



925 East Wells Street, Milwaukee, WI 53202
414-765-1166 / 414-765-1161 fax / triciasmith@bacchusmke.com

Catering Dinner Menu

Passed Hors d'Oeuvres

Minimum order of two dozen of any passed Hors d'Oeuvres, unless otherwise noted.

Chilled

White Truffled Beef Tartare with Shaved Parmesan Cheese \$36 dozen

Yellowfin Tuna Tartare with Sesame-Soy Vinaigrette and Wasabi Tobiko Caviar
Served on a Crispy Wonton Triangle \$34 dozen

Petit Herbed Goat Cheese Tart with Demi Sec Tomato and Micro Herbs \$28 dozen

Caviar on Brioche Rounds MARKET PRICE

Oysters on the Half Shell (*minimum 4 dozen*) MARKET PRICE

Salmon Ceviche with Avocado and Crispy Tortilla \$ dozen

Warm

Lamb Sliders with Mint Pesto \$36 dozen

Petit London Broil with Bourbon Peppercorn Sauce \$36 dozen

Lump Crab Cakes with Spicy Aioli \$36 dozen

Crispy Gulf Shrimp with Mint and Agro Dolce Sauce \$36 dozen

Miniature Wisconsin Cheddar Grilled Cheese \$22 dozen

Miniature Wisconsin Cheddar Grilled Cheese with Bacon \$27 dozen

Fried Chicken with Bleu Cheese Dressing \$30 dozen

Mushroom and Cheese Beignet with Spicy Cheddar Fondue \$28 dozen

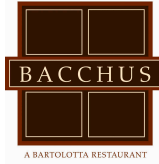
Spinach Risotto Fritters with Truffled Aioli \$25 dozen

Cheese Display

Three Types of Assorted Cheeses and Crackers
25 Guests \$150 / 50 Guests \$200 / 75 Guests \$300

Charcuterie - \$6 per person

Menu items reflect the freshest ingredients for the season and are subject to change. Menus are required two weeks prior to your arrival. Pricing does not include service charge and tax. March 23, 2017.



A BARTOLOTTA RESTAURANT

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Small Plate Appetizers

*Individual Portions – Counts for appetizers are due with any group over 10 guests.
Up to 4 options the Host selects can be served Family Style.*

Yellowfin Tuna Tartare with Cucumber-Seaweed Salad, Wasabi Tobiko and Crispy Wontons \$14

Crispy Shrimp with Savoy Cabbage and Truffled Honey \$15

Strauss Veal Ravioli with Spinach, Toasted Pine Nuts and Beurre Fondue \$16

Seared Foie Gras with Candied Kumquats, French Toast,
Quail Egg, Maple Syrup and Crispy Bacon \$21

Uplands Farm Pork Bolognese with Tagliatelle and SarVecchio Parmesan \$14

Sea Scallops with Potato Chorizo Hash and Parsley Root Veloute \$19

Grilled Spanish Octopus with Meyer Lemon Puree, Pickled Pepper Salad and Red Chimichurri \$16

Smoked Duck Carpaccio with Calabrian Pepper Vinaigrette, Watercress and Ciabatta \$15

Salads

*For groups over 25, Host please choose one item below or provide counts
one week prior to arrival with a maximum of two items.
If less than 25 guests, Host can choose up to two items.*

Spinach Salad with Maple Glazed Pork Belly, Poached Egg and
Grainy Mustard Dressing \$14

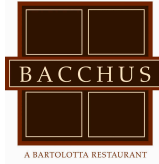
Roasted Beets with Arugula, Crumbled Goat Cheese,
Toasted Pecans and Honey Vinaigrette \$15

Chopped Romaine with Cucumbers, Garlic Croutons,
Parmesan Cheese and Creamy Garlic Dressing \$12

House Salad of Mesclun Greens with English Cucumbers,
Tomatoes and Balsamic-Sherry Vinaigrette \$11

Wild Mushroom Soup \$12

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Entrées

Please select two options:

For groups over 25 guests, counts are required for each entrée one week prior to arrival, with a maximum of three entrée selections including a vegetarian option. Host to provide place cards clearly indicating the entrée selection, i.e. 'Beef', 'Chicken', 'Vegetarian' or a picture of the item, NOT different colored stickers or gemstones. The code you are using is due to Catering Department one week prior to arrival.

Filet Mignon, 8 oz. with Yukon Gold Potato Purée, Sautéed Mushrooms and
Bourbon Peppercorn Cream \$44

Roasted Chicken with Soba Noodles, Stir Fried Vegetables and Thai Chili Sauce \$29

Organic Scottish Salmon with Creamy Polenta, Grilled Rapini and Port Wine Reduction \$33

Sea Scallops with Caramelized Cauliflower, Pork Belly, Sautéed Spinach and Veal Jus \$38

Strauss Veal Ravioli with Spinach, Toasted Pine Nuts, Beurre Fondue and Veal Jus \$32

Grilled Grass Fed Flank Steak, 6 oz. Yukon Gold Potato Purée, Sautéed Mushrooms and
Bourbon Peppercorn Cream \$34

Vegetarian Mushroom Risotto \$27

Vegetarian Pappardelle with Wild Mushrooms,
Brown Butter Sauce and SarVecchio Parmesan \$27

Specialty Entrées

*The entrees listed below are available for any private party **ONLY** if exact counts for each entrée are provided one week prior to your arrival with a place card indicating who ordered the entrée.*

Wild Striped Bass with Savory Cabbage, Spring Roll and Coconut Curry Brother \$39

Wagyu Bavette Steak with Smoked Potato Salad, Creamed Spinach and Espresso Steak Sauce \$41

Roasted Venison Loin with Root Vegetable Sauté, Braised Kale,
Candied Cranberries and Red Wine Sauce \$42

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Combination Plates

The entrees listed below are available for private parties ONLY if ALL guests are eating the same entrée, with the exception of a vegetarian entree.

Filet Mignon, 6 oz. and **Sautéed Atlantic Salmon**, 3 oz. with Yukon Gold Potato Purée,
Seasonal Vegetables and Red Wine Butter Sauce \$42

Filet Mignon, 6 oz. and **Grilled Shrimp** with Yukon Gold Potato Purée,
Seasonal Vegetables and Red Wine Butter Sauce \$46

Filet Mignon, 6 oz. and **Half Maine Lobster** with Yukon Gold Potato Purée
Seasonal Vegetables and Red Wine Butter Sauce \$61

Flank Steak, 4 oz. and **2 Scallops** with Yukon Gold Potato Purée,
Seasonal Vegetables and Red Wine Butter Sauce \$37

Short Rib, 6 oz. and **Salmon**, 3 oz. with Yukon Gold Potato Purée,
Seasonal Vegetables and Red Wine Butter Sauce \$34

Chicken Breast and **Shrimp** with Yukon Gold Potato Purée,
Seasonal Vegetables and Red Wine Butter Sauce \$33

Children's Entrées

***Children's Entrées** are available for \$16 and include a fresh fruit cup and one of the following options:

Pasta, Chicken Fingers with French Fries OR
Cheeseburger with French Fries

All children under 12 must have the same children's entrée
(unless they choose from the adult menu).

In compliance with Food Code 3-603.11, WI Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information contact your physician or public health department.

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Desserts

For groups over 25, Host please choose one item below or provide counts one week prior to arrival with a maximum of two items. If less than 25 guests Host to choose two desserts that Bacchus will print on a menu for guests to order from.

Chocolate Cake

Dark Chocolate Mousse and Raspberry Gelee \$11

Caramel Cheesecake

Coffee Ice Cream and Chocolate Sauce \$11

Seasonal Crisp

Streusel Topping and Vanilla Ice Cream \$11

Lemon Bar

Italian Meringue, Candied Almonds and Honey \$11

Carrot Cake

Vanilla Bean Cream Cheese Frosting, Caramel Sauce and Spiced Ice Cream \$11

Trio of Sorbets - Daily Selection \$10

Sweets Table

Minimum 2 dozen each, recommendation of at least 4 pieces per person.

Shortbread Cookies \$26 per dozen

Lemon Meringue Tarts \$26 per dozen

Cream Puffs \$26 per dozen

Chocolate Tarts \$26 per dozen

Almond Brown Butter Tea Cakes \$26 per dozen

Graham Sponge, Chocolate Mousse,
Toasted Marshmallow with Graham Crunch \$30 dozen

Strawberry Compote with Vanilla Diplomat, Lemon Pound Cake,
Vanilla Crumble and White Chocolate Pearls \$30 dozen

Chocolate Ganache, Coffee Cremeux with a Salted Caramel Mousse \$30 dozen

Executive Chef Nicholas Wirth

Executive Sous Chef Andrew Wilson

Sous Chef David Payne

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Complete Beverage Packages

Unlimited cocktail hour charges are based on a per person basis for each hour.

Bar package based on call brands (premium or super premium extra charge).

This does not include wine being poured at your table with dinner.

One Hour \$22 per person

Two Hours \$30 per person

Three Hours \$35 per person

Four Hours \$40 per person

Five Hours \$45 per person

Consumption Beverages

Super Premium Brands Start at \$11 per drink *

Premium Brands Start at \$9 per drink *

Call Brands Start at \$8 per drink *

Rail Brands Starts at \$6.50 per drink *

**Above liquor prices are based on standard mixed drink.*

Domestic Beer \$6 - \$17 per bottle

Import Beer \$6.50 - \$13 per bottle

Soft Drinks \$3.50 with complimentary refills

Valentine Coffee and Valentine Decaffeinated Coffee \$3.25 on consumption with complimentary refills

Hot Rishi Organic Tea \$3.25 each

Bottled Water; Aqua Panna Still and San Pellegrino Sparkling \$6.95 each 1 Liter

Bottled Republic of Tea (Ginger Peach Decaf, Blackberry Sage, Darjeeling) \$4.95 each, .5 Liter

Other Services Available

Screen Rental with Power Strip, Extension Cord and a Table for AV equipment \$75

LCD Projector \$95

Boardroom TV that Connects Directly to a Laptop \$95

Wireless Lavalier or Handheld Microphone \$125 (*price is more for Library room*)

Dance Floor 12' x 12' starts at \$425

Cake Cutting Fee \$2.50 per person

Other audio-visual rentals available upon request.

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