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THE BARTOLOTTA CATERING
COMPANY & EVENTS
at The Grain Exchange



Weddings / Corporate / Special Events

225 E. Michigan St. Milwaukee, WI 53202 (414) 727-6980
grainexchange@bartolottas.com / www.bartolottacatering.com

Hors d'Oeuvres

Served per dozen. Minimum order of 4 dozen per selection.

Cold

Salmon Rillettes

Smoked and poached salmon spread on pain grille, seasoned with lemon and chives 23.00

Trio of Bruschetta

Black olive, mushroom and garlic, tomato and basil on a pain grille 22.00

Prosciutto and Cheese

Prosciutto di parma with aged manchego and arugula on a crostini 34.00

Smoked Salmon

Zucchini and smoked salmon rolls with cream cheese 24.00

Mozzarella Skewers

Fresh mozzarella and cherry tomato on a skewer with basil puree 22.00

Bacchus Tuna Tartare

Sushi grade yellowfin tuna, seasoned with sesame-soy vinaigrette and wasabi tobiko 36.00

Curried Chicken Salad

Grilled chicken breast, dried Door County cherries, toasted walnuts on endive spear 23.00

Shrimp and Mango Skewers

Fresh Gulf shrimp, poached and marinated with vanilla-chili oil 34.00

Shrimp Cocktail

Jumbo gulf shrimp poached in pickling spices, Bloody Mary style cocktail sauce 38.00

Assorted Tea Sandwiches

Select 3

Featuring: cucumber, arugula with cream cheese spread, egg salad with bacon, smoked salmon with a dill crème fraiche, curry chicken salad, and roast beef with a horseradish cream and watercress.

Served on a variety of breads 26.00

Steakhouse Rolls

Top sirloin rolled with horseradish cream, frizzled onions and arugula 26.00

Hot

Short Ribs

Braised short rib on a potato cup with red wine reduction 27.00

Fruit Skewers

Grilled fruit skewers with apricot and mint glaze 24.00

Asian Chicken Brochettes

Marinated chicken sautéed with a choice of sweet chili glaze or peanut sauce and toasted sesame seeds 24.00

London Broil

Hanger steak marinated and roasted with Béarnaise sauce 26.00

Parmesan Ratatouille Tartlets

Parmigiano-Reggiano with herbed vegetable blend 22.00

Crispy Shrimp

Crispy gulf shrimp wrapped in pastry shell with a citrus aioli 30.00

Maryland Crab Cakes

Fresh lump crab meat with old bay seasoning 29.00

Mushroom Risotto Fritter

Wild mushroom risotto cake and fonduta 25.00

Duck Confit on Potato Chip

Thin and crispy sweet potato chip, slow cooked duck leg and Cumberland sauce 29.00

Goat Cheese Mushroom Caps

Herbed goat cheese and a mushroom cap 23.00

Brie de Meaux en Croute

Brie baked in puff pastry with cherry preserves 28.00

Crispy Polenta

Crispy polenta with wild mushroom ragout and white truffle oil 28.00

Small Plates

Capasante Dorate

Seared sea scallops with sautéed mushrooms and black truffle vinaigrette 12.00

Ricotta Ravioli

Spinach and ricotta ravioli, fried sage and brown butter 8.50

Asparagus and Fontina

Asparagus, basil and fontina risotto 7.50

Shrimp Cocktail

Served in a martini glass with bloody Mary style cocktail sauce 11.00

Duck Consommé

with duck pot sticker, cremini mushrooms and scallions 10.00

Fried Polenta

Crispy fried polenta with a wild mushroom ragout 8.50

Antipasti Platter

Selection of European meats and cheeses, cornichons, mustard, cheeses, olives and toasted baguette 9.50

Tomato Soup-Grilled Cheese

Tomato Pernod soup and grilled fontina cheese sandwich 8.00

First Course

Please choose one of the following:

Fresh Herb Salad

Mesclun spring mix and crisp romaine with sweet herbs, grape tomatoes and rice wine vinaigrette

Bibb Salad

Boston Bibb, roasted roma tomatoes, toasted pine nuts and shaved parmesan cheese with Italian herbs-vinaigrette

Caesar Salad

Bartolotta's signature Caesar salad with romaine lettuce and anchovy Romano dressing

Frisee Salad

With Maytag blue cheese, dried fruit, toasted walnuts and walnut vinaigrette 1.00 additional

Red Beet Salad

Sliced red beets, mesclun greens, goat cheese, candied walnuts, extra virgin olive oil and sherry vinegar 1.00 additional

Caprese Salad

Sliced roma tomatoes, fresh buffalo mozzarella with sweet basil, aged balsamic vinegar and extra virgin olive oil 1.00 additional

Summer Fruit Salad

Mesclun greens with toasted almonds, seasonal fruit and rice wine vinaigrette 1.00 additional

Spinach Salad

Spinach greens with a goat cheese crouton and oven dried tomatoes served with a balsamic vinaigrette and a citrus garnish 2.00 additional

Potato-Leek Soup

Idaho potatoes and leeks with light cream and fresh nutmeg

Tomato Pernod Soup

Rich tomato soup with Pernod and basil topped with parmesan croute

Entrées

A \$2.00 person for second entree choice

Steaks

Filet Mignon au Poivre

Lightly pepper crusted filet of beef medallion, house pureed potatoes, French green beans with choice of cognac cream sauce 42.00

Hanger Steak

Marinated and grilled hanger steak, mushroom potato cake, glazed carrots and red wine-shallot butter sauce 32.00

Grilled Pork Chop

Grilled pork loin chop with parmesan potatoes, sautéed field mushrooms, spinach and Marsala wine sauce 29.00

Beef Short Ribs

Braised beef short rib, root vegetable puree, glazed carrots and red wine reduction 32.00

Veal Chop

Roasted Strauss veal chop, braised rainbow chard, sage polenta cake and light white wine veal au jus 44.00

New York Strip

Served with braised Savoy cabbage, pureed potatoes and bordelaise red wine sauce 37.00

Grilled Rib Eye

14oz angus rib steak, root vegetables, French green beans and Barolo red wine sauce 38.00

Seafood

Atlantic Salmon

Pan seared Atlantic salmon, celery root and potato puree with champagne beurre blanc 29.00

Seasonal Snapper

Accompanied with parsley boiled potatoes, grilled asparagus and mushroom veloute 31.00

Roasted Sea Bass | Halibut (Seasonal)

Roasted wild striped sea bass or halibut, garlic mashed potatoes, ratatouille vegetables, basil oil and chive white wine butter sauce 32.00

Wisconsin White Fish

Pan roasted white fish, oven browned Yukon Gold potatoes, French Green Beans, fried leeks and a basil white wine butter sauce. 30.00

Entrées, continued

Poultry

Chicken and Tomato Cream

Roasted semi-boneless chicken with pureed potatoes, sautéed spinach, tomato and garlic cream sauce 26.00

Tuscan Chicken

One-half chicken, crisply roasted in traditional Tuscan style with rosemary and garlic, served with caramelized Brussel sprouts and roasted potatoes 25.00

Citrus Chicken

Pan seared semi-boneless chicken with root vegetable puree, wilted spinach and citrus butter sauce 25.00

Chicken Strasbourg

House-made porcini mushroom stuffing, green beans with tomato concassé and madeira cream sauce 28.00

Duets

Filet and Shrimp

Filet of beef, jumbo gulf shrimp, grilled asparagus, potato puree and Béarnaise sauce 42.00

Filet and Sea Bass

Filet of beef and wild striped sea bass or halibut, French green beans, roasted sweet potatoes and black truffle Madeira sauce 44.00

Filet and Lobster

Filet of beef and half of a lobster tail with Béarnaise sauce Market price

Hanger Steak and Shrimp

Marinated and grilled hanger steak, jumbo gulf shrimp, grilled asparagus, potato puree and red wine-shallot butter sauce 38.00

Filet and Salmon

Petit beef of filet and Atlantic salmon, house-pureed potatoes, wilted spinach and rich red wine butter sauce 43.00

Hanger Steak and Chicken

Marinated and grilled hanger steak and pan-roasted chicken, parmesan potatoes, French green beans and mushroom ragout 36.00

Mixed Grill

Hanger steak, boneless chicken breast and lamb loin, ratatouille vegetables, roasted rosemary potatoes and green peppercorn sauce 40.00

Entrées continued

Pasta and Risotto

Rigatoni con Melanzane

Tubes of pasta tossed in our house-recipe tomato sauce with eggplant, fresh mozzarella, basil and Parmigiano-Reggiano 23.00

Shrimp Cavattapi

Gulf shrimp tossed in light pesto cream sauce, zucchini squash and cherry tomatoes 25.00

Wild Mushroom Ravioli

Wild mushroom and ricotta ravioli, wild mushrooms, truffle cream sauce and parmesan crisp 27.00

Seafood Risotto

With shrimp and scallops, fine herbs and tomato concassé 26.00

Risotto al Alio

Swiss chard and garlic risotto, finished with grated parmesan cheese and extra virgin olive oil 25.00

Vegetarian Risotto

Seasonal vegetables with fontina and parmesan cheese 24.00

Dinner Buffet Menu

Silver Buffet

Grilled Hanger Steak with Cognac Cream Sauce
Coq au Vin
Roasted Garlic Mashed Potatoes
Grilled Asparagus
Caesar Salad
Mixed Greens and Sweet Herbs
Assorted Fresh Baked Rolls and Breads with Butter
32.00 per person

Gold Buffet

Carved Prime Rib with Natural au jus
Rigatoni con Melanzane
Dauphinoise Potatoes
Glazed Carrots
Classic Caesar Salad
Fresh Herbs Salad with Roasted Tomatoes, Toasted Pine Nuts and Shaved Parmesan
Assorted Fresh Baked Rolls and Breads with Butter
36.00 per person

Platinum Buffet

Grilled Beef Tenderloin and Red Wine Demi
“Planked” Salmon with Mustard and Fine Herbs
Cauliflower Gratin
Grilled Vegetable Plate
Roquefort Salad with Dried Fruit and Candied Nuts
Red Beets and Goat Cheese Salad
Assorted Fresh Baked Rolls and Breads with Butter
40.00 per person

Specialty Stations

Specialty stations are a great way of offering your guests many more food choices.
Each table is decorated to enhance the featured items.

Appetizer Stations

Seafood Towers

Jumbo Gulf Shrimp Cocktail 45.00 per dozen
Cracked Jonah Crab Claws market price - priced per dozen
Fresh Shucked Oysters market price - priced per dozen
Served with Cocktail Sauce, Mustard, Mayonnaise, and Fresh Lemon Wedges

Station Menu, continued

Cheese Boards

A Selection of Beautifully Displayed Domestic or Imported Cheeses
Served with Artisan Breads, Crackers, Compotes, and Fresh Fruit Garnishes
Domestic Cheeses 7.00 per person
Imported Cheeses 9.00 per person

Produce Market

An Assortment of Sliced Fresh Fruit and Berries and Fresh Vegetable Cruudités,
all Colorfully Displayed with Homemade Dips and Salsas
6.00 per person

Antipasti Platters

A Variety of Smoked and Cured Meats from Around the World,
Accompanied with Cured Olives, Fire Roasted Peppers,
Assorted Pickled Vegetables, and Garnished with Fresh Herbs
8.00 per person

Entrée Stations

Minimum of 3 stations

Carving Station

Select Two

All Selections are Priced per Person. Choose Two Selections from the Following:

Roasted Pork Lion, Herb Crusted, Served with a Cider Au Jus 15.00

Boneless Roasted Breast of Turkey Served with
Natural Giblet Gravy and Cranberry Relish 14.00

Top Sirloin with Au Jus 16.00

Roast Beef Tenderloin Served with Bordelaise or Béarnaise Sauce 20.00

Station Includes: Petite Onion Rolls,
Choice of Crushed Red Potatoes or Roasted Potatoes
Sautéed Green Beans with Tomato Concusse

A Salad of Mixed Greens with Herbed Red Wine Vinaigrette,
Roasted Tomatoes, Black Olives, and Shaved Parmigiano-Reggiano

Little Italy

Grilled Vegetable Lasagna, Pesto Cream Pasta,
Farfalle Pasta with Shrimp in a Delicate Pesto Cream Sauce
with Green Beans, Sautéed Mushrooms, and Zucchini
Accompanied with Sliced Focaccia Bread,
a Panzanella Salad; a Mixture of Fresh Basil,
Vine Ripened Tomatoes, Arugula, Oregano and Cubed Bread
18.00 per person

Station Menu, continued

French Bistro

Beef Bourguignon, a French Style Stew with
Red Wine Braised Beef, Mushrooms and Onions
Chicken Fricasse, Braised Chicken with Potatoes and Mushrooms
Accompanied with Cauliflower Gratin, Sliced Baguette and a Frisee Salad with
Bacon, Roquefort Croutons, and Walnut Vinaigrette
22.00 per person

Poulet & Poletto

Sautéed Chicken Breasts with Dijon Mustard Sauce
Sautéed Chicken Breasts with Lemon Olive Oil
Spinach Salad with Chopped Tomatoes, Eggs, Bacon, Red Onion
and Creamy Ranch Dressing, Sun-Dried Olive Rolls
17.00 per person

Trois Bistro Salmon

Finely Chopped Salmon Tartare
“Planked” Salmon, with Pommery, Bacon, Fresh Herbs
Smoked Salmon Cigarettes, Traditional Toppings:
Chopped Egg, Capers, Red Onions, Lemon Zest
Cucumber Dill Salad, Red Peppers, Marbled Rye Bread
18.00 per person

Asian Moon

Ginger Mint Stir-Fry, Chicken with Fresh Vegetable Stir-Fried
with Ginger and Mint Sauce
Fried Rice with Red Peppers, Green Onions, Eggs and Carrots
Accompanied by a Chinese Chopped Salad with
Hoisin Balsamic Vinaigrette, Crisp Soba Noodles, Peanuts and Fortune Cookies
19.00 per person

Mexican Fiesta

Grilled Skirt Steak Tacos with Flour or Corn Tortillas,
Shredded Cheddar Cheese, Sour Cream, Pico de Gallo,
Guacamole, and Chopped Romaine Lettuce,
Chicken Enchiladas, Slow Cooked in an Ancho Pepper Sauce
Topped with Monterey Jack Cheese
Accompanied with Refried Beans, Spanish Rice
Salad of Jicama, Orange Segment,
Fresh Greens with Citrus Vinaigrette
15.00 per person

Pasta Bar

Customize your own pasta
Penne Pasta Tossed in a Fresh Tomato Sauce,
Farfalle Pasta in a Delicate Pesto Cream Sauce
Toppings: Peas, Grated Parmesan, Sautéed Mushrooms,
Basil Chiffonade, Asparagus Tips, Grilled Chicken Breast,
Sun Dried Tomatoes and Garlic Puree

14.00 per person

Potato Martini Bar

Choose from Yukon Gold Potato Puree or Sweet Potato Puree
Served in a Martini glass, Toppings: Diced Ham,
Diced Turkey, Bacon Bits, Cheddar Cheese,
Sour Cream, Chives, Diced Green Onions and Whipped Butter

12.00 per person

A Bit of Americana

Barbeque Riblettes, Slow Braised Pork Ribs
With Homemade Barbeque Sauce
Fried Chicken with Country Style Gravy, Buttery Corn on the Cob
Accompanied with Parker House Rolls,
Creamy Coleslaw and Roasted Potato Salad

18.00 per person

Slider Bar

An Assortment of Miniature Hamburgers;
Fried Portabella Mushrooms with Cheddar Cheese,
Turkey Burger with Pepper Jack Cheese and Caramelized Onions,
And a Beef Two Ways Short Rib on Top of a Burger with Swiss Cheese
Accompanied with Sweet Potato Chips,
Onion Rings, and an Assortment of Relishes, Mustards and Aiolis

23.00 per person

Desserts

Millefeuille

Passion fruit mousse layered with flaky puff pastry and marinated berries 7.00

Citrus Tart

Chilled lemon tart with honey meringue and marinated berries 7.00

Frozen Hazelnut Mousse

Zabaglione style frozen hazelnut mousse and chocolate sauce 8.00

Clafoutis

Rich cake with delicate raspberry blend, vanilla bean ice cream and crème anglaise 7.50

Tiramisu

Mascarpone cheese mousse layered with sponge cake soaked in espresso liqueur 7.00

Flourless Chocolate Cake

Rich chocolate cake served with raspberry sauce and chantilly cream 7.00

Warm Seasonal Crisp

Served with vanilla ice cream and rum caramel sauce 7.50

Banana Split

Banana ice cream, white chocolate banana crepes and chocolate sauce 8.00

White Chocolate Panna Cotta

With bittersweet chocolate and fresh berries 8.00

Home Made Ice Cream

From our home made ice cream selection 6.00

Home Made Sorbet

From our home made sorbet selection 6.00

Miniature Desserts

Doubled Dipped Chocolate Strawberries 24.00 per dozen

Miniature Key-Lime Tarts 22.00 per dozen

Assorted Mousse Shots 22.00 per dozen

Vanilla Crème Brûlée 24.00 per dozen

Chocolate Truffle Cups 23.00 per dozen

Cheesecake Bites 21.00 per dozen

Pastry Cream Tarts with Fresh Berries 22.00 per dozen

Assorted Petit Fours 25.00 per dozen

Chocolate and Cinnamon Pots de Crème 21.00 per dozen

Panna Cotta Tartlet with Berry Compote 23.00 per dozen

Mini Tiramisu 22.00 per dozen

White and Dark Chocolate Profiterole 22.00 per dozen

Candy Station



10 Varieties of Old Fashion Cadies Beautifully Displayed in Glass Jars
with Scoops and Take Home Bags for your Guest
\$5.00/person

Chocolate Fountain
\$495.00

Pretzels, Marshmallows, Rice Crispy, Cookies, Pound Cake
\$3.95/person

Fresh Fruit & Mini Crème Puffs in addition to the above items
\$5.50/person

Late Night Hors d'Oeuvres

Mini Burgers

Mini Angus grilled burger, cheddar cheese and frizzled onions 32.00 per dozen

Pulled Pork Sandwiches

Slow roasted pork blended with home made barbecue sauce on a soft bun 29.50 per dozen

Croque Monsieur Triangles

French ham and cheese sandwiches with mustard and pickles 24.00 per dozen

Frites Cone

Crispy French fries, garlic aioli and ketchup 24.00 per dozen

Fried Calamari

Marinated and fried calamari with remoulade sauce and a lemon wedge 33.00 per dozen

Alsatian Pizza

Thin grilled crispy dough topped with crème fraiche, sweet onions and bacon 23.00 per dozen

Popcorn Shrimp Salad

Lightly fried shrimp over a bed of lettuce topped with cocktail sauce and lemon 35.00 per dozen

Beverage Options

Complete Bar Packages

Unlimited cocktail hour charges are based on a per person basis for each hour. Packages are practical when it is important to know in advance the entire event cost. Bar packages are based on Call Brands. (Premium or super premium is an extra charge.)

One Hour	\$15.00
Two Hours	\$19.00
Three Hours	\$23.00
Four Hours	\$27.00
Five Hours	\$30.00
Six Hours	\$33.00

Host or Consumption Bars

Host Bars are another alternative for beverage service at your party. Charges are based on a consumption basis. There will be a one hundred twenty five dollar staff charge for hosted bars. One bar per 90 guests is standard.

Mixed Drinks:	Rail \$5.50;	Call \$6.50;	Premium \$7.50
Domestic Beer:	\$4.00	Imported Beer	\$5.00
House Wines	\$5.50/by the glass	Champagne by the bottle	\$34.00
Soft Drinks	\$2.50	Bottled Water	\$3.00

Cash Bars

Cash bars are an economical way for the party host to defray some of the expense. Tax is inclusive in drink prices. There will be a one hundred twenty five dollar staff charge for cash bars. One bar per 90 guests is standard.

Mixed Drinks:	Rail \$6.00;	Call \$7.00;	Premium \$8.00
Domestic Beer	\$4.00	Imported Beer	\$5.00
Soft Drinks/Juice	\$3.00	Bottled Water	\$3.00
House Wines	\$6.00 by the glass		

Select Wines/Martini Bar

For the discriminating palate, our award-winning wine list is available to pair with any entrée. All wines and prices are subject to availability.

We are also able to customize a martini bar based on the theme of your party.

A 21% Service Charge will be added to the final invoice.

Wine List

Sparkling Wine

Friexenet	\$35
Schramsberg "Mirabelle"	\$44
Nicolas Feuillatte	\$60
Duche de Longueville N/A	\$27

Pinot Grigio/Pinot Blanc

Stellina de Notte Pinot Grigio	\$44
Trimbach Pinot Blanc	\$41

Sauvignon Blanc

B&G	\$26
New Harbor	\$43
Sterling Napa	\$46

Chardonnay

B&G	\$26
Macon-Lugny	\$34
Dreyer Sonoma	\$40

Riesling/Vouvray

Joseph Muller Riesling	\$28
Chateau Monfort Vouvray	\$35

Rosé

Le Jaja de Jau Rosé	\$30
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Merlot

B&G	\$26
BV Cellars	\$32
Sterling VC	\$43

Cabernet

B&G	\$26
Lyeth	\$37
BV Napa	\$46
Chateau Magnol	\$56

Wine List, continued

Syrah

B&G Appellations Cote du Rhone	\$37
Archetype	\$42

Pinot Noir

B&G Bistro	\$29
Coneros Creek Pinot Noir	\$41

Zinfandel

Ravenswood Icon	\$32
Ridge "3 Valleys"	\$58

Rental Rates and Minimums

	<u>Mon-Fri Daytime</u>	<u>Mon-Thur Evening</u>	<u>Friday Evening</u>	<u>Sat./Sun Daytime</u>	<u>Sat. Evening</u>	<u>Sun. Evening</u>
Room Charge	\$500	\$1,000	\$1,500	\$1,500	\$2,000	\$1,500
Food & Beverage Minimum	\$2,000	\$5,000	\$11,000	\$6,000	\$13,500	\$7,000
Totals	\$2,500	\$6,000	\$12,500	\$7,500	\$15,500	\$8,500
Mackie Building Atrium (After 6:00 M-F)	N/A	\$500	\$500	\$500	\$500	N/A

Rental times:

Evenings:

6:00 p.m. - 12:00 a.m. Midnight

Days:

11:00 a.m. - 4:00 p.m.

Tables, chairs and basic white linens are included for up to 275 guests. \$5.00 additional per person for glassware, silverware and china. A service charge of 21% and sales tax of 6.1% will be added to final bill and is not included in quotes listed above. For Fridays and Sundays of holiday weekends, please use Saturday evening pricing.