

MR. **B**'S

A BARTOLOTTA STEAKHOUSE

CATERING APPETIZER MENU

CATERING MANAGER
EMILY FERGER

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

Friday: 5:30-10:00pm

Saturday: 5:00-10:00pm

Sunday: 5:00-8:00pm

STATIONED APPETIZERS

Individual appetizer pricing feed approximately 2-3 people per order

Haystack Onion Rings \$8.25

Buttermilk battered

Oysters Rockefeller \$14.95

Spinach, cream, bacon and Pernod liquor (5 per order)

Shrimp Scampi \$13.95

Garlic butter and breadcrumbs

Oysters on the Half Shell \$14.95

Lemon, cocktail sauce (6 per order)

Bruschetta \$8.25

Grilled rustic Tuscan bread, tomato-basil salad

Bartolotta's Signature Calamari \$10.95

Deep fried, garlic, mint, marinara sauce

Wisconsin Artisanal Cheese Plate \$14.25

Chef's selection of three cheeses, fruit preserves, toasted nuts

Jumbo Shrimp Cocktail \$14.95

Cocktail sauce, lemon (4 per order)

PASSED APPETIZERS

All passed appetizers are based on per dozen

-COLD APPETIZERS-

Shrimp Cocktail \$52/dozen

Jumbo U10 Shrimp lightly poached and served with house made spiced cocktail sauce

Oysters on the half shell \$32/dozen

Dozen east coast oysters with cocktail sauce

Caprese Skewers \$36/dozen

Fresh mozzarella, tomato and basil and balsamic reduction served on a skewer

Bruschetta Bites \$24/dozen

Grilled Tuscan bread, tomato-basil salad

-HOT APPETIZERS-

Italian Sausage stuffed Mushrooms \$48/dozen

Italian sausage overstuffed in button mushroom caps finished with a garlic butter and roasted to a golden brown finish

Mini Crab Cakes \$48/dozen

Our signature Maryland crab cakes served bite size

Mushrooms and Goat Cheese Tartlets \$36/dozen

Mushrooms and goat cheese

Shrimp Skewer \$58/dozen

Grilled shrimp green onion and cherry tomato grilled to perfection and finished with a light lemon dressing

Lamb Chops \$78/dozen

Wood roasted Australian lamb sliced into single chops finished with brown butter and served with your choice of sauce

PLATTERS

Platter pricing feed approximately 25 people per platter

Domestic Cheese Platter \$125

Selection of domestic cheeses including Swiss, Muenster, Cheddar and Blue also includes traditional accompaniments including grapes, fresh strawberries, preserves and crackers.

Fruit Platter \$100

Fresh sliced seasonal fruit garnished with fresh berries and grapes

Cured Meats \$150

Chef's selection of charcuterie served with whole grain mustard and cornichons

Vegetable Crudités \$80

Chef's Seasonal Vegetables served with Buttermilk Dressing and Balsamic Vinaigrette

Seafood Tower \$108

One dozen Oysters, two dozen Shrimp cocktail, and crab salad, served on a tower with crushed iced lemon wedges and cocktail sauce