



BARTOLOTTA

CATERING & EVENTS

AT THE ITALIAN COMMUNITY CENTER

414-223-2800

631 E. Chicago Street
Milwaukee, Wi 53202

bartolottas.com/catering



BARTOLOTTA

CATERING & EVENTS

AT THE ITALIAN COMMUNITY CENTER

BREAKFAST BUFFETS

Minimum of 15 guests required.

Orange Juice & Cranberry Juice is available for \$33 per gallon.

MILAN

Assortment of Sliced Fresh Fruit and Berries

Fresh Baked Muffins and Danishes

Locally Roasted Coffee, Decaffeinated Coffee, Select Teas, Honey and Lemon

\$12.50 per person

FLORENCE

Assortment of Fresh Fruit and Berries

Steel-Cut Oatmeal with Golden Raisins, Honey, Walnuts and Brown Sugar

Yogurt Bar: Non-Fat Greek and Plain Yogurts, Fruit, Granola, Dry Fruits and Berries

Fresh Baked Muffins and Danishes

Locally Roasted Coffee, Decaffeinated Coffee, Select Teas, Honey and Lemon

\$16.75 per person

ROME

Assortment of Sliced Fresh Fruit and Berries

Fresh Baked Muffins and Danishes

Scrambled Farm Eggs with Chives

Select One: Applewood Smoked Bacon or Sausage Links

Skillet-Fried Breakfast Potatoes with Peppers and Onions

Locally Roasted Coffee, Decaffeinated Coffee, Select Teas, Honey and Lemon

\$18.75 per person

www.bartolottas.com/catering

A 22 % Service Charge and 6.1% sales tax will be added to the final invoice.
This includes: food, beverage, room rental, and any additional item rentals.



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BRUNCH BUFFETS

Minimum of 40 guests required.
Orange Juice & Cranberry Juice is available for \$33 per gallon.

PISA TOWER

Assortment of Sliced Fresh Fruit and Berries
Fresh Baked Muffins and Danishes
Fresh Vegetable Pinzimonio Crudite with Ranch
Mista Salad with Balsamic Vinaigrette and Ranch
Scrambled Farm Eggs with Chives
Select One: Applewood Smoked Bacon or Sausage Links
Skillet-Fried Breakfast Potatoes with Peppers and Onions
Chef Carved Roasted Turkey Breast with Pesto Mayo and Brioche Rolls
Tiramisu and Italian Butter Cookies
Locally Roasted Coffee, Decaffeinated Coffee, Select Teas Honey and Lemon
\$31.50 per person

COLOSSEUM

Assortment of Sliced Fresh Fruit and Berries
Fresh Baked Muffins and Danishes
Caprese Salad with Roma Tomatoes, Fresh Mozzarella and Basil
Mista Salad with Balsamic Vinaigrette and Ranch
Scrambled Farm Eggs with Chives
Select One: Applewood Smoked Bacon or Sausage Links
Skillet-Fried Breakfast Potatoes with Peppers and Onions
Smoked Salmon on Brioche with Crème Fraiche, Capers and Onions
Baked Rigatoni Pasta with Fresh Tomato Sauce, Eggplant and Fresh Mozzarella
Chef Carved Roasted Turkey Breast with Pesto Mayo on the side
Chef Carved Prime Rib of Beef with Horseradish Cream Sauce and Brioche Rolls
Selection of Miniature Desserts and Pastries
Locally Roasted Coffee, Decaffeinated Coffee, Select Teas, Honey and Lemon
\$41.95 per person

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ADDITIONS TO BREAKFAST BUFFETS

SPECIALTY EGG DISHES

Breakfast Frittata with Tomato,
Italian Sausage and Mozzarella
\$5.25 per person

Scrambled Eggs with Chives
\$4.25 per person

Spinach and Fontina Quiche
Oven-Roasted Tomatoes and Asparagus
\$6.25 per person

Egg White Vegetable Frittata
Fresh Goat Cheese and Turkey Sausage
\$7.25 per person

Wisconsin Eggs Benedict
English Muffin, Canadian Bacon and
Hollandaise Sauce
\$8.50 per person

BREAKFAST SANDWICHES

Croissant with Fried Farm Egg, Shaved Ham
and Wisconsin Cheddar Cheese
\$6.25 each

English Muffin with Scrambled Eggs,
Pork Sausage Patty and Wisconsin
Smoked Gouda Cheese
\$6.25 each

Fresh Bagel with Smoked Salmon, Red Onion,
Tomato and Wisconsin Cream Cheese
\$6.25 each

BREAKFAST BURRITOS

Soft-Flour Tortilla, Scrambled Eggs,
Chorizo, Pepper Jack Cheese and Tomato Salsa
\$5.25 each

OATMEAL

Steel-Cut Oatmeal, Raisins, Honey, Nuts,
Wisconsin Maple Syrup and Brown Sugar
\$5.25 per person

CINNAMON-RAISIN FRENCH TOAST

Sweet Cream Wisconsin Butter,
Wisconsin Maple Syrup,
Bananas and Walnuts
\$6.25 per person

SMOKED SALMON DISPLAY

Assorted Bagels, Cream Cheese,
Sliced Red Onions, Tomatoes and Capers
\$13.75 per person

STATION

CHEF MADE-TO-ORDER WAFFLES

Fresh Local Syrup, Whipped Wisconsin Butter,
Fresh Strawberries and Whipped Cream
\$7.25 per person
(Chef Required \$75 Fee)

STATION

CHEF MADE-TO-ORDER OMELETTES

Diced Ham, Chopped Smoked Bacon, Onions,
Mushrooms, Red and Green Bell Peppers,
Spinach and Wisconsin Cheddar Cheese
(Egg White and Egg Substitutes
Available Upon Request)
\$8.50 per person
(Chef Required \$75 Fee)

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PLATED BREAKFASTS

All Served with Fresh Baked Muffins and Danishes
Locally Roasted Coffee, Decaffeinated Coffee, Select Teas, Honey and Lemon.
(1) 7oz Glass of Orange Juice or Cranberry Juice is available for \$1.75 per person.

LOCAL FARM SCRAMBLED EGGS

Wisconsin Cheddar Cheese, Fried Red Potatoes, Herbs and Smoked Bacon
\$15.75 per person

BRIOCHE FRENCH TOAST

Maple Syrup & Cinnamon Butter with
Choice of: Applewood Smoked Bacon OR Sausage Links
\$16.75 per person

QUICHE

with a Fresh Fruit Cup OR Side Salad
Choice of: Italian Sausage and Mozzarella OR Artichoke, Spinach and Wisconsin Swiss Cheese
\$16.75 per person

EGGS BENEDICT

with Poached Farm Eggs, Canadian Bacon, English Muffin, Hollandaise Sauce and Skillet-Fried Red Potatoes
\$17.75 per person

PAN-SEARED FLAT IRON STEAK AND SCRAMBLED EGGS

Smoked Provolone Cheese and Italian Herbs
\$19.75 per person

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LUNCH BUFFETS

Minimum of 25 guests for a Lunch Buffet
*Additional \$36.50 per gallon for coffee service

THE INSALATA MERCATO BUFFET

Chilled "Gazapacho" Soup (v)(gf) OR Tomato Bisque with Fresh Basil (gf)(v)

Seasonal Fresh "Fruit Bowl"

Make-Your-Own Salad Bar: Mixed Greens, Spinach, Eggs, Mushrooms, Bacon, Chickpeas, Wisconsin Cheddar Cheese, Cucumbers, Radishes, Broccoli, Red Onions, Croutons, Carrots and Peppers

Choice of Dressing: Ranch and Balsamic Vinaigrette

Chicken Salad with Celery and Red Grapes

Tuna Salad with Lemon Mayonnaise

Fresh Baked Breads and Rolls

Lemon Tarts

\$23.95 per person

THE DELI BUFFET

Tomato Bisque Soup with Fresh Basil (gf)(v)

Creamy Cole Slaw

Grilled Vegetable Platter, Olive Oil and Balsamic Dressing

Sweet and Dill Pickles

Relish Platter

Sliced Roast Beef, Turkey Breast, Country Ham

Wisconsin Cheddar, Swiss and Provolone, Sliced

Tomatoes, Leaf Lettuce, Mayo and Mustards

Russet Potato Chips

Fresh Baked Breads and Rolls

Chocolate Brownies and Cookies

\$25.25 per person

MEXICAN BUFFET

Gauacamole, Salsa Fresca and Tortilla Chips

Corn and Black Bean Salad, Romaine, Tomatoes and Honey-Lime Dressing

Tortilla Soup with Cilantro, Avocado and Crispy Tortillas

Chicken Fajitas with Peppers and Onions, Warm Flour Tortillas, Sour Cream, Cheese, Jalapenos

Flank Steak Carne Asada with Green Chilies and Pepper Jack Cheese

Spanish Rice

Tres Leches Cake

\$27.25 per person

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LUNCH BUFFET

Minimum of 25 guests for a Lunch Buffet
*Additional \$36.50 per gallon for coffee service

SOUTHERN FRIED CHICKEN PICNIC

Bean Chili (v)
Creamy Cole Slaw
Russet Potato Salad with Mustard Chive Mayo
Fresh Cornbread Muffins with Honey Butter
Crispy Fried Chicken and Hot Sauce
Pulled BBQ Pork with Slider Rolls
Dill Pickle Chips
Pecan Pie Squares and Lemon Bars
\$29.25 per person

TAILGATE BUFFET

Spiced Popcorn
Russet Potato Chips
Wisconsin Beer Cheese Soup
Tator Tots
Sheboygan Bratwurst and Frank's Kraut
Grilled Burger with Lettuce, Tomato, Onion, Cheddar
Cheese, Ketchup
Cookies and Brownies
\$26.25 per person

VIA ROMA ITALIAN

Vegetable Minestrone (v) (gf) (vegan)
Imported Breadsticks and Fresh Focaccia
Mista Salad-Mixed Greens with Crudite Vegetables
and Balsamic Vinaigrette
Caprese Salad with Roma Tomatoes and Fresh
Wisconsin Mozzarella
Spinach Ricotta Ravioli, Marinara Sauce, Basil and
Grana Padano Cheese
Rigatoni with Ham and Peas, Parmesan Cream Sauce
Tiramisu
\$27.25 per person

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PLATED AND SERVED LUNCHES

Includes Choice of Soup or Salad, Italian Rolls & Butter. A \$2 per person charge will apply if more than one entree (other than vegetarian choice) is selected. A \$5 per person charge will apply if you would like to add an additional soup or salad course. *Additional \$1.50 per person for coffee service.

SOUPS

WILD MUSHROOM SOUP (gf)(v)
Mushrooms and Sherry

TOMATO BISQUE (gf)(v)
with Fresh Basil

WISCONSIN BEER CHEESE SOUP (v)
Local Beer and Cheddar Cheese

VEGETABLE MINISTRONE SOUP(v)
Italian Style Vegetable Soup

TORTILLA SOUP
Cilantro, Avocado and Crispy Tortillas

CHICKEN ORZO PASTA SOUP
Chicken, Orzo Pasta and Chicken Broth

GINGER BUTTERNUT SQUASH SOUP (gf)(v)
Creamy with a Hint of Ginger

SALADS

MISTA SALAD
Mixed Greens, Fennel, Cherry Tomatoes, Carrots,
Red Onion, Radish, Cucumber and
Balsamic Vinaigrette

CAPRESE SALAD
Roma Tomatoes, Fresh Wisconsin Mozzarella,
Basil and Olive Oil

ORZO PASTA SALAD
Bell Peppers, Black Pepper,
Grated Parmesan and Lemon EVOO

HEARTS OF ROMAINE
Cucumbers, Olives, Cherry Tomatoes, Red Onion,
Feta and Oregano Vinaigrette

BARTOLOTTA'S CREAMY CAESAR SALAD
Romaine Lettuce, Caesar Dressing, Grana
Padano Cheese and Croutons

BABY SPINACH SALAD
Chopped Eggs, Bacon, Red Onion,
Mushrooms and Hot Bacon Dressing

Vegetarian (v) Gluten Free (gf)

Consuming raw or uncooked meats, poultry, and seafood may increase your risk of foodborne illness.

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PLATED AND SERVED LUNCHES

ENTREES

SEARED SALMON (gf)
Celery Root Puree, Seasonal
Vegetable Medley and Citrus Butter Sauce
\$26.25

ROASTED GREAT LAKES WHITEFISH (gf)
Corn Relish, Green Beans
and Citrus Vinaigrette
\$25.25

GRILLED CITRUS CHICKEN BREAST (gf)
Spinach, Yukon Gold Potatoe Puree and
Citrus Butter Sauce
\$23.95

SCALOPPINE CHICKEN BREAST
choice of sauce
Lemon Caper Sauce **OR** Mushroom Marsala
with Campanelle Pasta and Seasonal Vegetables
\$23.95

SHRIMP CAVATAPPI
Pesto Cream Sauce, Zucchini
and Cherry Tomatoes
\$29.25

RIGATONI PASTA (v)
Marinara, Fried Eggplant,
Fresh Mozzarella, Basil and
Grana Padano Cheese
\$20.95

MEAT LASAGNA
Pasta Layered with Ricotta, Meat Sauce, Italian
Sausage, Mozzaerella & Grana Padano Cheese
*Vegetarian Option Available
\$21.95

PRIME RIB OF PORK
Herbed Breadcrumbs, Almondine Green Beans and
Rosemary Dijon Glaze
\$26.25

BRAISED SHORT RIBS (gf)
Boneless Short Ribs with Fresh Baby Carrots and
Yukon Gold Potato Puree
\$29.25

PETITE FILET OF BEEF (gf)
Yukon Gold Potato Puree, Broccolini and
Brandy Peppercorn Sauce
\$34.50

Vegetarian (v) Gluten Free (gf)

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CHILLED SALAD ENTREES

Served with Soup & Italian Rolls

BARTOLOTTA'S CREAMY CAESAR SALAD

Romaine Lettuce, Caesar Dressing,
Grana Padano Cheese and Croutons

\$16.75

with Grilled Chicken Breast \$20.95

with Sauteed Shrimp \$26.25

with Petite Filet \$27.25

COBB SALAD

Bacon, Grilled Chicken, Tomatoes, Blue Cheese,
Chopped Eggs, Avocado and Ranch

\$20.95

PESTO CHICKEN BREAST SALAD

Mixed Greens, Cherry Tomatoes,
Pinenuts, Golden Raisins and
Light Balsamic Vinaigrette

\$22.95

BOXED LUNCHES

Boxed Lunches Served with a Bag of Chips, Cookie, Whole Fruit, Condiments, Napkin/Flatware
and Bottled Water

ROAST BEEF SANDWICH

Arugula and Horseradish Basil Sauce
on a Focaccia Roll

\$19.75

HONEY HAM SANDWICH

Provolone Cheese, Mustard Mayo and
Julienne Lettuce on French Bread

\$18.75

CHICKEN SALAD SANDWICH

Celery, Grapes, Pecans and Mayo on a Brioche Bun

\$17.75

SMOKED TURKEY BREAST SANDWICH

Arugula and Boursin Cheese on Marble Rye Bread

\$17.75

GRILLED VEGETABLE SANDWICH (v)

Garlic Hummus and Grilled Halloumi Cheese
on French Bread

\$15.75

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SERVED DESSERTS

Desserts served with lunch or dinner: Priced per person

DEATH BY CHOCOLATE TORTE

Chocolate Cake with Chocolate Mousse
and Ganache
\$7.25

TURTLE CHEESECAKE

Chocolate Ganache, Roasted Pecans
and Caramel
\$7.25

CASSATTA TORTE

Yellow Cake, Cannoli Cream, Cherries,
Chocolate Chip and Butter Cream Frosting
\$6.25

STRAWBERRIES AND CREAM TORTE

Yellow Cake, Fresh Strawberries
and Strawberry Butter Cream
\$7.25

PANNA COTTA

Traditional Italian Custard,
Served with Fresh Berries
\$6.25

TIRAMISU

Layered Italian Custard, Espresso Soaked Lady
Finger Cookies, Mascarpone Cheese and
Cocoa Powder
\$6.25

ITALIAN GELATOS, SORBETTI (gf) OR SPUMONI

\$6.25



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A LA CARTE BEVERAGES

Premium Locally Roasted Coffee
and Decaffeinated Coffee \$36.50 a gallon
(Buffet Menus)

Premium Locally Roasted Coffee
and Decaffeinated Coffee \$1.50 per person
(Plated Menus)

Freshly Brewed Iced Tea
\$28.25 a gallon

Assorted Teas:
Herbal, Green and Black
\$2.75 each

Fruit Punch \$28.25 a gallon

**MEETING BEVERAGE
PACKAGES**
Locally Roasted Coffee, Decaffeinated,
Select Teas, Soda and Bottled Water

Half Day: \$6.95 per person
Full Day: \$12.25 per person

Fresh Fruit-Infused Water
\$5 for half gallon

Lemonade
\$28.25 a gallon

Orange Juice & Cranberry Juice
\$33.00 a gallon

Sparkling Water \$3.50 each

Soft Drinks \$2.50 each

Bottled Water \$2.50 each

A LA CARTE FOOD

Whole Fresh Fruit
\$2 each

Fresh Crudite Vegetables and Dip
\$3.50 per person

Sliced Fresh Fruit Plate
\$4 per person

Wisconsin Cheese and Crackers Plate
\$5 per person

Chocolate-Dipped Strawberries
\$28 by the dozen

Assortment of Plain and Fruit Greek Yogurt
\$3 each

Assorted Breakfast Bakeries:
Muffins and Danish
\$28 by the dozen

Trail Mix Packs
\$2.75 each

Assorted Bagels
with Plain and Flavored Cream Cheese
\$28 by the dozen

House-Baked Giant Cookies
\$24 by the dozen

Individual Bags of Popcorn
\$2.75 each

Afternoon Tea Sandwiches
\$36 by the dozen

Granola Bars
\$2.75 each

Premium Ice Cream Bars
\$4 each

**Individual Bags of Plain
and Flavored Chips**
\$1.75 each

Triple-Chocolate Fudge Brownies
\$24 by the dozen



BARTOLOTTA
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CHILLED APPETIZER TABLES

ANTIPASTI

Breadsticks and Rustic Crostini
Cured Meats: Prosciutto, Salami, Soppressata
Cured Olive Selection
Roasted Red Peppers and Asparagus
Marinated Mushrooms and Artichokes
Mozzarella and Fresh Herbs
\$8.50 per person

FORMAGGI

Breadsticks and Rustic Crostini
Selection of Domestic Cheeses
Dried Fruit and Fresh Berries
Local Honey
\$8.50 per person

PINZIMONIO CRUDITE AND FRUIT PLATTER

Fresh Local Seasonal Crudite Vegetables
EVOO and Garlic
Blue Cheese Dip and Ranch
Fresh Assortment of Seasonal Fruit and Berries
Crostini
\$6.25 per person

CHILLED SEAFOOD PLATTER

Jumbo Shrimp Cocktail \$41 by the dozen
Fresh Oysters on the Half Shell \$41 by the dozen
Alaskan King Crab Bites \$47 by the dozen
Cocktail Sauce, Mignonette and Lemons



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PASSED HORS d'OUEVRES

Priced per dozen, minimum of two dozen per variety required

Asparagus Spears (gf)
Prosciutto and Provolone \$25.25

Prosciutto (gf)
with Melon and Mint \$27.25

Watermelon Cubes (gf)
Prosciutto and Balsamic Syrup \$25.25

Turkey and Boursin Cheese
with Arugula Canapes \$27.25

Caprese Skewers (gf)(v)
Cherry Tomato, Fresh Mozzarella and Fresh Basil \$25.25

Salmon Salad Rilette
Canapes and Lemon Mayo \$26.75

Tomato Gazpacho Shooters (gf)(v) \$25.25

Tuna Tartare
with Sesame Soy, Wasabi Caviar on Crispy Won Ton
\$35.75

Tomato Bruschetta (v)
Crostoni and Fresh Basil \$25.25

Roast Beef Roulade (gf)
Crispy Onions, Horseradish Mayo and Arugula \$27.25

Chicken Pesto Salad
Golden Raisins and Grilled Bread \$29.25

Gulf Shrimp Cocktail (gf)
with Homemade Cocktail Sauce \$42

Fried Polenta (gf)(v)
Mushrooms and Truffle Oil \$28.25

Caramelized Onion and Gruyere Tart (v) \$25.25

Miniature Crab Cake
with Aioli \$35.25

Pork Belly Squares (gf)
with Maple Syrup \$31.50

Spinach and Boursin Cheese (v)
Roasted Tomato and Phyllo Cup \$29.50

Crab-Stuffed Mushroom Caps (gf) \$33.50

Ratatouille Tartlets (v) \$25.25

Garlic Chicken Brochettes (gf)
Drizzled with Garlic Infused Oil \$26.75

Beef Satay Skewers (gf)
with Toasted Sesame Seeds and Scallions \$29.50

Spanakopita
Spinach and Feta Cheese \$25.25

Petite Sliders
Beef, Cheddar and Fried Onions \$27.25

Goat Cheese Mushroom Caps (gf)(v) \$25.25

Grilled Vegetable Brochette (gf)(v) \$25.25

Crispy Fried Shrimp
with Sweet and Sour Sauce \$33.50

Cheese Curds (v) \$29.50

Vegetarian (v) Gluten Free (gf)

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DINNER STATIONS

Priced per person, per 90 minutes, based on a minimum of three stations ordered, minimum 50 guests.

PARISIAN METRO STATION

Sliced Baguettes

Frisee Salad with Bacon Lardons, Roquefort Cheese and Walnut Vinaigrette

Beef Bourguignon: Red Wine-Braised Beef, Potato Puree, Mushrooms and Pearl Onions

Poulet Citron: Grilled Chicken Breasts with Spinach and Citrus-Butter Sauce

\$19.75 per person

LITTLE TOKYO STATION

Fried Won-Tons

Napa Cabbage and Carrot Salad with Sesame-Soy Dressing

Pork Tonkotsu Ramen Bar with Noodles and Asian Veggies

Shrimp-Fried Rice, Eggs and Scallions

\$25.25 per person

MEXICAN STATION

Guacamole, Salsa Fresca and Tortilla Chips

Corn and Black Bean Salad with Romaine, Tomatoes and Honey-Lime Dressing

Chicken Fajitas with Peppers, Onions and Warm Flour Tortillas

Flank Steak Carne Asada with Green Chilies and Pepper Jack Cheese

Spanish Rice

Sour Cream

\$19.95 per person

VIA ROMA ITALIAN STATION

Imported Breadsticks and Focaccia

Mista Salad: Mixed Greens, Fennel, Cherry Tomatoes, Carrots, Red Onion, Radish, Cucumber and

Balsamic Vinaigrette

Caprese Salad: Roma Tomatoes, Fresh Wisconsin Mozzarella, Basil and Olive Oil

Spinach Ricotta Ravioli, Marinara Sauce, Basil and Grana Padano Cheese

Rigatoni with Ham and Peas, Parmesan Cream Sauce

\$18.75 per person

THE MED STATION

Italian Rolls and Butter

Baby Romaine Lettuce, Cucumber, Olives, Cherry Tomato, Red Onion, Feta Cheese and Oregano Vinaigrette

Orzo Pasta Salad: Chopped Red and Green Peppers, Grated Parmesan, Black Pepper and Lemon EVOO

Grilled Pesto Chicken Breast and Roasted Red Thyme Potatoes

Salmon Dijonnaise with Smoked Bacon, Dijon Mustard and Fresh Herbs

\$20.95 per person



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CARVING STATIONS

Available as an add on to any dinner station (Minimum of 3 Dinner Stations Required). All items carved to order and are accompanied by Yukon Gold Potato Puree, Appropriate Rolls and Sauces. 30 person minimum.

ROASTED PORK LOIN
WITH PEPPERCORN SAUCE
\$14.75 per person

ROASTED TURKEY BREAST
WITH CRANBERRY-ORANGE RELISH
\$13.75 per person

PEPPER-CRUSTED TENDERLOIN OF BEEF
WITH A RED WINE REDUCTION
\$20 per person

PRIME RIB OF BEEF AND GARLIC THYME CRUST
WITH AU JUS AND A CREAMY HORSERADISH SAUCE
\$17.75 per person

Chef Fee \$75 Per Chef



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DINNER BUFFETS

Minimum of 50 guests required for dinner buffets.

*Additional \$36.50 per gallon for coffee service.

FESTA FAMILY BUFFET

Italian Rolls and Butter

Bartolotta's Creamy Caesar Salad: Romaine Lettuce, Caesar Dressing, Grana Padano Cheese and Croutons

Orzo Pasta Salad: Chopped Bell Peppers, Cherry Tomatoes, Grated Parmesan and Lemon EVOO

Red-Wine Braised Short Ribs

Roasted Carrots

Yukon Gold Potato Puree

Sauteed Chicken Piccata

Spinach Ricotta Ravioli with Marinara Sauce, Basil and Grana Padano Cheese

Italian Cookie Platter

\$35.50 per person

THIRD WARD BUFFET

Italian Rolls and Butter

Mista Salad: Mixed Greens, Fennel, Cherry Tomatoes, Carrots, Red Onion, Radish, Cucumber and

Balsamic Vinaigrette

Caprese Salad: Roma Tomatoes, Fresh Wisconsin Mozzarella, Basil and Olive Oil

Bartolotta's Creamy Caesar Salad: Romaine Lettuce, Caesar Dressing, Grana Padano Cheese and Croutons

Rigatoni Pasta with Marinara, Fried Eggplant, Fresh Mozzarella

Seared Whitefish Almondine with Green Beans

Sliced Roasted Peppercorn Sirloin with Chianti Demi-Glaze

Roasted Red Potatoes

Devil's Food Cake, Banana Rum Cream

Lemon Poppy Seed Cake

\$39.95 per person

ITALIAN WEDDING FEAST BUFFET

Italian Rolls and Butter

Vegetable Ministrone Soup (v)

Bartolotta's Creamy Caesar Salad: Romaine Lettuce, Caesar Dressing, Grana Padano Cheese and Croutons

Arugula Salad: Mushrooms and Shaved Grana Padano Cheese

Salad of Goat Cheese, Marcona Almonds, Watercress and Balsamic Vinaigrette

Shrimp and Orzo Pasta Salad with Bell Pepper Confetti and Lemon EVOO

Pan-Seared Salmon with Pinot Grigio Cream Sauce

Yukon Mashed Potatoes

Carved Pepper-Crusted Prime Rib of Beef

Seasonal Farmer's Market Vegetables

Miniature Pastries: Crème Brulee, Napoleons, Eclairs, Chocolate Mousse Cups, Fruit Tarts

\$47.25 per person



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PLATED DINNERS

Price is based on soup or salad and one entrée per person.

Dinner service includes Italian Rolls & Water. A \$2 per person charge will apply if more than one entrée (other than vegetarian choice) is selected. A \$5 per person charge will apply if you would like to add an additional soup or salad course. *Additional \$1.50 per person for coffee service.

SOUP

Chilled "Gazpacho" Soup (gf)(v)(vegan)
Wild Mushroom Soup (gf)(v)
Tomato Bisque with Fresh Basil (gf)(v)
Wisconsin Beer Cheese Soup (v)
Vegetable Minestrone (v)(vegan)
Tortilla Soup, Cilantro, Avocado and Crispy Tortillas
Chicken Orzo Pasta Soup

SALAD

Mista Salad: Mixed Greens, Fennel, Cherry Tomatoes, Carrots, Red Onion, Radish,
Cucumber and Balsamic Vinaigrette

Caprese Salad: Roma Tomatoes, Fresh Wisconsin Mozzarella and Balsamic Olive Oil

Orzo Pasta Salad: Chopped Bell Peppers, Cherry Tomato, Grated Parmesan and Lemon EVOO

Hearts of Romaine: Cucumbers, Olives, Cherry Tomato, Red Onion, Feta and Oregano Vinaigrette

Bartolotta's Creamy Caesar Salad: Romaine Lettuce, Caesar Dressing, Grana Padano Cheese and Croutons

Baby Spinach Salad: Chopped Eggs, Bacon, Red Onion, Mushrooms and Hot Bacon Dressing

Vegetarian (v) Gluten Free (gf)

Consuming raw or uncooked meats, poultry, and seafood may increase your risk of foodborne illness.



BARTOLOTTA

CATERING & EVENTS

AT THE ITALIAN COMMUNITY CENTER

ENTREES

TUSCAN CHICKEN HALF (gf)
Rosemary, Garlic Jus, Caramelized
Brussels Sprouts and Roasted Potatoes
\$30.50

CHICKEN SCALOPPINE
Choice of Sauce
Lemon Caper Piccata **OR** Mushroom Marsala with
Campanelle Pasta and Seasonal Vegetables
\$30.50

GRILLED CITRUS CHICKEN BREAST (gf)
Spinach, Yukon Gold Potato Puree and
Citrus Butter Sauce
\$30.50

SEARED SALMON (gf)
Celery Root Puree, Seasonal Vegetable Medley
and Citrus Butter Sauce
\$31.25

ROASTED GREAT LAKES WHITEFISH (gf)
Corn Relish, Green Beans and Citrus Vinaigrette
\$30.50

SHRIMP CAVATAPPI PASTA
Pesto Cream Sauce, Zucchini and Cherry Tomatoes
\$30.50

RIGATONI PASTA (v)
Fried Eggplant, Marinara,
Fresh Mozzarella and Basil
\$23.95

WILD MUSHROOM RISOTTO (v)
Fontina, Grana Padana Cheese and White Truffle Oil
\$26.25

GRILLED PORK CHOP (gf)
Sweet Potato Puree, Seasonal Vegetable Medley
and Marsala Mushroom Sauce
\$29.25

BRAISED SHORT RIBS OF BEEF (gf)
Yukon Gold Potato Puree, Carrots and
Red Wine Reduction
\$34.75

GRILLED NEWYORK STRIP STEAK (gf)
Roasted Marble Potatoes and Asparagus
\$41.95

FILET OF BEEF (gf)
Rainbow Carrots, Pureed Yukon Potatoes,
and Brandy Peppercorn Sauce
\$45.95

VEGETARIAN, VEGAN AND GLUTEN FREE OPTIONS

LENTILS DU PUY (vegan)(gf)
Braised Green Lentils with
Carrot Puree, Mushrooms, Arugula Salad and Balsamic Glaze
\$28.95
\$29.95 with Tofu or Cheese

VEGETABLE "LASAGNA" (vegan)(gf)
Layers of Zucchini, Eggplant, Roasted Peppers and Stewed
Tomatoes with Basil Pesto and Cannellini Beans
\$28.95
\$29.95 with Cheese

POLENTA(v)(gf)
Soft Polenta with Stewed Tomatoes, Zucchini, Mushrooms
and Arugula Salad
\$25.95

Vegetarian (v) Gluten Free (gf)

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SURF AND TURF COMBO ENTREES

Recommended with Creamy Yukon Gold Potato Puree, Broccolini and Red Wine Butter Sauce.

Seared Sea Scallops and Braised Short Ribs (gf)
\$40.75

Petite Filet of Beef and Seared Salmon Filet (gf)
\$43.25

Petite Filet of Beef and Grilled Shrimp (gf)
\$45.95

Petite Filet of Beef and Seared Scallops (gf)
\$45.95

Vegetarian (v) Gluten Free (gf)

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BARTOLOTTA

CATERING & EVENTS

AT THE ITALIAN COMMUNITY CENTER

LATE NIGHT FOOD & SWEETS

BALLPARK

Angus Beef Sliders, Cheddar, Dill Pickle and Ketchup

Petite Hot Dogs in Buns

Crispy Crinkle-Cut Fries and Aioli

\$10.50 per person

LATENIGHT

Scrambled Eggs

Smoked Bacon

Red Potatoes

\$7.25 per person

THIRDWARD

Margherita Pizza

Quattro Formaggi: 4-Cheese Pizza

Sausage Pizza

\$10.50 per person

SWEET TABLE

Priced per dozen, Minimum order two dozen

per item(s) selected

Chocolate Dipped Strawberries \$33

Key Lime Tartlets \$27

Lemon Bars \$25

Chocolate Brownies \$25

Miniature Eclairs \$27

Chocolate Mousse Cups \$26

Miniature Crème Brulee (gf) \$33

Mini Tiramisu \$27

Fresh Fruit Tartlets \$27

Pecan Tarts \$27

Chocolate Truffles \$31

Cheesecake Pops \$31

Miniature Cream Puffs \$27

Italian Cookies \$26

Mini Cannolis \$27

CANDY STATION

Select 6 types for \$5.50 per person

Select 8 types for \$6.50 per person

Peanut Butter M&M's

Gummi Bears

Jolly Ranchers

Starburst

Caramel Rolos

Swedish Fish

Skittles

Milk Chocolate M&M's

Peanut M&M's

Miniature Reese's Peanut Butter Cups

Hersey Kisses

*Bartolotta's will provide jars, scoops, and bags for your guests to take candy home.



BARTOLOTTA
CATERING & EVENTS
AT THE ITALIAN COMMUNITY CENTER

Bar and Beverage

COMPLETE BAR PACKAGE

Beer, House Wine, Call Liquor, Soft Drinks

First Hour	\$17.00 Per Person
Two Hours	\$21.00 per Person
Three Hours	\$25.00 Per Person
Four Hours	\$29.00 Per Person
Five Hours	\$33.00 Per Person

Beer, House Wine, Premium Liquor, Soft Drinks

First Hour	\$20.00 Per Person
Two Hours	\$24.00 per Person
Three Hours	\$28.00 Per Person
Four Hours	\$32.00 Per Person
Five Hours	\$36.00 Per Person

HOSTED ON CONSUMPTION BAR

Rail Liquor	\$6.25 per drink
Call Liquor	\$7.25 per drink
Premium Liquor	\$8.25 per person
Domestic Beer	\$4.50 per bottle
Craft Beer	\$6.25 per bottle
Wine (House)	\$6.25 per glass
Bottled Water	\$2.50 each
Soda or Juice	\$2.50 per glass

BEER, WINE & SODA PACKAGE

Beer, House Wine, Soft Drinks

First Hour	\$13.00 Per Person
Two Hours	\$17.00 per Person
Three Hours	\$21.00 Per Person
Four Hours	\$25.00 Per Person
Five Hours	\$29.00 Per Person

Beer and Soda

First Hour	\$11.00 Per Person
Two Hours	\$15.00 per Person
Three Hours	\$19.00 Per Person
Four Hours	\$23.00 Per Person
Five Hours	\$27.00 Per Person

CASH BAR *Tax is inclusive in drink prices.*

Rail Liquor	\$6.50 per drink
Call Liquor	\$7.50 per drink
Premium Liquor	\$8.50 per person
Domestic Beer	\$4.75 per bottle
Craft Beer	\$6.50 per bottle
Wine (House)	\$6.50 per glass
Bottled Water	\$2.75 each
Soda or Juice	\$2.75 per glass

BAR SERVICE: *There will be a \$75 charge per 100 guests, for any bar service, excluding package bars. Cash bar revenue does not go towards the food & beverage minimum.*



BARTOLOTTA
CATERING & EVENTS
AT THE ITALIAN COMMUNITY CENTER

Bar and Beverage

CALL LIQUORS

To Include:

Skyy Vodka
Titos Vodka(gf)
Bombay Gin
Bacardi Rum
Malibu Coconut Rum
Captain Morgan Rum
Jose Cuervo Gold Tequila
Jim Beam Bourbon
Johnnie Walker Red Label Scotch Whisky
Canadian Club Whisky
Seagrams 7 Whiskey
Southern Comfort
E&J Brandy
Amaretto
Baileys
Kahlua

PREMIUM LIQUORS

To Include:

Titos Vodka(gf)
Absolut Vodka
Bombay Sapphire Gin
Bacardi Rum
Malibu Coconut Rum
Captain Morgan Rum
Hornito's Tequila
Maker's Mark Bourbon
Dewar's Scotch Whisky
Jack Daniels Whiskey
Korbel Brandy
Disaronno Amaretto
Baileys
Kahlua

BOTTLED BEER

To Include:

Miller Lite

Miller High Life

New Glarus Spotted Cow

Peroni

Louise's Demise

Lakefront IPA

HOUSE WINE

To Include:

Sauvignon Blanc

Chardonnay

Cabernet Sauvignon

White Zinfandel

Merlot

SOFT DRINKS

To Include:

Coke, Diet Coke, Sprite

Assorted Juices

Bottled Water



BARTOLOTTA
CATERING & EVENTS

AT THE ITALIAN COMMUNITY CENTER

Signature Cocktails

Signature Cocktails are \$11/each

Non-Alcoholic signature cocktails and other options are available upon request

Peach Julip

Rich Bourbon, Peach Nectar, Club Soda and fresh Mint Leaves

Champagne Punch

Bourbon with Wisconsin cranberry juice, lemon-lime soda and champagne with lemon wheels

Brandy Old Fashioned

Wisconsin Brandy with sliced orange, cherry and sweet and sour

Bellini-tini

Vodka, peach schnapps, peach nectar with sliced peach

The Flirt

Vodka, cranberry & orange juice, triple sec and champagne

Gin & Sin

Gin, orange & lemon juice and grenadine with lime wheels

The Great Lakes Breeze

White Rum, cranberry & pineapple juice with pineapple slice

Sunrise

Vodka, pineapple juice, triple sec, champagne and grenadine with orange twist

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



BARTOLOTTA

CATERING & EVENTS

AT THE ITALIAN COMMUNITY CENTER

WINE LIST

Sparkling Wine

Sparkling Grape Juice	California	\$20
Wycliff Brut	California	\$29
Fratelli Moscato d'Asti	Italy	\$37
Lamarca Prosecco	Veneto, Italy	\$48

Pinot Grigio

Anterra Winery	Italy	\$33
Kettmeir Vineyards	Italy	\$50
Santa Margherita	Italy	\$63

Sauvignon Blanc

Stonewood Wines	California	\$33
Geysers Peak	California	\$36
Glazebrook Wines	New Zealand	\$50

Chardonnay

Folonari Winery	Italy	\$36
Sterling Napa	California	\$43
Laguna Vineyards	California	\$50

Riesling

JJ Mueller Riesling	Rheinhessen, Germany	\$33
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Italian Reds

Cavicholi Lambrusco Dolce	Emilia Romagna, Italy	\$34
Folonari Chianti	Tuscany, Italy	\$37
Teseschi Valpolicella	Verona, Italy	\$42

Pinot Noir

Folonari Winery	Italy	\$36
MacMurray	Russian River Valley, Ca	\$57

Merlot/Malbec

Boomtown Merlot	Washington	\$36
Alamos Malbec	Argentina	\$37
Raymond R Collection Merlot	California	\$38

Cabernet Sauvignon

Stemmari Wines	Sicily	\$33
Storypoint Winery	California	\$47
Wente Charles Wetmore Reserve	California	\$68

House Wine

Whites: Sauvignon Blanc, Chardonnay, White Zinfandel		
Reds: Cabernet Sauvignon and Merlot		\$28



BARTOLOTTA
CATERING & EVENTS
AT THE ITALIAN COMMUNITY CENTER

Bartolotta Catering Information

DEPOSITS

30% of total of the room rental and food and beverage minimum is due upon signing the catering contract.

25% of total of the room rental and food and beverage minimum is due 6 months before your event.

25% of total of the room rental and food and beverage minimum is due 90 days before your event.

The full balance is due seven (7) business days prior to the event by check.

GUARANTEE

A final guarantee of the number of guests is due ten (10) business days prior to the event.

Otherwise, you will be charged for the number of guests stated on your event agreement.

FOOD & BEVERAGE MINIMUM

There are food & beverage minimums, which will vary depending upon the size of the room and the day of the week.

The minimums are non-inclusive of rentals, service charge and tax.

SERVICE CHARGE & TAX

There is a 22% taxable service charge applied to all charges.

6.1% sales tax is applied to the total bill.

MENU

Menu selections must be made no later than 90 days in advance.

We are happy to provide dietary substitutions upon advance request.

DECOR

We can assist you with ordering of any specialty linens, charges, 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.

AV PRICES

Power for Vendors	\$25	Wireless Handheld Mic	\$67
Additional Power Strip	\$5	Wireless Lavalier	\$67
Additional Extension Cord	\$5	AV1 Box	\$37
Easel	\$10	Mixer	\$37
Flip Chart with Marker	\$25	LCD Projector	\$200
4'X8' Stage	\$35	8' Screen	\$40
(6 complimentary pieces. After that, charge per piece)		Conference Phone	\$60
Pipe & Drape 8'X12'	\$10/section	Clicker	\$10
Speakers	\$25	Lucite Podium	\$75
Wired Mic	\$67		

A 22% Service Charge and 6.1% Sales Tax will be applied to all rental equipment