

B
THE *C* BARTOLOTTA CATERING
COMPANY & EVENTS
at The Grain Exchange



Weddings/Corporate/Special Events

225 E. Michigan St. Milwaukee, WI 53202 (414)727-6980

geinfo@bartolottas.com/www.bartolottacatering.com

Butler-Style Passed Hors d'Oeuvres

Served per dozen. Minimum order of 4 dozen per selection. Recommended 4-6 pieces per person, per hour.

COLD

Salmon Rillettes (*)

Smoked and poached salmon spread on pain grille, seasoned with lemon and chives 25.00

Trio of Bruschetta (V)

White bean puree, olive tapenade, mushroom and garlic, tomato and basil, on a pan grille 24.00

Prosciutto and Cheese

Prosciutto di Parma with aged Fontina and arugula with French mustard on a crostini 29.00

Smoked Salmon (GF)

Cucumber disk and smoked salmon rolls with dill cream cheese 25.00

Caprese Skewers (V)

Aged Gouda, grape tomato and micro basil on a brioche round 24.00

Bacchus Tuna Tartare

Sushi grade yellow fin tuna, seasoned with sesame-soy vinaigrette and wasabi tobiko 37.00

Curried Chicken Salad (GF)

Grilled chicken breast, dried Door County cherries, toasted walnuts on endive spear 25.00

Grilled Shrimp, Scallop and Mango Spoons (GF)

Grilled shrimp & bay scallops with mango & avocado, Fresno peppers, lime & cilantro 36.00

Shrimp Cocktail (GF)

Jumbo Gulf shrimp poached in pickling spices, Bloody Mary-style cocktail sauce 40.00

Assorted Canapés:

Select 3:

Baby cucumber, watercress with dill cream cheese spread; Egg salad with bacon & tarragon; smoked salmon with dill Crème fraiche; pesto golden raisin chicken salad; roast beef with horseradish cream and arugula.
Served on a variety of breads 30.00

Steakhouse Rolls

Top sirloin rolled with horseradish cream, frizzled onions and arugula 27.00

Country Pate

Country pork pate with apricot and chervil 26.00

Parmesan Basket (GF)

With whipped herbed Boursin cheese 26.00

Gaufrette with Caviar (GF)

Potato cup with herbed crème fraiche and Calvisius caviar with lemon zest 36.00

Truffled Deviled Eggs (GF)

Deviled eggs with mustard, bacon, espelette, chives and white truffle oil 29.00

Beef Tartare

Ground filet of beef with house-made dijon and a cornichon on a brioche round 34.00

GF= Gluten-Free

*= Can be made Gluten-Free

V= Vegetarian

Butler-Style Passed Hors d'Oeuvres

Served per dozen. Minimum order of 4 dozen per selection. Recommended 4-6 pieces per person, per hour.

HOT

Tomato Soup Shooters (GF)

Warm tomato soup in a shot glass with a mini grilled cheese and a cornichon 24.00

Grilled Vegetable Kabob (GF, V)

Assorted fire-roasted vegetables brushed with a balsamic reduction 24.00

Lamb Lollipops (GF)

Marinated, grilled lamb chops with a balsamic jus 50.00

Short Rib Tarts (*)

Braised short rib with root vegetable mousse and Port cherry reduction in a tart shell 27.00

Asian Chicken Brochettes

Marinated chicken sautéed with a choice of sweet chili glaze or peanut sauce and toasted sesame seeds & scallions 25.00

Chimichurri Steak Skewers

Marinated and grilled hanger steak with house-made Chimichurri sauce 29.00

Parmesan Ratatouille Tarts (*)

Parmigiano-Reggiano with herbed vegetable blend and Fonduta cheese sauce in a tart shell 24.00

Crispy Shrimp

Crispy Gulf shrimp wrapped in a pastry shell with citrus aioli 33.00

Maryland Crab Cakes

Fresh lump crab meat with Old Bay seasoning 34.00

Mushroom Risotto Fritters

Wild mushroom risotto cake and sage aioli 26.00

Petite Sliders

With cheddar, frizzled onions, pickle and garlic aioli 28.00

Goat Cheese Mushroom Caps (*)

Herbed goat cheese in a mushroom cap 24.00

Brie de Meaux en Croute

Brie baked in a puff pastry with cherry preserves 27.00

Rumaki

Bacon-wrapped water chestnuts with a maple glaze 28.00

Pork Bellies

Pan-seared pork bellies in a Sprecher root beer glaze 32.00

Gougères

Served with Pleasant Ridge fondue 28.00

Italian Meatballs

Veal, pork and beef meatballs with house-made tomato sauce, served on a skewer with parsley and Parmesan 28.00

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PLATED MENU

First Course

Included in the 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, 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, fried leeks and bacon

Tomato Pernod Soup

Rich tomato soup with Pernod and basil, topped with a Parmesan croute

Frisée Salad (GF)

With Maytag blue cheese, dried fruit, toasted walnuts and walnut vinaigrette (1.00 additional charge)

Roasted Beet Salad (GF)

Sliced roasted beets, mesclun greens, goat cheese, candied walnuts, extra-virgin olive oil and sherry vinegar (2.00 additional charge)

Caprese Salad (GF)

Sliced roma tomatoes, fresh buffalo mozzarella with sweet basil, aged balsamic vinegar and extra-virgin olive oil (1.00 additional charge)

Summer Fruit Salad (GF, V)

Mesclun greens with toasted almonds, seasonal fruit, crumbled Feta cheese and raspberry vinaigrette (2.00 additional charge)

Spinach Salad

Spinach greens with a goat cheese crouton and oven-dried tomatoes, served with balsamic vinaigrette and a citrus garnish (2.00 additional)

Add soup as an additional course for \$4.00 per person

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Entrées

Add \$2.00 per person for a second entrée choice

Steaks

Filet Mignon au Poivre

Lightly pepper-crusted filet of beef medallion, house-pureed potatoes, French green beans, tomato concasse with choice of cognac cream sauce 45.00

Hanger Steak

Marinated and grilled hanger steak, warm whole-grain mustard potato salad, caramelized carrots
And a demi-glace 38.00

Grilled Pork Chop (GF)

Grilled pork loin chop with Parmesan potatoes, sautéed field mushrooms, spinach and a Marsala wine sauce 30.00

Braised Boneless Beef Short Ribs (GF)

Braised beef short rib, sweet potato puree, sautéed kale and short rib jus with Door County cherries 35.00

New York Strip (GF)

Served with grilled broccoli rabe, garlic pureed potatoes, fried parsnips and an herbed lemon compound butter 42.00

Grilled Rib Eye (GF)

14 oz. angus rib steak, horseradish chive mashed potatoes, caramelized carrots and a Barolo red wine sauce 45.00

Seafood

Atlantic Salmon (GF)

Pan-seared Atlantic salmon, celery root and potato puree and sautéed spinach with a champagne beurre blanc sauce 31.00

Seared Sea Scallops (GF)

Served with lacinato kale, creamy polenta and a white wine grapefruit beurre blanc sauce 40.00

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 38.00

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Entrées, continued

Grouper (GF)

Accompanied by parsley boiled potatoes, grilled asparagus and mushroom veloute 36.00

Wisconsin White Fish

Pan-roasted white fish, herbed potato cake, French green beans, fried leeks and a basil white wine butter sauce 30.00

Poultry

Tuscan Chicken (*)

One-half chicken, crisply roasted in traditional Tuscan style with rosemary and garlic, served with caramelized Brussels sprouts and roasted potatoes 30.00

Coq Au Vin (GF)

Chicken braised in red wine and thyme, pearl onions, roasted carrots, bacon and mushrooms, with a potato puree 30.00

Chicken Strasbourg

Chicken with house-made wild mushroom stuffing, green beans with tomato concasse and a Madeira cream sauce 30.00

Grilled Citrus Chicken (GF)

Grilled semi-boneless chicken breast with root vegetable puree, grilled asparagus and a citrus butter sauce 30.00

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 30.00

Duets

Filet and Shrimp (GF)

6 oz. filet of beef, three jumbo Gulf shrimp, grilled asparagus, potato puree and a Béarnaise sauce 46.00

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
48.00

Filet and Lobster (GF)

6 oz. filet of beef and half of a lobster tail with Béarnaise sauce (Market Price)

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Entrées, continued

Hanger Steak and Shrimp

Marinated and grilled hanger steak, three jumbo Gulf shrimp, grilled asparagus, potato puree and red wine shallot butter sauce
40.00

Filet and Salmon (GF)

6 oz. filet of beef and Atlantic salmon, house-pureed potatoes, wilted spinach and a rich red wine butter sauce 44.00

Hanger Steak and Chicken

Marinated and grilled hanger steak and pan-roasted chicken, Parmesan potatoes, French green beans and mushroom ragout 37.00

Pasta and Risotto

Rigatoni con Melanzane (V)

Tubes of pasta tossed in our house-recipe tomato sauce with eggplant, fresh Mozzarella, basil and Parmigiano-Reggiano 25.00

Shrimp Cavattapi

Gulf shrimp tossed in a light pesto cream sauce with pasta, zucchini squash and cherry tomatoes 29.00

Seafood Risotto (GF)

With shrimp and Bay scallops, fine herbs and tomato concasse 29.00

Risotto al Alio (GF, V)

Swiss chard and garlic risotto, finished with grated Parmesan cheese and extra-virgin olive oil 26.00

Vegetable Risotto (GF, V)

Seasonal vegetables with Fontina and Parmesan cheese 26.00

Wild Mushroom Risotto (GF, V)

Wild mushrooms with Fontina and Parmesan cheese 26.00

Baked Eggplant

With house-made tomato sauce and herbed ricotta custard 25.00

Ricotta Ravioli (V)

Ricotta ravioli on a bed of spinach, wild mushrooms, truffle cream sauce and a Parmesan crisp 29.00

Roasted Red Bell Pepper (V)

Filled with herb couscous with dried cherries, pecans and roasted root vegetables with red pepper coulis 27.00

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DINNER BUFFET MENU

Silver Buffet

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 and Breads with Butter

40.00 per person

Gold Buffet

Carved Prime Rib with Natural au Jus

Rigatoni con Melanzane

Gratin Potatoes

Glazed Carrots

Classic Caesar Salad

Assorted Fresh-Baked Rolls and Breads with Butter

42.00 per person

Platinum Buffet

Grilled Beef Tenderloin and Red Wine Demi

“Planked” Salmon with Mustard and Fine Herbs

Dauphinoise Potatoes

Grilled Vegetable Plate

Roquefort Salad with Dried Fruit and Candied Nuts

Assorted Fresh-Baked Rolls and Breads with Butter

45.00 per person

SPECIALTY STATIONS

Specialty stations are a great way of offering your guests many more food choices.

Each table is decorated to enhance the featured items.

Appetizer Stations

Seafood Towers

Jumbo Gulf Shrimp Cocktail 45.00 per dozen

Cracked Jonah Crab Claws (market price)- priced per dozen

Fresh Shucked Oysters (market price)- priced per dozen

Served with Cocktail Sauce, Mustard Aioli and Fresh Lemon Wedges

Cheese Boards

A selection of Beautifully Displayed Domestic or Imported Cheeses

Served with Artisan Breads, Crackers, Compotes and Fresh Fruit Garnishes

Domestic Cheeses- 8.00 per person

Imported Cheeses- 10.00 per person

Produce Market

An Assortment of Fresh Vegetable Crudités,

all Colorfully Displayed with Homemade Dips and Hummus

8.00 per person

Antipasti Platters

A Variety of Smoked and Cured Meats from Around the World,

Accompanied by Cured Olives, Fire-Roasted Peppers, Assorted Pickled

Vegetables and Garnished with Fresh Herbs

10.00 per person

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Petite Sandwiches

Prime Rib Sandwich

Shaved prime rib with horseradish aioli and arugula on marble rye 38.00 per dozen

Turkey with Cranberry

Shaved roasted turkey breast with cranberry aioli, gruyere and arugula 27.00 per dozen

Duck Confit

Braised duck with balsamic aioli and tomato on a brioche bun 28.00 per dozen

Brie and Cherry Aioli

Brie cheese with cherry aioli and watercress on sourdough 26.00 per dozen

Entrée Stations

Minimum of 2 stations

Carving Station (*must select two stations*)

All selections are priced per person- choose two selections from the following:

Herb-Crusted Roasted Pork Loin, served with a cider jus 17.00

Boneless Roasted Turkey Breast, served with natural giblet gravy and cranberry relish 16.00

Hanger Steak with au jus 19.00

Roast Beef Tenderloin, served with bordelaise or Béarnaise sauce 23.00

Prime Rib, served with horseradish cream 26.00

Station Includes:

Petite onion rolls, choices of mashed or roasted potatoes, sautéed green beans with tomato concasse, salad of mixed greens, grape tomatoes, black olives and shaved Parmigiano-Reggiano cheese with a herbed red wine vinaigrette

Entrée Stations, continued

Little Italy

**Classic Lasagna, Pesto Cream Pasta, Penne Pasta with Shrimp in a
Delicate Pesto Cream Sauce with Green Beans, Sautéed Mushrooms and Zucchini,
accompanied by sliced Focaccia bread and Caesar salad
20.00 per person**

French Bistro

**Beef Bourguignon (a French-style stew with red wine braised beef, mushrooms and onions),
Chicken Divan (French broccoli and cheese casserole)
accompanied with Dauphinoise Potatoes, sliced baguette and a Frisee salad
with bacon, Roquefort croutons and a walnut vinaigrette
24.00 per person**

Poulet & Poletto

**Sautéed Chicken Breasts 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, served with Tuscan Rolls
20.00 per person**

Trois Bistro Salmon

**Smoked Whole Salmon, “Planked” Salmon with Pommery, Bacon and Fresh Herbs,
Smoked Lox Cigarettes, Traditional Toppings: Chopped Egg, Capers, Red Onions, Lemon
Zest, Cucumber Dill Salad, Red Peppers and Marbled Rye Bread
22.00 per person**

Slider Bar

**An Assortment of Miniature Hamburgers: 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; accompanied by Sweet Potato Fries and Herbed Potatoes
23.00 per person**

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Desserts

Flourless Chocolate Cake

Rich chocolate cake served with raspberry sauce and chantilly cream 9.00

Lemon Tart

Chilled lemon tart with honey meringue and macerated berries 8.50

Chocolate Caramel Waffle Tart

Rich chocolate with salted caramel in a waffle tart 9.00

English Trifle

Rich white cake with delicate berry compote, vanilla pastry cream topped with crushed English toffee dust 8.00

Tiramisu

Mascarpone cheese mousse layered with sponge cake soaked in espresso liqueur 9.00

Carrot Cake

Carrot cake with crème fraîche icing 8.00

Banana Chocolate Crepe

Crepe lined with chocolate sauce & banana, topped with ice cream, caramel and chocolate sauce 9.00

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 and Blondies

House-made brownies/blondies, served with ice cream 8.00

Crispy Chocolate Crunch

Delicate chocolate mousse on a rich chocolate feuilletine 9.00

House-Made Sorbet

From our house-made sorbet selection 7.00

Miniature Desserts

Mini Tiramisu 28.00 per dozen

Petit Fours (assorted) 30.00 per dozen

Assorted Mousse Shots 24.00 per dozen

Cheesecake Bites (assorted) 25.00 per dozen

Pastry Cream Tarts with Fresh Berries 27.00 per dozen

Double-Dipped Chocolate Strawberries 28.00 per dozen

White and Dark Chocolate Profiteroles 26.00 per dozen

House-Made, All-Butter Shortbreads 26.00 per dozen

Mini Lemon Tart with Blueberries 25.00 per dozen

Miniature Key-Lime Tarts 25.00 per dozen

Chocolate Truffle Cups 26.00 per dozen

Crème Brûlée 26.00 per dozen

Mini Tiramisu 26.00 per dozen

DESSERT STATIONS

Candy Station

10 Varieties of Candies of Your Choosing, Beautifully Displayed in Glass Jars
with Scoops and Take-Home Bags for your Guests

5.00 per person

S'mores Station (\$295.00 rental fee)

An Interactive Roasting Station with Graham Crackers, Hershey's Chocolate,
Reese's Peanut Butter Cups and Marshmallows

5.00 per person

Chocolate Fountain (\$495.00 rental fee)

Comes with Pretzels, Marshmallows, Rice Crispy Treats, Cookies, Pound Cake,
Fresh Fruit and Mini Crème Puffs

5.00 per person

LATE-NIGHT HORS D'OEUVRES

Mini Burgers

Mini Angus grilled burgers with cheddar cheese, frizzled onions and garlic aioli 37.00 per dozen

Pulled Pork Sandwiches

Slow-roasted pork blended with home-made barbecue sauce and jalapeño slaw on a soft bun 30.00 per dozen

Croque Monsieur Triangles

French ham and cheese sandwiches with mustard and pickles 24.00 per dozen

Frites Cone

Crispy French fries served in paper cones, topped with garlic aioli and ketchup 24.00 per dozen

Alsatian Pizza

Thin, grilled crispy dough topped with crème fraiche, sweet onions and bacon 26.00 per dozen

Fried Pickle Spears

Batter-fried spears served in paper cones with Sriracha ranch sauce 25.00 per dozen

Cheese Curds

White and yellow cheddar curds served in paper cones with ranch sauce 25.00 per dozen

Late-Night Hors d'Oeuvres, continued

Mini Brats or Hot Dogs

Choice of brats or hot dogs, served with assorted classic condiments and buns

Mini Hot Dogs 30.00 Mini Brats 34.00

Ramen Station

Special Ramen noodles with a house-made seafood-based broth 10.00 per person

Add-Ins Include:

*Seasoned pork, sliced chicken, baby shrimp, scallions, mushrooms,
bamboo shoots, parsley, cilantro, chili flakes and hot sauce*

Fondue Station

Fondue of Gruyere and Emmentaler cheese with Kirsch 9.00 per person

Accompaniments Include:

Rye, French or pretzel bread, tater-tots, sausage, broccoli and red pepper

Mac & Cheese Station

Lobster mac & cheese with orchiette, Gruyere cheese and truffle oil 9.00 per person

Aged Cheddar mac & cheese with macaroni pasta and cheddar sauce 7.50 per person

Toppings Include:

*Seasoned bread crumbs, Garlic bread crumbs, Scallions, Parmesan cheese,
Chili flakes, Bacon crumbles, mixed peppers and onion*

Ice Cream Drinks

Grasshoppers, Brandy Alexanders & Pink Squirrels; served with whipped cream and a chocolate straw

\$175 per gallon (serves about 40 guests) (includes glassware rental for retro miniature shake glasses)

BEVERAGE OPTIONS

Complete (Open) Bar Packages

Unlimited cocktail hour charges are based on a per-person basis for each hour. Packages are proactive when it is important for the client to know the entire event cost in advance. Bar packages are based on Call and Rail brands (Premium brands are an extra charge of \$2.00 for the first hour and \$1.00 for each additional hour, per person).

One Hour- \$16.00

Two Hours- \$20.00

Three Hours- \$24.00

Four Hours- \$28.00

Five Hours- \$32.00

Six Hours- \$36.00

Host or Consumption Bars

Host bars are another alternative for beverage service at your party. Charges are based on a consumption basis. There will be a \$125.00 bartender fee for hosted bars- one bartender per 90 guests is standard.

Mixed Drinks: Rail \$6.50; Call \$7.50; Premium \$8.50

Domestic Beer: 4.00

Imported Beer: \$5.50

House Wines: \$7.00 per glass

Champagne: \$36.00 per bottle

Soft Drinks/Juice: \$3.00

Bottled Water: \$3.00

Cash Bars

Cash bars are an economical way for the client to defray some of the expense. Tax is inclusive in drink prices. There will be a \$125.00 bartender fee for cash bars- one bartender per 90 guests is standard.

Mixed Drinks: Rail \$7.00; Call \$8.00; Premium \$9.00

Domestic Beer: 4.00

Imported Beer: \$6.00

House Wines: \$7.00 per glass

Soft Drinks/Juice: \$3.00

Bottled Water: \$3.00

Select Wines/Martini Bar

Our 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

Hosted/Cash Bars: \$2.00 charge per opened bottle- client to be billed post-event

We are also able to customize a martini bar based on the theme of your party.

WINE LIST

Sparkling Wine

Friexenet	\$36.00
Schramsberg "Mirabelle"	\$48.00
Nicolas Feuillatte	\$60.00
Duche de Longueville N/A	\$27.00

Pinot Grigio/Pinot Blanc

Stellina de Notte Pinot Grigio	\$44.00
Trimbach Pinot Blanc	\$41.00

Sauvignon Blanc

New Harbor	\$43.00
Sterling Napa	\$46.00

Chardonnay

Macon-Lugny	\$34.00
Dreyer Sonoma	\$40.00

Riesling/Vouvray

Joseph Muller Riesling	\$28.00
Chateau Monfort Vouvray	\$35.00

Rosé

Le Jaja de Jau Rosé	\$30.00
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Merlot

BV Cellars	\$32.00
Sterling VC	\$43.00

Cabernet

Lyeth	\$37.00
BV Napa	\$46.00
Chateau Magnol	\$56.00

Syrah

B&G Appellations Cote du Rhone	\$37.00
Archetype	\$42.00

Pinot Noir

B&G Bistro	\$29.00
Coneros Creek Pinot Noir	\$41.00

Zinfandel

Ravenswood Icon	\$32.00
Ridge "3 Valleys"	\$58.00

For the discriminating palate, please inquire about our award-winning company wine lists that are available to pair with any entrée.

All wines and prices are subject to availability.

RENTAL RATES AND MINIMUMS

	<u>Mon-Fri</u> <u>Daytime</u>	<u>Mon-Thur</u> <u>Evening</u>	<u>Friday</u> <u>Evening</u>	<u>Sat/Sun</u> <u>Daytime</u>	<u>Sat</u> <u>Evening</u>	<u>Sun</u> <u>Evening</u>
Room Charge	\$500	\$1,000	\$1,500	\$1,500	\$2,000	\$1,500
Food & Beverage Minimum	\$2,000	\$5,000	\$12,000	\$6,000	\$15,000	\$9,500
Totals	\$2,500	\$6,000	\$13,500	\$7,500	\$17,000	\$11,000
Mackie Building Atrium (after 6pm Mon-Fri)		\$500	\$500	\$500	\$500	N/A

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 Times:

Evenings: 6:00pm - 12:00am

Days: 11:00am - 4:00pm

Tables, chairs, china, silverware, glassware and basic white or ivory linen are included for up to 275 Guests. A service charge of 21% and sales tax of 6.1% will be added to the final bill and is not included in the quotes listed above. For Fridays and Sundays of holiday weekends, please use Saturday evening pricing.

GRAIN EXCHANGE GENERAL CATERING INFORMATION

Rental Time

Standard rental time is 6pm until midnight. Event may begin no earlier than 5pm and end no later than midnight.

Parking

Arrangements are made and invoiced through Bartolotta Catering and Events at the Grain Exchange. Parking lot is managed through the Mackie Building owner.

Audio/Visual Equipment

Arrangements are made and invoiced through Bartolotta Catering and Events at the Grain Exchange.

Décor

We can assist you with ordering of any specialty linens, floral arrangements and entertainment. *All linens, tables, chairs and staging must be ordered through Bartolotta Catering and Events at the Grain Exchange.*

Entertainment

Entertainment must be approved by Bartolotta Catering and Events at the Grain Exchange. It is our pleasure to assist in arranging and entertainment needs for your event. No fog machines are allowed.

Miscellaneous Fees

- Bar Tables: \$10.25 per table
- Dance Floor (set-up and tear-down): \$275
- Bartender Fee: \$125 per bartender (one per 90 guests). Fees included with a 5 or 6 hour bar package
- Outside Vendor Fee for Dessert (cake or cupcakes): \$1.50 per person
- Security Guard: A security guard is required onsite for duration of event window at a fee of \$225.00

Optional Services Available- Additional Charges are as Follows:

- Customized Signage, \$45.00 - \$65.00, depending on size and specifications
- Coat Check Room and Attendant: \$125.00

Grain Exchange Ceremony Package

To add a ceremony onto a reception package, the package fee is \$2,750. This includes set-up and tear-down of the ceremony, flipping of the room over for the reception, cocktail hour in the Atrium Lobby with a portable rental bar, an additional half-hour of event time for the ceremony, additional labor and food & beverage costs for the additional time.

Other Optional Fees

Balcony or Atrium Bar Rental Fee: \$125

Upgrade from standard linen (included) to floor-length line: \$13 per linen

Additional half-hour of reception time: \$375 for labor, \$750 for food & beverage addition for extra time

All prices are subject to a 21% service charge and 6.1% tax