
BARTOLOTTA

CATERING & EVENTS

AT THE ITALIAN COMMUNITY CENTER

CATERING MENU

WELCOME TO THE BARTOLOTTA FAMILY

Thank you for considering Bartolotta Catering & Events at The Italian Community Center 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 The Italian Community Center 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 50 or 350 people, Bartolotta Catering & Events at the Italian Community Center is the perfect space for your event. From the Grand Ballroom to private conference rooms, and even an open-air courtyard, the versatile facilities at the ICC can easily be configured to match your vision. Bartolotta's professional and experienced event coordinators will assist you in creating the perfect menu as well as manage every detail in order to make sure your event is one that will be long remembered by your guests. We look forward to celebrating with you soon!

PAUL BARTOLOTTA

Chef / Owner / Co-Founder
The Bartolotta Restaurants

ADAM IPLIKCI

General Manager
Bartolotta Catering & Events at The Italian Community Center

BREAKFAST BUFFETS

Minimum of 15 guests required.

Orange Juice & Cranberry Juice are available for 40 per gallon.

Premium Locally-Roasted Coffee and Decaffeinated Coffee available for 48 per gallon.

MILAN

Assortment of Sliced Fresh Fruit and Berries

Fresh Baked Muffins and Danishes

19 per person

FLORENCE

Assortment of Fresh Fruit and Berries

Steel-Cut Oatmeal, Honey, Walnuts, Brown Sugar

Yogurt Bar: Vanilla and Plain Yogurts, Granola, Dry Fruit,

Fresh Baked Muffins and Danishes

25 per person

ROME

Assortment of Sliced Fresh Fruit and Berries

Fresh Baked Croissants and Pastries

Scrambled Farm Eggs with Chives

Select One: Applewood Smoked Bacon or Sausage Links

Skillet-Fried Breakfast Potatoes with Peppers and Onions

30 per person

BRUNCH BUFFETS

Minimum of 40 guests required.

Chef Fee

One Chef Attendant for Every 100 Guests

175 Per Chef

PISA TOWER

Assortment of Sliced Fresh Fruit and Berries

Fresh Baked Muffins and Danishes

Mista Salad with Balsamic Vinaigrette and Ranch

Scrambled Farm Eggs with Chives

Select One: Applewood Smoked Bacon or Sausage Links

Skillet-Fried Breakfast Potatoes with Peppers and Onions

Chef-Carved Roasted Turkey Breast with Pesto Mayo and Brioche Rolls

Italian Butter Cookies

45 per person

COLOSSEUM

Assortment of Sliced Fresh Fruit and Berries

Fresh Baked Croissants and Pastries

Caprese Salad with Roma Tomatoes, Fresh Mozzarella, Basil

Bartolotta's Creamy Caesar Salad

Scrambled Farm Eggs with Chives

Select One: Applewood Smoked Bacon or Sausage Links

Skillet-Fried Breakfast Potatoes with Peppers and Onions

Smoked Salmon with Crème Fraîche, Capers and Onions, Toasted Breads

Baked Rigatoni Pasta with Fresh Tomato Sauce, Eggplant, Fresh Mozzarella

Chef-Carved Roasted Marinated Beef Sirloin

Tiramisu

55 per person

BREAKFAST ENHANCEMENTS

SPECIALTY EGG DISHES

Breakfast Frittata with Tomato,
Italian Sausage and Mozzarella
12 per person

Spinach and Fontina Quiche
with Oven-Roasted Tomatoes and Asparagus
12 per person

BREAKFAST SANDWICHES

Croissant with Fried Farm Egg,
Shaved Ham, Wisconsin Cheddar Cheese
12 each

English Muffin with Scrambled Eggs,
Pork Sausage Patty, Wisconsin Smoked
Gouda Cheese
11 each

SAVORY BREAKFAST PASTRIES

Parmesan Leek, Spinach Feta, Tomato Olive
9 each

OATMEAL

Steel-Cut Oatmeal, Raisins, Honey,
Walnuts, Brown Sugar
7.50 per person

STATION

CHEF MADE-TO-ORDER OMELETTES
(Minimum 40 Guests)

Diced Ham, Chopped Smoked Bacon, Onions,
Mushrooms, Red and Green Bell Peppers,
Spinach and Wisconsin Cheddar Cheese
(Egg White and Egg Substitutes Available Upon Request)
14.50 per person
(Chef Required 175 Fee)

BAGELS

Sliced Assorted Bagels, Whipped Butter,
Assorted Cream Cheese, Fruit Preserves
36 per dozen

BELGIAN WAFFLE

Fruit Toppings, Whipped Cream, Maple Syrup
9 per person

PLATED BREAKFASTS

*All Served with Fresh Baked Muffins and Danishes,
Premium Locally-Roasted Coffee and Decaffeinated Coffee available for 48 per gallon.
(1) 8 oz Glass of Orange Juice is available for 5 per person.*

LOCAL FARM SCRAMBLED EGGS

Wisconsin Cheddar Cheese, Fried Red Potatoes, Herbs, Smoked Bacon
23 per person

BELGIAN WAFFLE

Maple Syrup and Cinnamon Butter with
Choice of: Applewood-Smoked Bacon or Sausage Links
25 per person

QUICHE

Choice of: Italian Sausage and Mozzarella or Artichoke, Spinach and Wisconsin Swiss Cheese
Served with Breakfast Potatoes, Roasted Red Pepper Sauce, and Petite Salad
26 per person

EGGS BENEDICT

Poached Farm Eggs, Canadian Bacon, English Muffin,
Hollandaise Sauce and Skillet-Fried Red Potatoes
29 per person

CROISSANT BREAKFAST SANDWICH

Fried Egg, Ham, Cheddar Cheese
Served with Breakfast Potatoes and Petite Green Salad
27 per person

ADD-ONS

Mixed Fruit Cup
6 per person

Yogurt & Berry Parfait
9 per person

LUNCH BUFFETS

*Minimum of 25 guests required
90 minute maximum*

THE DELI BUFFET

Tomato Bisque Soup with Fresh Basil *GF, V*
Grilled Vegetable Platter, Olive Oil, and Balsamic Dressing
Sliced Roast Beef, Turkey Breast, and Country Ham
Wisconsin Cheddar, Swiss, and Provolone, Sliced Tomatoes, Leaf Lettuce, Mayo, Mustards
Russet Potato Chips, Assorted Sliced Breads, Dill Pickle Spears, Creamy Coleslaw
Chocolate Brownies and Cookies
39 per person

VIA ROMA ITALIAN

Vegetable Minestrone *V, VG, GF*
Imported Breadsticks and Fresh Focaccia
Mista Salad-Mixed Greens with Crudité Vegetables and Balsamic Vinaigrette *VG, GF*
Caprese Salad with Roma Tomatoes, Fresh Wisconsin Mozzarella, Basil and Olive Oil
Spinach Ricotta Ravioli, Marinara Sauce, Basil, and Grana Padano Cheese
Rigatoni with Ham, Peas, and Parmesan Cream Sauce
Tiramisu
41 per person

MEXICAN BUFFET

Guacamole, Salsa Fresca, and Tortilla Chips
Tortilla Soup with Cilantro, Avocado, and Crispy Tortillas
Corn and Black Bean Salad with Romaine, Tomatoes, Honey-Lime Dressing
Chicken Fajitas with Peppers and Onions
Ground Beef with Green Chilies
Warm Flour Tortillas, Corn Tortillas, Spanish Rice, Refried Beans
Pepper Jack Cheese, Sour Cream, Jalapeños, and Cilantro
Cinnamon Churros
45 per person

PLATED & SERVED LUNCHESES

Includes Choice of Soup or Salad, Bread & Butter.

A 4 per person charge will apply if more than one entree (other than vegetarian choice) is selected.

SOUPS OR SALADS

TOMATO PERNOD SOUP *GF, V*
with Basil Oil

VEGETABLE MINISTRONE *GF, VG*
Italian Style Vegetable Soup

MISTA SALAD *VG, GF*
Mixed Greens, Fennel, Cherry Tomatoes, Carrots,
Red Onion, Radish, Cucumber, Balsamic Vinaigrette

BARTOLOTTA'S CREAMY CAESAR SALAD *V*
Romaine Lettuce, Caesar Dressing, Grana Padano Cheese, Croutons

(Please add 5 for the following selections)

WILD MUSHROOM SOUP *GF, V*
Sautéed Wild Mushrooms, Sherry Gastrique

WISCONSIN BEER CHEESE SOUP *V*
Hooks Aged Cheddar, Pretzel Croutons, Red Chili Oil

CAPRESE SALAD *GF, V*
Artisan Greens, Sliced Roma Tomato, Fresh Mozzarella Cheese,
Micro Basil, Extra Virgin Olive Oil, Aged Modena Balsamic Vinegar

ROASTED BEET SALAD *GF, V*
Watercress, Frisée Lettuce, Feta Cheese,
Toasted Sunflower Seeds, Reserva Sherry Vinaigrette

PLATED & SERVED LUNCHES

Includes Choice of Soup or Salad, Bread & Butter.

A 4 per person charge will apply if more than one entree (other than vegetarian choice) is selected.

ENTREES

SEARED SALMON *GF*

Celery Root Purée, Seasonal Vegetable Medley,
Citrus Butter Sauce

36

ROASTED GREAT LAKES WHITEFISH *GF*

Corn Relish, Green Beans, Citrus-Butter Sauce

36

CITRUS CHICKEN BREAST *GF*

Spinach, Yukon Gold Potato Purée,
Citrus-Butter Sauce

36

CHICKEN MARSALA

Mushroom Marsala with Orecchiette Pasta
and Seasonal Vegetables

36

SICILIAN STEAK

Italian Herbed Breadcrumbs,
Yukon Potato Gratin, Sautéed Spinach

43

MEAT LASAGNA

Pasta Layered with Ricotta, Meat Sauce,
Italian Sausage, Mozzarella and Grana Padano Cheese
(Vegetarian Option Available)

32

BRAISED SHORT RIBS *GF*

Boneless Short Ribs with Baby Carrots
and Yukon Gold Potato Purée

43

FILET OF BEEF *GF*

Yukon Gold Potato Purée, Broccolini,
Brandy Peppercorn Sauce

53

VEGETARIAN, VEGAN, & GLUTEN-FREE OPTIONS

LENTILS DU PUY *VG, GF*

Braised Green Lentils with
Carrot Purée, Mushrooms,
Arugula Salad, Balsamic Glaze

32

PASTA POMODORO *V*

Penne Pasta Tossed with
Fresh Tomatoes, Garlic, Olive Oil and
Basil, topped with Grated Parmesan

32

GRILLED POLENTA CAKE *VG, GF*

Wild Mushroom and Leek Fricassée,
Spinach, Charred Tomato Sauce

32

RIGATONI PASTA *V*

Marinara, Fried Eggplant,
Fresh Mozzarella, Basil,
Grana Padano Cheese

32

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

9

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

ICC-Catering Menu-2026-0227

CHILLED SALAD ENTREES

Served with Bread and Butter.

Substitute Chicken with Roasted Salmon
8 supplement

Substitute Chicken with Shrimp
12 supplement

BARTOLOTTA'S CREAMY CAESAR SALAD *V*

Romaine Lettuce, Caesar Dressing,
Grana Padano Cheese, Croutons

22

with Grilled Chicken Breast

30

COBB SALAD *GF*

Bacon, Grilled Chicken, Tomatoes, Blue Cheese,
Chopped Eggs, Avocado, Ranch

32

PESTO CHICKEN BREAST SALAD *GF*

Mixed Greens, Cherry Tomatoes,
Pinenuts, Golden Raisins,
Light Balsamic Vinaigrette

33

SOUTHWEST GRILLED CHICKEN SALAD *GF*

Roasted Corn, Black Beans, Avocado,
Queso Fresco, Crispy Tortilla Strips,
Crispy Bacon, Chipotle Ranch Dressing

34

HERB ROASTED CHICKEN SALAD *GF*

Mixed Greens, Candied Pecans,
Goat Cheese, Grapes, Dried Canberries,
Shaved Rainbow Carrots, Sherry Vinaigrette

33

BOXED LUNCHES

Wrapped, Pre-Made Deli Sandwiches

A Choice of: Ham, Turkey, Roast Beef, or Vegetarian
Lettuce, Tomato, Onion on a Ciabatta Roll

Includes:

Potato Chips

Cookie

Whole Fruit

Condiments, Napkins, and Flatware

21 per box lunch

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

10

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

ICC-Catering Menu-2026-0227

A LA CARTE BEVERAGES

Tableside Premium Locally-Roasted Coffee and Decaffeinated Coffee Available For 3.50 per person.

PREMIUM LOCALLY-ROASTED COFFEE

Decaffeinated Coffee Available
48 a gallon

FRESHLY BREWED ICED TEA

35 per gallon

ASSORTED TEAS

Herbal, Green, and Black
4 each

FRUIT PUNCH

37 per gallon

FRESH FRUIT-INFUSED WATER

8 for half gallon

JUICES

Fresh Orange Juice
Cranberry Juice
40 per gallon

SPARKLING SAN PELLIGRINO

5 each

SOFT DRINKS

4 each

FRESHLY SQUEEZED ORANGE JUICE

8 oz per glass
5 each

BOTTLED WATER

4 each

LEMONADE

37 per gallon

MEETING BEVERAGE PACKAGES

Locally-Roasted Coffee, Decaffeinated,
Select Teas, Soda, and Bottled Water
Assorted Sparkling San Pellegrino

Half Day up to 4 hours: 16 per person

Full Day up to 8 hours: 23 per person

A LA CARTE FOODS

CRUDITÉ VEGETABLES & DIP

6 per person

TRAIL MIX PACKS

3.50 each

NUGO PROTEIN BARS

5 each

HOUSE-BAKED GIANT COOKIES

29 by the dozen

INDIVIDUAL BAGS OF POPCORN

3 each

GRANOLA BARS

3.50 each

INDIVIDUAL BAGS OF POTATO CHIPS

3 each

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

STATIONARY APPETIZER

ANTIPASTI

Breadsticks and Rustic Crostini
Cured Meats: Prosciutto, Salami, and Soppressata
Cured Olive Selection
Roasted Red Peppers and Asparagus
Marinated Mushrooms and Artichokes
Mozzarella and Fresh Herbs
18 per person

FORMAGGI

Breadsticks and Rustic Crostini
Selection of Domestic Cheeses
Dried and Preserved Fruits
Local Honey
15 per person

PINZIMONIO CRUDITÉ

Fresh Local Seasonal Crudité Vegetables
Assorted Breads and Crackers
Ranch Dip
11 per person

FRUTTA

Fresh Assortment of Seasonal Fruit and Berries
14 per person

CHILLED SHRIMP TOWER

U-12 Size Jumbo Shrimp Cocktail, Signature Cocktail Sauce, Lemon Wedges
63 by the dozen

GRAZING STATION

All grazing stations provided with breads, crackers, and pita.

Grazing Station
6 selections 20 per person

Grand Grazing Station
10 selections 24 per person

CHIPS, DIPS, SPREADS

PIMENTO CHEESE SPREAD

TRADITIONAL HUMMUS

CRAB ARTICHOKE DIP

CHIPS & GUACAMOLE

SALADS

ISRAELI COUSCOUS

VEGETARIAN TORTELLINI SALAD

BURRATA & HEIRLOOM TOMATO

WATERMELON & BEET SALAD

JICAMA, BEAN, LIME DRESSING

GREEK-STYLE ORZO & FETA CHEESE

PRODUCE MARKET

**VEGETABLE CRUDITÉ
& RELISH TRAY
WITH RANCH DRESSING**

**GRILLED BALSAMIC
MARINATED ASPARAGUS**

SEASONAL FRESH FRUIT DISPLAY

**CITRUS-MARINATED
MEDITERRANEAN OLIVES**

DEVILED EGGS, SMOKED PAPRIKA

**FRIED EGGPLANT,
HERB GREMOLATA**

FISH, MEATS, CHEESE

DOMESTIC CHEESE SELECTION

CURED SLICED MEATS

SILKY CHICKEN LIVER PATE

COUNTRY-STYLE PORK PATE

SMOKED SALMON PLATTER

SHRIMP CEVICHE, PLANTAIN CHIPS

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

PASSED HORS D'OEUVRES

Priced per dozen. Minimum of two dozen per variety required.

COLD

DRY-AGED STEAK TARTARE

Mustard Caper Dressing, Focaccia Crostini, Parmesan
53

KALUGA CAVIAR *GF*

Crispy Potato, Whipped Ricotta
55

EGGPLANT CAPONATA *VG*

Crostini, Golden Raisins, Pine Nuts, Basil
36

AVOCADO TOAST *VG*

Oil-Poached Tomato, Preserved Lemon
34

SALMON RILLETTE

Capers and Lemon Mayo
35

TUNA TARTARE

Sesame Soy, Wasabi Caviar on Crispy Won Ton
52

TOMATO BRUSCHETTA *VG*

Crostini and Fresh Basil
36

CHICKEN PESTO SALAD

Golden Raisins and Grilled Bread
36

JUMBO SHRIMP COCKTAIL *GF*

Homemade Cocktail Sauce
58

DEVILED EGGS *GF*

Crispy Bacon, Espelete Pepper, Chives
34

HERBED GOAT CHEESE *V, GF*

Endive Spear, Fig Preserve, Toasted Pinenuts
32

MEXICAN STREET CORN *GF, V*

Charred Corn, Mayonnaise, Cotija Cheese,
Lime Juice, Chili Powder
32

HOT

CARAMELIZED ONION TART *V*

Melted Gruyère Cheese
34

MINIATURE CRAB CAKE

with Aioli
50

CRISPY PORK BELLY *GF*

with Maple Glaze
39

STUFFED MUSHROOM CAPS *GF*

Crab-Stuffed
52
Goat Cheese-Stuffed *V*
38

SPANISH OCTOPUS *GF*

Chickpea Purée, Marinated Sweet Peppers, Oregano
34

THAI GINGER SESAME CHICKEN SATAY *GF*

Sweet Chili Glaze, Scallions
36

BEEF SKEWERS *GF*

Toasted Sesame Seeds and Scallions
46

SPANAKOPITA *V*

Spinach and Feta Cheese
34

TOMATO PERNOD SOUP SHOOTER *V*

Petite Grilled Cheese
40

CRISPY FRIED SHRIMP

with Sweet and Sour Sauce
45

WHITE CHEDDAR CHEESE CURDS *V*

38

MUSHROOM ARANCINI *V*

Fontina Cheese, Roasted Garlic Aioli
36

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

DINNER BUFFETS

Priced per person, per 90 minutes, minimum 50 guests.

**Additional 48 per gallon for coffee service.*

MEXICAN STATION

Guacamole, Salsa Fresca, and Tortilla Chips
Corn and Black Bean Salad with Romaine, Tomatoes, Honey-Lime Dressing
Chicken Fajitas with Peppers and Onions
Ground Beef with Green Chilies
Warm Flour Tortillas and Spanish Rice
Pepper Jack Cheese, Sour Cream, Jalapeños, and Cilantro
Cinnamon Churros
45 per person

ITALIAN STATION

Imported Breadsticks and Focaccia
Italian Beef with Peppers
Mista Salad: Mixed Greens, Fennel, Cherry Tomatoes, Carrots, Red Onion, Radish,
Cucumber, and Balsamic Vinaigrette
Italian Beef with Peppers
Caprese Salad: Roma Tomatoes, Fresh Wisconsin Mozzarella, Basil and Olive Oil
Spinach Ricotta Ravioli: Marinara Sauce, Basil and Grana Padano Cheese
Chicken Parmesan with Marinara Sauce
Tiramisu
49 per person

FESTA FAMILY BUFFET

Rolls and Butter
Bartolotta's Creamy Caesar Salad: Romaine Lettuce, Caesar Dressing, Grana Padano Cheese, and Croutons
Red-Wine Braised Short Ribs
Grilled Chicken Pesto
Spinach Ricotta Ravioli: Marinara Sauce, Basil, and Grana Padano Cheese
Sides: Yukon Gold Potato Purée and Roasted Carrots
Dessert: Italian Cookie Platter
57 per person

THIRD WARD BUFFET

Rolls and Butter
Caprese Salad: Roma Tomatoes, Fresh Wisconsin Mozzarella, Basil and Olive Oil
Bartolotta's Creamy Caesar Salad: Romaine Lettuce, Caesar Dressing, Grana Padano Cheese, and Croutons
Rigatoni Pasta: Marinara, Fried Eggplant, Fresh Mozzarella, Basil, and Grana Padano Cheese
Honey Mustard-Glazed Plank Salmon
Sliced Roasted Peppercorn Sirloin with Chianti Demi-Glaze
Sides: Roasted Red Potatoes, Green Beans
Dessert: Apple Crisp, Vanilla Bean Ice Cream, and Caramel Sauce
65 per person

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

15

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

ICC-Catering Menu-2026-0227

CARVING STATIONS

Available as an add on to any dinner station.

*All items carved to order and are accompanied by Yukon Gold Potato Purée, Rolls, and Sauces.
30 person minimum 90 minute maximum*

Chef Fee

One Chef Attendant for Every 100 Guests
175 Per Chef

ROASTED DUROC PORK LOIN

with Peppercorn Sauce
28 per person

ROASTED TURKEY BREAST

with Cranberry-Orange Relish
23 per person

PEPPER-CRUSTED TENDERLOIN OF BEEF

with a Red Wine Reduction
48 per person

PRIME RIB OF BEEF & GARLIC THYME CRUST

with Au Jus and Creamy Horseradish Sauce
43 per person

PLATED DINNERS

Includes Choice of Soup or Salad, Bread & Butter.

A 4 per person charge will apply if more than one entree (other than vegetarian choice) is selected.

SOUPS OR SALADS

TOMATO PERNOD SOUP, BASIL OIL *GF, V*

VEGETABLE MINISTRONE *GF, VG*

MISTA SALAD *GF, VG*

Mixed Greens, Fennel, Cherry Tomatoes, Carrots,
Red Onion, Radish, Cucumber, Balsamic Vinaigrette

BARTOLOTTA'S CREAMY CAESAR SALAD *V*

Romaine Lettuce, Caesar Dressing, Grana Padano Cheese, and Croutons

(Please add 5 for the following selections)

WILD MUSHROOM SOUP *GF, V*

Sautéed Wild Mushrooms, Sherry Gastrique

WISCONSIN BEER CHEESE SOUP *V*

Hooks Aged Cheddar, Pretzel Croutons, Red Chili Oil

CAPRESE SALAD *GF, V*

Artisan Greens, Sliced Roma Tomato, Fresh Mozzarella Cheese,
Basil, Extra Virgin Olive Oil, Balsamic Glaze

HEARTS OF ROMAINE *GF, V*

Cucumbers, Olives, Cherry Tomato, Red Onion, Feta, Oregano Vinaigrette

KALE SALAD *GF, V*

Marinated Kale, Brussels Sprouts, Craisins,
Shaved Parmesan, Toasted Pine Nuts, Cabernet Vinaigrette

MEDITERRANEAN ARTICHOKE SALAD *GF, V*

Marinated Artichoke Hearts, Chickpeas, Treviso,
Olives, Sundried Tomatoes, Sweet Peppers, Feta Cheese, Lemon Vinaigrette

PLATED & SERVED DINNERS

ENTRÉES

TUSCAN CHICKEN *GF*

Rosemary, Garlic Jus, Caramelized Brussels Sprouts,
Roasted Potatoes
42

COQ AU VIN *GF*

Semi Boneless Chicken Marinated and Cooked in
Red Wine, served with Potato Purée, Bacon,
Mushrooms, Pearl Onions, and Carrots
43

CITRUS CHICKEN BREAST *GF*

Yukon Gold Potato Purée, Sautéed Spinach,
and Citrus-Butter Sauce
40

SEARED SALMON *GF*

Celery Root Purée, Seasonal Vegetable Medley,
Citrus-Butter Sauce
42

SWORDFISH *GF*

Olive Oil Potatoes, Broccolini, Cherry Tomatoes,
Kalamata Olives, Capers, Lemon Oil
44

ROASTED PORK CHOP *GF*

Sweet Potato Purée, Seasonal Vegetables,
Marsala Mushroom Sauce
40

SICILIAN STEAK

Italian Herbed Breadcrumbs, Parmesan Cheese,
Yukon Potato Gratin, Sautéed Spinach
46

BRAISED SHORT RIBS OF BEEF *GF*

Yukon Gold Potato Purée,
Carrots, Red Wine Reduction
48

GRILLED NEW YORK STRIP STEAK *GF*

Roasted Marble Potatoes and Asparagus
55

FILET OF BEEF *GF*

Rainbow Carrots, Puréed Yukon Potatoes,
Brandy Peppercorn Sauce
62

VEGETARIAN, VEGAN, & GLUTEN-FREE OPTIONS

LENTILS DU PUY *VG, GF*

Braised Green Lentils,
Roasted Carrots, Mushrooms,
Arugula Salad, Aged Balsamic
36

VEGETABLE CURRY WITH CHICKPEAS *VG, GF*

Curried Vegetables and Jasmine Rice
36

RIGATONI PASTA *V*

Marinara, Fried Eggplant,
Fresh Mozzarella, Basil,
Grana Padano Cheese
36

GRILLED POLENTA CAKE *VG, GF*

Wild Mushrooms and Leek Fricassée, Spinach,
Charred Tomato Sauce
36

PARMESAN & RICOTTA RAVIOLI *V*

Sautéed Wild Mushrooms, Spinach,
White Truffle Brown Butter
39

*(An additional fee of 4 per plate will apply
to ravioli entrées of 25 or more)*

COMBO ENTREES

SEARED SEA SCALLOPS & BRAISED SHORT RIBS *GF*

Yukon Gold Potato Purée, Broccolini, Red Wine Butter

60

FILET OF BEEF & SEARED SALMON FILET *GF*

Yukon Gold Potato Purée, Roasted Carrots, Red Wine Butter

63

FILET OF BEEF & GRILLED SHRIMP *GF*

Yukon Gold Potato Purée, Green Beans, Red Wine Butter

65

FILET OF BEEF & SEARED SCALLOPS *GF*

Yukon Gold Potato Purée, Broccolini, Red Wine Butter

65

HANGER STEAK & CHICKEN BREAST *GF*

Yukon Gold Potato Purée, Green Beans, Red Wine Butter

52

DESSERTS

*Priced per person
Tableside coffee service available for 3.50 per cup*

DEATH BY CHOCOLATE TORTE

Chocolate Cake with Chocolate Mousse
and Ganache
13

TURTLE CHEESECAKE

Chocolate Ganache, Roasted Pecans, Caramel
13

FLOURLESS CHOCOLATE CAKE *GF*

13

APPLE CRISP

Vanilla Bean Ice Cream, Caramel Sauce
13

MINI DESSERT STATION

Priced per dozen. Minimum order, two dozen
per item(s) selected

- Chocolate Dipped Strawberries (GF) 39
- Key Lime Tartlets 34
- Lemon Bars 31
- Chocolate Brownies 31
- Miniature Eclairs 33
- Chocolate Mousse Cups (GF) 32
- Miniature Crème Brûlée (GF) 38
- Mini Tiramisu 39
- Fresh Fruit Tartlets 34
- Pecan Tarts 36
- Cream Puffs 36
- Italian Cookies 32
- Cannoli 37

PANNA COTTA *GF*

Traditional Italian Custard,
Served with Fresh Berries
12

TIRAMISU

Layered Italian Custard, Espresso Soaked Lady
Finger Cookies, Mascarpone Cheese and
Cocoa Powder
13

ITALIAN GELATOS, SORBETTI *GF, VG* **OR SPUMONI**

11

CANDY STATION

Select 8 types for 12 per person

- Peanut Butter M&M's
- Gummi Bears
- Jolly Ranchers
- Starburst
- Caramel Rolos
- Swedish Fish
- Skittles
- Milk Chocolate M&M's
- Peanut M&M's
- Miniature Reese's Peanut Butter Cups
- Hershey Kisses

Bartolotta's will provide jars, scoops, and bags
for your guests to take candy home.

LATE NIGHT FOOD

TAILGATE

Angus Beef Sliders, Cheddar, Dill Pickle and Ketchup

Petite Hot Dogs in Buns

Crispy Fries and Aioli

15 per person

WALKING TACOS

Choice of Fritos or Doritos

Seasoned Ground Beef

Grilled Marinated Chicken

Shredded Lettuce, Cheese, Salsa, Sour Cream

15 per person

THIRD WARD

Flatbread Pizza Slices

Margherita

Quattro Formaggi: 4-Cheese

Sausage

Pepperoni

28 per dozen

THE MILWAUKEE PRETZEL COMPANY

Soft Pretzels and Pretzel Bites served with a selection of

Mustards, Warm Cheese Sauce, and Dips

10 per person

BAR & BEVERAGE

CENTRAL STANDARD WISCONSIN CRAFT COCKTAILS



Bartolotta Catering has partnered with Milwaukee's Central Standard Craft Distillery to create these craft cocktails. Perfect to add to your bar package as a signature drink.

MILWAUKEE MULE

Central Standard Door County Cherry Vodka
with Lime Juice, Ginger Beer, Lime Wedge Garnish
\$14 per drink, minimum of 50 drinks

MILJITO

Central Standard Door County Cherry Vodka, with Lime,
Mint, Simple Syrup, Sprite, Seltzer, Lime Wedge Garnish
\$14 per drink, minimum of 50 drinks

ESPRESSO MARTINI

Central Standard Daily Grind Vodka with Coffee Liqueur,
Espresso, Simple Syrup, Garnish with Espresso Bean Garnish
\$14 per drink, minimum of 50 drinks

MIDWEST MARGARITA

Central Standard North Wisconsin Brandy
with Triple Sec, Lime, Simple Syrup, Sprite
\$14 per drink, minimum of 50 drinks

PATIO POUNDER

Central Standard Red Cabin Bourbon
with Lime, Sprite, Cranberry Juice
\$14 per drink, minimum of 50 drinks

BASIL GIMLET

Central Standard Guided Trail Gin
with Lime, Basil, Simple Syrup
\$14 per drink, minimum of 50 drinks

UPGRADE WINE WITH PACKAGE

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

Hayes Ranch Chardonnay

Duckhorn Decoy 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

Markham Sauvignon Blanc

Louis Martini Cabernet

La Crema Monterey Pinot Noir

Raymond R Collection Merlot

BAR & BEVERAGE

COMPLETE BAR PACKAGE

Beer, House Wine, Call Liquor, Soft Drinks

First Hour	\$21.00 per person
Two Hours	\$26.00 per person
Three Hours	\$31.00 per person
Four Hours	\$36.00 per person
Five Hours	\$41.00 per person
Six Hours	\$46.00 per person

Beer, House Wine, Premium Liquor, Soft Drinks

First Hour	\$25.00 per person
Two Hours	\$30.00 per person
Three Hours	\$35.00 per person
Four Hours	\$40.00 per person
Five Hours	\$45.00 per person
Six Hours	\$50.00 per person

BEER WINE SODA PACKAGE

Beer, House Wine, Soft Drinks.

First Hour	\$18.00 per person
Two Hours	\$23.00 per person
Three Hours	\$28.00 per person
Four Hours	\$33.00 per person
Five Hours	\$38.00 per person
Six Hours	\$43.00 per person

Soft Beverage Package

First Hour	\$8.00 per person
Two Hours	\$12.00 per person
Three Hours	\$14.00 per person
Four Hours	\$17.00 per person
Five Hours	\$20.00 per person
Six Hours	\$23.00 per person

HOSTED ON CONSUMPTION BAR

Call Liquor	\$9.50 per drink
Premium Liquor	\$10.50 per drink
Domestic Beer	\$6.50 per bottle
Import Beer	\$7.50 per bottle
Wine (House)	\$8.50 per glass
Hard Seltzer	\$7.50 per can
Soft Beverages	\$4.00 each

CASH BAR

Tax is inclusive in drink prices.

Call Liquor	\$10.00 per drink
Premium Liquor	\$11.00 per drink
Domestic Beer	\$7.00 per bottle
Import Beer	\$8.00 per bottle
Wine (House)	\$9.00 per glass
Hard Seltzer	\$8.00 per can
Soft Beverages	\$4.00 each

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.

BAR & BEVERAGE

CALL LIQUOR

to include:

Skyy Vodka
Saint Brady Local Vodka *GF*
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*
Absolut Citron
Absolut Vodka
Bombay Sapphire Gin
Diplomatico Planas Rum
Bacardi Rum
Malibu Coconut Rum
Mount Gay Rum Eclipse
Makers Mark Bourbon
Jack Daniels Whiskey
Herradura Reposado Tequila
Crown Royal Whiskey
Glen Grant 12yr Scotch
Korbel Brandy
Driftless Glen 5yr Reserve Brandy
Kahlua
Baileys
Disaronno Amaretto

BOTTLED BEER

to include:

Miller Lite
N/A Beer
Miller High Life
New Glarus Spotted Cow
Goose Island IPA
Peroni Brewery

HOUSE WINE

to include:

Sauvignon Blanc
Chardonnay
Cabernet Sauvignon
Pinot Noir

SOFT DRINKS

to include:

Coke, Diet Coke, Sprite
Assorted Juices
Bottled Water

HARD SETTLER

Assorted Carbliss

WINE LIST

WHITES

Hayes Ranch Chardonnay	California	\$41
JJ Muller Riesling	Germany	\$43
Josh Cellars Pinot Grigio	California	\$45
Charles + Charles Rose	Washington	\$45
Duckhorn Decoy Sauvignon Blanc	California	\$49
Markham Sauvignon Blanc	California	\$54
Sterling Vintner's Collection Chardonnay	California	\$59
Kim Crawford Sauvignon Blanc	New Zealand	\$64
Silvio Jermann Pinot Gris	Italy	\$69
Sonoma Cutrer Chardonnay	California	\$75
Chalk Hill Chardonnay	California	\$91

REDS

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

HOUSE WINE

Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc	\$35
Merlot, Pinot Grigio, Moscato	\$37

BARTOLOTTA CATERING INFO

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 will vary depending upon the size of the room and the day of the week.

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

SERVICE CHARGE & TAX

There is a 24% taxable service charge applied to all 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.

DECOR

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.

PARKING SECURITY

Recommended parking security attendants during events available for \$50 per hour. Minimum of 5 hours.

• Dance Floor	\$250	• Wireless Handheld Mic	\$67
• Bluetooth Speakers	\$50	• Wireless Lavalier	\$67
• Flip Chart with Marker	\$25	• AVI Box	\$37
• Bartender Fee per 75 guests	\$225	• Mixer	\$37
• An additional fee of \$150 per bartender will apply if you prefer not to have tip jars displayed.		• LCD Projector	\$200
This is in addition to the standard bartender set-up fee.		• 8' Screen	\$40
		• Lucite Podium	\$75

A 24% Service Charge and 8.4% Sales Tax will be applied to all rental equipment