



PRIVATE DINING MENU

MICHAEL GENRE, EXECUTIVE CHEF | MARTIN DELGADILLO, CHEF DE CUISINE



PASSED APPETIZERS

*Priced per dozen. Minimum order of two dozen each required.
Recommended three to four pieces per person, per hour.*

WARM

Miniature Maryland-Style Crab Cakes Remoulade Sauce	48
Hanger Steak Skewers Black Truffle Butter, Brandy-Peppercorn Sauce	50
Roasted Shrimp Herbed Bread Crumbs, Garlic Butter	60
Shrimp Scampi Sautéed, Lemon Herb Butter, Garlic, White Wine	60

CHILLED

Tuna Tartare Crispy Wontons, Sesame Soy Vinaigrette, Wasabi Tobiko (Gluten-Free without Wontons)	48
Salmon Rillettes Smoked Salmon Pâté, Lemon Mayo, Dill (Crostoni or Gluten-Free on Endive)	42
Classic Shrimp Cocktail Zesty Cocktail Sauce, Lemon (Gluten-Free)	60
Miniature Lobster Rolls Prepared Connecticut-Style or Maine-Style	96
Bruschetta Whipped Burrata, Cherry Tomatoes, Basil (Gluten-Free without Baguette)	38
Smoked Salmon & Cucumber Canapés Dill Cream Cheese, Lemon	48
Goat Cheese Tartlet Caramelized Onion, Fig	39

Menu items reflect the freshest ingredients for the season and are subject to change. Menus are required two weeks prior to your scheduled event. Prices do not include service charge and 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 contact your physician or public health department



STATIONARY APPETIZERS

Prices indicated below are per person. Minimum of 8 guests per selection.

Artisan Cheese Platter	13
Assorted Domestic Cheese, Fruit, Preserves, Breads, Crackers	
Charcuterie	14
Assorted Cured Meats, Marinated Olives, Mustard, Cornichons	
Crudité	12
Assorted Raw Vegetables and Dips	
Fresh Fruit	12
Assorted Seasonal Selection	
Seafood Tower	110
Chilled Maine Lobster, King Crab Legs, Tuna Tartare, Gulf Shrimp, Crab Claws, Chef's Choice Oysters (serves 4-6)	

SOUPS & SALADS

Please select up to two options.

Bartolotta's Caesar Salad	16
Crisp Romaine, Parmesan, Croutons, Anchovy Dressing (Gluten Free without Croutons)	
Black Truffle Burrata	20
Poached Rhubarb, Grilled Asparagus, Fig, Arugula, Aged Balsamic, Lavender Marcona Almonds (Gluten Free)	
Mixed Greens Salad	13
Spring Lettuces, Carrot Ribbons, Red Onions, Demi-Sec Tomatoes, Roasted Lemon and Herb Vinaigrette	
Chopped Salad	16
Nueske's Bacon, Cherry Tomatoes, Red Onions, Penta Crème Blue Cheese, Bacon Breadcrumbs (Gluten Free without Croutons)	
New England Clam Chowder	13
Bacon, Potatoes	
Shellfish Bisque	14
Blended, Lobster, Shrimp, Crab, Cream	

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ENTRÉES

Please select up to two options, plus a vegetarian entrée.

Please note, all steaks cooked medium-rare to medium

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

FISH & SHELLFISH

Bay of Fundy Salmon Lemon-Asparagus Risotto, Sweet Herbs	40
Hudson Canyon Sea Scallops Sunchoke, Tuscan Kale, Pancetta, Lobster Vinaigrette	49
Rainbow Trout Artichokes, Cherry Tomatoes, Sweet Onions, Lemon-Caper Brown Butter	37
Grilled Swordfish Smashed Fingerling Potatoes, Grilled Asparagus, Cauliflower Caponata	48

LAND

8 oz Black Angus Filet Mignon Yukon Gold Potato Purée, Sautéed Green Beans, Béarnaise Sauce	55
18 oz Black Angus Ribeye Grilled Asparagus, Smashed Fingerling Potatoes, Bourbon-Mushroom Demi-Glace	64
8 oz Prime Black Angus Filet Mignon Yukon Gold Potato Purée, Sautéed Green Beans, Béarnaise Sauce	79
Roasted Chicken Yukon Gold Potatoes, Mushrooms, Grilled Asparagus, Lemon-Chili Oil	28
Pappardelle Pasta Ricotta, Lemon, Spring Peas, Asparagus, Mushrooms, Arugula (Vegetarian)	28

COMBINATION ENTRÉES

Served with 8 oz Filet Mignon, Yukon Gold Potato Purée, Green Beans, Béarnaise Sauce.

South African Lobster Tail	82
Lobster Oscar	80
Seared Sea Scallops	76
Grilled Shrimp	64
Herb-Roasted Salmon	64
Crab Cake	64

VEGETABLE SIDES

French Green Beans	Sautéed Mushrooms
Grilled Asparagus (seasonal)	Lemon-Asparagus Risotto (seasonal)

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DESSERTS

Please select up to two choices.

Key Lime Pie Graham Cracker Crust, Honey Meringue	12
Carrot Cake Candied Pecans, Cream Cheese Frosting	12
Butter Cake Apple Cider Caramel, Crème Fraîche Ice Cream	12
Strawberry Rhubarb Crumble Spiced Oats, Grand Marnier Ice Cream (Gluten Free)	12
Chocolate & Hazelnut Dark Chocolate Torte, Milk Chocolate Praline	12
Sorbet Trio Daily Selection (Gluten Free)	12
Ice Cream Trio Daily Selection (Gluten Free)	12
Trio of Miniature Desserts Key Lime Pie, Flourless Chocolate Cake, Carrot Cake	12

CHILDREN'S MENU

Ages 12 and under. Children's entrées served with Fresh Fruit Cup.

Fish & Chips Beer Battered Cod, Fries, Tartar Sauce	21
Beer Battered Shrimp Fries, Cocktail Sauce	21
Pasta with Butter Parmesan	21
Pasta with Marinara Parmesan	21
Chicken Tenders Fries, Ranch	21
Petite Filet Mignon 4oz Steak, Potato Purée, Green Beans	32

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SEAFOOD SPECIALTIES

CAVIARS

Calvisius Oscietra Royal	150 / 28g
<i>(Acipenser Gueldenstaedtii)</i> Russian Sturgeon, Italy complex & persistent, hazelnut, butter, sea urchin notes, brown to dark brown with warm amber tones pearls, velvety & firm texture	
Calvisius Oscietra Classic	125 / 28g
<i>(Acipenser Gueldenstaedtii)</i> Russian Sturgeon, Italy complex, rich, nutty, creamy, sea flavors, dark brown pearls, velvety & firm	
Calvisius Tradition Prestige	90 / 28g
<i>(Acipenser Transmontanus)</i> White Sturgeon, Italy fruity, nutty & buttery notes, large dark grey to black pearls, compact & smooth	
Bemka Royal Ossetra	75 / 28g
<i>(Acipenser Baerii)</i> Siberian Sturgeon, USA clean, crisp nutty flavors, medium dark brown pearls, firm texture	

RAW BAR AND OYSTERS

Maine Lobster	MKT / each
Tuna Tartare	48 / 1lb
King Crab Legs	MKT / 1lb
East / West Coast Oysters	3 each 33 / dozen
Chef Reserve Oysters	4 each 45 / dozen

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

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