

SMALL BITES



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HOT APPETIZERS

BARTOLOTTA'S CRAB CAKE fresh crab meat with Old Bay seasoning and red pepper aioli	49.50 per dozen
WISCONSIN CHEESE CURDS classic fried white curds with ranch dressing	8.25 per pound serves 3-4 people
WILD MUSHROOM TART sautéed wild mushrooms and fonduta	41.50 per dozen
ARANCINI WITH MARINARA Arborio rice, parmesan cheese, and panko breadcrumbs	32.95 per dozen
SPINACH ARTICHOKE DIP marinated artichokes, wilted spinach, cream cheese, roasted garlic, parmesan cheese, and pita chips	3.75 per person
FLATBREAD PIZZAS sausage and cheese pepperoni and cheese mushroom and Boursin cheese margherita prosciutto, brie, and arugula	10.00 per flatbread
TATER TOTS with chipotle ranch and ketchup dipping sauces	5.95 per person
NACHO BAR with one choice of ground beef, shredded chicken, or shredded pork, and cheese sauce with traditional toppings - shredded lettuce, sour cream, tomatoes, onions, salsa, jalapeños, queso fresco add guacamole (\$3 supplement per person)	10.95 per person

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COLD APPETIZERS

SMOKED SALMON & CAPER GOAT CHEESE 49.50 per dozen
cold smoked salmon, spinach, pickled red onion
on rice cracker

PESTO BRUSCHETTA 35.00 per dozen
herbed-toasted focaccia with fresh mozzarella,
grape tomato, and fresh pesto

TOMATO AND BASIL BRUSCHETTA 29.00 per dozen
toasted crostini, chopped tomatoes, garlic,
fresh basil, extra virgin olive oil, balsamic vinaigrette

SHRIMP COCKTAIL 12.50 per person
with lemon wedges and house-made cocktail sauce

CAPRESE SKEWERS 38.95 per dozen
cherry tomatoes, pearl mozzarella,
fresh basil with balsamic syrup

MINI SANDWICHES AND SLIDERS

BEEF SLIDERS 35.00 per dozen
ground beef patty with cheddar cheese,
horseradish mayonnaise, and crispy onions on brioche

BUFFALO CHICKEN SLIDERS 35.00 per dozen
crispy chicken sliders with buffalo sauce,
blue cheese, and ranch dressing

PORK SLIDERS 35.00 per dozen
ground pork patty with bacon onion jam,
and provolone cheese on pretzel bun

DELI MEAT SANDWICHES 28.00 per dozen
choice of Boar's Head shaved turkey breast, ham,
chicken breast, or beef with brioche or pretzel buns

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PLATTERS

ANTIPASTI Chef's selected meats, gouda and cheddar, served with crostini, olives, red pepper, grilled red onions, pickled mushrooms, and breads	8.50 per person
ROTH KASE CHEESE BOARD Roth Kase cheese creatively displayed with assorted crackers, compotes, fresh fruit garnish add charcuterie meats (<i>\$6.50 supplement per person</i>)	8.75 per person
DOMESTIC CHEESE BOARD assortment of chef's choice cheeses creatively displayed and with assorted crackers and compotes add charcuterie meats (<i>\$6.50 supplement per person</i>)	6.95 per person
VEGETABLE CRUDITÉ PLATTER variety of fresh vegetables served with buttermilk ranch dip	6.75 per person
FRESH FRUIT PLATTER seasonal fresh fruit and berries	4.75 per person
GRILLED VEGETABLE PLATTER grilled squash, bell peppers, eggplant, portobello mushrooms, asparagus, marinated in fresh herbs and olive oil	4.75 per person



BUFFETS



DINNER BUFFETS

55.00 per person

SALADS *CHOICE OF ONE*

CAESAR SALAD

romaine lettuce, Parmesan cheese, croutons, Caesar dressing

ROASTED VEGETABLE SALAD

roasted seasonal vegetables, crispy onions, feta cheese, green goddess dressing

SPINACH BERRY SALAD

spinach, strawberries, blueberries, toasted pecans, balsamic vinaigrette

GARDEN SALAD

cherry tomatoes, carrots, cucumbers, ranch or balsamic dressing

ENTRÉES *CHOICE OF ONE*

BEEF:

Carved Boston Strip Steak

herb and olive oil marinated strip steak (*\$15 supplement per person*)

Beef Bourguignon

red wine braised beef, bacon, mushrooms, onions, celery, and potatoes

Bistro Medallion

rosemary marinated 6 oz steak served medium rare (*\$8 supplement per person*)

PORK:

Grilled Pork Ribeye

8 oz pork ribeye seasoned with garlic and thyme

Porchetta with Romesco Sauce

pan-seared porchetta, roasted red peppers, almonds, garlic, and shallots

Roasted Pork Loin

sliced pork loin topped with roasted Fuji apples, and pearl onions

DINNER BUFFETS

55.00 per person

ENTRÉES CONTINUED CHOICE OF ONE

CHICKEN:

Whole Roasted Lemon Butter Chicken

roasted chicken covered with lemon butter sauce

Airline Chicken Breast with Gremolata

pan-seared chicken breast topped with chopped parsley, garlic, and lemon

Tomato-Olive Braised Chicken Thighs

bone-in chicken thighs slowly cooked in tomatoes, garlic, and olives

SEAFOOD:

White Wine Poached Salmon

6 oz salmon poached in aromatic white wine broth (*\$6 supplement per person*)

Pan-Seared Salmon With Beurre Rouge Sauce

6 oz salmon filet with pinot noir tarragon butter sauce (*\$6 supplement per person*)

Pan-Seared Barramundi with Mango Salsa

crispy skin on barramundi, mango salsa with red onion, red peppers, cilantro, and lime

Shrimp Diablo

shrimp cooked in garlic and chili tomato sauce

Roasted Garlic Ginger Shrimp

shrimp tossed in garlic, ginger, and lime

VEGETARIAN:

Vegan Lasagna

vegetables, lentils, walnuts, and cashew sauce

Grilled Cauliflower Steak

fresh thyme marinated cauliflower, balsamic reduction, raisins, and toasted almonds

Quinoa-Stuffed Peppers with Romesco Sauce

red peppers stuffed with quinoa, shallots, celery, herbs, and crispy onions

DINNER BUFFETS

55.00 per person

SIDES *CHOICE OF TWO*

STARCHES:

Garlic Mashed Potatoes

Roasted Potato Medley

Roasted Maple-Sweet Potatoes

Garlic Butter Penne Pasta

penne pasta tossed in garlic butter

Steamed Jasmine Rice

Lemon Rice

rice cooked in lemon zest, turmeric, ginger, and cilantro

VEGETABLES:

Green Beans With Onions & Cherry Tomatoes

roasted green beans with blistered cherry tomatoes and charred red onions

Grilled Vegetable Medley

grilled, eggplant, zucchini, red and yellow peppers

Crispy Garlic Brussel Sprouts

Brussel sprouts tossed in garlic confit

Parmesan Broccoli

steamed broccoli topped with parmesan cheese

Roasted Glazed Carrots

tricolor carrot coins, maple butter glaze

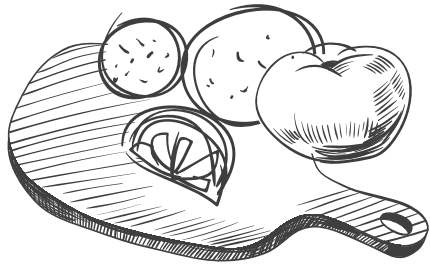


DESSERTS



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COOKIES	18.00 per dozen
DELUXE BROWNIES OR BLONDIES	45.00 per dozen
MINI CUPCAKES Vanilla or Chocolate	18.50 per dozen
ASSORTED PETIT FOURS Flavors may include strawberry slices, almondines, triple chocolate squares, financiers, chocolate crumbles, opéras	27.00 per dozen
ASSORTED DESSERT SHOOTERS Flavors may include chocolate, lemon meringue, tiramisu, and vanilla	55.00 per dozen
RASPBERRY CHOCOLATE TART sweet tart shell, raspberry puree, chocolate ganache, raspberry mousse	36.00 per dozen
MINI CHEESECAKES Flavors may include dulce de leche, mocha cappuccino, and decadent turtle	30.00 per dozen
LIME CHEESECAKE WITH COCONUT MACAROON graham cracker crust, lime cheese cake topped with coconut macaroon	36.00 per dozen
RUM CARAMEL BUDINO rum caramel custard, topped with whipped cream	40.00 per dozen



PACKAGES



FOOD PACKAGES

BASIC PACKAGE

25.00 per person

choose between domestic cheese board or crudité platter

cookies, choice of two appetizers

- flatbread Pizzas
- Boar's Head deli meat sandwiches
- tomato basil bruschetta
- tater tots

INTERMEDIATE PACKAGE

40.00 per person

choose between domestic cheese board or crudité platter

choice of two appetizers

Choice of one dessert

- flatbread pizzas
- any cold or hot sliders
- tomato basil bruschetta
- tater tots
- caprese skewers
- arancini with marinara
- spinach artichoke dip
- cookies
- deluxe brownies or blondies
- mini cupcakes
- assorted petit fours
- assorted dessert shooters
- raspberry chocolate tart
- mini cheesecakes

PREMIUM PACKAGE

65.00 per person

choose between Roth Kase Cheese board or antipasti platter

choice of three appetizers

Choice of one dessert

- Bartolotta's crab cake
- any cold or hot sliders
- shrimp cocktail
- cheese curds
- caprese skewers
- mushroom tarts
- smoked salmon and goat cheese
- arancini with marinara
- pesto bruschetta
- cookies
- deluxe brownies or blondies
- mini cupcakes
- assorted petit fours
- assorted dessert shooters
- raspberry chocolate tart
- mini cheesecakes

BAR PACKAGES

BEER, HOUSE WINE, SOFT DRINKS

Two Hours	20.00 per person
Three Hours	25.00 per person
Four Hours	28.00 per person

BEER, HOUSE WINE, CALL LIQUOR, SOFT DRINKS

Two Hours	23.00 per person
Three Hours	28.00 per person
Four Hours	31.00 per person

BEER, HOUSE WINE, CALL LIQUOR, PREMIUM LIQUOR, SOFT DRINKS

Two Hours	30.00 per person
Three Hours	35.00 per person
Four Hours	42.00 per person

CASH BAR OR HOSTED BAR

Rail	8.00
Call	9.00
Premium	10.00
Domestic	6.00
Craft/Import	7.00
House Wine	8.00
Seltzers	7.00
Soft Drinks	3.00

BARTENDER FEE

175.00
per 75 guests



POLICIES



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EVENT HOURS AND SPACE

Northtown dining room is available Monday through Friday, 3 – 6 PM. Any events extending past 6 PM will incur additional room rental costs.

FOOD & BEVERAGE MINIMUM & ROOM RENTAL FEE

There is a \$1,250 food and beverage minimum. The minimums are non-inclusive of rentals, service charges and tax. Room rental fees can apply to events extending past the allotted timeframe. Room Rental fees are determined by US Bancorp Real Estate for mandatory services including afterhours HVAC, Security, Janitorial and Engineering. Room Rental fees are determined by guest count and duration of event.

DEPOSITS

50% Deposit of Food and Beverage Minimum due at time of booking.

REMAINING BALANCE: Any remaining balance will be charged night of event to Credit Card on file.

GUARANTEE

A final guarantee of the number of guests is due 7 days prior to the event.

Otherwise, you will be charged for the number of guests stated on your Event Agreement.

SERVICE CHARGE & TAX

There is a 24% taxable service charge applied to all event charges. 8.4% sales tax is applied to the total bill.

MENU

Menu selections must be made no later than 7 days in advance. We are happy to provide dietary substitutions upon advance request.

DÉCOR

We can 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 fog machines allowed. Candles are allowed in the space if it is in a vessel.

ADDITIONAL CHARGES

Bartender Fee and Bar Set Up \$175 per 75 guests

Room Set Up Fee \$250 for room arrangements outside of normal dining room set up.

China Fee Varies based on rental need

Cake Cutting Fee \$1.50 per person