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A BARTOLOTTA STEAKHOUSE

BROOKFIELD

## PRIVATE DINING MENU

EXECUTIVE SOUS CHEF LUIS RIOS RAMOS | SOUS CHEF TYLER HUNT



A BARTOLOTTA STEAKHOUSE

## HORS D'OEUVRES

Prices are charged per dozen. Minimum order of two dozen each required.  
Recommended three to four pieces per person, per hour.

### WARM

<b>Stuffed Mushrooms</b>	36
Cremini Mushrooms, Creamy Spinach, Garlic Breadcrumbs	
<b>Arancini Balls</b>	30
Classic Parmesan Risotto, Lightly-Breaded and Fried, Served with Marinara Sauces	
<b>Crispy Bacon Bites</b>	26
Crispy Bacon served with Mr. B's Sauce	
<b>Mini Maryland-Style Crab Cakes</b>	38
Bite-sized Servings of our Signature Maryland-style Crab Cakes	
<b>Sirloin Steak Bites</b>	46
Skewers of Oven-Roasted Top Sirloin Steak. Served with Béarnaise Sauce	

### CHILLED

<b>Jumbo Shrimp Cocktail</b>	42
Jumbo U12 Shrimp Lightly-Poached with Cocktail Sauce	
<b>Bruschetta Bites</b>	24
Toasted Rustic Tuscan Bread with Tomato-Basil Salad	
<b>Beef Tartar Bites</b>	48
Hand-Cut Beef Filet Mignon, Capers, Shallots, Cured Egg Yolks, Dijon, Crostini	
<b>Deviled Eggs</b>	20
Hard-Boiled Egg, Dijon Mustard, Mayonnaise, Paprika, Chives	
<b>Oysters on the Half Shell</b>	36
Mignonette, Cocktail Sauce, Lemons	

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 Wisconsin Food Code 3-603.11: Wisconsin Food and Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone.

MBB-Private Dining Menu-2024-0518



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## APPETIZERS

Serves 3 - 4 guests.

<b>Haystack Onion Rings</b>	15
Lightly Fried, Thinly-Sliced Spanish Onions Marinated in Buttermilk	
<b>Bruschetta</b>	11
Toasted Rustic Tuscan Bread with Tomato-Basil Salad	
<b>Bartolotta's Signature Fried Calamari</b>	19
Lightly Fried, Marinated in Garlic and Mint. Served with Marinara Sauce	
<b>Steak-Cut Bacon</b>	20
Daily's Honey-Cured Steak-Cut Bacon, Roasted in our Wood Ovens, Bourbon-Brown Sugar Glaze, Cracked Black Pepper	
<b>Jumbo Shrimp Cocktail</b>	21
Cocktail Sauce and Lemon Wedge	

## PLATTERS

Charged per person.

<b>Domestic Cheese Platter</b>	12	<b>Vegetable Crudités</b>	8
Selection of Domestic Cheeses with Traditional Accompaniments including Fresh Fruit, Preserves and Honey		Chef's Seasonal Vegetables. Served with Buttermilk Dressing and Herb Vinaigrette	

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## FIRST COURSE

Please select up to two options.

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

<b>Shellfish Bisque</b>	<b>13   17</b>
Creamy Shellfish Soup with Lobster, Shrimp, Crab	
<b>Strawberry &amp; Goat Cheese Salad</b>	<b>18</b>
Mixed Greens, Arugula, Roasted Strawberries, Sunflower Seeds, Bijou Goat Cheese Crottin, Citron Poppyseed Vinaigrette	
<b>House Salad</b>	<b>15</b>
Mixed Greens, Cucumber, Cherry Tomato, Shaved Red Onion, Radish, Shredded Carrots, Croutons, Balsamic Vinaigrette	
<b>Bartolotta Caesar Salad</b>	<b>16</b>
Crisp Romaine Lettuce with an Anchovy-Romano Dressing, Croutons, Sartori Parmesan Cheese	

## ENTRÉES

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

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<b>Salmon</b>	<b>39</b>
Roasted Faroe Island Salmon, Herb-Roasted Fingerling Potatoes, Asparagus, Preserved Lemon-Dill Cream Sauce, Lemon Oil	
<b>Sea Scallops</b>	<b>49</b>
Pan-Seared Sea Scallops with Cauliflower Purée, Seasonal Mushrooms, Asparagus, English Peas, Arugula-Pistachio Pesto	
<b>Roasted Chicken</b>	<b>29</b>
Semi-Boneless Bell and Evans Chicken with Potato Purée, Glazed Carrots, Petite Green Salad, Chicken Jus	

### VEGETARIAN OPTION

<b>Rigatoni Pasta</b>	<b>28</b>
Caramelized Eggplant, Basil, Fresh Mozzarella Pearls, Sartori Parmesan, Pomodoro Sauce	

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## STEAKS & CHOPS

All Steaks are served with a choice of sauce and potato.  
Please note, all steaks are cooked medium-rare to medium  
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<b>Classic Filet Mignon</b> 8 oz Filet Mignon	<b>55</b>
<b>Mr. B's Filet Mignon</b> 12 oz Filet Mignon	<b>65</b>
<b>Angus New York Strip</b> 16 oz Full-Flavored Angus Strip	<b>61</b>
<b>Angus Ribeye</b> 18 oz Center-Cut Ribeye	<b>63</b>
<b>Australian Lamb Chops</b> 3 Double-Cut Lamb Chops (exact counts required)	<b>58</b>

### COMBOS

Served with Potato Puree and Sauteed Spinach

<b>Filet Mignon and Scallop</b>	<b>8oz 76</b>
<b>Filet Mignon and Salmon</b>	<b>8oz 67</b>
<b>Filet Mignon and Crab Cake</b>	<b>8oz 72</b>

### SAUCE

Select one to be served with steak option

**Bourbon Peppercorn | Cabernet Wine Sauce | Mr. B's Steak Sauce | Bearnaise**

### POTATOES

Select one to be served with steak option

<b>Salt-Crusted Baked Potato</b>
<b>Potato Purée</b>
<b>Bacon-Roasted Potatoes</b>

### SIDES

Select up to two to be served family-style

<b>Roasted Asparagus with Lemon Oil</b>	<b>15</b>
<b>Sautéed Spinach</b>	<b>12</b>
<b>Creamed Spinach</b>	<b>14</b>
<b>Roasted Button Mushrooms</b>	<b>14</b>

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## DESSERTS

Select one dessert to be served.

For additional dessert selections, guest counts will be required.

<b>Peanut Butter Cheesecake</b>	14
Graham Crust, Fluffy Peanut Butter Mousse, Candied Peanut Brittle, Chocolate Topping (Seasonal)	
<b>Flourless Chocolate Cake</b>	14
Berry Coulis, Whipped Mint Mascarpone	
<b>Crème Brûlée</b>	14
Classic Vanilla Bean Custard with Caramelized Sugar Crust and Fresh Raspberries (Exact Counts Required)	
<b>Sorbet</b>	10
Daily Selection	

### MINI DESSERTS

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

<b>Chocolate Brownies</b>	26
<b>Cookies</b>	26
Choice of Chocolate Chip, Oatmeal Raisin, or Snickerdoodle	
<b>Mini Cheesecake Bars</b>	26

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

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**MRBSSTEAKHOUSE.COM**