
BACCHUS

A BARTOLOTTA RESTAURANT

PRIVATE DINING MENU

Executive Chef / Brent Davis

Sous Chef / Tyler Hunt

Sous Chef / Kevin Surprenant

BACCHUS

A BARTOLOTTA RESTAURANT

PASSED HORS D'OEUVRES

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

Recommended 4 to 5 pieces per person.

For Friday or Saturday events, groups of 16 or more are required to provide guest counts and selections seven business days prior to the reservation. Host is to provide place cards indicating the selections.

CHILLED	AVOCADO CRAB SALAD 46 <i>Endive, shallot, celery, citrus aioli</i>	STRAUSS VEAL TARTARE 48 <i>Horseradish aioli, cured egg yolk, capers, shallots, baguette crostini</i>
	SALMON LOX CANAPE 42 <i>Everything Bagel chip, scallion cream cheese, dill, smoked salmon roe</i>	ROYAL SEVRUGA CAVIAR MKT <i>Blini, whipped cauliflower cream, pickled shallot</i>
	ENGLISH CUCUMBER TARTELETTE 36 <i>Minus 8 Vinegar-marinated cucumber, dill crème fraîche, preserved lemon (v)</i>	BAKED BRIE 38 <i>Puff pastry, port macerated cherry, smoked sea salt (v)</i>
	AGED BALSAMIC FIG GOUGERE 38 <i>LaClare chevre, microgreens (v)</i>	SPECK-WRAPPED DATE 40 <i>Saba-marinated date stuffed with feta</i>
		YELLOWFIN TUNA TARTARE 46 <i>Sesame-soy vinaigrette, wasabi tobiko caviar, tapioca cracker, sesame aioli (gf)</i>

WARM	BELL & EVANS CHICKEN SAMOSA 48 <i>Potato, pea, carrot, garam masala, mint yogurt</i>	ROASTED MUSHROOM TARTLETS 36 <i>Fontina fonduta, fine herbs</i>
	GRILLED WAGYU STEAK TOSTADA 60 <i>Mini corn tortilla, pico de gallo, cilantro (gf)</i>	HONEY CORNBREAD CANAPES 48 <i>Smoked pork shoulder, tabasco aioli, chive</i>
	KOREAN BBQ PORK MEATBALLS 42 <i>Gochujang sauce, scallions</i>	PETITE WAGYU BURGER SLIDERS 72 <i>Bacchus special sauce, house pickles, and toasted gougère bun</i>
		ROYAL OSSETRA CAVIAR MKT <i>Crispy potato "rosti", crème fraîche, chive</i>

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 2.5% 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 Food Code 3-603.11 Wisconsin Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk. For further information, please contact your physician or public health department.

BAC-Private Dining Menu-2026-0301

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STATIONARY HORS D'OEUVRES

CHEESE BOARD

*Local artisan cheeses accompanied with
marcona almonds, fruit preserve, and raw honey*
\$13 per person

CHARCUTERIE

*Imported meats accompanied with
marinated Italian olives, Dijon mustard, and cornichons*
\$14 per person

FIRST COURSE

Please select one option.

PARSNIP BISQUE	15
<i>Roasted maitake, black garlic, crisp parsnip (gf)(v)</i>	
100 ACRE FARMS SALAD	15
<i>Cherry tomato, torpedo onion, fennel, sherry balsamic vinaigrette (gf)(df)(v)</i>	
CAESAR SALAD	14
<i>Romaine, Rocket Baby garlic croutons, Caesar dressing, SarVecchio parmesan [add anchovies \$1/per person upcharge](v)</i>	
APPLE SALAD	16
<i>Hundred Acre's greens, honey crisp apple, Blakesville's Brebis cheese, pepita granola, maple apple cider vinaigrette (v)</i>	

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STANDARD ENTRÉES

Please select up to two options, plus a Vegetarian option.

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

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FILET MIGNON <i>Syrah wine sauce, Yukon Gold potato mousseline, roasted Romanesco (gf)</i>	64	ORGANIC CHICKEN <i>Confit fingerling potatoes, honeynut squash, herbed chicken jus</i>	36
BEEF SHORT RIB <i>Cabernet-braised, Yukon Gold potato mousseline, honey-glazed carrots (gf)</i>	44	FAROE ISLANDS SALMON <i>Ginger basmati rice, seaweed salad, smoked shoyu fumet, sesame crunch (gf)</i>	42
DUROC PORK CHOP <i>Smoked potato, braised cipolini onion, seasonal vegetables, brown sugar pork jus (gf) (df)</i>	44	PAN-SEARED SCALLOPS <i>Pomme frites, roasted carrot purée, seasonal vegetables, citrus beurre blanc (gf)</i>	50
		SEASONAL VEGETARIAN RISOTTO <i>(gf)(v)</i>	32

COMBINATION PLATES

Select one option for all guests.

Vegetarian option available.

FILET MIGNON AND GRILLED SHRIMP <i>6 oz filet, four Gulf shrimp, seasonal vegetables, Yukon Gold potato purée, bearnaise sauce (gf)</i>	65
FILET MIGNON AND SAUTÉED SCALLOPS <i>6 oz filet, two scallops, seasonal vegetables, Yukon Gold potato purée, bearnaise sauce (gf)</i>	75
FILET MIGNON AND MAINE LOBSTER <i>6 oz filet, 4 oz Maine lobster tail, seasonal vegetables, Yukon potato purée, bearnaise sauce (gf)</i>	80

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CHILDREN'S ENTRÉES

For children 12 years old and younger.

Select one entrée. All entrées include a fresh fruit cup.

BUTTERED NOODLES	12
ALFREDO PASTA	16
MARINARA PASTA	15
CHICKEN FINGERS	17
<i>French fries</i>	
PETITE FILET	22
<i>Mashed potatoes</i>	

DESSERTS

Select one option.

MOLTEN HAZELNUT CAKE	15
<i>Chocolate hazelnut cake, hazelnut ice cream, vanilla anglaise</i>	
CITRUS TART	15
<i>Creamy citrus curd, shortbread crust, whipped white chocolate ganache</i>	
TRIO OF SORBETS	15
<i>Daily selection (gf)</i>	

SWEETS TABLE

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

Recommended 4 to 5 pieces per person.

SEASONAL TARTS	30	CREAM PUFFS	30
CHOCOLATE TARTS	30	ASSORTED MACAROONS	36
COOKIE TRIO (SEASONAL)	30	<i>Cake cutting fee</i>	<i>\$2.50/per person</i>

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CHEF SIGNATURE TASTING MENU

Our signature experience is the chef's menu with sommelier selected beverage pairings. This menu is presented in the "omakase" tradition, where the guest entrusts the chef to select exemplary expressions of the best that he has to offer on any given day.

The Tasting Menu is intended for the entirety of the table up to 20 guests. Please inform your server of any dietary restrictions or food allergies.

THREE-COURSE MENU	70 (15 guests or less)
SIX-COURSE MENU <i>with beverage pairings</i>	95 (up to 20 guests - entirety of the table) +60

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CONSUMPTION BEVERAGES

Prices are per drink and based on standard mixed drink.

SUPER PREMIUM BRANDS	<i>starts at</i> 14	SOFT DRINKS	4.50
PREMIUM BRANDS	<i>starts at</i> 12	VALENTINE COFFEE	6.00
CALL BRANDS	<i>starts at</i> 9	<i>Regular and decaffeinated with complimentary refills</i>	
DOMESTIC BEER	6.00	HOT RISHI ORGANIC TEA	3.50
<i>per bottle</i>		BOTTLED WATER (800 mL)	8
IMPORT & MICRO BREW BEER	7.00	<i>Voss still and sparkling</i>	
<i>Starting at</i>		REPUBLIC OF TEA (.5L)	5
		<i>Ginger peach decaf, blackberry sage, darjeeling</i>	

OTHER SERVICES

SCREEN RENTAL	75
<i>with power strip, extension cord, table for AV equipment</i>	
LCD PROJECTOR	95
HAND-HELD MICROPHONE	125

Other AV rentals available upon request.

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TO RESERVE A PRIVATE ROOM, PLEASE CONTACT
THE BARTOLOTTA RESTAURANTS SALES TEAM

DIRECT: 414-935-5003
RESTAURANT: 414-765-1166
SALES@BARTOLOTTAS.COM

925 E WELLS ST, MILWAUKEE, WI 53202

BACCHUSMKE.COM