



**THE COMMODORE**  
A BARTOLOTTA RESTAURANT

**DAYTIME CATERING MENU**

Jesse Kloskey . . . . .Executive Chef



DAYTIME CATERING  
PACKAGES

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# THE COMMODORE'S CONTINENTAL BREAKFAST



Assorted Breakfast Pastries

Fresh Cut Seasonal Fruit

Overnight Oatmeal Cups  
with Fruit Compote & Nuts

Greek Yogurt  
with Dried Fruit, Honey, & Granola

*23 per person, minimum 10 guests*

*Upgrade*

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◆ Individual Egg Breakfast Sandwiches ◆  
*additional \$7 each*  
*option to add bacon or ham \$2 each*

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## AFTERNOON SNACK



Individual Trail Mix

Assorted House-Made Cookies

Whole Fruit  
Apples, Oranges, Bananas

Assorted Individual Potato Chips

*13 per person, minimum 10 guests*

**GF** = gluten free, **V** = vegetarian, **VG** = vegan  
All prices are subject to a 24% service charge and 5% tax.

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

*COM-Daytime Catering Menu-2025-0102*

# THE COMMODORE'S DELI STATION



*Select two sandwiches & one salad  
Served with house-made potato chips, dill pickles, & condiments  
27 per person, minimum 10 guests*

## **Sandwiches**

Maple-Cured Ham & Swiss Sandwich  
with Whole Grain Dijonnaise & Honey Wheat Bread

Roast Beef & Cheddar Sandwich  
with Carmalized Onion Spread & Honey Wheat Bread

Turkey Bacon Club  
on White Pullman Bread

Roasted Vegetable Sandwich  
with Herbed Cream Cheese & White Pullman Bread

## **Salads**

Deli-Style Potato Salad  
with Hard-Boiled Eggs, Crispy Bacon,  
Mustard Dressing & Green Onions

Mixed Vegetable Pasta Salad  
with Crumbled Feta Cheese & Vinaigrette

Marinated Kale & Brussels Sprouts Salad  
with Dried Cherries

Creamy Carrot-Cabbage Coleslaw

## **upgrade**

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Vegetable Crudit  with Herbed Dip  
**additional 7 per person, minimum 10 guests**

◆ Additional Pasta Salad, potato Salad, Fresh Fruit, or Coleslaw  
**additional 8 per person, minimum 10 guests** ◆

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# LUNCH PACKAGES



*Please select one first course, two entrée options, & one dessert.  
Includes bread & butter service. Price based on entrée selection*

## ***First Courses***

*choose one*

### **Caesar Salad**

Bartolotta's Signature Salad with Romaine,  
Anchovy Dressing, Garlic Croutons

### **Wedge Salad**

Iceberg Lettuce, Bacon, Red Onion, Grape Tomatoes,  
Warm Croutons, Blue Cheese Dressing

### **Waldorf Salad**

Apple, Candied Walnut, Dried Door County Cherries,  
Celery, Grapes, Endive, Celery Leaves,  
Point Reyes Blue Cheese, Dijon Mustard Dressing

### **Mixed Green Salad *GF***

Mixed Greens with Fresh Herbs, Tomatoes,  
and Shaved Vegetable Crudit  with a Cava Vinaigrette

### **Tomato Pernod Soup *V***

Rich Tomato Soup Seasoned with Pernod and Basil  
Topped with a Parmesan Croute

### **Shellfish Bisque *GF***

Lobster, Crab, Shrimp, Brandy, Tomato, Cream

### **Butternut Squash Soup**

Creamy Butternut Squash Soup

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# LUNCH PACKAGES



*Please select one first course, two entrée options, & one dessert.  
Price based on entrée selection*

## ***Entréess*** *choose two*

**Chicken Paillard *GF***  
Herb-Marinated Chicken Breast with Arugula,  
Tomatoes, Parmesan, Lemon, & Herbs  
**52**

**Chicken Cobb**  
Herb-Roasted Chicken Breast with Tomato, Avocado,  
Bacon Lardons, Hard-Boiled Eggs, Crumbled Blue Cheese,  
Bibb Lettuce and Red Wine Vinaigrette  
**52**

**Grilled Chicken or Shrimp Caesar Salad**  
Bartolotta's Signature Salad with Romaine,  
Anchovy Dressing, Garlic Croutons  
**52**

**Roasted Scottish Salmon**  
Fingerling Potato Salad, Asparagus, Fennel, Arugula, Dijon Vinaigrette  
**58**

**Grilled Steak Salad**  
Grilled Marinated NY Strip, Watercress, Fennel,  
Roasted Tomatoes, Herbed Alpine Cheese  
**62**

**Steak Frites**  
Grilled Marinated NY Strip, Crispy French Fries,  
Cured Black Peppercorn Brandy Cream Sauce  
**62**

**House-Made Fettuccine *V***  
Fresh Made Pasta, Seasonal Vegetables,  
Basil Pesto, Aged Parmesan  
**49**

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# LUNCH PACKAGES



*Please select one first course, two entrée options, & one dessert.  
Price based on entrée selection*

## *Desserts* choose one

Vanilla Bean Crème Brûlée  
Served with House-Made Shortbread Cookie

Orange Blossom Chocolate Pot de Crème  
with Candied Orange Zest and Crème Fraîche

Jeanette's New York-Style Cheesecake  
Gingersnap Crust, Seasonal Fruit, Whipped Mascapone



DAYTIME CATERING  
A LA CARTE

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# SALADS



*Please select one.*

## Caesar Salad

Bartolotta's Signature Salad with Romaine,  
Romano Dressing, Garlic Croutons

**11 per person**

## Wedge Salad

Iceberg Lettuce, Bacon, Red Onion, Grape Tomatoes,  
Warm Crouton, Blue Cheese Dressing

**12 per person**

## Beet Salad *GF*

Roasted Baby Beets, Candied Pistachios,  
Watercress, Goat cheese, and Herb-Balsamic Dressing

**13 per person**

## Lyonnaise Salad *GF*

Frisée, Poached Egg, Bacon Lardons,  
Petite Herbs, Dijon Mustard Dressing

**14 per person**

## Mixed Greens Salad *GF*

Mixed Greens with Fresh Herbs, Tomatoes, &  
Shaved Vegetable Crudit  with a Cava Vinaigrette

**12 per person**

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*COM-Daytime Catering Menu-2025-0102*

# MAINS



*Please select up to two protein options plus a vegetarian option*

## Lobster Salad

New England-Style Lobster Salad,  
Old Bay Mayonnaise, Tarragon, Served in  
a Warm Butter Roll with Kettle Chips  
**26 per person**

## Petite Filet *GF*

Seared 5 oz Filet, Grilled Asparagus,  
Yukon Gold Potato Salad, Chimichurri  
**38 per person**

## Scottish Salmon

Green Beans, Fingerling Potatoes,  
Meyer Lemon & Dill Crème Fraîche  
**34 per person**

## Cobb Salad *GF*

Herb-Roasted Chicken Breast, Tomato,  
Avocado, Bacon Lardons,  
Hard-Boiled Eggs, Crumbled Blue Cheese,  
Bibb Lettuce with Red Wine Vinaigrette  
*(Can be made vegan upon request  
at the time of selecting menu)*  
**26 per person**

## Chicken Paillard *GF*

Herb-Marinated Chicken Breast, Arugula,  
Tomatoes, Parmesan, Lemon, and Herbs  
**28 per person**

## Maitake Mushrooms *V*

Maitake Mushrooms Cooked à la Plancha,  
Farro Salad, Arugula, Romesco Sauce  
**28 per person**

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**10**

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## PLATED DESSERTS



German Chocolate Cake  
Classic layer Chocolate Cake  
with Coconut Pecan Frosting  
**13 per person**

Pineapple Upside Down Cake  
Traditional Upside-Down Presentation  
Made with Brown Butter Cake,  
Topped with Rum Syrup  
**14 per person**

Citrus Tart  
Chilled Lemon Tart with Honey Meringue  
and Marinated Blueberries  
**12 per person**

Seasonal Fruit Crisps *VG*  
*Spring:* Strawberry Rhubarb  
*Summer:* Georgia Peaches  
*Fall:* Apple  
*Winter:* Pear Ginger  
Served with Vanilla Ice Cream  
**10 per person**

Orange Chocolate Pot de Crème  
Candied Orange Zest & Crème Fraîche  
**12 per person**

Homemade Sorbet *GF, VG*  
Homemade Sorbet  
**10 per person**

## CAKE SERVICE



Plated on Small Plate  
**2 per person**

with Chocolate Sauce & Whipped Cream  
**4 per person**

with Fresh Berries and Sauce  
**5 per person**

with Choice of Berry or Chocolate Sauce  
& Vanilla Bean Ice Cream  
**6 per person**

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## MINIATURE DESSERTS



*Total order of six dozen; minimum order of two dozen per dessert.*

French Macaron  
Lemon, Raspberry, Pistachio  
*51 per dozen*

Cheesecake  
Door County Cherries  
*45 per dozen*

Truffle Chocolates  
*49 per dozen*

Cream Puffs  
*46 per dozen*

Crème Brûlée *GF*  
Vanilla Bean  
*37 per dozen*

Coconut Panna Cotta  
Passion Fruit  
*47 per dozen*

Lemon Tart  
Fresh Blueberries  
*34 per dozen*

Carrot Cake  
Vanilla Frosting  
*31 per dozen*

Flourless Chocolate Cake  
Raspberries and Chantilly Cream  
*31 per dozen*

Key Lime Pie  
*46 per dozen*

## COFFEE SERVICE



*3.50 per person*  
or *55 per gallon*

with Assortment of Flavored Syrups  
*6 per person*

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12

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*COM-Daytime Catering Menu-2025-0102*



# BARS & BEVERAGES

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# BEVERAGE PACKAGES



## Heritage Bar Package

Call Liquor, Beer, Carbliss,  
House Wine, Soft Drinks

First Hour	<b>21 per person</b>
Two Hours	<b>27 per person</b>
Three Hours	<b>33 per person</b>
Four Hours	<b>39 per person</b>
Five Hours	<b>45 per person</b>
Six Hours	<b>51 per person</b>

## Commodore Bar Package

Premium Liquor, Beer, Carbliss,  
House Wine, Soft Drinks

First Hour	<b>28 per person</b>
Two Hours	<b>34 per person</b>
Three Hours	<b>40 per person</b>
Four Hours	<b>46 per person</b>
Five Hours	<b>52 per person</b>
Six Hours	<b>58 per person</b>

## Beer, Wine, Soda Package

Beer, Carbliss, House Wine, Soft Drinks

First Hour	<b>19 per person</b>
Two Hours	<b>25 per person</b>
Three Hours	<b>31 per person</b>
Four Hours	<b>37 per person</b>
Five Hours	<b>43 per person</b>
Six Hours	<b>49 per person</b>

## Non-Alcoholic Beverage Package

Soft Drinks, Mocktails

First Hour	<b>11 per person</b>
Two Hours	<b>14 per person</b>
Three Hours	<b>17 per person</b>
Four Hours	<b>20 per person</b>
Five Hours	<b>23 per person</b>
Six Hours	<b>26 per person</b>

*\*Children 12 years old and younger*

## Cash Bar

*Tax is inclusive in drink prices*

Call Liquor	<b>12 per drink</b>
Premium Liquor	<b>14 per drink</b>
Domestic Beer	<b>7 per bottle</b>
Craft Beer	<b>8 per bottle</b>
Wine (House)	<b>12 per glass</b>
Carbliss	<b>9 per can</b>
Bottled Water	<b>4 each</b>
Sanpellegrino	<b>6 each</b>
Aqua Panna	<b>6 each</b>
Soda or Juice	<b>4 per glass</b>

## Hosted on Consumption Bar

Call Liquor	<b>11 per drink</b>
Premium Liquor	<b>13 per drink</b>
Domestic Beer	<b>7 per bottle</b>
Craft Beer	<b>8 per bottle</b>
Wine (House)	<b>11 per glass</b>
Carbliss	<b>8 per can</b>
Bottled Water	<b>3 each</b>
Sanpellegrino	<b>6 each</b>
Aqua Panna	<b>6 each</b>
Soda or Juice	<b>3.50 per glass</b>

**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

Wheatly Vodka  
Bombay Gin  
Bacardi Rum  
Malibu Coconut Rum  
Captain Morgan Rum  
Milagro Tequila  
Bourbon  
Jack Daniels Whiskey  
Southern Comfort  
Korbel Brandy  
Dewar's White Label Scotch  
Baileys  
Kahlua  
Disaronno Amaretto  
Mr. Black Coffee Liqueur  
Triple Sec  
Dry Vermouth  
Sweet Vermouth

## Premium Liquor

Includes all call brands  
Tito's Vodka *GF*  
Bombay Sapphire Gin  
Herradura Tequila  
Korbel Brandy  
Central Standard Brandy  
Johnny Walker Red Scotch

## Bottled Beer

Miller Lite  
New Glarus Spotted Cow  
Lakefront Riverwest Stein  
Modelo  
Lakefront IPA  
Lakefront Extended Play NA

## Hard Seltzer

Carbliss

## House Wine

Sauvignon Blanc  
Chardonnay  
Cabernet Sauvignon  
Red Blend  
Pinot Noir

## Soft Drinks to include:

Coke  
Diet Coke  
Sprite  
Ginger Ale  
Bottled Water  
Assorted Juices:  
Cranberry  
Orange  
Pineapple  
Grapefruit  
Lemonade

# WINE LIST



## White

Imagery Sauvignon Blanc	California	60
Imagery Chardonnay	California	60
Santa Margherita Pinot Grigio	Italy	70
Fess Parker Chardonnay	California	70
Hartford Court Chardonnay	California	90

## Red

Brassfield Cabernet Sauvignon	California	60
Brassfield Pinot Noir	California	60
Aviary Cabernet Sauvignon	California	70
Imagery Pinot Noir	California	70
North Star Merlot	California	70
Belle Glos Clark and Telephone Pinot Noir	California	90
Justin Cabernet Sauvignon	California	90

## Sparkling

Charles De Fere Reserve Brut	France	40
Avisi Prosecco	Italy	60
Chandon Brut	California	70
Schramsberg Blanc De Blanc	California	90

## House

Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc		40
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# EVENT SERVICES



# 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 final balance is due 90 days before your event.
- The full balance is due ten (10) business days prior to the event by cashier's check. Please note a 3% credit card convenience fee is added to all credit card transactions.

## 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 room rental and the day of the week. The minimums are non-inclusive of rentals, service charges, and tax.

## Service Charge & Tax

There is a 24% taxable service charge applied to all event charges.

- 5% 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 two (2) protein entrée options, one (1) vegetarian option, and (1) one children option. If you would like to offer your guests an additional protein entrée option, an additional fee of \$5 per person will be applied based on the entire guest count.

## Décor

We will assist you with ordering of any specialty linens, chargers, upgraded china, draping, and staging. All linens, tables, chairs, and staging must be ordered through Bartolotta Catering and Events. No confetti, glitter, rose petals, or fog machine allowed. Three (3) complimentary votives are provided per table. All other candles are allowed as long as the flame is contained.

# EVENT SERVICES



## Parking

On-site parking is included for no additional fee. There are 200 spots available for your guests. Valet services can be arranged for an additional fee.

## Heritage Ballroom Audio Visual Package

- Complimentary guest wifi, house music
- Projectors, screens and hdmi connection, clicker \$350
- Add Ons:
  - Wireless Microphone & Podium \$100
  - Additional Wireless Microphones \$50/each (2 available)
  - Stage \$300 (8x12, with skirting and stairs)
  - Presentation Laptop \$100

## Baldwin Lounge & Pepper Lounge Audio Visual Package

- Complimentary guest wifi, house music
- Recessed motorized screen, 130" \$150

## Miscellaneous Charges

- Bar Set-up Fee, \$175 per 75 guests
- Outside Dessert Service, \$2 per person
- Customized Signage Available Upon Request
- Coat Check Attendant, \$125 each

## Rental Time

Daytime rental is 10 AM until 2 PM, with any vendor set-up beginning two (2) hours prior to rental. Evening rental is 6 hours between 5 PM - 12 AM with any vendor set-up beginning two (2) hours prior to rental.

## Nagawicka Suite & The Boat House

Included within the eight (8) hour rental agreement, two hours prior to the rental. Additional rental of the Bridal Suite would be \$500/hr. Rental can begin as early as Noon day of event. They are both for an additional \$500 per hour (each) outside of the two hours included with the rental.

- Boat House is available seasonally May-October

# EVENT SERVICES

## Rental Includes

All 66" round tables for service, which accommodate 8 guests per table with standard banquet chairs. Standard floor length linen and napkins. China, glassware, silver and all items necessary to set for dinner service. Upgraded china available for an additional fee, per guest.

## Vendor

Vendors must be approved by the Sales & Event Manager in advance. Vendors include but are not limited to photographer, DJ, band, videographer, photo booth, florist, bakery or outside desserts, wedding coordinator. In advance of the event, the Sales & Event Manager will call the vendor(s) to confirm the day of delivery, services, pick-up and other details. Vendors are allowed to begin set-up two (2) hours prior to event start, unless approved earlier. Wedding cakes and other desserts brought in or food favors, must be from a licensed baker.

## Ceremony

Pleasant View Pavilion may be used for outdoor wedding ceremonies, for an additional rental fee, plus the cost of ceremony chairs. The rental of the ceremony can begin as early as one hour prior to rental of the Grand Ballroom. Any ceremony set-up can begin two hours prior to the ceremony start time. Ceremony rehearsal is included with the Pleasant View Pavilion rental and will be confirmed with the Sales & Catering manager.