

---

# BACCHUS

---

A BARTOLOTTA RESTAURANT

## PRIVATE DINING MENU

*Executive Chef / Nicholas Wirth*  
*Chef de Cuisine / Brent Davis*

---

# BACCHUS

A BARTOLOTTA RESTAURANT

---

## PASSED HORS D'OEUVRES

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

Recommended 4 to 5 pieces per person.

CHILLED

YELLOWFIN TUNA TARTARE 36  
*sesame-soy vinaigrette and wasabi tobiko caviar  
served on a crispy wonton triangle*

PETIT HERBED GOAT CHEESE TART 29  
*demi sec tomato and micro herbs (v)*

CAVIAR MKT  
*blini, cauliflower cream, chives*

ENGLISH CUCUMBER 29  
*hummus, smoked paprika, tomato chutney (gf)(v)*

PETIT SHRIMP COCKTAIL 38  
*lemon, celery*

WARM

WILD MUSHROOM TARTLETS 28  
*fontina fonduta, veal glace*

WILD MUSHROOM ARANCINI 24  
*smoked mozzarella, roasted shallot aioli (v)*

KOREAN BBQ PORK MEATBALLS 30  
*gochujang sauce, scallions*

FRIED POLENTA 26  
*olive tapenade, romesco sauce (gf)(v)*

MAINE CRAB CAKES 38  
*lemon aioli, chives*

CRISPY SHRIMP 38  
*in pate bric, agrodolce sauce*

WISCONSIN GRILLED CHEESE 24  
*demi sec tomato and micro herbs (v)*

---

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.

\*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, please contact your physician or public health department.

BAC-Private Dining Menu-2022-0519

---

# BACCHUS

A BARTOLOTTA RESTAURANT

---

## CHEESE DISPLAY

THREE TYPES OF ASSORTED CHEESE & CRACKERS

25 guests \$175 | 50 guests \$250 | 75 guests \$375

CHARCUTERIE

\$10 per person

---

## FIRST COURSE

*Please select one options.*

SEASONAL SOUP 14  
*(gf)(v)*

ARUGULA 15  
*dried Door County cherries, crumbled goat cheese,  
candied pecans, cherry vinaigrette (gf)(v)*

CHOPPED ROMAINE SALAD 13  
*herbed buttermilk dressing, garlic croutons,  
grated parmesan (v)*

MIXED FIELD GREENS 13  
*vegetable crudité, sherry-balsamic vinaigrette (gf)(v)*

---

*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.*

*\*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, please contact your physician or public health department.*

BAC-Private Dining Menu-2022-0519

---

# BACCHUS

A BARTOLOTTA RESTAURANT

---

## STANDARD ENTRÉES

Please select up to two options, plus a Vegetarian option.  
For groups of 26 or more, counts are required for each selection one week prior to the reservation. Host is to provide place cards indicating the selections.

FILET MIGNON	48	ORGANIC CHICKEN	31
8 oz, yukon gold potato puree, sauteed mushrooms, bourbon-peppercorn cream (gf)		caramelized brussels sprout, roasted potatoes chicken brodo (gf)	
GRILLED GRASS-FED FLANK STEAK	36	SCOTTISH SALMON	36
6 oz yukon gold potato puree, sauteed mushrooms, bourbon-peppercorn cream (gf)		seared scottish salmon with crisp polenta, grilled rapini, and romesco sauce (gf)(df)	
BRAISED BEEF SHORT RIB	38	SEARED SCALLOPS	42
celery root puree, sauteed spinach, red wine-braised pearl onion, crispy celery root (gf)		cauliflower mousseline, seasonal vegetable sauté, herbed lemon butter sauce	
		SEASONAL VEGETARIAN RISOTTO	29
		(gf)(v)	

---

## COMBINATION PLATES

Select one option for all guests.  
Vegetarian option available.

FILET MIGNON AND GRILLED SHRIMP	48
6 oz, yukon gold potato puree, seasonal vegetables, red wine butter sauce (gf)	
FILET MIGNON AND TWO SCALLOPS	52
6 oz, yukon gold potato puree, seasonal vegetables, red wine butter sauce (gf)	
FILET MIGNON AND HALF MAINE LOBSTER	64
6 oz, yukon gold potato puree, seasonal vegetables, red wine butter sauce (gf)	

---

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.

\*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, please contact your physician or public health department.

---

# BACCHUS

A BARTOLOTTA RESTAURANT

---

## CHILDREN'S ENTRÉES

*For children 12 years old and younger.*

*Select one entrée. All entrées include a fresh fruit cup.*

PASTA	17
CHICKEN FINGERS <i>french fries</i>	17
CHEESEBURGER <i>french fries</i>	17

---

## DESSERTS

*Select one option.*

*For groups of 26 or less, add sorbet as a second option.*

MOLTEN HAZELNUT CAKE <i>chocolate hazelnut cake, hazelnut ice cream, vanilla anglaise</i>	12
CITRUS TART <i>creamy citrus curd, shortbread crust, whipped white chocolate ganache</i>	12
BROWN BUTTER FINANCIER <i>berry compote, whipped crème fraiche, candied lemon zest</i>	12
TRIO OF SORBETS <i>daily selection (gf)</i>	11

---

## SWEETS TABLE

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

*Recommended 4 to 5 pieces per person.*

SEASONAL TARTS	27	CREAM PUFFS	27
CHOCOLATE TARTS	27	ASSORTED MACAROONS	30
COOKIE TRIO (SEASONAL)	27	Cake cutting fee	\$2.50/person

---

*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.*

*\*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, please contact your physician or public health department.*

---

# BACCHUS

A BARTOLOTTA RESTAURANT

---

## CHEF SIGNATURE TASTING MENU

*Our signature experience is the chef's menu with sommelier selected beverage pairings. This menu is presented in the "omakase" tradition, where the guest entrusts the chef to select exemplary expressions of the best that he has to offer on any given day.*

*The Tasting Menu is intended for the entirety of the table.  
Please inform your server of any dietary restrictions or food allergies.*

THREE-COURSE MENU	65
FIVE-COURSE MENU <i>with beverage pairings</i>	85 +60

*Executive Chef / Nicholas Wirth*

---

*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.*

*\*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, please contact your physician or public health department.*

BAC-Private Dining Menu-2022-0519

## CONSUMPTION BEVERAGES

*Prices are per drink and based on standard mixed drink.*

SUPER PREMIUM BRANDS	<i>starts at</i> 14	SOFT DRINKS	3.75
PREMIUM BRANDS	<i>starts at</i> 12	<i>complimentary refills</i>	
CALL BRANDS	<i>starts at</i> 9	VALENTINE COFFEE	3.50
RAIL BRANDS	<i>starts at</i> 8	<i>regular and decaffeinated with complimentary refills</i>	
DOMESTIC BEER	5.50	HOT RISHI ORGANIC TEA	3.50
<i>per bottle</i>		BOTTLED WATER (1L)	7.75
IMPORT & MICRO BREW BEER	6.50	<i>Aqua Panna still and San Pellegrino sparkling</i>	
<i>starting at</i>		REPUBLIC OF TEA (.5L)	5
		<i>ginger peach decaf, blackberry sage, darjeeling</i>	

---

## OTHER SERVICES

SCREEN RENTAL	75
<i>with power strip, extension cord, table for AV equipment</i>	
LCD PROJECTOR	95
BOARDROOM TV	95
<i>connects directly to a laptop</i>	
WIRELESS LAVALIERE	125
HAND-HELD MICROPHONE	125

*Other AV rentals available upon request.*

BAC-Private Dining Menu-2022-0519

*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.*

*\*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, please contact your physician or public health department.*

---

# BACCHUS

---

A BARTOLOTTA RESTAURANT

TO PLACE AN ORDER, PLEASE CONTACT  
ALYSON SANDSTROM

DIRECT: 414-935-5003  
RESTAURANT: 414-765-1166  
ALYSONSANDSTROM@BARTOLOTTAS.COM

925 E WELLS ST, MILWAUKEE, WI 53202

**BACCHUSMKE.COM**