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**BARTOLOTTA**  
CATERING & EVENTS

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AT DISCOVERY WORLD

**EVENING CATERING MENU**

# WELCOME TO THE BARTOLOTTA FAMILY

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Thank you for considering Bartolotta Catering & Events at Discovery World for your special occasion. The Bartolotta Restaurants has created some of the most memorable dining experiences in Milwaukee. Bartolotta Catering & Events builds upon this by bringing award-winning cuisine, first-class service, and one-of-a-kind venues to any event.

Whether celebrating with family, friends or business associates, our team at Bartolotta Catering & Events at Discovery World takes pride in ensuring your event is truly exceptional and will be remembered for years to come.

Whether you want to celebrate a special event with 30, 300 or 3000 people, Bartolotta Catering & Events at Discovery World offers the perfect space. The Roger & Judy Smith Family Pilot House at Discovery World is our stunning 360-degree circular ballroom – boasting panoramic views of both Lake Michigan and Milwaukee’s magnificent skyline. The Pavilion at Discovery World is our newest venue option offering 9,000 square feet of event space. All of our exceptional event spaces are surrounded by the blue skies and fresh waters of Lake Michigan, as well as the excitement of downtown. We look forward to celebrating with you soon!

## **PAUL BARTOLOTTA**

Chef / Owner / Co-Founder  
The Bartolotta Restaurants

## **JOANN HANSEN**

General Manager  
Bartolotta Catering & Events at Discovery World

## **FELIX ROSADO**

Executive Chef  
Bartolotta Catering & Events at Discovery World

# PASSED HORS D'OEUVRES

Recommended minimum order of 6 pieces per person per hour.

## HOT

### **PATE BRIC CREVETTES**

Gulf Shrimp and basil-wrapped in a thin crisp pastry,  
Agro-dolce sauce  
\$56 per dozen

### **BACON-WRAPPED SCALLOP** *GF*

Brown sugar glaze  
\$66 per dozen

### **WAGYU BEEF FLAT IRON SKEWER** *GF*

Black garlic soy glaze, scallions  
\$55 per dozen

### **BEEF-FILLED EMPANADA**

Cilantro crema  
\$40 per dozen

### **CHICKEN SATAY** *GF*

Chicken skewer, sweet chili sauce  
\$36 per dozen

### **WATER'S EDGE CHEESE CURDS** *V*

Sweet pepper relish  
\$39 per dozen

### **CRISPY FRIED CAULIFLOWER** *VG, GF*

Almond milk batter, warm maple glaze  
\$39 per dozen

### **BARTOLOTTAS CRAB CAKE**

Lump Crab meat, Old Bay, red pepper Aioli  
\$50 per dozen

### **BOURBON-BRAISED PORK BELLY LARDON** *GF*

Mike's hot honey  
\$40 per dozen

### **CORNED BEEF ON RYE**

Swiss cheese, mustard dressing  
\$40 per dozen

### **MINI MOJO CHICKEN TACO** *GF*

Grilled chicken, cumin-lime crema, micro cilantro  
\$40 per dozen

### **GRILLED CHEESE & TOMATO SOUP** *V*

Bite-sized grilled cheese, tomato Pernod soup  
\$42 per dozen

### **SMOKED MOZZARELLA ARANCINI** *V*

Tomato aioli  
\$38 per dozen

### **WILD MUSHROOM TART** *V*

Sautéed wild mushrooms, white truffle fonduta  
\$38 per dozen

*GF* = gluten free, *V* = vegetarian, *VG* = vegan  
All prices are subject to a 24% service charge and 8.4% tax.

**2**

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

DW-Evening Menu-2025-0314

# PASSED HORS D'OEUVRES

Recommended minimum order of 6 pieces per person per hour.

## COLD

### WHITE STURGEON CAVIAR \*

Crispy potato, crème fraîche, chives  
\$75 per dozen

### YELLOW FIN TUNA TARTARE \*

Sushi grade tuna, sesame soy, crispy wonton  
\$54 per dozen

### DRY-AGED STEAK TARTARE \*

Roasted shallot dressing, fresh horseradish,  
micro arugula on ciabatta crostini  
\$56 per dozen

### MINI CHARCUTERIE

Select cured meat and cheese with cornichons  
\$48 per dozen

### COMPRESSED WATERMELON <sup>GF</sup>

Cured ham, balsamic pearls  
\$38 per dozen

### PIMENTO CHEESE <sup>V</sup>

Roasted piquillo peppers on pretzel crostini  
\$37 per dozen

### PESTO BRUSCHETTA <sup>V</sup>

Herb toasted focaccia, mozzarella, grape tomato,  
house-made pesto  
\$36 per dozen

### CHILLED COCONUT SHRIMP SPOON <sup>GF</sup>

Aguachile, Fresno pepper, scallions  
\$54 per dozen

### SMOKED SALMON RILLETTE CORNETTE \*

Crème fraîche, smoked roe  
\$49 per dozen

### PETITE ROAST BEEF

Toasted rye, horseradish cream, crispy shallot  
\$40 per dozen

### CURRY CHICKEN SALAD

Golden raisins, Maharaja curry mayo  
on cranberry-walnut crostini  
\$38 per dozen

### Curried Egg Salad <sup>V</sup>

### BRIE TARTLET <sup>V</sup>

Door Country cherry compote, Marcona almond  
\$38 per dozen

### EDAMAME <sup>VG, GF</sup>

Preserved lemon, rice cracker, micro mint  
\$37 per dozen

### OLIVADA <sup>VG</sup>

Cannellini bean purée, crispy pita, fennel  
\$36 per dozen

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# STATIONARY HORS D'OEUVRES

Stationary hors d'oeuvres must be ordered based on final guest count.  
Prices may vary due to the season or availability.

## SHRIMP COCKTAIL

\$65 per dozen

## MAINE LOBSTER ROLL BITES

Chilled Old Bay mayo, toasted brioche bun  
\$72 per dozen

## REUBEN SLIDERS

Tender corned beef, sauerkraut,  
mustard dressing, Swiss cheese  
\$42 per dozen

## BUFFALO CHICKEN MEATBALLS

Creamy blue cheese dressing, crispy celery root  
\$41 per dozen

## STEAMED MUSHROOM DUMPLINGS <sup>V</sup>

Chili glaze, scallions, sesame seeds  
\$39 per dozen

## CRISPY VEGETABLE SPRING ROLLS <sup>V</sup>

Sweet sour plum sauce  
\$39 per dozen

## BEEF SHORT RIB STEAMED BUNS

Short rib, carrot-cabbage slaw,  
gochujang glaze  
\$48 per dozen

## CHICKEN & WAFFLES

Pickle-brined crispy chicken, sweet Belgian waffle,  
Mike's Hot Honey  
\$46 per dozen

## BAKED TRUFFLE MAC & CHEESE CUPS <sup>V</sup>

Urbani white truffle cheese sauce,  
parmesan breadcrumb topping  
\$40 per dozen

## TRUFFLE PARMESAN POTATO CHIPS <sup>V, GF</sup>

Fresh fried potato chips, Urbani truffle oil,  
aged Parmesan cheese  
\$35 per dozen

## SUSHI

minimum of 2 dozen per type with pickled ginger, wasabi and soy

### AVOCADO <sup>V, GF</sup>

\$58 per dozen

### CALIFORNIA <sup>GF</sup>

Crab, avocado, cucumber

\$64 per dozen

### SPICY TUNA <sup>GF</sup>

Tuna, carrots, cucumbe,  
avocado, mayo

\$64 per dozen

### SHRIMP TEMPURA <sup>GF</sup>

Shrimp, yum-yum sauce,  
eel sauce, tempura flakes

\$69 per dozen

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# GRAZING STATIONS

*Grazing station, 6 selections at \$15 per person per 1.5 hours*  
*Grad Grazing station, 10 selections at \$21 per person per 1.5 hours*

## CHIPS, DIPS, & SPREADS

Pimento Cheese Spread with Pretzel Crostini  
Traditional Hummus with Pita  
Edamame Hummus with Pita  
Chips and Guacamole  
Curry Chicken Salad with Cranberry Hazelnut Cracker

## PRODUCE MARKET

Vegetable Cruiddé with Ranch Dressing  
Grilled Balsamic-Marinated Vegetables  
Seasonal Fresh Fruit Display  
Citrus-Marinated Mediterranean Olives  
Deviled Eggs, Smoked Paprika

## SALADS

Israeli Couscous Salad  
Vegetarian Tortellini Salad  
Watermelon and Beet Salad  
Jicama Bean Salad with Lime Dressing  
Greek Orzo Salad

## FISH, MEAT, & CHEESE WITH ASSORTED CRACKERS & CROSTINI

Domestic Cheese Selection, Three Varieties  
Cured Sliced Meats, Three Varieties  
Silky Chicken Liver Pâté  
Country-Style Pork Pâté  
Smoked Fish Platter  
Shrimp Ceviche with Plantain Chips

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# DELI-STYLE SANDWICH BOARDS

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*Freshly made sub sandwiches sliced to handheld portions.*

## **ROASTED BEEF TENDERLOIN**

Horseradish mayonnaise, pickled red onion, provolone cheese, watercress

\$55 per dozen

## **SHAVED SMOKED TURKEY BREAST**

Swiss cheese, crisp lettuce, pesto mayonnaise

\$42 per dozen

## **PESTO CHICKEN SALAD**

Arugula, Roma tomatoes, garlic aioli, mozzarella cheese

\$38 per dozen

## **ROASTED TOMATO**

Creamy brie, sun-dried tomato mayonnaise, fresh basil

\$36 per dozen

# SMALL PLATES

All small plate stations require a minimum number of 50 guests. An additional \$10.00 per person charge will be assessed for the entire guest count under 50 guests.

## NORTH DOCK

### WEDGE SALAD *GF*

Iceberg lettuce, with bacon, red onion, grape tomatoes, blue cheese dressing

bread and butter

Choose Three of the following Small Plate Options:

### SEA SCALLOP\* *GF*

Sweet corn and bacon succotash, lacinato kale, citrus butter sauce, micro arugula

### SAUTÉED SEA BASS\* *GF*

Fingerling potatoes, roasted broccoli, olive tapenade

### FILET AU POIVRE BEEF TENDERLOIN\* *GF*

Potato purée, French beans, cognac-peppercorn sauce

### CITRUS CHICKEN\* *GF*

Potato purée, sautéed spinach, citrus-butter sauce

### PARMESAN & RICOTTA RAVIOLI

Ravioli with sautéed wild mushrooms, spinach, white truffle brown butter

\$80 per person  
up to 1.5 hours

## SOUTH DOCK

### MIXED GREEN SALAD *GF, VG*

Mesclun spring mix and crisp romaine with fresh herbs, grape tomatoes, sliced red onions, rice wine vinaigrette

bread and butter

Choose Three of the following Small Plate Options:

### BUTTER-POACHED SHRIMP *GF*

Potato purée, sautéed spinach, béarnaise sauce

### ATLANTIC SALMON\* *GF*

Sautéed spinach, potato purée, beurre blanc

### GRILLED NEW YORK STRIP LOIN\* *GF*

Potato purée, caramelized Brussels sprouts, Bordelaise sauce

### HONEY-CHIPOTLE CHICKEN\* *GF*

Garlic potato purée with jicama slaw and chipotle butter sauce

### RIGATONI CON MELANZANE

Tubes of pasta with eggplant, fresh mozzarella cheese, basil-infused tomato sauce

\$58 per person  
up to 1.5 hours

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# PLATED DINNER SOUPS & SALADS

*First Course, please choose one of the following:*

## **MIXED GREENS** *GF, VG*

Mesclun spring mix and crisp romaine with fresh herbs grape tomatoes, red onion, rice wine vinaigrette

## **CAESAR SALAD\***

Bartolotta's signature salad with romaine, romano dressing, garlic croutons

## **POTATO LEEK SOUP**

Velvety potato and leek soup, crispy bacon lardons, chives

## **TOMATO PERNOD SOUP**

Creamy tomato soup, with Pernod liqueur and basil, garnished with a parmesan crouton

**The following please add \$10 per person**

## **WEDGE SALAD** *GF*

Iceberg lettuce, cherrywood smoked bacon lardons, cherry tomato, shaved red onion, Hooks blue cheese dressing

## **GOAT CHEESE & SPINACH SALAD**

Warm goat cheese crottin on crostini, baby spinach, orange supremes, toasted hazelnuts, aged balsamic vinegar

## **STRAWBERRY & LITTLE GEM SALAD**

Baby red and green leaf lettuces, creme de brie crostini, candied pecans, fresh strawberries, cabernet vinaigrette

## **ROQUEFORT SALAD** *GF*

Mixed endive lettuce, toasted walnuts, shaved apples, sheep's milk blue cheese, red wine vinaigrette

## **ROASTED PEACH SALAD** *GF*

Watercress and frisée, toasted walnuts, shaved parmesan cheese, lemon-poppysseed dressing

## **BACON & KALE SALAD** *GF*

Shaved Brussels sprouts, marinated kale, Door County cherries, toasted sunflower seeds, warm bacon-mustard dressing

## **GREEK SALAD** *GF*

Organic Bibb lettuce, marinated olives, red onion, shaved fennel, Kumato tomato, cherry drop peppers, Valbreso feta cheese, herbed vinaigrette

**Seasonal Dishes (June - September)**

## **CAPRESE SALAD** *GF*

Heirloom tomatoes, Crave Brothers mozzarella, micro arugula, herbed extra virgin olive oil, aged Modena balsamic

## **ASPARAGUS SALAD** *GF*

Poached white and green asparagus, roasted locally farmed baby beets, Reserva sherry vinegar, micro lettuces

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*DW-Evening Menu-2025-0314*

# PLATED DINNER MENU

## POULTRY

### **COQ AU VIN** *GF*

Red wine-braised semi-boneless chicken, potato purée, roasted carrots, bacon lardons, pearl onions, mushrooms

\$40

### **ITALIAN ROASTED CHICKEN** *GF*

Garlic-rosemary roasted semi-boneless chicken, caramelized Brussels sprouts, roasted potatoes, herbed chicken brodo

\$39

### **STRAUSBERG CHICKEN** *GF*

Roasted semi-boneless chicken, potato purée, French beans, mushroom veloute

\$39

### **CITRUS CHICKEN** *GF*

Grilled boneless chicken breast, potato purée, sautéed spinach, citrus-butter sauce

\$39

## MEAT

### **FILET MIGNON** \* *GF*

Peppered-crust filet of beef, Yukon Gold potato purée, French beans, au poivre sauce

\$57

### **GRILLED NEW YORK STRIP** \* *GF*

Yukon Gold potato purée, caramelized Brussels sprouts, Bordelaise sauce

\$55

### **GRILLED HANGER STEAK** \* *GF*

Garlic-herb marinated steak, sautéed spinach, Yukon Gold potato cake, red wine butter sauce

\$53

### **BRAISED SHORT RIBS** *GF*

Boneless short ribs with potato purée, glazed carrots, red wine sauce

\$48

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# PLATED DINNER MENU

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## SEAFOOD

### **DIVER CAUGHT SEA SCALLOPS** *GF*

Sweet corn and bacon succotash, lacinato kale, citrus-butter sauce,  
micro arugula  
\$57

### **BUTTER POACHED SHRIMP** \* *GF*

Fontina polenta cake, blanched asparagus, béarnaise sauce  
\$55

### **SAUTÉED SEA BASS** \* *GF*

Fingerling potatoes, roasted broccolini, olive tapenade  
\$44

### **SEARED ATLANTIC SALMON** \* *GF*

Yukon Gold potato purée, sautéed spinach, Champagne butter sauce  
\$43

## VEGETARIAN

### **VEGAN LASAGNA** *GF, VG*

Eggplant, zucchini, squash, cauliflower,  
and mushrooms layered with  
homemade tomato ragù  
\$39

### **PARMESAN & RICOTTA RAVIOLI**

Ravioli with sautéed wild mushrooms, spinach,  
white truffle brown butter  
\$39

### **RED QUINOA NAPOLEON** *GF, VG*

Roasted summer vegetables, vegetable demi glace  
\$44

### **RIGATONI CON MELANZANE**

Tossed in our house-recipe tomato sauce with eggplant,  
fresh mozzarella, basil, Parmigiano-Reggiano  
\$34

# PLATED DINNER MENU

## DUETS

### **PETITE FILET MIGNON & DIVER-CAUGHT SEA SCALLOPS\*** *GF*

Potato purée, spinach, red wine demi  
\$64.00

### **PETITE FILET MIGNON & SHRIMP\*** *GF*

Potato purée, spinach, béarnaise sauce  
\$62.00

### **GRILLED HANGER STEAK & SHRIMP\*** *GF*

Yukon Gold potato cake, French beans, red wine butter sauce  
\$58.00

### **PETITE FILET MIGNON & AIRLINE CHICKEN BREAST\*** *GF*

Yukon Gold potato cake, French beans, red wine butter sauce  
\$56.00

### **GRILLED HANGER STEAK & AIRLINE CHICKEN BREAST\*** *GF*

Potato purée, French beans, red wine butter sauce  
\$50.00

## PLATED KIDS MENU

### **1st COURSE: FRESH FRUIT CUP** *GF, VG*

Seasonal fruit and berries

### **CHEESEBURGER**

French fries  
\$19

### **CHICKEN TENDERS**

French fries, ketchup, ranch  
\$19

### **MAC & CHEESE** *V*

Homemade mac and cheese  
\$19

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# DINNER BUFFETS

All buffets below are priced per person for 1 1/2 hours of service. All buffets require a minimum number of 50 guests.  
An additional \$10.00 per person charge will be assessed for the entire guest count under 50 guests.

## SULLIVAN

Planked Atlantic salmon\*, mustard mayonnaise, bacon, fine herbs *GF*

Roasted beef prime rib\* with natural jus (chef attended) *GF*

Baked mostaccioli pasta

Potato gratin

Seasonal vegetables *GF*

Caesar salad\*

Petite rolls with butter

**\$48 per person**

## BACKYARD BBQ

Slow-cooked pork ribs with BBQ *GF*

Pan-seared Southern-spiced chicken breast with bean corn relish *GF*

Cucumber, corn, tomato, alfalfa sprouts salad with chili vinaigrette *GF, VG*

Homemade macaroni and cheese with garlic bread crumbs

Roasted potato salad *GF*

Buttery corn on the cob *GF*

Cornbread

**\$45 per person**

## LITTLE ITALY

Rigatoni pasta with roasted eggplant, fresh mozzarella, basil-infused tomato sauce

Chicken marsala-boneless chicken breast and marsala wine mushroom sauce *GF*

Parmesan green bean salad with basil, grape tomatoes, balsamic vinaigrette *GF*

Roasted rosemary potatoes *GF, VG*

Panzanella bread salad with vine-ripe tomatoes, red onions, basil,  
cucumbers, arugula, red wine vinaigrette

Focaccia bread and butter

**\$39 per person**

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# DINNER BUFFETS

## DISCOVERY

### SALAD, please select one:

**Caesar Salad\***: Bartolotta's signature salad with romaine, Romano dressing, garlic crouton

**Roquefort Salad**: Frisée lettuce, Belgian endive, radicchio with toasted walnuts, Granny Smith apples, Roquefort blue cheese crumbles, tossed with a sherry vinaigrette *GF*

### Bread and butter

### MEATS, please select two:

Chef attended stations

Beef tenderloin with red wine demi-glace\* *GF*

Roasted prime rib and beef au jus\* *GF*

Garlic herb-marinated hanger steak and red wine butter sauce\* *GF*

Roasted pork loin with wild mushroom sauce\* *GF*

### VEGETARIAN, please select one:

Rigatoni con Melanzane

Gnocchi with cannellini beans, stewed tomatoes, spinach in a parmesan broth

Wild rice and quinoa *GF, VG*

with vegetables and a lemon basil olive oil dressing

### VEGETABLES, please select one:

Caramelized Brussels Sprouts *GF, VG*

French Green Beans *GF*

Mashed Root Vegetables *GF*

### STARCH, please select one:

Roasted Potatoes with Garlic and Rosemary *GF, VG*

Parsley Red Boiled Potatoes *GF, VG*

Golden Yukon Potato Purée *GF*

**\$68 per person**

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# DESSERTS

## PLATED DESSERTS

### TRIPLE CHOCOLATE MOUSSE

Feuilletine Crunch, raspberry  
\$13

### VANILLA BEAN FLAN <sup>GF</sup>

Gluten-free crumble, candied orange zest  
\$13

### GRAND MARNIER STRAWBERRY SHORTCAKE

Fresh whipped vanilla cream, fresh strawberries  
\$13

### SEASON FRUIT TART

Complementing sauce and garnish  
\$13

### MINI DESSERT TRIO

Chocolate fudge cake, lemon tart,  
honey cheesecake, Door County cherries  
\$15

### CHOCOLATE FUDGE CAKE <sup>VG</sup>

Raspberry coulis, fresh berries  
\$13

### TIRAMISU

Mascarpone cheese mousse,  
espresso liqueur-soaked sponge cake  
\$13

### CHOCOLATE CARAMEL CUSTARD PARFAIT <sup>GF</sup>

Whipped cream, sea salt, chocolate pearls  
\$13

### CITRUS TART

Chilled lemon tart with honey meringue  
and marinated berries  
\$13

### HOMEMADE SORBET <sup>GF, VG</sup>

From our homemade sorbet selection  
\$12

### SEASONAL CHEESECAKE

Seasonal fruit garnish, Chantilly cream  
\$13

### 15 LAYER CREPE CAKE

Door County cherries, whipped mascarpone  
\$13

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# DESSERTS

## STATIONARY MINI DESSERTS

*Minimum order of 6 dozen; minimum order of 2 dozen for each type;  
minimum of 4 pieces per person*

### FRENCH MACARON

Lemon-raspberry-pistachio  
\$51.00 per dozen

### DOUBLE-DIPPED CHOCOLATE STRAWBERRIES <sup>GF</sup>

\$48 per dozen

### CHOCOLATE TRUFFLE CUPS <sup>GF</sup>

Garnished with fresh raspberries  
\$36 per dozen

### PASSION FRUIT MOUSSE <sup>GF</sup>

Mango pearls, toasted coconut  
\$45 per dozen

### MINIATURE TIRAMISU

\$40 per dozen

### LEMON TART

With fresh blueberries  
\$36 per dozen

### DESIGNER CHOCOLATE BONBONS <sup>GF</sup>

\$50 per dozen

### PETITE CRÈME BRÛLÉE\* <sup>GF</sup>

Vanilla bean  
\$38 per dozen

### MINIATURE CARROT CAKE

With vanilla crème fraîche frosting  
\$34 dozen

### CREAM PUFFS

\$46 per dozen

### HONEY CHEESECAKE BITES

\$40 per dozen

### PETITE FLOURLESS CHOCOLATE CAKE <sup>GF</sup>

With raspberries and powdered sugar  
\$34 per dozen

### CRANKY AL'S ASSORTED DOUGHNUTS

\$50 per dozen

### CHOCOLATE FUDGE CAKE <sup>VG</sup>

\$40 per dozen

### MINI SEASONAL FRUIT TART

\$38 per dozen

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*DW-Evening Menu-2025-0314*

# LATE NIGHT STATIONS

*Items will be arranged on a station.*

## LATE NIGHT GRUB

### WHITE CASTLE-STYLE BEEF SLIDERS

\$42.00 per dozen

### MINI HOT DOGS OR MINI BRATS

\$34.00 per dozen

### TOTS OR FRIES

\$29.00 per dozen

### CHEESE CURDS

\$41.25 per dozen

### MINI MILK SHAKES

Strawberry, Chocolate, Mint, Vanilla

\$54.50 per dozen

## PRETZELS

*Includes mustard dipping sauce*

### MILWAUKEE PRETZEL COMPANY

#### Choice of:

3 oz Pretzel

\$5.25 each

Pretzel Bites

\$10.50 per dozen cone cups

Add Warm Cheese Sauce

\$0.75 per person

## PIZZA

\$38.00 per pizza

### CRANKY AL'S

#### Choice of:

Sausage and Pepperoni

Spinach and Ricotta

Sausage, Mushroom, and Onion

Cheese

# BARS AND BEVERAGES

## COMPLETE BAR PACKAGE

Beer, House Wine, Call Liquor, Soft Drinks

First Hour	\$24.00 per person
Two Hours	\$30.00 per person
Three Hours	\$36.00 per person
Four Hours	\$42.00 per person
Five Hours	\$48.00 per person
Six Hours	\$54.00 per person

Beer, House Wine, Premium Liquor, Soft Drinks

First Hour	\$31.00 per person
Two Hours	\$37.00 per person
Three Hours	\$43.00 per person
Four Hours	\$49.00 per person
Five Hours	\$55.00 per person
Six Hours	\$61.00 per person

## HOSTED ON CONSUMPTION BAR

Call Liquor	\$10.50 per drink
Premium Liquor	\$11.50 per drink
Domestic Beer	\$7.50 per bottle
Craft Beer	\$8.50 per bottle
Wine (House)	\$9.50 per glass
Carbliss	\$9.50 per can
Bottled Water	\$4.00 each
Soda or Juice	\$4.00 per glass

## BEER WINE SODA PACKAGE

Beer, House Wine, Soft Drinks.

First Hour	\$21.00 per person
Two Hours	\$27.00 per person
Three Hours	\$33.00 per person
Four Hours	\$39.00 per person
Five Hours	\$45.00 per person
Six Hours	\$51.00 per person

## SOFT BEVERAGE PACKAGE

First Hour	\$11.00 per person
Two Hours	\$14.00 per person
Three Hours	\$17.00 per person
Four Hours	\$20.00 per person
Five Hours	\$23.00 per person
Six Hours	\$26.00 per person

## CASH BAR

Tax is inclusive in drink prices.

Call Liquor	\$11.00 per drink
Premium Liquor	\$12.00 per drink
Domestic Beer	\$8.00 per bottle
Craft Beer	\$9.00 per bottle
Wine (House)	\$10.00 per glass
Carbliss	\$10.00 per can
Bottled Water	\$4.00 each
Soda or Juice	\$4.00 per glass

**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

to include:

Skyy Vodka  
Bombay Dry Gin  
Bacardi Rum  
Malibu Coconut Rum  
Captain Morgan Rum  
Hornitos Plata Tequila  
Jim Beam Bourbon  
Canadian Club Whiskey  
Jack Daniels Whiskey  
Southern Comfort  
Johnnie Walker Red Scotch  
Central Standard Brandy  
Baileys  
Kahlua  
Amaretto

## PREMIUM LIQUOR

to include:

Tito's Vodka *GF*  
Bombay Sapphire Gin  
Bacardi Rum  
Malibu Coconut Rum  
Mount Gay Rum  
Makers Mark Bourbon  
Jack Daniels Whiskey  
Herradura Reposado Tequila  
Southern Comfort  
Crown Royal Whiskey  
Glen Grant 10yr Scotch  
Korbel Brandy  
Mr. Black  
Baileys  
Disarrono Amaretto

## BOTTLED BEER

to include:

Miller Lite  
Heineken 0.0  
Miller High Life  
New Glarus Spotted Cow  
Capital Brewery Amber Ale  
Goose Island IPA

## HOUSE WINE

to include:

Sauvignon Blanc  
Chardonnay  
Cabernet Sauvignon  
Pinot Noir

## SOFT DRINKS

to include:

Coke, Diet Coke, Sprite  
Assorted Juices  
Bottled Water

## CANNED COCKTAIL

Assorted Carbliss

*GF* = gluten free, *V* = vegetarian, *VG* = vegan  
All prices are subject to a 24% service charge and 8.4% tax.

# BARS AND BEVERAGES

## MILWAUKEE MULE

Central Standard Door County Cherry vodka  
with lime juice, ginger beer, lime wedge garnish  
\$14 per drink, minimum of 50 drinks

## WATER LILLY

Bombay Sapphire gin, crème de violette,  
triple sec, lemon juice, lemon garnish  
\$14 per drink, minimum of 50 drinks

## SEASONAL SANGRIAS

A choice between a winter or summer sangria

### Summer Sangria

Seasonal white wine, Bacardi rum, triple sec, pineapple juice,  
schnapps, muddled strawberries, pineapples, strawberry garnish

### Winter Sangria

Seasonal red wine, Korbel brandy, triple sec, orange and cranberry  
juice, apples, oranges, mulling spices, orange garnish  
\$14 per drink, minimum of 50 drinks

## CRAFT MARGARITA

Herradura tequila, lime juice, triple sec

### Choice of:

Prickly pear purée with a lime garnish  
Blueberry purée with a blueberry garnish  
Mango-tajin purée with mango garnish  
\$14 per drink, minimum of 50 drinks

## WHISKEY CIDER

Jack Daniel's whiskey, apple cider,  
maple syrup, lemon juice, mulling spices  
\$14 per drink, minimum of 50 drinks

## BOURBON PEACH TEA

Makers Mark, peach purée, brown sugar,  
lemon juice, iced tea, lemon garnish  
\$14 per drink, minimum of 50 drinks

## UPGRADE WINE WITH PACKAGE

### TIER 1 - Choice of 4 of the below options.

Beverage Package Price PLUS \$11 per person

Hayes Ranch Chardonnay

Duckhorn Decoy Sauvignon Blanc

Charles + Charles Rose

Josh Cellars Cabernet

Raymond R Collection Merlot

Dark Horse Pinot Noir

### TIER 2 - Choice of 4 of the below options.

Beverage Package Price PLUS \$15 per person

Silvio Jermann Pinot Gris

Sterling Vintner's Collection Chardonnay

Markham Sauvignon Blanc

Louis Martini Cabernet

La Crema Pinot Noir

Raymond R Collection Merlot



# WINE LIST

## WHITES

Hayes Ranch Chardonnay	California	\$41
JJ Muller Riesling	Germany	\$43
Josh Cellars Pinot Grigio	California	\$45
Charles + Charles Rose	Washington	\$45
Duckhorn Decoy Sauvignon Blanc	California	\$49
Markham Sauvignon Blanc	California	\$54
Sterling Vintner's Collection Chardonnay	California	\$59
Kim Crawford Sauvignon Blanc	New Zealand	\$64
Silvio Jermann Pinot Gris	Italy	\$69
Sonoma Cutrer Chardonnay	California	\$75
Chalk Hill Chardonnay	California	\$91

## RED

Hayes Ranch Cabernet	California	\$41
Dark Horse Pinot Noir	California	\$45
Josh Cellars Cabernet	California	\$45
Raymond R Collection Merlot	California	\$51
Louis Martini Cabernet	California	\$50
Stemmari Cabernet	Sicily	\$54
La Crema Monterey Pinot Noir	California	\$58
MacMurray Pinot Noir	California	\$81
Raymond Reserve Cabernet	California	\$109

## SPARKLING

Freixenet Brut Cava	California	\$39
La Marca Prosecco	Italy	\$49
Astoria Lounge Prosecco	Italy	\$45
Schramsberg Mirabelle Brut	California	\$93
Veuve Cliquot Yellow Label	France	\$175

## HOUSE WINE

Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc	\$35
Merlot, Pinot Grigio	\$37

GF = gluten free, V = vegetarian, VG = vegan  
All prices are subject to a 24% service charge and 8.4% tax.

# Event Services

## **PARKING:**

On-site parking located under the museum in a heated and secured garage. Parking is self park and available at first-come, first-served. A parking attendant is required for all events. Client to determine if they will cover the event parking cost, or if guests will pay their own. Valet services need to be arranged with Bartolotta Catering manager at least 3 months in advanced. For additional parking needs: overflow, bus, shuttle, etc., please arrange with Bartolotta catering manager.

## **SECURITY GUARD**

Discovery World requires for all events that start at 5 PM or after.

## **CUSTODIAL SERVICE**

Discovery World requires all events to have custodial service.

**The Discovery World operating fee of \$2,000 is required to support the events with Discovery World team members such Security, Custodial, Parking Attendant, Guest Services. All billing and details will be handled directly with the Discovery World Director of Events.**

## **AUDIO/VISUAL SERVICES**

Bartolotta Catering works with the technology department of Discovery World to provide AV services for events at an additional fee. Arrangements are made and invoiced directly through the Discovery World Director of Events.

## **WI-FI AVAILABILITY**

Wi-Fi is available complimentary throughout the entire museum including private event spaces.

# 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 total balance is due 90 days before your event.

The full balance is due ten (10) business days prior to the event by check.

## 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 size of the room 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. 8.4% sales tax is applied to the total bill.

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.

## 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 one (1) protein entrée option and one (1) vegetarian option. If you would like to offer your guests an additional protein entrée option; additional fee will be applied. A Third Entree Selection (Second Protein) is available for a \$5 per person surcharge for labor, based on the entire guest count.

## DÉCOR

We can assist you with ordering of any specialty linens, charges, upgraded china, draping, and staging.

All linens, tables, chairs, and staging must be ordered through Bartolotta Catering and Events. No fog machines allowed.

## MISCELLANEOUS CHARGES

- China, Glass & Silver, \$5 per person
- Dance Floor Set-up, \$275
- Bar Set-up Fee, \$175 per 75 guests
- Outside Dessert Fee, \$1.50 per person

## Optional Services Available - Additional Charges are as follows:

- Customized Signage, \$60 each
- Coat Check Attendant, \$125 each