



# BARTOLOTTA

CATERING & EVENTS

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AT THE ITALIAN COMMUNITY CENTER

414-223-2800

631 E. Chicago Street  
Milwaukee, Wi 53202

[bartolottas.com/catering](http://bartolottas.com/catering)



# BARTOLOTTA

## CATERING & EVENTS

AT THE ITALIAN COMMUNITY CENTER

### BREAKFAST BUFFETS

Minimum of 15 guests required.  
Orange Juice & Cranberry Juice is available for \$33 per gallon.

#### MILAN

Assortment of Sliced Fresh Fruit and Berries  
Fresh Baked Muffins and Danishes  
Locally Roasted Coffee, Decaffeinated Coffee, Select Teas, Honey and Lemon  
\$14.50 per person

#### FLORENCE

Assortment of Fresh Fruit and Berries  
Steel-Cut Oatmeal with Golden Raisins, Honey, Walnuts and Brown Sugar  
Yogurt Bar: Non-Fat Greek and Plain Yogurts, Fruit, Granola, Dry Fruits and Berries  
Fresh Baked Muffins and Danishes  
Locally Roasted Coffee, Decaffeinated Coffee, Select Teas, Honey and Lemon  
\$19.25 per person

#### ROME

Assortment of Sliced Fresh Fruit and Berries  
Fresh Baked Muffins and Danishes  
Scrambled Farm Eggs with Chives  
**Select One:** Applewood Smoked Bacon or Sausage Links  
Skillet-Fried Breakfast Potatoes with Peppers and Onions  
Locally Roasted Coffee, Decaffeinated Coffee, Select Teas, Honey and Lemon  
\$21.50 per person

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### BRUNCH BUFFETS

Minimum of 40 guests required.

#### PISA TOWER

Assortment of Sliced Fresh Fruit and Berries  
Fresh Baked Muffins and Danishes  
Fresh Vegetable Pinzimonio Crudite with Ranch  
Mista Salad with Balsamic Vinaigrette and Ranch  
Scrambled Farm Eggs with Chives  
**Select One:** Applewood Smoked Bacon or Sausage Links  
Skillet-Fried Breakfast Potatoes with Peppers and Onions  
Chef Carved Roasted Turkey Breast with Pesto Mayo and Brioche Rolls  
Tiramisu and Italian Butter Cookies  
Locally Roasted Coffee, Decaffeinated Coffee, Select Teas Honey and Lemon  
\$36.25 per person

#### COLOSSEUM

Assortment of Sliced Fresh Fruit and Berries  
Fresh Baked Muffins and Danishes  
Caprese Salad with Roma Tomatoes, Fresh Mozzarella and Basil  
Mista Salad with Balsamic Vinaigrette and Ranch  
Scrambled Farm Eggs with Chives  
**Select One:** Applewood Smoked Bacon or Sausage Links  
Skillet-Fried Breakfast Potatoes with Peppers and Onions  
Smoked Salmon on Brioche with Crème Fraiche, Capers and Onions  
Baked Rigatoni Pasta with Fresh Tomato Sauce, Eggplant and Fresh Mozzarella  
Chef Carved Roasted Turkey Breast with Pesto Mayo on the side  
Chef Carved Prime Rib of Beef with Horseradish Cream Sauce and Brioche Rolls  
Selection of Miniature Desserts and Pastries  
Locally Roasted Coffee, Decaffeinated Coffee, Select Teas, Honey and Lemon  
\$48.25 per person

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### ADDITIONS TO BREAKFAST BUFFETS

#### **SPECIALTY EGG DISHES**

Breakfast Frittata with Tomato,  
Italian Sausage and Mozzarella  
\$6 per person

Scrambled Eggs with Chives  
\$5 per person

Spinach and Fontina Quiche  
Oven-Roasted Tomatoes and Asparagus  
\$7.25 per person

Egg White Vegetable Frittata  
Fresh Goat Cheese and Turkey Sausage  
\$8.25 per person

Wisconsin Eggs Benedict  
English Muffin, Canadian Bacon and  
Hollandaise Sauce  
\$9.75 per person

#### **BREAKFAST SANDWICHES**

Croissant with Fried Farm Egg, Shaved Ham  
and Wisconsin Cheddar Cheese  
\$7.25 each

English Muffin with Scrambled Eggs,  
Pork Sausage Patty and Wisconsin  
Smoked Gouda Cheese  
\$7.25 each

Fresh Bagel with Smoked Salmon, Red Onion,  
Tomato and Wisconsin Cream Cheese  
\$7.25 each

#### **BREAKFAST BURRITOS**

Soft-Flour Tortilla, Scrambled Eggs,  
Chorizo, Pepper Jack Cheese and Tomato Salsa  
\$6 each

#### **OATMEAL**

Steel-Cut Oatmeal, Raisins, Honey, Nuts,  
Wisconsin Maple Syrup and Brown Sugar  
\$6 per person

#### **CINNAMON-RAISIN FRENCH TOAST**

Sweet Cream Wisconsin Butter,  
Wisconsin Maple Syrup,  
Bananas and Walnuts  
\$7.25 per person

#### **SMOKED SALMON DISPLAY**

Assorted Bagels, Cream Cheese,  
Sliced Red Onions, Tomatoes and Capers  
\$15.75 per person

#### **STATION**

##### **CHEF MADE-TO-ORDER WAFFLES**

Fresh Local Syrup, Whipped Wisconsin Butter,  
Fresh Strawberries and Whipped Cream  
\$8.25 per person  
(Chef Required \$75 Fee)

#### **STATION**

##### **CHEF MADE-TO-ORDER OMELETTES**

Diced Ham, Chopped Smoked Bacon, Onions,  
Mushrooms, Red and Green Bell Peppers,  
Spinach and Wisconsin Cheddar Cheese  
(Egg White and Egg Substitutes  
Available Upon Request)  
\$9.75 per person  
(Chef Required \$75 Fee)

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## PLATED BREAKFASTS

All Served with Fresh Baked Muffins and Danishes,  
Locally Roasted Coffee, Decaffeinated Coffee, (1) 7oz Glass of Orange Juice per person, Select Teas, Honey, and Lemon

### LOCAL FARM SCRAMBLED EGGS

Wisconsin Cheddar Cheese, Fried Red Potatoes, Herbs and Smoked Bacon  
\$18 per person

### BRIOCHE FRENCH TOAST

Maple Syrup & Cinnamon Butter with  
**Choice of:** Applewood Smoked Bacon OR Sausage Links  
\$19.25 per person

### QUICHE

with a Fresh Fruit Cup OR Side Salad  
Choice of: Italian Sausage and Mozzarella OR Artichoke, Spinach and Wisconsin Swiss Cheese  
\$19.25 per person

### EGGS BENEDICT

with Poached Farm Eggs, Canadian Bacon, English Muffin, Hollandaise Sauce and Skillet-Fried Red Potatoes  
\$20.25 per person

### PAN-SEARED FLAT IRON STEAK AND SCRAMBLED EGGS

Smoked Provolone Cheese and Italian Herbs  
\$22.75 per person

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### LUNCH BUFFETS

Minimum of 25 guests for a Lunch Buffet  
\*Additional \$36.50 per gallon for coffee service

#### **THE INSALATA MERCATO BUFFET**

Chilled "Gazapacho" Soup (v)(gf) OR Tomato Bisque with Fresh Basil (gf)(v)

Seasonal Fresh "Fruit Bowl"

Make-Your-Own Salad Bar: Mixed Greens, Spinach, Eggs, Mushrooms, Bacon, Chickpeas, Wisconsin Cheddar Cheese, Cucumbers, Radishes, Broccoli, Red Onions, Croutons, Carrots and Peppers

Choice of Dressing: Ranch and Balsamic Vinaigrette

Chicken Salad with Celery and Red Grapes

Tuna Salad with Lemon Mayonnaise

Fresh Baked Breads and Rolls

Lemon Tarts

\$27.50 per person

#### **THE DELI BUFFET**

Tomato Bisque Soup with Fresh Basil (gf)(v)

Creamy Cole Slaw

Grilled Vegetable Platter, Olive Oil and Balsamic Dressing

Sweet and Dill Pickles

Relish Platter

Sliced Roast Beef, Turkey Breast, Country Ham

Wisconsin Cheddar, Swiss and Provolone, Sliced

Tomatoes, Leaf Lettuce, Mayo and Mustards

Russet Potato Chips

Fresh Baked Breads and Rolls

Chocolate Brownies and Cookies

\$29 per person

#### **MEXICAN BUFFET**

Gauacamole, Salsa Fresca and Tortilla Chips

Corn and Black Bean Salad, Romaine, Tomatoes and Honey-Lime Dressing

Tortilla Soup with Crispy Tortillas

Chicken Fajitas with Peppers and Onions, Warm Flour Tortillas, Sour Cream, Cheese, Jalapenos, Cilantro

Flank Steak Carne Asada with Green Chilies and Pepper Jack Cheese

Spanish Rice

Tres Leches Cake

\$31.25 per person

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### LUNCH BUFFET

Minimum of 25 guests for a Lunch Buffet

#### **SOUTHERN FRIED CHICKEN PICNIC**

Bean Chili (v)  
Creamy Cole Slaw  
Russet Potato Salad with Mustard Chive Mayo  
Fresh Cornbread Muffins with Honey Butter  
Crispy Fried Chicken and Hot Sauce  
Pulled BBQ Pork with Slider Rolls  
Dill Pickle Chips  
Pecan Pie Squares and Lemon Bars  
Locally Roasted Coffee, Decaffeinated Coffee  
\$33.50 per person

#### **TAILGATE BUFFET**

Spiced Popcorn  
Russet Potato Chips  
Wisconsin Beer Cheese Soup  
Tator Tots  
Sheboygan Bratwurst and Frank's Kraut  
Grilled Burger with Lettuce, Tomato, Onion, Cheddar  
Cheese, Ketchup  
Cookies and Brownies  
Locally Roasted Coffee, Decaffeinated Coffee  
\$30.25 per person

#### **VIA ROMA ITALIAN**

Vegetable Minestrone (v) (gf) (vegan)  
Imported Breadsticks and Fresh Focaccia  
Mista Salad-Mixed Greens with Crudite Vegetables  
and Balsamic Vinaigrette  
Caprese Salad with Roma Tomatoes and Fresh  
Wisconsin Mozzarella  
Spinach Ricotta Ravioli, Marinara Sauce, Basil and  
Grana Padano Cheese  
Rigatoni with Ham and Peas, Parmesan Cream Sauce  
Tiramisu  
Locally Roasted Coffee, Decaffeinated Coffee  
\$31.25 per person

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### PLATED AND SERVED LUNCHESES

Includes Choice of Soup or Salad, Italian Rolls, Butter, and Coffee.

A \$2 per person charge will apply if more than one entree (other than vegetarian choice) is selected.

A \$5 per person charge will apply if you would like to add an additional soup or salad course.

### SOUPS

**WILD MUSHROOM SOUP** (gf)(v)  
Mushrooms and Sherry

**TOMATO BISQUE** (gf)(v)  
with Fresh Basil

**WISCONSIN BEER CHEESE SOUP** (v)  
Local Beer and Cheddar Cheese

**VEGETABLE MINISTRONE SOUP**(v)  
Italian Style Vegetable Soup

**TORTILLA SOUP**  
Cilantro, Avocado and Crispy Tortillas

**CHICKEN ORZO PASTA SOUP**  
Chicken, Orzo Pasta and Chicken Broth

**GINGER BUTTERNUT SQUASH SOUP** (gf)(v)  
Creamy with a Hint of Ginger

### SALADS

**MISTA SALAD**  
Mixed Greens, Fennel, Cherry Tomatoes, Carrots,  
Red Onion, Radish, Cucumber and  
Balsamic Vinaigrette

**CAPRESE SALAD**  
Roma Tomatoes, Fresh Wisconsin Mozzarella,  
Basil and Olive Oil

**ORZO PASTA SALAD**  
Bell Peppers, Black Pepper,  
Grated Parmesan and Lemon EVOO

**HEARTS OF ROMAINE**  
Cucumbers, Olives, Cherry Tomatoes, Red Onion,  
Feta and Oregano Vinaigrette

**BARTOLOTTA'S CREAMY CAESAR  
SALAD**  
Romaine Lettuce, Caesar Dressing, Grana  
Padano Cheese and Croutons

**BABY SPINACH SALAD**  
Chopped Eggs, Bacon, Red Onion,  
Mushrooms and Hot Bacon Dressing

Vegetarian (v) Gluten Free (gf)

Consuming raw or uncooked meats, poultry, and seafood may increase your risk of foodborne illness.

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### PLATED AND SERVED LUNCHESES

#### ENTREES

**SEARED SALMON** (gf)  
Celery Root Puree, Seasonal  
Vegetable Medley and Citrus Butter Sauce  
\$30.25

**ROASTED GREAT LAKES WHITEFISH** (gf)  
Corn Relish, Green Beans  
and Citrus Vinaigrette  
\$29

**GRILLED CITRUS CHICKEN BREAST** (gf)  
Spinach, Yukon Gold Potatoe Puree and  
Citrus Butter Sauce  
\$27.50

**SCALOPPINE CHICKEN BREAST**  
choice of sauce  
Lemon Caper Sauce **OR** Mushroom Marsala  
with Campanelle Pasta and Seasonal Vegetables  
\$27.50

**SHRIMP CAVATAPPI**  
Pesto Cream Sauce, Zucchini  
and Cherry Tomatoes  
\$33.50

**RIGATONI PASTA** (v)  
Marinara, Fried Eggplant,  
Fresh Mozzarella, Basil and  
Grana Padano Cheese  
\$24

**MEAT LASAGNA**  
Pasta Layered with Ricotta, Meat Sauce, Italian  
Sausage, Mozzaerella & Grana Padano Cheese  
\*Vegetarian Option Available  
\$25.25

**PRIME RIB OF PORK**  
Herbed Breadcrumbs, Almondine Green Beans and  
Rosemary Dijon Glaze  
\$30.25

**BRAISED SHORT RIBS** (gf)  
Boneless Short Ribs with Fresh Baby Carrots and  
Yukon Gold Potato Puree  
\$33.50

**PETITE FILET OF BEEF** (gf)  
Yukon Gold Potato Puree, Broccolini and  
Brandy Peppercorn Sauce  
\$39.75

#### VEGETARIAN, VEGAN, AND GLUTEN-FREE OPTIONS

**LENTILS DU PUY** (vegan)(gf)  
Braised Green Lentils with  
Carrot Puree, Mushrooms, Arugula Salad,  
and Baslamic Glaze  
\$24

**VEGETABLE "LASAGNA"** (vegan)(gf)  
Layers of Zucchini, Eggplant, Roasted Peppers,  
and Stewed Tomatoes with Basil Pesto  
and Cannellini Beans  
\$24  
\$25 with Cheese

**POLENTA** (v)(gf)  
Soft Polenta with Stewed Tomatoes,  
Zucchini, Mushrooms, and Arugula Salad  
\$23

Vegetarian (v) Gluten Free (gf)

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### CHILLED SALAD ENTREES

Served with Soup, Italian Rolls, and Coffee

#### **BARTOLOTTA'S CREAMY CAESAR SALAD**

Romaine Lettuce, Caesar Dressing,  
Grana Padano Cheese and Croutons

\$19.25

*with Grilled Chicken Breast \$24*

*with Sauteed Shrimp \$30*

*with Petite Filet \$31*

#### **COBB SALAD**

Bacon, Grilled Chicken, Tomatoes, Blue Cheese,  
Chopped Eggs, Avocado and Ranch

\$24

#### **PESTO CHICKEN BREAST SALAD**

Mixed Greens, Cherry Tomatoes,  
Pinenuts, Golden Raisins and  
Light Balsamic Vinaigrette

\$26.50

### BOXED LUNCHES

Wrapped, Pre-Made Deli Sandwiches

A Choice of: Ham, Turkey, Roast Beef, or Vegetarian

Included:

Bag of Chips

Cookie

Whole Fruit

Condiments, Napkin, and Flatware

Soda or Bottled Water

\$17 per box lunch

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### SERVED DESSERTS

Desserts served with lunch or dinner: Priced per person

#### **DEATH BY CHOCOLATE TORTE**

Chocolate Cake with Chocolate Mousse  
and Ganache  
\$8.25

#### **TURTLE CHEESECAKE**

Chocolate Ganache, Roasted Pecans  
and Caramel  
\$8.25

#### **CASSATTA TORTE**

Yellow Cake, Cannoli Cream, Cherries,  
Chocolate Chip and Butter Cream Frosting  
\$7.25

#### **STRAWBERRIES AND CREAM TORTE**

Yellow Cake, Fresh Strawberries  
and Strawberry Butter Cream  
\$8.25

#### **PANNA COTTA**

Traditional Italian Custard,  
Served with Fresh Berries  
\$7.25

#### **TIRAMISU**

Layered Italian Custard, Espresso Soaked Lady  
Finger Cookies, Mascarpone Cheese and  
Cocoa Powder  
\$7.25

#### **ITALIAN GELATOS, SORBETTI (gf) OR SPUMONI**

\$7.25



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### A LA CARTE BEVERAGES

**Premium Locally Roasted Coffee**  
and Decaffeinated Coffee \$42 a gallon  
(Buffet Menus)

**Freshly Brewed Iced Tea**  
\$32 a gallon

**Assorted Teas:**  
Herbal, Green and Black  
\$2.75 each

**Fruit Punch** \$32 a gallon

**Fresh Fruit-Infused Water**  
\$7 for half gallon

**Lemonade**  
\$32 a gallon

**Sparkling Water**  
\$3.75 each

**Soft Drinks**  
\$3 each

**Bottled Water**  
\$3 each

#### MEETING BEVERAGE PACKAGES

Locally Roasted Coffee, Decaffeinated,  
Select Teas, Soda and Bottled Water

Half Day: \$8 per person  
Full Day: \$14 per person

### A LA CARTE FOOD

**Whole Fresh Fruit**  
\$2.50 each

**Fresh Crudite Vegetables and Dip**  
\$4.50 per person

**Sliced Fresh Fruit Plate**  
\$4 per person

**Wisconsin Cheese and Crackers Plate**  
\$6.50 per person

**Chocolate-Dipped Strawberries**  
\$32 by the dozen

**Assortment of Plain and Fruit Greek Yogurt**  
\$3.50 each

**Assorted Breakfast Bakeries:**  
Muffins and Danish  
\$32 by the dozen

**Trail Mix Packs**  
\$3 each

**Assorted Bagels**  
with Plain and Flavored Cream Cheese  
\$32 by the dozen

**House-Baked Giant Cookies**  
\$27.50 by the dozen

**Individual Bags of Popcorn**  
\$3 each

**Afternoon Tea Sandwiches**  
\$41.50 by the dozen

**Granola Bars**  
\$3 each

**Premium Ice Cream Bars**  
\$5 each

**Individual Bags of Plain  
and Flavored Chips**  
\$2.25 each

**Triple-Chocolate Fudge Brownies**  
\$27.50 by the dozen



**BARTOLOTTA**  
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AT THE ITALIAN COMMUNITY CENTER

## CHILLED APPETIZER TABLES

### **ANTIPASTI**

Breadsticks and Rustic Crostini  
Cured Meats: Prosciutto, Salami, Soppressata  
Cured Olive Selection  
Roasted Red Peppers and Asparagus  
Marinated Mushrooms and Artichokes  
Mozzarella and Fresh Herbs  
\$10 per person

### **FORMAGGI**

Breadsticks and Rustic Crostini  
Selection of Domestic Cheeses  
Dried Fruit and Fresh Berries  
Local Honey  
\$10 per person

### **PINZIMONIO CRUDITE AND FRUIT PLATTER**

Fresh Local Seasonal Crudite Vegetables  
EVOO and Garlic  
Blue Cheese Dip and Ranch  
Fresh Assortment of Seasonal Fruit and Berries  
Crostini  
\$7.25 per person

### **CHILLED SEAFOOD PLATTER**

Jumbo Shrimp Cocktail \$47 by the dozen  
Fresh Oysters on the Half Shell \$47 by the dozen  
Alaskan King Crab Bites \$54 by the dozen  
Cocktail Sauce, Mignonette and Lemons



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**PASSED HORS d'OUEVRES**

Priced per dozen, minimum of two dozen per variety required

**Asparagus Spears** (gf)  
Prosciutto and Provolone \$29

**Prosciutto** (gf)  
with Melon and Mint \$31

**Watermelon Cubes** (gf)  
Prosciutto and Balsamic Syrup \$29

**Turkey and Boursin Cheese**  
with Arugula Canapes \$31

**Caprese Skewers** (gf)(v)  
Cherry Tomato, Fresh Mozzarella and Fresh Basil \$29

**Salmon Salad Rilette**  
Canapes and Lemon Mayo \$30.75

**Tomato Gazpacho Shooters** (gf)(v) \$9

**Tuna Tartare**  
with Sesame Soy, Wasabi Caviar on Crispy Won Ton \$41

**Tomato Bruschetta** (v)  
Crostoni and Fresh Basil \$29

**Roast Beef Roulade** (gf)  
Crispy Onions, Horseradish Mayo and Arugula \$31

**Chicken Pesto Salad**  
Golden Raisins and Grilled Bread \$33.50

**Gulf Shrimp Cocktail** (gf)  
with Homemade Cocktail Sauce \$48

**Fried Polenta** (gf)(v)  
Mushrooms and Truffle Oil \$32.50

**Caramelized Onion and Gruyere Tart** (v) \$29

**Miniature Crab Cake**  
with Aioli \$41

**Pork Belly Squares** (gf)  
with Maple Syrup \$36.25

**Spinach and Boursin Cheese** (v)  
Roasted Tomato and Phyllo Cup \$33.50

**Crab-Stuffed Mushroom Caps** (gf) \$38.50

**Ratatouille Tartlets** (v) \$29

**Garlic Chicken Brochettes** (gf)  
Drizzled with Garlic Infused Oil \$30.75

**Beef Satay Skewers** (gf)  
with Toasted Sesame Seeds and Scallions \$33.75

**Spanakopita**  
Spinach and Feta Cheese \$29

**Petite Sliders**  
Beef, Cheddar and Fried Onions \$31

**Goat Cheese Mushroom Caps** (gf)(v) \$29

**Grilled Vegetable Brochette** (gf)(v) \$29

**Crispy Fried Shrimp**  
with Sweet and Sour Sauce \$38.50

**Cheese Curds** (v) \$33.75

Vegetarian (v) Gluten Free (gf)

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### DINNER STATIONS

Priced per person, per 90 minutes, based on a minimum of three stations ordered, minimum 50 guests.  
\*Additional \$36.50 per gallon for coffee service.

#### PARISIAN METRO STATION

Sliced Baguettes

Frisee Salad with Bacon Lardons, Roquefort Cheese and Walnut Vinaigrette

Beef Bourguignon: Red Wine-Braised Beef, Potato Puree, Mushrooms and Pearl Onions

Poulet Citron: Grilled Chicken Breasts with Spinach and Citrus-Butter Sauce

\$22.75 per person

#### LITTLE TOKYO STATION

Fried Won-Tons

Napa Cabbage and Carrot Salad with Sesame-Soy Dressing

Pork Tonkotsu Ramen Bar with Noodles and Asian Veggies

Shrimp-Fried Rice, Eggs and Scallions

\$29 per person

#### MEXICAN STATION

Guacamole, Salsa Fresca and Tortilla Chips

Corn and Black Bean Salad with Romaine, Tomatoes and Honey-Lime Dressing

Chicken Fajitas with Peppers, Onions and Warm Flour Tortillas

Flank Steak Carne Asada with Green Chilies and Pepper Jack Cheese

Spanish Rice

Sour Cream

\$23 per person

#### VIA ROMA ITALIAN STATION

Imported Breadsticks and Focaccia

Mista Salad: Mixed Greens, Fennel, Cherry Tomatoes, Carrots, Red Onion, Radish, Cucumber and Balsamic Vinaigrette

Caprese Salad: Roma Tomatoes, Fresh Wisconsin Mozzarella, Basil and Olive Oil

Spinach Ricotta Ravioli, Marinara Sauce, Basil and Grana Padano Cheese

Rigatoni with Ham and Peas, Parmesan Cream Sauce

\$21.50 per person

#### THE MED STATION

Italian Rolls and Butter

Baby Romaine Lettuce, Cucumber, Olives, Cherry Tomato, Red Onion, Feta Cheese and Oregano Vinaigrette

Orzo Pasta Salad: Chopped Red and Green Peppers, Grated Parmesan, Black Pepper and Lemon EVOO

Grilled Pesto Chicken Breast and Roasted Red Thyme Potatoes

Salmon Dijonnaise with Smoked Bacon, Dijon Mustard and Fresh Herbs

\$24 per person



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## **CARVING STATIONS**

Available as an add on to any dinner station (Minimum of 3 Dinner Stations Required). All items carved to order and are accompanied by Yukon Gold Potato Puree, Appropriate Rolls and Sauces. 30 person minimum.

**ROASTED PORK LOIN**  
WITH PEPPERCORN SAUCE  
\$17 per person

**ROASTED TURKEY BREAST**  
WITH CRANBERRY-ORANGE RELISH  
\$15.75 per person

**PEPPER-CRUSTED TENDERLOIN OF BEEF**  
WITH A RED WINE REDUCTION  
\$23 per person

**PRIME RIB OF BEEF AND GARLIC THYME CRUST**  
WITH AU JUS AND A CREAMY HORSERADISH SAUCE  
\$20.50 per person

Chef Fee \$125 Per Chef





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### DINNER BUFFETS

Minimum of 50 guests required for dinner buffets.

#### **FESTA FAMILY BUFFET**

Italian Rolls and Butter

Bartolotta's Creamy Caesar Salad: Romaine Lettuce, Caesar Dressing, Grana Padano Cheese and Croutons

Orzo Pasta Salad: Chopped Bell Peppers, Cherry Tomatoes, Grated Parmesan and Lemon EVOO

Red-Wine Braised Short Ribs

Roasted Carrots

Yukon Gold Potato Puree

Sauteed Chicken Piccata

Spinach Ricotta Ravioli with Marinara Sauce, Basil and Grana Padano Cheese

Italian Cookie Platter

\$41 per person

#### **THIRD WARD BUFFET**

Italian Rolls and Butter

Mista Salad: Mixed Greens, Fennel, Cherry Tomatoes, Carrots, Red Onion, Radish, Cucumber and

Balsamic Vinaigrette

Caprese Salad: Roma Tomatoes, Fresh Wisconsin Mozzarella, Basil and Olive Oil

Bartolotta's Creamy Caesar Salad: Romaine Lettuce, Caesar Dressing, Grana Padano Cheese and Croutons

Rigatoni Pasta with Marinara, Fried Eggplant, Fresh Mozzarella

Seared Whitefish Almondine with Green Beans

Sliced Roasted Peppercorn Sirloin with Chianti Demi-Glaze

Roasted Red Potatoes

Devil's Food Cake, Banana Rum Cream

Lemon Poppy Seed Cake

\$46 per person

#### **ITALIAN WEDDING FEAST BUFFET**

Italian Rolls and Butter

Vegetable Ministrone Soup (v)

Bartolotta's Creamy Caesar Salad: Romaine Lettuce, Caesar Dressing, Grana Padano Cheese and Croutons

Arugula Salad: Mushrooms and Shaved Grana Padano Cheese

Salad of Goat Cheese, Marcona Almonds, Watercress and Balsamic Vinaigrette

Shrimp and Orzo Pasta Salad with Bell Pepper Confetti and Lemon EVOO

Pan-Seared Salmon with Pinot Grigio Cream Sauce

Yukon Mashed Potatoes

Carved Pepper-Crusted Prime Rib of Beef

Seasonal Farmer's Market Vegetables

Miniature Pastries: Crème Brulee, Napoleons, Eclairs, Chocolate Mousse Cups, Fruit Tarts

\$54.50 per person



# BARTOLOTTA

## CATERING & EVENTS

AT THE ITALIAN COMMUNITY CENTER

### PLATED DINNERS

Price is based on soup or salad and one entrée per person.

Dinner service includes Italian Rolls, Water, Locally Roasted Coffee, Decaffeinated Coffee.

A \$2 per person charge will apply if more than one entrée (other than vegetarian choice) is selected.

A \$5 per person charge will apply if you would like to add an additional soup or salad course.

#### SOUP

Chilled "Gazpacho" Soup (gf)(v)(vegan)

Wild Mushroom Soup (gf)(v)

Tomato Bisque with Fresh Basil (gf)(v)

Wisconsin Beer Cheese Soup (v)

Vegetable Minestrone (v)(vegan)

Tortilla Soup, Cilantro, Avocado and Crispy Tortillas

Chicken Orzo Pasta Soup

#### SALAD

Mista Salad: Mixed Greens, Fennel, Cherry Tomatoes, Carrots, Red Onion, Radish,  
Cucumber and Balsamic Vinaigrette

Caprese Salad: Roma Tomatoes, Fresh Wisconsin Mozzarella and Balsamic Olive Oil

Orzo Pasta Salad: Chopped Bell Peppers, Cherry Tomato, Grated Parmesan and Lemon EVOO

Hearts of Romaine: Cucumbers, Olives, Cherry Tomato, Red Onion, Feta and Oregano Vinaigrette

Bartolotta's Creamy Caesar Salad: Romaine Lettuce, Caesar Dressing, Grana Padano Cheese and Croutons

Baby Spinach Salad: Chopped Eggs, Bacon, Red Onion, Mushrooms and Hot Bacon Dressing

Vegetarian (v) Gluten Free (gf)

Consuming raw or uncooked meats, poultry, and seafood may increase your risk of foodborne illness.



# BARTOLOTTA

## CATERING & EVENTS

AT THE ITALIAN COMMUNITY CENTER

### ENTREES

**TUSCAN CHICKEN HALF** (gf)  
Rosemary, Garlic Jus, Caramelized  
Brussels Sprouts and Roasted Potatoes  
\$35

**RIGATONI PASTA** (v)  
Fried Eggplant, Marinara,  
Fresh Mozzarella and Basil  
\$27.50

**CHICKEN SCALOPPINE**  
Choice of Sauce  
Lemon Caper Piccata **OR** Mushroom Marsala with  
Campanelle Pasta and Seasonal Vegetables  
\$35

**WILD MUSHROOM RISOTTO** (v)  
Fontina, Grana Padana Cheese and White Truffle Oil  
\$30

**GRILLED CITRUS CHICKEN BREAST** (gf)  
Spinach, Yukon Gold Potato Puree and  
Citrus Butter Sauce  
\$35

**GRILLED PORK CHOP** (gf)  
Sweet Potato Puree, Seasonal Vegetable Medley  
and Marsala Mushroom Sauce  
\$33.75

**SEARED SALMON** (gf)  
Celery Root Puree, Seasonal Vegetable Medley  
and Citrus Butter Sauce  
\$36

**BRAISED SHORT RIBS OF BEEF** (gf)  
Yukon Gold Potato Puree, Carrots and  
Red Wine Reduction  
\$40

**ROASTED GREAT LAKES WHITEFISH** (gf)  
Corn Relish, Green Beans and Citrus Vinaigrette  
\$35

**GRILLED NEW YORK STRIP STEAK** (gf)  
Roasted Marble Potatoes and Asparagus  
\$48.25

**SHRIMP CAVATAPPI PASTA**  
Pesto Cream Sauce, Zucchini and Cherry Tomatoes  
\$35

**FILET OF BEEF** (gf)  
Rainbow Carrots, Pureed Yukon Potatoes,  
and Brandy Peppercorn Sauce \$53

### VEGETARIAN, VEGAN AND GLUTEN FREE OPTIONS

**LENTILS DU PUY** (vegan)(gf)  
Braised Green Lentils with  
Carrot Puree, Mushrooms, Arugula Salad and Balsamic Glaze  
\$33.50  
\$34.50 with Tofu or Cheese

**POLENTA**(v)(gf)  
Soft Polenta with Stewed Tomatoes, Zucchini, Mushrooms  
and Arugula Salad  
\$30

**VEGETABLE "LASAGNA"** (vegan)(gf)  
Layers of Zucchini, Eggplant, Roasted Peppers and Stewed  
Tomatoes with Basil Pesto and Cannellini Beans  
\$33.50  
\$34.50 with Cheese

Vegetarian (v) Gluten Free (gf)

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**BARTOLOTTA**  
CATERING & EVENTS  

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AT THE ITALIAN COMMUNITY CENTER

## SURF AND TURF COMBO ENTREES

Recommended with Creamy Yukon Gold Potato Puree, Broccolini and Red Wine Butter Sauce.

**Seared Sea Scallops and Braised Short Ribs (gf)**  
\$47

**Petite Filet of Beef and Seared Salmon Filet (gf)**  
\$50.50

**Petite Filet of Beef and Grilled Shrimp (gf)**  
\$53

**Petite Filet of Beef and Seared Scallops (gf)**  
\$53

Vegetarian (v) Gluten Free (gf)

Consuming raw or uncooked meats, poultry, and seafood may increase your risk of foodborne illness.



# BARTOLOTTA

## CATERING & EVENTS

AT THE ITALIAN COMMUNITY CENTER

### LATE NIGHT FOOD & SWEETS

#### **BALLPARK**

Angus Beef Sliders, Cheddar, Dill Pickle and Ketchup

Petite Hot Dogs in Buns

Crispy Crinkle-Cut Fries and Aioli

\$12 per person

#### **LATENIGHT**

Scrambled Eggs

Smoked Bacon

Red Potatoes

\$8.50 per person

#### **THIRDWARD**

Margherita Pizza

Quattro Formaggi: 4-Cheese Pizza

Sausage Pizza

\$12 per person

#### **SWEET TABLE**

Priced per dozen, Minimum order two dozen  
per item(s) selected

Chocolate Dipped Strawberries \$38

Key Lime Tartlets \$31

Lemon Bars \$29

Chocolate Brownies \$29

Miniature Eclairs \$31

Chocolate Mousse Cups \$30

Miniature Crème Brulee (gf) \$38

Mini Tiramisu \$31

Fresh Fruit Tartlets \$31

Pecan Tarts \$31

Chocolate Truffles \$36

Cheesecake Pops \$36

Miniature Cream Puffs \$31

Italian Cookies \$30

Mini Cannolis \$31

#### **CANDY STATION**

Select 6 types for \$6.50 per person

Select 8 types for \$7.50 per person

Peanut Butter M&M's

Gummi Bears

Jolly Ranchers

Starburst

Caramel Rolos

Swedish Fish

Skittles

Milk Chocolate M&M's

Peanut M&M's

Miniature Reese's Peanut Butter Cups

Hersey Kisses

\*Bartolotta's will provide jars, scoops, and bags for your guests to take candy home.



**BARTOLOTTA**  
CATERING & EVENTS  
AT THE ITALIAN COMMUNITY CENTER

## *Bar and Beverage*

### **COMPLETE BAR PACKAGE**

*Beer, House Wine, Call Liquor, Soft Drinks*

First Hour	\$17.50 Per Person
Two Hours	\$21.75 per Person
Three Hours	\$26.00 Per Person
Four Hours	\$30.25 Per Person
Five Hours	\$34.50 Per Person

### **BEER, WINE & SODA PACKAGE**

*Beer, House Wine, Soft Drinks*

First Hour	\$14.00 Per Person
Two Hours	\$18.25 per Person
Three Hours	\$22.50 Per Person
Four Hours	\$26.75 Per Person
Five Hours	\$31.00 Per Person

*Beer, House Wine, Premium Liquor, Soft Drinks*

First Hour	\$21.00 Per Person
Two Hours	\$25.25 per Person
Three Hours	\$29.50 Per Person
Four Hours	\$33.75 Per Person
Five Hours	\$38.00 Per Person

### **HOSTED ON CONSUMPTION BAR**

Rail Liquor	\$6.25 per drink
Call Liquor	\$7.25 per drink
Premium Liquor	\$8.25 per person
Domestic Beer	\$4.50 per bottle
Craft Beer	\$6.25 per bottle
Wine (House)	\$6.25 per glass
Bottled Water	\$2.50 each
Soda or Juice	\$2.50 per glass

### **CASH BAR Tax is inclusive in drink prices.**

Rail Liquor	\$6.50 per drink
Call Liquor	\$7.50 per drink
Premium Liquor	\$8.50 per person
Domestic Beer	\$4.75 per bottle
Craft Beer	\$6.50 per bottle
Wine (House)	\$6.50 per glass
Bottled Water	\$2.75 each
Soda or Juice	\$2.75 per glass

**BAR SERVICE:** *There will be a \$75 charge per 100 guests, for any bar service, excluding package bars. Cash bar revenue does not go towards the food & beverage minimum.*



# BARTOLOTTA

## CATERING & EVENTS

AT THE ITALIAN COMMUNITY CENTER

### *Bar and Beverage*

#### **CALL LIQUORS**

*To Include:*

Skyy Vodka  
Titos Vodka(gf)  
Bombay Gin  
Bacardi Rum  
Malibu Coconut Rum  
Captain Morgan Rum  
Jose Cuervo Gold Tequila  
Jim Beam Bourbon  
Johnnie Walker Red Label Scotch Whisky  
Canadian Club Whisky  
Seagrams 7 Whiskey  
Southern Comfort  
E&J Brandy  
Amaretto  
Baileys  
Kahlua

#### **PREMIUM LIQUORS**

*To Include:*

Titos Vodka(gf)  
Absolut Vodka  
Bombay Sapphire Gin  
Bacardi Rum  
Malibu Coconut Rum  
Captain Morgan Rum  
Hornito's Tequila  
Maker's Mark Bourbon  
Dewar's Scotch Whisky  
Jack Daniels Whiskey  
Korbel Brandy  
Disaronno Amaretto  
Baileys  
Kahlua

#### **BOTTLED BEER**

*To Include:*

Miller Lite  
  
Miller High Life  
  
New Glarus Spotted Cow  
  
Peroni  
  
Louise's Demise  
  
Lakefront IPA

#### **HOUSE WINE**

*To Include:*

Sauvignon Blanc  
  
Chardonnay  
  
Cabernet Sauvignon  
  
White Zinfandel  
  
Merlot

#### **SOFT DRINKS**

*To Include:*

Coke, Diet Coke, Sprite  
  
Assorted Juices  
  
Bottled Water



# BARTOLOTTA

## CATERING & EVENTS

AT THE ITALIAN COMMUNITY CENTER

### WINE LIST

#### Sparkling Wine

Sparkling Grape Juice	California	\$20
Wycliff Brut	California	\$29
Fratelli Moscato d'Asti	Italy	\$37
Lamarca Prosecco	Veneto, Italy	\$48

#### Pinot Grigio

Anterra Winery	Italy	\$33
Kettmeir Vineyards	Italy	\$50
Santa Margherita	Italy	\$63

#### Sauvignon Blanc

Stonewood Wines	California	\$33
Geysler Peak	California	\$36
Glazebrook Wines	New Zealand	\$50

#### Chardonnay

Folonari Winery	Italy	\$36
Sterling Napa	California	\$43
Laguna Vineyards	California	\$50

#### Riesling

JJ Mueller Riesling	Rheinhessen, Germany	\$33
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#### Italian Reds

Cavichioli Lambrusco Dolce	Emilia Romagna, Italy	\$34
Folonari Chianti	Tuscany, Italy	\$37
Teseschi Valpolicella	Verona, Italy	\$42

#### Pinot Noir

Folonari Winery	Italy	\$36
MacMurray	Russian River Valley, Ca	\$57

#### Merlot/Malbec

Boomtown Merlot	Washington	\$36
Alamos Malbec	Argentina	\$37
Raymond R Collection Merlot	California	\$38

#### Cabernet Sauvignon

Stemmari Wines	Sicily	\$33
Storypoint Winery	California	\$47
Wente Charles Wetmore Reserve	California	\$68

#### House Wine

Whites: Sauvignon Blanc, Chardonnay, White Zinfandel		
Reds: Cabernet Sauvignon and Merlot		\$30





# BARTOLOTTA

## CATERING & EVENTS

AT THE ITALIAN COMMUNITY CENTER

## ***Bartolotta Catering Information***

### **DEPOSITS**

30% of total of the room rental and food and beverage minimum is due upon signing the catering contract.

45% of total of the room rental and food and beverage minimum is due 6 months before your event.

60% of total of the estimated total balance 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 will vary depending upon the size of the room and the day of the week.

The minimums are non-inclusive of rentals, service charge and tax.

### **SERVICE CHARGE & TAX**

There is a 22% taxable service charge applied to all 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.

### **DECOR**

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.

### **AV PRICES**

Power for Vendors	\$25	Wireless Handheld Mic	\$67
Additional Power Strip	\$5	Wireless Lavalier	\$67
Additional Extension Cord	\$5	AV1 Box	\$37
Easel	\$10	Mixer	\$37
Flip Chart with Marker	\$25	LCD Projector	\$200
4'X8' Stage	\$35	8' Screen	\$40
(6 complimentary pieces. After that, charge per piece)		Conference Phone	\$60
Pipe & Drape 8'X12'	\$10/section	Clicker	\$10
Speakers	\$25	Lucite Podium	\$75
Wired Mic	\$67		

***A 22% Service Charge and 6.1% Sales Tax will be applied to all rental equipment***