



THE B BARTOLOTTA CATERING
COMPANY & EVENTS
at Discovery World

Daytime Catering Menu

Welcome to the Bartolotta Family

Thank you for considering Bartolotta Catering and Events at Discovery World for your event needs. The Bartolotta Restaurant Group has created the finest restaurants in Milwaukee and the Bartolotta Catering & Events Company brings the same passion to our events.

Whether celebrating with family, friends or business associates, the food often becomes a memorable detail. The same pride in authentic, delicious meals and dedicated service that has driven the success of our restaurants will have your guests recalling fond memories for years to come.

Whether you want to celebrate a special event with 30, 300 or 3000 people, Bartolotta's at Discovery World offers the perfect space. The Pilot House at Discovery World is our stunning 360 degree circular ballroom - boasts panoramic views of both Lake Michigan & Milwaukee's magnificent skyline, while the Reiman Aquarium, promenade and outdoor spaces delivers truly exceptional event options. All 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!

.JOE BARTOLOTTA

co-owner • The Bartolotta Restaurants

PAUL BARTOLOTTA

chef / co-owner • 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

All prices are subject to a 21% service charge and 6.1% tax.



Version 5.2017

Consuming raw or undercooked meats, poultry and seafood may increase your risk of food-borne illness.

Plated Breakfast

All plated breakfast served with
Salted Caramel Bread & Banana Bread
Butter & preserves

Pre-set Course, please choose one of the following:

GF PARFAIT

honey-vanilla yogurt with fresh berries & door county granola

GF SEASONAL SLICED FRUIT

Served Course, please choose one of the following:

GF VEGETABLE FRITTATA

with Widmers cheddar & garnished with crispy bacon
16 per person

QUICHE

with gruyere spinach, bacon & roasted potatoes
18 per person

BRIOCHE FRENCH TOAST

warm syrup and sausage
20 per person

GF SHORTRIB POTATO HASH WITH SUNNYSIDE UP EGG

22 per person

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Continental Breakfast

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

THE CLASSIC

fresh pastries, muffins, croissants
with butter & preserves
10 per person

THE AMERICAN

fresh seasonal fruit
fresh pastries, banana cake, bagels
cream cheese, butter & preserves
honey-vanilla yogurt with fresh berries, & door county cherry granola
18 per person

JOE'S BREAKFAST

fresh seasonal fruit
fresh pastries, mini doughnuts, salted caramel bread
honey-vanilla yogurt with fresh berries, & door county cherry granola,
deviled eggs
smoked salmon platter with dilled crème fraiche & rice crackers, red onion, & capers
24 per person

THE CHALLENGE

fresh seasonal fruit
fresh pastries, mini doughnuts, banana cake
honey-vanilla yogurt with fresh berries, & door county cherry granola
smoked salmon platter with rice crackers, red onion, crème fraiche & capers
bagel sandwich with maple sausage & widmers cheddar
croissant sandwich with egg, eidmers cheddar cheese & bacon
28 per person

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Breakfast 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.

THE AMERICAN

seasonal sliced fruit

fluffy scrambled eggs

sausage links & bacon

roasted potatoes

assorted pastries and muffins

26 per person

THE PLATINUM

seasonal sliced fruit

fluffy scrambled eggs

sausage links & bacon

roasted potatoes

assorted pastries and muffins

cinnamon french toast

vegetable & cheese fritatta

28 per person

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Breakfast Station

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

All stations require a minimum number of 50 guests, limited to 150 guests.

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

OMELET STATION

Omelet prepared to order, to include:

cheddar, monterey jack

crispy bacon, sausage, ham, turkey

roma tomatoes, green onions, red & green peppers

wild mushrooms & spinach

bacon and sausage

dauphinoise potatoes

scrambled eggs available upon request

14.95 per person

\$95 per chef for every 50 guests

WAFFLE STATION

belgian waffle station

berry compote

warm maple syrup

whipped cream

bacon and sausage

dauphinoise potatoes

16.95 per person

\$95 per chef for every 50 guests

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Ala Carte

ham, cheese & egg croissant sandwich.....	5 each
english muffin with egg, sausage & cheese.....	5 each
yogurt parfaits.....	4.50 each
assorted individual yogurt cups.....	3 each
fresh seasonal fruit cup with honey vanilla glaze.....	4 each
assorted cold cereal and chilled milk.....	3 each
assorted granola bars.....	30 per dozen
bagels with cream cheese & preserves.....	36 per dozen
assorted muffins	30 per dozen
assorted danishes	30 per dozen
hot mini cinnamon sugar doughnuts	30 per dozen
chef's blueberry biscuits.....	30 per dozen
whole fresh fruit	30 per dozen
sliced fresh fruit platter.....	100, serves 25
vegetable crudité platter and roasted red pepper dip.....	100, serves 25
individual vegetable crudité with dip.....	3 each
trail mix.....	4.75 per person
chex mix	8 per pound, serves 8
fresh popped popcorn.....	4.75 per person
assorted individual bags of chips & pretzels.....	2.50 each
pita chips and hummus, individual cups.....	4 each
warm soft pretzel, cheese dipping sauce	5 each
corn chips with nacho cheese sauce	5 each
assorted homemade cookies: chocolate, peanut butter, cranberry oatmeal.....	36 per dozen
brownies or blondies.....	30 per dozen
rice crispy bars.....	34 per dozen
assorted candy bars.....	3 each

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Box Lunches

Wrapped, Pre-Made Deli Sandwiches

to include a choice of: ham, turkey, roast beef, and vegetarian

packaged with:
bag of chips
a piece of fruit
cookie
napkin and condiments
soda or bottle of water

16 per box lunch

Plated Sandwich Lunches

Sandwiches are served with a baby field green salad.

ROTISSERIE TOP SIRLOIN

medium rare pepper crusted top sirloin thinly sliced
with a creamy horseradish sauce,
and marinated mushrooms, served on a bistro roll
20

ROASTED TURKEY

roasted turkey, zucchini, red peppers,
applewood smoked bacon
with rosemary aioli
18

CHICKEN PESTO

chicken pesto salad with toasted pine nuts,
golden raisins on a cibatta bread
17

VEGETARIAN POCKET

pita pocket & roasted red pepper hummus
with cucumber, roasted red pepper,
red onion & red leaf lettuce
16

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3-Course Plated Lunch

First Course, please choose one of the following:

ITALIAN CASA SALAD

bibb lettuce, cucumber, red onions, grape tomatoes and red wine vinaigrette

MIXED GREENS

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

POTATO LEEK SOUP

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

TOMATO PERNOD SOUP

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

Entrée Course, please choose one of the following:

FILET MIGNON

6 oz beef tenderloin pan seared the roasted and topped with peppercorn sauce served with garlic mashed potatoes and french green beans

36

GF SAUTEED ATLANTIC SALMON

sautéed spinach, potato puree and buerre blanc

28

WISCONSIN WHITEFISH WITH SEASONED BREADCRUMBS

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

27

CHICKEN MARSALA

boneless chicken breast with a Marsala wine mushroom sauce

26

GF CITRUS CHICKEN

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

25

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3-Course Plated Lunch

PORK LOIN

dijon pork loin over roasted sweet potatoes and apples with a rosemary cider sauce

26

PARMESAN & RICOTTA RAVIOLI

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

25

RIGATONI CON MELANZANE

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

22

Dessert Course, please choose one of the following:

GF FLOURLESS CHOCOLATE CAKE

rich chocolate cake
served with raspberry sauce, chantilly cream
(can be preset)

GF HONEY CHEESECAKE

fresh strawberry wedge and chantilly cream
(can be preset)

COBBLER

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

GF CHOCOLATE MOUSSE

covered in a dark chocolate ganache
with raspberries and praline sugar shard
(can be preset)

GRAND MARNIER STRAWBERRY SHORTCAKE

fresh whipped vanilla cream, fresh strawberries

GF HOMEMADE SORBET

from our homemade sorbet selection

APPLE TART

caramel sauce and Amarena cherry compote

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Lunch Buffets

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An additional \$10.00 per person charge will be assessed for the number of guests under 50.
All pricing based on 1 1/2 hours of service.*

NEW YORK DELI EXPRESS

Build Your Own Sandwich, to include:

sliced turkey, sliced roast beef, and shaved ham

sliced provolone, swiss, and cheddar cheeses

lettuce, tomatoes and onions, condiments,

selection of breads

fresh field green salad with dressing selection

herbed pasta salad

individual bags of chips

featured dessert selection

26 per person

BACKYARD BBQ

GF slow cooked pork ribs with miss beverly's bbq

GF pan seared southern spiced chicken breast with bean corn relish

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

GF homemade macaroni & cheese

GF roasted potato salad

GF buttery corn on the cob

GF cornbread

warm fruit cobbler

28 per person

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Lunch Buffets

LITTLE ITALY

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

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

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

GF roasted rosemary potatoes with caramelized onions and garlic

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

cucumbers, arugula and red wine vinaigrette

focaccia bread & butter

miniature tiramisu and cannoli

30 per person

SULLIVAN

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

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

baked mostaccioli pasta

GF potato gratin and seasonal vegetables

caesar salad

petite onion rolls with butter

featured dessert selection

32 per person

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Beverages

coffee, decaf coffee, hot tea45 per gallon

coffee, served tableside3 per person

lemonade..... 30 per gallon, 10 servings

iced tea..... 30 per gallon, 10 servings

iced tea, preset3 per person

soda: coke, diet coke, sprite 3 per can

juice: orange, cranberry..... 4 per individual bottle

san pellegrino flavored sparkling water 4 per can

sparkling water 3.50 per bottle

bottled water3 per bottle

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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 attendant is required for all events at \$85. Client to determine if they will cover the \$9 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 advanced. 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 \$180. If an event has 500 or more guests, two security guards will be required, for a total of \$360.

CUSTODIAL SERVICE

Discovery World requires all events to have custodial service at \$250 per event. If an event has 500 or more guests, two custodial services are required at \$500.

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 (Pilot House & Digital Theater) : \$300
- Laptop, Discovery World: \$100
- Podium with wireless microphone and LED light: \$50
- Microphone, Wireless or Wired: \$25
- Microphone, Desk Wired: \$75
- Microphone, Lavalier: over the ear, no clip on: \$75
- Great Lakes/Digital Theater 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 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 ten (10) 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 21% taxable service charge applied to all event charges.
6.1% sales tax is applied to the total bill except room rental.

MENU

Menu selections must be made no later than 90 days in advance.
We are happy to provide dietary substitutions upon advance request.

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.

MISCELLANEOUS CHARGES

- China, Glass & Silver, \$5 per person
- Dance Floor Set-up, \$275 in Pilot House
- 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 \$325 rental and tuning fee

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