Welcome to the Bartolotta Family

Thank you for considering Bartolotta Catering and Events at Discovery World for your special occasions. The Bartolotta Restaurant Group has created the finest restaurants in Milwaukee and the Bartolotta Catering & Events Company brings the same passion to our four-star cuisine for all the events you are planning: weddings, parties, and corporate events.

Whether celebrating with family, friends or business associates, the food often becomes a memorable detail. The same pride in authentic, delicious meals and dedicated service that has driven the success of our restaurants will have your guests recalling fond memories for years to come.

Whether you want to celebrate a special event with 30, 300 or 3000 people, Bartolotta’s at Discovery World offers the perfect space. The Pilot House at Discovery World is our stunning 360 degree circular ballroom - boasts panoramic views of both Lake Michigan & Milwaukee’s magnificent skyline. The Pavilion at Discovery World is Discovery World’s newest venue option offering 9,000 square feet of event space. All of our exceptional event options 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!

JOE BARTOLOTTA  
co-owner • The Bartolotta Restaurants

PAUL BARTOLOTTA  
chef / co-owner • The Bartolotta Restaurants

JOANN HANSEN  
general manager• Bartolotta Catering & Events At Discovery World

FELIX ROSADO  
executive chef • Bartolotta Catering & Events At Discovery World

GF = gluten free
All prices are subject to a 22% service charge and 6.1% tax.

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

Recommended minimum order of 6 pieces per person per hour.

**HOT**

**PATE BRIC CREVETTES**
shrimp and fresh basil wrapped in a pastry sheet & served with agrodolce sauce
45 per dozen

**BARTOLOTTAS CRAB CAKE**
fresh crab meat with old bay seasoning and red pepper aioli
40 per dozen

**PANKO-SESAME SHRIMP**
panko-sesame encrusted shrimp and pineapple coulis
40 per dozen

**PORK BELLY GF**
crispy pork belly on top of a sweet potato chip and cranberry crème fraiche compote, sweet glaze
34 per dozen

**WISCONSIN CHEESE CURDS**
classic fried white cheddar cheese curds
34 per dozen

**LONDON BROIL* GF**
hanger steak served with brandy peppercorn sauce
33 per dozen

**MINI GRILL CHEESE & TOMATO SOUP**
served with our delicious tomato pernod soup
33 per dozen

**ALSATIAN PIZZA**
homemade crispy pizza, bacon, grand cru cheese, caramelized onions and crème fraiche
32 per dozen

**ARTICHOKE CROSTILLANT**
phyllo dough shells filled with sautéed artichokes, wild mushrooms & parmesan cheese
32 per dozen

**SAMOSA**
chicken breast with garam masala, ginger, onion, pepper, carrot, potato in a wonton shell
30 per dozen

**WILD MUSHROOM TART**
sautéed wild mushrooms and fonduta infused with white truffle oil
30 per dozen

**PETITE CROQUE MONSIEUR**
traditional french ham and cheese sandwich with a cornichon pickle
29 per dozen

**CHICKEN SATAY GF**
skewered chicken with sweet chili sauce
28 per dozen

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Page 3 | Version 01.2019
**Passed Hors D’oeuvres**

Recommended minimum order of 6 pieces per person per hour.

**COLD**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>**TUNA TARTARE * **</td>
<td>sushi grade yellow fin tuna on a crispy wonton with a sesame soy vinaigrette &amp; wasabi tobiko</td>
<td>44 per dozen</td>
</tr>
<tr>
<td><strong>PARMESAN COOKIE</strong></td>
<td>topped with zucchini and yellow squash, red pepper, basil, cherry tomato preserve</td>
<td>32 per dozen</td>
</tr>
<tr>
<td><strong>SMOKED SALMON &amp; CAPER GOAT CHEESE * GF</strong></td>
<td>cold smoked salmon, spinach, pickled red onion on rice cracker</td>
<td>40 per dozen</td>
</tr>
<tr>
<td><strong>GLAZED EGGPLANT GF</strong></td>
<td>pan-roasted eggplant coins with tomato concasse, crème fraîche, crispy leeks &amp; balsamic glaze</td>
<td>30 per dozen</td>
</tr>
<tr>
<td><strong>CUCUMBER WASABI CRAB SALAD GF</strong></td>
<td>crab salad with radish, apple, mayo, citrus</td>
<td>36 per dozen</td>
</tr>
<tr>
<td><strong>PESTO BRUSCHETTA</strong></td>
<td>herbed toasted focaccia with fresh mozzarella, grape tomato and homemade pesto</td>
<td>29 per dozen</td>
</tr>
<tr>
<td><strong>LITTLE ITALY GF</strong></td>
<td>fresh mozzarella and basil wrapped with prosciutto &amp; drizzled with oivada oil</td>
<td>36 per dozen</td>
</tr>
<tr>
<td><strong>DEVILED EGGS</strong></td>
<td>black truffle and mustard</td>
<td>28 per dozen</td>
</tr>
<tr>
<td>**ROASTED TOP SIRLOIN ROULADE * **</td>
<td>thinly sliced, rolled with French mayo, crispy onion &amp; arugula</td>
<td>32 per dozen</td>
</tr>
<tr>
<td><strong>CHICKEN PESTO SALAD</strong></td>
<td>grilled chicken, mayo, raisins, pesto over fruity crispy cracker</td>
<td>28 per dozen</td>
</tr>
<tr>
<td>**PETITE ROAST BEEF * **</td>
<td>served on toasted rye with horseradish cream, crispy leeks &amp; Italian parsley</td>
<td>32 per dozen</td>
</tr>
<tr>
<td><strong>GOAT CHEESE OLIVADA</strong></td>
<td>herbed goat cheese topped with oivada sauce on puff pastry</td>
<td>26 per dozen</td>
</tr>
</tbody>
</table>

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* 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 guests count. Prices may vary due to the season or availability.

**SEAFOOD TOWERS**

Stunning brasserie towers filled with shaved ice and decorated with fresh seaweed and lemons.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHILLED SHRIMP COCKTAIL</td>
<td>55 per dozen</td>
</tr>
<tr>
<td>FRESH SHUCKED OYSTERS *</td>
<td>60 per dozen</td>
</tr>
<tr>
<td>JONAH CRAB CLAWS, mustard mayo</td>
<td>65 per dozen</td>
</tr>
</tbody>
</table>

**SUSHI**

Minimum order of 2 dozen per type with pickled ginger, wasabi, soy.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>AVOCADO</td>
<td>55 per dozen</td>
</tr>
<tr>
<td>CALIFORNIA</td>
<td>55 per dozen</td>
</tr>
<tr>
<td>PHILADELPHIA</td>
<td>55 per dozen</td>
</tr>
<tr>
<td>SPICY TUNA *</td>
<td>55 per dozen</td>
</tr>
</tbody>
</table>

- AVOCADO: crab, avocado, cucumber
- CALIFORNIA: smoked salmon, cream cheese, and cucumber
- PHILADELPHIA: avocado, onion, and sesame seed
- SPICY TUNA: tuna, carrot, cucumber, avocado, mayonnaise

**PRODUCE MARKET**

Assortment of sliced fresh fruit and berries, fresh vegetable crudités, with homemade dips.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>PRODUCE MARKET</td>
<td>9 per person per hour</td>
</tr>
</tbody>
</table>

**ANTIPASTI**

Chef’s selected imported meats, fontina and parmesan, served with crostini, olives, red pepper, mushrooms and breads.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ANTIPASTI</td>
<td>10 per person per hour</td>
</tr>
</tbody>
</table>

**CHEESE BOARD**

Selection of domestic or imported cheeses creatively displayed and served with assorted crackers, breads, compotes and fresh fruit garnish.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHEESE BOARD</td>
<td></td>
</tr>
</tbody>
</table>

- Wisconsin Artisanal Cheeses: 13 per person, per hour
- Imported Cheeses: 17 per person, per hour
- Wisconsin Summer Sausage: 4 per person, per hour with cheese board

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Stationary Hors D’oeuvres

COLD

BEEF TENDERLOIN MINI SANDWICH *
beef tenderloin on soft onion roll with horseradish mayonnaise and watercress
42 per dozen

SHAVED SMOKED TURKEY BREAST MINI SANDWICH
shaved smoked turkey breast on soft pretzel roll with Swiss cheese & pesto mayonnaise
34 per dozen

CHICKEN PESTO MINI SANDWICH
grilled chicken, pesto, raisins, mayo on soft Ciabatta roll
32 per dozen

ROASTED TOMATO BRIE CHEESE MINI SANDWICH
roasted tomato on soft butter roll with Brie cheese and sun dried tomato mayonnaise
30 per dozen

HOT

GF WALKING TACOS *
Choice of:
El Gringo: seasoned ground beef, lettuce, tomatoes, queso fresco, served over Frito chips

Chicken Tinga: white meat chicken cooked in a chipotle-tomato sauce with lettuce, tomatoes, queso fresco, sour cream, served over Fritos chips

Pork Belly: pork belly braised in maple glaze with jicama slaw, served over Fritos chips
40 per dozen

BONELESS SHORT RIB SLIDERS
braised in red wine
served on a mini brioche bun with frizzled onions
$38 per dozen

MEATBALLS
tossed in a brandy peppercorn sauce
34 per dozen

MAPLE-CHIPOTLE CHICKEN FRITTERS
all meat fritters double battered served with sugar bush maple-chipotle glaze
34 per dozen

BAKED TRUFFLE MAC & CHEESE BITES
urbani truffle cheese sauce made with grand cru, fontina, sharp cheddar & topped with seasoned panko
32 per dozen

PORK SLIDERS
braised pork shoulder with house rub spices and Miss Beverly's BBQ sauce with frizzled onions
32 per dozen

CORNDOG LOLLIPOPS
cornmeal battered on a stick and served with ketchup and dijon mustard
32 per dozen

TRUFFLE PARMESAN POTATO CHIPS
potatoes tossed with grana parmesan cheese and perfumed with truffle oil
32 per dozen

DEEP FRIED VEGETABLE SPRING ROLLS
with carrots, cabbages, onions, peas and bamboo shoots, spices with sweet and sour sauce
32 per dozen

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Small Plates

All small plate stations require a minimum number of 50 guests.
An additional $10.00 per person charge will be assessed for the entire guest count under 50 guests.

**NORTH DOCK**

**GF ROQUEFORT SALAD**
frisée lettuce, belgian endive, radicchio with toasted walnuts, granny smith apples, roquefort blue cheese crumbles and tossed with a sherry vinaigrette

bread and butter

*Choose Three of the following Small Plate Options:*

**GF SEA SCALLOP** *
asparagus risotto cake & succotash lacinato kale, sweet corn, red peppers, bacon, chives citrus butter sauce

**GF BUTTER POACHED HALIBUT** *
garbanzo beans, roasted red peppers potato puree and a sweet clam butter sauce & fine herbs

**GF PORK BELLY**
truffle polenta cake mirepoix & red wine sauce

**GF FILET AU POIVRE BEEF TENDERLOIN** *
potato puree, French beans and cognac-peppercorn Sauce

**GF CITRUS CHICKEN**
yukon potato puree, sautéed spinach & citrus butter sauce

**GF WILD MUSHROOM RISOTTO**
Fontina cheese and white truffle oil

64 per person

**SOUTH DOCK**

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

bread and butter

*Choose Three of the following Small Plate Options:*

**GF BUTTER POACHED SHRIMP**
potato puree and sautéed spinach

**GF ATLANTIC SALMON** *
sautéed spinach, potato puree and buerre blanc

**GF PORK LOIN** *
roasted sweet potatoes and wild mushroom ragout

**GF GRILLED NEW YORK STRIP LOIN** *
yukon gold potato puree, caramelized Brussels sprouts, and bordelaise sauce

**GF HONEY-CHIPOTLE CHICKEN**
garlic potato puree with jicama slaw & chipotle butter sauce

**RIGATONI CON MELANZANE**
tubes of pasta with roasted eggplant, fresh mozzarella, and basil infused tomato sauce

45 per person

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Plated Dinner Menu

First Course, please choose one of the following:

MIXED GREENS
mesclun spring mix & crisp romaine with fresh herbs, grape tomatoes, sliced red onions and rice wine vinaigrette.

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

ITALIAN CASA SALAD
bibb and romaine lettuce, English cucumbers, red onion, grape tomatoes tossed with red wine vinaigrette

POTATO LEEK SOUP
yukon gold potatoes and leeks pureed with cream and garnished with bacon & chives

TOMATO PERNOD SOUP
rich tomato soup seasoned with pernod and basil topped with a parmesan croute

The following please add $3 per person

CAPRESE SALAD
sliced roma tomatoes, fresh buffalo mozzarella with baby arugula, cracked black pepper olive oil and balsamic reduction

ROQUEFORT SALAD
frisée lettuce, Belgian endive, radicchio with toasted walnuts, granny smith apples, Roquefort blue cheese crumbles and tossed with a sherry vinaigrette

GOAT CHEESE & SPINACH SALAD
demi sec grape tomatoes & hazelnut encrusted goat cheese with baby spinach, orange segments, hazelnuts, and balsamic vinaigrette

STRAWBERRY & MIXED GREENS SALAD
mixed greens served with a brie crostini, candied pecans and cabernet vinaigrette

LOBSTER & SHRIMP BISQUE
creamy shellfish soup with shrimp, fresh herbs and brandy

BUTTERNUT SQUASH SOUP (seasonal)
creamy butternut squash with Madeira wine garnished with toasted pecans & cranberry gastrique

WILD MUSHROOM SOUP
sauteéd wild mushrooms with Madeira cream & finished with white truffle oil.

INTERMEZZO COURSE
seasonal citrus sorbet $5 per person

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Plated Dinner Menu

POULTRY

GF COQ AU VIN
chicken braised in red wine, pearl onions with thyme, roasted carrots, bacon, mushrooms & potato puree
33

GF ITALIAN ROASTED CHICKEN
roasted semi-boneless chicken breast in the traditional tuscan style with rosemary and garlic caramelized brussels sprouts and roasted potatoes
32

GF STRAUSBERG CHICKEN
roasted semi-boneless chicken infused with tarragon, potato puree, French beans & mushroom veloute
31

GF CITRUS CHICKEN
grilled boneless chicken breast with Yukon potato puree, sautéed spinach & citrus butter sauce
30

MEAT

GF FILET MIGNON *
peppered-crust filet of beef
served with yukon gold potato puree, french beans & au poivre sauce
47

GF GRILLED HANGER STEAK *
honey citrus marinated steak
over spinach, roasted Yukon potatoes & red wine butter sauce
43

GF GRILLED NEW YORK STRIP *
yukon gold potato puree, caramelized brussels sprouts, and bordelaise sauce
42

GF BRAISED SHORT RIBS
boneless short ribs with potato puree, blanched carrots & red wine
38

GF PAN ROASTED PORK CHOP *
dijon pork chop over roasted sweet potatoes and apples with a rosemary cider sauce
34

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**Plated Dinner Menu**

**SEAFOOD ENTRÉE CHOICES**

**GF DIVER CAUGHT SEA SCALLOPS**
asparagus risotto cake & succotash, lacinato kale, sweet corn, red peppers, bacon, chives
- citrus butter sauce, garnished with arugula and chili oil
- 47

**GF BUTTER POACHED HALIBUT (seasonal) ***
garbanzo beans, roasted red peppers potato puree and a sweet clam butter sauce & fine herbs
*Halibut available April to November but subject to availability.*
- 43

**GF BUTTER POACHED MEDITERRANEAN SEA BASS ***
garbanzo beans, roasted red peppers potato puree and a sweet clam butter sauce & fine herbs
- 37

**GF SAUTEED ATLANTIC SALMON ***
sautéed spinach, potato puree and buerre blanc sauce
- 35

**GREAT LAKES WHITEFISH WITH SEASONED BREADCRUMBS ***
pan seared fish served with red skin parsley boiled potatoes & garlic summer vegetables with a lemon butter sauce
- 33

**VEGETARIAN**

<table>
<thead>
<tr>
<th>PARMESAN &amp; RICOTTA RAVIOLI</th>
<th>RISOOTTO DI FUNGHI</th>
</tr>
</thead>
<tbody>
<tr>
<td>ravioli with sautéed wild mushrooms, white truffle brown butter and sautéed spinach</td>
<td>wild mushroom risotto with fontina cheese and white truffle oil</td>
</tr>
<tr>
<td>32</td>
<td>28</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>VEGETABLE STRUDEL &amp; TRUFFLE MUSHROOM SALAD</th>
<th>PENNE PASTA WITH PESTO CREAM SAUCE</th>
</tr>
</thead>
<tbody>
<tr>
<td>summer roasted vegetables wrapped in parmesan phyllo dough over corn fondue</td>
<td>zucchini, sautéed mushrooms, grape tomatoes and parmesan cheese</td>
</tr>
<tr>
<td>30</td>
<td>26</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>RIGATONI CON MELANZANE</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>tossed in our house-recipe tomato sauce with eggplant, fresh mozzarella, basil and parmigiano-reggiano</td>
<td>26</td>
</tr>
</tbody>
</table>

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Plated Dinner Menu

DUETS

GF PETITE FILET MIGNON & DIVER-CAUGHT SEA SCALLOPS *
  potato puree, spinach & red wine demi
  50

GF PETITE FILET MIGNON & ROASTED HALIBUT (SEASONAL) *
  potato puree, spinach & black truffle madeira sauce
  49

GF PETITE FILET MIGNON & SHRIMP *
  potato puree, spinach & Béarnaise sauce
  48

GF PETITE FILET MIGNON & AIRLINE CHICKEN BREAST *
  parmesan potatoes, spinach and brandy peppercorn sauce
  46

GF GRILLED HANGER STEAK & SHRIMP *
  potato gratin, French beans and red wine butter sauce
  45

GF GRILLED HANGER STEAK & AIRLINE CHICKEN BREAST *
  potato puree, French beans and wild mushroom ragu
  40

Plated Kids Menu

For guests 12 and under.

1st COURSE: FRESH FRUIT CUP
  seasonal fruit & berries

CHEESEBURGER  CHICKEN TENDERS  MAC + CHEESE
  french fries  french fries, ketchup, and ranch  16  16  16

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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 $10.00 per person charge will be assessed for the entire guest count under 50 guests.

SULLIVAN

GF planked atlantic salmon *, mustard mayonnaise, bacon & fine herbs
GF roasted beef prime rib * with natural jus (chef attended)
baked mostaccioli pasta
GF potato gratin and seasonal vegetables
cæsar salad *
petite rolls with butter

38 per person

BACKYARD BBQ

GF 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
homemade macaroni & cheese
GF roasted potato salad
GF buttery corn on the cob
GF cornbread

34 per person

LITTLE ITALY

rigatoni pasta with roasted eggplant, fresh mozzarella and basil-infused tomato sauce
GF chicken marsala-boneless chicken breast & marsala wine mushroom sauce
GF parmesan green bean salad with basil, grape tomatoes & balsamic vinaigrette
GF roasted rosemary potatoes with caramelized onions and garlic
panzanella bread salad with vine ripe tomatoes, red onions, basil, cucumbers, arugula and red wine vinaigrette
foccacia bread & butter

32 per person

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**Dinner Buffets**

**PILOT HOUSE**

**SALAD, please select one:**

GF Caesar Salad * : Bartolotta’s signature salad with romaine, romano dressing and garlic croutons

GF Italian Casa Salad: bibb and romaine lettuce, English cucumbers, red onion, grape tomatoes tossed with red wine vinaigrette

GF Roquefort Salad: frisee lettuce, Belgian endive, radicchio with toasted walnuts, granny smith apples, Roquefort blue cheese crumbles and tossed with a sherry vinaigrette

*bread and butter*  

**MEATS, please select two:**

*Chef attended stations*

GF Beef tenderloin * with red wine demi glace

GF Roasted prime rib * and beef au jus

GF Honey citrus marinated hanger steak * & red wine butter sauce

GF Roasted pork loin * with wild mushroom ragout

**PASTA, please select one:**

Rigatoni con Melanzane

Pesto Crème Penne Pasta

Gnocchi with cannellini beans, tomatoes, and spinach in a parmesan broth

**VEGETABLES, please select one:**  

GF Caramelized Brussels Sprouts

GF French Green Beans

GF Mashed Root Vegetables

**STARCH, please select one:**

GF Roasted Potatoes with Garlic & Rosemary

GF Parsley Red Boiled Potatoes

GF Golden Yukon Potato Puree

* 50 per person

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**Dinner Buffets**

**GREAT LAKES**

**SALAD, please select one:**

GF Mixed Greens: mesclun spring mix & crisp romaine with fresh herbs, grape tomatoes, sliced red onions and rice wine vinaigrette.

GF Italian Casa Salad: bibb and romaine lettuce, English cucumbers, red onion, grape tomatoes tossed with red wine vinaigrette

served with bread and butter

**MEATS, please select two:**

Chef attended stations

GF Pit ham with dijon-honey glaze

GF Rotisserie top sirloin * with garlic and black pepper & beef au jus

GF Oven roasted turkey breast & roasted turkey au jus

**PASTA, please select one:**

Rigatoni Con Melanzane

Pesto Crème Penne Pasta

Baked Ravioli with béchamel and asiago cheese

**VEGETABLES, please select one:**

GF Roasted Sweet Potatoes

GF French Green Beans

GF Mashed Root Vegetables

**STARCH, please select one:**

GF Bacon Roasted Potatoes

GF Golden Yukon Potato Puree

GF Parsley Red Boiled Potatoes

35 per person

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WELCOME TO WISCONSIN

ELLSWORTH’S CHEESE CURDS
A Wisconsin Favorite
depth fried white cheddar cheese curd
with ranch dressing

GF CHEESE & SAUSAGE
applewood smoked cheddar bratwurst, Usinger’s beef summer sausage & Hook’s white cheddar

USINGER’S MILWAUKEE BRATS
brats cooked in sweet onions, beer & butter.
served with sauerkraut, mustard and ketchup

FISH FRY

Fried Atlantic Cod *
French Fries

GF Creamy Coleslaw
GF Apple Sauce
GF Tartar Sauce
GF Ketchup

CUSTARD STATION

GF Vanilla & Chocolate

45 per person

If more than 150 people, there is a cost of equipment

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Wisconsin Tasting Menu

FIRST COURSE, select one:

**GF WATERMELON BEET SALAD**
Lacare Evalon’s goat cheese
mixed greens, roasted baby beets, tossed in a Door County cherry vinaigrette

**GF CAPRESE SALAD**
sliced roma tomatoes, Crave Brother’s fresh buffalo mozzarella, baby arugula,
-cracked black pepper, olive oil and balsamic reduction

SECOND COURSE, select one:

**NUESKE’S GRILLED CHEESE**
Brie cheese, Nueske’s bacon, with a honey-port wine on brioche

**ROTH GRAND CRU MAC & CHEESE**
Cheese sauce with herbs & topped with garlic breadcrumbs

THIRD COURSE, select one:

**GREAT LAKES WHITEFISH * **
Pan seared fish seasoned panko served with red skin parsley boiled potatoes
& garlic summer vegetables with a lemon butter sauce

**GF GRILLED NEW YORK STRIP * **
Red mashed parmesan red potatoes, Brussels sprouts, red wine demi & caramelized shallots

DESSERT COURSE, select one:

**SPRECHER ROOT BEER FLOAT**

**RHUBARB COBBLER**
Saigon cinnamon & crème fraiche

70 per person

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Desserts

PLATED DESSERTS

GF FLOURLESS CHOCOLATE CAKE
rich chocolate cake
served with raspberry sauce, Chantilly cream
9

COBBLER
Saigon cinnamon & crème fraîche with port wine
mixed berry, rhubarb, or pear
9

GRAND MARNIER STRAWBERRY SHORTCAKE
fresh whipped vanilla cream, fresh strawberries
9

APPLE TART
caramel sauce and Amarena cherry compote
9

HONEY CHEESECAKE
fresh strawberry wedge and Chantilly cream
9

TIRAMISU
Mascarpone cheese mousse layered with sponge cake
soaked in espresso liqueur
8

CHOCOLATE MOUSSE
covered in a dark chocolate ganache
with raspberries and praline sugar shard
8

CITRUS TART
chilled lemon tart with honey meringue
and marinated berries
8

GF HOMEMADE SORBET
from our homemade sorbet selection
8

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
42 per dozen

SALTED CARAMEL PUMPKIN CHEESECAKE
40 per dozen

MINI SWAN CREAM PUFS
38 per dozen

GF TRUFFLE LOLLIPOPS
40 per dozen

FRENCH SILK PIE
38 per dozen

GF DOUBLE DIPPED CHOCOLATE STRAWBERRIES
35 per dozen

HONEY CHEESECAKE BITES
30 per dozen

MINIATURE TIRAMISU
30 per dozen

GF PETITE CRÈME BRULÉE *
vanilla or chocolate
30 per dozen

GF TRUFFLE CUPS
garnished with fresh raspberries
28 per dozen

LEMON TART
with fresh blueberries
28 per dozen

MINIATURE CARROT CAKE
with crème fraîche frosting
25 dozen

GF PETITE FLOURLESS CHOCOLATE CAKE
with raspberries & Chantilly cream
25 per dozen

GF = gluten free
All prices are subject to a 22% service charge and 6.1% tax.

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page 17 | Version 01.2019
Late Night

to better serve you and your guests, late night menu is tray passed by servers.
some items can be arranged to be on a station.

BEEF SLIDERS *
Angus beef burgers, fried onions, Merkt’s cheddar and a sliced pickle
40 per dozen

MINI HARD SHELL TACOS *
onion, cilantro & radishes
Short Rib 35 per dozen
Pork 30 per dozen

WISCONSIN CHEESE CURDS
classic fried white cheddar cheese curds
34 per dozen

MINI BALLPARK HOT DOG
relish, mustard, onion
34 per dozen

JOE’S BRAT SLIDER *
beer braised onions, spicy mustard,
Merkt’s cheddar on a pretzel bun and frittes
34 per dozen

PETITE CROQUE MONSIEUR
traditional French ham & cheese sandwiches
with cornichon pickles
30 per dozen

POMME FRITES
French fries with choice of sauce:
garlic aioli or ketchup
24 per dozen

PIZZERIA PICCOLA PIZZA
Pizzas are cut in 6 pieces

Choice of:
Cheese
Sausage
Pepperoni
Veggie Supreme

15 per pizza, Gluten Free add 5

GF MINI MILK SHAKES
Strawberry, chocolate, mint, vanilla
45 per dozen

Milk Shots with chocolate chip cookies
36 per dozen

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## Bar and Beverage Packages

### COMPLETE BAR PACKAGE
*Beer, House Wine, Call Liquor, Soft Drinks*

<table>
<thead>
<tr>
<th>Package</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>First Hour</td>
<td>17</td>
</tr>
<tr>
<td>Two Hours</td>
<td>22</td>
</tr>
<tr>
<td>Three Hours</td>
<td>27</td>
</tr>
<tr>
<td>Four Hours</td>
<td>32</td>
</tr>
<tr>
<td>Five Hours</td>
<td>37</td>
</tr>
</tbody>
</table>

### BEER WINE SODA PACKAGE
*Beer, House Wine, Soft Drinks*

<table>
<thead>
<tr>
<th>Package</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>First Hour</td>
<td>15</td>
</tr>
<tr>
<td>Two Hours</td>
<td>20</td>
</tr>
<tr>
<td>Three Hours</td>
<td>25</td>
</tr>
<tr>
<td>Four Hours</td>
<td>30</td>
</tr>
<tr>
<td>Five Hours</td>
<td>35</td>
</tr>
</tbody>
</table>

### UPGRADE WINE WITH PACKAGE

**Tier 1** choice of 4 of the below options.
*Beverage Package Price PLUS $6 per person*
- Hayes Ranch Chardonnay
- Geyser Peak Sauvignon Blanc
- Bex Reisling
- Inkberry Cabernet
- Raymond R Collection Merlot
- Dark Horse Pinot Noir

**Tier 2** choice of 4 of the below options.
*Beverage Package Price PLUS $10 per person*
- Skyfall Vineyards Pinot Gris
- Sterling Napa Chardonnay
- Markham Sauvignon Blanc
- Wente “Southern Hills” Cabernet
- Peterson Mendo Blendo
- La Crema Monterey Pinot Noir

### CONSUMPTION BAR

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price per Drink/Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rail Liquor</td>
<td>6.75</td>
</tr>
<tr>
<td>Call Liquor</td>
<td>7.75</td>
</tr>
<tr>
<td>Premium Liquor</td>
<td>8.75</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>4.75</td>
</tr>
<tr>
<td>Craft Beer</td>
<td>5.75</td>
</tr>
<tr>
<td>Wine by the Glass (House)</td>
<td>6.75 per glass</td>
</tr>
<tr>
<td>Mineral Water</td>
<td>2.75</td>
</tr>
<tr>
<td>Soda or Juice</td>
<td>2.75</td>
</tr>
</tbody>
</table>

### CASH BAR

*Tax is inclusive in drink prices.*

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price per Drink/Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rail Liquor</td>
<td>7</td>
</tr>
<tr>
<td>Call Liquor</td>
<td>8</td>
</tr>
<tr>
<td>Premium Liquor</td>
<td>9</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>5</td>
</tr>
<tr>
<td>Craft Beer</td>
<td>6</td>
</tr>
<tr>
<td>Wine by the Glass (House)</td>
<td>7 per glass</td>
</tr>
<tr>
<td>Mineral Water</td>
<td>3</td>
</tr>
<tr>
<td>Soda or Juice</td>
<td>3</td>
</tr>
</tbody>
</table>

**BAR SERVICE:** There will be a $125 per 75 guest staff charge for any bar service. Cash bar revenue does not go towards the food & beverage minimum.
Bar and Beverage

**Call Liquors**
*to include:*
- Skyy Vodka
- Tanqueray Gin
- Bacardi Rum
- Malibu Coconut Rum
- Captain Morgan Rum
- Jose Cuervo Gold Tequila
- Jim Beam Bourbon
- Jack Daniels Whiskey
- Canadian Club Whiskey
- Southern Comfort
- Korbel Brandy
- Dewars White Label Scotch
- Baileys
- Kahlua

**Premium Liquors**
*to include:*
- Tito’s Vodka (GF)
- Bombay Sapphire Gin
- Bacardi Rum
- Malibu Coconut Rum
- Captain Morgan Rum
- Hornitos Tequila
- Makers Mark Bourbon
- Jack Daniels Whiskey
- Crown Royal Whiskey
- Southern Comfort
- Korbel Brandy
- Johnny Walker Red Scotch
- Baileys
- Kahlua

**Bottled Beer**
*to include:*
- Miller Lite
- Miller High Life
- New Glarus Spotted Cow
- Lakefront Riverwest Stein
- K4 Fantasy Factory IPA

**House Wine**
*to include:*
- Sauvignon Blanc
- Chardonnay
- Cabernet Sauvignon
- Pinot Noir
- White Zinfandel

**Soft Drinks**
*to include:*
- Coke, Diet Coke, Sprite
- Assorted Juices
- Bottled Water

GF = gluten free
All prices are subject to a 22% service charge and 6.1% tax.

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## Wine List

### Whites

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hayes Ranch Chardonnay</td>
<td>California</td>
<td>$36</td>
</tr>
<tr>
<td>Bex Riesling</td>
<td>Germany</td>
<td>$36</td>
</tr>
<tr>
<td>Geyser Peak Sauvignon Blanc</td>
<td>California</td>
<td>$36</td>
</tr>
<tr>
<td>Markham Sauvignon Blanc</td>
<td>California</td>
<td>$42</td>
</tr>
<tr>
<td>Skyfall Vineyard Pinot Gris</td>
<td>Washington</td>
<td>$42</td>
</tr>
<tr>
<td>Sterling Napa Chardonnay</td>
<td>California</td>
<td>$44</td>
</tr>
<tr>
<td>Sonoma Cutrer Chardonnay</td>
<td>California</td>
<td>$55</td>
</tr>
<tr>
<td>Kim Crawford Sauvignon Blanc</td>
<td>New Zealand</td>
<td>$61</td>
</tr>
<tr>
<td>William Hill Chardonnay</td>
<td>California</td>
<td>$65</td>
</tr>
<tr>
<td>Silvio Jermann Pinot Gris</td>
<td>Italy</td>
<td>$66</td>
</tr>
<tr>
<td>Chalk Hill Chardonnay</td>
<td>California</td>
<td>$88</td>
</tr>
</tbody>
</table>

### Reds

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dark Horse Pinot Noir</td>
<td>California</td>
<td>$36</td>
</tr>
<tr>
<td>Raymond R Collection Merlot</td>
<td>California</td>
<td>$38</td>
</tr>
<tr>
<td>Inkberry Caberney Sauvignon</td>
<td>Australia</td>
<td>$40</td>
</tr>
<tr>
<td>Wente &quot;Southern Hills&quot; Cabernet Sauvignon</td>
<td>California</td>
<td>$42</td>
</tr>
<tr>
<td>Peterson Mendo Blendo</td>
<td>California</td>
<td>$48</td>
</tr>
<tr>
<td>LaCrema Montere Pinot Noir</td>
<td>California</td>
<td>$54</td>
</tr>
<tr>
<td>Louis Martini Cabernet</td>
<td>California</td>
<td>$53</td>
</tr>
<tr>
<td>BV Napa Cabernet</td>
<td>California</td>
<td>$76</td>
</tr>
<tr>
<td>MacMurray Pinot Noir</td>
<td>California</td>
<td>$78</td>
</tr>
<tr>
<td>Raymond Reserve Cabernet</td>
<td>California</td>
<td>$89</td>
</tr>
</tbody>
</table>

### Sparkling

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freixenent Brut</td>
<td>California</td>
<td>$36</td>
</tr>
<tr>
<td>Astoria Lounge Prosecco</td>
<td>Italy</td>
<td>$45</td>
</tr>
<tr>
<td>Schramsberg Mirabelle Brut</td>
<td>California</td>
<td>$72</td>
</tr>
<tr>
<td>Veuve Cliquot Yellow Label</td>
<td>France</td>
<td>$135</td>
</tr>
</tbody>
</table>

### House Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc, White Zinfandel</td>
<td>$30</td>
</tr>
<tr>
<td>Merlot, Pinot Grigio, Moscato</td>
<td>$34</td>
</tr>
</tbody>
</table>

GF = gluten free

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DEPOSITS:
30% of total of the room rental and food and beverage minimum is due upon signing the catering contract.
25% of total of the room rental and food and beverage minimum is due 6 months before your event.
25% of total of the room rental and food and beverage minimum 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 22% taxable service charge applied to all event charges.
6.1% sales tax is applied to the total bill.

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. Candles are allowed in the space, as long as it is in a vessel.

MISCELLANEOUS CHARGES
- China, Glass & Silver, $5 per person
- Dance Floor Set-up, $275 in Pilot House
- Bar Set-up Fee, $125 per 75 guests
- Cake Cutting Fee, $1.50 per person

Optional Services Available - Additional Charges are as follows:
- Customized Signage, $45 each
- Coat Check Attendant, $125 each
- Piano, Concert Grand, in Pilot House $325 rental and tuning fee

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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 at $85. Client to determine if they will cover the $10 per car 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 advance. For additional parking needs: overflow, bus, shuttle, etc., please arrange with Bartolotta catering manager.

SECURITY GUARD
Discovery World requires any event that starts before business hours (9am M-F and 10am on Saturday and Sunday) or for all events that start at 5pm or after, to have a security guard on-site, for a fee of $180. If an event has 500 or more guests, two security guards will be required, for a total of $360.

CUSTODIAL SERVICE
Discovery World requires all events to have custodial service at $250 per event. If an event has 500 or more guests, two custodial services are required at $500.

AUDIO/VISUAL SERVICES
Bartolotta Catering works with the technology department of Discovery World to provide AV services for events. Arrangements are made and invoiced through Bartolotta Catering and Events at Discovery World. Equipment available, but not limited to:

- LCD Projectors/Screens: $350 (includes AV set up)
- Laptop, Discovery World: $100
- Podium with wireless microphone: $50
- Microphone, Wireless: $25
- Microphone, Lavaliere: over the ear, no clip on: $85
- Great Lakes Monitor: $100
- 42' TV Monitor: $250
- Audio Connection: $25
- Set-Up Fee & Technical Support: $50 per hour

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