



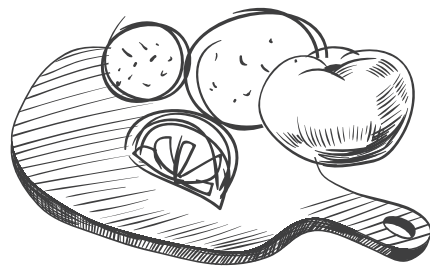
HAPPY HOUR MENU

WAFFLES

CIENFUEGO

PANCAKES

KITCHEN



PLATTERS



PLATTERS

ANTIPASTI

Chef's selected meats, Gouda and Cheddar,
served with crostini, olives, red pepper,
grilled red onions, pickled mushrooms, and breads

8.50 per person

ROTH KASE CHEESE BOARD

Roth Kase cheese creatively displayed with
assorted crackers, compotes, fresh fruit garnish

8.75 per person

Add charcuterie meats

6.50 per person

DOMESTIC CHEESE BOARD

Assortment of chef's choice cheeses creatively
displayed and with assorted crackers and compotes

6.95 per person

Add charcuterie meats

6.50 per person

VEGETABLE CRUDITÉ PLATTER

Variety of fresh vegetables served with buttermilk ranch dip

6.75 per person

FRESH FRUIT PLATTER

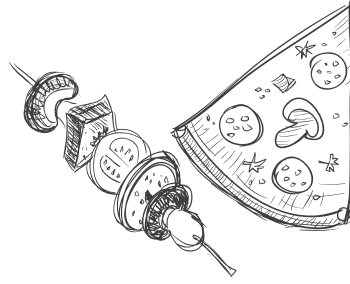
Seasonal fresh fruit and berries

4.75 per person

GRILLED VEGETABLE PLATTER

Grilled squash, bell peppers, eggplant,
portobello mushrooms, asparagus,
marinated in fresh herbs and olive oil

4.75 per person



APPETIZERS



HOT APPETIZERS

BARTOLOTTA'S CRAB CAKE

Fresh crab meat with Old Bay seasoning and red pepper aioli

49.50 per dozen

WISCONSIN CHEESE CURDS

Classic fried white curds with ranch dressing

8.25 per pound
serves 3-4 people

WILD MUSHROOM TART

Sautéed wild mushrooms and fonduta

41.50 per dozen

ARANCINI WITH MARINARA

Arborio rice, parmesan cheese, and panko breadcrumbs

32.95 per dozen

SPINACH ARTICHOKE DIP

Marinated artichokes, wilted spinach, cream cheese,
roasted garlic, parmesan cheese, and pita chips

3.75 per person

FLATBREAD PIZZAS

Sausage and cheese

Pepperoni and cheese

Mushroom and Boursin cheese

Margherita

Prosciutto, Brie, and arugula

10.00 per flatbread

TATER TOTS

With Chipotle ranch and ketchup dipping sauces

5.95 per person

NACHO BAR

With one choice of ground beef, shredded chicken,
or shredded pork, and cheese sauce with traditional
toppings - shredded lettuce, sour cream, tomatoes,
onions, salsa, jalapeños, queso fresco

10.95 per person

Add Guacamole

3.00 per person

COLD APPETIZERS

SMOKED SALMON & CAPER GOAT CHEESE

49.50 per dozen

Cold smoked salmon, spinach, pickled red onion
on rice cracker

PESTO BRUSCHETTA

35.00 per dozen

Herbed-toasted focaccia with fresh mozzarella,
grape tomato, and fresh pesto

TOMATO AND BASIL BRUSCHETTA

29.00 per dozen

Toasted crostini, chopped tomatoes, garlic,
fresh basil, extra virgin olive oil, balsamic vinaigrette

SHRIMP COCKTAIL

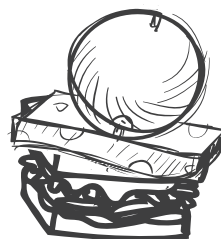
12.50 per person

With lemon wedges and house-made cocktail sauce

CAPRESE SKEWERS

38.95 per dozen

Cherry tomatoes, pearl mozzarella,
fresh basil with balsamic syrup



SANDWICHES



MINI SANDWICHES AND SLIDERS

BEEF SLIDERS

35.00 per dozen

Ground beef patty with cheddar cheese,
horseradish mayonnaise, and crispy onions on brioche

BUFFALO CHICKEN SLIDERS

35.00 per dozen

Classic fried white curds with ranch dressing

PORK SLIDERS

35.00 per dozen

Ground pork patty with bacon onion jam,
and provolone cheese on pretzel bun

DELI MEAT SANDWICHES

28.00 per dozen

Choice of Boar's Head shaved turkey breast, ham,
chicken breast, or beef with brioche or pretzel buns



DESSERTS



DESSERTS

COOKIES

18.00 per dozen

DELUXE BROWNIES OR BLONDIES

45.00 per dozen

MINI CUPCAKES

Vanilla or Chocolate

18.50 per dozen

ASSORTED PETIT FOURS

Flavors may include Strawberry Slices, Almondines,
Triple Chocolate Squares, Financiers,
Chocolate Crumbles, Opéras

27.00 per dozen

ASSORTED DESSERT SHOOTERS

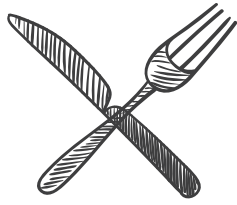
Flavors may include Chocolate, Lemon Meringue,
Tiramisu, and Vanilla

55.00 per dozen

MINI CHEESECAKES

Flavors may include Dulce de Leche,
Mocha Cappuccino, and Decadent Turtle

30.00 per dozen



PACKAGES



FOOD PACKAGES

BASIC PACKAGE

25.00 per person

Choose between domestic cheese board or crudité platter

Choice of two appetizers

- Flatbread Pizzas
- Boar's Head Deli Meat Sandwiches
- Tomato Basil Bruschetta
- Tater Tots

Cookies

INTERMEDIATE PACKAGE

40.00 per person

Choose between domestic cheese board or crudité platter

Choice of two appetizers

- Flatbread Pizzas
- Any Cold or Hot sliders
- Tomato Basil Bruschetta
- Tater Tots
- Caprese Skewers
- Arancini with Marinara
- Spinach Artichoke Dip

Choice of one dessert

PREMIUM PACKAGE

65.00 per person

Choose between Roth Kase Cheese board or Antipasti platter

Choice of three appetizers

- Bartolotta's Crab Cake
- Any Cold or Hot sliders
- Shrimp Cocktail
- Cheese Curds
- Caprese Skewers
- Mushroom Tarts
- Smoked Salmon and goat cheese
- Arancini with Marinara
- Pesto Bruschetta

Choice of one dessert

BAR PACKAGES

BEER, HOUSE WINE, SOFT DRINKS

Two Hours	20.00 per person
Three Hours	25.00 per person
Four Hours	28.00 per person

BEER, HOUSE WINE, CALL LIQUOR, SOFT DRINKS

Two Hours	23.00 per person
Three Hours	28.00 per person
Four Hours	31.00 per person

BEER, HOUSE WINE, CALL LIQUOR, PREMIUM LIQUOR, SOFT DRINKS

Two Hours	30.00 per person
Three Hours	35.00 per person
Four Hours	42.00 per person

CASH BAR OR HOSTED BAR

Rail	8.00
Call	9.00
Premium	10.00
Domestic	6.00
Craft/Import	7.00
House Wine	8.00
Seltzers	7.00
Soft Drinks	3.00

BARTENDER FEE

175.00
per 75 guests

ADDITIONAL INFORMATION

EVENT HOURS AND SPACE

Northtown dining room is available Monday through Friday, 3pm to 7pm. Any events extending past 7pm will incur additional room rental costs.

FOOD & BEVERAGE MINIMUM & ROOM RENTAL FEE

There is a \$1,250 food and beverage minimum. The minimums are non-inclusive of rentals, service charges and tax. Room rental fees can apply to events extending past the allotted timeframe. Room Rental fees are determined by US Bancorp Real Estate for mandatory services including afterhours HVAC, Security, Janitorial and Engineering. Room Rental fees are determined by guest count and duration of event.

DEPOSITS

50% Deposit of Food and Beverage Minimum due at time of booking.

REMAINING BALANCE: Any remaining balance will be charged night of event to Credit Card on file.

GUARANTEE

A final guarantee of the number of guests is due seven (7) business days prior to the event. Otherwise, you will be charged for the number of guests stated on your Event Agreement.

SERVICE CHARGE & TAX

There is a 22% taxable service charge applied to all event charges. 6.0% sales tax is applied to the total bill.

MENU

Menu selections must be made no later than 7 days in advance. We are happy to provide dietary substitutions upon advance request.

DÉCOR

We can assist you with ordering of any specialty linens, chargers, 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 if it is in a vessel.

ADDITIONAL CHARGES

Bartender Fee and Bar Set Up \$175 per 75 guests

Room Set Up Fee \$250 for room arrangements outside of normal dining room set up.

China Fee Varies based on rental need

Cake Cutting Fee \$1.50 per person