



BARTOLOTTA

CATERING & EVENTS

AT THE GRAIN EXCHANGE



Catering Menu

Welcome to the Bartolotta Family

Thank you for considering Bartolotta Catering and Events at the Grain Exchange for your special occasions. The Bartolotta Restaurant Group has created the finest restaurants in Milwaukee and the Bartolotta Catering & Events Company brings the same passion for our four-star cuisine to weddings, parties, and corporate 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 50 or 350 people, Bartolotta's at the Grain Exchange offers the perfect space. One of Milwaukee's quintessential historic spaces, the Grain Exchange boasts 60 foot high cathedral ceilings, stained glass, hand-painted murals and artwork, and radiates the elegance and grandeur of a bygone era. As the exclusive caterer for this location, we strive to create a unique experience from beginning to the perfect end. Whether social or business, we have catering managers on staff who will assist in facilitating every detail.

We look forward to celebrating with you soon!

JOE BARTOLOTTA

co-owner • The Bartolotta Restaurants

PAUL BARTOLOTTA

chef / co-owner • The Bartolotta Restaurants

MARIA BARTOLOTTA

general manager • Bartolotta Catering & Events at the Grain Exchange

ANGEL OTERO

executive chef • Bartolotta Catering & Events at the Grain Exchange

GF = gluten free *= can be made GF V= vegetarian
All prices are subject to a 22% service charge and 6.1% tax.

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

Passed Hors d'Oeuvres

Recommended minimum order of 4-6 pieces per person, per hour

COLD

SALMON RILLETES *

Smoked and poached salmon spread on pain grille, seasoned with lemon and chives
25 per dozen

COUNTRY PATE

Country pork pate with apricot and chervil
26 per dozen

PROSCIUTTO AND CHEESE

Prosciutto do Parma with aged Fontina and arugula with French mustard on a crostini
29 per dozen

SMOKED SALMON GF

Cucumber disk and smoked salmon rolls with dill cream cheese
25 per dozen

SMOKED CAPRESE NAPOLEON V

Smoked Gouda, grape tomato and micro basil on a brioche round
24 per dozen

BACCHUS TUNA TARTARE

Sushi grade yellow fin tuna, seasoned with sesame-soy vinaigrette and wasabi tobiko
37 per dozen

CURRIED CHICKEN SALAD GF

Grilled chicken breast, dried Door County cherries, toasted walnuts on endive spear
25 per dozen

GRILLED SHRIMP, SCALLOP AND MANGO SPOONS GF

Grilled shrimp and bay scallops with mango and avocado, Fresno peppers, lime and cilantro
36 per dozen

SHRIMP COCKTAIL GF

Jumbo Gulf shrimp poached in pickling spices, with Bloody Mary-style cocktail sauce
40 per dozen

ASSORTED CANAPES (SELECT 3)

Baby cucumber, watercress with dill cream cheese; Egg salad with bacon and tarragon; smoked salmon with dill crème fraiche; roast beef with horseradish cream and arugula

Served on a variety of breads
30 per dozen

STEAKHOUSE ROLLS

Top sirloin rolled with horseradish cream, frizzled onions and arugula
27 per dozen

TRIO OF BRUSCHETTA V

White bean puree, olive tapenade, mushroom and garlic, tomato and basil, on a pan grille
24 per dozen

PARMESEAN BASKET GF

With whipped herbed Boursin cheese
26 per dozen

POTATO CUP WITH CAVIAR GF

Potato cup with herbed crème fraiche and Calvisius caviar with lemon zest
36 per dozen

TRUFFLED DEVILED EGGS GF

Deviled eggs with mustard, bacon, espelette, chives and white truffle oil
29 per dozen

BEEF TARTARE

Ground filet of beef with house-made Dijon and a cornichon on a brioche round
34 per dozen

STRACCHITELLA

On a sweet cranberry rye crisp with blackberry preserves
26 per dozen

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HOT

TOMATO SOUP SHOOTERS GF

Warm tomato soup in a shot glass with a mini grilled cheese and a cornichon
24 per dozen

GRILLED VEGETABLE KABOB GF, V

Assorted fire-roasted vegetables brushed with a balsamic reduction
24 per dozen

LAMB LOLLIPOPS GF

Marinated, grilled lamb chops with a balsamic jus
50 per dozen

SHORT RIB TARTS *

Braised short rib with sweet potato puree and Door County cherry reduction
27 per dozen

THAI CHICKEN SATAY

Marinated chicken sautéed with a sweet chili glaze, toasted sesame seeds and scallions
25 per dozen

ESPETINHOS DE CARNE

Grilled wagyu steak skewers with house-made Chimichurri sauce
32 per dozen

PARMESEAN RATATOUILLE TARTS *

Parmigiano-Reggiano with herbed vegetable blend and Fonduta cheese sauce in a tart shell
24 per dozen

CRISPY SHRIMP

Crispy Gulf shrimp wrapped in a pastry shell with citrus aioli
33 per dozen

MUSHROOM RISOTTO FRITTERS

Wild mushroom risotto cake with sage aioli
26 per dozen

PETITE SLIDERS

With cheddar, frizzled onions, pickle and garlic aioli
32 per dozen

GOAT CHEESE MUSHROOM CAPS *

Herbed goat cheese in a mushroom cap
24 per dozen

BRIE DE MEAUX EN CROUTE

Brie baked in a puff pastry with cherry preserves
27 per dozen

RUMAKI

Bacon-wrapped water chestnuts with a maple glaze
28 per dozen

PORK BELLIES

Pan-seared pork bellies in a Specher root beer glaze
32 per dozen

GOUGERES

Served with Pleasant Ridge fondue
28 per dozen

ITALIAN MEATBALLS

Veal, pork and beef meatballs with house-made tomato sauce, served on a skewer with parsley and Parmesean
28 per dozen

ESCARGOT POPS

Traditional Burgundian snails with herbed garlic butter, wrapped in a puff pastry
30 per dozen

MARYLAND CRAB CAKES

Fresh lump crab meat with Old Bay seasoning
34 per dozen

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Stationary Hors d'Oeuvres

Stationary hors d'oeuvres must be ordered based on final guest count.
Prices may vary due to the season or availability

SEAFOOD TOWERS

Stunning displays filled with shaved ice and decorated with fresh seaweed and lemons

JUMBO SHRIMP COCKTAIL

55 per dozen

FRESH SHUCKED OYSTERS

60 per dozen

CRACKED JONAH CRAB CLAWS

mustard mayonnaise
65 per dozen

SUSHI

Minimum order of 2 dozen per type
with pickled ginger, wasabi and soy sauce

AVOCADO

35 per dozen

CALIFORNIA

crab, avocado,
cucumber
35 per dozen

PHILADELPHIA

smoked salmon, cream
cheese, and cucumber,
avocado, onion, and
sesame seed
35 per dozen

SPICY TUNA

tuna, carrot, cucumber,
avocado, mayonnaise
35 per dozen

PRODUCE MARKET

An assortment of fresh vegetable crudités,
all colorfully displayed with homemade
dips and hummus
8 per person, per hour

ANTIPASTI PLATTERS

A variety of smoked and cured meats from around the world, accompanied by cured olives, fire-roasted peppers,
assorted pickled vegetables and garnished with fresh herbs
10 per person per hour

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CHEESE BOARDS

A selection of beautifully displayed domestic or imported cheeses, served with artisan breads, crackers, compotes and fresh fruit garnishes

Wisconsin Artisanal Cheeses:
8 per person, per hour

Imported Cheeses:
10 per person, per hour

Wisconsin Summer Sausage:
4 per person, per hour with cheese board

PETITE SANDWICHES

PRIME RIB SANDWICH

Shaved prime rib with horseradish aioli and arugula on marble rye
38 per dozen

TURKEY WITH CRANBERRY SANDWICH

Shaved roasted turkey breast with cranberry aioli, gruyere and arugula
27 per dozen

DUCK CONFIT SANDWICH

Braised duck with balsamic aioli and tomato on a brioche bun
28 per dozen

BRIE AND CHERRY AIOLI SANDWICH

Brie cheese with cherry aioli and watercress on sourdough
26 per dozen

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Version 2/2018

Plated Dinner Menu

First Course- included in entrée pricing...please choose one of the following:

FRESH HERB SALAD **GF, V**

Mesclun spring mix and crisp romaine with sweet herbs, red onions, grape tomatoes and rice wine vinaigrette

BIBB SALAD

Boston Bibb lettuce, roasted roma tomatoes, toasted pine nuts, shaved Parmesan cheese and Italian herb vinaigrette

CAESAR SALAD

Bartolotta's signature Caesar salad with romaine lettuce, croutons and anchovy Romano dressing with a Parmesan crisp

MISTA SALAD

Mesclun greens, seedless cucumbers, radish, shaved fennel, red onions, grape tomatoes, croutons and red wine vinaigrette

POTATO-LEEK SOUP

Idaho potatoes and leeks with light cream and fresh nutmeg, topped with fried leeks and bacon

TOMATO PERNOD SOUP

Rich tomato soup with Pernod and basil, topped with a Parmesan croute

BEER CHEESE SOUP

Aged cheddar and Parmesan, topped with chives and a pretzel crouton

BUTTERNUT SQUASH SOUP *(seasonal)*

Creamy butternut squash soup topped with crème fraiche, pecans and chives

FRISÉE SALAD **GF**

With Maytag blue cheese, dried fruit, toasted walnuts and walnut vinaigrette *(\$1.00 additional charge)*

ROASTED BEET SALAD **GF**

With mesclun greens, goat cheese, candied walnuts, extra-virgin olive oil & sherry vinegar *(\$2.00 additional charge)*

CAPRESE SALAD **GF**

Sliced roma tomatoes, fresh buffalo mozzarella, sweet basil, aged balsamic vinegar and extra-virgin olive oil, paired with a mesclun green side salad *(\$1.00 additional charge)*

SUMMER FRUIT SALAD **GF, V**

Mesclun greens with toasted almonds, seasonal fruit, Feta cheese and raspberry vinaigrette *(\$2.00 additional charge)*

SPINACH SALAD

Spinach greens with a warm goat cheese crouton & oven-dried tomatoes, served with balsamic vinaigrette and a citrus garnish *(\$2.00 additional charge)*

BRUSSELS SPROUT AND KALE SALAD

Shaved Brussels sprouts and kale, bacon, pine nuts, raisins, Parmesan, red wine vinaigrette *(\$2.00 additional charge)*

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Add \$2.00 per person for a second protein entrée choice

BEEF/PORK

FILET MIGNON AU POIVRE

Lightly pepper-crust 8 oz. fillet of beef medallion, house-pureed potatoes,
French green beans with tomato concasse and cognac cream sauce

45

Oscar-Style with béarnaise sauce and crab meat

55

HANGER STEAK

Marinated and grilled hanger steak, warm whole-grain mustard potato salad,
caramelized carrots and a demi-glace

38

NEW YORK STRIP GF

Served with grilled broccoli rabe, garlic pureed potatoes, fried parsnips and
an herbed lemon compound butter

42

GRILLED RIB EYE GF

A 14 oz. angus rib steak, horseradish chive mashed potatoes, caramelized
carrots and a Barolo red wine sauce

45

BRAISED BONELESS BEEF SHORT RIBS GF

Braised beef short rib, sweet potato puree, sautéed kale and
short rib jus with Door County cherries

35

GRILLED PORK CHOP GF

Grilled pork loin chop with Parmesan potatoes, sautéed field
mushrooms, spinach and a Marsala wine sauce

30

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SEAFOOD

ATLANTIC SALMON GF

Pan-seared Atlantic salmon, celery root and potato puree, sautéed spinach with a champagne beurre blanc sauce

31

ATLANTIC SALMON

Roasted Atlantic salmon topped with whole grain mustard sauce, fine herbs and bacon, with French green beans and house-pureed potatoes

32

SEARED SEA SCALLOPS GF

Served with lacinato kale, creamy polenta and a white wine grapefruit beurre blanc sauce

40

ROASTED SEA BASS/HALIBUT (seasonal) GF

Roasted wild striped sea bass or halibut, garlic mashed potatoes, ratatouille vegetables, basil oil and a chive white wine butter sauce

38

WISCONSIN WHITE FISH

Pan-roasted white fish, herbed potato cake, French green beans, fried leeks and a basil white wine butter sauce

30

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POULTRY

TUSCAN CHICKEN GF

One-half chicken, crispy roasted in traditional Tuscan style with rosemary and garlic, served with caramelized Brussels sprouts and roasted potatoes

30

COQ AU VIN GF

Chicken braised in red wine and thyme, pearl onions, roasted carrots, bacon and mushrooms, with a potato puree

30

CHICKEN STRASBOURG

Chicken with house-made wild mushroom stuffing, French green beans with tomato concasse and a Madeira cream sauce

30

GRILLED CITRUS CHICKEN GF

Grilled semi-boneless chicken breast with root vegetable puree, grilled asparagus and a citrus butter sauce

30

POULET AVEC RIZ SAUVAGE GF

Roasted semi-boneless chicken with wild rice, dried fruit, toasted pecans, sautéed baby carrots with a white wine garlic jus

30

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DUETS

FILET AND SHRIMP GF

6 oz. filet of beef, three jumbo Gulf shrimp, grilled asparagus, potato puree and a béarnaise sauce

48

FILET AND LOBSTER GF

6 oz. filet of beef and half of a lobster tail with béarnaise sauce

55

FILET AND SEA BASS/HALIBUT (seasonal)

6 oz. filet of beef and wild striped sea bass/halibut, French green beans, roasted sweet potatoes and black truffle Madeira sauce

50

FILET AND SALMON GF

6 oz. filet of beef and Atlantic salmon, house-pureed potatoes, wilted spinach and a rich red wine butter sauce

46

HANGER STEAK AND SHRIMP

Marinated and grilled hanger steak, three jumbo Gulf shrimp, grilled asparagus, potato puree and red wine shallot butter sauce

42

HANGER STEAK AND CHICKEN

Marinated and grilled hanger steak, pan roasted chicken, Parmesan potatoes, French green beans and mushroom ragout

39

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VEGETARIAN

RIGATONI CON MELANZANE

Tubes of pasta tossed in our house-recipe tomato sauce with eggplant, fresh mozzarella, fresh basil and Parmigiano-Reggiano
25

VEGETABLE CAVATTAPI

Cavattapi tossed in a light pesto cream sauce with asparagus, red bell peppers and mushrooms
27

VEGETABLE RISOTTO GF

Seasonal vegetables with Fontina and Parmesan cheese
27

WILD MUSHROOM RISOTTO GF

Wild mushrooms with Fontina and Parmesan cheese
27

BAKED EGGPLANT

With house-made tomato sauce and herbed ricotta custard
25

MARSCAPONE SPINACH RAVIOLI

Ravioli on a bed of spinach, wild mushrooms, truffle cream sauce and a Parmesan crisp
29

ROASTED RED BELL PEPPER

Filled with herbed couscous, dried cherries, pecans and roasted root vegetables with red pepper coulis
27

BUTTERNUT SQUASH RAVIOLI

Ravioli in a brown butter and sage sauce, topped with Parmesan cheese
29

RAVIOLI PRIMAVERA

Ravioli filled with spinach, broccoli, asparagus, peas and carrots, tossed in our house-recipe tomato sauce with fresh basil
29

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Dinner Buffets

All buffets below are priced per person for 1 hour of service.

SILVER

Grilled hanger steak with cognac cream sauce
Coq au Vin
Roasted garlic mashed potatoes
Grilled asparagus
Mixed greens and sweet herbs
Assorted fresh-baked rolls with butter

40 per person

GOLD

Carved prime rib with natural au jus
Rigatoni con Melanzane
Gratin potatoes
Glazed carrots
Classic Caesar salad
Assorted fresh-baked rolls with butter

42 per person

PLATINUM

Grilled beef tenderloin with red wine demi
"Planked" salmon with pommery, bacon and fresh herbs
Dauphinoise potatoes
Grilled vegetable plate
Roquefort salad with dried fruit and candied nuts
Assorted fresh-baked rolls with butter

45 per person

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Interactive Entrée Stations

Minimum of two stations are required- all stations are priced per person and must be ordered based on final guest count

CARVING STATION (must select two options)

Boneless roasted turkey breast, served with natural giblet gravy and cranberry relish
16 per person

Herb-crusted roasted pork loin, served with a cider jus
17 per person

Hanger steak with au jus
19 per person

Roast beef tenderloin, served with bordelaise or béarnaise sauce
23 per person

Prime rib, served with horseradish cream
26 per person

Station Includes:

Petite onion rolls, choice of mashed or roasted potatoes, sautéed French green beans with tomato concasse, salad of mixed greens, grape tomatoes, black olives and shaved Parmigiano-Reggiano cheese with herbed red wine vinaigrette

LITTLE ITALY STATION

Classic lasagna
Penne pasta with shrimp in a delicate pesto cream sauce with green beans, sautéed mushrooms and zucchini
Sliced focaccia bread
Caesar salad

20 per person

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FRENCH BISTRO STATION

Beef Bourguignon
Coq au Vin
Dauphinoise potatoes
Sliced baguettes
Frisée salad with bacon, Roquefort croutons and a walnut vinaigrette

24 per person

POULET & POLETTO STATION

Sautéed chicken breast with Dijon mustard sauce
Cut bone-in chicken with lemon olive oil
Spinach salad with chopped tomatoes, eggs, bacon, red onion and creamy ranch dressing
Tuscan rolls

20 per person

SALMON DUET STATION

Smoked whole salmon
“Planked” salmon with pommery, bacon and fresh herbs
Smoked lox cigarettos
Traditional toppings for salmon: chopped egg, capers, red onion, lemon zest
Cucumber dill salad with red peppers
Marbled rye bread

22 per person

SLIDER STATION

Fried Portabella mushrooms with cheddar cheese
Salmon burger with lemon aioli, spicy sprouts and red onion
Beef burger with cheddar, frizzled onions, pickles and garlic aioli
Sweet potato fries

23 per person

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Desserts

PLATED DESSERTS

all items are priced per person

FLOURLESS CHOCOLATE CAKE GF

rich chocolate cake served with
raspberry sauce and Chantilly cream
9

LEMON TART

Chilled lemon tart with honey meringue
and macerated berries
8.50

CHOCOLATE CARAMEL WAFFLE TART

Rich chocolate ganache with salted
caramel in a waffle tart
9

ENGLISH TRIFLE

Rich white cake with delicate berry compote
and vanilla pastry cream, topped with
crushed English toffee dust
8

TIRAMISU

Mascarpone cheese mousse layered with sponge
cake, soaked in espresso liqueur
9

CARROT CAKE

Carrot cake with crème fraiche icing
8

BANANA CHOCOLATE CREPE

Crepe lined with chocolate and banana,
topped with vanilla ice cream, caramel
and chocolate sauce
9

WARM SEASONAL CRISP

Served with vanilla ice cream and rum
caramel sauce
8.50

CITRUS POUND CAKE

Citrus-drenched pound cake with Frangelico,
fresh berries and whipped cream
8.50

MOUSSE TRIO

Trio of mousse: berry, vanilla and chocolate,
finished with chocolate shavings and
English toffee dust
8.50

BROWNIES & BLONDIES

House-made brownies/blondies, served
with vanilla ice cream
8

CHOCOLATE DUO

Chocolate mousse opera cake along with
A crispy chocolate ganache wedge
9

HOUSE-MADE SORBET GF

From our house-made sorbet selection
7

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Desserts

STATIONARY MINI DESSERTS

PETIT FOURS (assorted)
30 per dozen

MOUSSE SHOTS (assorted)
24 per dozen

CHEESECAKE BITES (assorted)
25 per dozen

PASTRY CREAM TARTS
With fresh berries
38 per dozen

**DOUBLE-DIPPED CHOCOLATE
STRAWBERRIES**
28 per dozen

PROFITEROLES
Drizzled with white/dark chocolate
26 per dozen

**HOUSE-MADE, ALL-BUTTER
SHORTBREAD COOKIES**
26 per dozen

LEMON TARTS
With fresh blueberries
25 per dozen

KEY LIME TARTS
26 per dozen

CHOCOLATE TRUFFLE CUPS
26 per dozen

CRÈME BRULEE
26 per dozen

TIRAMISU
26 per dozen

Dessert Stations

S'MORES STATION (\$295 RENTAL FEE)

An interactive roasting station with graham crackers, Hershey's chocolate, Reese's peanut butter cups and marshmallows

5 per person

CANDY STATION

Up to 10 varieties of candies of your choosing, beautifully displayed in glass containers with scoops and take-home bags for your guests

5 per person

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Late Night Hors d'Oeuvres

MINI SLIDERS

Mini angus beef burgers, cheddar cheese,
Frizzled onions and garlic aioli
37 per dozen

PULLED PORK SANDWICHES

Slow-roasted pork blended with home-made
barbeque sauce and jalapeno slaw on a soft bun
30 per dozen

CROQUE MONSIEUR TRIANGLES

French ham and cheese sandwiches with
mustard and pickles
24 per dozen

FRITES CONES

Crispy French fries served in paper cones,
topped with garlic aioli and ketchup
24 per dozen

CHEESE CURDS

White and yellow cheddar curds served in
paper cones with ranch sauce
25 per dozen

FRIED PICKLE SPEARS

Batter-fried spears served in paper cones
with Sriracha ranch sauce
25 per dozen

FLATBREAD PIZZA

Pizzas are cut in 12 pieces and priced by the dozen

Cheese, Sausage, Pepperoni, Veggie

25 per dozen

Alsatian (*topped with crème fraiche, sweet onion and bacon*)

26 per dozen

MINI BRATS OR HOT DOGS

Served hot in chaffing dishes with assorted classic condiments and buns

Mini Hot Dogs

30 per dozen

Mini Brats

34 per dozen

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Late Night Hors d'Oeuvres

MAC AND CHEESE STATION

Served hot in chaffing dishes with the following toppings:

*Seasoned bread crumbs, garlic bread crumbs, scallions, Parmesan cheese,
chili flakes, bacon crumbles, mixed peppers, onion*

Aged cheddar mac and cheese with
macaroni pasta and cheddar sauce

7.50 per person

Lobster mac and cheese with orecchiette,
Gruyere cheese and truffle oil

9 per person

FONDUE STATION

Fondue of Gruyere and Emmentaler cheese with Kirsch,
served hot in a chaffing dish with the following accompaniments:
Rye, French or pretzel bread, tater-tots, sausage, broccoli, red pepper

9 per person

RAMEN STATION

Special ramen noodles with a house-made seafood-based broth,
Accompanied by the following add-ins:

*Seasoned pork, sliced chicken, baby shrimp, scallions, mushrooms,
bamboo shoots, parsley, cilantro, chili flakes, hot sauce*

10 per person

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Late Night Hors d'Oeuvres

MINIATURE ICE CREAM DRINKS

Grasshoppers and Brandy Alexanders served with whipped cream and a chocolate straw in a retro miniature milkshake glass, butler-style passed

175 per gallon- serves about 40 guests

includes glassware rental

MINIATURE ROOT BEER FLOATS

Sprecher root beer and vanilla ice cream served with a small spoon in a miniature stein glass, butler-style passed

135 per gallon- serves about 40 guests

includes glassware rental

SNO CONES (\$250 RENTAL FEE)

Sno cones in paper cones, served in a variety of flavors from the main bar

Non-Alcoholic Flavors- 5 per cone

Alcoholic Flavors- 8 per cone

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Bar and Beverage Packages

COMPLETE BAR PACKAGE

Call Liquor, Beer, House Wine, Soft Drinks, Juice

Premium Liquor, Beer, House Wine, Soft Drinks, Juice

One Hour- \$17.00 per person
Two Hours- \$21.00 per person
Three Hours- \$25.00 per person
Four Hours- \$29.00 per person
Five Hours- \$33.00 per person
Six Hours- \$37.00 per person

One Hour- \$19.00 per person
Two Hours- \$24.00 per person
Three Hours- \$29.00 per person
Four Hours- \$34.00 per person
Five Hours- \$39.00 per person
Six Hours- \$44.00 per person

CONSUMPTION BAR

Charges are pre-estimated and then based on a consumption basis on day of event

Mixed Drinks: Rail \$6.50; Call \$7.50; Premium \$8.50
Domestic Beer \$4.00 Imported Beer \$5.50
House Wine \$7.00 Champagne \$36 per bottle
Soft Drinks/Juice \$3.00 Bottled Water \$3.00

CASH BAR

Mixed Drinks: Rail \$7.00; Call \$8.00; Premium \$9.00
Domestic Beer \$4.00 Imported Beer \$6.00
House Wine \$7.00 Champagne \$36 per bottle
Soft Drinks/Juice \$3.00 Bottled Water \$3.00

SELECT WINES/SPECIALTY COCKTAILS

All packages, bars and wine pours include our house-brand chardonnay and cabernet. If other varietals are desired from our house brand line, pricing is as follows:

Bar Packages: \$1.00 per person additional charge

Consumption/Cash Bars: \$2.00 charge per opened bottle- client to be billed post-event

We are also able to customize a signature cocktail based on the theme of your event. Pricing is additional, and is based on ingredients used, amount desired and type of cocktail.

BAR SERVICE: *Bartender fees are \$125.00 per bartender- only 5 or 6 hour complete bar packages are exempt.*

Cash bar revenue does not go towards the food & beverage minimum.

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Bar and Beverage

CALL LIQUOR

to include:

Bacardi Rum
Captain Morgan Spiced Rum
Dewars Scotch
Early Times Whiskey
Jim Beam Bourbon
Jose Cuervo Tequila
Korbel Brandy
Malibu Rum
Seagrams 7 Whiskey
Southern Comfort
Smirnoff Vodka
Skyy Vodka
Tanqueray Gin
Triple Sec
Dry Vermouth
Sweet Vermouth

PREMIUM LIQUOR

to include:

Bombay Sapphire Gin
Crown Royal Whiskey
Glengrant Scotch
Grey Goose Vodka
Absolut Vodka
Absolut Citron
Tito's Vodka
Jack Daniels Whiskey
Johnny Walker Red Scotch
Maker's Mark Bourbon
Triple Sec
Dry Vermouth
Sweet Vermouth

BOTTLED BEER

Includes:

Miller Lite
MGD
Sharps
New Glarus-Spotted Cow
Capital Brewery-WI Amber
Lakefront Brewery- IPA

HOUSE WINE

Includes:

Chardonnay
Cabernet Sauvignon

SOFT DRINKS

Includes:

Coke, Diet Coke, Sprite
Assorted Juices
Bottled Water

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Wine Upgrade List

WHITES

| | | |
|------------------------------|-------------|------|
| Hayes Ranch Chardonnay | California | \$36 |
| JJ Muller Riesling | Germany | \$36 |
| Ca del'Sarto Pinot Grigio | Italy | \$36 |
| Fritz Zimmer Riesling | Germany | \$42 |
| Glazebrook Sauvignon Blanc | New Zealand | \$42 |
| Rutherford Ranch Chardonnay | California | \$44 |
| Sonoma Cutrer Chardonnay | California | \$55 |
| Kim Crawford Sauvignon Blanc | New Zealand | \$61 |
| William Hill Chardonnay | California | \$65 |
| Silvio Jermann Pinot Gris | Italy | \$66 |
| Chalk Hill Chardonnay | California | \$88 |

REDS

| | | |
|---|------------|------|
| Hayes Ranch Cabernet Sauvignon | California | \$36 |
| Pietra Santa Route 152 Pinot Noir | California | \$38 |
| Chateau Souverain Merlot | California | \$40 |
| Wente "Southern Hills" Cabernet Sauvignon | California | \$42 |
| Seghesio Sonoma Zinfandel | California | \$46 |
| Erath Pinot Noir | Oregon | \$48 |
| Louis Martini Cabernet | California | \$53 |
| BV Napa Cabernet | California | \$76 |
| MacMurray Pinot Noir | California | \$78 |
| Raymond Reserve Cabernet | California | \$89 |

SPARKLING

| | | |
|----------------------------|------------|-------|
| Freixenet Brut | California | \$36 |
| Astoria Lounge Prosecco | Italy | \$45 |
| Schramsberg Mirabelle Brut | California | \$72 |
| Veuve Cliquot Yellow Label | France | \$135 |

HOUSE WINE

| | | |
|--------------------------------|------------|------|
| Chardonnay, Cabernet Sauvignon | California | \$28 |
|--------------------------------|------------|------|

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Rental Rates & Minimums

| | <u>Mon-Fri Daytime</u> | <u>Mon-Thur Evening</u> | <u>Friday Evening</u> | <u>Sat/Sun Daytime</u> | <u>Sat Evening</u> | <u>Sun Evening</u> |
|----------------------------|----------------------------|-----------------------------|---------------------------|----------------------------|------------------------|------------------------|
| Room Charge | \$600 | \$1,000 | \$1,700 | \$1,700 | \$2,300 | \$1,700 |
| Food & Beverage Minimum | \$3,000 | \$5,500 | \$12,000 | \$8,000 | \$15,000 | \$9,500 |
| Totals | \$3,600 | \$6,500 | \$13,700 | \$9,300 | \$17,300 | \$11,200 |

May through October Rates:

Friday Evening Food & Beverage Minimum: \$13,000*
 Saturday Evening Food & Beverage Minimum: \$16,000*

****Special Rates Apply to Holidays/Holiday Weekends/Holiday Seasons***

Rental Time Windows:

Evenings: 5:00pm-12:00am, *based on a standard 6-hour package*
 Days: 11:00am - 3:00pm

Tables, chairs, china, silverware, glassware and basic white or ivory linen are guaranteed for up to 350 Guests. A service charge of 22% and sales tax of 6.1% will be added to the final bill and is not included in the quotes listed above. For Fridays and Sundays of holiday weekends, please use Saturday evening pricing.

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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 seven (7) business days prior to the event by cashier's check only.

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 22% taxable service charge applied to all event charges.
6.1% sales tax is applied to the total bill.

MENU

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

RENTAL TIME

Evening events may begin no earlier than 5pm and end no later than midnight. Standard package includes six (6) hours of event time. Daytime events may begin no earlier than 11am and end no later than 3pm.

DÉCOR

We will 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. No confetti/glitter/confetti cannons or streamers allowed. Candles are allowed in the space, as long as it is in a container that encloses the flame.

MISCELLANEOUS CHARGES

- Dance Floor Set-up, \$275
- Bartender Staffing Fee, \$125 per bartender, per 90 guests (*waived for a 5 or 6 hour open bar package*)
- Outside Vendor Fee for Desserts, \$1.50 per person
- Cocktail Table Rental- \$10.25/table

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Bartolotta Catering Information

PARKING:

Client may direct guests to pay and park at one of three nearby lots: Chase Tower Parking (Michigan and Water), CPSP+ Surface Lot (Michigan and Broadway) or small lot located behind venue on Broadway. Client may host parking directly with CPSP+ Surface Lot if desired...contact information can be provided upon request.

SECURITY GUARD

Bartolotta Catering at the Grain Exchange requires that one security guard be present on-site for duration of event window. For groups of 300 or more, two guards may be required. Pricing is \$250.00 per guard.

AUDIO/VISUAL SERVICES

Bartolotta Catering at the Grain Exchange can provide the following A/V items on-site:

- Projector Screen (descends from middle arch on south wall of room)
- Two wireless mics
- Mic Stand
- Large or Small podium
- In-house sound system for speeches/vocal needs

Any additional A/V needs not listed above must be rented and invoiced through Bartolotta Catering.

OTHER OPTIONAL FEES

- Balcony or Atrium bar rental fee- \$125
- Upgrade from standard linen (included) to floor-length linen- \$13.50/linen
- Additional half-hour of event time: \$375 for labor, \$750 for food & beverage addition for extra time
- Customized Signage, TBD based on size and design specifications
- Coat Check Station and Attendant, \$125
- Accent Up-lighting Package in soft white light- \$300

CEREMONY ADD-ON PACKAGE

To add a ceremony onto a reception package, the fee is \$2,750.00. This includes set-up and tear-down of the ceremony, flipping of the Grain room over for the reception portion of the evening, use of the Atrium Lobby for cocktail hour with rental of a portable bar system, an additional half-hour of event time for the ceremony, additional labor and food & beverage costs for the additional time.

CLIENT SUITE

Client suite is connected to the Grain Exchange room in the northwest corner of the building. Hours of use and food options are TBD based on client's event needs and schedule of venue.

WI-FI AVAILABILITY

Wi-Fi is available complimentary throughout the Grain Exchange ballroom.

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