



CATERING MENU

CRAFT YOUR NIGHT

NICOLE WIZA
CATERING MANAGER
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1030 N WATER STREET | MILWAUKEE WI | (414) 292-0100
RUMPUSROOMMKE.COM

SNACKS & APPETIZERS

Rumpus Room Charcuterie Board

A selection of premium meats and cheeses served with dried fruits, marcona almonds, cornichons, olives, and bakery fresh bread.

Small \$75 | Medium \$140 | Large \$280 | X Large \$350

Vegetable Tray

Assorted vegetables with ranch sauce for dipping.

Small \$35 | Medium \$75 | Large \$150 | X Large \$185

Fruit Tray

Assorted fruits and berries with vanilla yogurt for dipping.

Small \$35 | Medium \$75 | Large \$150 | X Large \$185

Rumaki

Crispy water chestnuts wrapped in bacon. \$13.50/dozen

Bacon

A quarter pound of brown sugar and black pepper-rubbed bacon. \$4.75/order

Wisconsin Cheese Curds

Kaufhold's white cheddar curds with creamy garlic dressing. \$6.50/order

Deviled Egg Halves

Topped with bacon, chives, and smoked paprika. \$14.50/dozen

Wisconsin Pretzel

Classic German style made fresh here in the 414 by the Milwaukee Pretzel Company.

Served with beer cheese sauce. \$5.50/each

Bacon and Gruyere Flatbread

Caramelized onions, brown sugar bacon, crème fraiche, Roth-Kase Grand Cru gruyere-style cheese. \$22/dozen

Margherita Flatbread

Fresh tomato, mozzarella, and basil with balsamic drizzle. (v) \$21/dozen

Wisconsin Grilled Cheese Bites

Served with a cornichon. \$20/dozen

Rumpus Sliders

Burger with bourbon tomato jam, topped with our famous bacon. \$36/dozen

Pulled Pork Sliders

Pork shoulder braised and served with a sweet BBQ sauce, and pickle slices. \$36/dozen

*In compliance with Food Code 3-603.11 Wisconsin Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood, poses a health risk. For further information, please contact your physician or public health department.

(v) Vegetarian (gf) Gluten-Free

SOUPS AND SALADS

Beer Cheese Soup

Carr Valley cheddar with Weiss beer,
topped spiced popcorn. \$6.95/cup

Wedge Salad

Iceberg lettuce, bacon, onion, tomato, and
rosemary Carr Valley blue cheese dressing. \$8.95

Kale and Pecan Salad

Carr Valley Native Sheep cheese, pecans, red grapes, bacon
and molasses vinaigrette. (gf) \$8.95

Caesar Salad

Fresh romaine lettuce and house-made
Caesar dressing. (gf) \$7.95

SANDWICHES

Sandwiches are served with crinkle cut fries.

Groups under 24 guests can have up to 3 different entrée selections including the vegetarian option. Groups over 24 must all have the same entrée or provide counts for each entrée 10 days prior to arrival and provide place cards indicating guest selections.

MKE Cheesesteak

Shaved striploin with bell peppers, onions and Widmer's Aged Brick Cheese Spread
on a Sciortino's roll. \$15.95

Rumpus Style Cuban

Berkshire ham and braised pork on a Sciortino's Cuban roll
with Swiss cheese, mustard, mayo and pickles. \$14.50

Rumpus Burger*

Half-pound Angus patty on a Sciortino's bun with cheddar cheese,
lettuce, red onion, pickles on the side and Pub mayo.
Cooked to medium. \$13.95

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ENTREES

Groups under 24 guests can have up to 3 different entrée selections including the vegetarian option. Groups over 24 must all have the same entrée or provide counts for each entrée 10 days prior to arrival and provide place cards indicating guest selections.

***Please note all entrees below are paired with seasonal sides.
Final pairings will be delivered within 14 days of the scheduled event.*

New York Strip*

Grilled 12oz NY Strip with garlic smashed potatoes, sauteed kale and bone marrow butter. \$38.95

Pub Steak Frites*

Grilled marinated steak with braised onions and mushrooms, served with pub fries. \$27.25

Braised Pork Shoulder

Slow-cooked Berkshire pork, sweet potato puree, roasted brussel sprouts, local mushroom mix and sage cream sauce. \$19.95

Scottish Salmon*

Pan-seared salmon with cranberry walnut rice and orange mustard sauce.** (gf) \$27.25

Stout Lamb Stew

Strauss lamb, potatoes, carrots, peas and MKE Brewing Co. Stout, served with a buttermilk biscuit. \$18.95

Roasted Chicken

Pan roasted Bell & Evan's Chicken with brussel sprouts, garlic smashed potatoes and Romesco sauce. (gf) \$19.95

Vegan Black Bean Chili

Mild chili with farro, tomatoes, bell peppers, served with diced avocado and green onion. (v) \$16.95

Wisconsin Fish Fry

Beer-battered cod served with crinkle cut fries, coleslaw, and tartar sauce. (v) \$15.95

Mac and Cheese

Carr Valley smoked cheddar with cavatappi noodles. \$16.95

*Fresh Bakery Bread Service. \$1.50

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DESSERTS

Caramel Apple Cheesecake

Classic cheesecake baked with apples and topped with whiskey caramel. \$7.95

Warm Chocolate Cake

With crème anglaise and raspberry sorbet. \$7.95

Maple Pecan Sundae (gf)

Vanilla bean ice cream served with pure Wisconsin maple syrup and crunchy pecans. \$7.95

Cranberry Orange Bread Pudding

Served warm with crème anglaise and whipped cream. \$7.95

Sprecher Root Beer Float

Do we need to say more? 7.95

HOUSE COCKTAILS

Hawaiian Hemingway

Plantation Pineapple Rum, Luxardo Maraschino, Grapefruit Juice, Lime \$9

The Big Country

Four Roses Bourbon, Creole Shrub Orange, St. George Spiced Pear, Mint \$8

Champagne Cocktail

Brut Champagne, Fee Bros. Rhubarb Bitters, Sugar Cube \$8

Barrel-Aged Manhattan

Wild Turkey 81, Cinzano, Orange Bitters, Angostura Bitters \$9

The Unprogrammed Remote

Barrel-aged Great Northern Whiskey, Cappelletti and Creole Shrub, topped with Sparkling Brut \$10

OLD FASHIONEDS

Wisconsin Old Fashioned

Korbel Brandy, Maraschino Cherry, Orange Slice, Sugar Cube, Angostura Bitters, Cinnamon Stick \$6

French Old Old Fashioned

Bastille Whiskey, Rye Bitters, and Orange, served on the rocks \$9

Irish Old Fashioned

Tullamore Dew Whiskey, Cherry, and Orange, Angostura Bitters, pressed \$7

The Gringo

Espolon Tequila, Clockwork Orange, Angostura bitters, Lime, Cherry \$7

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AVAILABLE ROOMS

THE ROOM AT RUMPUS

60 Guest

Private Room

Room includes:

2 TVs USB compatible

Chalk Boards

Private bar set up

Private bathrooms

CHARCUTERIE

24 Guest Seated Dinner

40 Guest Cocktail Reception

Semi-private area

Great for hosting cocktail and appetizer events
and dinners not requiring a private room

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FAMILY STYLE DINING

For all to share | \$21.95 per person

Choose 2 Main Dishes and 3 Sides

ENTRÉES

Braised Pork Shoulder

Slow-cooked Berkshire pork with local mushroom mix and sage cream sauce.

Pub Steak*

Grilled marinated steak with braised onions and mushrooms. (\$5 supplement)

Farro and Butternut Squash

Farro and butternut squash with Brussels sprout leaves, cranberries and a balsamic glaze. (v)

Roasted Chicken

Pan roasted Bell & Evan's Chicken with brussel sprouts, garlic smashed potatoes and Romesco sauce (gf)

Scottish Salmon* (\$5 supplement)

Scottish salmon with an orange mustard sauce.** (gf)

Fish Fry

Beer-battered cod with tartar sauce. (v)

Mac and Cheese

Carr Valley smoked cheddar with cavatappi noodles.

Choose 2 of the Above Entrées

SIDES

Pub Fries

Smashed Potatoes

Roasted Brussels Sprouts

Asparagus
(\$2 supplement)

Corn Bread

Veggie Couscous
(\$1 supplement)

Creamy Slaw

Sautéed Spinach

Mac n' Cheese

Choose 3 of the above Sides

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