



BARTOLOTTA

CATERING & EVENTS

AT DISCOVERY WORLD

EVENING CATERING MENU

WELCOME TO THE BARTOLOTTA FAMILY

Thank you for considering Bartolotta Catering & Events at Discovery World for your special occasion. The Bartolotta Restaurants has created some of the most memorable dining experiences in Milwaukee. Bartolotta Catering & Events builds upon this by bringing award-winning cuisine, first-class service, and one-of-a-kind venues to any event.

Whether celebrating with family, friends or business associates, our team at Bartolotta Catering & Events at Discovery World takes pride in ensuring your event is truly exceptional and will be remembered for years to come.

Whether you want to celebrate a special event with 30, 300 or 3000 people, Bartolotta Catering & Events at Discovery World offers the perfect space. The Roger & Judy Smith Family Pilot House at Discovery World is our stunning 360-degree circular ballroom – boasting panoramic views of both Lake Michigan and Milwaukee’s magnificent skyline. The Pavilion at Discovery World is our newest venue option offering 9,000 square feet of event space. All of our exceptional event spaces are surrounded by the blue skies and fresh waters of Lake Michigan, as well as the excitement of downtown. We look forward to celebrating with you soon!

PAUL BARTOLOTTA

Chef / Owner / Co-Founder
The Bartolotta Restaurants

JOANN HANSEN

General Manager
Bartolotta Catering & Events at Discovery World

FELIX ROSADO

Executive Chef
Bartolotta Catering & Events at Discovery World

PASSED HORS D'OEUVRES

Recommended minimum order of 6 pieces per person per hour.

HOT

PATE BRIC CREVETTES

Shrimp and fresh basil wrapped in a pastry sheet,
served with agro-dolce sauce
\$54.50 per dozen

BARTOLOTTAS CRAB CAKE

Fresh crab meat with
old bay seasoning and red pepper aioli
\$49.50 per dozen

PANKO-SESAME SHRIMP

Panko-sesame encrusted shrimp and pineapple coulis
\$48.50 per dozen

WISCONSIN CHEESE CURDS

Classic fried white cheddar cheese curds
\$41.25 per dozen

MINI GRILLED CHEESE & TOMATO SOUP

Served with our delicious tomato pernod soup
\$40.00 per dozen

BEEF SATAY

Sirloin pan grilled with a sesame soy sauce
\$39.25 per dozen

PORK BITES

Pork is lightly breaded
in pretzel crumbs,
tossed in root beer mustard
\$39.25 per dozen

ALSATIAN PIZZA

Homemade crispy pizza, bacon,
grand cru cheese, caramelized onions, crème fraiche
\$38.75 per dozen

ARTICHOKE CROSTILLANT

Phyllo dough shells filled with sautéed artichokes,
wild mushrooms, parmesan cheese
\$38.75 per dozen

SAMOSA

Chicken breast with garam masala, ginger, onion, pepper,
carrot, potato in a wonton shell
\$36.75 per dozen

WILD MUSHROOM TART

Sautéed wild mushrooms and fonduta
infused with white truffle oil
\$36.25 per dozen

PETITE CROQUE MONSIEUR

Traditional french ham and cheese sandwich
with a cornichon pickle
\$35.00 per dozen

CHICKEN SATAY *GF*

Skewered chicken with sweet chili sauce
\$34.00 per dozen

PASSED HORS D'OEUVRES

Recommended minimum order of 6 pieces per person per hour.

COLD

TUNA TARTARE *

Sushi grade yellow fin tuna on a crispy wonton with a sesame soy vinaigrette, wasabi tobiko
\$53.25 per dozen

SMOKED SALMON & CAPER GOAT CHEESE * GF

Cold smoked salmon, spinach, pickled red onion on rice cracker
\$49.50 per dozen

CUCUMBER WASABI CRAB SALAD GF

Crab salad with radish, apple, mayo, citrus
\$43.75 per dozen

LITTLE ITALY GF

Fresh mozzarella and basil wrapped with prosciutto, drizzled with oil/vada oil
\$43.75 per dozen

ROASTED TOP SIRLOIN ROULADE *

Thinly sliced, rolled with French mayo, crispy onion, arugula
\$38.75 per dozen

PETITE ROAST BEEF *

Served on toasted rye with horseradish cream, crispy leeks, Italian parsley
\$38.75 per dozen

PARMESAN COOKIE

Topped with zucchini and yellow squash, red pepper, basil, cherry tomato preserve
\$38.75 per dozen

EGGPLANT CAPONATA GF, VG

Eggplant, onions, peppers, capers, celery, olives, served on a crispy rice cracker
\$36.75 per dozen

CRISPY POLENTA GF, VG

With roasted red pepper relish of olive oil, balsamic, garlic, rosemary
\$36.75 per dozen

PESTO BRUSCHETTA

Herbed-toasted focaccia with fresh mozzarella, grape tomato, homemade pesto
\$35.00 per dozen

CHICKEN PESTO SALAD

Grilled chicken, mayo, raisins, pesto, over organic crisp cracker
\$34.00 per dozen

RED PEPPER HUMMUS SUSHI GF, VG

With cucumber, wasabi, spicy red pepper sauce
\$32.25 per dozen

STATIONARY HORS D'OEUVRES

Stationary hors d'oeuvres must be ordered based on final guest count.
Prices may vary due to the season or availability.

SEAFOOD TOWERS

Stunning brasserie towers filled with shaved ice
and decorated with fresh seaweed and lemons

CHILLED SHRIMP COCKTAIL *GF*

\$64.25 per dozen

FRESH SHUCKED OYSTERS * *GF*

\$72.50 per dozen

JONAH CRAB CLAWS *GF*

mustard mayonnaise

\$78.50 per dozen

SUSHI

Minimum order of 2 dozen per type with pickled ginger, wasabi, soy

AVOCADO *VG, GF*

\$57.50 per dozen

CALIFORNIA *GF*

Crab, avocado, cucumber

\$63.25 per dozen

SPICY TUNA * *GF*

Tuna, carrot, cucumber,
avocado, mayonnaise

\$63.25 per dozen

SHRIMP TEMPURA * *GF*

Shrimp, yum-yum sauce,
eel sauce, tempura flakes

\$69.00 per dozen

PRODUCE MARKET

Assortment of sliced fresh fruit and berries *VG, GF*

Fresh vegetable crudités *VG, GF*
with homemade dip *GF*

\$11.00 per person, per hour

ANTIPASTI

Chef's selected imported meats, fontina and parmesan,
served with crostini, olives, red pepper,
mushrooms, and breads

\$12.00 per person, per hour

CHEESE BOARD

Selection of domestic or imported cheeses
creatively displayed and served with
assorted crackers, compotes,
fresh fruit garnish

Wisconsin Artisanal Cheeses:

\$15.75 per person, per hour

Imported Cheeses:

\$19.50 per person, per hour

Wisconsin Summer Sausage:

\$4.75 per person, per hour with cheese board

GF = gluten free, *V* = vegetarian, *VG* = vegan
All prices are subject to a 22% service charge and 6.0% tax.

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* Consuming raw or undercooked meats, poultry and seafood
may increase your risk of food-borne illness.

DW-Evening Menu-2022-0405

STATIONARY HORS D'OEUVRES

COLD

BEEF TENDERLOIN MINI SANDWICH *

Beef tenderloin on soft onion roll with horseradish mayonnaise and watercress
\$51.00 per dozen

SHAVED SMOKED TURKEY BREAST MINI SANDWICH

Shaved smoked turkey breast on soft pretzel roll with Swiss cheese & pesto mayonnaise
\$42.25 per dozen

CHICKEN PESTO MINI SANDWICH

Grilled chicken, pesto, raisins, arugula, mayo on soft ciabatta roll
\$38.75 per dozen

ROASTED TOMATO BRIE CHEESE MINI SANDWICH

Roasted tomato on soft butter roll with brie cheese and sun dried tomato mayonnaise
\$36.25 per dozen

HOT

WALKING TACOS * GF

Choice of:

El Gringo: seasoned ground beef, lettuce, tomatoes,
queso fresco, served over Frito chips

Chicken Tinga: white meat chicken cooked in a chipotle-tomato
sauce with lettuce, tomatoes, queso fresco,
sour cream, served over Fritos chips

Pork Belly: pork belly braised in maple glaze with jicama slaw,
served over Fritos chips
\$48.25 per dozen

BONELESS SHORT RIB SLIDERS

Braised in red wine
served on a mini brioche bun with frizzled onions
\$46.00 per dozen

MEATBALLS

Tossed in a brandy peppercorn sauce
\$41.25 per dozen

MAPLE-CHIPOTLE CHICKEN FRITTERS

All meat fritters double battered served with
sugar maple-chipotle glaze
\$41.25 per dozen

BAKED TRUFFLE MAC & CHEESE

Individual cup of macaroni with urbani truffle cheese sauce
made with grand cru, fontina, sharp cheddar
& topped with seasoned panko
\$38.75 per dozen

PORK SLIDERS

Braised pork shoulder with house rub spices
and Miss Beverly's BBQ sauce with frizzled onions
\$38.75 per dozen

TRUFFLE PARMESAN POTATO CHIPS

Potatoes tossed with Grana Parmesan cheese
and perfumed with truffle oil
\$33.75 per dozen

DEEP FRIED VEGETABLE SPRING ROLLS

With carrots, cabbages, onions, peas and bamboo shoots,
spices with sweet and sour sauce
\$38.75 per dozen

CORNDOG LOLLIPOPS

Cornmeal battered on a stick and served with
ketchup and dijon mustard
\$36.75 per dozen

SMALL PLATES

All small plate stations require a minimum number of 50 guests. An additional \$10.00 per person charge will be assessed for the entire guest count under 50 guests.

NORTH DOCK

WEDGE SALAD ^{GF}

Iceberg lettuce, with bacon, red onion, grape tomatoes, and blue cheese dressing

bread and butter

Choose Three of the following Small Plate Options:

SEA SCALLOP * ^{GF}

Asparagus risotto cake & succotash lacinato kale, sweet corn, red peppers, bacon, chives
citrus butter sauce

BUTTER POACHED BRANZINO * ^{GF}

Garbanzo beans, roasted red peppers, potato purée and a sweet clam butter sauce & fine herbs

GRILLED PORK TENDERLOIN * ^{GF}

Herbed potato purée, broccolini, and wild mushroom ragu

FILET AU POIVRE BEEF TENDERLOIN * ^{GF}

Potato purée, French beans
and cognac-peppercorn Sauce

CITRUS CHICKEN ^{GF}

Potato purée, sautéed spinach
& citrus butter sauce

WILD MUSHROOM RISOTTO ^{GF}

Fontina cheese and white truffle oil

\$78.25 per person

SOUTH DOCK

MIXED GREEN SALAD ^{GF, VG}

Mesclun spring mix & crisp romaine
with fresh herbs, grape tomatoes,
sliced red onions and rice wine vinaigrette.

bread and butter

Choose Three of the following Small Plate Options:

BUTTER POACHED SHRIMP ^{GF}

Potato purée and sautéed spinach
with a béarnaise sauce

ATLANTIC SALMON * ^{GF}

Sautéed spinach, potato purée and beurre blanc

GRILLED PORK LOIN * ^{GF}

Herbed potato purée, broccolini, and wild mushroom ragu

GRILLED NEW YORK STRIP LOIN * ^{GF}

Potato purée, caramelized Brussels sprouts,
and bordelaise sauce

HONEY-CHIPOTLE CHICKEN ^{GF}

Garlic potato purée with jicama slaw
& chipotle butter sauce

RIGATONI CON MELANZANE

Tubes of pasta with eggplant, fresh mozzarella,
and basil infused tomato sauce

\$55.25 per person

GF = gluten free, *V* = vegetarian, *VG* = vegan
All prices are subject to a 22% service charge and 6.0% tax.

PLATED DINNER MENU

First Course, please choose one of the following:

MIXED GREENS *GF, VG*

Mesclun spring mix & crisp romaine with fresh herbs, grape tomatoes, sliced red onions, rice wine vinaigrette

CAESAR SALAD *

Bartolotta's signature salad with romaine, romano dressing, garlic croutons

ITALIAN CASA SALAD *GF, VG*

Bibb and romaine lettuce, English cucumbers, red onion, grape tomatoes tossed with red wine vinaigrette

POTATO LEEK SOUP *GF*

Yukon gold potatoes and leeks puréed with cream and garnished with bacon and chives

TOMATO PERNOD SOUP *GF*

Rich tomato soup seasoned with pernod and basil topped with a parmesan croute

The following please add \$3.75 per person

CAPRESE SALAD *GF*

Sliced roma tomatoes, fresh buffalo mozzarella with baby arugula, cracked black pepper olive oil, balsamic reduction

WEDGE SALAD *GF*

Iceberg lettuce, with bacon, red onion, grape tomatoes, blue cheese dressing

GOAT CHEESE & SPINACH SALAD *GF*

Demi sec grape tomatoes and hazelnut encrusted goat cheese with baby spinach, orange segments, hazelnuts, balsamic vinaigrette

STRAWBERRY & MIXED GREENS SALAD

Mixed greens served with a brie crostini, candied pecans, cabernet vinaigrette

LOBSTER & SHRIMP BISQUE

Creamy shellfish soup with shrimp, fresh herbs, brandy

BUTTERNUT SQUASH SOUP *(seasonal) GF*

Creamy butternut squash with Madeira wine garnished with toasted pecans and cranberry gastrique

WILD MUSHROOM SOUP *GF*

Sautéed wild mushrooms with Madeira cream and finished with white truffle oil

INTERMEZZO COURSE

Seasonal citrus sorbet *GF, VG* \$6.00 per person

PLATED DINNER MENU

POULTRY

COQ AU VIN *GF*

Semi-boneless chicken braised in red wine, pearl onions with thyme, roasted carrots, bacon, mushrooms, potato purée

\$40.00

ITALIAN ROASTED CHICKEN *GF*

Roasted semi-boneless chicken breast in the traditional Tuscan-style with rosemary and garlic caramelized brussels sprouts and roasted potatoes

\$39.00

STRAUSBERG CHICKEN *GF*

Roasted semi-boneless chicken infused with tarragon, potato purée, French beans, mushroom veloute

\$39.00

CITRUS CHICKEN *GF*

Grilled boneless chicken breast with Yukon potato purée, sautéed spinach, citrus butter sauce

\$36.25

MEAT

FILET MIGNON * *GF*

Peppered-crust filet of beef served with yukon gold potato purée, french beans, au poivre sauce

\$57.00

GRILLED HANGER STEAK * *GF*

Honey citrus marinated steak over spinach, roasted potatoes, red wine butter sauce

\$52.25

GRILLED NEW YORK STRIP * *GF*

Yukon gold potato purée, caramelized brussels sprouts, bordelaise sauce

\$51.00

BRAISED SHORT RIBS *GF*

Boneless short ribs with potato purée, blanched carrots, red wine

\$47.25

GRILLED PORK LOIN * *GF*

Herbed potato purée, broccolini, wild mushroom ragu

\$41.50

PLATED DINNER MENU

SEAFOOD ENTRÉE CHOICES

DIVER CAUGHT SEA SCALLOPS *GF*

Asparagus risotto cake and succotash, lacinato kale, sweet corn, red peppers, bacon, chives, citrus butter sauce, garnished with arugula and chili oil
\$57.00

BUTTER POACHED BRANZINO * *GF*

Garbanzo beans, roasted red peppers potato purée and a sweet clam butter sauce and fine herbs
\$45.00

SAUTEED ATLANTIC SALMON * *GF*

Sautéed spinach, potato purée and beurre blanc sauce
\$42.25

GREAT LAKES WHITEFISH WITH SEASONED BREADCRUMBS *

Pan-seared fish served with red skin parsley boiled potatoes and garlic summer vegetables with a lemon butter sauce
\$40.00

VEGETARIAN

VEGAN LASAGNA *GF, VG*

Eggplant, zucchini, squash, cauliflower, and mushrooms layered with homemade tomato sauce
\$39.25

PARMESAN & RICOTTA RAVIOLI

Ravioli with sautéed wild mushrooms, spinach, white truffle brown butter
\$39.00

PORTOBELLO CORN RISOTTO CAKES *GF, VG*

Mushrooms and vegetable “noodles” served over corn risotto cakes with vegetable reduction sauce
\$37.00

VEGETABLE STRUDEL & TRUFFLE MUSHROOM SALAD

Summer roasted vegetables wrapped in parmesan phyllo dough over corn fondue
\$36.25

TOFU NAPOLEON *GF, VG*

Grilled tofu, portobello mushroom, roasted red pepper, eggplant, spicy ginger curry sauce
\$34.50

RISOTTO DI FUNGHI *GF*

Wild mushroom risotto with fontina cheese and white truffle oil
\$34.00

RIGATONI CON MELANZANE

Tossed in our house-recipe tomato sauce with eggplant, fresh mozzarella, basil, Parmigiano-Reggiano
\$31.75

PLATED DINNER MENU

DUETS

PETITE FILET MIGNON & DIVER-CAUGHT SEA SCALLOPS * GF

Potato purée, spinach, red wine demi
\$60.50

PETITE FILET MIGNON & STRIPED SEA BASS * GF

Potato purée, spinach, black truffle madeira sauce
\$59.25

PETITE FILET MIGNON & SHRIMP * GF

Potato purée, spinach, béarnaise sauce
\$58.25

PETITE FILET MIGNON & AIRLINE CHICKEN BREAST * GF

Parmesan potatoes, spinach, brandy peppercorn sauce
\$56.00

GRILLED HANGER STEAK & SHRIMP * GF

Potato gratin, French beans, red wine butter sauce
\$54.50

GRILLED HANGER STEAK & AIRLINE CHICKEN BREAST * GF

Potato purée, French beans, wild mushroom ragu
\$48.50

PLATED KIDS MENU

1st COURSE: FRESH FRUIT CUP GF, VG

Seasonal fruit and berries

CHEESEBURGER

French fries
\$19.50

CHICKEN TENDERS

French fries, ketchup, ranch
\$19.50

MAC & CHEESE

Homemade mac and cheese
\$19.50

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DW-Evening Menu-2022-0405

DINNER BUFFETS

All buffets below are priced per person for 1 1/2 hours of service. All buffets require a minimum number of 50 guests. An additional \$10.00 per person charge will be assessed for the entire guest count under 50 guests.

SULLIVAN

Planked Atlantic salmon*, mustard mayonnaise, bacon, fine herbs *GF*

Roasted beef prime rib* with natural jus (chef attended) *GF*

Baked mostaccioli pasta

Potato gratin

Seasonal vegetables *GF*

Caesar salad*

Petite rolls with butter

\$46.00 per person

BACKYARD BBQ

Slow cooked pork ribs with BBQ *GF*

Pan-seared Southern spiced chicken breast with bean corn relish *GF*

Cucumber, corn, tomato, alfalfa sprouts salad with chili vinaigrette *GF, VG*

Homemade macaroni and cheese with garlic bread crumbs

Roasted potato salad *GF*

Buttery corn on the cob *GF*

Cornbread

\$41.25 per person

LITTLE ITALY

Rigatoni pasta with roasted eggplant, fresh mozzarella, basil-infused tomato sauce

Chicken marsala-boneless chicken breast and marsala wine mushroom sauce *GF*

Parmesan green bean salad with basil, grape tomatoes, balsamic vinaigrette *GF*

Roasted rosemary potatoes *GF, VG*

Panzanella bread salad with vine ripe tomatoes, red onions, basil,

cucumbers, arugula, red wine vinaigrette

Focaccia bread and butter

\$39.00 per person

DINNER BUFFETS

PILOT HOUSE

SALAD, please select one:

Caesar Salad*: Bartolotta's signature salad with romaine, romano dressing, garlic crouton

Italian Casa Salad: Bibb and romaine lettuce, English cucumbers, red onion, grape tomatoes tossed with red wine vinaigrette *GF, VG*

Roquefort Salad: Frisee lettuce, Belgian endive, radicchio with toasted walnuts, granny smith apples, Roquefort blue cheese crumbles, tossed with a sherry vinaigrette *GF*

Bread and butter

MEATS, please select two:

Chef attended stations

Beef tenderloin* with red wine demi glace *GF*

Roasted prime rib* and beef au jus *GF*

Honey citrus marinated hanger steak* & red wine butter sauce *GF*

Roasted pork loin* with wild mushroom sauce *GF*

VEGETARIAN, please select one:

Rigatoni con Melanzane

Gnocchi with cannellini beans, stewed tomatoes, spinach in a parmesan broth

Wild Rice and quinoa *GF, VG*

with vegetables and a lemon basil olive oil dressing

VEGETABLES, please select one:

Caramelized Brussels Sprouts *GF, VG*

French Green Beans *GF*

Mashed Root Vegetables *GF*

STARCH, please select one:

Roasted Potatoes with Garlic & Rosemary *GF, VG*

Parsley Red Boiled Potatoes *GF, VG*

Golden Yukon Potato Purée *GF*

\$62.25 per person

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DW-Evening Menu-2022-0405

DINNER BUFFETS

GREAT LAKES

SALAD, please select one:

Mixed Greens: Mesclun spring mix and crisp romaine with fresh herbs, grape tomatoes, sliced red onions, rice wine vinaigrette. *GF, VG*

Italian Casa Salad: Bibb and romaine lettuce, English cucumbers, red onion, grape tomatoes tossed with red wine vinaigrette *GF, VG*

bread and butter

MEATS, please select two:

Chef attended stations

Pit ham with dijon-honey glaze *GF*

Rotisserie top sirloin * with garlic, black pepper, beef au jus *GF*

Oven-roasted turkey breast and roasted turkey au jus *GF*

VEGETARIAN, please select one:

Rigatoni Con Melanzane

Baked ravioli with béchamel and asiago cheese

Tri-Color Quinoa *GF, VG*

with vegetables and a citrus vegetable stock

VEGETABLES, please select one:

Roasted Sweet Potatoes *GF, VG*

French Green Beans *GF*

Mashed Root Vegetables *GF*

STARCH, please select one:

Bacon Roasted Potatoes *GF*

Golden Yukon Potato Purée *GF*

Parsley Red Boiled Potatoes *GF, VG*

\$42.25 per person

DINNER BUFFETS

WELCOME TO WISCONSIN

ELLSWORTH'S CHEESE CURDS

A Wisconsin Favorite
deep fried white cheddar cheese curd
with ranch dressing

CHEESE & SAUSAGE *GF*

Usinger's beef summer sausage and Hook's white cheddar

USINGER'S MILWAUKEE BRATS

Brats cooked in sweet onions, beer and butter
served with sauerkraut, mustard, ketchup

FISH FRY

Fried Atlantic Cod*

French Fries

Creamy Coleslaw *GF*

Apple Sauce *GF*

Tartar Sauce *GF*

Ketchup *GF*

CUSTARD STATION

Vanilla and Chocolate *GF*

\$54.50 per person

If more than 150 people, there is a cost of equipment

WISCONSIN TASTING MENU

FIRST COURSE, select one:

WATERMELON BEET SALAD *GF*

Laclare Evalon's goat cheese
mixed greens, roasted baby beets, tossed in a Door County cherry vinaigrette

CAPRESE SALAD *GF*

Sliced roma tomatoes, Crave Brother's fresh buffalo mozzarella, baby arugula,
cracked black pepper, olive oil, balsamic reduction

SECOND COURSE, select one:

NUESKE'S GRILLED CHEESE

Brie cheese, Nueske's bacon, with a honey-port wine on brioche

ROTH GRAND CRU TRUFFLE MAC & CHEESE

Cheese sauce with herbs, topped with garlic breadcrumbs

THIRD COURSE, select one:

GREAT LAKES WHITEFISH*

Pan-seared fish seasoned panko served with red skin parsley boiled potatoes
and garlic summer vegetables with a lemon butter sauce

GRILLED NEW YORK STRIP* *GF*

Red mashed parmesan red potatoes, brussels sprouts, red wine demi, caramelized shallots

DESSERT COURSE, select one:

SPRECHER ROOT BEER FLOAT *GF*

RHUBARB COBBLER

Saigon cinnamon and crème fraiche

\$84.75 per person

DESSERTS

PLATED DESSERTS

FLOURLESS CHOCOLATE CAKE *GF*

Rich chocolate cake
served with raspberry sauce, Chantilly cream
\$11.00

COBBLER

Saigon cinnamon and crème fraiche with port wine
mixed berry, rhubarb, or pear
\$11.00

GRAND MARNIER STRAWBERRY SHORTCAKE

Fresh whipped vanilla cream, fresh strawberries
\$11.00

APPLE TART

Caramel sauce and Amarena cherry compote
\$11.00

HONEY CHEESECAKE

Berry sauce, fresh strawberry wedge, Chantilly cream
\$11.00

TIRAMISU

Mascarpone cheese mousse layered with sponge cake soaked in
espresso liqueur
\$11.00

CHOCOLATE MOUSSE

Covered in a dark chocolate ganache
with raspberries and praline sugar shard
\$9.75

CITRUS TART

Chilled lemon tart with honey meringue
and marinated berries
\$9.75

HOMEMADE SORBET *GF, VG*

From our homemade sorbet selection
\$9.75

DESSERTS

STATIONARY MINI DESSERTS

*Minimum order of 6 dozen; minimum order of 2 dozen for each type;
minimum of 4 pieces per person*

FRENCH MACARON

Lemon-raspberry-pistachio
\$51.00 per dozen

DOUBLE DIPPED CHOCOLATE STRAWBERRIES *GF*

\$42.25 per dozen

TRUFFLE CUPS *GF*

Garnished with fresh raspberries
\$34.00 per dozen

SALTED CARAMEL PUMPKIN CHEESECAKE

\$48.25 per dozen

MINIATURE TIRAMISU

\$38.00 per dozen

LEMON TART

With fresh blueberries
\$34.00 per dozen

TRUFFLE CHOCOLATES

\$48.25 per dozen

PETITE CRÈME BRULEE * *GF*

Vanilla or chocolate
\$36.75 per dozen

MINIATURE CARROT CAKE

With vanilla crème fraiche frosting
\$30.25 dozen

CREAM PUFFS

\$46.00 per dozen

HONEY CHEESECAKE BITES

\$36.25 per dozen

PETITE FLOURLESS CHOCOLATE CAKE *GF*

With raspberries and Chantilly cream
\$30.25 per dozen

FRENCH SILK PIE

\$46.00 per dozen

LATE NIGHT

to better serve you and your guests, late night menu is tray passed by servers.
some items can be arranged to be on a station.

BEEF SLIDERS*

Angus beef burgers, fried onions,
Merk's cheddar and a sliced pickle
\$48.25 per dozen

MINI HARD SHELL TACOS*

Onion, cilantro, radishes
Short Rib \$42.25 per dozen
Pork \$36.25 per dozen

WISCONSIN CHEESE CURDS

Classic fried white cheddar cheese curds
\$41.25 per dozen

MINI BALLPARK HOT DOG

Relish, mustard, onion
\$41.25 per dozen

PIZZERIA PICCOLA PIZZA

Pizzas are cut in 6 pieces

Choice of:

Cheese

Sausage

Pepperoni

Veggie Supreme

\$17.25 per pizza, Gluten Free add \$5

JOE'S BRAT SLIDER*

Beer-braised onions, spicy mustard,
Merk's cheddar on a pretzel bun and frites
\$41.25 per dozen

PETITE CROQUE MONSIEUR

Traditional French ham and cheese sandwiches
with cornichon pickles
\$36.25 per dozen

POMME FRITES *GF, VG*

French fries with choice of sauce:
garlic aioli or ketchup
\$29.00 per dozen

MILWAUKEE PRETZEL COMPANY

Includes mustard dipping sauces.

Small pretzel, 3oz - \$5.25 each

Large pretzel, 5oz - \$6.50 each

Pretzel Bites - \$10.50 per dozen

MINI MILK SHAKES *GF*

Strawberry, chocolate, mint, vanilla
\$54.50 per dozen

Milk shots with chocolate chip cookies
\$43.75 per dozen

BARS AND BEVERAGES

COMPLETE BAR PACKAGE

Beer, House Wine, Call Liquor, Soft Drinks

First Hour	\$21.00 per person
Two Hours	\$27.00 per person
Three Hours	\$33.00 per person
Four Hours	\$39.00 per person
Five Hours	\$45.00 per person
Six Hours	\$51.00 per person

Beer, House Wine, Premium Liquor, Soft Drinks

First Hour	\$28.00 per person
Two Hours	\$34.00 per person
Three Hours	\$40.00 per person
Four Hours	\$46.00 per person
Five Hours	\$52.00 per person
Six Hours	\$58.00 per person

HOSTED ON CONSUMPTION BAR

Rail Liquor	\$8.50 per drink
Call Liquor	\$9.50 per drink
Premium Liquor	\$10.50 per drink
Domestic Beer	\$5.50 per bottle
Craft Beer	\$7 per bottle
Wine (House)	\$8.50 per glass
Hard Seltzer	\$7.50 per can
Bottled Water	\$3.50 each
Soda or Juice	\$3.50 per glass

BEER WINE SODA PACKAGE

Beer, House Wine, Soft Drinks.

First Hour	\$19.00 per person
Two Hours	\$25.00 per person
Three Hours	\$31.00 per person
Four Hours	\$37.00 per person
Five Hours	\$43.00 per person
Six Hours	\$49.00 per person

SOFT BEVERAGE PACKAGE

First Hour	\$9.00 per person
Two Hours	\$12.00 per person
Three Hours	\$15.00 per person
Four Hours	\$18.00 per person
Five Hours	\$21.00 per person
Six Hours	\$24.00 per person

CASH BAR

Tax is inclusive in drink prices.

Rail Liquor	\$9 per drink
Call Liquor	\$10 per drink
Premium Liquor	\$11 per drink
Domestic Beer	\$7 per bottle
Craft Beer	\$8 per bottle
Wine (House)	\$9 per glass
Hard Seltzer	\$8 per can
Bottled Water	\$4 each
Soda or Juice	\$4 per glass

BAR SERVICE: There will be a \$175 per 75 guest staff charge for any bar service.

Cash bar revenue does not go towards the food & beverage minimum.

BARS AND BEVERAGES

CALL LIQUOR

to include:

Skyy Vodka
Skyy Citrus
Bombay Dry Gin
Bacardi Rum
Malibu Coconut Rum
Captain Morgan Rum
Hornitos Plata Tequila
Jim Beam Bourbon
Canadian Club Whiskey
Jack Daniels Whiskey
Southern Comfort
Johnnie Walker Red Scotch
Central Standard Brandy
Baileys
Kahlua
Amaretto

PREMIUM LIQUOR

to include:

Tito's Vodka *GF*
Absolut Citron
Absolut Vodka
Absolut Mandrin
Bombay Sapphire Gin
Diplomatico Planas Rum
Bacardi Rum
Malibu Coconut Rum
Mount Gay Rum
Makers Mark Bourbon
Jack Daniels Whiskey
Herradura Reposado Tequila
Crown Royal Whiskey
Glen Grant 10yr Scotch
Korbel Brandy
Driftless Glen 5yr Reserve Brandy
Kahlua
Baileys
Disarrono Amaretto

BOTTLED BEER

to include:

Miller Lite
Sharps
Miller High Life
New Glarus Spotted Cow
Lakefront Riverwest Stein
K4 Fantasy Factory IPA

HOUSE WINE

to include:

Sauvignon Blanc
Chardonnay
Cabernet Sauvignon
Pinot Noir

SOFT DRINKS

to include:

Coke, Diet Coke, Sprite
Assorted Juices
Bottled Water

HARD SETLZER

Assorted White Claw

GF = gluten free, *V* = vegetarian, *VG* = vegan
All prices are subject to a 22% service charge and 6.0% tax.

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* Consuming raw or undercooked meats, poultry and seafood may increase your risk of food-borne illness.

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BARS AND BEVERAGES

WISCONSIN CRAFT COCKTAILS

Bartolotta Catering has partnered with Milwaukee's Central Standard Craft Distillery to create these craft cocktails. Perfect to add to your bar package as a signature drink.

DOOR COUNTY CHERRY MULE

Central Standard Door County Cherry Vodka with cherry juice, lime juice, and ginger beer.
\$12 per drink, minimum of 50 drinks

SUMMER SOUR

Central Standard Cabernet Bourbon with lavender hibiscus simple syrup, lime, and lemon.
\$12 per drink, minimum of 50 drinks

ELDERFLOWER ESCAPE

Central Standard Brandy with elderflower syrup, simple syrup, and lemon juice
\$12 per drink, minimum of 50 drinks

SUMMER NIGHTS G+T

Central Standard Gin with elderflower syrup, ruby red grapefruit, and tonic
\$12 per drink, minimum of 50 drinks

BAYSIDE BRAMBLE

Central Standard Gin with blackberry syrup, lemon, and seltzer.
can be made with vodka, instead of gin
\$12 per drink, minimum of 50 drinks

RASPBERRY SPRITZER

Central Standard Gin mixed with lemon juice, raspberry syrup, and seltzer.
Can be made with vodka, instead of gin
\$12 per drink, minimum of 50 drinks

UPGRADE WINE WITH PACKAGE

TIER 1 - Choice of 4 of the below options.

Beverage Package Price PLUS \$8 per person

Hayes Ranch Chardonnay

Duckhorn Decoy Sauvignon Blanc

Charles + Charles Rose

Josh Cellars Cabernet

Raymond R Collection Merlot

Dark Horse Pinot Noir

TIER 2 - Choice of 4 of the below options.

Beverage Package Price PLUS \$12.25 per person

Silvio Jermann Pinot Grigio

Sterling Vintner's Collection Chardonnay

Markham Sauvignon Blanc

Louis Martini Cabernet

La Crema Pinot Noir

Raymond Selection Merlot

WINE LIST

WHITES

Hayes Ranch Chardonnay	California	\$38
JJ Muller Riesling	Germany	\$39
Folonari Pinot Grigio	Washington	\$40
Charles + Charles Rose	Washington	\$40
Duckhorn Decoy Sauvignon Blanc	California	\$42
Markham Sauvignon Blanc	California	\$51
Sterling Vintner's Collection Chardonnay	California	\$56
Kim Crawford Sauvignon Blanc	New Zealand	\$61
Silvio Jermann Pinot Gris	Italy	\$66
Sonoma Cutrer Chardonnay	California	\$72
Chalk Hill Chardonnay	California	\$88

RED

Hayes Ranch Cabernet	California	\$38
Folonari Pinot Noir	Italy	\$40
Dark Horse Pinot Noir	California	\$41
Josh Cellars Cabernet	California	\$42
Raymond R Collection Merlot	California	\$44
Louis Martini Cabernet	California	\$48
Stemmari Cabernet	Sicily	\$51
La Crema Monterey Pinot Noir	California	\$54
MacMurray Pinot Noir	California	\$78
Raymond Reserve Cabernet	California	\$89

SPARKLING

Freixenet Brut Cava	California	\$37
La Marca Prosecco	Italy	\$46
Astoria Lounge Prosecco	Italy	\$53
Schramsberg Mirabelle Brut	California	\$73
Veuve Cliquot Yellow Label	France	\$136

HOUSE WINE

Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc	\$32
Merlot, Pinot Grigio	\$35

GF = gluten free, V = vegetarian, VG = vegan
All prices are subject to a 22% service charge and 6.0% tax.

Event Services

PARKING:

On-site parking located under the museum in a heated and secured garage. Parking is self park and available at first-come, first-served. A parking attendant is required for all events at \$150. Client to determine if they will cover the event parking cost, or if guests will pay their own. Valet services need to be arranged with Bartolotta Catering manager at least 3 months in advanced. For additional parking needs: overflow, bus, shuttle, etc., please arrange with Bartolotta catering manager.

SECURITY GUARD

Discovery World requires any event that starts before business hours or for all events that start at 5pm or after, to have a security guard on-site, for a fee of \$220. If an event has 500 or more guests, two security guards will be required, for a total of \$450.

CUSTODIAL SERVICE

Discovery World requires all events to have custodial service at \$300 per event. If an event has 500 or more guests, two custodial services are required at \$600.

AUDIO/VISUAL SERVICES

Bartolotta Catering works with the technology department of Discovery World to provide AV services for events. Arrangements are made and invoiced through Bartolotta Catering and Events at Discovery World. Equipment available, but not limited to:

- LCD Projectors/Screens: \$350 (includes AV set up)
- Laptop, Discovery World: \$100
- Podium with wireless microphone: \$50
- Microphone, Wireless: \$25
- Microphone, Lavalier: over the ear, no clip on: \$85
- Great Lakes Monitor: \$100
- 42' TV Monitor: \$250
- Audio Connection: \$25
- Set-Up Fee & Technical Support: \$50 per hour

WI-FI AVAILABILITY

Wi-Fi is available complimentary throughout the entire museum including private event spaces.

Event Services

DEPOSITS:

30% of total of the room rental and food and beverage minimum is due upon signing the catering contract.

45% of total of the room rental and food and beverage minimum is due 6 months before your event.

60% of total of the estimated total balance is due 90 days before your event.

The full balance is due ten (10) business days prior to the event by check.

GUARANTEE

A final guarantee of the number of guests is due ten (10) business days prior to the event.

Otherwise, you will be charged for the number of guests stated on your Event Agreement.

FOOD & BEVERAGE MINIMUM

There are food & beverage minimums, which vary depending upon the size of the room and the day of the week.

The minimums are non-inclusive of rentals, service charges and tax.

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 90 days in advance.

We are happy to provide dietary substitutions upon advance request.

ENTRÉE SELECTIONS

For plated entrée dinners; you will choose one (1) first course option for all guests. For entrée options; you may choose one (1) protein entrée option and one (1) vegetarian option. If you would like to offer your guests an additional protein entrée option; additional fee will be applied. A Third Entree Selection (Second Protein) is available for a \$5 per person surcharge for labor, based on the entire guest count.

DÉCOR

We can assist you with ordering of any specialty linens, charges, upgraded china, draping, and staging.

All linens, tables, chairs, and staging must be ordered through Bartolotta Catering and Events. No fog machines allowed.

MISCELLANEOUS CHARGES

- China, Glass & Silver, \$5 per person
- Dance Floor Set-up, \$275 in Pilot House
- Bar Set-up Fee, \$175 per 75 guests
- Cake Cutting Fee, \$1.50 per person

Optional Services Available - Additional Charges are as follows:

- Customized Signage, \$45 each
- Coat Check Attendant, \$125 each
- Piano, Concert Grand, in Pilot House \$425 rental and tuning fee