



A BARTOLOTTA STEAKHOUSE

BROOKFIELD

PRIVATE DINING MENU

EXECUTIVE CHEF AMANDA LANGLER | SOUS CHEF BETSY ZANDERS | SOUS CHEF TYLER HUNT



A BARTOLOTTA STEAKHOUSE

HORS D'OEUVRES

Prices are charged per dozen. Minimum order of two dozen each required.
Recommended 4 pieces per person, per hour.

WARM

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| Stuffed Mushrooms | 36 |
| Cremini Mushrooms, Cream Spinach, Garlic Breadcrumbs | |
| Crispy Bacon Bites | 26 |
| Crispy Bacon Tossed in Sherry Gastrique | |
| Mini Maryland-Style Crab Cakes | 38 |
| Bite-sized Servings of Our Signature Maryland-style Crab Cakes | |
| Pimento Grilled Cheese | 24 |
| Lightly Toasted Bread Filled with Pimento Cheese | |
| Sirloin Steak Bites | 46 |
| Skewers of Oven-Roasted Top Sirloin Steak. Served with Bearnaise Sauce | |

CHILLED

| | |
|---|----|
| Jumbo Shrimp Cocktail | 42 |
| Jumbo U12 Shrimp Lightly Poached with Cocktail Sauce | |
| Bruschetta Bites | 24 |
| Toasted Rustic Tuscan Bread with Tomato-Basil Salad | |
| Deviled Eggs | 20 |
| Hard-Boiled Egg, Dijon Mustard, Mayonnaise, Paprika, and Chives | |
| Oysters on the Half Shell | 36 |
| Mignonette, Cocktail Sauce, Lemons | |

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

*In compliance with Wisconsin Food Code 3-603.11: Wisconsin Food and Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone.

MRBB-Private Dining Menu-2022-1014



A BARTOLOTTA STEAKHOUSE

APPETIZERS

Serves 3 - 4 guests.

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|---|----|
| Haystack Onion Rings | 14 |
| Lightly Fried, Thinly Sliced Spanish Onions Marinated in Buttermilk | |
| Bruschetta | 11 |
| Toasted Rustic Tuscan Bread with Tomato-Basil Salad | |
| Bartolotta's Signature Fried Calamari | 18 |
| Lightly Fried, Marinated in Garlic and Mint. Served with Marinara Sauce | |
| Steak-Cut Bacon | 17 |
| Steak-Cut Bacon Roasted in our Wood Ovens, Roasted Winter Squashes, Apple Mostarda, Maple Brandy Agrodolce, Cauliflower Crumble | |
| Jumbo Shrimp Cocktail | 19 |
| Steak-Cut Bacon Roasted in our Wood Ovens. Served with Corn and Zucchini Succotash, Tomato Jam, Sherry Gastrique | |

PLATTERS

Charged per person.

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| Domestic Cheese Platter | 11 | Vegetable Crudités | 7 |
| Selection of Domestic Cheeses with Traditional Accompaniments including Fresh Fruit, Preserves and Honey | | Chef's Seasonal Vegetables. Served with Buttermilk Dressing and Herb Vinaigrette | |

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FIRST COURSE

Please select up to two options.

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

| | |
|---|----------------|
| Shellfish Bisque | 13 17 |
| Creamy Shellfish Soup with Lobster, Shrimp, and Crab | |
| BLT Wedge | 14 |
| Iceberg Lettuce, Ranch Dressing, Cherry Tomatoes, Shaved Red Onion, Roth Blue Cheese Crumbles, Bacon and Rye Crumble, Fresh Herbs | |
| House Salad | 13 |
| Mixed Greens, Cucumber, Shaved Red Onion, Carrot, Cherry Tomato, Soft Boiled Egg, Red Wine Vinaigrette | |
| Bartolotta Caesar Salad | 13 |
| Romaine Lettuce with an Anchovy-Romano Dressing, Croutons, and Sartori Parmesan Cheese | |

ENTRÉES

Please select up to two options, plus a vegetarian entrée.

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| | |
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| Salmon | 39 |
| Roasted Salmon, Warm Potato Salad with Lemon and Chive Vinaigrette, Roasted Broccoli Rabe, Romesco Sauce | |
| Sea Scallops | 46 |
| Pan-Seared Sea Scallops, Parsnip Purée, Roasted Brussels Sprouts and Pearl Onions, Apple Mostarda, Hazelnut Brown Butter | |
| Roasted Chicken | 28 |
| Semi-Boneless Bell and Evans Chicken with Potato Purée, Roasted Broccoli Rabe and Marsala Chicken Jus | |

VEGETARIAN OPTION

| | |
|---|-----------|
| Gemelli Pasta | 24 |
| Gemelli Pasta Tossed with Broccoli Rabe Pesto, Roasted Mushrooms, Pearl Onions, Kale. Topped with Toasted Hazelnuts and Cauliflower Crumble | |

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STEAKS & CHOPS

All Steaks are served with a choice of sauce and potato.
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| | |
|---|----|
| Classic Filet Mignon 8oz Filet Mignon | 51 |
| Mr. B's Filet Mignon 12oz Filet Mignon | 61 |
| Angus New York Strip 16oz Full Flavored Angus Strip | 58 |
| Angus Ribeye 18oz Center-Cut Ribeye | 61 |
| Australian Lamb Chops 3 Double-Cut Lamb Chops (exact counts required) | 53 |

COMBOS

Served with Potato Puree and Sautéed Spinach

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|-----------------------------------|--------|
| Filet Mignon and Scallop | 8oz 73 |
| Filet Mignon and Salmon | 8oz 64 |
| Filet Mignon and Crab Cake | 8oz 68 |

SAUCE

Select one to be served with steak option

Bourbon Peppercorn | Cabernet Wine Sauce | Mr. B's Steak Sauce | Bearnaise

POTATOES

Select one to be served with steak option

- Salt-Crusted Baked Potato
- Potato Purée
- Bacon-Roasted Potatoes

SIDES

Select up to two to be served family-style

- Caramelized Brussels Sprouts with Maple Bacon Agrodolce 14
- Sautéed Spinach 10
- Creamed Spinach 10
- Roasted Button Mushrooms 10

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DESSERTS

Select one dessert to be served.

For additional dessert selections, guest counts will be required.

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|---|-----------|
| Lemon Cheesecake | 13 |
| Ritz Cracker Crust, Blueberry-Mint Sauce, Whipped Sour Cream Chantilly (Seasonal) | |
| Flourless Chocolate Cake | 13 |
| Rich Chocolate Cake with Coffee Gelato, Blackberry Sauce, Fresh Black Berries | |
| Crème Brûlée | 14 |
| Classic Vanilla Custard with Caramelized Sugar Crust and Fresh Raspberries (Exact Counts Required) | |
| Sorbet | 11 |
| Daily Selection | |

MINI DESSERTS

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

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| Chocolate Brownies | 26 |
| Cookies | 26 |
| Choice of Chocolate Chip, Oatmeal Raisin, or Snickerdoodle | |
| Mini Cheesecake Bars | 26 |

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**TO PLACE AN ORDER, PLEASE CONTACT
THE BARTOLOTTA RESTAURANTS SALES TEAM**

Direct: 414-935-5003
Restaurant: 262-790-7005
Sales@bartolottas.com

18380 W. Capitol Drive, Brookfield, WI 53045

MRBSSTEAKHOUSE.COM