



A BARTOLOTTA STEAKHOUSE

BROOKFIELD

PRIVATE DINING MENU

EXECUTIVE CHEF AMANDA LANGLER | EXECUTIVE SOUS CHEF LUIS RIOS RAMOS
SOUS CHEF BETSY ZANDER | 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

Stuffed Mushrooms	36
Cremini Mushrooms, Cream Spinach, Garlic Breadcrumbs	
Crispy Bacon Bites	26
Crispy Bacon Tossed in Sherry Gastrique	
Mini Maryland-Style Crab Cakes	38
Bite-sized Servings of Our Signature Maryland-style Crab Cakes	
Pimento Grilled Cheese	24
Lightly Toasted Bread Filled with Pimento Cheese	
Sirloin Steak Bites	46
Skewers of Oven-Roasted Top Sirloin Steak. Served with Bearnaise Sauce	

CHILLED

Jumbo Shrimp Cocktail	42
Jumbo U12 Shrimp Lightly Poached with Cocktail Sauce	
Bruschetta Bites	24
Toasted Rustic Tuscan Bread with Tomato-Basil Salad	
Deviled Eggs	20
Hard-Boiled Egg, Dijon Mustard, Mayonnaise, Paprika, and Chives	
Oysters on the Half Shell	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

*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.

MRBB-Private Dining Menu-2023-0330



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APPETIZERS

Serves 3 - 4 guests.

Haystack Onion Rings	13
Lightly Fried, Thinly Sliced Spanish Onions Marinated in Buttermilk	
Bruschetta	11
Toasted Rustic Tuscan Bread with Tomato-Basil Salad	
Bartolotta's Signature Fried Calamari	17.50
Lightly Fried, Marinated in Garlic and Mint. Served with Marinara Sauce	
Steak-Cut Bacon	18
Steak-Cut Bacon Roasted in our Wood Ovens . Served with Pea Purée and Roasted Grape Relish	
Jumbo Shrimp Cocktail	19.50
Steak-Cut Bacon Roasted in our Wood Ovens. Served with Corn and Zucchini Succotash, Tomato Jam, Sherry Gastrique	

PLATTERS

Charged per person.

Domestic Cheese Platter	12	Vegetable Crudités	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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FIRST COURSE

Please select up to two options.

For groups of 26 or more, counts are required for each selection one week prior to the reservation. Host is to provide place cards indicating the selections.

Shellfish Bisque	13 17
Creamy Shellfish Soup with Lobster, Shrimp, and Crab	
BLT Wedge	15
Iceberg Lettuce, Ranch Dressing, Cherry Tomatoes, Shaved Red Onion, Roth Blue Cheese Crumbles, Bacon Rye Crouton, Fresh Herbs	
House Salad	13
Mixed Lettuce, Cucumbers, Cherry Tomatoes, Red Onion, White Wine Vinaigrette	
Bartolotta Caesar Salad	13.50
Romaine Lettuce with an Anchovy-Romano Dressing, Croutons, and Sartori Parmesan Cheese	

ENTRÉES

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

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Salmon	39
Roasted Salmon with Sautéed Asparagus, Parsley Buttered Potatoes, Pea Purée, Lemon Dill Cashew Cream Sauce	
Sea Scallops	46.50
Pan-Seared Sea Scallops, Braised White Beans, Roasted Carrots, French Curry Almonds, Roasted Grape Relish	
Roasted Chicken	27.50
Semi-Boneless Bell and Evans Chicken with Potato Purée, Sautéed Asparagus, Mushrooms and Marsala Chicken Jus	

VEGETARIAN OPTION

Trottole Pasta	26
Trottole Pasta, Tossed with Asparagus, Peas, Carrots, Mushrooms, Roasted Garlic Cream Sauce. Topped with Shaved Parmesan, Toasted Breadcrumbs, Herbs	

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STEAKS & CHOPS

All Steaks are served with a choice of sauce and potato.
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Classic Filet Mignon 8oz Filet Mignon	52
Mr. B's Filet Mignon 12oz Filet Mignon	62
Angus New York Strip 16oz Full Flavored Angus Strip	58
Angus Ribeye 18oz Center-Cut Ribeye	60
Australian Lamb Chops 3 Double-Cut Lamb Chops (exact counts required)	54

COMBOS

Served with Potato Puree and Sautéed Spinach

Filet Mignon and Scallop	8oz 74
Filet Mignon and Salmon	8oz 65
Filet Mignon and Crab Cake	8oz 69

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

Salt-Crusted Baked Potato
Potato Purée
Bacon-Roasted Potatoes

SIDES

Select up to two to be served family-style

Sautéed Asparagus with Lemon	14
Sautéed Spinach	11
Creamed Spinach	11
Roasted Button Mushrooms	12

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DESSERTS

Select one dessert to be served.

For additional dessert selections, guest counts will be required.

Key Lime Cheesecake	12
Key Lime Cheesecake with Graham Cracker Crust, Raspberry Coulis, Crispy Meringue (Seasonal)	
Flourless Chocolate Cake	12
Flourless Dark Chocolate Cake with Hazelnut Gelato, Candied Hazelnuts, and Orange Sauce	
Crème Brûlée	12
Classic Vanilla Custard with Caramelized Sugar Crust and Fresh Raspberries (Exact Counts Required)	
Sorbet	10
Daily Selection	

MINI DESSERTS

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

Chocolate Brownies	26
Cookies	26
Choice of Chocolate Chip, Oatmeal Raisin, or Snickerdoodle	
Mini Cheesecake Bars	26

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**TO PLACE AN ORDER, PLEASE CONTACT
THE BARTOLOTTA RESTAURANTS SALES TEAM**

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Restaurant: 262-790-7005
Sales@bartolottas.com

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MRBSSTEAKHOUSE.COM