



CATERING MENU

CRAFT YOUR NIGHT

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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 (10-20 PERSON) \$75
MEDIUM (20-40 PERSON) \$140
LARGE (40-50 PERSON) \$280
X LARGE (50 PERSON +) \$350

Vegetable Tray

Assorted vegetables with ranch sauce for dipping.

SMALL (10-20 PERSON) \$35
MEDIUM (20-40 PERSON) \$75
LARGE (40-50 PERSON) \$150
X LARGE (50 PERSON +) \$185

Fruit Tray

Assorted fruits and berries with vanilla yogurt for dipping.

SMALL (10-20 PERSON) \$35
MEDIUM (20-40 PERSON) \$75
LARGE (40-50 PERSON) \$150
X LARGE (50 PERSON +) \$185

All appetizer portions listed below fit for 10 people

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

BACON A quarter pound of brown sugar and black pepper-rubbed bacon. \$19.00/dozen

WI CHEESE CURDS Kaufhold's white cheddar curds with creamy garlic dressing. \$19.00/order

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

WISCONSIN PRETZEL BITES Classic German style made fresh here by the Milwaukee Pretzel Company.
Served with beer cheese sauce. \$15.50/order

BACON & LOCAL CHEESECURD FLATBREAD Caramelized onions, brown sugar bacon, crème fraiche,
local cheese curds. \$22/dozen

SEASONAL VEGAN BRUSCHETTA BITES Served on a toasted baguette. \$20.00/dozen

MARGHERITA FLATBREAD Demi-sec tomato, fresh basil, and a balsamic reduction. (v) \$21/dozen

WISCONSIN AGED CHEDDAR GRILLED CHEESE BITES Served with a cornichon. \$20/dozen

PULLED PORK SLIDERS Braised BBQ pork 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 & SALADS

Beer Cheese Soup

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

Beet and Burrata Salad

Shredded Brussels sprouts, roasted yellow beets, arugula,
radicchio, dried cranberries and pecans tossed with
orange molasses vinaigrette. (gf) (V) \$12.95

Caesar Salad

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

Simple Salad

Mixed greens tossed in balsamic vinaigrette, cherry
tomatoes, and sliced cucumbers. (gf) (v) \$5.95

SANDWICHES

Sandwiches are served with 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 steak 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

BLACKENED CHICKEN SANDWICH

House-made pimento cheese spread, pickled red onion, tomato,
and lettuce on a toasted ciabatta roll. \$12.95

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ENTRÉES

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 herb roasted potatoes, asparagus and bone marrow butter. \$38.95

Pub Steak*

Grilled marinated steak with Col. Pabst Worcestershire cream sauce and crispy onion rings. \$27.95

Braised Pork Shoulder

Slow-cooked Berkshire pork, crispy fried Brussels sprouts, brown butter sage acorn squash puree, pepitas and apple-pork demi. \$23.95

Scottish Salmon*

Pan-seared salmon with red potatoes, grape tomatoes, fennel and bouillabaisse broth.** (gf) \$27.95

Stout Lamb Stew

Strauss lamb, potatoes, carrots, peas, and local stout. Served with a buttermilk biscuit. \$18.95

Roasted Chicken

Pan roasted airline chicken with crispy Brussel sprouts, roasted red potatoes and romesco sauce. (gf) \$20.95

Vegan Moroccan Tofu

Marinated "Simple Soyman" tofu, roasted cauliflower, saffron farro and chermoula sauce. (v) \$17.95

Wisconsin Fish Fry

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

*Only available if ordered at least 8 days in advance on any besides Fridays.

Duck Confit Mac and Cheese

Tender Duck Confit Carr Valley cheddar with cavatappi noodles. \$16.95

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DESSERTS

Pumpkin Toffee Cheesecake
Graham cracker crust, rye whiskey caramel. \$7.95

Warm Stout Brownie
Coffee gelato and roasted walnuts. \$7.95

Bourbon Apple Cider Creme Brulee
Rich Custard with a layer of carmelized sugar. \$7.95

Cinnamon Pecan Bread Pudding
Served warm with cream cheese frosting. \$7.95

Sprecher Root Beer Float \$5.95
Vanilla bean ice cream and local root beer

Your Choice of Dessert Bites \$1.50 each
Chocolate Chip Cookies • Seasonal Cheesecake • Brownie Bites • Chocolate Covered Strawberries

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FAMILY STYLE DINING

For all to share | \$21.95 per person

Choose 2 Main Dishes and 3 Sides

ENTRÉES

Choose 2

Braised Pork Shoulder

Slow-cooked Berkshire pork, pepitas, and apple-pork demi.

Pub Steak* (\$5 supplement)

Grilled marinated steak with Col. Pabst Worcestershire cream sauce.

Vegan Moroccan Tofu

Marinated "Simple Soyman" tofu, roasted cauliflower, saffron farro and chermoula sauce. (vg)

Roasted Chicken

Pan-roasted airline chicken with romesco sauce (gf)

Scottish Salmon* (\$5 supplement)

Scottish salmon with an orange vinaigrette.** (gf)

Fish Fry

Beer-battered cod with tartar sauce.

Mac n' Cheese

Carr Valley Mac n' Cheese served with toasted bread crumbs on top.

SIDES

Choose 3

Pub Fries

Simple Salad

Creamy Slaw

Roasted Red Potatoes

Crispy Brussels Sprouts
(\$2 supplement)

Corn Bread

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THE ROOM AT RUMPUS

PRIVATE DINING ROOM CAPACITY
65 SEATED DINNER 85 COCKTAIL RECEPTION

2 TVs USB COMPATIBLE WITH HDMI CORDS

CHALK BOARDS

PRIVATE BAR SET UPS



CHARCUTERIE

24 GUEST SEATED DINNER
30 GUEST COCKTAIL RECEPTION

GREAT FOR HOSTING COCK-
TAIL AND
APPETIZER EVENTS AND DIN-
NERS NOT
REQUIRING A PRIVATE ROOM

