



925 East Wells Street, Milwaukee, WI 53202
414-765-1166 / 414-765-1161 fax / amandafraser@bartolottas.com

Catering Dinner Menu

Passed Hors d'Oeuvres

Minimum order of two dozen of any passed Hors d'Oeuvres, unless otherwise noted.

Chilled

White Truffled Beef Tartare with Shaved Parmesan Cheese \$38 dozen

Yellowfin Tuna Tartare with Sesame-Soy Vinaigrette and Wasabi Tobiko Caviar
Served on a Crispy Wonton Triangle \$36 dozen

Petit Herbed Goat Cheese Tart with Demi Sec Tomato and Micro Herbs \$29 dozen

Caviar on Brioche Rounds MARKET PRICE

Oysters on the Half Shell (*minimum 4 dozen*) MARKET PRICE

Salmon Ceviche with Avocado and Crispy Tortilla \$36 dozen

Warm

Lamb Sliders with Mint Pesto \$38 dozen

Petit London Broil with Bourbon Peppercorn Sauce \$38 dozen

Lump Crab Cakes with Spicy Aioli \$38 dozen

Crispy Gulf Shrimp with Mint and Agro Dolce Sauce \$38 dozen

Miniature Wisconsin Cheddar Grilled Cheese \$23 dozen

Miniature Wisconsin Cheddar Grilled Cheese with Bacon \$28 dozen

Fried Chicken with Bleu Cheese Dressing \$32 dozen

Mushroom and Cheese Beignet with Spicy Cheddar Fondue \$29 dozen

Spinach Risotto Fritters with Truffled Aioli \$26 dozen

Vegan Olive Tapenade on Crostini \$26 dozen

Cheese Display

Three Types of Assorted Cheeses and Crackers
25 Guests \$175 / 50 Guests \$250 / 75 Guests \$375

Charcuterie - \$7 per person

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Small Plate Appetizers

*Individual Portions – Counts for appetizers are due with any group over 10 guests.
Up to 4 options the Host selects can be served Family Style.*

Yellowfin Tuna Tartare with Cucumber-Seaweed Salad, Wasabi Tobiko and Crispy Wontons \$16

Crispy Shrimp with Daikon Radish Slaw, Black Garlic Mayo, and Sweet Soy Sauce \$17

Strauss Veal Ravioli with Spinach, Toasted Pine Nuts and Beurre Fondue \$18

Seared Foie Gras with Strawberry Rhubarb Compote, French Toast, Quail Egg, and Blis Maple Syrup \$23

Charred Spanish Octopus with Crispy Pork Belly, Mixed Bean Salad, Pickled Celery, and Carolina BBQ Sauce \$18

Crawfish Risotto with Andouille Sausage, Fresno Peppers, Charred Ramps \$17

Pappardelle with Braised Lamb Ragout, Pearl Onions, Demi-sec Tomatoes, and Pecorino Toscana \$19

Salads

*For groups over 25, Host please choose one item below or provide counts
one week prior to arrival with a maximum of two items.
If less than 25 guests, Host can choose up to two items.*

Spinach Salad with Maple Glazed Pork Belly, Poached Egg and
Grainy Mustard Dressing \$15

Tabbouleh Salad with Bulgur Wheat, Preserved Lemon, Parsley, Cucumber, Pea Tendrils, and Greek Yogurt
Dressing \$15

Chopped Romaine with Cucumbers, Garlic Croutons,
Parmesan Cheese and Creamy Garlic Dressing \$13

House Salad of Mesclun Greens with English Cucumbers,
Tomatoes and Balsamic-Sherry Vinaigrette \$12

Spring Onion Potato Soup with Purple Potato Salad, and Crispy Shallots \$14

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A BARTOLOTTA RESTAURANT

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Entrées

Please select two options:

For groups over 25 guests, counts are required for each entrée one week prior to arrival, with a maximum of three entrée selections including a vegetarian option. Host to provide place cards clearly indicating the entrée selection, i.e. 'Beef', 'Chicken', 'Vegetarian' or a picture of the item, NOT different colored stickers or gemstones.

Filet Mignon, 8 oz. with Yukon Gold Potato Purée,
Sautéed Mushrooms and Bourbon Peppercorn Cream \$46

Roasted Organic Chicken with Spring Vegetable Ragout, Buttermilk Biscuit, Lemon-Thyme Veloute \$31

Organic Scottish Salmon with Green Beans, Yukon Gold Potato Puree, and Beurre Blanc \$36

Sea Scallops with Caramelized Endive, Pancetta, Asparagus, and Citrus Butter Sauce \$41

Strauss Veal Ravioli with Spinach, Toasted Pine Nuts, Beurre Fondue and Veal Jus \$34

Grilled Grass Fed Flank Steak, 6 oz. Yukon Gold Potato Purée,
Sautéed Mushrooms and Bourbon Peppercorn Cream \$36

Vegetarian Asparagus Risotto with Demi-sec Tomatoes and Pleasant Ridge Reserve \$29

Specialty Entrées

*The entrees listed below are available for any private party **ONLY** if exact counts for each entrée are provided 10 DAYS prior to your arrival with a place card indicating who ordered the entrée.*

Red Snapper- Coconut Rice, Pickled Mango, Chayote Squash, Maharaja Curry Sauce \$39.00

Peking Duck Duo - Duck Sausage, Savoy Cabbage, Orange Fennel Marmalade, Five Spiced Duck Jus \$40.00

Alaskan Halibut – Artichoke Barigoule, Spring Carrots, Fennel \$40.00

Wagyu Flat Iron– Togarashi Rub, Carrot-ginger Puree, Shishito Peppers, XO Sauce \$50.00

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Combination Plates

The entrees listed below are available for private parties ONLY if ALL guests are eating the same entrée, with the exception of a vegetarian entree.

Filet Mignon, 6 oz. and **Organic Scottish Salmon**, 3 oz. with Yukon Gold Potato Purée, Seasonal Vegetables and Red Wine Butter Sauce \$44

Filet Mignon, 6 oz. and **Grilled Shrimp** with Yukon Gold Potato Purée, Seasonal Vegetables and Red Wine Butter Sauce \$48

Filet Mignon, 6 oz. and **Half Maine Lobster** with Yukon Gold Potato Purée Seasonal Vegetables and Red Wine Butter Sauce \$64

Flank Steak, 4 oz. and **2 Scallops** with Yukon Gold Potato Purée, Seasonal Vegetables and Red Wine Butter Sauce \$39

Short Rib, 6 oz. and **Organic Scottish Salmon**, 3 oz. with Yukon Gold Potato Purée, Seasonal Vegetables and Red Wine Butter Sauce \$36

Chicken Breast and **Shrimp** with Yukon Gold Potato Purée, Seasonal Vegetables and Red Wine Butter Sauce \$35

Children's Entrées

***Children's Entrées** are available for \$17 and include a fresh fruit cup and one of the following options:

Pasta, Chicken Fingers with French Fries OR
Cheeseburger with French Fries

All children under 12 must have the same children's entrée (unless they choose from the adult menu).

In compliance with Food Code 3-603.11, WI Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information contact your physician or public health department.

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Desserts

Please choose one option for all guests for dessert. Or add sorbet as a second choice for groups 25 guests or less.

Flourless Chocolate Cake

Mint Ice Cream, Chocolate Ganache and Chocolate Deco \$12

Lemon Tart

Meringue and Honey \$12

Seasonal Crisp

Streusel Topping and Vanilla Ice Cream \$12

Honey Cheesecake

Seasonal Fruit and Whipped Cream \$12

Carrot Cake

Cream Cheese Frosting and Honey Spiced Ice Cream \$12

Trio of Sorbets - Daily Selection \$11

Sweets Table

Minimum 2 dozen each, recommendation of at least 4 pieces per person.

- Coffee Ganache Chocolate Cups \$27 per dozen
- Lemon Meringue Tarts \$27 per dozen
- Banana Caramel Tarts \$27 per dozen
- Chocolate Tarts \$27 per dozen
- Mini Chocolate Chip Cookies \$27 per dozen
- Mini Snickerdoodle Cookies \$27 per dozen
- Mini Sugar Cookies \$27 per dozen
- Mini Chocolate Cookies \$27 per dozen
- Seasonal Fruit Parfait \$27 per dozen
- Cream Puffs \$27 per dozen
- Vanilla Bean Butter Cream French Macarons \$27 dozen
- Pistachio Ganache French Macarons \$27 dozen
- Valrhona Dark Chocolate Ganache French Macarons \$27 dozen
- Raspberry Jam French Macarons \$27 dozen
- Lemon Ganache French Macarons \$27 dozen

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Chef's 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.

Five Courses \$75 per person (with beverage pairings \$45)

Seven Course \$95 per person (with beverage pairings \$60)

All guests are required to participate in the Tasting Menu. Please inform of any allergies or aversions one week prior.

Executive Chef Nicholas Wirth

Executive Sous Chef David Payne / Sous Chef Bradley Fisher

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Complete Beverage Packages

Unlimited cocktail hour charges are based on a per person basis for each hour.

Bar package based on call brands (premium extra charge).

This does not include wine being poured at your table with dinner.

One Hour \$22 per person

Two Hours \$30 per person

Three Hours \$35 per person

Four Hours \$40 per person

Five Hours \$45 per person

Consumption Beverages

Super Premium Brands Start at \$12 per drink *

Premium Brands Start at \$9 per drink *

Call Brands Start at \$8.50 per drink *

Rail Brands Start at \$7 per drink *

**Above liquor prices are based on standard mixed drink.*

Domestic Beer \$5.50

Import and Micro Brew Beer Start at \$6.50 per bottle

Soft Drinks \$3.75 with complimentary refills

Valentine Coffee and Valentine Decaffeinated Coffee \$3.50 on consumption with complimentary refills

Hot Rishi Organic Tea \$3.50 each

Bottled Water; Aqua Panna Still and San Pellegrino Sparkling \$7.75 each 1 Liter

Bottled Republic of Tea (Ginger Peach Decaf, Blackberry Sage, Darjeeling) \$5 each, .5 Liter

Other Services Available

Screen Rental with Power Strip, Extension Cord and a Table for AV equipment \$75

LCD Projector \$95

Boardroom TV that Connects Directly to a Laptop \$95

Wireless Lavalier or Handheld Microphone \$140

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Dance Floor 12' x 12' starts at \$425

Cake Cutting Fee \$2.50 per person

Other audio-visual rentals available upon request.

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