
BACCHUS

A BARTOLOTTA RESTAURANT

PRIVATE DINING MENU

Executive Chef / Nicholas Wirth

Chef de Cuisine / Brent Davis

Executive Sous Chef / Anthony Troisi

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PASSED HORS D'OEUVRES

Prices are charged per dozen. Minimum order of two dozen each required.

Recommended 4 to 5 pieces per person.

CHILLED

AVOCADO CRAB SALAD <i>Endive, shallot, celery, citrus aioli</i>	46	STRAUSS VEAL TARTARE <i>Horseradish aioli, cured egg yolk, capers, shallots, baguette crostini</i>	48
SALMON LOX CANAPE <i>Everything Bagel chip, scallion cream cheese, dill, smoked salmon roe</i>	42	ROYAL SEVRUGA CAVIAR <i>Blini, whipped cauliflower cream, pickled shallot</i>	MKT
ENGLISH CUCUMBER TARTELETTE <i>Minus 8 Vinegar-marinated cucumber, dill crème fraîche, preserved lemon (v)</i>	36	BAKED BRIE <i>Puff pastry, port macerated cherry, smoked sea salt (v)</i>	38
AGED BALSAMIC FIG GOUGERE <i>LaClare chevre, microgreens (v)</i>	38	SPECK-WRAPPED DATE <i>Saba-marinated date stuffed with feta</i>	40
		YELLOWFIN TUNA TARTARE <i>Sesame-soy vinaigrette, wasabi tobiko caviar, tapioca cracker, sesame aioli (gf)</i>	46

WARM

BELL & EVANS CHICKEN SAMOSA <i>Potato, pea, carrot, garam masala, mint yogurt</i>	48	ROASTED MUSHROOM TARTLETS <i>Fontina fonduta, veal glace</i>	36
GRILLED WAGYU STEAK TOSTADA <i>Mini corn tortilla, pico de gallo, cilantro (gf)</i>	60	HONEY CORNBREAD CANAPES <i>Smoked pork shoulder, tabasco aioli, chive</i>	48
KOREAN BBQ PORK MEATBALLS <i>Gochujang sauce, scallions</i>	42	PETITE WAGYU BURGER SLIDERS <i>Bacchus special sauce, house pickles, and toasted gougère bun</i>	72
		ROYAL OSSETRA CAVIAR <i>Crispy potato "rosti", crème fraîche, chive</i>	MKT

Menu items reflect the freshest ingredients for the season and are subject to change. Menus are required one week prior to the scheduled event. Prices do not include service charge nor tax and are subject to change. A 3% 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.

*In compliance with Food Code 3-603.11 Wisconsin Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk. For further information, please contact your physician or public health department.

BAC-Private Dining Menu-2025-0418

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STATIONARY HORS D'OEUVRES

CHEESE BOARD

*Local artisan cheeses accompanied with
marcona almonds, fruit preserve, and raw honey*
\$13 per person

CHARCUTERIE

*Imported meats accompanied with
marinated Italian olives, Dijon mustard, and cornichons*
\$14 per person

FIRST COURSE

Please select one option.

POTATO WATERCRESS SOUP 14
Poached egg, watercress, fingerling potato (gf)(v)

100 ACRE FARMS SALAD 15
*Cherry tomato, torpedo onion, fennel,
sherry balsamic vinaigrette (gf)(df)(v)*

CAESAR SALAD 14
*Romaine, Rocket Baby garlic croutons,
Caesar dressing, SarVecchio parmesan
[add anchovies \$1/per person upcharge](v)*

APPLE SALAD 15
*Mixed greens, poached apples,
LaClare chevre, candied pecan,
apple cider vinaigrette (gf)(v)*

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STANDARD ENTRÉES

Please select up to two options, plus a Vegetarian option.

Please note, all steaks are cooked medium-rare to medium

For groups of 26 or more, counts are required for each selection seven business days prior to the reservation. Host is to provide place cards indicating the selections.

FILET MIGNON <i>8 oz, Syrah wine sauce, grilled broccolini, Yukon Gold potato mousseline (gf)</i>	59	ORGANIC CHICKEN <i>Bacon-roasted fingerling potatoes, caramelized Brussels sprouts, herbed chicken jus</i>	36
BEEF SHORT RIB <i>Cabernet-braised, Yukon Gold potato mousseline, honey-glazed carrots (gf)</i>	42	ATLANTIC SALMON <i>Braised lentils, champagne-saffron nage, Tuscan kale (gf)</i>	40
DUROC PORK CHOP <i>Smoked potato, braised cipolini onion, seasonal vegetables, brown sugar pork jus (gf) (df)</i>	44	HUDSON CANYON SCALLOPS <i>Pomme frites, roasted carrot purée, seasonal vegetables, citrus beurre blanc (gf)</i>	48
		SEASONAL VEGETARIAN RISOTTO <i>(gf)(v)</i>	32

COMBINATION PLATES

Select one option for all guests.

Vegetarian option available.

FILET MIGNON AND GRILLED SHRIMP <i>8 oz filet, four Gulf shrimp, seasonal vegetables, Yukon Gold potato purée, bearnaise sauce (gf)</i>	65
FILET MIGNON AND SAUTÉED SCALLOPS <i>8 oz filet, two Hudson Canyon scallops, seasonal vegetables, Yukon Gold potato purée, bearnaise sauce (gf)</i>	75
FILET MIGNON AND MAINE LOBSTER <i>8 oz filet, 4 oz Maine lobster tail, seasonal vegetables, Yukon potato purée, bearnaise sauce (gf)</i>	80

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CHILDREN'S ENTRÉES

For children 12 years old and younger.

Select one entrée. All entrées include a fresh fruit cup.

BUTTERED NOODLES	12
ALFREDO PASTA	16
MARINARA PASTA	15
CHICKEN FINGERS	17
<i>French fries</i>	
PETITE FILET	22
<i>Mashed potatoes</i>	

DESSERTS

Select one option.

MOLTEN HAZELNUT CAKE	12
<i>Chocolate hazelnut cake, hazelnut ice cream, vanilla anglaise</i>	
CITRUS TART	12
<i>Creamy citrus curd, shortbread crust, whipped white chocolate ganache</i>	
PECAN FINANCIER	12
<i>Mascarpone mousse, spiced crumble, sautéed apples, apple butter, pecan croquant</i>	
TRIO OF SORBETS	12
<i>Daily selection (gf)</i>	

SWEETS TABLE

Prices are charged per dozen. Minimum order of two dozen each required.

Recommended 4 to 5 pieces per person.

SEASONAL TARTS	30	CREAM PUFFS	30
CHOCOLATE TARTS	30	ASSORTED MACAROONS	36
COOKIE TRIO (SEASONAL)	30	<i>Cake cutting fee</i>	<i>\$2.50/per person</i>

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CHEF SIGNATURE TASTING MENU

Our signature experience is the chef's menu with sommelier selected beverage pairings. This menu is presented in the "omakase" tradition, where the guest entrusts the chef to select exemplary expressions of the best that he has to offer on any given day.

The Tasting Menu is intended for the entirety of the table up to 20 guests. Please inform your server of any dietary restrictions or food allergies.

THREE-COURSE MENU	70 (15 guests or less)
SIX-COURSE MENU with beverage pairings	95 (up to 20 guests - entirety of the table) +60

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CONSUMPTION BEVERAGES

Prices are per drink and based on standard mixed drink.

SUPER PREMIUM BRANDS	<i>starts at</i> 14	SOFT DRINKS	4.50
PREMIUM BRANDS	<i>starts at</i> 12	VALENTINE COFFEE	6.00
CALL BRANDS	<i>starts at</i> 9	<i>Regular and decaffeinated with complimentary refills</i>	
DOMESTIC BEER	6.00	HOT RISHI ORGANIC TEA	3.50
<i>per bottle</i>		BOTTLED WATER (800 mL)	8
IMPORT & MICRO BREW BEER	7.00	<i>Voss still and sparkling</i>	
<i>Starting at</i>		REPUBLIC OF TEA (.5L)	5
		<i>Ginger peach decaf, blackberry sage, darjeeling</i>	

OTHER SERVICES

SCREEN RENTAL	75
<i>with power strip, extension cord, table for AV equipment</i>	
LCD PROJECTOR	95
HAND-HELD MICROPHONE	125

Other AV rentals available upon request.

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TO RESERVE A PRIVATE ROOM, PLEASE CONTACT
THE BARTOLOTTA RESTAURANTS SALES TEAM

DIRECT: 414-935-5003
RESTAURANT: 414-765-1166
SALES@BARTOLOTTAS.COM

925 E WELLS ST, MILWAUKEE, WI 53202

BACCHUSMKE.COM