



BARTOLOTTA

CATERING & EVENTS

AT DISCOVERY WORLD

DAYTIME 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

PLATED BREAKFAST

*All plated breakfast served with
Salted Caramel Bread & Banana Bread
Butter & preserves*

Pre-set Course, please choose one of the following:

PARFAIT *GF*

Honey-vanilla yogurt with fresh berries & door county granola

SEASONAL SLICED FRUIT *GF*

Served course, please choose one of the following:

Served Course, please choose one of the following:

VEGETABLE FRITTATA *GF*

With Widmers cheddar & garnished with crispy bacon
\$19.50 per person

QUICHE

With gruyere spinach, bacon & roasted potatoes
\$22.00 per person

BRIOCHE FRENCH TOAST

Warm syrup and sausage
\$24.00 per person

SHORTRIB POTATO HASH *GF*

WITH SUNNYSIDE UP EGG

\$26.75 per person

CONTINENTAL BREAKFAST

*All options below are priced per person
for 1 1/2 hours of service.*

THE CLASSIC

Fresh pastries, muffins, croissants
with butter & preserves
\$12.00 per person

THE AMERICAN

Fresh seasonal fruit *GF*
Fresh pastries, banana cake, bagels
Cream cheese, butter & preserves *GF*
Honey-vanilla yogurt with fresh berries, & door county cherry granola *GF*
\$21.75 per person

JOE'S BREAKFAST

Fresh seasonal fruit *GF*
Deviled eggs *GF*
Fresh pastries, mini doughnuts, salted caramel bread
Honey-vanilla yogurt with fresh berries, & door county cherry granola *GF*
Smoked salmon* platter with dilled crème fraîche & rice crackers, red onion, & capers *GF*
\$29.00 per person

THE CHALLENGE

Fresh seasonal fruit *GF*
Fresh pastries, mini doughnuts, banana cake
Honey-vanilla yogurt with fresh berries, & door county cherry granola *GF*
Smoked salmon* platter with rice crackers, red onion, crème fraîche & capers *GF*
Bagel sandwich with maple sausage & widmers cheddar
Croissant sandwich with egg, eidmers cheddar cheese & bacon
\$34.00 per person

BREAKFAST 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.

THE AMERICAN

Seasonal sliced fruit *GF*

Fluffy scrambled eggs **GF*

Sausage links & bacon *GF*

Roasted potatoes *GF*

Assorted pastries and muffins

\$31.00 per person

THE PLATINUM

Seasonal sliced fruit *GF*

Fluffy scrambled eggs **GF*

Sausage links & bacon *GF*

Roasted potatoes *GF*

Assorted pastries and muffins

Cinnamon french toast

Vegetable & cheese fritatta *GF*

\$34.00 per person

BREAKFAST STATION

*All stations below are priced per person for 1 1/2 hours of service.
All stations require a minimum number of 50 guests, limited to 150 guests.
An additional 10.00 per person charge will be assessed for the entire guest
count under 50 guests.*

OMELET STATION *GF

Omelet prepared to order, to include:

Cheddar, monterey jack

Crispy bacon, sausage, ham, turkey

Roma tomatoes, green onions, red & green peppers

Wild mushrooms & spinach

Bacon and sausage

Dauphinoise potatoes

Scrambled eggs * available upon request

\$18.00 per person

\$100 per chef for every 50 guests

WAFFLE STATION

Belgian waffle station

Berry compote

Warm maple syrup

Whipped cream

Bacon and sausage

Dauphinoise potatoes

\$20.75 per person

\$100 per chef for every 50 guests

A LA CARTE

Ham, cheese & egg croissant sandwich	\$6.00 each
English muffin with egg, sausage & cheese	\$6.00 each
Yogurt parfaits	\$5.50 each
Assorted individual yogurt cups	\$3.75 each
Fresh seasonal fruit cup with honey and vanilla glaze	\$5.00 each
Assorted cold cereal and chilled milk	\$3.75 each
Assorted granola bars	\$36.25 per dozen
Bagels with cream cheese & preserves	\$43.75 per dozen
Assorted muffins	\$36.25 per dozen
Assorted danishes	\$36.25 per dozen
Hot mini cinnamon sugar doughnuts	\$36.25 per dozen
Chef's blueberry biscuits	\$36.25 per dozen
Whole fresh fruit	\$36.25 per dozen
Sliced fresh fruit platter	\$120.75 per 25 guests
Vegetable crudité platter and roasted red pepper dip	\$120.75 per 25 guests
Individual vegetable crudité with dip	\$3.75 each
Trail mix	\$5.75 per person
Fresh popped popcorn	\$5.75 per person
Chex mix	\$9.75 per pound, serves 8 guests
Pita chips and hummus, individual cups	\$4.75 each
Assorted individual bags of chips & pretzels	\$3.25 each
Warm soft pretzel, cheese dipping sauce	
Corn chips with nacho cheese sauce	\$6.00 each
	\$6.00 each
Assorted homemade cookies: chocolate chip, Peanut butter, cranberry oatmeal	
Brownies or blondies	\$43.75 dozen
Rice crispy bars	\$36.25 dozen
Assorted candy bars	\$41.25 dozen

BOX LUNCHES

Wrapped, Pre-Made Deli Sandwiches

to include a choice of: ham, turkey, roast beef, and vegetarian

packaged with:

Bag of chips

A piece of fruit

Cookie

Napin and condiments

Bottle of water

\$19.50 per box lunch

PLATED SANDWICH LUNCHES

Sandwiches are served with baby field green salad.

ROTISSERIE TOP SIRLOIN *

Medium rare pepper crusted top sirloin thinly sliced
with a creamy horseradish sauce,
and marinated mushrooms, served on a bistro roll
\$24.00

CHICKEN PESTO

Chicken pesto salad with toasted pine nuts,
golden raisins on a cibatta bread
\$20.75

ROASTED TURKEY

Roasted turkey, zucchini, red peppers,
applewood smoked bacon
with rosemary aioli
\$21.75

VEGETARIAN POCKET

Pita pocket & roasted red pepper hummus
with cucumber, roasted red pepper,
red onion & red leaf lettuce
\$19.50

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

7

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

DW-Daytime Menu-2022-0217

3-COURSE PLATED LUNCH

First Course, please choose one of the following:

ITALIAN CASA SALAD *GF*

Bibb lettuce, cucumber, red onions, grape tomatoes and red wine vinaigrette

MIXED GREENS *GF*

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

CAESAR SALAD ***

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

POTATO LEEK SOUP

Yukon gold potatoes and leeks pureed with cream and garnished with bacon & chives

TOMATO PERNOD SOUP

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

3-COURSE PLATED LUNCH

Entrée Course, please choose one of the following:

FILET MIGNON* GF

6 oz beef tenderloin pan seared the roasted and topped with peppercorn sauce served with garlic mashed potatoes and french green beans

\$43.75

SAUTEED ATLANTIC SALMON* GF

Sautéed spinach, potato puree and buerre blanc

\$34.00

WISCONSIN WHITEFISH* WITH SEASONED BREADCRUMBS

Pan seared fish served with red skin parsley boiled potatoes & garlic summer vegetables with a lemon butter sauce

\$32.75

CHICKEN MARSALA

Boneless chicken breast with a Marsala wine mushroom sauce served with potato purée and sautéed spinach

\$31.75

CITRUS CHICKEN GF

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

\$30.25

PORK LOIN* GF

Dijon pork loin over roasted sweet potatoes and apples with a rosemary cider sauce

\$31.75

PARMESAN & RICOTTA RAVIOLI

Ravioli with sautéed wild mushrooms, white truffle brown butter and sautéed spinach

\$30.25

RIGATONI CON MELANZANE

Tossed in our house-recipe tomato sauce with eggplant, fresh mozzarella, basil and parmigiano-reggiano

\$26.75

3-COURSE PLATED LUNCH

Dessert Course, please choose one of the following:

FLOURLESS CHOCOLATE CAKE *GF*

Rich chocolate cake served with raspberry sauce, chantilly cream
(can be preset)

COBBLER

Saigon cinnamon & crème fraiche with port wine mixed berry, rhubarb, or pear

GRAND MARNIER STRAWBERRY SHORTCAKE

Fresh whipped vanilla cream, fresh strawberries

APPLE TART

Caramel sauce and Amarena cherry compote
(can be preset)

HONEY CHEESECAKE *GF*

Fresh strawberry wedge and chantilly cream
(can be preset)

CHOCOLATE MOUSSE

Covered in a dark chocolate ganache with raspberries and praline sugar shards.
(can be preset)

HOMEMADE SORBET *GF, VG*

From our homemade sorbet selection

LUNCH BUFFET

*All Buffets require a minimum number of 50 guests.
An additional \$10.00 per person charge will be assessed for the number of
guests under 50.
All pricing based on 1 1/2 hours of service.*

NEW YORK DELI EXPRESS

Build Your Own Sandwich, to include:

Sliced turkey, sliced roast beef *, and shaved ham

Sliced provolone, swiss, and cheddar cheeses

Lettuce, tomatoes and onions, condiments,

Selection of breads

Fresh field green salad with dressing selection *GF*

Herbed pasta salad

Individual bags of chips

Featured dessert selection

\$31.75 per person

BACKYARD BBQ

Slow cooked pork ribs with homemade bbq sauce *GF*

Pan seared southern spiced chicken breast with bean corn relish *GF*

Salad of cucumber, corn, tomato, and alfalfa sprouts with chili vinaigrette *GF*

Homemade macaroni & cheese with garlic breadcrumbs

Roasted potato salad *GF*

Buttery corn on the cob *GF*

Cornbread *GF*

Warm fruit cobbler

\$34.00 per person

LUNCH BUFFET

*All Buffets require a minimum number of 50 guests.
An additional \$10.00 per person charge will be assessed for the number of
guests under 50.
All pricing based on 1 1/2 hours of service.*

LITTLE ITALY

Rigatoni pasta with roasted eggplant, fresh mozzarella and basil-infused tomato sauce
Chicken marsala-boneless chicken breast & marsala wine mushroom sauce *GF*
Parmesan green bean salad with basil, grape tomatoes & balsamic vinaigrette *GF*
Roasted rosemary potatoes with caramelized onions and garlic *GF*
Panzanella bread salad with vine ripe tomatoes, red onions, basil,
Cucumbers, arugula and red wine vinaigrette
Focaccia bread & butter
Miniature tiramisu and cannoli

\$36.25 per person

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 *GF*
Seasonal vegetables *GF*
Caesar salad*
Petite onion rolls with butter
Featured dessert selection

\$38.75 per person

BEVERGAES

Coffee, decaf coffee, hot tea	\$55.00 per gallon
Coffee, served table side	\$3.75 per person
Lemonade	\$36.75 per gallon
Iced tea	\$36.75 per gallon
Iced tea, preset	\$3.75 each
Soda: coke, diet coke, sprite	\$3.75 each
Juice	\$37.00 per gallon
Juice, individual bottles	\$3.75 each
San pellegrino flavored sparkling water	\$4.75 per bottle
Bottled water	\$3.75 per bottle

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.

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, \$125 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