BARTOLOTTA
CATERING & EVENTS
AT DOWNTOWN KITCHEN
EVENTS MENU

US Bank Center
777 E Wisconsin Ave Milwaukee Wi 53202
414-287-0303
www.DowntownKitchenMKE.com
**APPETIZERS**

**COLD**

**BRUSCHETTA A LA BARTOLOTTA...28**
Roma tomatoes, basil, garlic, balsamic vinaigrette and olive oil on a crostini

**PETITE ROAST BEEF...35**
Sliced roast beef on toasted rye bread, horseradish cream and crispy onions

**CURRIED CHICKEN TARTS...30**
Red grapes, pecans and basil

**MUSHROOM CONFIT TOAST...31**
Goat cheese and tarragon

**SLIDERS...34**
Your choice of turkey, ham or roast beef on assorted slider rolls, with a variety of toppings and sauces

**SALMON & AVOCADO FLATBREAD...35**
Cold smoked salmon, fried capers, red onion and crème fraiche

**HOT**

**SPANAKOPITA...30**
Oven-baked phyllo triangles filled with spinach and feta cheese

**MEDITERRANEAN PHYLLO BAKED SHRIMP TART...40**
Red onion, spinach, garlic, and herbs, baked in phyllo

**CRAB CAKES...42**
Crab meat tossed with peppers, onions, celery, Dijon mustard with sriracha mayo and green onion

**MINI REUBENS...35**
Corned beef on toasted rye bread with mustard and sauerkraut

**STUFFED MUSHROOMS...32**
Artichoke and gruyere

**NORTHPOINT TATER TOTS...11**
Per pound

**NORTHPOINT CHEESE CURDS...16**
Per pound

**CRINKLE FRIES...11**
Served with aioli. Per pound

**MKE PRETZEL COMPANY SOFT PRETZELS...16**
with Mustard, cheese and quark. Per pound

**MUSHROOM & FONTINA TARTS...32**
Mushrooms and fontina cheese baked into phyllo

**KOREAN BBQ LETTUCE WRAPS...37**
Choice of beef, shrimp or marinated tofu with sesame soy kale slaw

All prices are subject to a 22% service charge and 6.1% sales tax.

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

Priced per person

**VEGETABLE CRUDITÉ... 5.25**
With ranch dip

**DOMESTIC CHEESE & CRACKERS... 5.25**
Assortment of Wisconsin cheese with nut and fruit garnishes and artisanal crackers

**ARTISANAL CHEESE & CRACKERS... 8.50**
Assortment of artisanal Wisconsin cheese with nut and fruit garnishes and artisanal crackers

**FRESH CUT FRUIT... 3.25**
Seasonal cut fruit with berries

**MEDITERRANEAN HUMMUS... 8.50**
Seasonal cut vegetables, chickpea hummus and pita crackers

**ANTIPASTI... 8.50**
Smoked and cured meats and vegetables accompanied by cured olives, roasted peppers and provolone cheese garnished with fresh herbs

**SEAFOOD PLATTER... MARKET PRICE**

**ADD ASSORTED MEATS... 3.25**

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**HISSHO SUSHI PLATTERS**

**OKIDDO PLATTER... 21.95**
8 pieces Hissho Healthy roll, 8 pieces Tokyo Fantasy roll, 8 pieces Queen City roll

**HONOLULU QUEEN PLATTER... 33.95**
8 pieces California Roll, 8 pieces Veggie Roll, 24 pieces Hissho Healthy Roll, 8 pieces Philadelphia Roll

**YOKOHAMA DYNASTY PLATTER... 53.95**
8 pieces Queen City Roll, 8 pieces Outer Banks Roll, 8 pieces Ninja Roll, 8 pieces Grand Finale, 6 Nigiri

**IKISHIA PLATTER... 25.95**
8 pieces Biggie Roll, 8 pieces Veggie Roll, 8 pieces California Roll

**KYOTO MAJESTY PLATTER... 73.95**
8 pieces California Roll, 8 pieces Queen City Roll, 8 pieces Eel Roll, 8 pieces Wasabi Crunch, 8 pieces Sriracha Party, 8 pieces Grand Finale, 6 Nigiri

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**SALAD/SOUP COURSE**
Choice of one

**TRADITIONAL CAESAR SALAD...6.50**
Fresh romaine lettuce, shaved parmesan cheese, garlic croutons and Caesar dressing

**MIXED GREEN SALAD...6.50**
Mesclun greens, shredded carrots, cherry tomatoes, cucumber and choice of dressing

**COBB SALAD...8.50**
Fresh romaine lettuce, crumbled bacon, hard boiled egg, bleu cheese, tomato, red onion and choice of dressing

**CHEF'S SELECTION**

**SEASONAL SALAD...MARKET**
Selection changes based on the freshest ingredients of the season

**CHICKEN NOODLE...6.50**
**TOMATO BASIL...6.50**
**SEAFOOD BISQUE...6.50**
**CREAMY MUSHROOM...6.50**
**GAZPACHO (SEASONAL)... MARKET PRICE**

**ENTREE COURSE**
Choose your starch, vegetable and protein or seafood

**PROTEINS**
**AIRLINE CHICKEN BREAST...29.50**
**8 OZ FILET MIGNON...45.25**
**BEEF SHORT RIBS...40.00**
**PORK LOIN CHOP...31.50**

**SEAFOOD**
**SALMON...34.75**
**SCALLOPS...36.75**
**WALLEYE (SEASONAL)...34.75**

**DUETS**
Add to any protein
**3 SHRIMP...12.75**
**SALMON...16.95**
**SCALLOPS...18.95**
**AIRLINE CHICKEN BREA...10.50**

**VEGETARIAN**
**BEEF & GOAT CHEESE RAVIOLI...31.50**
With pistachio pesto and brown butter

**RISOTTO...29.50**
Wild mushroom and asparagus

**SIDES**

**STARCH**
Potato puree, herb roasted red potatoes or garlic Yukon mash

**VEGETABLE**
Sautéed spinach, Garlic green beans, Roasted zucchini, or squash and tomato Sweet corn succotash

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Create a unique and engaging dining experience for your guests with the utilization of Downtown Kitchen’s ten different food hall style stations. Custom menus available from Executive Chef Angela Rondinelli

**SELECT THE FOLLOWING STATIONS**

Each selection is priced per person

Minimum 3 Station Selections

**BUILD YOUR OWN SALAD...** 11.50

Fresh Romaine and Mesclun greens, diced ham, diced chicken, crumbled bacon, hard boiled egg, shredded carrots, shaved radishes, cucumber, cherry tomato and choice of four dressing options.

**NORTH POINT GRILL...** 15.75

Cheeseburger and BBQ chicken sliders, French fries or tater tots, and cheese curds or Onion Rings

**PIZZERIA PICCOLA...** 7.50

Two choices of pepperoni, sausage, margherita or cheese pizza and garlic bread sticks

**PASTA STATION...** 7.75

Penne pasta with choice of marinara or Alfredo sauce and seasonal vegetable. Upgrade to Bolognese sauce for $1.25 more.

**LA ESTACION...** 9.50

Beef barbacoa tacos, build your own nachos, Spanish rice, and baked beans

**WORLD CUISINE...** 9.50

Choose between tandoori style chicken with cucumber & carrot salad and naan bread or teriyaki chicken with scallion rice and broccoli slaw

**CARVING STATION**

Choice of one starch and one vegetable, choice of protein, and ciabatta rolls with butter

**AIRLINE TURKEY BREAST...** 23.25

**BEEF TENDERLOIN...** 31.50

**PRIME RIB...** 42.00

**PORK LOIN CHOP...** 21.00

Potato puree, herb roasted red potatoes or garlic Yukon Mash

Sautéed spinach, garlic green beans, roasted zucchini, squash and tomato, or sweet corn succotash

**FREESTYLE FLOAT BAR...** 6.25

Vanilla ice cream with unlimited soda combinations from Coke Freestyle with whip cream and cherries

**DESSERT**

**PINAPPLE UPSIDE DOWN CAKE...** 9.50

**SMORES CHEESECAKE...** 9.50

**CUPCAKE TRIO...** 9.50

(Varieties seasonal)

**PROFITEROLES...** 9.50

(Varieties seasonal)

**KEY LIME TART...** 9.50

**TIRAMISU...** 9.50

**BLACK FOREST TORTE MOUSSE...** 9.50

**FRESH FRUIT TART...** 9.50

With lemon curd

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

**NA BEVERAGES**... 3
**DOMESTIC BEER**... 4
**CRAFT BEER**... 5
**IMPORT BEER**... 5
**HOUSE WINE**... 6
**RAIL COCKTAILS**... 6
**CALL COCKTAILS**... 7
**PREMIUM COCKTAILS**... 8
**SPECIALTY COCKTAIL BAR**... 8

**CALL LIQUORS**
- Jaques Bonnet Brandy
- Korbel Brandy
- Bacardi Light Rum
- Captain Morgan Spiced Rum
- Myer’s Dark Rum
- Tito’s Vodka
- Jose Cuervo Tequila
- Rehorst Gin
- Canadian Club Whiskey
- Southern Comfort Whiskey
- Jim Beam Bourbon
- J & B Scotch
- Cutty Sark Scotch Whiskey

**PREMIUM LIQUORS**
- Rehorst Vodka
- Grey Goose Vodka
- Tanqueray Gin
- Bombay Sapphire Gin
- Jack Daniels Whiskey
- Johnny Walker Red Label
- Booker’s Bourbon
- Dewer’s Scotch

**BEER**
- Miller Lite (D)
- Heineken (I)
- Newcastle (I)
- MKE Brewing Co. Hop Happy (C)
- Spotted Cow (C)
- Crispin (C)

**HOUSE WINE**
- Cabernet Sauvignon
- Merlot
- Pinot Noir
- Chardonnay
- Sauvignon Blanc
- Pinot Grigio
- Moscato
- White Zinfandel

**NA BEVERAGES**
- Bottled Soda
- Freestyle Coke-Unlimited
- Valentine Coffee Roasters Coffee
- Rishi Tea
- Juice

**SPECIALTY BARS**
- Wisconsin Old Fashioned Bar
- Adult Coffee Bar
- Mimosa Bar
- Bloody Mary Bar

**BARTENDER**... 125
Per 80 guests

**BAR SET UP**... 150
Per bar

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DEPOSITS

FIRST DEPOSIT... 30% of Estimated Grand Total is due at the time of signing.
SECOND DEPOSIT... 50% of Estimated Grand Total is due 90 days before event.
FINAL PAYMENT ... Full remaining Estimated Grand Total is due 7 days before event.
REMAINING BALANCE... Any remaining balance will be charged night of event to Credit Card on file.

GUARANTEE

A final guarantee of the number of guests is due seven (7) business days prior to the event. Otherwise, you will be charged for the number of guests stated on your Event Agreement.

FOOD & BEVERAGE MINIMUM
& ROOM RENTAL FEE

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.

Room Rental fees are determined by US Bancorp Real Estate for mandatory services including afterhours HVAC, Security, Janitorial and Engineering. Room Rental fees are determined by guest count and duration of event.

SERVICE CHARGE & TAX

There is a 22% taxable service charge applied to all event charges. 6.1% sales tax is applied to the total bill.

MENU

Menu selections must be made no later than 14 days in advance. We are happy to provide dietary substitutions upon advance request.

DÉCOR

We can assist you with ordering of any specialty linens, chargers, 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

Priced per car

US BANK PARKING STRUCTURE: 716 E CLYBOURN ST... 5
875 EAST WISCONSIN PARKING STRUCTURE: 822 E. MICHIGAN ST... 5
O’DONNELL PARKING STRUCTURE: 910 E MICHIGAN ST... 8

MISCELLANEOUS CHARGES

SEATED DINNER CHINA FEE... 5
“SERVERY” DINNER CHINA FEE... VARIES
OUTSIDE VENDER DESSERT FEE... 1.50 PER PERSON
HOUSE LINENS:... 12 PER LINEN... 0.25 PER NAPKIN
CUSTOM SIGNAGE FEE... 175-220 PER SERVERY SIGN
CORKAGE FEE... 25 PER BOTTLE