



**BARTOLOTTA**  
CATERING & EVENTS

AT DISCOVERY WORLD

# *Catering Menu*



# *Welcome to the Bartolotta Family*

*Thank you for considering Bartolotta Catering & Events at Discovery World for your special occasion. The Bartolotta Restaurants has created some of the most memorable dining experiences in Milwaukee. Bartolotta Catering & Events builds upon this by bringing award-winning cuisine, first-class service, and one-of-a-kind venues to any event.*

*Whether celebrating with family, friends or business associates, our team at Bartolotta Catering & Events at Discovery World takes pride in ensuring your event is truly exceptional and will be remembered for years to come.*

*Whether you want to celebrate a special event with 30, 300 or 3000 people, Bartolotta Catering & Events at Discovery World offers the perfect space. The Roger & Judy Smith Family Pilot House at Discovery World is our stunning 360-degree circular ballroom – boasting panoramic views of both Lake Michigan and Milwaukee’s magnificent skyline. The Pavilion at Discovery World is our newest venue option offering 9,000 square feet of event space. All of our exceptional event spaces are surrounded by the blue skies and fresh waters of Lake Michigan, as well as the excitement of downtown.*

*We look forward to celebrating with you soon!*

## **PAUL BARTOLOTTA**

Chef / Owner / Co-Founder  
The Bartolotta Restaurants

## **JOANN HANSEN**

General Manager  
Bartolotta Catering & Events at Discovery World

## **FELIX ROSADO**

Executive Chef  
Bartolotta Catering & Events at Discovery World

GF = gluten free VG = vegan

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

  
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CATERING & EVENTS  
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\* Consuming raw or undercooked meats, poultry and seafood may increase your risk of food-borne illness.

# Passed Hors d'Oeuvres

Recommended minimum order of 6 pieces per person per hour.

## HOT

### **PATE BRIC CREVETTES**

shrimp and fresh basil wrapped in a pastry sheet  
& served with agro-dolce sauce  
\$47.25 per dozen

### **BARTOLOTTAS CRAB CAKE**

fresh crab meat with  
old bay seasoning and red pepper aioli  
\$43 per dozen

### **PANKO-SESAME SHRIMP**

panko-sesame encrusted shrimp and pineapple coulis  
\$42 per dozen

### **WISCONSIN CHEESE CURDS**

classic fried white cheddar cheese curds  
\$35.75 per dozen

### **MINI GRILL CHEESE & TOMATO SOUP**

served with our delicious tomato pernod soup  
\$34.75 per dozen

### **BEEF SATAY**

sirloin pan grilled with a sesame soy sauce  
\$34 per dozen

### **PORK BITES**

pork is lightly breaded  
in pretzel crumbs,  
tossed in root beer mustard  
\$34 per dozen

### **ALSATIAN PIZZA**

homemade crispy pizza, bacon,  
grand cru cheese, caramelized onions  
and crème fraiche  
\$33.75 per dozen

### **ARTICHOKE CROSTILLANT**

phyllo dough shells filled with sautéed artichokes,  
wild mushrooms & parmesan cheese  
\$33.75 per dozen

### **SAMOSA**

chicken breast with garam masala, ginger, onion,  
pepper, carrot, potato in a wonton shell  
\$32 per dozen

### **WILD MUSHROOM TART**

sautéed wild mushrooms and fonduta  
infused with white truffle oil  
\$31.50 per dozen

### **PETITE CROQUE MONSIEUR**

traditional french ham and cheese sandwich  
with a cornichon pickle  
\$30.50 per dozen

### **CHICKEN SATAY GF**

skewered chicken with sweet chili sauce  
\$29.50 per dozen

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**BARTOLOTTA**  
CATERING & EVENTS

AT DISCOVERY WORLD

page 3 | Version PM 2.2020

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# Passed Hors d'Oeuvres

Recommended minimum order of 6 pieces per person per hour.

## COLD

### **TUNA TARTARE \***

sushi grade yellow fin tuna on a crispy wonton  
with a sesame soy vinaigrette & wasabi tobiko  
\$46.25 per dozen

### **PARMESAN COOKIE**

topped with zucchini and yellow squash,  
red pepper, basil, cherry tomato preserve  
\$33.75 per dozen

### **SMOKED SALMON & CAPER GOAT CHEESE \* GF**

cold smoked salmon, spinach,  
pickled red onion on rice cracker  
\$43 per dozen

### **EGGPLANT CAPONATA GF, VG**

eggplant, onions, peppers, capers, celery, olives,  
served on a crispy rice cracker  
\$32 per dozen

### **CUCUMBER WASABI CRAB SALAD GF**

crab salad with radish, apple, mayo, citrus  
\$38 per dozen

### **CRISPY POLENTA GF, VG**

with roasted red pepper relish of  
olive oil, balsamic, garlic, and rosemary  
\$32 per dozen

### **LITTLE ITALY GF**

fresh mozzarella and basil wrapped with prosciutto  
& drizzled with oilvada oil  
\$38 per dozen

### **PESTO BRUSCHETTA**

herbed toasted focaccia with fresh mozzarella,  
grape tomato and homemade pesto  
\$30.50 per dozen

### **ROASTED TOP SIRLOIN ROULADE \***

thinly sliced, rolled with French mayo,  
crispy onion & arugula  
\$33.75 per dozen

### **CHICKEN PESTO SALAD**

grilled chicken, mayo, raisins, pesto  
over organic crisp cracker  
\$29.50 per dozen

### **PETITE ROAST BEEF \***

served on toasted rye with horseradish cream,  
crispy leeks & Italian parsley  
\$33.75 per dozen

### **RED PEPPER HUMMUS SUSHI GF, VG**

with cucumber, wasabi,  
and spicy red pepper sauce  
\$28 per dozen

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**BARTOLOTTA**  
CATERING & EVENTS

AT DISCOVERY WORLD

page 4 | Version PM 2.2020

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# Stationary Hors d'Oeuvres

Stationary hors d'oeuvres must be ordered based on final guests count.

Prices may vary due to the season or availability

## SEAFOOD TOWERS

Stunning brasserie towers filled with shaved ice and decorated with fresh seaweed and lemons

### **CHILLED SHRIMP COCKTAIL GF**

\$57.75 per dozen

### **FRESH SHUCKED OYSTERS \* GF**

\$63.00 per dozen

### **JONAH CRAB CLAWS GF**

mustard mayonnaise  
\$68.25 per dozen

## SUSHI

Minimum order of 2 dozen per type  
with pickled ginger, wasabi, soy

### **AVOCADO VG, GF**

\$50 per dozen

### **CALIFORNIA GF**

crab, avocado, cucumber

\$55 per dozen

### **SPICY TUNA \* GF**

tuna, carrot, cucumber,  
avocado, mayonnaise  
\$55 per dozen

### **SHRIMP TEMPURA \* GF**

Shrimp, yum-yum sauce,  
eel sauce, tempura flakes  
\$60 per dozen

## PRODUCE MARKET

assortment of sliced fresh fruit and berries **GF, VG**  
fresh vegetable crudités **GF, VG**  
with homemade dip **GF**  
\$9.50 per person, per hour

## CHEESE BOARD

selection of domestic or imported cheeses  
creatively displayed and served with  
assorted crackers, compotes  
and fresh fruit garnish

### **Wisconsin Artisanal Cheeses:**

\$13.75 per person, per hour

### **Imported Cheeses:**

\$17 per person, per hour

### **Wisconsin Summer Sausage:**

\$4 per person, per hour with cheese board

## ANTIPASTI

chef's selected imported meats, fontina and parmesan,  
served with crostini, olives, red pepper,  
mushrooms and breads  
\$10.50 per person, per hour

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**BARTOLOTTA**  
CATERING & EVENTS  
AT DISCOVERY WORLD

page 5 | Version PM 2.2020

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# Stationary Hors d'Oeuvres

## COLD

### **BEEF TENDERLOIN MINI SANDWICH \***

beef tenderloin on soft onion roll with horseradish mayonnaise and watercress

\$44.25 per dozen

### **SHAVED SMOKED TURKEY BREAST MINI SANDWICH**

shaved smoked turkey breast on soft pretzel roll with Swiss cheese & pesto mayonnaise

\$36.75 per dozen

### **CHICKEN PESTO MINI SANDWICH**

grilled chicken, pesto, raisins, arugula, mayo on soft Ciabatta roll

\$33.75 per dozen

### **ROASTED TOMATO BRIE CHEESE MINI SANDWICH**

roasted tomato on soft butter roll with Brie cheese and sun dried tomato mayonnaise

\$31.50 per dozen

## HOT

### **WALKING TACOS \* GF**

*Choice of:*

*El Gringo:* seasoned ground beef, lettuce, tomatoes, queso fresco, served over Frito chips

*Chicken Tinga:* white meat chicken cooked in a chipotle-tomato sauce with lettuce, tomatoes, queso fresco, sour cream, served over Fritos chips

*Pork Belly:* pork belly braised in maple glaze with jicama slaw, served over Fritos chips

\$42 per dozen

### **BONELESS SHORT RIB SLIDERS**

braised in red wine

served on a mini brioche bun with frizzled onions

\$40 per dozen

### **MEATBALLS**

tossed in a brandy peppercorn sauce

\$35.75 per dozen

### **MAPLE-CHIPOTLE CHICKEN FRITTERS**

all meat fritters double battered served with sugar maple-chipotle glaze

\$35.75 per dozen

### **BAKED TRUFFLE MAC & CHEESE**

Individual cup of macaroni with urbani truffle cheese sauce made with grand cru, fontina, sharp cheddar & topped with seasoned panko

\$33.75 per dozen

### **PORK SLIDERS**

braised pork shoulder with house rub spices and Miss Beverly's BBQ sauce with frizzled onions

\$33.75 per dozen

### **TRUFFLE PARMESAN POTATO CHIPS**

potatoes tossed with grana parmesan cheese and perfumed with truffle oil

\$33.75 per dozen

### **DEEP FRIED VEGETABLE SPRING ROLLS**

with carrots, cabbages, onions, peas and bamboo shoots, spices with sweet and sour sauce

\$33.75 per dozen

### **CORNDOG LOLLIPOPS**

cornmeal battered on a stick and served with ketchup and dijon mustard

\$32 per dozen

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**BARTOLOTTA**  
CATERING & EVENTS

AT DISCOVERY WORLD

page 6 | Version PM 2.2020

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# Small Plates

All small plate stations require a minimum number of 50 guests.  
An additional \$10.00 per person charge will be assessed for the entire guest count under 50 guests.

## NORTH DOCK

### **WEDGE SALAD** GF

iceberg lettuce, with bacon, red onion,  
grape tomatoes, and blue cheese dressing

bread and butter

Choose Three of the following Small Plate Options:

### **SEA SCALLOP** \* GF

asparagus risotto cake & succotash lacinato kale,  
sweet corn, red peppers, bacon, chives  
citrus butter sauce

### **BUTTER POACHED BRANZINO** \* GF

garbanzo beans, roasted red peppers, potato puree  
and a sweet clam butter sauce & fine herbs

### **GRILLED PORK TENDERLOIN** \* GF

Herbed potato puree, broccolini, and wild mushroom ragu

### **FILET AU POIVRE BEEF TENDERLOIN** \* GF

potato puree, French beans  
and cognac-peppercorn Sauce

### **CITRUS CHICKEN** GF

potato puree, sautéed spinach  
& citrus butter sauce

### **WILD MUSHROOM RISOTTO** GF

Fontina cheese and white truffle oil

\$68 per person

## SOUTH DOCK

### **MIXED GREEN SALAD** GF, VG

mesclun spring mix & crisp romaine  
with fresh herbs, grape tomatoes,  
sliced red onions and rice wine vinaigrette.

bread and butter

Choose Three of the following Small Plate Options:

### **BUTTER POACHED SHRIMP** GF

potato puree and sautéed spinach  
with a béarnaise sauce

### **ATLANTIC SALMON** \* GF

sautéed spinach, potato puree and buerre blanc

### **GRILLED PORK LOIN** \* GF

Herbed potato puree, broccolini, and wild mushroom ragu

### **GRILLED NEW YORK STRIP LOIN** \* GF

potato puree, caramelized Brussels sprouts, and  
bordelaise sauce

### **HONEY-CHIPOTLE CHICKEN** GF

garlic potato puree with jicama slaw  
& chipotle butter sauce

### **RIGATONI CON MELANZANE**

tubes of pasta with eggplant, fresh mozzarella,  
and basil infused tomato sauce

\$48 per person

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**BARTOLOTTA**  
CATERING & EVENTS

AT DISCOVERY WORLD

page 7 | Version PM 2.2020

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# Plated Dinner Menu

*First Course, please choose one of the following:*

## **MIXED GREENS GF, VG**

mesclun spring mix & crisp romaine with fresh herbs, grape tomatoes, sliced red onions and rice wine vinaigrette

## **CAESAR SALAD \***

Bartolotta's signature salad with romaine, romano dressing and garlic croutons

## **ITALIAN CASA SALAD GF, VG**

bibb and romaine lettuce, English cucumbers, red onion, grape tomatoes tossed with red wine vinaigrette

## **POTATO LEEK SOUP GF**

yukon gold potatoes and leeks pureed with cream and garnished with bacon & chives

## **TOMATO PERNOD SOUP GF**

rich tomato soup seasoned with pernod and basil topped with a parmesan croute

*The following please add \$3.25 per person*

## **CAPRESE SALAD GF**

sliced roma tomatoes, fresh buffalo mozzarella with baby arugula, cracked black pepper olive oil and balsamic reduction

## **WEDGE SALAD GF**

iceberg lettuce, with bacon, red onion, grape tomatoes, and blue cheese dressing

## **GOAT CHEESE & SPINACH SALAD GF**

demi sec grape tomatoes & hazelnut encrusted goat cheese with baby spinach, orange segments, hazelnuts, and balsamic vinaigrette

## **STRAWBERRY & MIXED GREENS SALAD**

mixed greens served with a brie crostini, candied pecans and cabernet vinaigrette

## **LOBSTER & SHRIMP BISQUE**

creamy shellfish soup with shrimp, fresh herbs and brandy

## **BUTTERNUT SQUASH SOUP (seasonal) GF**

creamy butternut squash with Madeira wine garnished with toasted pecans & cranberry gastrique

## **WILD MUSHROOM SOUP GF**

sautéed wild mushrooms with Madeira cream & finished with white truffle oil

## **INTERMEZZO COURSE**

seasonal citrus sorbet **GF, VG** \$5.25 per person

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**BARTOLOTTA**  
CATERING & EVENTS

AT DISCOVERY WORLD

page 8 | Version PM 2.2020

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# Plated Dinner Menu

## POULTRY

### **COQ AU VIN GF**

semi-boneless chicken braised in red wine, pearl onions with thyme, roasted carrots, bacon, mushrooms & potato puree  
\$34.75

### **ITALIAN ROASTED CHICKEN GF**

roasted semi-boneless chicken breast in the traditional tuscan style with rosemary and garlic caramelized brussels sprouts and roasted potatoes  
\$33.75

### **STRAUSBERG CHICKEN GF**

roasted semi-boneless chicken infused with tarragon, potato puree, French beans & mushroom veloute  
\$33.75

### **CITRUS CHICKEN GF**

grilled boneless chicken breast with Yukon potato puree, sautéed spinach & citrus butter sauce  
\$31.50

## MEAT

### **FILET MIGNON \* GF**

peppered-crust filet of beef  
served with yukon gold potato puree, french beans & au poivre sauce  
\$49.50

### **GRILLED HANGER STEAK \* GF**

honey citrus marinated steak  
over spinach, roasted potatoes & red wine butter sauce  
\$45.25

### **GRILLED NEW YORK STRIP \* GF**

yukon gold potato puree, caramelized brussels sprouts, and bordelaise sauce  
\$44.25

### **BRAISED SHORT RIBS GF**

boneless short ribs with potato puree, blanched carrots & red wine  
\$41.00

### **GRILLED PORK LOIN \* GF**

Herbed potato puree, broccolini, and wild mushroom ragu  
\$36.00

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**BARTOLOTTA**  
CATERING & EVENTS  
AT DISCOVERY WORLD

page 9 | Version PM 2.2020

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# Plated Dinner Menu

## SEAFOOD ENTRÉE CHOICES

### **DIVER CAUGHT SEA SCALLOPS GF**

asparagus risotto cake & succotash, lacinato kale, sweet corn, red peppers, bacon, chives  
citrus butter sauce, garnished with arugula and chili oil  
\$49.50

### **BUTTER POACHED BRANZINO \* GF**

garbanzo beans, roasted red peppers potato puree  
and a sweet clam butter sauce & fine herbs  
\$39.00

### **SAUTEED ATLANTIC SALMON \* GF**

sautéed spinach, potato puree and buerre blanc sauce  
\$36.75

### **GREAT LAKES WHITEFISH WITH SEASONED BREADCRUMBS \***

pan seared fish served with red skin parsley boiled potatoes  
& garlic summer vegetables with a lemon butter sauce  
\$34.75

## VEGETARIAN

### **VEGAN LASAGNA GF, VG**

eggplant, zucchini, squash, cauliflower,  
and mushrooms layered with  
homemade tomato sauce  
\$34.00

### **PARMESAN & RICOTTA RAVIOLI**

ravioli with sautéed wild mushrooms, spinach  
and white truffle brown butter  
\$33.75

### **PORTOBELLO CORN**

#### **RISOTTO CAKES GF, VG**

mushrooms and vegetable "noodles"  
served over corn risotto cakes  
with vegetable reduction sauce  
\$32.00

### **VEGETABLE STRUDEL**

#### **& TRUFFLE MUSHROOM SALAD**

summer roasted vegetables wrapped in  
parmesan phyllo dough over corn fondue  
\$31.50

### **TOFU NAPOLEON GF, VG**

Grilled tofu, portobello mushroom,  
roasted red pepper, eggplant  
and a spicy ginger curry sauce  
\$30.00

### **RISOTTO DI FUNGHI GF**

wild mushroom risotto with fontina cheese  
and white truffle oil  
\$29.50

### **RIGATONI CON MELANZANE**

tossed in our house-recipe tomato sauce with eggplant,  
fresh mozzarella, basil and parmigiano-reggiano  
\$27.50

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**BARTOLOTTA**  
CATERING & EVENTS  
AT DISCOVERY WORLD

page 10 | Version PM 2.2020

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# Plated Dinner Menu

## DUETS

### **PETITE FILET MIGNON & DIVER-CAUGHT SEA SCALLOPS \* GF**

potato puree, spinach & red wine demi

\$52.50

### **PETITE FILET MIGNON & STRIPED SEA BASS \* GF**

potato puree, spinach & black truffle madeira sauce

\$51.50

### **PETITE FILET MIGNON & SHRIMP \* GF**

potato puree, spinach & Béarnaise sauce

\$50.50

### **PETITE FILET MIGNON & AIRLINE CHICKEN BREAST \* GF**

parmesan potatoes, spinach and brandy peppercorn sauce

\$48.50

### **GRILLED HANGER STEAK & SHRIMP \* GF**

potato gratin, French beans and red wine butter sauce

\$47.25

### **GRILLED HANGER STEAK & AIRLINE CHICKEN BREAST \* GF**

potato puree, French beans and wild mushroom ragu

\$42.00

# Plated Kids Menu

*For guests 12 and under.*

### **1<sup>ST</sup> COURSE : FRESH FRUIT CUP GF, VG**

seasonal fruit & berries

#### **CHEESEBURGER**

french fries

\$17

#### **CHICKEN TENDERS**

french fries, ketchup, and ranch

\$17

#### **MAC + CHEESE**

homemade mac and cheese

\$17

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**BARTOLOTTA**  
CATERING & EVENTS  
AT DISCOVERY WORLD

page 11 | Version PM 2.2020

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# Dinner Buffets

All buffets below are priced per person for 1 1/2 hours of service.

All buffets require a minimum number of 50 guests.

An additional \$10.00 per person charge will be assessed for the entire guest count under 50 guests.

## SULLIVAN

planked atlantic salmon\*, mustard mayonnaise, bacon & fine herbs **GF**

roasted beef prime rib\* with natural jus (chef attended) **GF**

baked mostaccioli pasta

potato gratin

seasonal vegetables **GF**

caesar salad\*

petite rolls with butter

*\$40 per person*

## BACKYARD BBQ

slow cooked pork ribs with bbq **GF**

pan seared southern spiced chicken breast with bean corn relish **GF**

cucumber, corn, tomato, alfalfa sprouts salad with chili vinaigrette **GF, VG**

homemade macaroni & cheese with garlic bread crumbs

roasted potato salad **GF**

buttery corn on the cob **GF**

cornbread

*\$35.75 per person*

## LITTLE ITALY

rigatoni pasta with roasted eggplant, fresh mozzarella and basil-infused tomato sauce

chicken marsala-boneless chicken breast & marsala wine mushroom sauce **GF**

parmesan green bean salad with basil, grape tomatoes & balsamic vinaigrette **GF**

roasted rosemary potatoes **GF, VG**

panzanella bread salad with vine ripe tomatoes, red onions, basil,

cucumbers, arugula and red wine vinaigrette

focaccia bread & butter

*\$33.75 per person*

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**BARTOLOTTA**  
CATERING & EVENTS  
AT DISCOVERY WORLD

page 12 | Version PM 2.2020

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# Dinner Buffets

## PILOT HOUSE

### SALAD, please select one:

Caesar Salad\* : Bartolotta's signature salad with romaine, romano dressing and garlic crouton

Italian Casa Salad: bibb and romaine lettuce, English cucumbers,  
red onion, grape tomatoes tossed with red wine vinaigrette **GF, VG**

Roquefort Salad: frisee lettuce, Belgian endive, radicchio with toasted walnuts,  
granny smith apples, Roquefort blue cheese crumbles and tossed with a sherry vinaigrette **GF**

*bread and butter*

### MEATS, please select two:

*Chef attended stations*

Beef tenderloin\* with red wine demi glace **GF**

Roasted prime rib\* and beef au jus **GF**

Honey citrus marinated hanger steak\* & red wine butter sauce **GF**

Roasted pork loin\* with wild mushroom sauce **GF**

### VEGETARIAN, please select one:

Rigatoni con Melanzane

Gnocchi with cannellini beans, stewed tomatoes,  
and spinach in a parmesan broth

Wild Rice and Quinoa **GF, VG**  
with vegetables and a lemon basil olive oil dressing

### VEGETABLES, please select one:

Caramelized Brussels Sprouts **GF, VG**

French Green Beans **GF**

Mashed Root Vegetables **GF**

### STARCH, please select one:

Roasted Potatoes with Garlic & Rosemary **GF, VG**

Parsley Red Boiled Potatoes **GF, VG**

Golden Yukon Potato Puree **GF**

*\$54 per person*

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**BARTOLOTTA**  
CATERING & EVENTS

AT DISCOVERY WORLD

page 13 | Version PM 2.2020

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# Dinner Buffets

## GREAT LAKES

### SALAD, please select one:

Mixed Greens: mesclun spring mix & crisp romaine with fresh herbs, grape tomatoes, sliced red onions and rice wine vinaigrette. **GF, VG**

Italian Casa Salad: bibb and romaine lettuce, English cucumbers, red onion, grape tomatoes tossed with red wine vinaigrette **GF, VG**

*served with bread and butter*

### MEATS, please select two:

*Chef attended stations*

Pit ham with dijon-honey glaze **GF**

Rotisserie top sirloin \* with garlic and black pepper & beef au jus **GF**

Oven roasted turkey breast & roasted turkey au jus **GF**

### VEGETARIAN, please select one:

Rigatoni Con Melanzane

Baked Ravioli with béchamel and asiago cheese

Tri-Color Quinoa **GF, VG**

with vegetables and a citrus vegetable stock

### VEGETABLES, please select one:

Roasted Sweet Potatoes **GF, VG**

French Green Beans **GF**

Mashed Root Vegetables **GF**

### STARCH, please select one:

Bacon Roasted Potatoes **GF**

Golden Yukon Potato Puree **GF**

Parsley Red Boiled Potatoes **GF, VG**

*\$36.75 per person*

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**BARTOLOTTA**  
CATERING & EVENTS

AT DISCOVERY WORLD

page 14 | Version PM 2.2020

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# Dinner Buffets

## WELCOME TO WISCONSIN

### ELLSWORTH'S CHEESE CURDS

A Wisconsin Favorite  
deep fried white cheddar cheese curd  
with ranch dressing

### CHEESE & SAUSAGE GF

Usinger's beef summer sausage & Hook's white cheddar

### USINGER'S MILWAUKEE BRATS

brats cooked in sweet onions, beer & butter  
served with sauerkraut, mustard and ketchup

### FISH FRY

Fried Atlantic Cod \*

French Fries

Creamy Coleslaw GF

Apple Sauce GF

Tartar Sauce GF

Ketchup GF

### CUSTARD STATION

Vanilla & Chocolate GF

*\$47.25 per person*

*If more than 150 people, there is a cost of equipment*

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**BARTOLOTTA**  
CATERING & EVENTS

AT DISCOVERY WORLD

page 15 | Version PM 2.2020

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# Wisconsin Tasting Menu

## FIRST COURSE, select one:

### **WATERMELON BEET SALAD** GF

Laclare Evalon's goat cheese  
mixed greens, roasted baby beets, tossed in a Door County cherry vinaigrette

### **CAPRESE SALAD** GF

sliced roma tomatoes, Crave Brother's fresh buffalo mozzarella, baby arugula,  
cracked black pepper, olive oil and balsamic reduction

## SECOND COURSE, select one:

### **NUESKE'S GRILLED CHEESE**

Brie cheese, Nueske's bacon, with a honey-port wine on brioche

### **ROTH GRAND CRU TRUFFLE MAC & CHEESE**

Cheese sauce with herbs & topped with garlic breadcrumbs

## THIRD COURSE, select one:

### **GREAT LAKES WHITEFISH\***

Pan seared fish seasoned panko served with red skin parsley boiled potatoes  
& garlic summer vegetables with a lemon butter sauce

### **GRILLED NEW YORK STRIP\*** GF

Red mashed parmesan red potatoes, Brussels sprouts, red wine demi & caramelized shallots

## DESSERT COURSE, select one:

### **SPRECHER ROOT BEER FLOAT** GF

### **RHUBARB COBBLER**

Saigon cinnamon & crème fraiche

*\$73.50 per person*

GF = gluten free VG = vegan

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**BARTOLOTTA**  
CATERING & EVENTS

AT DISCOVERY WORLD

page 16 | Version PM 2.2020

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# Desserts

## PLATED DESSERTS

### **FLOURLESS CHOCOLATE CAKE** GF

rich chocolate cake  
served with raspberry sauce, Chantilly cream  
\$9.50

### **COBLER**

Saigon cinnamon & crème fraiche with port wine  
mixed berry, rhubarb, or pear  
\$9.50

### **GRAND MARNIER STRAWBERRY SHORTCAKE**

fresh whipped vanilla cream, fresh strawberries  
\$9.50

### **APPLE TART**

caramel sauce and Amarena cherry compote  
\$9.50

### **HONEY CHEESECAKE**

berry sauce, fresh strawberry wedge and Chantilly cream  
\$9.50

### **TIRAMISU**

Mascarpone cheese mousse layered with sponge cake  
soaked in espresso liqueur  
\$9.50

### **CHOCOLATE MOUSSE**

covered in a dark chocolate ganache  
with raspberries and praline sugar shard  
\$8.50

### **CITRUS TART**

chilled lemon tart with honey meringue  
and marinated berries  
\$8.50

### **HOMEMADE SORBET** GF, VG

from our homemade sorbet selection  
\$8.50

## STATIONARY MINI DESSERTS

*Minimum order of 6 dozen; minimum order of 2 dozen for each type;  
minimum of 4 pieces per person*

### **FRENCH MACARON**

lemon-raspberry-pistachio  
\$44.25 per dozen

### **DOUBLE DIPPED**

**CHOCOLATE STRAWBERRIES** GF  
\$36.75 per dozen

### **TRUFFLE CUPS** GF

garnished with fresh raspberries  
\$29.50 per dozen

### **SALTED CARAMEL PUMPKIN CHEESECAKE**

\$42 per dozen

### **MINIATURE TIRAMISU**

\$33 per dozen

### **LEMON TART**

with fresh blueberries  
\$29.50 per dozen

### **TRUFFLE LOLLIPOPS**

\$42 per dozen

### **PETITE CRÈME BRULÉE\*** GF

vanilla or chocolate  
\$32 per dozen

**MINIATURE CARROT CAKE**  
with vanilla crème fraiche frosting  
\$26.25 dozen

### **CREAM PUFFS**

\$40 per dozen

### **HONEY CHEESECAKE BITES**

\$31.50 per dozen

**PETITE FLOURLESS  
CHOCOLATE CAKE** GF  
with raspberries & Chantilly cream  
\$26.25 per dozen

**FRENCH SILK PIE**  
\$40 per dozen

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**BARTOLOTTA**  
CATERING & EVENTS  
AT DISCOVERY WORLD

page 17 | Version PM 2.2020

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# Late Night

to better serve you and your guests, late night menu is tray passed by servers.  
some items can be arranged to be on a station.

## **BEEF SLIDERS\***

Angus beef burgers, fried onions,  
Merkts cheddar and a sliced pickle  
\$42 per dozen

## **MINI HARD SHELL TACOS\***

onion, cilantro & radishes  
Short Rib \$36.75 per dozen  
Pork \$31.50 per dozen

## **WISCONSIN CHEESE CURDS**

classic fried white cheddar cheese curds  
\$35.75 per dozen

## **MINI BALLPARK HOT DOG**

relish, mustard, onion  
\$35.75 per dozen

## **PIZZERIA PICCOLA PIZZA**

*Pizzas are cut in 6 pieces*

*Choice of:*

Cheese

Sausage

Pepperoni

Veggie Supreme

\$15 per pizza, Gluten Free add \$5

## **JOE'S BRAT SLIDER \***

beer braised onions, spicy mustard,  
Merkts cheddar on a pretzel bun and frites  
\$35.75 per dozen

## **PETITE CROQUE MONSIEUR**

traditional French ham & cheese sandwiches  
with cornichon pickles  
\$31.50 per dozen

## **POMME FRITES GF, VG**

French fries with choice of sauce:  
garlic aioli or ketchup  
\$25.25 per dozen

## **MILWAUKEE PRETZEL COMPANY**

*Includes mustard dipping sauces.*

Small pretzel, 3oz - \$4.50 each

Large pretzel, 5oz - \$5.50 each

Pretzel Bites - \$9 per dozen

## **GF MINI MILK SHAKES**

Strawberry, chocolate, mint, vanilla  
\$47.25 per dozen

Milk Shots with chocolate chip cookies  
\$38.00 per dozen

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**BARTOLOTTA**  
CATERING & EVENTS  
AT DISCOVERY WORLD

page 18 | Version PM 2.2020

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# Bar and Beverage

## COMPLETE BAR PACKAGE

*Beer, House Wine, Call Liquor, Soft Drinks*

First Hour	\$18.00 per person
Two Hours	\$23.25 per person
Three Hours	\$28.50 per person
Four Hours	\$33.75 per person
Five Hours	\$39.00 per person

*Beer, House Wine, Premium Liquor, Soft Drinks*

First Hour	\$24.25 per person
Two Hours	\$29.50 per person
Three Hours	\$34.75 per person
Four Hours	\$40.00 per person
Five Hours	\$45.25 per person

## HOSTED ON CONSUMPTION BAR

Rail Liquor	\$7.25 per drink
Call Liquor	\$8.25 per drink
Premium Liquor	\$9.25 per drink
Domestic Beer	\$5.00 per bottle
Craft Beer	\$6.25 per bottle
Wine (House)	\$7.25 per glass
Bottled Water	\$3.00 each
Soda or Juice	\$3.00 per glass

## BEER WINE SODA PACKAGE

*Beer, House Wine, Soft Drinks.*

*Hard Seltzer is not included.*

First Hour	\$15.75 per person
Two Hours	\$21.00 per person
Three Hours	\$26.25 per person
Four Hours	\$31.50 per person
Five Hours	\$36.75 per person

## CASH BAR *Tax is inclusive in drink prices.*

Rail Liquor	\$8 per drink
Call Liquor	\$9 per drink
Premium Liquor	\$10 per drink
Domestic Beer	\$6 per bottle
Craft Beer	\$7 per bottle
Wine (House)	\$8 per glass
Bottled Water	\$3.00 each
Soda or Juice	\$3.00 per glass

**BAR SERVICE:** *There will be a \$125 per 75 guest staff charge for any bar service.*

*Cash bar revenue does not go towards the food & beverage minimum.*

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**BARTOLOTTA**  
CATERING & EVENTS  
AT DISCOVERY WORLD

page 19 | Version PM 2.2020

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# Bar and Beverage

## WISCONSIN CRAFT COCKTAILS

*Bartolotta Catering at Discovery World partnered with Milwaukee's Central Standard Craft Distillery to create these craft cocktails. Perfect to add to your bar package as a signature drink.*

### **DOOR COUNTY CHERRY MULE**

Central Standard Door County Cherry Vodka with cherry juice, lime juice, and ginger beer.  
\$11 per drink, minimum of 50 drinks

### **SUMMER NIGHTS G+T**

Central Standard Gin with elderflower syrup, ruby red grapefruit, and tonic  
\$11 per drink, minimum of 50 drinks

### **SUMMER SOUR**

Central Standard Cabernet Bourbon with lavender hibiscus simple syrup, lime, and lemon.  
\$11 per drink, minimum of 50 drinks

### **BAYSIDE BRAMBLE**

Central Standard Gin with blackberry syrup, lemon, and seltzer.  
*can be made with vodka, instead of gin*  
\$11 per drink, minimum of 50 drinks

### **ELDERFLOWER ESCAPE**

Central Standard Brandy with elderflower syrup, simple syrup, lemon juice  
\$11 per drink, minimum of 50 drinks

### **RASPBERRY SPRITZER**

Central Standard Gin mixed with lemon juice, raspberry syrup, and seltzer.  
*can be made with vodka, instead of gin*  
\$11 per drink, minimum of 50 drinks

## UPGRADE WINE WITH PACKAGE

**Tier 1** choice of 4 of the below options.  
Beverage Package Price PLUS \$6.50 per person

Hayes Ranch Chardonnay  
Duckhorn Decoy Sauvignon Blanc  
Charles + Charles Rose  
Josh Cellars Cabernet  
Raymond R Collection Merlot  
Dark Horse Pinot Noir

**Tier 2** choice of 4 of the below options.  
Beverage Package Price PLUS \$10.50 per person

Skyfall Vineyards Pinot Gris  
Sterling Napa Chardonnay  
Markham Sauvignon Blanc  
Louis Martini Cabernet  
Peterson Mendocino Blend  
La Crema Monterey Pinot Noir

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**BARTOLOTTA**  
CATERING & EVENTS  
AT DISCOVERY WORLD

page 20 | Version PM 2.2020

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# Bar and Beverage

## Call Liquors

to include:

Skyy Vodka  
Bombay Gin  
Bacardi Rum  
Malibu Coconut Rum  
Captain Morgan Rum  
Jose Cuervo Gold Tequila  
Jim Beam Bourbon  
Jack Daniels Whiskey  
Southern Comfort  
Central Standard Brandy  
Dewars White Label Scotch  
Baileys  
Kahlua

## Premium Liquors

to include:

Tito's Vodka (GF)  
Bombay Sapphire Gin  
Bacardi Rum  
Malibu Coconut Rum  
Captain Morgan Rum  
Hornitos Tequila  
Makers Mark Bourbon  
Jack Daniels Whiskey  
Southern Comfort  
Korbel Brandy  
Johnny Walker Red Scotch  
Baileys  
Kahlua

## Bottled Beer

to include:

Miller Lite  
Miller High Life  
New Glarus Spotted Cow  
Lakefront Riverwest Stein  
K4 Fantasy Factory IPA

## House Wine

to include:

Sauvignon Blanc  
Chardonnay  
Cabernet Sauvignon  
Pinot Noir

## Soft Drinks

to include,:

Coke, Diet Coke, Sprite  
Assorted Juices  
Bottled Water

## Hard Seltzer

White Claw

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**BARTOLOTTA**  
CATERING & EVENTS

AT DISCOVERY WORLD

page 21 | Version PM 2.2020

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# Wine List

## Whites

Hayes Ranch Chardonnay	California	\$36
Charles + Charles Rose	Washington	\$36
Duckhorn Decoy Sauvignon Blanc	California	\$40
Markham Sauvignon Blanc	California	\$42
Skyfall Vineyard Pinot Gris	Washington	\$42
Sterling Napa Chardonnay	California	\$44
Kim Crawford Sauvignon Blanc	New Zealand	\$61
William Hill Chardonnay	California	\$65
Silvio Jermann Pinot Gris	Italy	\$66
Sonoma Cutrer Chardonnay	California	\$72
Chalk Hill Chardonnay	California	\$88

## Reds

Dark Horse Pinot Noir	California	\$36
Josh Cellars Cabernet	California	\$36
Raymond R Collection Merlot	California	\$38
Louis Martini Cabernet	California	\$48
Peterson Mendo Blendo	California	\$48
LaCrema Monterey Pinot Noir	California	\$54
BV Napa Cabernet	California	\$76
MacMurray Pinot Noir	California	\$78
Raymond Reserve Cabernet	California	\$89

## Sparkling

Freixenet Brut	California	\$36
Astoria Lounge Prosecco	Italy	\$45
Schramsberg Mirabelle Brut	California	\$72
Veuve Cliquot Yellow Label	France	\$135

## House Wine

Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc		\$30
Merlot, Pinot Grigio		\$34

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**BARTOLOTTA**  
CATERING & EVENTS

AT DISCOVERY WORLD

page 22 | Version PM 2.2020

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# 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 vary depending upon the size of the room and the day of the week.  
The minimums are non-inclusive of rentals, service charges and tax.

## **SERVICE CHARGE & TAX**

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

## **ENTRÉE SELECTIONS**

For plated entrée dinners; you will choose one (1) first course option for all guests. For entrée options; you may choose one (1) protein entrée option and one (1) vegetarian option. If you would like to offer your guests an additional protein entrée option; additional fee will be applied. A Third Entree Selection (Second Protein) is available for a \$5 per person surcharge for labor, based on the entire guest count.

## **DÉCOR**

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.

## **MISCELLANEOUS CHARGES**

China, Glass & Silver, \$5 per person  
Dance Floor Set-up, \$275  
Bar Set-up Fee, \$125 per 75 guests  
Cake Cutting Fee, \$1.50 per person

Optional Services Available - Additional Charges are as follows:

Customized Signage, \$45 each  
Coat Check Attendant, \$125 each  
Piano, Concert Grand, in Pilot House \$425 rental and tuning fee

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**BARTOLOTTA**  
CATERING & EVENTS  
AT DISCOVERY WORLD

page 23 | Version PM 2.2020

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# Event Services

## **PARKING:**

On-site parking located under the museum in a heated and secured garage. Parking is self park and available at first-come, first-served. A parking lot attendant is required for all events at \$150. Client to determine if they will cover the \$10 per car event parking cost, or if guests will pay their own. Valet services need to be arranged with Bartolotta Catering manager at least 3 months in advance. For additional parking needs: overflow, bus, shuttle, etc., please arrange with Bartolotta catering manager.

## **SECURITY GUARD**

Discovery World requires any event that starts before business hours (9am M-F and 10am on Saturday and Sunday) or for all events that start at 5pm or after, to have a security guard on-site, for a fee of \$220. If an event has 500 or more guests, two security guards will be required, for a total of \$450.

## **CUSTODIAL SERVICE**

Discovery World requires all events to have custodial service at \$300 per event. If an event has 500 or more guests, two custodial services are required at \$600.

## **AUDIO/VISUAL SERVICES**

Bartolotta Catering works with the technology department of Discovery World to provide AV services for events. Arrangements are made and invoiced through Bartolotta Catering and Events at Discovery World. Equipment available, but not limited to:

- LCD Projectors/Screens: \$350 (includes AV set up)
- Laptop, Discovery World: \$100
- Podium with wireless microphone: \$50
- Microphone, Wireless: \$25
- Microphone, Lavalier: over the ear, no clip on: \$85
- Great Lakes Monitor: \$100
- 42' TV Monitor: \$250
- Audio Connection: \$25
- Set-Up Fee & Technical Support: \$50 per hour

## **WI-FI AVAILABILITY**

Wi-Fi is available complimentary throughout the entire museum including private event spaces.

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**BARTOLOTTA**  
CATERING & EVENTS  
AT DISCOVERY WORLD

page 24 | Version PM 2.2020

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