



## Private Dining Menu

**Chef de Cuisine Miles Borghgraef**

\*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.



## Stationary Appetizers

Small, individually plated portions.  
Serves 3-4 guests.

<b>Joey's Classic Relish Tray</b>	<b>7.95</b>
Classic Joey's Crudites with Green Goddess Dressing (Gluten-Free, Vegetarian)	
<b>Cheese Curds</b>	<b>10.95</b>
A Wisconsin Favorite, Hand-Dipped and Fried White Cheddar Cheese Curds with Ranch Dressing (Vegetarian)	
<b>Lazy Susan Meats &amp; Cheeses</b>	<b>21.95</b>
A variety of Wisconsin Meats & Cheeses with Cornichons and Traditional Accoutrements	
<b>Swedish Meatballs with Rosemary Gravy</b>	<b>15.95</b>
Veal and Pork Meatballs Stewed in Rich Rosemary Gravy and Served with Grilled Toast	

## Tray-Passed Appetizers

Prices are charged per dozen. Minimum order of two dozen each required.  
Recommended 4-5 pieces per person, per hour.

<b>Deviled Eggs</b>	<b>27.95</b>
with Dijon Mustard and Chives (Gluten-Free, Vegetarian)	
<b>Deviled Eggs with Caviar</b>	<b>36.95</b>
with Dijon Mustard, Chives, Caviar (Gluten-Free)	
<b>Jumbo Shrimp Cocktail</b>	<b>36.95</b>
Poached Jumbo Shrimp with Cocktail Sauce	
<b>Mini Crab Cake &amp; Old Bay Mayo</b>	<b>36.95</b>
Fresh Crab Meat with Old Bay Seasoning	
<b>Beef Tartare &amp; Rye Toast</b>	<b>26.95</b>
Chopped Beef Sirloin with Horseradish and Chervil on Rye Toast	
<b>Bacon-Wrapped Shrimp</b>	<b>31.95</b>
Crispy Fuille de Bric Wrapped Shrimp with Bacon. Served with Sauce Remoulade	

*Menu items reflect the freshest ingredients for the season and are subject to change. Menus are required two weeks prior to your scheduled event. Prices do not include service charge and tax and are subject to change.*



## Soup & Salad

Please select up to two options.  
For groups of 16 or more, counts are required for each selection one week prior to the reservation. Host is to provide place cards indicating the selections.

### Soups

<b>Bartolotta Tomato Bisque</b> Roasted, Vine-Ripened Tomatoes and Herbs Puréed with Fresh Cream (Gluten-Free)	<b>7.95</b>
<b>Bartolotta Mushroom</b> Bartolotta's Classic Wild Mushroom Soup with White Truffle Oil (Gluten-Free)	<b>7.95</b>
<b>French Onion</b> Classic Onion Soup with Toasted Rye Croutons and Gruyere Cheese	<b>9.95</b>
<b>Broccoli Cheddar</b> Chopped Broccoli, Shredded Carrots and Select Seasonings Simmered in a Smooth Cheese Sauce (Gluten-Free)	<b>7.95</b>
<b>Clam Chowder</b> New England Style, Bacon, Potatoes (Gluten-Free)	<b>9.95</b>

### Salads

<b>Bartolotta's Classic Caesar Salad</b> Seasoned Romaine Lettuce with Parmesan Cheese and Garlic Croutons Tossed in our House-Made Caesar Dressing	<b>11.95</b>
<b>Joey's House Salad</b> Mesclun Greens with Cucumbers, Red Onion, Radish, Marinated Cherry Tomato, Shaved Carrot and Dressed in our House-Made Vinaigrette (Gluten-Free, Vegetarian)	<b>9.95</b>
<b>The Wedge</b> Crisp Boston Lettuce with Bacon, Blue Cheese, Red Onion and Fresh Herbs, Dressed with Buttermilk Blue Cheese Dressing (Gluten-Free, Vegetarian)	<b>13.95</b>

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## Entrées

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

<b>Four Cheese Ravioli</b> House-Made Four Cheese Ravioli with a Vodka-Tomato Cream Sauce (Vegetarian)	<b>24.95</b>
<b>Chicken Marsala</b> Roasted, Organic Airline Chicken Breast with Sautéed Spinach, Garlic Mashed Potatoes, Creamy Mushroom Marsala Sauce (Gluten-Free, Vegetarian)	<b>28.95</b>
<b>Crispy Polenta Cake with Wild Mushroom Ragu</b> Crispy Polenta Cake Topped with Wild Mushroom Ragu (Vegan)	<b>28.95</b>
<b>Beverly Mae's Ribs</b> Full Baby Back Rack, Slow Cooked and Charred with House-Made BBQ Sauce, Served with Crinkle-Cut Fries and Coleslaw (Gluten-Free)	<b>31.95</b>
<b>Braised Beef Short Ribs</b> Red Wine-Braised Short Rib with Glazed Carrots, Potato Purée, Rich Red Wine Veal Sauce (Gluten-Free)	<b>38.95</b>

## Seafood

<b>BBQ Cedar-Planked Salmon</b> Blackened Norwegian Salmon Cooked on a Cedar Plank, Roasted Broccolini, Crispy Potatoes, Lemon Butter (Gluten-Free)	<b>33.95</b>
<b>Jumbo Sea Scallop</b> Pan-seared Jumbo Sea Scallops, Sautéed Spinach, Roasted Broccolini, Garlic Mashed Potatoes, Lemon-Thyme and Caviar Sauce (Gluten-Free)	<b>45.95</b>

## Steaks & Chops

<b>8 oz Classic Filet Mignon</b> Served with Yukon Gold Mashed Potatoes and Chef's Choice Seasonal Vegetable (Gluten-Free)	<b>46.95</b>
<b>18 oz Angus Beef Ribeye</b> Served with Yukon Gold Mashed Potatoes and Chef's Choice Seasonal Vegetable (Gluten-Free)	<b>54.95</b>

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## Dessert

Please select up to two choices.  
Dessert counts are required one week prior to the reservation,  
with a maximum of two dessert selections.

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| <b>Crème Brûlée</b><br>Bartolotta's Classic Vanilla Bean-Baked Custard with a Caramelized Sugar Crust                                | <b>11</b> |
| <b>Hot Buttered Rum Budino</b><br>Rich House-Made Caramel Pudding with Sea Salt, Dark Rum, Chocolate Cookie Crunch                   | <b>12</b> |
| <b>Chocolate Lava Cake</b><br>A Rich House-Made Chocolate Cake, Molten Fudge Center, Raspberry Coulis,<br>Vanilla Bean Ice Cream     | <b>12</b> |
| <b>Nutella Mousse Tart</b><br>Smooth Nutella® and Dark Chocolate Mousse in a Graham Cracker Crust served with<br>Toasted Marshmallow | <b>12</b> |

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

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**JOEYGERARDS.COM**