



BARTOLOTTA
CATERING & EVENTS

AT DISCOVERY WORLD

Catering Menu



Welcome to the Bartolotta Family

Thank you for considering Bartolotta Catering & Events at Discovery World for your special occasion. The Bartolotta Restaurants has created some of the most memorable dining experiences in Milwaukee. Bartolotta Catering & Events builds upon this by bringing award-winning cuisine, first-class service, and one-of-a-kind venues to any event.

Whether celebrating with family, friends or business associates, our team at Bartolotta Catering & Events at Discovery World takes pride in ensuring your event is truly exceptional and will be remembered for years to come.

Whether you want to celebrate a special event with 30, 300 or 3000 people, Bartolotta Catering & Events at Discovery World offers the perfect space. The Roger & Judy Smith Family Pilot House at Discovery World is our stunning 360-degree circular ballroom – boasting panoramic views of both Lake Michigan and Milwaukee’s magnificent skyline. The Pavilion at Discovery World is our newest venue option offering 9,000 square feet of event space. All of our exceptional event spaces are surrounded by the blue skies and fresh waters of Lake Michigan, as well as the excitement of downtown.

We look forward to celebrating with you soon!

PAUL BARTOLOTTA

Chef / Owner / Co-Founder
The Bartolotta Restaurants

JOANN HANSEN

General Manager
Bartolotta Catering & Events at Discovery World

FELIX ROSADO

Executive Chef
Bartolotta Catering & Events at Discovery World

GF = gluten free VG = vegan

All prices are subject to a 22% service charge and 6.1% tax.


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

Passed Hors D'oeuvres

Recommended minimum order of 6 pieces per person per hour.

HOT

PATE BRIC CREVETTES

shrimp and fresh basil wrapped in a pastry sheet
& served with agrodolce sauce
\$47.25 per dozen

BARTOLOTTAS CRAB CAKE

fresh crab meat with
old bay seasoning and red pepper aioli
\$43 per dozen

PANKO-SESAME SHRIMP

panko-sesame encrusted shrimp and pineapple coulis
\$42 per dozen

WISCONSIN CHEESE CURDS

classic fried white cheddar cheese curds
\$35.75 per dozen

MINI GRILL CHEESE & TOMATO SOUP

served with our delicious tomato pernod soup
\$34.75 per dozen

BEEF SATAY

sirloin pan grilled with a sesame soy sauce
\$34 per dozen

PORK BITES

pork is lightly breaded in
milwaukee pretzel crumbs,
tossed in root beer mustard
\$34 per dozen

ALSATIAN PIZZA

homemade crispy pizza, bacon,
grand cru cheese, caramelized onions
and crème fraiche
\$33.75 per dozen

ARTICHOKE CROSTILLANT

phyllo dough shells filled with sautéed artichokes,
wild mushrooms & parmesan cheese
\$33.75 per dozen

SAMOSA

chicken breast with garam masala, ginger, onion,
pepper, carrot, potato in a wonton shell
\$32 per dozen

WILD MUSHROOM TART

sautéed wild mushrooms and fonduta
infused with white truffle oil
\$31.50 per dozen

PETITE CROQUE MONSIEUR

traditional french ham and cheese sandwich
with a cornichon pickle
\$30.50 per dozen

CHICKEN SATAY GF

skewered chicken with sweet chili sauce
\$29.50 per dozen

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COLD

TUNA TARTARE *

sushi grade yellow fin tuna on a crispy wonton
with a sesame soy vinaigrette & wasabi tobiko
\$46.25 per dozen

PARMESAN COOKIE

topped with zucchini and yellow squash,
red pepper, basil, cherry tomato preserve
\$33.75 per dozen

SMOKED SALMON & CAPER GOAT CHEESE * GF

cold smoked salmon, spinach,
pickled red onion on rice cracker
\$43 per dozen

EGGPLANT CAPONATA GF, VG

eggplant, onions, peppers, capers, celery, olives,
served on a crispy rice cracker
\$32 per dozen

CUCUMBER WASABI CRAB SALAD GF

crab salad with radish, apple, mayo, citrus
\$38 per dozen

CRISPY POLENTA GF, VG

with roasted red pepper relish of
olive oil, balsamic, garlic, and rosemary
\$32 per dozen

LITTLE ITALY GF

fresh mozzarella and basil wrapped with prosciutto
& drizzled with oilvada oil
\$38 per dozen

PESTO BRUSCHETTA

herbed toasted focaccia with fresh mozzarella,
grape tomato and homemade pesto
\$30.50 per dozen

ROASTED TOP SIRLOIN ROULADE *

thinly sliced, rolled with French mayo,
crispy onion & arugula
\$33.75 per dozen

CHICKEN PESTO SALAD

grilled chicken, mayo, raisins, pesto
over fruity crispy cracker
\$29.50 per dozen

PETITE ROAST BEEF *

served on toasted rye with horseradish cream,
crispy leeks & Italian parsley
\$33.75 per dozen

RED PEPPER HUMMUS SUSHI GF, VG

with wasabi
\$28 per dozen

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Stationary Hors D'oeuvres

Stationary hors d'oeuvres must be ordered based on final guests count.

Prices may vary due to the season or availability

SEAFOOD TOWERS

Stunning brasserie towers filled with shaved ice and decorated with fresh seaweed and lemons

CHILLED SHRIMP COCKTAIL

\$57.75 per dozen

FRESH SHUCKED OYSTERS *

\$63.00 per dozen

JONAH CRAB CLAWS,

mustard mayonnaise

\$68.25 per dozen

SUSHI

Minimum order of 2 dozen per type

with pickled ginger, wasabi, soy

AVOCADO VG

\$50 per dozen

CALIFORNIA

crab, avocado, cucumber

\$55 per dozen

SPICY TUNA *

tuna, carrot, cucumber,
avocado, mayonnaise

\$55 per dozen

SHRIMP TEMPURA *

Shrimp, yum-yum sauce,
eel sauce, tempura flakes

\$60 per dozen

PRODUCE MARKET

assortment of sliced fresh fruit and berries

fresh vegetable crudités

with homemade dips

\$9.50 per person, per hour

CHEESE BOARD

selection of domestic or imported cheeses

creatively displayed and served with

assorted crackers, breads,

compotes and fresh fruit garnish

Wisconsin Artisanal Cheeses:

\$13.75 per person, per hour

Imported Cheeses:

\$17 per person, per hour

Wisconsin Summer Sausage:

\$4 per person, per hour with cheese board

ANTIPASTI

chef's selected imported meats, fontina and parmesan,

served with crostini, olives, red pepper,

mushrooms and breads,

\$10.50 per person, per hour

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Stationary Hors D'oeuvres

COLD

BEEF TENDERLOIN MINI SANDWICH *

beef tenderloin on soft onion roll with horseradish mayonnaise and watercress

\$44.25 per dozen

SHAVED SMOKED TURKEY BREAST MINI SANDWICH

shaved smoked turkey breast on soft pretzel roll with Swiss cheese & pesto mayonnaise

\$36.75 per dozen

CHICKEN PESTO MINI SANDWICH

grilled chicken, pesto, raisins, arugula, mayo on soft Ciabatta roll

\$33.75 per dozen

ROASTED TOMATO BRIE CHEESE MINI SANDWICH

roasted tomato on soft butter roll with Brie cheese and sun dried tomato mayonnaise

\$31.50 per dozen

HOT

WALKING TACOS * GF

Choice of:

El Gringo: seasoned ground beef, lettuce, tomatoes, queso fresco, served over Frito chips

Chicken Tinga: white meat chicken cooked in a chipotle-tomato sauce with lettuce, tomatoes, queso fresco, sour cream, served over Fritos chips

Pork Belly: pork belly braised in maple glaze with jicama slaw, served over Fritos chips

\$42 per dozen

BONELESS SHORT RIB SLIDERS

braised in red wine

served on a mini brioche bun with frizzled onions

\$40 per dozen

MEATBALLS

tossed in a brandy peppercorn sauce

\$35.75 per dozen

MAPLE-CHIPOTLE CHICKEN FRITTERS

all meat fritters double battered served with sugar bush maple-chipotle glaze

\$35.75 per dozen

BAKED TRUFFLE MAC & CHEESE

Individual cup of macaroni with urbane truffle cheese sauce made with grand cru, fontina, sharp cheddar & topped with seasoned panko

\$33.75 per dozen

PORK SLIDERS

braised pork shoulder with house rub spices and Miss Beverly's BBQ sauce with frizzled onions

\$33.75 per dozen

TRUFFLE PARMESAN POTATO CHIPS

potatoes tossed with grana parmesan cheese and perfumed with truffle oil

\$33.75 per dozen

DEEP FRIED VEGETABLE SPRING ROLLS

with carrots, cabbages, onions, peas and bamboo shoots, spices with sweet and sour sauce

\$33.75 per dozen

CORNDOG LOLLIPOPS

cornmeal battered on a stick and served with ketchup and dijon mustard

\$32 per dozen

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Small Plates

All small plate stations require a minimum number of 50 guests.
An additional \$10.00 per person charge will be assessed for the entire guest count under 50 guests.

NORTH DOCK

WEDGE SALAD GF

iceberg lettuce, with bacon, red onion,
grape tomatoes, and blue cheese dressing

bread and butter

Choose Three of the following Small Plate Options:

SEA SCALLOP * GF

asparagus risotto cake & succotash lacinato kale, sweet
corn, red peppers, bacon, chives
citrus butter sauce

BUTTER POACHED BRANZINO * GF

garbanzo beans, roasted red peppers potato puree
and a sweet clam butter sauce & fine herbs

GRILLED PORK TENDERLOIN * GF

Herbed potato puree, broccolini, and wild mushroom ragu

FILET AU POIVRE BEEF TENDERLOIN * GF

potato puree, French beans
and cognac-peppercorn Sauce

CITRUS CHICKEN GF

yukon potato puree,
sautéed spinach & citrus butter sauce

WILD MUSHROOM RISOTTO GF

Fontina cheese and white truffle oil

\$68 per person

SOUTH DOCK

MIXED GREEN SALAD GF

mesclun spring mix & crisp romaine
with fresh herbs, grape tomatoes,
sliced red onions and rice wine vinaigrette.

bread and butter

Choose Three of the following Small Plate Options:

BUTTER POACHED SHRIMP GF

potato puree and sautéed spinach

ATLANTIC SALMON * GF

sautéed spinach, potato puree and buerre blanc

GRILLED PORK LOIN * GF

Herbed potato puree, broccolini, and wild mushroom ragu

GRILLED NEW YORK STRIP LOIN * GF

yukon gold potato puree, caramelized Brussels sprouts,
and bordelaise sauce

HONEY-CHIPOTLE CHICKEN GF

garlic potato puree with jicama slaw
& chipotle butter sauce

RIGATONI CON MELANZANE

tubes of pasta with roasted eggplant,
fresh mozzarella, and basil infused tomato sauce

\$48 per person

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Plated Dinner Menu

First Course, please choose one of the following:

MIXED GREENS GF, VG

mesclun spring mix & crisp romaine with fresh herbs, grape tomatoes, sliced red onions and rice wine vinaigrette

CAESAR SALAD *

Bartolotta's signature salad with romaine, romano dressing and garlic croutons

ITALIAN CASA SALAD GF, VG

bibb and romaine lettuce, English cucumbers, red onion, grape tomatoes tossed with red wine vinaigrette

POTATO LEEK SOUP GF

yukon gold potatoes and leeks pureed with cream and garnished with bacon & chives

TOMATO PERNOD SOUP GF

rich tomato soup seasoned with pernod and basil topped with a parmesan croute

The following please add \$3.25 per person

CAPRESE SALAD GF

sliced roma tomatoes, fresh buffalo mozzarella with baby arugula, cracked black pepper olive oil and balsamic reduction

WEDGE SALAD GF

iceberg lettuce, with bacon, red onion, grape tomatoes, and blue cheese dressing

GOAT CHEESE & SPINACH SALAD GF

demi sec grape tomatoes & hazelnut encrusted goat cheese with baby spinach, orange segments, hazelnuts, and balsamic vinaigrette

STRAWBERRY & MIXED GREENS SALAD

mixed greens served with a brie crostini, candied pecans and cabernet vinaigrette

LOBSTER & SHRIMP BISQUE

creamy shellfish soup with shrimp, fresh herbs and brandy

BUTTERNUT SQUASH SOUP (seasonal)

creamy butternut squash with Madeira wine garnished with toasted pecans & cranberry gastrique

WILD MUSHROOM SOUP

sautéed wild mushrooms with Madeira cream & finished with white truffle oil

INTERMEZZO COURSE

seasonal citrus sorbet GF, VG \$5.25 per person



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Plated Dinner Menu

POULTRY

COQ AU VIN GF

chicken braised in red wine, pearl onions with thyme, roasted carrots,
bacon, mushrooms & potato puree
\$34.75

ITALIAN ROASTED CHICKEN GF

roasted semi-boneless chicken breast in the traditional tuscan style with rosemary and garlic
caramelized brussels sprouts and roasted potatoes
\$33.75

STRAUSBERG CHICKEN GF

roasted semi-boneless chicken infused with tarragon,
potato puree, French beans & mushroom veloute
\$33.75

CITRUS CHICKEN GF

grilled boneless chicken breast with Yukon potato puree,
sautéed spinach & citrus butter sauce
\$31.50

MEAT

FILET MIGNON * GF

peppered-crust filet of beef
served with yukon gold potato puree, french beans & au poivre sauce
\$49.50

GRILLED HANGER STEAK * GF

honey citrus marinated steak
over spinach, roasted Yukon potatoes & red wine butter sauce
\$45.25

GRILLED NEW YORK STRIP * GF

yukon gold potato puree, caramelized brussels sprouts, and bordelaise sauce
\$44.25

BRAISED SHORT RIBS GF

boneless short ribs with potato puree, blanched carrots & red wine
\$41.00

GRILLED PORK LOIN * GF

Herbed potato puree, broccolini, and wild mushroom ragu
\$36.00

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Plated Dinner Menu

SEAFOOD ENTRÉE CHOICES

DIVER CAUGHT SEA SCALLOPS GF

asparagus risotto cake & succotash, lacinato kale, sweet corn, red peppers, bacon, chives
citrus butter sauce, garnished with arugula and chili oil
\$49.50

BUTTER POACHED BRANZINO * GF

garbanzo beans, roasted red peppers potato puree
and a sweet clam butter sauce & fine herbs
\$39.00

SAUTEED ATLANTIC SALMON * GF

sautéed spinach, potato puree and buerre blanc sauce
\$36.75

GREAT LAKES WHITEFISH WITH SEASONED BREADCRUMBS *

pan seared fish served with red skin parsley boiled potatoes
& garlic summer vegetables with a lemon butter sauce
\$34.75

VEGETARIAN

VEGAN LASAGNA GF, VG

eggplant, zucchini, squash, and mushrooms
layered with homemade tomato sauce
\$34.00

PARMESAN & RICOTTA RAVIOLI

ravioli with sautéed wild mushrooms,
white truffle brown butter and sautéed spinach
\$33.75

PORTOBELLO CORN

RISOTTO CAKES GF, VG

mushrooms and vegetable “noodles”
served over corn risotto cakes
with vegan reduction sauce
\$32.00

VEGETABLE STRUDEL

& TRUFFLE MUSHROOM SALAD

summer roasted vegetables wrapped in
parmesan phyllo dough over corn fondue
\$31.50

TOFU NAPOLEON GF, VG

Grilled tofu, roasted red pepper, eggplant and a spicy
ginger curry sauce
\$30.00

RISOTTO DI FUNGHI GF

wild mushroom risotto with fontina cheese
and white truffle oil
\$29.50

RIGATONI CON MELANZANE

tossed in our house-recipe tomato sauce with eggplant,
fresh mozzarella, basil and parmigiano-reggiano
\$27.50

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Plated Dinner Menu

DUETS

PETITE FILET MIGNON & DIVER-CAUGHT SEA SCALLOPS * GF

potato puree, spinach & red wine demi

\$52.50

PETITE FILET MIGNON & STRIPED SEA BASS * GF

potato puree, spinach & black truffle madeira sauce

\$51.50

PETITE FILET MIGNON & SHRIMP * GF

potato puree, spinach & Béarnaise sauce

\$50.50

PETITE FILET MIGNON & AIRLINE CHICKEN BREAST * GF

parmesan potatoes, spinach and brandy peppercorn sauce

\$48.50

GRILLED HANGER STEAK & SHRIMP * GF

potato gratin, French beans and red wine butter sauce

\$47.25

GRILLED HANGER STEAK & AIRLINE CHICKEN BREAST * GF

potato puree, French beans and wild mushroom ragu

\$42.00

Plated Kids Menu

For guests 12 and under.

1ST COURSE : FRESH FRUIT CUP

seasonal fruit & berries

CHEESEBURGER

french fries

\$17

CHICKEN TENDERS

french fries, ketchup, and ranch

\$17

MAC + CHEESE

homemade mac and cheese

\$17

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Dinner Buffets

All buffets below are priced per person for 1 1/2 hours of service.

All buffets require a minimum number of 50 guests.

An additional \$10.00 per person charge will be assessed for the entire guest count under 50 guests.

SULLIVAN

planked atlantic salmon*, mustard mayonnaise, bacon & fine herbs GF

roasted beef prime rib* with natural jus (chef attended) GF

baked mostaccioli pasta

potato gratin and seasonal vegetables GF

caesar salad*

petite rolls with butter

\$40 per person

BACKYARD BBQ

slow cooked pork ribs with bbq GF

pan seared southern spiced chicken breast with bean corn relish GF

cucumber, corn, tomato, alfalfa sprouts salad with chili vinaigrette GF

homemade macaroni & cheese with garlic bread crumbs

roasted potato salad GF

buttery corn on the cob GF

cornbread

\$35.75 per person

LITTLE ITALY

rigatoni pasta with roasted eggplant, fresh mozzarella and basil-infused tomato sauce

chicken marsala-boneless chicken breast & marsala wine mushroom sauce GF

parmesan green bean salad with basil, grape tomatoes & balsamic vinaigrette GF

roasted rosemary potatoes with caramelized onions and garlic GF

panzanella bread salad with vine ripe tomatoes, red onions, basil, cucumbers, arugula and red wine vinaigrette

focaccia bread & butter

\$33.75 per person

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Dinner Buffets

PILOT HOUSE

SALAD, please select one:

Caesar Salad* : Bartolotta's signature salad with romaine, romano dressing and garlic croutons **GF**

Italian Casa Salad: bibb and romaine lettuce, English cucumbers,
red onion, grape tomatoes tossed with red wine vinaigrette **GF, VG**

Roquefort Salad: frisee lettuce, Belgian endive, radicchio with toasted walnuts,
granny smith apples, Roquefort blue cheese crumbles and tossed with a sherry vinaigrette **GF**

bread and butter

MEATS, please select two:

Chef attended stations

Beef tenderloin* with red wine demi glace **GF**

Roasted prime rib* and beef au jus **GF**

Honey citrus marinated hanger steak* & red wine butter sauce **GF**

Roasted pork loin* with wild mushroom sauce **GF**

VEGETARIAN, please select one:

Rigatoni con Melanzane

Gnocchi with cannellini beans, tomatoes,
and spinach in a parmesan broth

Wild Rice and Quinoa **GF, VG**
with vegetables and a lemon basil olive oil dressing

VEGETABLES, please select one:

Caramelized Brussels Sprouts **GF, VG**

French Green Beans **GF, VG**

Mashed Root Vegetables **GF, VG**

STARCH, please select one:

Roasted Potatoes with Garlic & Rosemary **GF, VG**

Parsley Red Boiled Potatoes **GF, VG**

Golden Yukon Potato Puree **GF, VG**

\$54 per person


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Dinner Buffets

GREAT LAKES

SALAD, please select one:

Mixed Greens: mesclun spring mix & crisp romaine with fresh herbs, grape tomatoes, sliced red onions and rice wine vinaigrette. **GF, VG**

Italian Casa Salad: bibb and romaine lettuce, English cucumbers, red onion, grape tomatoes tossed with red wine vinaigrette **GF, VG**

served with bread and butter

MEATS, please select two:

Chef attended stations

Pit ham with dijon-honey glaze **GF**

Rotisserie top sirloin * with garlic and black pepper & beef au jus **GF**

Oven roasted turkey breast & roasted turkey au jus **GF**

VEGETARIAN, please select one:

Rigatoni Con Melanzane

Baked Ravioli with béchamel and asiago cheese

Tri-Color Quinoa **GF, VG**

with vegetables and a citrus vegetable stock

VEGETABLES, please select one:

Roasted Sweet Potatoes **GF, VG**

French Green Beans **GF, VG**

Mashed Root Vegetables **GF, VG**

STARCH, please select one:

Bacon Roasted Potatoes **GF**

Golden Yukon Potato Puree **GF, VG**

Parsley Red Boiled Potatoes **GF, VG**

\$36.75 per person

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Dinner Buffets

WELCOME TO WISCONSIN

ELLSWORTH'S CHEESE CURDS

A Wisconsin Favorite
deep fried white cheddar cheese curd
with ranch dressing

CHEESE & SAUSAGE GF

applewood smoked cheddar bratwurst, Usinger's beef summer sausage & Hook's white cheddar

USINGER'S MILWAUKEE BRATS

brats cooked in sweet onions, beer & butter.
served with sauerkraut, mustard and ketchup

FISH FRY

Fried Atlantic Cod *

French Fries GF

Creamy Coleslaw GF

Apple Sauce GF

Tartar Sauce GF

Ketchup GF

CUSTARD STATION

Vanilla & Chocolate GF

\$47.25 per person

If more than 150 people, there is a cost of equipment

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Wisconsin Tasting Menu

FIRST COURSE, select one:

WATERMELON BEET SALAD GF

Laclare Evalon's goat cheese
mixed greens, roasted baby beets, tossed in a Door County cherry vinaigrette

CAPRESE SALAD GF

sliced roma tomatoes, Crave Brother's fresh buffalo mozzarella, baby arugula,
cracked black pepper, olive oil and balsamic reduction

SECOND COURSE, select one:

NUESKE'S GRILLED CHEESE

Brie cheese, Nueske's bacon, with a honey-port wine on brioche

ROTH GRAND CRU MAC & CHEESE

Cheese sauce with herbs & topped with garlic breadcrumbs

THIRD COURSE, select one:

GREAT LAKES WHITEFISH*

Pan seared fish seasoned panko served with red skin parsley boiled potatoes
& garlic summer vegetables with a lemon butter sauce

GRILLED NEW YORK STRIP* GF

Red mashed parmesan red potatoes, Brussels sprouts, red wine demi & caramelized shallots

DESSERT COURSE, select one:

SPRECHER ROOT BEER FLOAT

RHUBARB COBBLER

Saigon cinnamon & crème fraiche

\$73.50 per person

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Desserts

PLATED DESSERTS

FLOURLESS CHOCOLATE CAKE GF

rich chocolate cake
served with raspberry sauce, Chantilly cream
\$9.50

COBBLER

Saigon cinnamon & crème fraiche with port wine
mixed berry, rhubarb, or pear
\$9.50

GRAND MARNIER STRAWBERRY SHORTCAKE

fresh whipped vanilla cream, fresh strawberries
\$9.50

APPLE TART

caramel sauce and Amarena cherry compote
\$9.50

HONEY CHEESECAKE

fresh strawberry wedge and Chantilly cream
\$9.50

TIRAMISU

Mascarpone cheese mousse layered with sponge cake
soaked in espresso liqueur
\$9.50

CHOCOLATE MOUSSE

covered in a dark chocolate ganache
with raspberries and praline sugar shard
\$8.50

CITRUS TART

chilled lemon tart with honey meringue
and marinated berries
\$8.50

HOMEMADE SORBET GF, VG

from our homemade sorbet selection
\$8.50

STATIONARY MINI DESSERTS

*Minimum order of 6 dozen; minimum order of 2 dozen for each type;
minimum of 4 pieces per person*

FRENCH MACARON

lemon-raspberry-pistachio
\$44.25 per dozen

DOUBLE DIPPED

CHOCOLATE STRAWBERRIES GF
\$36.75 per dozen

TRUFFLE CUPS GF

garnished with fresh raspberries
\$29.50 per dozen

SALTED CARAMEL PUMPKIN CHEESECAKE

\$42 per dozen

MINIATURE TIRAMISU

\$33 per dozen

LEMON TART

with fresh blueberries
\$29.50 per dozen

TRUFFLE LOLLIPOPS GF

\$42 per dozen

PETITE CRÈME BRULÉE* GF

vanilla or chocolate
\$32 per dozen

MINIATURE CARROT CAKE

with crème fraiche frosting
\$26.25 dozen

CREAM PUFFS

\$40 per dozen

HONEY CHEESECAKE BITES

\$31.50 per dozen

PETITE FLOURLESS

CHOCOLATE CAKE GF

with raspberries & Chantilly cream
\$26.25 per dozen

FRENCH SILK PIE

\$40 per dozen

GF = gluten free VG = vegan

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BARTOLOTTA
CATERING & EVENTS
AT DISCOVERY WORLD

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may increase your risk of food-borne illness.

Late Night

to better serve you and your guests, late night menu is tray passed by servers.
some items can be arranged to be on a station.

BEEF SLIDERS*

Angus beef burgers, fried onions,
Merkt's cheddar and a sliced pickle
\$42 per dozen

MINI HARD SHELL TACOS*

onion, cilantro & radishes
Short Rib \$36.75 per dozen
Pork \$31.50 per dozen

WISCONSIN CHEESE CURDS

classic fried white cheddar cheese curds
\$35.75 per dozen

MINI BALLPARK HOT DOG

relish, mustard, onion
\$35.75 per dozen

PIZZERIA PICCOLA PIZZA

Pizzas are cut in 6 pieces

Choice of:

Cheese

Sausage

Pepperoni

Veggie Supreme

\$15 per pizza, Gluten Free add \$5

JOE'S BRAT SLIDER *

beer braised onions, spicy mustard,
Merkt's cheddar on a pretzel bun and frites
\$35.75 per dozen

PETITE CROQUE MONSIEUR

traditional French ham & cheese sandwiches
with cornichon pickles
\$31.50 per dozen

POMME FRITES GF, VG

French fries with choice of sauce:
garlic aioli or ketchup
\$25.25 per dozen

MILWAUKEE PRETZEL COMPANY

Includes mustard dipping sauces.

Small pretzel, 3oz - \$4.50 each

Large pretzel, 5oz - \$5.50 each

Pretzel Bites - \$9 per dozen

GF MINI MILK SHAKES

Strawberry, chocolate, mint, vanilla
\$47.25 per dozen

Milk Shots with chocolate chip cookies
\$38.00 per dozen

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Bar and Beverage

COMPLETE BAR PACKAGE

Beer, House Wine, Call Liquor, Soft Drinks

| | |
|-------------|--------------------|
| First Hour | \$18.00 per person |
| Two Hours | \$23.25 per person |
| Three Hours | \$28.50 per person |
| Four Hours | \$33.75 per person |
| Five Hours | \$39.00 per person |

Beer, House Wine, Premium Liquor, Soft Drinks

| | |
|-------------|--------------------|
| First Hour | \$24.25 per person |
| Two Hours | \$29.50 per person |
| Three Hours | \$34.75 per person |
| Four Hours | \$40.00 per person |
| Five Hours | \$45.25 per person |

BEER WINE SODA PACKAGE

Beer, House Wine, Soft Drinks.

Hard Seltzer is not included.

| | |
|-------------|--------------------|
| First Hour | \$15.75 per person |
| Two Hours | \$21.00 per person |
| Three Hours | \$26.25 per person |
| Four Hours | \$31.50 per person |
| Five Hours | \$36.75 per person |

HOSTED ON CONSUMPTION BAR

| | |
|----------------|-------------------|
| Rail Liquor | \$7.25 per drink |
| Call Liquor | \$8.25 per drink |
| Premium Liquor | \$9.25 per drink |
| Domestic Beer | \$5.00 per bottle |
| Craft Beer | \$6.25 per bottle |
| Wine (House) | \$7.25 per glass |
| Bottled Water | \$3.00 each |
| Soda or Juice | \$3.00 per glass |

CASH BAR *Tax is inclusive in drink prices.*

| | |
|----------------|------------------|
| Rail Liquor | \$8 per drink |
| Call Liquor | \$9 per drink |
| Premium Liquor | \$10 per drink |
| Domestic Beer | \$6 per bottle |
| Craft Beer | \$7 per bottle |
| Wine (House) | \$8 per glass |
| Bottled Water | \$3.00 each |
| Soda or Juice | \$3.00 per glass |

BAR SERVICE: *There will be a \$125 per 75 guest staff charge for any bar service.*

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

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Bar and Beverage

WISCONSIN CRAFT COCKTAILS

Bartolotta Catering at Discovery World partnered with Milwaukee's Central Standard Craft Distillery to create these craft cocktails. Perfect to add to your bar package as a signature drink.

DOOR COUNTY CHERRY MULE

Central Standard Door County Cherry Vodka with cherry juice, lime juice, and ginger beer.
\$11 per drink, minimum of 50 drinks

SUMMER NIGHTS G+T

Central Standard Gin with elderflower syrup, ruby red grapefruit, and tonic
\$11 per drink, minimum of 50 drinks

SUMMER SOUR

Central Standard Cabernet Bourbon with lavender hibiscus simple syrup, lime, and lemon.
\$11 per drink, minimum of 50 drinks

BAYSIDE BRAMBLE

Central Standard Gin with blackberry syrup, lemon, and seltzer.
can be made with vodka, instead of gin
\$11 per drink, minimum of 50 drinks

ELDERFLOWER ESCAPE

Central Standard Brandy with elderflower syrup, simple syrup, lemon juice
\$11 per drink, minimum of 50 drinks

RASPBERRY SPRITZER

Central Standard Gin mixed with lemon juice, raspberry syrup, and seltzer.
can be made with vodka, instead of gin
\$11 per drink, minimum of 50 drinks

UPGRADE WINE WITH PACKAGE

Tier 1 choice of 4 of the below options.
Beverage Package Price PLUS \$6.50 per person

Hayes Ranch Chardonnay
Geyser Peak Sauvignon Blanc
Bex Reisling
Inkberry Cabernet
Raymond R Collection Merlot
Dark Horse Pinot Noir

Tier 2 choice of 4 of the below options.
Beverage Package Price PLUS \$10.50 per person

Skyfall Vineyards Pinot Gris
Sterling Napa Chardonnay
Markham Sauvignon Blanc
Wente "Southern Hills" Cabernet
Peterson Mendocino Blend
La Crema Monterey Pinot Noir

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Bar and Beverage

Call Liquors

to include:

Skyy Vodka
Bombay Gin
Bacardi Rum
Malibu Coconut Rum
Captain Morgan Rum
Jose Cuervo Gold Tequila
Jim Beam Bourbon
Jack Daniels Whiskey
Southern Comfort
Central Standard Brandy
Dewars White Label Scotch
Baileys
Kahlua

Premium Liquors

to include:

Tito's Vodka (GF)
Bombay Sapphire Gin
Bacardi Rum
Malibu Coconut Rum
Captain Morgan Rum
Hornitos Tequila
Makers Mark Bourbon
Jack Daniels Whiskey
Southern Comfort
Korbel Brandy
Johnny Walker Red Scotch
Baileys
Kahlua

Bottled Beer

to include:

Miller Lite
Miller High Life
New Glarus Spotted Cow
Lakefront Riverwest Stein
K4 Fantasy Factory IPA

House Wine

to include:

Sauvignon Blanc
Chardonnay
Cabernet Sauvignon
Pinot Noir

Soft Drinks

to include,:

Coke, Diet Coke, Sprite
Assorted Juices
Bottled Water

Hard Seltzer

White Claw

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Wine List

Whites

| | | |
|------------------------------|-------------|------|
| Hayes Ranch Chardonnay | California | \$36 |
| Bex Riesling | Germany | \$36 |
| Geysler Peak Sauvignon Blanc | California | \$36 |
| Markham Sauvignon Blanc | California | \$42 |
| Skyfall Vineyard Pinot Gris | Washington | \$42 |
| Sterling Napa 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

| | | |
|---|------------|------|
| Dark Horse Pinot Noir | California | \$36 |
| Raymond R Collection Merlot | California | \$38 |
| Inkberry Caberney Sauvignon | Australia | \$40 |
| Wente "Southern Hills" Cabernet Sauvignon | California | \$42 |
| Peterson Mendo Blendo | California | \$48 |
| LaCrema Monterey Pinot Noir | California | \$54 |
| 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

| | |
|---|------|
| Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc | \$30 |
| Merlot, Pinot Grigio | \$34 |

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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 check.

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.

We are happy to provide dietary substitutions upon advance request.

DÉCOR

We can 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.

Candles are allowed in the space, as long as it is in a vessel.

MISCELLANEOUS CHARGES

- China, Glass & Silver, \$5 per person
- Dance Floor Set-up, \$275 in Pilot House
- Bar Set-up Fee, \$125 per 75 guests
- Cake Cutting Fee, \$1.50 per person

Optional Services Available - Additional Charges are as follows:

- Customized Signage, \$45 each
- Coat Check Attendant, \$125 each
- Piano, Concert Grand, in Pilot House \$425 rental and tuning fee

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Event Services

PARKING:

On-site parking located under the museum in a heated and secured garage. Parking is self park and available at first-come, first-served. A parking attendant is required for all events at \$85. Client to determine if they will cover the \$10 per car event parking cost, or if guests will pay their own. Valet services need to be arranged with Bartolotta Catering manager at least 3 months in advance. For additional parking needs: overflow, bus, shuttle, etc., please arrange with Bartolotta catering manager.

SECURITY GUARD

Discovery World requires any event that starts before business hours (9am M-F and 10am on Saturday and Sunday) or for all events that start at 5pm or after, to have a security guard on-site, for a fee of \$200. If an event has 500 or more guests, two security guards will be required, for a total of \$400.

CUSTODIAL SERVICE

Discovery World requires all events to have custodial service at \$300 per event. If an event has 500 or more guests, two custodial services are required at \$600.

AUDIO/VISUAL SERVICES

Bartolotta Catering works with the technology department of Discovery World to provide AV services for events. Arrangements are made and invoiced through Bartolotta Catering and Events at Discovery World. Equipment available, but not limited to:

- LCD Projectors/Screens: \$350 (includes AV set up)
- Laptop, Discovery World: \$100
- Podium with wireless microphone: \$50
- Microphone, Wireless: \$25
- Microphone, Lavalier: over the ear, no clip on: \$85
- Great Lakes Monitor: \$100
- 42' TV Monitor: \$250
- Audio Connection: \$25
- Set-Up Fee & Technical Support: \$50 per hour

WI-FI AVAILABILITY

Wi-Fi is available complimentary throughout the entire museum including private event spaces.

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