



A BARTOLOTTA STEAKHOUSE
MEQUON

CATERING DINNER MENU

CATERING MANAGER
CRISTIN HILDENBRAND

11120 North Cedarburg Rd. Mequon WI. 53092
Restaurant: (262)-518-5500

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Monday- Thursday: 5:30-9:00pm
Friday: 5:30-10:00pm
Saturday: 5:00-10:00pm
Sunday: 5:00-8:00pm

Salads

*For groups over 20, Host please choose one item below or provide counts one week prior to event with a maximum of two items.
If less than 20 guests, Host can choose up to two items.*

Burrata and Tomato

Truffle Burrata with Balsamic Vinegar, Arugula and Roasted Red Onion 12

BLT Wedge

Iceberg Lettuce with Bacon Lardons, Buttermilk Dressing,
Cherry Tomato and Roth Blue Cheese Crumbles 12

Bartolotta's Caesar

Romaine Lettuce with an Anchovy Romano Dressing,
Croutons and Parmesan Cheese 11

Roasted Beets

Roasted Red Beets, Fresh Goat Cheese, Cherry Tomato,
Roasted Red Onion and Toasted Walnuts 13

House Salad

Mixed Greens with Tomato, Onion, Cucumber and Seasoned Croutons 9

Entrees

Please select two options:

For groups over 20 guests, counts are required for each entrée one week prior to arrival, with a maximum of three entrée selections including a vegetarian option. Host to provide place cards clearly indicating the entrée selection, i.e. 'Beef', 'Chicken', 'Vegetarian' or a picture of the item.

Seafood

Bay of Fundy Salmon

Sautéed and Served with a Seasonal Selection of Vegetables 28

Georges Bank Scallops

Seared Sea Scallops with a Seasonal Selection of Vegetables 36

Great Lakes Whitefish

Baked with Dijon Mustard and Herbed Breadcrumbs, with a Seasonal Selection of Vegetables 28

South African Lobster Tails

Two 5oz Cold Water Tails Steamed with Herbs, served with
Spinach and Drawn Butter 55

Traditionals

Bell and Evans Half Chicken

Semi-boneless with Mushrooms, Seasonal Selection of Vegetables and Diane Sauce 24

Baby Back Ribs

A Full Rack of Slow-Cooked, Charred Baby Back Ribs and Baked Potato 28

Seasonal Rigatoni Pasta

Seasonal Selection of Vegetables, Pesto and Fresh Mozzarella 19

Steaks

All steaks and combinations come with one selection of potato (please select one for all steaks: baked, bacon roasted or puree) and a sauce (please select one: béarnaise, red wine sauce or Bourbon peppercorn)

12oz Mr. B's Filet Mignon 44

8oz Classic Filet Mignon 39

14oz Bone-in Filet Mignon 50

16oz Angus NY Strip 44

18oz Angus Ribeye 44

Strauss Double Cut Lamb Chops 42

Combinations

Filet and Salmon 6oz 39 | 8oz 46

Filet and Shrimp Scampi 6oz 42 | 8oz 49

Filet and Scallops 6oz 42 | 8oz 49

Filet and Crab Cake 6oz 43 | 8oz 50

Filet and Lobster 6oz 53 | 8oz 60

Additional Sides

Roasted Brussels Sprouts 7

Sautéed Spinach 7

Creamed Spinach 8

Seasonal Vegetable mkt

Roasted Button Mushrooms 7

Seasonal Mushrooms mkt

Children's Entrées

**Children's Entrées are available for \$15 and include a fresh fruit cup and one of the following options:*

Pasta with Sauce

Chicken Fingers with French Fries

Cheeseburger with French Fries

Desserts

For groups over 20, Host please choose one item below or provide counts one week prior to arrival with a maximum of two items. If less than 20 guests Host to choose two desserts that Bacchus will print on a menu for guests to order from.

Chocolate Cake

White Chocolate Cheesecake

Key Lime Pie

Sorbet - Daily Selection
