BARTOLOTTA

CATERING & EVENTS

AT THE GRAIN EXCHANGE

CATERING MENU

WELCOME TO THE BARTOLOTTA FAMILY

Thank you for considering Bartolotta Catering and Events at the Grain Exchange 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 for our four-star cuisine to 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 50 or 350 people, Bartolotta's at the Grain Exchange offers the perfect space. One of Milwaukee's quintessential historic spaces, the Grain Exchange boasts 60 foot high cathedral ceilings, stained glass, hand-painted murals and artwork, and radiates the elegance and grandeur of a bygone era. As the exclusive caterer for this location, we strive to create a unique experience from beginning to the perfect end. Whether social or business, we have catering managers on staff who will assist in facilitating every detail. We look forward to celebrating with you soon!

PAUL BARTOLOTTA
Chef / Owner / Co-Founder
The Bartolotta Restaurants

MARIA BARTOLOTTA
General Manager
Bartolotta Catering & Events at the Grain Exchange

PASSED HORS D'OEURVES

Recommended minimum order of 4-6 pieces per person, per hour

COLD

SALMON RILLETTES *
Smoked and poached salmon spread on pain grille, seasoned with lemon and chives
35 per dozen

PROSCIUTTO & CHEESE
Prosciutto do Parma with aged Fontina and arugula with French mustard on a crostini
34 per dozen

SMOKED SALMON *GF*
Cucumber disk and smoked salmon rolls with dill cream cheese
36 per dozen

SMOKED CAPRESE NAPOLEON *V*
Smoked Gouda, grape tomato and micro basil on a foccacia
32 per dozen

BACCHUS TUNA TARTARE
Sushi grade yellow fin tuna, seasoned with sesame-soy vinaigrette and wasabi tobiko
54 per dozen

CURRIED CHICKEN SALAD *GF*
Grilled chicken breast, dried Door County cherries, toasted walnuts on endive spear
36 per dozen

GRILLED SHRIMP, SCALLOP & MANGO SPOONS *GF*
Grilled shrimp and bay scallops with mango and avocado, Fresno peppers, lime and cilantro
52 per dozen

SHRIMP COCKTAIL *GF*
Jumbo Gulf shrimp poached in pickling spices, with Bloody Mary-style cocktail sauce
60 per dozen

CUCUMBER TEA SANDWICH
Baby cucumber, watercress, and cream cheese on whole grain
32 per dozen

STEAKHOUSE ROLLS
Top sirloin rolled with horseradish cream, frizzled onions and arugula
44 per dozen

TRIO OF BRUSCHETTA *V*
White bean puree, olive tapenade, mushroom and garlic, tomato and basil, on a pan grille
36 per dozen

BLINI WITH CAVIAR *GF*
Blini with chive crème fraîche and Kaluga Royal caviar with lemon zest
55 per dozen

TRUFFLED DEVILED EGGS *GF*
Deviled egg with herbed mayo and black truffles
48 per dozen

BEEF TARTARE
Hand-cut Angus beef with house-made Dijon and a cornichon on a brioche round
55 per dozen

WHIPPED GOAT CHEESE
On a sweet cranberry rye crisp with blackberry preserves
34 per dozen

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

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

PASSED HORS D'OEURVES

Recommended minimum order of 4-6 pieces per person, per hour

HOT

TOMATO SOUP SHOOTERS *GF*
Warm tomato soup in a shot glass with a mini grilled cheese and a cornichon
42 per dozen

BABA GANOUSH *V*
Whipped eggplant on a toasted pita chip
34 per dozen

LAMB LOLLIPOPS *GF*
Marinated, roasted lamb chops with a balsamic jus
65 per dozen

SHORT RIB TARTS *
Braised short rib with sweet potato puree and Door County cherry reduction
38 per dozen

THAI CHICKEN SATAY
Marinated chicken sautéed with a sweet chili glaze, toasted sesame seeds and scallions
36 per dozen

ESPETINHOS DE CARNE
Roasted wagyu steak skewers with house-made Chimichurri sauce
56 per dozen

PARMESAN RATATOUILLE TARTS *
Parmigiano-Reggiano with herbed vegetable blend and Fonduta cheese sauce in a tart shell
32 per dozen

CRISPY SHRIMP
Crispy Gulf shrimp wrapped in a pastry shell with citrus aioli
48 per dozen

MUSHROOM RISOTTO FRITTERS
Wild mushroom risotto cake with sage aioli
34 per dozen

SLIDERS
With cheddar, frizzled onions, pickle and garlic aioli
46 per dozen

GOAT CHEESE MUSHROOM CAPS *
Herbed goat cheese in a mushroom cap
34 per dozen

BRIE DE MEAUX EN CROUTE
Brie baked in a puff pastry with cherry preserves
32 per dozen

RUMAKI
Bacon-wrapped water chestnuts with a maple glaze
42 per dozen

PORK BELLIES
Pan-seared pork bellies in a Sprecher root beer glaze
40 per dozen

GOUGERES
Served with Pleasant Ridge fondue
36 per dozen

ITALIAN MEATBALLS
Veal, pork and beef meatballs with house-made tomato sauce, served on a skewer with parsley and Parmesan
38 per dozen

ESCARGOT POPS
Traditional Burgundian snails with herbed garlic butter, wrapped in a puff pastry
40 per dozen

MARYLAND CRAB CAKES
Fresh lump crab meat with Old Bay seasoning
52 per dozen

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STATIONARY HORS D'OEUVRES

Stationary hors d'oeuvres must be ordered based on final guest 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

CHILLED U-12 SHRIMP COCKTAIL *GF*

65 per dozen

FRESH SHUCKED OYSTERS * *GF*

60 per dozen

JONAH CRAB CLAWS *GF*

mustard mayonnaise

75 per dozen

SUSHI

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

AVOCADO

40 per dozen

CALIFORNIA

Crab, avocado, cucumber

60 per dozen

PHILADELPHIA

Smoked salmon, cream cheese, cucumber, avocado, onion, and sesame seed

50 per dozen

SPICY TUNA

Tuna, carrot, cucumber, avocado, mayonnaise

55 per dozen

PRODUCE MARKET

An assortment of fresh vegetable crudités, all colorfully displayed with homemade dips and hummus

12 per person, per hour

ANTIPASTI

A variety of smoked and cured meats from around the world, accompanied by cured olives, fire-roasted peppers, assorted picked vegetables, and garnished with fresh herbs

15 per person, per hour

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STATIONARY HORS D'OEURVES

Must be ordered based on final guests count.
Prices may vary due to the season or availability

CHEESE BOARDS

A selection of beautifully displayed domestic or imported cheeses,
served with artisan breads, crackers, compotes and fresh fruit garnishes

WISCONSIN ARTISANAL CHEESES
12 per person, per hour

IMPORTED CHEESES
15 per person, per hour

SANDWICHES

BEEF TENDERLOIN SANDWICH
Shaved beef tenderloin with horseradish aioli and arugula
56 per dozen

TURKEY WITH CRANBERRY SANDWICH
Shaved roasted turkey breast with cranberry aioli, Gruyère, and arugula
41 per dozen

CRISPY CHICKEN SANDWICH
On a butter bun with Sriracha mayo and pickles
39 per dozen

BRIE & CHERRY AIOLI SANDWICH
Brie cheese with cherry aioli and watercress on sourdough
35 per dozen

PLATED DINNER MENU

First course included in entrée pricing.
Please choose one of the following

FRESH HERB SALAD *GF, V*
Mesclun spring mix and crisp romaine with sweet herbs, red onions,
grape tomatoes, shaved fennel, and radish with rice wine vinaigrette

BIBB SALAD
Boston Bibb lettuce, roasted roma tomatoes, cucumbers,
toasted pine nuts, shaved Parmesan cheese and Italian herb vinaigrette

CAESAR SALAD
Bartolotta's signature Caesar salad with Romaine lettuce,
garlic croutons and anchovy Romano dressing with a Parmesan crisp

POTATO-LEEK SOUP
Idaho potatoes and leeks with light cream and fresh nutmeg,
topped with fried leeks and bacon

TOMATO PERNOD SOUP
Rich tomato soup with Pernod and basil, topped with a Parmesan croute
(5 additional charge)

BUTTERNUT SQUASH SOUP *(seasonal)*
Creamy butternut squash soup topped with crème fraîche,
crush Amaretti cookies and chives (5 additional charge)

FRISÉE SALAD *GF*
With Maytag blue cheese, dried fruit,
toasted walnuts and walnut vinaigrette (3 additional charge)

ROASTED BEET SALAD *GF*
With mesclun greens and arugala, goat cheese,
candied walnuts, extra-virgin olive oil & sherry vinegar
(5 additional charge)

CAPRESE SALAD *GF*
Sliced Roma tomatoes, fresh buffalo mozzarella, sweet basil,
aged balsamic vinegar and extra-virgin olive oil, paired with a mesclun green side salad
(5 additional charge)

SUMMER FRUIT SALAD *GF, V*
Mesclun greens with toasted almonds, seasonal fruit,
Feta cheese and raspberry vinaigrette
(5 additional charge)

SPINACH SALAD
Spinach greens with a warm goat cheese crouton & oven-dried tomatoes,
served with balsamic vinaigrette and a citrus garnish
(5 additional charge)

BRUSSELS SPROUT & KALE SALAD
Shaved Brussels sprouts and kale, bacon, pine nuts, craisins, Parmesan, red wine vinaigrette
(5 additional charge)

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PLATED DINNER MENU

Add 3 per person for a second protein entrée choice

BEEF/PORK

FILET MIGNON AU POIVRE
Lightly pepper-crusted Angus filet of beef, house-puréed potatoes,
French green beans with tomato concasse, and cognac cream sauce
62

Oscar-style with béarnaise sauce and crab meat
75

HANGER STEAK
Marinated and hanger steak, warm whole-grain mustard potato salad,
caramelized carrots and a demi-glace
54

NEW YORK STRIP *GF*
Served with roasted broccoli rabe, garlic pureed potatoes,
fried parsnips and an herbed lemon compound butter
56

ROASTED RIBEYE *GF*
A 14 oz. Angus rib steak, horseradish chive mashed potatoes,
caramelized carrots and a Barolo red wine sauce
64

BRAISED BONELESS BEEF SHORT RIBS *GF*
Braised beef short rib, sweet potato puree, sautéed kale and
short rib jus with Door County cherries
49

ROASTED PORK CHOP *GF*
Roasted pork loin chop with Parmesan potatoes,
sautéed field mushrooms, spinach and a Marsala wine sauce
42

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PLATED DINNER MENU

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SEAFOOD

ATLANTIC SALMON *GF*
Pan-seared Atlantic salmon, celery root and potato puree,
sautéed spinach, and a champagne beurre blanc sauce
43

SEARED SEA SCALLOPS *GF*
Served with lacinato kale, creamy polenta and a
white wine grapefruit beurre blanc sauce
58

ROASTED BRANZINO *GF*
Roasted Mediterranean sea bass, garlic mashed potatoes,
ratatouille vegetables, basil oil and a chive white wine butter sauce
50

WISCONSIN WHITE FISH
Pan-roasted white fish, herbed potato cake, French green beans,
fried leeks, and a basil white wine butter sauce
42

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PLATED DINNER MENU

Add 3 per person for a second protein entrée choice

POULTRY

TUSCAN CHICKEN *GF*
One-half chicken, crispy roasted in traditional Tuscan-style with rosemary and garlic, served with caramelized Brussels sprouts, and roasted potatoes
42

COQ AU VIN *GF*
Chicken braised in red wine and thyme, pearl onions, roasted carrots, bacon and mushrooms, with a potato purée
44

CHICKEN STRASBOURG
Chicken with house-made wild mushroom stuffing, French green beans with tomato concasse and a Madeira cream sauce
42

CITRUS CHICKEN *GF*
Seared semi-boneless chicken breast with root vegetable purée, grilled asparagus, and a citrus butter sauce
41

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PLATED DINNER MENU

Add 3 per person for a second protein entrée choice

DUETS

FILET & SHRIMP *GF*
Filet of beef, three jumbo Gulf shrimp, grilled asparagus,
potato purée, and a béarnaise sauce
65

FILET & LOBSTER *GF*
Filet of beef and half of a lobster tail
with béarnaise sauce
81

FILET & MEDITERRANEAN SEA BASS
Filet of beef and Mediterranean sea bass, French green beans,
roasted sweet potatoes, and black truffle Madeira sauce
65

FILET & SALMON *GF*
Filet of beef and Atlantic salmon, house-puréed potatoes,
wilted spinach, and a rich red wine butter sauce
64

HANGER STEAK & SHRIMP
Marinated and roasted hanger steak, three jumbo Gulf shrimp,
grilled asparagus, potato purée, and red wine shallot butter sauce
58

HANGER STEAK & CHICKEN
Marinated and roasted hanger steak, pan-roasted chicken,
Parmesan potatoes, French green beans, and mushroom ragout
53

PLATED DINNER MENU

Add 3 per person for a second protein entrée choice

VEGETARIAN

WILD MUSHROOM TRUFFLE RISOTTO *GF*
Wild mushrooms with Fontina and Parmesan cheese
39

RIGATONI CON MELANZANE
House-made marinara, fried eggplant,
fresh mozzarella, basil, and Grana Padano cheese
36

VEGETABLE CAVATAPPI
Cavatappi tossed in a light pesto cream sauce with
asparagus, red bell peppers, and mushrooms
37

RAVIOLI PRIMAVERA
Ravioli filled with spinach, broccoli, asparagus,
pea, and carrots, tossed in our house recipe
tomato sauce with fresh basil
39

BAKED EGGPLANT
With house-made tomato sauce and
herbed ricotta custard
36

MASCARPONE SPINACH RAVIOLI
Ravioli on a bed of spinach, wild mushrooms,
truffle cream sauce, and a Parmesan crisp
39

ROASTED RED BELL PEPPER *VG*
Filled with herbed couscous, dried cherries, pecans,
and roasted root vegetables with red pepper coulis
38

BUTTERNUT SQUASH RAVIOLI
Ravioli in a brown butter and sage sauce,
topped with Parmesan cheese
39

DINNER BUFFETS

All buffets below are priced per person for 1 hour of service.

SILVER

Roasted hanger steak with cognac cream sauce
Coq au Vin
Roasted garlic mashed potatoes
Grilled asparagus
Mixed greens and sweet herbs
Assorted fresh-baked rolls with butter

55 per person

GOLD

Carved prime rib with natural au jus
Rigatoni con Melanzane
Gratin potatoes
Glazed carrots
Classic Caesar salad
Assorted fresh-baked rolls with butter

64 per person

PLATINUM

Roasted beef tenderloin with wine demi-glace
Roasted chicken with lemon and herbs
Whipped potatoes
Green beans with tomato concasse
Roquefort salad with dried fruit and candied nuts
Assorted fresh-baked rolls with butter

65 per person

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INTERACTIVE ENTRÉE STATIONS

Minimum of two stations are required- all stations are priced per person and must be ordered based on final guest count.

One Chef Attendant Fee
175 Per Chef

CARVING STATION
(must select two options)

Boneless roasted turkey breast
served with natural giblet gravy and cranberry relish
21 per person

Herb-crusted roasted pork loin
served with a cider jus
22 per person

Hanger steak with au jus
25 per person

Roast beef tenderloin
served with bordelaise or béarnaise sauce
35 per person

Prime rib
served with horseradish cream
38 per person

Station Includes:
Onion rolls, choice of mashed or roasted potatoes, sautéed French green beans with tomato concasse, salad of mixed greens, grape tomatoes, black olives, and shaved Parmigiano-Reggiano cheese with herbed red wine vinaigrette

LITTLE ITALY STATION

Classic lasagna

Penne Pasta
with shrimp in a delicate pesto cream sauce with green beans, sautéed mushrooms, and zucchini

Sliced focaccia bread

Caesar salad

26 per person

INTERACTIVE ENTRÉE STATIONS

Minimum of two stations are required- all stations are priced per person and must be ordered based on final guest count.

FRENCH BISTRO STATION

Beef Bourguignon

Dauphinoise potatoes

Sliced baguettes

Frisée Salad, with bacon, Roquefort croutons, and a walnut vinaigrette

30 per person

POLETTO STATION

Cut Bone-In Chicken, with lemon olive oil

Spinach Salad, with chopped tomatoes, eggs, bacon, red onion, and creamy ranch dressing

Tuscan Rolls

28 per person

PLANKED SALMON STATION

Smoked Whole Salmon

"Planked" Salmon, with Pommery, bacon, and fresh herbs

Brussels Sprouts and Kale Salad

Parker House Rolls

28 per person

DESSERTS

All items are priced per person

PLATED DESSERTS

FLOURLESS CHOCOLATE CAKE *GF*
Rich chocolate cake served with
raspberry sauce and Chantilly cream
14

LEMON TART
Chilled lemon tart with honey meringue
and macerated berries
13

CHOCOLATE CARAMEL WAFFLE TART
Rich chocolate ganache with
salted caramel in a waffle tart
14

ENGLISH TRIFLE
Rich white cake with delicate berry compote
and vanilla pastry cream, topped with
crushed English toffee dust
14

TIRAMISU
Mascarpone cheese mousse layered with
sponge cake, soaked in espresso liqueur
14

CARROT CAKE
Carrot cake with crème fraîche icing
14

BANANA CHOCOLATE CREPE
Crepe lined with chocolate and banana,
topped with vanilla ice cream, caramel,
and chocolate sauce
12

WARM SEASONAL CRISP
Served with vanilla ice cream and rum
caramel sauce
14

CITRUS POUND CAKE
Citrus-drenched pound cake with Frangelico,
fresh berries, and whipped cream
13

MOUSSE TRIO
Trio of mousse: berry, vanilla, and chocolate,
finished with chocolate shavings and
English toffee dust
14

BROWNIES & BLONDIES
House-made brownies/blondies, served
with vanilla ice cream
12

CHOCOLATE DUO
Chocolate mousse opera cake, along with
A crispy chocolate ganache wedge
14

HOUSE-MADE SORBET *GF*
From our house-made sorbet selection
12

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DESSERTS

STATIONARY MINI DESSERTS

PETIT FOURS
(assorted)
38 per dozen

MOUSSE SHOTS
(assorted)
32 per dozen

CHEESECAKE BITES
(assorted)
35 per dozen

PASTRY CREAM TARTS
With fresh berries
46 per dozen

DOUBLE-DIPPED CHOCOLATE STRAWBERRIES
45 per dozen

PROFITEROLES
Drizzled with white/dark chocolate
42 per dozen

HOUSE-MADE, ALL-BUTTER SHORTBREAD COOKIES
32 per dozen

LEMON TARTS
With fresh blueberries
34 per dozen

KEY LIME TARTS
35 per dozen

CHOCOLATE TRUFFLE CUPS
33 per dozen

CRÈME BRÛLÉE
38 per dozen

TIRAMISU
40 per dozen

PECAN TARTS
36 per dozen

CREAM PUFFS
36 per dozen

DESSERT STATIONS

S'MORES STATION *(350 rental fee)*
An interactive roasting station with graham crackers, Hershey's chocolate, Reese's peanut butter cups, and marshmallows
7 per person

CANDY STATION
Up to 8 varieties of candies of your choosing, beautifully displayed in glass containers with scoops and take-home bags for your guests
12 per person

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LATE NIGHT HORS D'OEUVRES

MINI SLIDERS
Mini angus beef burgers, cheddar cheese,
Frizzled onions, and garlic aioli
50 per dozen

PULLED PORK SANDWICHES
Slow-roasted pork blended with home-made
barbeque sauce and jalapeño slaw on a soft bun
42 per dozen

CROQUE MONSIEUR TRIANGLES
French ham and cheese sandwiches with
mustard and pickles
36 per dozen

CHOICE OF FRITES OR TOTS CONES
Crispy French fries or tots served in paper cones,
topped with garlic aioli and ketchup
30 per dozen

CHEESE CURDS
White and yellow cheddar curds served in
paper cones with ranch sauce
42 per dozen

FRIED PICKLES
Batter-fried spears served in paper cones
with Sriracha ranch sauce
32 per dozen

FLATBREAD PIZZA
Pizzas are cut into 12 pieces and priced by the dozen

Cheese, Sausage, Pepperoni, Veggie
34 per dozen

Alsatian (topped with crème fraîche, sweet onion, and bacon)
38 per dozen

MINI BRATS OR HOT DOGS
Served hot in chaffing dishes with assorted classic condiments and buns

Mini Ballpark Hot Dogs
36 per dozen

Mini Brats
40 per dozen

LATE NIGHT HORS D'OEUVRES

MAC & CHEESE STATION

Served hot in chaffing dishes with the following toppings:
Seasoned bread crumbs, garlic bread crumbs, scallions, Parmesan cheese,
chili flakes, bacon crumbles, mixed peppers, onion

Aged cheddar mac and cheese with
macaroni pasta and cheddar sauce
13 per person

Lobster mac and cheese with orecchiette,
Gruyere cheese and truffle oil
21 per person

FONDUE STATION

Fondue of Gruyere and Emmentaler cheese with Kirsch,
served hot in a chaffing dish with the following accompaniments:
Rye, French or pretzel bread, tater-tots, sausage, broccoli, red pepper
16 per person

PRETZEL STATION

Includes mustard dipping sauce and warm cheese sauce

MILWAUKEE PRETZEL COMPANY
3 oz Pretzel
66 per dozen

Pretzel Bites
30 per dozen

LATE NIGHT HORS D'OEUVRES

MINIATURE ICE CREAM DRINKS

Grasshoppers and Brandy Alexanders served with whipped cream and
a chocolate straw in a retro miniature milkshake glass, butler-style passed

200 per gallon- serves about 40 guests
includes glassware rental

MINIATURE ROOT BEER FLOATS

Sprecher root beer and vanilla ice cream served with a small
spoon in a miniature stein glass, butler-style passed
160 per gallon- serves about 40 guests
includes glassware rental

SNOW CONES (300 RENTAL FEE)

Snow cones in paper cones, served in a variety of flavors from the main bar

Non-Alcoholic Flavors- 7 per cone
Alcoholic Flavors- 10 per cone

BAR & BEVERAGE PACKAGES

COMPLETE BAR PACKAGE

Call Liquor, Beer, House Wine, Soft Drinks, Juice

First Hour	22 per person
Two Hours	27 per person
Three Hours	32 per person
Four Hours	37 per person
Five Hours	42 per person
Six Hours	47 per person

Beer, House Wine, Soft Drinks

First Hour	19 per person
Two Hours	24 per person
Three Hours	29 per person
Four Hours	34 per person
Five Hours	39 per person
Six Hours	44 per person

Premium Liquor, Beer, House Wine, Soft Drinks

First Hour	26 per person
Two Hours	31 per person
Three Hours	36 per person
Four Hours	41 per person
Five Hours	46 per person
Six Hours	51 per person

Soft Beverage Package

First Hour	9 per person
Two Hours	12 per person
Three Hours	15 per person
Four Hours	18 per person
Five Hours	21 per person
Six Hours	24 per person

CONSUMPTION BAR

Charges are pre-estimatedand then based on a consumption basis on day of event

Mixed Drinks	
call	10.50
premium	11.50
Domestic Beer	6.50
Imported Beer	7.50
House Wine	8.50
Hard Seltzer	7.50
Soft Beverage	4

CASH BAR

Tax is inclusive in drink prices

Mixed Drinks	
call	11
premium	12
Domestic Beer	8
Imported Beer	9
House Wine	10
Hard Seltzer	9
Soft Beverages	4

Cash bar revenue does not go towards the food & beverage minimum.

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BAR AND BEVERAGE PACKAGES

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, garnished with espresso beans
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 Pinot Noir

Raymond R Collection Merlot

BAR AND 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
Bombay Sapphire Gin
Diplomatico Planas Rum
Bacardi Rum
Malibu Coconut Rum
Mout Gay Rum
Makers Mark Bourbon
Jack Daniels Whiskey
Herradura Reposado Tequila
Crown Royal Whiskey
Glen Grant 10yr Scotch
Korbel Brandy
Driftless Glen 5yr Reserve Brandy
Kahlua
Baileys
Disarrono Amarettto

BOTTLED BEER
to include:

Miller Lite
Miller High Life
New Glarus Spotted Cow
Goose Island IPA
Capital Brewery – WI Amber

HOUSE WINE
to include:

Sauvignon Blanc
Chardonnay
Cabernet Sauvignon
Pinot Noir

SOFT DRINKS
to include:

Coke, Diet Coke, Sprite
Assorted Juices
Bottled Water

HARD SETLZER

Assorted Carbliss

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

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

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 Labell	France	175

HOUSE WINE

Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc	35
Merlot, Pinot Grigio	37

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RENTAL RATES & MINIMUMS

	MON-FRI DAY TIME	MON-THUR EVENING	FRIDAY EVENING	SAT/SUN DAY TIME	SAT EVENING	SUN EVENING
ROOM CHARGES	600	1,000	2,300	1,700	4,000	1,700
FOOD & BEVERAGE MINIMUMS	3,000	5,500	14,000	8,000	17,000	11,000
TOTALS	3,600	6,500	16,300	9,700	21,000	12,700

April through October Rates

Friday Evening Food & Beverage Minimum: 15,000*

Saturday Evening Food & Beverage Minimum: 18,000*

***Special Rates Apply to Holidays/Holiday Weekends/Holiday Seasons**

Rental Time Windows

Evenings: Between 5:00pm-12:00am, based on a standard 6-hour package

Days: 11:00am - 3:00pm

Tables, chairs, china, silverware, glassware and basic white or ivory linen are guaranteed for up to 350 Guests. A service charge of 24% and sales tax of 8.4% will be added to the final bill and is not included in the quotes listed above. For Fridays and Sundays of holiday weekends, please use Saturday evening pricing.

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 estimated balance is due 90 days before your event.
The full balance is due ten (10) business days prior to the event by cashier's check only.

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 24% taxable service charge applied to all event charges.
8.4% sales tax is applied to the total bill.
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.

MENU

Menu selections must be made no later than 90 days in advance.
Menu pricing locks in 90 days in advance of event.
We are happy to provide dietary substitutions upon advance request.

RENTAL TIME

Evening events may begin no earlier than 5pm and end no later than midnight. Standard package includes six (6) hours of event time. Daytime events may begin no earlier than 11am and end no later than 3pm.

DÉCOR

We will 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. No confetti/glitter/confetti cannons or streamers allowed. Candles are allowed in the space, as long as it is in a container that encloses the flame.

MISCELLANEOUS CHARGES

- Dance Floor Set-up, 300
- Outside Vendor Fee for Desserts, 2 per person
- Cocktail Table Rental- 10.25/table
- Custodial 300
- Bar Set-Up Fee, 225 (Includes 1 bartender per 75 guests)
  - An additional fee of 150 per bartender will apply if you prefer not to have tip jars displayed. This is in addition to the standard bartender set-up fee.

BARTOLOTTA CATERING INFO

PARKING:

Client may direct guests to pay and park at one of three nearby lots: Chase Tower Parking (Michigan and Water), CPSP+ Surface Lot (Michigan and Broadway) or small lot located behind venue on Broadway. Client may host parking directly with CPSP+ Surface Lot if desired...contact information can be provided upon request.

SECURITY GUARD

Bartolotta Catering at the Grain Exchange requires that one security guard be present on-site for duration of event window. Pricing is 300 per guard. For groups of 400 or more, two guards may be required.

AUDIO/VISUAL SERVICES

Bartolotta Catering at the Grain Exchange can provide the following A/V items on-site:

- ▪ Projector Screen (descends from middle arch on south wall of room)
- ▪ Two wireless mics
- ▪ Mic Stand
- ▪ Large or Small podium
- ▪ In-house sound system for speeches/vocal needs

Any additional A/V needs not listed above must be rented and invoiced through Bartolotta Catering.

OTHER OPTIONAL FEES

- Balcony or Atrium bar rental fee- 225
- Upgrade from standard linen (included) to floor-length linen- 15/linen
- Additional half-hour of event time: 400 for labor, 800 for food & beverage addition for extra time
- Customized Signage, TBD based on size and design specifications
- Coat Check Station and Attendant, 175
- Accent Up-lighting Package in soft white light- 300
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CEREMONY ADD-ON PACKAGE

To add a ceremony onto a reception package, the fee is 4,200 This includes set-up and tear-down of the ceremony, flipping of the Grain room over for the reception portion of the evening, use of the Atrium Lobby for cocktail hour with rental of a portable bar system, an additional half-hour of event time for the ceremony, additional labor and food & beverage costs for the additional time.

CLIENT SUITE

Client suite is connected to the Grain Exchange room in the northwest corner of the building. Hours of use and food options are TBD based on client's event needs and schedule of venue.

WI-FI AVAILABILITY

Wi-Fi is available complimentary throughout the Grain Exchange ballroom.