
BACCHUS

A BARTOLOTTA RESTAURANT

PRIVATE DINING MENU

Executive Chef / Nicholas Wirth

Chef de Cuisine / Brent Davis

Executive Sous Chef / Anthony Troisi

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PASSED HORS D'OEUVRES

Prices are charged per dozen. Minimum order of two dozen each required.

Recommended 4 to 5 pieces per person.

CHILLED

AVOCADO CRAB SALAD <i>endive, shallot, celery, citrus aioli</i>	46	STRAUSS VEAL TARTARE <i>horseradish aioli, cured egg yolk, capers, shallots, baguette crostini</i>	48
SALMON LOX CANAPE <i>Everything Bagel chip, scallion cream cheese, dill, smoked salmon roe</i>	42	ROYAL SEVRUGA CAVIAR <i>Blini, whipped cauliflower cream, pickled shallot</i>	MKT
ENGLISH CUCUMBER TARTELETTE <i>Minus 8 Vinegar-marinated cucumber, dill crème fraîche, preserved lemon (v)</i>	36	BAKED BRIE <i>puff pastry, port macerated cherry, smoked sea salt (v)</i>	38
AGED BALSAMIC FIG GOUGERE <i>LaClare chevre, microgreens (v)</i>	38	SPECK-WRAPPED DATE <i>saba-marinated date stuffed with feta</i>	40
		YELLOWFIN TUNA TARTARE <i>sesame-soy vinaigrette, wasabi tobiko caviar, tapioca cracker, sesame aioli (gf)</i>	46

WARM

BELL & EVANS CHICKEN SAMOSA <i>potato, pea, carrot, garam masala, mint yogurt</i>	48	ROASTED MUSHROOM TARTLETS <i>Fontina fonduta, veal glace</i>	36
GRILLED WAGYU STEAK TOSTADA <i>mini corn tortilla, pico de gallo, cilantro (gf)</i>	60	HONEY CORNBREAD CANAPES <i>smoked pork shoulder, tabasco aioli, chive (gf)</i>	48
KOREAN BBQ PORK MEATBALLS <i>Gochujang sauce, scallions</i>	42	ROYAL OSSETRA CAVIAR <i>crispy potato "rosti", crème fraîche, chive</i>	MKT

Menu items reflect the freshest ingredients for the season and are subject to change. Menus are required one week prior to the scheduled event. Prices do not include service charge nor tax and are subject to change. A 3% credit card convenience fee will be applied for all charged amounts. No fee is charged if paid by cash, check, EFT/ACH, or wire transfer.

*In compliance with Food Code 3-603.11 Wisconsin Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk. For further information, please contact your physician or public health department.

BAC-Private Dining Menu-2024-1205

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STATIONARY HORS D'OEUVRES

CHEESE BOARD

*local artisan cheeses accompanied with
marcona almonds, fruit preserve, and raw honey*
\$13 per person

CHARCUTERIE

*imported meats accompanied with
marinated Italian olives, Dijon mustard, and cornichons*
\$14 per person

FIRST COURSE

Please select one option.

SEASONAL SOUP <i>(gf)(v)</i>	14
100 ACRE FARMS SALAD <i>cherry tomato, red onion, fennel, carrot, sherry balsamic vinaigrette (gf)(df)(v)</i>	15
CAESAR SALAD <i>romaine, Rocket Baby garlic croutons, Caesar dressing, SarVecchio parmesan [add anchovies \$1/per person upcharge](v)</i>	14
APPLE SALAD <i>Hundred Acre greens, poached apples, LaClare chevre, persimmon, candied pecan, apple cider vinaigrette (gf)(v)</i>	15

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STANDARD ENTRÉES

Please select up to two options, plus a Vegetarian option.

Please note, all steaks are cooked medium-rare to medium

For groups of 26 or more, counts are required for each selection seven business days prior to the reservation. Host is to provide place cards indicating the selections.

FILET MIGNON	52	ORGANIC CHICKEN	36
<i>8 oz, Yukon Gold potato purée, seasonal vegetables, roasted mushroom veal demi-glaze (gf)</i>		<i>pomme frites, hot honey glaze, creamed arugula, crispy bacon cornbread crumble (gf)</i>	
GRILLED GRASS-FED FLANK STEAK	42	SCOTTISH SALMON	40
<i>6 oz, smoked potato, chimichurri, seasonal vegetables, demi-sec tomato (gf) (df)</i>		<i>braised lentils, chorizo, kale, saffron nage (gf)</i>	
DUROC PORK CHOP	44	HUDSON CANYON SCALLOPS	48
<i>smoked potato, braised cipolini onion, seasonal vegetables, brown sugar pork jus (gf) (df)</i>		<i>pomme frites, roasted carrot purée, seasonal vegetable, citrus beurre blanc (gf)</i>	
		SEASONAL VEGETARIAN RISOTTO	32
		<i>(gf)(v)</i>	

COMBINATION PLATES

Select one option for all guests.

Vegetarian option available.

FILET MIGNON AND GRILLED SHRIMP	65
<i>8 oz filet, four Gulf shrimp, seasonal vegetables, Yukon Gold potato purée, bearnaise sauce (gf)</i>	
FILET MIGNON AND SAUTÉED SCALLOPS	75
<i>8 oz filet, two Hudson Canyon scallops, seasonal vegetable, Yukon Gold potato purée, bearnaise sauce (gf)</i>	
FILET MIGNON AND MAINE LOBSTER	80
<i>8 oz filet, 4 oz Maine lobster tail, seasonal vegetables, Yukon potato purée, bearnaise sauce (gf)</i>	

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CHILDREN'S ENTRÉES

For children 12 years old and younger.

Select one entrée. All entrées include a fresh fruit cup.

BUTTERED NOODLES	12
ALFREDO PASTA	16
MARINARA PASTA	15
CHICKEN FINGERS <i>french fries</i>	17
PETITE FILET <i>mashed potatoes</i>	22

DESSERTS

Select one option.

MOLTEN HAZELNUT CAKE <i>chocolate hazelnut cake, hazelnut ice cream, vanilla anglaise</i>	12
CITRUS TART <i>creamy citrus curd, shortbread crust, whipped white chocolate ganache</i>	12
PECAN FINANCIER <i>mascarpone mousse, spiced crumble, sautéed apples, apple butter, pecan croquant</i>	12
TRIO OF SORBETS <i>daily selection (gf)</i>	12

SWEETS TABLE

Prices are charged per dozen. Minimum order of two dozen each required.

Recommended 4 to 5 pieces per person.

SEASONAL TARTS	30	CREAM PUFFS	30
CHOCOLATE TARTS	30	ASSORTED MACAROONS	36
COOKIE TRIO (SEASONAL)	30	Cake cutting fee	\$2.50/per person

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CHEF SIGNATURE TASTING MENU

Our signature experience is the chef's menu with sommelier selected beverage pairings. This menu is presented in the "omakase" tradition, where the guest entrusts the chef to select exemplary expressions of the best that he has to offer on any given day.

The Tasting Menu is intended for the entirety of the table up to 20 guests. Please inform your server of any dietary restrictions or food allergies.

THREE-COURSE MENU

70 (15 guests or less)

FIVE-COURSE MENU
with beverage pairings

85 (up to 20 guests - entirety of the table)
+60

Executive Chef / Nicholas Wirth

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CONSUMPTION BEVERAGES

Prices are per drink and based on standard mixed drink.

SUPER PREMIUM BRANDS	<i>starts at</i> 14	SOFT DRINKS	3.75
PREMIUM BRANDS	<i>starts at</i> 12	<i>complimentary refills</i>	
CALL BRANDS	<i>starts at</i> 9	VALENTINE COFFEE	3.50
DOMESTIC BEER	5.50	<i>regular and decaffeinated with complimentary refills</i>	
<i>per bottle</i>		HOT RISHI ORGANIC TEA	3.50
IMPORT & MICRO BREW BEER	6.50	BOTTLED WATER (800 mL)	8
<i>starting at</i>		<i>Voss still and sparkling</i>	
		REPUBLIC OF TEA (.5L)	5
		<i>ginger peach decaf, blackberry sage, darjeeling</i>	

OTHER SERVICES

SCREEN RENTAL	75
<i>with power strip, extension cord, table for AV equipment</i>	
LCD PROJECTOR	95
HAND-HELD MICROPHONE	125

Other AV rentals available upon request.

BAC-Private Dining Menu-2024-0307

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TO RESERVE A PRIVATE ROOM, PLEASE CONTACT
THE BARTOLOTTA RESTAURANTS SALES TEAM

DIRECT: 414-935-5003
RESTAURANT: 414-765-1166
SALES@BARTOLOTTAS.COM

925 E WELLS ST, MILWAUKEE, WI 53202

BACCHUSMKE.COM