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
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Version 2/2018
**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 fraîche; 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 fraîche 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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Version 2/2018
# Passed Hors d’Oeuvres

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

## HOT

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>**TOMATO SOUP SHOOTERS  ** <strong>GF</strong></td>
<td>Warm tomato soup in a shot glass with a mini grilled cheese and a cornichon</td>
<td>24</td>
</tr>
<tr>
<td>**GRILLED VEGETABLE KABOB  ** <strong>GF, V</strong></td>
<td>Assorted fire-roasted vegetables brushed with a balsamic reduction</td>
<td>24</td>
</tr>
<tr>
<td>**LAMB LOLLIPOPS  ** <strong>GF</strong></td>
<td>Marinated, grilled lamb chops with a balsamic jus</td>
<td>50</td>
</tr>
<tr>
<td>**SHORT RIB TARTS  ** *</td>
<td>Braised short rib with sweet potato puree and Door County cherry reduction</td>
<td>27</td>
</tr>
<tr>
<td><strong>THAI CHICKEN SATAY</strong></td>
<td>Marinated chicken sautéed with a sweet chili glaze, toasted sesame seeds and scallions</td>
<td>25</td>
</tr>
<tr>
<td><strong>ESPETINHOS DE CARNE</strong></td>
<td>Grilled wagyu steak skewers with house-made Chimichurri sauce</td>
<td>32</td>
</tr>
<tr>
<td>**PARMÈSEAN RATATOUILLE TARTS  ** *</td>
<td>Parmigiano-Reggiano with herbed vegetable blend and Fonduta cheese sauce in a tart shell</td>
<td>24</td>
</tr>
<tr>
<td><strong>CRISPY SHRIMP</strong></td>
<td>Crispy Gulf shrimp wrapped in a pastry shell with citrus aioli</td>
<td>33</td>
</tr>
<tr>
<td><strong>MUSHROOM RISOTTO FRITTERS</strong></td>
<td>Wild mushroom risotto cake with sage aioli</td>
<td>26</td>
</tr>
</tbody>
</table>

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<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>PETITE SLIDERS</strong></td>
<td>With cheddar, frizzled onions, pickle and garlic aioli</td>
<td>32</td>
</tr>
<tr>
<td>**GOAT CHEESE MUSHROOM CAPS  ** *</td>
<td>Herbed goat cheese in a mushroom cap</td>
<td>24</td>
</tr>
<tr>
<td><strong>BRIE DE MEAUX EN CROUTE</strong></td>
<td>Brie baked in a puff pastry with cherry preserves</td>
<td>27</td>
</tr>
<tr>
<td><strong>RUMAKI</strong></td>
<td>Bacon-wrapped water chestnuts with a maple glaze</td>
<td>28</td>
</tr>
<tr>
<td><strong>PORK BELLIES</strong></td>
<td>Pan-seared pork bellies in a Specher root beer glaze</td>
<td>32</td>
</tr>
<tr>
<td><strong>GOUGERES</strong></td>
<td>Served with Pleasant Ridge fondue</td>
<td>28</td>
</tr>
<tr>
<td><strong>ITALIAN MEATBALLS</strong></td>
<td>Veal, pork and beef meatballs with house-made tomato sauce, served on a skewer with parsley and Parmesan</td>
<td>28</td>
</tr>
<tr>
<td><strong>ESCARGOT POPS</strong></td>
<td>Traditional Burgundian snails with herbed garlic butter, wrapped in a puff pastry</td>
<td>30</td>
</tr>
<tr>
<td><strong>MARYLAND CRAB CAKES</strong></td>
<td>Fresh lump crab meat with Old Bay seasoning</td>
<td>34</td>
</tr>
</tbody>
</table>

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Version 2/2018
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

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>JUMBO SHRIMP COCKTAIL</td>
<td>55</td>
</tr>
<tr>
<td>FRESH SHUCKED OYSTERS</td>
<td>60</td>
</tr>
<tr>
<td>CRACKED JONAH CRAB CLAWS</td>
<td>mustard mayonnaise 65</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Type</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>AVOCADO</td>
<td>35</td>
</tr>
<tr>
<td>CALIFORNIA</td>
<td>crab, avocado, cucumber 35</td>
</tr>
<tr>
<td>PHILODELPHIA</td>
<td>smoked salmon, cream cheese, and cucumber, avocado, onion, and sesame seed 35</td>
</tr>
<tr>
<td>SPICY TUNA</td>
<td>tuna, carrot, cucumber, avocado, mayonnaise 35</td>
</tr>
</tbody>
</table>

PRODUCE MARKET
An assortment of fresh vegetable crudités, all colorfully displayed with homemade dips and hummus

<table>
<thead>
<tr>
<th>Price per person, per hour</th>
</tr>
</thead>
<tbody>
<tr>
<td>8</td>
</tr>
</tbody>
</table>

ANTIPASTI PLATTERS
A variety of smoked and cured meats from around the world, accompanied by cured olives, fire-roasted peppers, assorted picked vegetables and garnished with fresh herbs

<table>
<thead>
<tr>
<th>Price per person per hour</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
</tr>
</tbody>
</table>
Stationary Hors d’Oeuvres

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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

FRISSEE 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, craisins, Parmesan, red wine vinaigrette ($2.00 additional charge)

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Plated Dinner Menu

Add $2.00 per person for a second protein entrée choice

BEEF/PORK

FILET MIGNON AU POIVRE
Lightly pepper-crusted 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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Plated Dinner Menu

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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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Plated Dinner Menu

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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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Plated Dinner Menu

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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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Version 2/2018
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

LITLLE 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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Interactive Entrée Stations

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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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Version 2/2018
**Desserts**

**PLATED DESSERTS**

*all items are priced per person*

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**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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Version 2/2018
## 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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Version 2/2018
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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Version 2/2018
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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Version 2/2018
BAR and Beverage Packages

COMPLETE BAR PACKAGE

Call 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

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

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 Importer 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 Importer 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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Version 2/2018
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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Version 2/2018
# Wine Upgrade List

## WHITES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hayes Ranch Chardonnay</td>
<td>California</td>
<td>$36</td>
</tr>
<tr>
<td>JJ Muller Riesling</td>
<td>Germany</td>
<td>$36</td>
</tr>
<tr>
<td>Ca del'Sarto Pinot Grigio</td>
<td>Italy</td>
<td>$36</td>
</tr>
<tr>
<td>Fritz Zimmer Riesling</td>
<td>Germany</td>
<td>$42</td>
</tr>
<tr>
<td>Glazebrook Sauvignon Blanc</td>
<td>New Zealand</td>
<td>$42</td>
</tr>
<tr>
<td>Rutherford Ranch Chardonnay</td>
<td>California</td>
<td>$44</td>
</tr>
<tr>
<td>Sonoma Cutrer Chardonnay</td>
<td>California</td>
<td>$55</td>
</tr>
<tr>
<td>Kim Crawford Sauvignon Blanc</td>
<td>New Zealand</td>
<td>$61</td>
</tr>
<tr>
<td>William Hill Chardonnay</td>
<td>California</td>
<td>$65</td>
</tr>
<tr>
<td>Silvio Jermann Pinot Gris</td>
<td>Italy</td>
<td>$66</td>
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<tr>
<td>Chalk Hill Chardonnay</td>
<td>California</td>
<td>$88</td>
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## REDS

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hayes Ranch Cabernet Sauvignon</td>
<td>California</td>
<td>$36</td>
</tr>
<tr>
<td>Pietra Santa Route 152 Pinot Noir</td>
<td>California</td>
<td>$38</td>
</tr>
<tr>
<td>Chateau Souverain Merlot</td>
<td>California</td>
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<tr>
<td>Wente &quot;Southern Hills&quot; Cabernet Sauvignon</td>
<td>California</td>
<td>$42</td>
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<tr>
<td>Seghesio Sonoma Zinfandel</td>
<td>California</td>
<td>$46</td>
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<tr>
<td>Erath Pinot Noir</td>
<td>Oregon</td>
<td>$48</td>
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<tr>
<td>Louis Martini Cabernet</td>
<td>California</td>
<td>$53</td>
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<tr>
<td>BV Napa Cabernet</td>
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<td>$76</td>
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<tr>
<td>MacMurray Pinot Noir</td>
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<td>$78</td>
</tr>
<tr>
<td>Raymond Reserve Cabernet</td>
<td>California</td>
<td>$89</td>
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</tbody>
</table>

## SPARKLING

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freixenet Brut</td>
<td>California</td>
<td>$36</td>
</tr>
<tr>
<td>Astoria Lounge Prosecco</td>
<td>Italy</td>
<td>$45</td>
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<tr>
<td>Schramsberg Mirabelle Brut</td>
<td>California</td>
<td>$72</td>
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<tr>
<td>Veuve Cliquot Yellow Label</td>
<td>France</td>
<td>$135</td>
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</table>

## HOUSE WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
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<tbody>
<tr>
<td>Chardonnay, Cabernet Sauvignon</td>
<td>California</td>
<td>$28</td>
</tr>
</tbody>
</table>

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Version 2/2018
### Rental Rates & Minimums

<table>
<thead>
<tr>
<th>Day of Week</th>
<th>Mon-Fri Daytime</th>
<th>Mon-Thur Evening</th>
<th>Friday Evening</th>
<th>Sat/Sun Daytime</th>
<th>Sat Evening</th>
<th>Sun Evening</th>
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</thead>
<tbody>
<tr>
<td>Room Charge</td>
<td>$600</td>
<td>$1,000</td>
<td>$1,700</td>
<td>$1,700</td>
<td>$2,300</td>
<td>$1,700</td>
</tr>
<tr>
<td>Food &amp; Beverage Minimum</td>
<td>$3,000</td>
<td>$5,500</td>
<td>$12,000</td>
<td>$8,000</td>
<td>$15,000</td>
<td>$9,500</td>
</tr>
<tr>
<td>Totals</td>
<td>$3,600</td>
<td>$6,500</td>
<td>$13,700</td>
<td>$9,300</td>
<td>$17,300</td>
<td>$11,200</td>
</tr>
</tbody>
</table>

**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

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Version 2/2018
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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Version 2/2018
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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