



# BARTOLOTTA

CATERING & EVENTS

---

AT DOWNTOWN KITCHEN

EVENTS MENU



US Bank Center  
777 E Wisconsin Ave Milwaukee Wi 53202  
414-287-0303  
[www.DowntownKitchenMKE.com](http://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

# APPETIZERS

## 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

## 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



**BARTOLOTTA**  
CATERING & EVENTS

AT DOWNTOWN KITCHEN  
02.2019

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

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

# PLATED DINNER

## 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 BREAST...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

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

  
**BARTOLOTTA**  
CATERING & EVENTS  
AT DOWNTOWN KITCHEN  
02.2019

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

# SMALL PLATES

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 lettuces, 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



**BARTOLOTTA**  
CATERING & EVENTS

AT DOWNTOWN KITCHEN  
02.2019

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

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



# DRINKS

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

## 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**