, sesame seeds
39 per dozen

## CRISPY VEGETABLE SPRING ROLLS *V*
Sweet sour plum sauce
39 per dozen

## BEEF SHORT RIB STEAMED BUNS
Short rib, carrot-cabbage slaw,
gochujang glaze
48 per dozen

## CHICKEN & WAFFLES
Pickle-brined crispy chicken, sweet Belgian waffle,
Mike's Hot Honey
46 per dozen

## BAKED TRUFFLE MAC & CHEESE CUPS *V*
Urbani white truffle cheese sauce,
Parmesan breadcrumb topping
40 per dozen

## TRUFFLE PARMESAN POTATO CHIPS *V, GF*
Fresh fried potato chips, Urbani truffle oil,
aged Parmesan cheese
35 per dozen

## SUSHI
*minimum of 2 dozen per type with pickled ginger, wasabi and soy*

**AVOCADO** *V, GF*
58 per dozen

**CALIFORNIA** *GF*
Crab, avocado, cucumber
64 per dozen

**SPICY TUNA** *GF*
Tuna, carrots, cucumber,
avocado, mayo
64 per dozen

**SHRIMP TEMPURA** *GF*
Shrimp, yum-yum sauce,
eel sauce, tempura flakes
69 per dozen

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



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

# GRAZING STATIONS

*Grazing station, 6 selections at 19 per person per 1.5 hours*
*Grand Grazing station, 10 selections at 25 per person per 1.5 hours*

## CHIPS, DIPS, & SPREADS

Pimento Cheese Spread with Pretzel Crostini

Traditional Hummus with Pita

Edamame Hummus with Pita

Chips and Guacamole

Curry Chicken Salad with Cranberry Hazelnut Cracker

## PRODUCE MARKET

Vegetable Cruidté with Ranch Dressing

Grilled Balsamic-Marinated Vegetables

Seasonal Fresh Fruit Display

Citrus-Marinated Mediterranean Olives

Deviled Eggs, Smoked Paprika

## SALADS

Israeli Couscous Salad

Vegetarian Tortellini Salad

Watermelon and Beet Salad

Jicama Bean Salad with Lime Dressing

Greek Orzo Salad

## FISH, MEAT, & CHEESE WITH ASSORTED CRACKERS & CROSTINI

Domestic Cheese Selection, Three Varieties

Cured Sliced Meats, Three Varieties

Silky Chicken Liver Pâté

Country-Style Pork Pâté

Smoked Fish Platter

Shrimp Ceviche with Plantain Chips

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



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

# DELI-STYLE SANDWICH BOARDS

*Freshly made sub sandwiches sliced to handheld portions.*

## ROASTED BEEF TENDERLOIN
Horseradish mayonnaise, pickled red onion, provolone cheese, watercress

58 per dozen

## SHAVED SMOKED TURKEY BREAST
Swiss cheese, crisp lettuce, pesto mayonnaise

45 per dozen

## PESTO CHICKEN SALAD
Arugula, Roma tomatoes, garlic aioli, mozzarella cheese

42 per dozen

## ROASTED TOMATO
Creamy brie, sun-dried tomato mayonnaise, fresh basil

38 per dozen

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



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

# SMALL PLATES

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

## NORTH DOCK

**WEDGE SALAD** *GF*
Iceberg lettuce, with bacon, red onion,
grape tomatoes, blue cheese dressing

bread and butter

**Choose Three of the following Small Plate Options:**

**SEA SCALLOP*** *GF*
Sweet corn and bacon succotash, lacinato kale,
citrus butter sauce, micro arugula

**SAUTÉED SEA BASS*** *GF*
Fingerling potatoes, roasted broccoli, olive tapenade

**FILET AU POIVRE BEEF TENDERLOIN*** *GF*
Yukon Gold potato purée, French beans,
cognac-peppercorn sauce

**CITRUS CHICKEN*** *GF*
Yukon Gold potato purée, sautéed spinach, citrus butter sauce

**PARMESAN & RICOTTA RAVIOLI**
Ravioli with sautéed wild mushrooms, spinach,
white truffle brown butter

84 per person
175 per chef for every 100 guests

## SOUTH DOCK

**MIXED GREEN SALAD** *GF, VG*
Mesclun spring mix and crisp romaine
with fresh herbs, grape tomatoes,
sliced red onions, rice wine vinaigrette

bread and butter

**Choose Three of the following Small Plate Options:**

**BUTTER-POACHED SHRIMP** *GF*
Yukon Gold potato purée, sautéed spinach,
béarnaise sauce

**ATLANTIC SALMON*** *GF*
Yukon Gold potato purée, sautéed spinach,
Champagne butter sauce

**GRILLED NEW YORK STRIP LOIN*** *GF*
Yukon Gold potato purée, caramelized Brussels sprouts,
Bordelaise sauce

**HONEY-CHIPOTLE CHICKEN*** *GF*
Yukon Gold potato purée with jicama slaw
and chipotle butter sauce

**RIGATONI CON MELANZANE**
Tubes of pasta with eggplant, fresh mozzarella cheese,
basil-infused tomato sauce

62 per person
175 per chef for every 100 guests

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



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

# PLATED DINNER SOUPS & SALADS

*First Course, please choose one of the following:*

**MIXED GREENS** *GF, VG*
Mesclun spring mix and crisp romaine with fresh herbs grape tomatoes, red onion, rice wine vinaigrette

**CAESAR SALAD***
Bartolotta's signature salad with romaine, romano dressing, garlic croutons

**POTATO LEEK SOUP**
Velvety potato and leek soup, crispy bacon lardons, chives

**TOMATO PERNOD SOUP**
Creamy tomato soup, with Pernod liqueur and basil, garnished with a Parmesan crouton

**The following please add 10 per person**

**WEDGE SALAD** *GF*
Iceberg lettuce, cherrywood smoked bacon lardons, cherry tomato,
shaved red onion, Hooks blue cheese dressing

**GOAT CHEESE & SPINACH SALAD**
Warm goat cheese crottin on a crostini, baby spinach, orange supremes, toasted hazelnuts, aged balsamic vinegar

**STRAWBERRY & LITTLE GEM SALAD**
Baby red and green leaf lettuces, creme de brie crostini, candied pecans, fresh strawberries, cabernet vinaigrette

**ROQUEFORT SALAD** *GF*
Mixed endive lettuce, toasted walnuts, shaved apples, sheep's milk blue cheese, red wine vinaigrette

**ROASTED PEACH SALAD** *GF*
Watercress and frisée, toasted walnuts, shaved Parmesan cheese, lemon-poppyseed dressing

**BACON & KALE SALAD** *GF*
Shaved Brussels sprouts, marinated kale, Door County cherries,
toasted sunflower seeds, warm bacon-mustard dressing

**GREEK SALAD** *GF*
Organic Bibb lettuce, marinated olives, red onion, shaved fennel, Kumato tomato,
cherry drop peppers, Valbreso feta cheese, herbed vinaigrette

**Seasonal Dishes (June - September)**

**CAPRESE SALAD** *GF*
Heirloom tomatoes, Crave Brothers mozzarella, micro arugula,
herbed extra virgin olive oil, aged Modena balsamic

**ASPARAGUS SALAD** *GF*
Poached white and green asparagus, roasted locally farmed baby beets, Reserva sherry vinegar, micro lettuces

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



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

# PLATED DINNER MENU

## BEEF

**FILET MIGNON** * *GF*
Pepper-crusted filet of beef, Yukon Gold potato purée,
French beans, au poivre sauce
62

**GRILLED NEW YORK STRIP** * *GF*
Yukon Gold potato purée, caramelized Brussels sprouts,
Bordelaise sauce
58

**GRILLED HANGER STEAK** * *GF*
Garlic-herb marinated steak, sautéed spinach,
Yukon Gold potato cake, red wine butter sauce
55

**BRAISED SHORT RIBS** *GF*
Boneless short ribs with Yukon Gold potato purée,
glazed carrots, red wine sauce
49

## SEAFOOD

**DIVER CAUGHT SEA SCALLOPS** *GF*
Sweet corn and bacon succotash, lacinato kale,
citrus-butter sauce, micro arugula
60

**BUTTER POACHED SHRIMP** * *GF*
Fontina polenta cake, blanched asparagus,
béarnaise sauce
56

**SAUTÉED SEA BASS** * *GF*
Fingerling potatoes, roasted broccolini, olive tapenade
50

**SEARED ATLANTIC SALMON** * *GF*
Yukon Gold potato purée, sautéed spinach,
Champagne butter sauce
45

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



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

# PLATED DINNER MENU

## POULTRY

### COQ AU VIN *GF*
Red wine-braised semi-boneless chicken, Yukon Gold potato purée, roasted carrots, bacon lardons, pearl onions, mushrooms
44

### ITALIAN ROASTED CHICKEN *GF*
Garlic-rosemary roasted semi-boneless chicken, caramelized Brussels sprouts, roasted potatoes, herbed chicken brodo
42

### STRAUSBERG CHICKEN *GF*
Roasted semi-boneless chicken, Yukon Gold potato purée, French beans, mushroom velouté
42

### CITRUS CHICKEN *GF*
Grilled boneless chicken breast, Yukon Gold potato purée, sautéed spinach, citrus-butter sauce
41

## VEGETARIAN

### VEGAN LASAGNA *GF, VG*
Eggplant, zucchini, squash, cauliflower, and mushrooms layered with homemade tomato ragù
39

### PARMESAN & RICOTTA RAVIOLI
Ravioli with sautéed wild mushrooms, spinach, white truffle brown butter
39

### RED QUINOA NAPOLEON *GF, VG*
Roasted summer vegetables, vegetable demi glace
44

### RIGATONI CON MELANZANE
Tossed in our house-recipe tomato sauce with eggplant, fresh mozzarella, basil, Parmigiano-Reggiano
38

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



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

# PLATED DINNER MENU

## DUETS

**FILET MIGNON & DIVER-CAUGHT SEA SCALLOPS*** *GF*
Yukon Gold potato purée, spinach, red wine demi
75

**FILET MIGNON & SHRIMP*** *GF*
Yukon Gold potato purée, spinach, béarnaise sauce
66

**GRILLED HANGER STEAK & SHRIMP*** *GF*
Yukon Gold potato cake, French beans, red wine butter sauce
59

**FILET MIGNON & AIRLINE CHICKEN BREAST*** *GF*
Yukon Gold potato cake, French beans, red wine butter sauce
58

**GRILLED HANGER STEAK & AIRLINE CHICKEN BREAST*** *GF*
Yukon Gold potato purée, French beans, red wine butter sauce
53

## PLATED KIDS MENU

**1st COURSE: FRESH FRUIT CUP** *GF, VG*
Seasonal fruit and berries

**CHEESEBURGER**
French fries
20

**CHICKEN TENDERS**
French fries, ketchup, ranch
20

**MAC & CHEESE** *V*
Homemade mac and cheese
20

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



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

# DINNER BUFFETS

*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.*

## SULLIVAN

Planked Atlantic salmon*, mustard mayonnaise, bacon, fine herbs *GF*

Roasted beef prime rib* with natural jus (chef attended) *GF*

Baked mostaccioli pasta

Potato gratin

Seasonal vegetables *GF*

Caesar salad*

Petite rolls with butter

**65 per person**

**175 per chef for every 100 guests**

## BACKYARD BBQ

Slow-cooked pork ribs with BBQ *GF*

Pan-seared Southern-spiced chicken breast with bean corn relish *GF*

Cucumber, corn, tomato, alfalfa sprouts salad with chili vinaigrette *GF, VG*

Homemade macaroni and cheese with garlic bread crumbs

Roasted potato salad *GF*

Buttery corn on the cob *GF*

Cornbread

**52 per person**

## LITTLE ITALY

Rigatoni pasta with roasted eggplant, fresh mozzarella, basil-infused tomato sauce

Chicken marsala-boneless chicken breast and marsala wine mushroom sauce *GF*

Parmesan green bean salad with basil, grape tomatoes, balsamic vinaigrette *GF*

Roasted rosemary potatoes *GF, VG*

Panzanella bread salad with vine-ripe tomatoes, red onions, basil, cucumbers, arugula, red wine vinaigrette

Focaccia bread and butter

**46 per person**

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



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

# DINNER BUFFETS

## DISCOVERY

**SALAD, please select one:**

**Caesar Salad*:** Bartolotta's signature salad with romaine, Romano dressing, garlic crouton

**Roquefort Salad:** Frisée lettuce, Belgian endive, radicchio with toasted walnuts, Granny Smith apples, Roquefort blue cheese crumbles, tossed with a sherry vinaigrette *GF*

**Bread and butter**

**MEATS, please select two:**

Chef attended stations

Beef tenderloin with red wine demi-glace* *GF*

Garlic herb-marinated hanger steak and red wine butter sauce* *GF*

Roasted pork loin with wild mushroom sauce* *GF*

**VEGETARIAN, please select one:**

Rigatoni con Melanzane

Gnocchi with cannellini beans, stewed tomatoes, spinach in a Parmesan broth

Wild rice and quinoa *GF, VG*

with vegetables and a lemon basil olive oil dressing

**VEGETABLES, please select one:**

Caramelized Brussels Sprouts *GF, VG*

French Green Beans *GF*

Mashed Root Vegetables *GF*

**STARCH, please select one:**

Roasted Potatoes with Garlic and Rosemary *GF, VG*

Parsley Red Boiled Potatoes *GF, VG*

Yukon Gold Potato Purée *GF*

**68 per person**
**175 per chef for every 100 guests**

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



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

# DESSERTS

## PLATED DESSERTS

**TRIPLE CHOCOLATE MOUSSE**
Feuilletine Crunch, raspberry
14

**VANILLA BEAN FLAN** *GF*
Gluten-free crumble, candied orange zest
14

**GRAND MARNIER STRAWBERRY SHORTCAKE**
Fresh whipped vanilla cream, fresh strawberries
14

**SEASON FRUIT TART**
Complementing sauce and garnish
14

**MINI DESSERT TRIO**
Chocolate fudge cake, lemon tart,
honey cheesecake, Door County cherries
16

**CHOCOLATE FUDGE CAKE** *VG*
Raspberry coulis, fresh berries
14

**TIRAMISU**
Mascarpone cheese mousse,
espresso liqueur-soaked sponge cake
14

**CHOCOLATE CARAMEL CUSTARD PARFAIT** *GF*
Whipped cream, sea salt, chocolate pearls
14

**CITRUS TART**
Chilled lemon tart with honey meringue
and marinated berries
14

**HOMEMADE SORBET** *GF, VG*
From our homemade sorbet selection
12

**SEASONAL CHEESECAKE**
Seasonal fruit garnish, Chantilly cream
14

**15 LAYER CREPE CAKE**
Door County cherries, whipped mascarpone
14

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



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

# DESSERTS

## STATIONARY MINI DESSERTS

*Minimum order of 6 dozen; minimum order of 2 dozen for each type; minimum of 4 pieces per person*

**FRENCH MACARON**
Lemon-raspberry-pistachio
55 per dozen

**DOUBLE-DIPPED CHOCOLATE STRAWBERRIES** *GF*
48 per dozen

**CHOCOLATE TRUFFLE CUPS** *GF*
Garnished with fresh raspberries
36 per dozen

**PASSION FRUIT MOUSSE** *GF*
Mango pearls, toasted coconut
45 per dozen

**MINIATURE TIRAMISU**
42 per dozen

**LEMON TART**
With fresh blueberries
36 per dozen

**DESIGNER CHOCOLATE BONBONS** *GF*
50 per dozen

**PETITE CRÈME BRÛLÉE*** *GF*
Vanilla bean
40 per dozen

**MINIATURE CARROT CAKE**
With vanilla crème fraîche frosting
36 dozen

**CREAM PUFFS**
48 per dozen

**HONEY CHEESECAKE BITES**
40 per dozen

**PETITE FLOURLESS CHOCOLATE CAKE** *GF*
With raspberries and powdered sugar
36 per dozen

**CRANKY AL'S ASSORTED DOUGHNUTS**
55 per dozen

**CHOCOLATE FUDGE CAKE** *VG*
42 per dozen

**MINI SEASONAL FRUIT TART**
38 per dozen

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



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

# LATE NIGHT STATIONS

*Items will be arranged on a station.*

## PIZZA

38.00 per pizza

### CRANKY AL'S

**Choice of:**

Sausage and Pepperoni

Spinach and Ricotta

Sausage, Mushroom, and Onion

Cheese

## PRETZELS

*Includes mustard dipping sauce and warm cheese sauce*

### MILWAUKEE PRETZEL COMPANY

3 oz Pretzel

66 per dozen

Pretzel Bites

30 per dozen cone cups

## LATE NIGHT GRUB

### BEEF SLIDERS

52 per dozen

### MINI HOT DOGS

36 per dozen

### MINI BRATS

40 per dozen

### TOTS OR FRIES

32 per dozen

### CHEESE CURDS

44 per dozen

### MINI MILK SHAKES

Strawberry, Chocolate, Mint, Vinilla

56 per dozen

# BARS AND BEVERAGES

## COMPLETE BAR PACKAGE

**Beer, House Wine, Call Liquor, Soft Drinks**

| | |
|---|---|
| First Hour | 24 per person |
| Two Hours | 30 per person |
| Three Hours | 36 per person |
| Four Hours | 42 per person |
| Five Hours | 48 per person |
| Six Hours | 54 per person |

**Beer, House Wine, Premium Liquor, Soft Drinks**

| | |
|---|---|
| First Hour | 31 per person |
| Two Hours | 37 per person |
| Three Hours | 43 per person |
| Four Hours | 49 per person |
| Five Hours | 55 per person |
| Six Hours | 61 per person |

## HOSTED ON CONSUMPTION BAR

| | |
|---|---|
| Call Liquor | 10.50 per drink |
| Premium Liquor | 11.50 per drink |
| Domestic Beer | 7.50 per bottle |
| Craft Beer | 8.50 per bottle |
| Wine (House) | 9.50 per glass |
| Carbliss | 9.50 per can |
| Bottled Water | 4 each |
| Soda or Juice | 4 per glass |

## BEER WINE SODA PACKAGE

**Beer, House Wine, Soft Drinks.**

| | |
|---|---|
| First Hour | 21 per person |
| Two Hours | 27 per person |
| Three Hours | 33 per person |
| Four Hours | 39 per person |
| Five Hours | 45 per person |
| Six Hours | 51 per person |

## SOFT BEVERAGE PACKAGE

| | |
|---|---|
| First Hour | 11 per person |
| Two Hours | 14 per person |
| Three Hours | 17 per person |
| Four Hours | 20 per person |
| Five Hours | 23 per person |
| Six Hours | 26 per person |

## CASH BAR

**Tax is inclusive in drink prices.**

| | |
|---|---|
| Call Liquor | 11 per drink |
| Premium Liquor | 12 per drink |
| Domestic Beer | 8 per bottle |
| Craft Beer | 9 per bottle |
| Wine (House) | 10 per glass |
| Carbliss | 10 per can |
| Bottled Water | 4 each |
| Soda or Juice | 4 per glass |

**BAR SERVICE:** There will be a 225 per 75 guest staff charge for any bar service.

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

# BARS AND BEVERAGES

## CALL LIQUOR
**to include:**

Skyy Vodka
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*
Bombay Sapphire Gin
Bacardi Rum
Malibu Coconut Rum
Mount Gay Rum
Makers Mark Bourbon
Jack Daniels Whiskey
Herradura Reposado Tequila
Southern Comfort
Crown Royal Whiskey
Glen Grant 10yr Scotch
Korbel Brandy
Mr. Black
Baileys
Disarrono Amarettto

## BOTTLED BEER
**to include:**

Miller Lite
Heineken 0.0
Miller High Life
New Glarus Spotted Cow
Capital Brewery Amber Ale
Goose Island IPA

## HOUSE WINE
**to include:**

Sauvignon Blanc
Chardonnay
Cabernet Sauvignon
Pinot Noir

## SOFT DRINKS
**to include:**

Coke, Diet Coke, Sprite
Assorted Juices
Bottled Water

## CANNED COCKTAIL

Assorted Carbliss

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



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

# CRAFT COCKTAILS

14 per drink, minimum of 50 drinks

### MILWAUKEE MULE
Central Standard Door County Cherry vodka
with lime juice, ginger beer, lime wedge garnish

### WATER LILLY
Bombay Sapphire gin, crème de violette,
triple sec, lemon juice, lemon garnish

### SEASONAL SANGRIAS
A choice between a winter or summer sangria

**Summer Sangria**

Seasonal white wine, Bacardi rum, triple sec, pineapple juice,
schnapps, muddled strawberries, pineapples, strawberry garnish

**Winter Sangria**

Seasonal red wine, Korbel brandy, triple sec, orange and cranberry
juice, apples, oranges, mulling spices, orange garnish

### CRAFT MARGARITA
Herradura tequila, lime juice, triple sec

**Choice of**:

Prickly pear purée with a lime garnish
Blueberry purée with a blueberry garnish
Mango-tajin purée with mango garnish

### WHISKEY CIDER
Jack Daniel's whiskey, apple cider,
maple syrup, lemon juice, mulling spices

### BOURBON PEACH TEA
Makers Mark, peach purée, brown sugar,
lemon juice, iced tea, lemon garnish

# WINE PACKAGE UPGRADES

**TIER 1 - Choice of 4 of the below options.**
Beverage Package Price PLUS 11 per person

Hayes Ranch Chardonnay
Markham 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
Duckhorn Decoy Sauvignon Blanc
Louis Martini Cabernet
La Crema 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.



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

# WINE LIST

## WHITES

| | | |
|---|---|---|
| Hayes Ranch Chardonnay | California | 41 |
| Josh Cellars Pinot Grigio | California | 45 |
| Charles + Charles Rose | Washington | 45 |
| Kim Crawford Sauvignon Blanc | New Zealand | 54 |
| Markham Sauvignon Blanc | California | 54 |
| Sterling Vintner's Collection Chardonnay | California | 59 |
| Duckhorn Decoy Sauvignon Blanc | California | 68 |
| Silvio Jermann Pinot Gris | Italy | 69 |
| Sonoma Cutrer Chardonnay | California | 75 |
| Chalk Hill Chardonnay | California | 91 |

## RED

| | | |
|---|---|---|
| Hayes Ranch Cabernet | California | 41 |
| Dark Horse Pinot Noir | California | 45 |
| Josh Cellars Cabernet | California | 45 |
| Louis Martini Cabernet | California | 50 |
| Raymond R Collection Merlot | California | 51 |
| 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 |
| Astoria Lounge Prosecco | Italy | 45 |
| La Marca Prosecco | Italy | 49 |
| Schramsberg Mirabelle Brut | California | 93 |
| Veuve Cliquot Yellow Label | France | 175 |

## HOUSE WINE

| | |
|---|---|
| Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc | 35 |
| Merlot, Pinot Grigio | 37 |

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



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

# 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 operating 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 & 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.

## ENTRÉE SELECTIONS

For plated entrée dinners; you will choose one (1) first course option for all guests. For entrée options; you may choose one (1) protein entrée option and one (1) vegetarian option. If you would like to offer your guests an additional protein entrée option; additional fee will be applied. A Third Entree Selection (Second Protein) is available for a 5 per person surcharge for labor, based on the entire guest count.

## 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
- 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, 60 each
- Coat Check Attendant, 125 each
- Chef Fee, 175 each station