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A BARTOLOTTA STEAKHOUSE

BROOKFIELD

## PRIVATE DINING MENU

CHEF DE CUISINE NICK APRAHAMIAN | EXECUTIVE SOUS CHEF LUIS RIOS RAMOS | SOUS CHEF TYLER HUNT



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 Mushrooms, Cream Spinach, Garlic Breadcrumbs	
<b>Arancini Balls</b>	30
Classic Parmesan Risotto, Lightly-Breaded and Fried, Served with Marinera Sauces	
<b>Crispy Bacon Bites</b>	26
Crispy Bacon served with Mr. B's Sauce	
<b>Mini Maryland-Style Crab Cakes</b>	38
Bite-sized Servings of Our Signature Maryland-style Crab Cakes	
<b>Sirloin Steak Bites</b>	46
Skewers of Oven-Roasted Top Sirloin 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>Beef Tartar Bites</b>	48
Hand-Cut Beef Filet Mignon, Capers, Shallots, Cured Egg Yolks, Dijon, Crostini	
<b>Deviled Eggs</b>	20
Hard-Boiled Egg, Dijon Mustard, Mayonnaise, Paprika, and Chives	
<b>Oysters on the Half Shell</b>	36
Mignonette, Cocktail Sauce, Lemons	

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.



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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
Steak-Cut Bacon Roasted in our Wood Ovens . Served with Parsnip Purée, Warm Apple Slaw, Maple Glaze	
<b>Jumbo Shrimp Cocktail</b>	21
Cocktail Sauce and Lemon Wedge	

## PLATTERS

Charged per person.

<b>Domestic Cheese Platter</b>	12	<b>Vegetable Crudités</b>	8
Selection of Domestic Cheeses with Traditional Accompaniments including Fresh Fruit, Preserves and Honey		Chef's Seasonal Vegetables. Served with Buttermilk Dressing and Herb Vinaigrette	

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MRBB-Private Dining Menu-2023-1120



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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>	<b>13   17</b>
Creamy Shellfish Soup with Lobster, Shrimp, and Crab	
<b>Roasted Beet Salad</b>	<b>17</b>
Roasted Red and Golden Beets, Watermelon Radish, Autumn Spiced Pumpkin Seeds, Feta Cheese, Frisée, Arugula, Dried Cranberries, Balsamic Fig Vinaigrette	
<b>House Salad</b>	<b>13</b>
Mixed Lettuce, Cucumbers, Cherry Tomatoes, Red Onion, White Wine Vinaigrette	
<b>Bartolotta Caesar Salad</b>	<b>16</b>
Romaine Lettuce with an Anchovy-Romano Dressing, Croutons, Sartori Parmesan Cheese	

## ENTRÉES

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

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<b>Salmon</b>	<b>39</b>
Parsnip Purée, Caramelized Brussels, Grapefruit Rosemary Beurre Blanc	
<b>Sea Scallops</b>	<b>49</b>
Butternut Squash Purée, Crispy Prosciutto, Winter Succotash, Maple Glaze	
<b>Roasted Chicken</b>	<b>29</b>
Potato Purée, Roasted Broccolini, Mushroom Brandy Sauce	

### VEGETARIAN OPTION

<b>Penne Pasta</b>	<b>28</b>
Creamy Vodka Butternut Squash Sauce, Sautéed Cauliflower, Kale, and Mushrooms, topped with Fried Sage	

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## STEAKS & CHOPS

All Steaks are served with a choice of sauce and potato.

Please note, all steaks are cooked medium-rare to medium

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

### COMBOS

Served with Potato Puree and Sauteed Spinach

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

### SAUCE

Select one to be served with steak option

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

### POTATOES

Select one to be served with steak option

<b>Salt-Crusted Baked Potato</b>
Potato Purée
Bacon-Roasted Potatoes

### SIDES

Select up to two to be served family-style

<b>Caramelized Brussel Sprouts with Maple Glaze</b>	<b>15</b>
Sautéed Spinach	12
Creamed Spinach	14
Roasted Button Mushrooms	14

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## DESSERTS

Select one dessert to be served.

For additional dessert selections, guest counts will be required.

<b>Vanilla Bean Cheesecake</b>	<b>15</b>
Rich New York-Style Cheesecake with Vanilla Bean, Graham Cracker Crust, Stout Chocolate Sauce, Dark Chocolate Cookie Crumble, Fresh Whipped Cream, Candied Orange Peel (Seasonal)	
<b>Flourless Chocolate Cake</b>	<b>14</b>
Whipped Espresso Mascarpone, Raspberry Sauce, Candied Orange Peel, Chai Spice	
<b>Crème Brûlée</b>	<b>14</b>
Classic Vanilla Custard with Caramelized Sugar Crust and Fresh Raspberries (Exact Counts Required)	
<b>Sorbet</b>	<b>10</b>
Daily Selection	

### MINI DESSERTS

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

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

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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

18380 W. Capitol Drive, Brookfield, WI 53045

**MRBSSTEAKHOUSE.COM**