



CRAFT YOUR NIGHT CATERING MENU

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—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 (serves 10-20)	\$75.00
MEDIUM (serves 20-40)	\$140.00
LARGE (serves 40-50)	\$280.00
X-LARGE (serves 50+)	\$350.00

VEGETABLE TRAY

assorted vegetables with ranch sauce for dipping

-or-

FRUIT TRAY

assorted fruits and berries with vanilla yogurt for dipping

SMALL (serves 10-20)	\$35.00
MEDIUM (serves 20-40)	\$75.00
LARGE (serves 40-50)	\$150.00
X-LARGE (serves 50+)	\$185.00

SKEWERS

RATATOUILLE SKEWERS

squash, bell peppers, zucchini, eggplant, tomato, basil oil
\$20.00/dozen (V) (GF)

CHIMICHURRI BEEF SKEWERS

grilled top sirloin, house-made chimichurri drizzle
\$34.00/dozen (GF)

DAYBOAT SCALLOP SKEWERS

u-10 scallops, tomatoes, bell peppers, 'nduja butter
\$48.00/dozen

GINGER SHRIMP SKEWERS

chilled jumbo shrimp, ginger-scallion oil
\$38.00/dozen (GF)

(V) Vegan (VG) Vegetarian (GF) Gluten Free
All items subject to change seasonally.

—APPETIZERS—

all appetizers below serve approximately 10 guests per order

MAC N' CHEESE CUPS

Carr Valley aged cheddar,
bread crumbs,
served in miniature mason jars
\$24.00/dozen (VG)

WISCONSIN CHEESE CURDS

Kaufhold's white cheddar curds,
creamy garlic sauce for dipping
\$20.00/order (VG)

NASHVILLE HOT FRIED OYSTERS

spicy chicken-fried oysters on
Pullman bread, pickle,
white barbecue sauce
\$38.00/dozen

PRETZEL BITES

classic German style pretzel bites
by Milwaukee Pretzel Company,
beer cheese sauce for dipping
\$16.00/order (VG)

BACON & CHEESE CURD

FLATBREAD

caramelized onion, brown sugar
bacon, crème fraiche, local cheese
curds
\$23.00/dozen

CANDIED BACON

1 pound of Neuske's bacon,
baked with brown sugar
and black pepper
\$20.00/order (GF)

MARGHERITA FLATBREAD

demi-sec tomato, fresh basil,
mozzarella, balsamic reduction
\$22.00/dozen (VG)

RUMAKI

crispy water chestnuts
wrapped in bacon
\$14.00/dozen

ROASTED TOMATO BRUSCHETTA

served on toasted baguette
\$20.00/dozen (V)

DEVEILED EGGS

topped with bacon, chive,
smoked paprika
\$15.00/dozen

PULLED PORK SLIDERS

braised barbecue pork, sliced pickle
\$36.00/dozen

WISCONSIN GRILLED CHEESE BITES

miniature grilled cheese,
cornichon pickle
\$21.00/dozen (VG)

(V) Vegan (VG) Vegetarian (GF) Gluten Free
All items subject to change seasonally.

—FAMILY STYLE DINING—

Choose two entrees & two sides
\$28.95 per person

simple salad and bread served included

ENTREES

BRAISED PORK SHOULDER
braised Berkshire pork, hoisin,
Chinese five-spice, cilantro,
scallion, chilis (GF)

ROASTED CHICKEN
pan-roasted airline breast,
romesco sauce (GF)

STEAK COULOTTE
(add \$4.00 per person)
grilled, marinated steak, Colonel Pabst
Worcestershire cream sauce

SCOTTISH SALMON
(add \$4.00 per person)
served with red wine butter sauce
(GF)

CARR VALLEY MAC N' CHEESE
served with toasted bread crumbs
(VG)

WISCONSIN "FRIDAY FISH FRY"
lightly breaded perch, tartar, lemon

SIDES

SAUTÉED GREEN BEANS

**CRISPY-FRIED BRUSSELS
SPROUTS**

CREAMY COLESLAW

GARLIC MASHED POTATOES

ROASTED RED POTATOES

STEAMED BROCCOLINI

GARLIC BUTTON MUSHROOMS
(add \$2.00 per person)

all sides are vegetarian and gluten free

**INTERESTED IN MORE
THAN TWO OPTIONS?**

**\$5.00 PER GUEST PER ADDED ENTRÉE
\$3.00 PER GUEST PER ADDED SIDE**

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All items subject to change seasonally.

—BUFFET STYLE DINING—

Choose two entrees & two sides
\$27.95 per person

simple salad included

ENTREES

BRAISED PORK SHOULDER
braised Berkshire pork, hoisin,
Chinese five-spice, cilantro,
scallion, chilis (GF)

ROASTED CHICKEN
pan-roasted airline breast,
romesco sauce(GF)

STEAK COULOTTE
(add \$4.00 per person)
grilled, marinated steak, Colonel Pabst
Worcestershire cream sauce

SCOTTISH SALMON
(add \$4.00 per person)
served with red wine butter sauce
(GF)

CARR VALLEY MAC N' CHEESE
served with toasted bread crumbs
(VG)

WISCONSIN "FRIDAY FISH FRY"
lightly breaded perch, tartar, lemon

SIDES

SAUTÉED GREEN BEANS

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ROASTED RED POTATOES

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—CUSTOM SMALL MENU—

Choice of two starters, three entrees, and two desserts

Groups of 25 or less may customize a menu for guests to order from the evening of the event. Groups over 25, we ask for counts for each course 10 days prior to arrival *and to provide place cards indicating guest selections.

STARTERS

BEER CHEESE SOUP

Carr Valley cheddar, Weiss beer, spiced popcorn

\$7.95 (VG)

With candied bacon crumbles \$8.50

SIMPLE SALAD

mixed greens, cucumber, tomato, house balsamic dressing

\$6.95 (V) (GF)

KALE SALAD

golden beets, goat cheese, walnuts, red onion, radish,
orange-tarragon vinaigrette

\$9.95 (V) (GF)

WEDGE SALAD

iceberg lettuce, bacon, onion, tomato,
rosemary Carr Valley bleu cheese dressing

\$9.95 (GF)

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—ENTREES—

PUB STEAKS

Our steaks are corn-fed 100% Black Angus raised on family farms. All steaks are served with Colonel Pabst Worcestershire cream sauce, sautéed green beans, and garlic mashed potatoes

TOP SIRLOIN "COULOTTE" \$33.95

NEW YORK STRIP \$39.95

FILET \$40.95

WAGYU EYE OF RIBEYE \$52.95

make any steak into surf & turf! add two u-10 scallops for \$9.00

PAN SEARED SCALLOPS

potato-leek puree, brussels sprouts
leaves, roasted cauliflower,
pepitas, lemon brown butter
\$33.95 (GF)

BRAISED PORK SHOULDER

Chinese five-spice, hoisin,
broccolini, cilantro, finger peppers,
carrot-ginger puree
\$20.95 (GF)

SCOTTISH SALMON

fried brussels sprouts, curried root
vegetable mash, oyster
mushrooms, red wine butter sauce
\$27.95(GF)

VEGAN PHO

roasted mushroom broth, soy
pickled shiitakes, rice noodles,
bean sprouts, fresh herbs, red
chili and lime
\$20.95 (V)

ROASTED CHICKEN

bone-in airline breast, sautéed
green beans, roasted red
potatoes, romesco sauce
\$25.95 (GF)

CAJUN SHRIMP MAC

blackened shrimp, cavatappi, herb
bread crumbs, gruyere, aged
cheddar
\$23.95

PORK SCHNITZEL

breaded pork loin with arugula,
mushrooms, shaved Fonegreek
gouda, fried egg
\$26.95

WISCONSIN

"FRIDAY FISH FRY"

lightly breaded perch, crinkle cut
fries, coleslaw, tartar sauce, lemon
\$20.95

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—DESSERTS—

INDIVIDUALLY PLATED

WARM STOUT BROWNIE

Cold Spoons whiskey gelato, roasted walnuts
\$8.95 (VG)

WARM BREAD PUDDING

with seasonal accompaniment
\$8.50 (VG)

SORBET AND BERRIES

Cold Spoons sorbet with fresh seasonal berries
\$7.25 (GF) (VG)

SPRECHER ROOT BEER FLOAT

vanilla bean ice cream, local root beer
\$8.95

add a shot of rum \$4.00

SEASONAL PLATED DESSERT

ask about our seasonal offerings!
market pricing

DESSERT BITES

served stationed at a dessert table
\$20.00 per dozen

STOUT BROWNIE BITES

BREAD PUDDING BITES

MINIATURE APPLE CRISPS

SEASONAL CHEESECAKE BITES

CHOCOLATE-COVERED STRAWBERRIES

CHOCOLATE CHIP COOKIES

(V) Vegan (VG) Vegetarian (GF) Gluten Free
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—BAR AND BEVERAGE—

bar set-up packages available only for The Room @ Rumpus
please ask about bar package options for our semi-private dining spaces

WINE AND BEER ONLY

included in room rental charge

all drinks charged based on consumption, to include:

6 local beers @ \$6.00 each

3 red wines @ \$9.00 each

3 white wines @ \$8.00 each

non-alcoholic beverages @ \$3.25 each

FULL BAR SET UP

\$125.00 set up fee added to final bill

wine and beer with call liquor* set-up for cocktails, to include:

6 local beers @ \$6.00 each

3 red wines @ \$9.00 each

3 white wines @ \$8.00 each

non-alcoholic beverages @ \$3.25 each

cocktails @ \$9.00 - \$20.00 each

Stoli Vodka

Bacardi Rum

Malibu Coconut Rum

Captain Morgan Spiced Rum

Hornitos Tequila

Jack Daniels Whiskey

Jim Beam Bourbon

Korbel Brandy

Dewar's White Label Scotch

**all liquors subject to change*

***top shelf and premium liquors available upon request*

choice of:

OPEN BAR

all drinks are added to the final bill

CASH BAR

each guest pays individually

**cash bar revenue is not included towards any food and beverage minimum*

DRINK TICKETS

1 to 3 drink tickets distributed to guests

ticketed beverages are added to the final bill

—BAR AND BEVERAGE—

**all beverage is charged on consumption*

SPECIALTY BAR SET UPS

MIMOSA BAR

the perfect sparkling addition to any event!
the bar is set with a variety of self-serve juices
\$50.00 plus \$40.00 per bottle consumed

BLOODY MARY BAR

pickles and olives and bacon- oh my!
guests may choose spice level and desired garnishes
\$20.00 per 10 guests plus \$9.00 per Bloody Mary

OLD FASHIONED BAR

a Wisconsin favorite!
with the help of a seasoned bartender, guests choose their liquor and
mix-ins to create their own signature old fashioned
\$20.00 per 10 guests plus \$9.00 per cocktail

FLOAT BAR

a unique take on a dessert favorite!
premium vanilla bean ice cream with a variety of specialty sodas
\$30.00 per 10 guests plus \$7.00 per float

BOOZY FLOAT BAR

a boozy take on a dessert favorite!
premium vanilla bean ice cream with a variety of specialty sodas and liquors
\$30.00 per 10 guests plus \$12.00 per boozy float

SIGNATURE COCKTAIL BAR

the perfect personalized addition to your event!
wine and beer set up plus choose 1-2 of the Rumpus Room's specialty
cocktails or create your own cocktail to feature

—BAR AND BEVERAGE—

choose up to two cocktails to feature on your specialty cocktail bar
**all beverage is charged on consumption*

RUMPUS ROOM SPECIALTY COCKTAILS

RUMPUS ROOM KNOB CREEK RYE MANHATTAN

Rumpus Room Knob Creek Rye, Carpano, Angostura bitters
\$15.00

RUMPUS SIDECAR

Hennessey VSOP, Good Lands orange liqueur, fresh lemon, simple
\$15.00

RUMPUS BLACKBERRY MULE

Rehorst vodka, blackberry, Top Note ginger beer
\$10.00

MAPLE CHAI TEA SANGRIA

Pinot noir, apple cider, chai tea, maple bourbon, citrus
\$9.50

WISCONSIN OLD FASHIONED

Korbel brandy, maraschino cherry, orange slice, simple, Angostura bitters
\$9.00

CAPONE IN DOOR COUNTY

Limousine Rye, Door County cherry liqueur, orange bitters
\$11.00

RYE OLD OLD

Old Forester, rye bitters, orange
\$11.00