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A BARTOLOTTA STEAKHOUSE

MEQUON

## PRIVATE DINING MENU

AMBER SCHMITZ, EXECUTIVE CHEF  
JENNIFER ALBERS, SOUS CHEF



A BARTOLOTTA STEAKHOUSE

## HORS D'OEUVRES

Prices are charged per dozen. Minimum order of two dozen each required.  
Recommended 4 pieces per person, per hour.

### WARM

<b>Stuffed Mushrooms</b>	36
Cremini Mushroom, Crab Filling, Garlic Bread crumbs	
<b>Steak-Cut Bacon</b>	26
Steak-Cut Bacon Roasted in our Wood Ovens. Served with Sweet Potato Purée, Crispy Brussels Leaves, Cherry Mostarda	
<b>Mini Maryland-style Crab Cakes</b>	38
Bite-sized Servings of Our Signature Maryland-style Crab Cakes	
<b>Fried Chicken Bites</b>	30
Served with Ranch Dressing	
<b>Classic Grilled Cheese</b>	24
Wisconsin Cheddar Cheese and Pickle (add Bacon 26)	
<b>NY Steak Bites</b>	46
Skewers of Oven-Roasted New York Steak. Served with Bearnaise Sauce	

### CHILLED

<b>Jumbo Shrimp Cocktail</b>	42
Jumbo U12 Shrimp Lightly Poached with Cocktail Sauce	
<b>Bruschetta Bites</b>	24
Toasted Rustic Tuscan Bread with Tomato-Basil Salad	
<b>Steak Tartare</b>	36
Chopped Raw Filet Mignon with Dijon Mustard, Capers, Red Onion, and Aioli	
<b>Deviled Eggs</b>	20
Hard Boiled Egg, Dijon Mustard, Mayonnaise, Paprika, and Chives	

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. A 3% credit card convenience fee will be applied for all charged amounts. No fee is charged if paid by cash, check, EFT/ACH, or wire transfer.

\*In compliance with Wisconsin Food Code 3-603.11: Wisconsin Food and Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone.

MBM-Private Dining Menu-2024-0327



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## APPETIZERS

Serves 3 - 4 guests.

<b>Haystack Onion Rings</b>	15
Lightly Fried, Thinly-Sliced Spanish Onions Marinated in Buttermilk	
<b>Bruschetta</b>	11
Toasted Rustic Tuscan Bread with Tomato-Basil Salad	
<b>Bartolotta's Signature Fried Calamari</b>	19
Lightly Fried, Marinated in Garlic and Mint. Served with Marinara Sauce	
<b>Steak-Cut Bacon</b>	19
Served with Steak Sauce	
<b>Lobster Mac n' Cheese</b>	26
Maine Lobster tossed with Cavatappi Pasta, House-made Lobster Cheese Sauce, topped with Cheddar Cheese and Garlic-Herbed Breadcrumbs	
<b>Jumbo Shrimp Cocktail</b>	21
Jumbo Gulf Shrimp with Cocktail Sauce and Lemon	

## PLATTERS

Charged per person.

<b>Domestic Cheese Platter</b>	12	<b>Cured Meats</b>	11
Selection of Domestic Cheeses with Traditional Accompaniments including Fresh Fruit, Preserves and Assorted Bread Basket		Chef's Selection of Charcuterie served with Whole Grain Mustard, Cornichons, and an Assorted Bread Basket	
<b>Fruit Platter</b>	7	<b>Vegetable Crudités</b>	8
Freshly Sliced Seasonal Fruit garnished with Fresh Berries and Grapes		Chef's Seasonal Vegetables. Served with a choice of Buttermilk Dressing, Herb Vinaigrette, or Blue Cheese	

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## FIRST COURSE

Please select up to two options.

For groups of 26 or more, counts are required for each selection seven business days to the reservation. Host is to provide place cards indicating the selections.

<b>Shellfish Bisque</b>	13   17
Creamy Shellfish Soup with Lobster, Shrimp, and Crab	
<b>BLT Wedge</b>	17
Iceberg Lettuce, Buttermilk Ranch Dressing, Cherry Tomatoes, Shaved Red Onion, Carr Valley Blue Cheese Crumbles, Bacon Lardons, Chives	
<b>House Salad</b>	15
Mixed Greens, Cucumber, Cherry Tomato, Shaved Red Onion, Radish, Shredded Carrots, Croutons, Red Wine Vinaigrette	
<b>Bartolotta Caesar Salad</b>	16
Crisp Romaine Lettuce with an Anchovy-Romano Dressing, Croutons, Anchovy and Sartori Parmesan Cheese	

## ENTRÉES

Please select up to two options, plus a vegetarian entrée.

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<b>Salmon</b>	39
Roasted Faroe Island Salmon, Yukon Gold Potato Purée, Roasted Broccolini, Cabernet Wine Sauce	
<b>Sea Scallops</b>	49
Pan-Seared Sea Scallops with Sweet Potato Purée, Roasted Brussels Sprouts, Cherry Mostarda, Hazelnut Brown Butter	
<b>Roasted Airline Chicken</b>	29
Semi-Boneless Bell and Evans Chicken with Potato Purée, Roasted Brussels Sprouts, Marsala Chicken Jus	

### VEGETARIAN OPTION

<b>Rigatoni Pasta</b>	28
Caramelized Eggplant, Basil, Fresh Mozzarella Pearls, Sartori Parmesan, Pomodoro Sauce	

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## STEAKS & CHOPS

All steaks are served with Yukon Gold potato purée and bourbon-peppercorn sauce. Please note, all steaks are cooked medium-rare to medium For groups of 26 or more, counts are required for each selection seven business days to the reservation. Host is to provide place cards indicating the selections.

<b>Classic Filet Mignon</b> 8oz Filet Mignon	55
<b>Mr. B's Filet Mignon</b> 12oz Filet Mignon	65
<b>Angus New York Strip</b> 16oz Full Flavored Angus Strip	61
<b>Angus Ribeye</b> 18oz Center-Cut Ribeye	63
<b>Australian Lamb Chops</b> 3 Double-Cut Lamb Chops (exact counts required)	58

### COMBOS

Served with Potato Puree and Sauteed Spinach

<b>Filet Mignon and Scallop</b>	8oz 76
<b>Filet Mignon and Salmon</b>	8oz 67
<b>Filet Mignon and Crab Cake</b>	8oz 72

### SAUCE

Select one to be served with steak option

**Bourbon-Peppercorn | Cabernet Wine Sauce | Mr. B's Steak Sauce | Béarnaise**

### POTATOES

Select one to be served with steak option

- Baked Potato
- Potato Purée
- French Fries

### SIDES

Select up to two to be served family-style

- Roasted Broccolini with Lemon-Chili Butter 14
- Sautéed Garlic Spinach 12
- Creamed Spinach 14

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## DESSERTS

Select one dessert to be served.

For additional dessert selections, guest counts will be required.

<b>Chocolate Porter Cake</b>	13
Cream Cheese Frosting, Bourbon-Caramel Sauce, Candied Pecans	
<b>Key Lime Tart</b>	11
Toasted Meringue, Strawberry Coulis	
<b>Espresso Crème Brûlée</b>	12
Espresso Custard with a Caramelized Sugar Crust, Chocolate-Covered Espresso Beans	
<b>Apple Crisp</b>	13
Granny Smith Apples Baked with Cinnamon and Sugar, Topped with a Brown Butter Oat Crumble and Baron's Ginger Gelato	
<b>Sorbet &amp; Gelato</b>	10
Seasonal Selections from Baron's Gelato, Sheboygan, WI Served with a Vanilla Wafer Cookie	

### MINI DESSERTS

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

<b>Chocolate Brownies</b>	26
<b>Cookies</b>	26
Choice of Chocolate Chip, Oatmeal Raisin, or Snickerdoodle	
<b>Mini Cheesecake Bars</b>	26
<b>Mini Lemon Tart</b>	26
<b>Mini Chocolate Tart</b>	26

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**TO PLACE AN ORDER, PLEASE CONTACT  
THE BARTOLOTTA RESTAURANTS SALES TEAM**

Direct: 414-935-5003  
Restaurant: 262-790-7005  
Sales@bartolottas.com

11120 N. Cedarburg Road, Mequon, WI 53092

**MRBSSTEAKHOUSE.COM**