



925 East Wells Street, Milwaukee, WI 53202  
414-765-1166 / 414-765-1161 fax / [amandafraser@bartolottas.com](mailto:amandafraser@bartolottas.com)

## Catering Lunch Menu

### Chilled

White Truffled Beef Tartare with Shaved Parmesan Cheese \$38 dozen

Yellowfin Tuna Tartare with Sesame-Soy Vinaigrette and Wasabi Tobiko Caviar  
Served on a Crispy Wonton Triangle \$36 dozen

Petit Herbed Goat Cheese Tart with Demi Sec Tomato and Micro Herbs \$29 dozen

Caviar on Brioche Rounds MARKET PRICE

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

Salmon Ceviche with Avocado and Crispy Tortilla \$36 dozen

### Warm

Lamb Sliders with Mint Pesto \$38 dozen

Petit London Broil with Bourbon Peppercorn Sauce \$38 dozen

Lump Crab Cakes with Spicy Aioli \$38 dozen

Crispy Gulf Shrimp with Mint and Agro Dolce Sauce \$38 dozen

Miniature Wisconsin Cheddar Grilled Cheese \$23 dozen

Miniature Wisconsin Cheddar Grilled Cheese with Bacon \$28 dozen

Fried Chicken with Bleu Cheese Dressing \$32 dozen

Mushroom and Cheese Beignet with Spicy Cheddar Fondue \$29 dozen

Spinach Risotto Fritters with Truffled Aioli \$26 dozen

Vegan Olive Tapenade on Crostini \$26 dozen

### Cheese Display

Three Types of Assorted Cheeses and Crackers  
25 Guests \$175 / 50 Guests \$250 / 75 Guests \$375

**Charcuterie** - \$7 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. January 2019*



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## First Courses

*Please choose one item for all guests or up to two items and provide counts for each selection, one week prior to arrival.*

Yellowfin Tuna Tartare with Cucumber-Seaweed Salad, Wasabi Tobiko and Crispy Wontons \$16

Crispy Shrimp with Daikon Radish Slaw, Black Garlic Mayo, and Sweet Soy Sauce \$17

Strauss Veal Ravioli with Spinach, Toasted Pine Nuts and Beurre Fondue \$18

Spinach Salad with Maple Glazed Pork Belly, Poached Egg and  
Grainy Mustard Dressing \$15

Tabbouleh Salad with Bulgur Wheat, Preserved Lemon, Parsley, Cucumber, Pea Tendrils, and Greek  
Yogurt Dressing \$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

Spring Onion Potato Soup with Purple Potato Salad and Crispy Shallots \$14

## Entrées

*Please choose one item for all guests or up to two items plus a vegetarian option and provide counts for each entree, one week prior to arrival.*

Filet Mignon 6 oz., Yukon Gold Potato Puree, Sautéed Mushrooms and  
Bourbon Peppercorn Cream \$37

Grilled Grass Fed Flank Steak 4 oz., Yukon Gold Potato Puree, Sautéed Mushrooms and  
Bourbon Peppercorn Cream \$30

Strauss Veal Ravioli with Spinach, Toasted Pine Nuts and Beurre Fondue \$29

Organic Scottish Salmon with Green Beans, Yukon Gold Potato Puree, and Beurre Blanc \$29

Grilled Marinated Chicken Breast Salad, Romaine Lettuce, Croutons,  
Parmesan Cheese and Grainy Mustard Dressing \$28

Vegetarian Asparagus Risotto with Demi-sec Tomatoes and Pleasant Ridge Reserve \$24

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## Children's Entrees

**\*Children's Entrees** are available for \$17 and include a fresh fruit cup and one of the following options: Pasta, Chicken Fingers with French Fries, Cheeseburger with French Fries  
All children under 12 must have the same children's entrée (unless they choose from the adult menu).

## Desserts

*Please choose one option for all guests for dessert. Or add sorbet as a second choice for groups 25 guests or less.*

### Flourless Chocolate Cake

Mint Ice Cream, Chocolate Ganache and Chocolate Deco \$12

### Lemon Tart

Meringue and Honey \$12

### Seasonal Crisp

Streusel Topping and Vanilla Ice Cream \$12

### Honey Cheesecake

Seasonal Fruit and Whipped Cream \$12

### Carrot Cake

Cream Cheese Frosting and Spiced Ice Cream \$12

**Trio of Sorbets** - Daily Selection \$11

## Sweets Table

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

Coffee Ganache Chocolate Cups \$27 per dozen

Lemon Meringue Tarts \$27 per dozen

Banana Caramel Tarts \$27 per dozen

Chocolate Tarts \$27 per dozen

Mini Chocolate Chip Cookies \$27 per dozen

Mini Snickerdoodle Cookies \$27 per dozen

Mini Sugar Cookies \$27 per dozen

Mini Chocolate Cookies \$27 per dozen

Seasonal Fruit Parfait \$27 per dozen

Cream Puffs \$27 per dozen

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### **Complete Bar 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 \$12 per drink \*

Premium Brands Start at \$9 per drink \*

Call Brands Start at \$8.50 per drink \*

Rail Brands Start at \$7 per drink \*

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

Domestic Beer \$5.50

Import and Micro Brew Beer Start at \$6.50 per bottle

Soft Drinks \$3.75 with complimentary refills

Valentine Coffee and Valentine Decaffeinated Coffee \$3.50 on consumption with complimentary refills

Hot Rishi Organic Tea \$3.50 each

Bottled Water; Aqua Panna Still and San Pellegrino Sparkling \$7.75 each 1 Liter

Bottled Republic of Tea (Ginger Peach Decaf, Blackberry Sage, Darjeeling) \$5 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 \$140

*Other audio-visual rentals available upon request.*

**Executive Chef Nicholas Wirth**

**Executive Sous David Payne**

**Sous Chef Bradley Fisher**

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