

## A BARTOLOTTA STEAKHOUSE MEQUON

## CATERING DINNER MENU

# CATERING MANAGER <br> CRISTIN HILDENBRAND 

# A $\square \square 11120$ North Cedarburg Rd. Mequon WI. 53092 <br> Restaurant: (262)-518-5500 

## cristinhildenbrand@barotolottas.com

Monday- Thursday: 5:30-9:00pm
Friday: 5:30-10:00pm
Saturday: 5:00-10:00pm
Sunday: 5:00-8:00pm

## Salads

For groups over 20, Host please choose one item below or provide counts one week prior to event with a maximum of two items. If less than 20 guests, Host can choose up to two items.

BLT Wedge
Iceberg Lettuce with Bacon Lardons, Buttermilk Dressing, Cherry Tomato and Roth Blue Cheese Crumbles 13

Bartolotta's Caesar
Romaine Lettuce with an Anchovy Romano Dressing, Croutons and Parmesan Cheese 12

Roasted Red Beet Salad
Roasted Red Beets, Horseradish Crème Fraiche, Smoked Trout, Shaved Fennel and Red Onion 14

House Salad
Mixed Greens with Tomato, Onion, and Seasoned Croutons 10

## Entrees

Please select two options:
For groups over 20 guests, counts are required for each entrée one week prior to arrival, with a maximum of three entrée selections including a vegetarian option. Host to provide place cards clearly indicating the entrée selection, i.e. 'Beef', 'Chicken', 'Vegetarian' or a picture of the item.

## Seafood

## Bay of Fundy Salmon

Sautéed and served with a Seasonal Selection of Vegetables 31
$\square \Delta \square \square$ Sea Scallops
Seared Sea Scallops with a Seasonal Selection of Vegetables 38

South African Lobster Tails
Two 5oz Cold Water Tails Steamed with Herbs, served with
Spinach and Drawn Butter 58

## Traditionals

Bell and Evans Half Chicken
Semi-boneless with Potato Puree, Brussels Sprouts, Button Mushrooms and Diane Sauce 25

Baby Back Ribs
A Full Rack of Slow-Cooked, Charred Baby Back Ribs and French Fries 30

Seasonal Rigatoni Pasta 20

## Steaks

All steaks and combinations come with one selection of potato (please select one for all steaks: baked, bacon roasted or puree) and a sauce (please select one: béarnaise, red wine sauce or Bourbon peppercorn)

12oz Mr. B's Filet Mignon 46
8 oz Classic Filet Mignon 41
14oz Bone-in Filet Mignon 53
16oz Angus NY Strip 46
18oz Angus Ribeye 46
Strauss Double Cut Lamb Chops 46

## Combinations

Filet and Salmon 6oz $41 \mid 80 z 48$
Filet and Shrimp Scampi 6oz 44|8oz 52
Filet and Scallops 6oz $44 \mid 8 \mathrm{oz} 52$
Filet and Crab Cake 6oz 45 |8oz 53
Filet and Lobster 6oz 56|8oz 63

## Additional Sides

Roasted Brussels Sprouts 7

Sautéed Spinach 7
Creamed Spinach 8
Seasonal Vegetable mkt
Roasted Button Mushrooms 7
Seasonal Mushrooms mkt

## Children's Entrées

*Children's Entrées are available for $\$ 15$ and include a fresh fruit cup and one of the following options:

## Pasta with Sauce

Chicken Fingers with French Fries
Cheeseburger with French Fries


For groups over 20, Host please choose one item below or provide counts one week prior to arrival with a maximum of two items. If less than 20 guests Host to choose two desserts that Bacchus will print on a menu for guests to order from.

Flourless Chocolate Cake 9
Lemon Cheesecake 9
Sorbet - Daily Selection 8
A BARTOLOTTA STEAKHOUSE

