



A BARTOLOTTA STEAKHOUSE
MEQUON

CATERING DINNER PACKAGE MENU

CATERING MANAGER
CRISTIN HILDENBRAND

11120 North Cedarburg Rd. Mequon WI. 53092
Restaurant: (262)-518-5500

cristinhildenbrand@bartolottas.com

Monday- Thursday: 5:30-9:00pm

Friday: 5:30-10:00pm

Saturday: 5:00-10:00pm

Sunday: 5:00-8:00pm

Dinner Packages

#1 - DINNER PACKAGE - \$75 per person

Includes food, beverage, service charge and tax

FIRST COURSE

House Salad or Shellfish Bisque

(Groups over 20 guests to have one selection for this course)

Bread in Baskets with Butter

MAIN ENTRÉES

Groups under 20 guests can have up to three different entrée selections including the vegetarian option.

Groups over 20 guests must all have the same entrée or provide counts for each entrée one week prior to arrival with place cards indicating the guest's selection.

Filet Mignon, 8oz with Potato Puree and Béarnaise Sauce

-or-

Filet and Salmon with Potato Puree and Béarnaise Sauce

-or-

Filet and Scallop with Potato Puree and Béarnaise Sauce (additional 7)

-or-

Bay of Fundy Salmon with Seasonal Selection of Vegetables

-or-

Bell and Evans Chicken with Seasonal Selection of Vegetables

-or-

Vegetarian Rigatoni Pasta

DESSERT (please choose one)

(Groups over 20 guests choose one selection for this course)

Flourless Chocolate Cake

Or

Lemon Cheesecake

BEVERAGES

Includes House Red Wine, House White Wine, Beer, Soft Drinks, Juices, Coffee and Hot Tea

(Two drink maximum per person)

Cash Cocktails

#2 - DINNER PACKAGE - \$100 per person

Includes food, beverage, service charge and tax

PASSED APPETIZERS (one dozen per 6 people)

Caprese Skewers

Petite Crab Cake

FIRST COURSES

(Choose one soup and one salad. Groups over 20 guests choose one selection for this course)

Caesar Salad, Wedge or Beet Salad (choose one)

-or-

Shellfish Bisque, Onion Soup, Seasonal Soup (choose one)

Bread in Baskets with Butter

MAIN ENTRÉES

Groups under 20 guests can have up to three different entrée selections including the vegetarian option.

Groups over 20 guests must all have the same entrée or provide counts for each entrée one week prior to the event with place cards indicating guest selections.

Filet Mignon, 8oz with Potato Puree and Béarnaise Sauce

-or-

Filet and Salmon with Potato Puree and Béarnaise Sauce

-or-

Filet and Scallop with Potato Puree and Béarnaise Sauce (additional 7)

-or-

Bay of Fundy Salmon with Seasonal Selection of Vegetables

-or-

Bell and Evans Chicken with Seasonal Selection of Vegetables

-or-

Vegetarian Rigatoni Pasta

DESSERT (please choose one)

(Groups over 20 guests choose one selection for this course)

Flourless Chocolate Cake

-or-

Lemon Cheesecake

BEVERAGES

*Includes Rail Cocktails, Upgraded White Wine, Upgraded Red Wine, Beer,
Soft Drinks, Juices, Coffee and Tea
(Two drink maximum per person)*

#3 - DINNER PACKAGE - \$125 per person

Includes food, beverage, service charge and tax

PASSED APPETIZERS

Petite Crab Cakes, Jumbo Shrimp Cocktail, and Caprese Skewers

FIRST COURSES

(Choose one soup and one salad. Groups over 20 guests choose one selection for this course)

Caesar Salad, Wedge or Beet Salad (choose one)

-or-

Shellfish Bisque, Onion Soup, Seasonal Soup (choose one)

Bread in Baskets with Butter

MAIN ENTRÉES

Groups under 20 guests can have up to three different entrée selections including the vegetarian option.

Groups over 20 guests must all have the same entrée or provide counts for each entrée one week prior to the event with place cards indicating guest selections.

Filet Mignon, 8oz with Potato Puree and Béarnaise Sauce

-or-

Angus NY Strip, 16oz with Potato Puree and Béarnaise Sauce

-or-

Filet and Salmon with Potato Puree and Béarnaise Sauce

-or-

Filet and Scallop with Potato Puree and Béarnaise Sauce (additional 7)

-or-

Bay of Fundy Salmon with Seasonal Selection of Vegetables

-or-

Bell and Evans Chicken with Seasonal Selection of Vegetables

-or-

Vegetarian Rigatoni Pasta

DESSERT (please choose one)

(Groups over 20 guests should have one selection for this course)

Flourless Chocolate Cake

-or-

Lemon Cheesecake

BEVERAGES

Includes Call Cocktails, Upgraded White Wine, Upgraded Red Wine, Beer,
Soft Drinks, Juices, Coffee and Tea

(Two drink maximum per person)