THE COMMODORE

A BARTOLOTTA RESTAURANT

PRIVATE DINING MENU

Scott Garthwaite . . . . . Executive Chef
Annelise Linton . . . . . Pastry Chef

APPETIZERS

BOARDS

Must be ordered based on final guest count.
Prices may vary due to season or availability

Artisan Cheese Board
Domestic And Imported Cheese,
Seasonal Fruit, Local Honey,
House-Made Compote,
Assorted Crackers, and Breads
12 per person

Smoked Lox Board
Applewood-Smoked Salmon,
Served with Hard-Boiled Eggs, Capers,
Pickled Red Onion, Crackers,
Mini Rye Bread, Dill Crème Fraîche,
Cornichons, and Cucumbers
15 per person

Charcuterie Board
Selection of Cured Meats, Local Bread
with an Assortment of Olives, House-Made
Pickles, & Preserves
14 per person

Vegetable Crudite Board
Selection of Fresh vegetables, with
Ranch and Hummus
11 per person

Petite Maine Lobster Rolls
New England-Style Lobster Salad, Old
Bay Mayonnaise, Warm Butter Roll,
Tarragon
58 per dozen

SEAFOOD TOWERS

Grand Seafood Tower
Shaved Ice Towers of King Crab Legs,
Snow Crab Claws, East and West Coast Oysters,
Shrimp Cocktail, Mignonette Sauce, Cocktail
Sauce, Tabasco
28 per person

Chilled Shrimp Cocktail Tower
Bartolotta's Cocktail Sauce,
U-10 Jumbo Shrimp Cocktail, Lemons, Tabasco
56 per dozen

STARTERS

COLD

Priced per dozen. Minimum order of two dozen each required.
Recommended four pieces per person, per hour.

Caviar
Amber Kaluga ***65 per dozen***
Platinum Ossetra ***125 per dozen***
Brioche Toast, Crème Fraîche, Chives

Avocado Toast *V*
Valbreso Feta Cheese, Tomato Confit,
Multigrain Crostini
38 per dozen

Steak Tartare
Diced Beef Tenderloin, Fresh Horseradish,
Pink Peppercorn served on a
Crispy Potato Chip
46 per dozen

Spicy Tuna Cornet
Creamy Avocado Mousse, Wakame
Seaweed Salad, Toasted Sesame Seeds
55 per dozen

Brie & Fruit Tartlet *V*
Velvety Brie Cheese Topped with Seasonal
Fruit Compote in a Delicate Pastry Shell
36 per dozen

Chilled Lobster Salad
Cold Water Lobster, Toasted Brioche,
Old Bay Mayo, Tarragon
56 per dozen

Shrimp Ceviche *GF*
Citrus-Marinated Pink Shrimp,
Fresno Pepper, Micro Cilantro
49 per dozen

Smoked Salmon Rillettes
Cold-Smoked Salmon, Cucumber Relish,
Crème Fraîche, Dill Pickle Potato Chip
40 per dozen

Deviled Eggs *GF*
Hard-Boiled Eggs, Smoked Trout Roe,
Creamy Yolk Mayonnaise, Chives
49 per dozen

Chickpea Hummus *VG*
Toasted Flatbread, Roasted Red Pepper,
Pine Nuts, Petite Vegetables
38 per dozen

GF = gluten free, *V* = vegetarian, *VG* = vegan
All prices are subject to a 24% service charge and 5% tax.

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

STARTERS

HOT

Priced per dozen. Minimum order of two dozen each required.
Recommended four pieces per person, per hour.

Miniature Maryland Crab Cakes
Jumbo Lump Crabmeat,
Mustard Mayonnaise, Lemon Aioli, Chives
52 per dozen

Rumaki *GF*
Bacon-Wrapped Water Chestnuts,
Wisconsin Maple Syrup Glaze
40 per dozen

Bacon-Wrapped Dates *GF*
Bacon-Wrapped Dates Stuffed With Nduja,
With Aged Sherry Vinegar,
Lemon, Parsley
42 per dozen

Crispy Polenta *V, GF*
Crispy Fried Polenta,
Wild Mushroom Ragu, Sage
40 per dozen

Chicken Veal Meatballs
Pecorino Fondue, Crispy Pancetta, f
Fried Sage
40 per dozen

Artichoke Fritter *V*
Marinated Artichoke Hearts,
Herbed Cream Cheese, Flaky Pastry
40 per dozen

Crispy Coconut Shrimp
Pineapple Coulis, Toasted Sesame Seeds
56 per dozen

Smoked Mozzarella Arancini *V*
Arborio Rice Fritter, Tomato Marinara,
Micro Basil
40 per dozen

Jamón Croquetas
Aged Spanish Ham and Manchego Cheese
Fritter Topped with Saffron Aioli
48 per dozen

Petite Rueben
Corned Beef, Swiss Cheese, Saurkraut
served on Toasted Rye Garnished with
Pickled Mustard Seeds
46 per dozen

Marinated Beef Skewer *GF*
Ginger-Soy Glaze, Scallions
52 per dozen

Petite “Beef Wellington”
Roasted Beef Tenderloin, Mushroom
Duxelle, Madeira Wine Sauce
63 per dozen

WELCOME!

Select up to 2 protein & 1 vegetarian option for your guests to choose from.

For groups of 26 guests or less, you may order the day of your event.

For groups of 27 guests or more, pre-orders are required seven days in advance. Host to provide place cards with meal indicators.

STARTERS

Select up to two items

Steak Tartare*
Hand-Cut Prime Filet of Beef,
Crispy Potatoes, Endive Spears ***26***

Caesar Salad*
Restaurateur Caesar Cardini, Tijuana, Mexico 1924
Anchovy-Romano Dressing, Warm Herbed Croutons,
Parmesan, Little Gem Romaine ***16***

The Commodore Salad
The Commodore, Nagawicka Lake 2024
Seasonal Fruit and Mixed Greens ***15***

Waldorf Salad
Waldorf-Astoria Hotel, New York City 1896
Apple, Candied Walnut, Dried Door County Cherries, Celery, Grapes,
Point Reyes's Blue Cheese Dressing, Endive, Celery Leaves ***17***

Chicory & Bacon Salad*
Soft-Poached Egg, Local Kale and Frisée Greens, Sunchoke Crisps,
Nueske's Bacon, & Warm Bacon Dressing ***16***

Beverly's Curried Shrimp & Crab Bisque
Honoring the Legacy of the Matriarch of the Bartolotta Family.
A Recipe that Evokes Childhood,
Holiday & Family Memories ***15 (***Fully Loaded ***26)***

Soup du Jour
Daily Seasonal Selection ***MKT Price***

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MAINS

Select up to 2 protein & 1 vegetarian option for your guests to choose from.

Northern Canadian Salmon*
Pan-Seared Salmon, Roasted Delicata Squash,
Seasonal Mushrooms, Pine Nutes, Sage Brown Butter Sauce ***42***

Florida Grouper*
Pan-Seared Red Grouper with Veronique Sauce,
Purée of Salsify, Caramelized Fennel, Green Grapes,
& Marcona Almonds ***48***

Red Quinoa Pilaf
Fall Vegetable Ragout, Red Plum &
Watercress Salad, Aged Balsamic Vinaigrette ***34***
VG, GF

Stuffed Cornish Hen
Chestnut & Apple Stuffed Hen,
Potato Mousseline, Roasted Chicken Jus ***38***

Upper Iowa Prime USDA C.A.B. Filet*
Pan-Seared, Barrel-Cut Filet served with
Wilted Spinach, Pearl Onions, & Madeira Sauce ***64***

Wagyu Delmonico Ribeye*
Margaret River Wagyu 12 oz Australian Delmonico Ribeye with
Loaded Baby Sweet Potato, Herbed Shallot Alpine Cheese, Crispy Ham,
Topped with Classic Bordelaise Sauce ***87***

VEGETABLES & SIDES

optional, can select up to 3
to be served family-style:

Buttermilk Whipped Potatoes ***10***
Roasted Brussels Sprouts ***13***
Madeira-Glazed Mushrooms ***13***
Spinach *(wilted or creamed)* ***13***

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DESSERTS

The Commodore Signature Chocolate Cake
Rich Dark Chocolate Cake, Pecan-Coconut Florentine,
Caramelized White Chocolate and Coconut Ganache,
Pecan-Milk Chocolate Mousse ***14***

Jeanette's New York-Style Cheesecake
Gingersnap Crust, Seasonal Fruit,
Whipped Mascarpone ***14***

Sorbet Trio ***GF, V***
Seasonal Selection ***12***

MINIATURE DESSERTS

Minimum order of six dozen; minimum order of two dozen per dessert.
We recommend four pieces per person.

French Macaron ***GF***
Lemon, Raspberry, Pistachio
51 per dozen

Lemon Tart
with Fresh Blueberries ***34 per dozen***

Truffle Chocolates
49 per dozen

Cream Puffs
46 per dozen

Crème Brûlée ***GF***
Vanilla Bean
38 per dozen

Cheesecake
Door County Cherries
45 per dozen

Carrot Cake
Vanilla Frosting
34 per dozen

Flourless Chocolate Cake ***GF***
Raspberries and Chantilly Cream
31 per dozen

COFFEE SERVICE

Coffee Station
55 per gallon

Valentine Roasters
6 per person

Espressos, Lattes, & Specialty Drinks
6-10 per person

Rishi Hot Tea
6 per person

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