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.

* Consuming raw or undercooked meats, poultry and seafood may increase your risk of food-borne illness.
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**
skewered chicken with sweet chili sauce
$29.50 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 fraîche
$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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### Passed Hors d’Oeuvres

*Recommended minimum order of 6 pieces per person per hour.*

**COLD**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Options</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>TUNA TARTARE</strong> *</td>
<td>Sushi grade yellow fin tuna on a crispy wonton with a sesame soy vinaigrette &amp; wasabi tobiko</td>
<td></td>
<td>$46.25</td>
</tr>
<tr>
<td><strong>PARMESAN COOKIE</strong></td>
<td>Topped with zucchini and yellow squash, red pepper, basil, cherry tomato preserve</td>
<td></td>
<td>$33.75</td>
</tr>
<tr>
<td><strong>SMOKED SALMON &amp; CAPER GOAT CHEESE</strong></td>
<td>Cold smoked salmon, spinach, pickled red onion on rice cracker <strong>GF</strong></td>
<td></td>
<td>$43.00</td>
</tr>
<tr>
<td><strong>EGGPLANT CAPONATA</strong></td>
<td>Eggplant, onions, peppers, capers, celery, olives, served on a crispy rice cracker <strong>GF</strong>, <strong>VG</strong></td>
<td></td>
<td>$32.00</td>
</tr>
<tr>
<td><strong>CUCUMBER WASABI CRAB SALAD</strong></td>
<td>Crab salad with radish, apple, mayo, citrus <strong>GF</strong></td>
<td></td>
<td>$38.00</td>
</tr>
<tr>
<td><strong>CRISPY POLENTA</strong></td>
<td>With roasted polenta relish of olive oil, balsamic, garlic, and rosemary <strong>GF</strong>, <strong>VG</strong></td>
<td></td>
<td>$32.00</td>
</tr>
<tr>
<td><strong>LITTLE ITALY</strong></td>
<td>Fresh mozzarella and basil wrapped with prosciutto &amp; drizzled with oivada oil <strong>GF</strong></td>
<td></td>
<td>$38.00</td>
</tr>
<tr>
<td><strong>PETITE ROAST BEEF</strong> *</td>
<td>Served on toasted rye with horseradish cream, crispy leeks &amp; Italian parsley <strong>GF</strong></td>
<td></td>
<td>$33.75</td>
</tr>
<tr>
<td><strong>PESTO BRUSCHETTA</strong></td>
<td>Herbed toasted focaccia with fresh mozzarella, grape tomato and homemade pesto</td>
<td></td>
<td>$30.50</td>
</tr>
<tr>
<td><strong>ROASTED TOP SIRLOIN ROULADE</strong> *</td>
<td>Thinly sliced, rolled with French mayo, crispy onion &amp; arugula</td>
<td></td>
<td>$33.75</td>
</tr>
<tr>
<td><strong>CHICKEN PESTO SALAD</strong></td>
<td>Grilled chicken, mayo, raisins, pesto over organic crisp cracker</td>
<td></td>
<td>$29.50</td>
</tr>
<tr>
<td><strong>RED PEPPER HUMMUS SUSHI</strong></td>
<td>With cucumber, wasabi, and spicy red pepper sauce <strong>GF</strong>, <strong>VG</strong></td>
<td></td>
<td>$28.00</td>
</tr>
</tbody>
</table>

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BARTOLOTTA
CATERING & EVENTS
AT DISCOVERY WORLD

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

*Choose Three of the following Small Plate Options:*

**SEA SCALLOP**  
Asparagus risotto cake & succotash lacinato kale, sweet corn, red peppers, bacon, chives citrus butter sauce

**BUTTER POACHED BRANZINO**  
Garbanzo beans, roasted red peppers, potato puree and a sweet clam butter sauce & fine herbs

**GRILLED PORK TENDERLOIN**  
Herbed potato puree, broccolini, and wild mushroom ragu

**FILET AU POIVRE BEEF TENDERLOIN**  
Potato puree, French beans and cognac-peppercorn Sauce

**CITRUS CHICKEN**  
Potato puree, sautéed spinach & citrus butter sauce

**WILD MUSHROOM RISOTTO**  
Fontina cheese and white truffle oil

$68 per person

**SOUTH DOCK**

**MIXED GREEN SALAD**  
Mesclun spring mix & crisp romaine with fresh herbs, grape tomatoes, sliced red onions and rice wine vinaigrette.

*Choose Three of the following Small Plate Options:*

**BUTTER POACHED SHRIMP**  
Potato puree and sautéed spinach with a béarnaise sauce

**ATLANTIC SALMON**  
Sautéed spinach, potato puree and buerre blanc

**GRILLED PORK LOIN**  
Herbed potato puree, broccolini, and wild mushroom ragu

**GRILLED NEW YORK STRIP LOIN**  
Potato puree, caramelized Brussels sprouts, and bordelaise sauce

**HONEY-CHIPOTLE CHICKEN**  
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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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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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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**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**
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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.

1ST 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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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
foccacia bread & butter

$33.75 per person

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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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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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Dinner Buffets

WELCOME TO WISCONSIN

EULLSWORTH’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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Wisconsin Tasting Menu

FIRST COURSE, select one:

WATERMELON BEET SALAD GF
Lacclare 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 fraîche

$73.50 per person

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Desserts

PLATED DESSERTS

FLOURLESS CHOCOLATE CAKE GF
rich chocolate cake
served with raspberry sauce, Chantilly cream
$9.50

COBBLER
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

SALTED CARAMEL PUMPKIN CHEESECAKE
$42 per dozen

TRUFFLE LOLLIPOPS
$42 per dozen

CREAM PUFFS
$40 per dozen

FRENCH SILK PIE
$40 per dozen

DOUBLE DIPPED CHOCOLATE STRAWBERRIES GF
$36.75 per dozen

MINIATURE TIRAMISU
$33 per dozen

PETITE CRÈME BRULÉE* GF
vanilla or chocolate
$32 per dozen

HONEY CHEESECAKE BITES
$31.50 per dozen

TRUFFLE CUPS GF
garnished with fresh raspberries
$29.50 per dozen

LEMON TART
with fresh blueberries
$29.50 per dozen

MINIATURE CARROT CAKE
with vanilla crème fraiche frosting
$26.25 dozen

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

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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, Merkt’s 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
  - Pepperoni
  - Veggie Supreme

$15 per pizza, Gluten Free add $5

**JOE’S BRAT SLIDER**
beer braised onions, spicy mustard,
Merkt’s cheddar on a pretzel bun and frittes
$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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## 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 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

### 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

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rail Liquor</td>
<td>$7.25 per drink</td>
</tr>
<tr>
<td>Call Liquor</td>
<td>$8.25 per drink</td>
</tr>
<tr>
<td>Premium Liquor</td>
<td>$9.25 per drink</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$5.00 per bottle</td>
</tr>
<tr>
<td>Craft Beer</td>
<td>$6.25 per bottle</td>
</tr>
<tr>
<td>Wine (House)</td>
<td>$7.25 per glass</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$3.00 each</td>
</tr>
<tr>
<td>Soda or Juice</td>
<td>$3.00 per glass</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rail Liquor</td>
<td>$8 per drink</td>
</tr>
<tr>
<td>Call Liquor</td>
<td>$9 per drink</td>
</tr>
<tr>
<td>Premium Liquor</td>
<td>$10 per drink</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$6 per bottle</td>
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</tr>
<tr>
<td>Soda or Juice</td>
<td>$3.00 per glass</td>
</tr>
</tbody>
</table>

**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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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 SOUR**
Central Standard Cabernet Bourbon with lavender hibiscus simple syrup, lime, and lemon.
$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

**SUMMER NIGHTS G+T**
Central Standard Gin with elderflower syrup, ruby red grapefruit, and tonic
$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

**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 Mendo Blendo
- La Crema Monterey Pinot Noir

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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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## Wine List

### Whites

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hayes Ranch Chardonnay</td>
<td>California</td>
<td>$36</td>
</tr>
<tr>
<td>Charles + Charles Rose</td>
<td>Washington</td>
<td>$36</td>
</tr>
<tr>
<td>Duckhorn Decoy Sauvignon Blanc</td>
<td>California</td>
<td>$40</td>
</tr>
<tr>
<td>Markham Sauvignon Blanc</td>
<td>California</td>
<td>$42</td>
</tr>
<tr>
<td>Skyfall Vineyard Pinot Gris</td>
<td>Washington</td>
<td>$42</td>
</tr>
<tr>
<td>Sterling Napa Chardonnay</td>
<td>California</td>
<td>$44</td>
</tr>
<tr>
<td>Kim Crawford Sauvignon Blanc</td>
<td>New Zealand</td>
<td>$61</td>
</tr>
<tr>
<td>William Hill Chardonnay</td>
<td>California</td>
<td>$65</td>
</tr>
<tr>
<td>Silvio Jermann Pinot Gris</td>
<td>Italy</td>
<td>$66</td>
</tr>
<tr>
<td>Sonoma Cutrer Chardonnay</td>
<td>California</td>
<td>$72</td>
</tr>
<tr>
<td>Chalk Hill Chardonnay</td>
<td>California</td>
<td>$88</td>
</tr>
</tbody>
</table>

### Reds

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dark Horse Pinot Noir</td>
<td>California</td>
<td>$36</td>
</tr>
<tr>
<td>Josh Cellars Cabernet</td>
<td>California</td>
<td>$36</td>
</tr>
<tr>
<td>Raymond R Collection Merlot</td>
<td>California</td>
<td>$38</td>
</tr>
<tr>
<td>Louis Martini Cabernet</td>
<td>California</td>
<td>$48</td>
</tr>
<tr>
<td>Peterson Mendo Blendo</td>
<td>California</td>
<td>$48</td>
</tr>
<tr>
<td>LaCrema Montere Pinot Noir</td>
<td>California</td>
<td>$54</td>
</tr>
<tr>
<td>BV Napa Cabernet</td>
<td>California</td>
<td>$76</td>
</tr>
<tr>
<td>MacMurray Pinot Noir</td>
<td>California</td>
<td>$78</td>
</tr>
<tr>
<td>Raymond Reserve Cabernet</td>
<td>California</td>
<td>$89</td>
</tr>
</tbody>
</table>

### Sparkling

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freixenent Brut</td>
<td>California</td>
<td>$36</td>
</tr>
<tr>
<td>Astoria Lounge Prosecco</td>
<td>Italy</td>
<td>$45</td>
</tr>
<tr>
<td>Schramsberg Mirabelle Brut</td>
<td>California</td>
<td>$72</td>
</tr>
<tr>
<td>Veuve Cliquot Yellow Label</td>
<td>France</td>
<td>$135</td>
</tr>
</tbody>
</table>

### House Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc</td>
<td>$30</td>
</tr>
<tr>
<td>Merlot, Pinot Grigio</td>
<td>$34</td>
</tr>
</tbody>
</table>

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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

<table>
<thead>
<tr>
<th>Optional Services Available - Additional Charges are as follows:</th>
</tr>
</thead>
<tbody>
<tr>
<td>China, Glass &amp; Silver, $5 per person</td>
</tr>
<tr>
<td>Dance Floor Set-up, $275</td>
</tr>
<tr>
<td>Bar Set-up Fee, $125 per 75 guests</td>
</tr>
<tr>
<td>Cake Cutting Fee, $1.50 per person</td>
</tr>
<tr>
<td>Customized Signage, $45 each</td>
</tr>
<tr>
<td>Coat Check Attendant, $125 each</td>
</tr>
<tr>
<td>Piano, Concert Grand, in Pilot House $425 rental and tuning fee</td>
</tr>
</tbody>
</table>

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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, Lavaliere: 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.