



BARTOLOTTA
CATERING & EVENTS

CATERING MENU

WELCOME TO THE BARTOLOTTA FAMILY

Thank you for considering Bartolotta Catering & Events at The Italian Community Center 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 The Italian Community Center 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 50 or 350 people, Bartolotta Catering & Events at the Italian Community Center is the perfect space for your event. From the Grand Ballroom to private conference rooms, and even an open-air courtyard, the versatile facilities at the ICC can easily be configured to match your vision. Bartolotta's professional and experienced event coordinators will assist you in creating the perfect menu as well as manage every detail in order to make sure your event is one that will be long remembered by your guests. We look forward to celebrating with you soon!

PAUL BARTOLOTTA

Chef / Owner / Co-Founder
The Bartolotta Restaurants

ADAM IPLIKCI

General Manager
Bartolotta Catering & Events at The Italian Community Center

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

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

ICC-Catering Menu-2024-0620

BREAKFAST BUFFETS

Minimum of 15 guests required.

Orange Juice & Cranberry Juice are available for \$35 per gallon.

Premium Locally-Roasted Coffee and Decaffeinated Coffee available for \$45 per gallon.

MILAN

Assortment of Sliced Fresh Fruit and Berries

Fresh Baked Muffins and Danishes

\$17.00 per person

FLORENCE

Assortment of Fresh Fruit and Berries

Steel-Cut Oatmeal with Golden Raisins, Honey, Walnuts, Brown Sugar

Yogurt Bar: Vanilla and Plain Yogurts, Fruit, Granola, Dry Fruits, Berries

Fresh Baked Muffins and Danishes

\$22.00 per person

ROME

Assortment of Sliced Fresh Fruit and Berries

Fresh Baked Croissants and Pastries

Scrambled Farm Eggs with Chives

Select One: Applewood Smoked Bacon or Sausage Links

Skillet-Fried Breakfast Potatoes with Peppers and Onions

\$28.00 per person

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ICC-Catering Menu-2024-0620

BRUNCH BUFFETS

Minimum of 40 guests required.

PISA TOWER

Assortment of Sliced Fresh Fruit and Berries
Fresh Baked Muffins and Danishes
Mista Salad with Balsamic Vinaigrette and Ranch
Scrambled Farm Eggs with Chives
Select One: Applewood Smoked Bacon or Sausage Links
Skillet-Fried Breakfast Potatoes with Peppers and Onions
Chef-Carved Roasted Turkey Breast with Pesto Mayo and Brioche Rolls
Italian Butter Cookies
\$43.00 per person

COLOSSEUM

Assortment of Sliced Fresh Fruit and Berries
Fresh Baked Croissants and Pastries
Caprese Salad with Roma Tomatoes, Fresh Mozzarella, Basil
Bartolotta's Creamy Caesar Salad
Scrambled Farm Eggs with Chives
Select One: Applewood Smoked Bacon or Sausage Links
Skillet-Fried Breakfast Potatoes with Peppers and Onions
Smoked Salmon with Crème Fraîche, Capers and Onions, Toasted Breads
Baked Rigatoni Pasta with Fresh Tomato Sauce, Eggplant, Fresh Mozzarella
Chef-Carved Roasted Marinated Beef Sirloin
Tiramisu
\$53 per person

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ICC-Catering Menu-2024-0620

BREAKFAST ENHANCEMENTS

SPECIALTY EGG DISHES

Breakfast Frittata with Tomato,
Italian Sausage and Mozzarella
\$10.00 per person

Spinach and Fontina Quiche
with Oven-Roasted Tomatoes and Asparagus
\$10.00 per person

BREAKFAST SANDWICHES

Croissant with Fried Farm Egg,
Shaved Ham, Wisconsin Cheddar Cheese
\$11.00 each

English Muffin with Scrambled Eggs,
Pork Sausage Patty, Wisconsin Smoked
Gouda Cheese
\$11.00 each

SAVORY BREAKFAST PASTRIES

Parmesan Leek, Spinach Feta, Tomato Olive
\$9.00 each

OATMEAL

Steel-Cut Oatmeal, Raisins, Honey,
Walnuts, Brown Sugar
\$6.00 per person

STATION

CHEF MADE-TO-ORDER OMELETTES

(Minimum 40 Guests)

Diced Ham, Chopped Smoked Bacon, Onions,
Mushrooms, Red and Green Bell Peppers,
Spinach and Wisconsin Cheddar Cheese
(Egg White and Egg Substitutes Available Upon Request)
\$12 per person
(Chef Required \$125 Fee)

BAGELS

Sliced Assorted Bagels, Whipped Cinnamon-Sugar Butter,
Cream Cheese, Fruit Preserves
\$7.00 per person

BELGIAN WAFFLE

Fruit Toppings, Whipped Cream, Maple Syrup
\$8.00 per person

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ICC-Catering Menu-2024-0620

PLATED BREAKFASTS

*All Served with Fresh Baked Muffins and Danishes,
Premium Locally-Roasted Coffee and Decaffeinated Coffee available for \$45 per gallon.
(1) 8 oz Glass of Orange Juice is available for \$3.50 per person.*

LOCAL FARM SCRAMBLED EGGS

Wisconsin Cheddar Cheese, Fried Red Potatoes, Herbs, Smoked Bacon
\$23 per person

BELGIAN WAFFEL

Maple Syrup and Cinnamon Butter with
Choice of: Applewood-Smoked Bacon or Sausage Links
\$21 per person

QUICHE

Choice of: Italian Sausage and Mozzarella or Artichoke, Spinach and Wisconsin Swiss Cheese
Served with Breakfast Potatoes and Roasted Red Pepper Sauce
\$24.00 per person

EGGS BENEDICT

Poached Farm Eggs, Canadian Bacon, English Muffin,
Hollandaise Sauce and Skillet-Fried Red Potatoes
\$26.00 per person

CROISSANT BREAKFAST SANDWICH

Fried Egg, Ham, Cheddar Cheese
served with Breakfast Potatoes and Petite Green Salad
\$25.00 per person

ADD-ONS

Mixed Fruit Cup
\$5.00 per person

Yogurt & Berry Parfait
\$8.00 per person

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LUNCH BUFFETS

Minimum of 25 guests required for a Lunch Buffet

*Additional \$45 per gallon for coffee service

THE DELI BUFFET

Tomato Bisque Soup with Fresh Basil *GF, V*
Grilled Vegetable Platter, Olive Oil, and Balsamic Dressing
Sliced Roast Beef, Turkey Breast, and Country Ham
Wisconsin Cheddar, Swiss, and Provolone, Sliced Tomatoes, Leaf Lettuce, Mayo, Mustards
Russet Potato Chips, Assorted Sliced Breads, Dill Pickle Spears, Creamy Coleslaw
Chocolate Brownies and Cookies
\$35.00 per person

MEXICAN BUFFET

Guacamole, Salsa Fresca, and Tortilla Chips
Tortilla Soup with Cilantro, Avocado, and Crispy Tortillas
Corn and Black Bean Salad with Romaine, Tomatoes, Honey-Lime Dressing
Chicken Fajitas with Peppers and Onions
Ground Beef with Green Chilies
Warm Flour Tortillas and Spanish Rice
Pepper Jack Cheese, Sour Cream, Jalapeños, and Cilantro
Cinnamon Churros
\$38.00 per person

VIA ROMA ITALIAN

Vegetable Minestrone *V, GF*
Imported Breadsticks and Fresh Focaccia
Mista Salad-Mixed Greens with Crudité Vegetables and Balsamic Vinaigrette
Caprese Salad with Roma Tomatoes, Fresh Wisconsin Mozzarella, Basil and Olive Oil
Spinach Ricotta Ravioli, Marinara Sauce, Basil, and Grana Padano Cheese
Rigatoni with Ham, Peas, and Parmesan Cream Sauce
Tiramisu
\$37.00 per person

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ICC-Catering Menu-2024-0620

PLATED & SERVED LUNCHES

Includes Choice of Soup or Salad, Bread & Butter.

A \$4 per person charge will apply if more than one entree (other than vegetarian choice) is selected.

A \$7 per person charge will apply if you would like to add an additional soup or salad course.

SOUPS & SALADS

TOMATO PERNOD SOUP *GF, V*
with Basil Oil

VEGETABLE MINISTRONE *GF, VG*
Italian Style Vegetable Soup

MISTA SALAD *VG, GF*
Mixed Greens, Fennel, Cherry Tomatoes, Carrots,
Red Onion, Radish, Cucumber, Balsamic Vinaigrette

BARTOLOTTA'S CREAMY CAESAR SALAD
Romaine Lettuce, Caesar Dressing, Grana Padano Cheese, Croutons

(Please add \$8 for the following selections)

WILD MUSHROOM SOUP *GF, V*
Sautéed Wild Mushrooms, Sherry Gastrique

WISCONSIN BEER CHEESE SOUP *V*
Hooks Aged Cheddar, Pretzel Croutons, Red Chili Oil

CAPRESE SALAD *GF, V*
Artisan Greens, Sliced Roma Tomato, Fresh Mozzarella Cheese,
Micro Basil, Extra Virgin Olive Oil, Aged Modena Balsamic Vinegar

ROASTED BEET SALAD *GF, V*
Watercress, Frisée Lettuce, Feta Cheese,
Toasted Sunflower Seeds, Reserva Sherry Vinaigrette

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PLATED & SERVED LUNCHESES

Includes Choice of Soup or Salad, Bread & Butter.

A \$4 per person charge will apply if more than one entree (other than vegetarian choice) is selected.

A \$7 per person charge will apply if you would like to add an additional soup or salad course.

ENTREES

SEARED SALMON *GF*

Celery Root Purée, Seasonal Vegetable Medley,
Citrus Butter Sauce

\$34.00

ROASTED GREAT LAKES WHITEFISH *GF*

Corn Relish, Green Beans, Citrus-Butter Sauce

\$34.00

GRILLED CITRUS CHICKEN BREAST *GF*

Spinach, Yukon Gold Potato Purée,
Citrus-Butter Sauce

\$32.00

CHICKEN MARSALA

Mushroom Marsala with Orecchiette Pasta
and Seasonal Vegetables

\$33.00

SICILIAN STEAK *V*

Italian Herbed Breadcrumbs,
Parmesan Garlic Butter Pasta, Sautéed Spinach

\$39.00

MEAT LASAGNA

Pasta Layered with Ricotta, Meat Sauce,
Italian Sausage, Mozzarella and Grana Padano Cheese

(Vegetarian Option Available)

\$29.00

BRAISED SHORT RIBS *GF*

Boneless Short Ribs with Baby Carrots
and Yukon Gold Potato Purée

\$40.00

PETITE FILET OF BEEF *GF*

Yukon Gold Potato Purée, Broccolini,
Brandy Peppercorn Sauce

\$49.00

VEGETARIAN, VEGAN, & GLUTEN-FREE OPTIONS

LENTILS DU PUY *VG, GF*

Braised Green Lentils with
Carrot Purée, Mushrooms,
Arugula Salad, Balsamic Glaze

\$28.00

PASTA POMODORO *V*

Penne Pasta tossed with
Fresh Tomatoes, Garlic, Olive Oil and
Basil, topped with Grated Parmesan

\$28.00

POLENTA *VG, GF*

Soft Polenta with Stewed Tomatoes,
Zucchini, Mushrooms
and Arugula Salad

\$28.00

RIGATONI PASTA *V*

Marinara, Fried Eggplant,
Fresh Mozzarella, Basil,
Grana Padano Cheese

\$28.00

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CHILLED SALAD ENTREES

Served with Bread and Butter.

Substitute Chicken with Roasted Salmon

\$6.00 supplement

Substitute Chicken with Shrimp

\$10.00 supplement

BARTOLOTTA'S CREAMY CAESAR SALAD

Romaine Lettuce, Caesar Dressing,
Grana Padano Cheese, Croutons

\$22.00

with Grilled Chicken Breast

\$29.00

COBB SALAD *GF*

Bacon, Grilled Chicken, Tomatoes, Blue Cheese,
Chopped Eggs, Avocado, Ranch

\$30.00

PESTO CHICKEN BREAST SALAD *GF*

Mixed Greens, Cherry Tomatoes,
Pinenuts, Golden Raisins,
Light Balsamic Vinaigrette

\$32.00

SOUTHWEST GRILLED CHICKEN SALAD *GF*

Roasted Corn, Black Beans, Avocado,
Queso Fresco, Crispy Tortilla Strips,
Crispy Bacon, Chipotle Ranch Dressing

\$32.00

HERB ROASTED CHICKEN SALAD *GF*

Mixed Greens, Candied Pecans,
Goat Cheese, Grapes, Dried Cranberries,
Shaved Rainbow Carrots, Sherry Vinaigrette

\$32.00

BOXED LUNCHES

Wrapped, Pre-Made Deli Sandwiches

A Choice of: Ham, Turkey, Roast Beef, or Vegetarian

Lettuce, Tomato, Onion on a Ciabatta Roll

Includes:

Potato Chips

Cookie

Whole Fruit

Condiments, Napkins, and Flatware

\$21.00 per box lunch

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A LA CARTE BEVERAGES

Tablesides Premium Locally-Roasted Coffee and Decaffeinated Coffee Available For \$2.50 per person.

Premium Locally-Roasted Coffee

Decaffeinated Coffee Available
\$45.00 a gallon

Freshly Brewed Iced Tea

\$32.00 per gallon

Assorted Teas

Herbal, Green, and Black
\$3.00 each

Fruit Punch

\$35.00 per gallon

Fresh Fruit-Infused Water

\$8.00 for half gallon

Juices

Fresh Orange Juice
\$35.00 per gallon
Cranberry Juice
\$35.00 per gallon

Sparkling Water

\$4.50 each

Soft Drinks

\$4.00 each

Orange Juice

8 oz per glass
\$3.50 each

Bottled Water

\$4.00 each

Lemonade

\$35.00 per gallon

MEETING BEVERAGE PACKAGES

Locally-Roasted Coffee, Decaffeinated,
Select Teas, Soda, and Bottled Water

Half Day up to 4 hours: \$15 per person
Full Day up to 8 hours: \$22 per person

A LA CARTE FOODS

WHOLE SEASONAL FRESH FRUIT

\$3.00 each

CRUDITÉ VEGETABLES & DIP

\$5.00 per person

TRAIL MIX PACKS

\$3.00 each

HOUSE-BAKED GIANT COOKIES

\$28.00 by the dozen

INDIVIDUAL BAGS OF POPCORN

\$3.00 each

GRANOLA BARS

\$3.00 each

INDIVIDUAL BAGS OF ASSORTED CHIPS

\$3.00 each

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STATIONARY APPETIZER

ANTIPASTI

Breadsticks and Rustic Crostini
Cured Meats: Prosciutto, Salami, and Soppressata
Cured Olive Selection
Roasted Red Peppers and Asparagus
Marinated Mushrooms and Artichokes
Mozzarella and Fresh Herbs
\$14.00 per person

FORMAGGI

Breadsticks and Rustic Crostini
Selection of Domestic Cheeses
Dried and Preserved Fruits
Local Honey
\$12.00 per person

PINZIMONIO CRUDITÉ

Fresh Local Seasonal Crudité Vegetables
Assorted Breads and Crackers
Blue Cheese Dip and Ranch
\$8.00 per person

FRUTTA

Fresh Assortment of Seasonal Fruit and Berries
\$10.00 per person

CHILLED SHRIMP TOWER

Jumbo Shrimp Cocktail, Signature Cocktail Sauce, Lemon Wedges
\$53.00 by the dozen

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GRAZING STATION

All grazing stations provided with breads, crackers, and flatbreads.

Grazing Station
6 selections \$15.00 per person

Grand Grazing Station
10 selections \$19.00 per person

CHIPS, DIPS, SPREADS

PIMENTO CHEESE SPREAD

TRADITIONAL HUMMUS

CRAB ARTICHOKE DIP

CHIPS & GUACAMOLE

**RELISH TRAY
WITH GREEN GODDESS DRESSING**

SALADS

ISRAELI COUSCOUS

VEGETARIAN TORTELLINI SALAD

BURRATA & HEIRLOOM TOMATO

WATERMELON & BEET SALAD

JICAMA, BEAN, LIME DRESSING

GREEK-STYLE ORZO & FETA CHEESE

PRODUCE MARKET

**VEGETABLE CRUDITÉ
WITH RANCH DRESSING**

**GRILLED BALASAMIC
MARINATED ASPARAGUS**

SEASONAL FRESH FRUIT DISPLAY

**CITRUS-MARINATED
MEDITERRANEAN OLIVES**

DEVEILED EGGS, SMOKED PAPRIKA

**FRIED EGGPLANT,
HERB GREMOLATA**

FISH, MEATS, CHEESE

DOMESTIC CHEESE SELECTION

CURED SLICED MEATS

SILKY CHICKEN LIVER PATE

COUNTRY-STYLE PORK PATE

SMOKED FISH PLATTER

SHRIMP CEVICHE, PLANTAIN CHIPS

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PASSED HORS D'OEUVRES

Priced per dozen. Minimum of two dozen per variety required.

COLD

DRY-AGED STEAK TARTARE
Mustard Caper Dressing, Focaccia Crostini, Parmesan
\$48.00

STURGEON CAVIAR *GF*
Crispy Potato, Whipped Ricotta
\$55.00

EGGPLANT CAPONATA *V*
Crostini, Golden Raisins, Pine Nuts, Basil
\$34.00

AVOCADO TOAST *VG*
Oil-Poached Tomato, Preserved Lemon
\$32.00

SALMON RILLETTE *GF*
Capers and Lemon Mayo
\$33.00

TUNA TARTARE
Sesame Soy, Wasabi Caviar on Crispy Won Ton
\$46.00

TOMATO BRUSCHETTA *V*
Crostini and Fresh Basil
\$32.00

CHICKEN PESTO SALAD
Golden Raisins and Grilled Bread
\$35.00

JUMBO SHRIMP COCKTAIL *GF*
Homemade Cocktail Sauce
\$48.00

DEVEILED EGGS *GF*
Crispy Bacon, Espelete Pepper, Chives
\$32.00

HERBED GOAT CHEESE *V*
Endive Spear, Fig Preserve, Toasted Pinenuts
\$30.00

MEXICAN STREET CORN *GF, V*
Charred Corn, Mayonnaise, Cotija Cheese,
Lime Juice, Chili Powder
\$32.00

HOT

CARAMELIZED ONION TART *V*
Melted Gruyère Cheese
\$32.00

MINIATURE CRAB CAKE
with Aioli
\$46.00

CRISPY PORK BELLY *GF*
with Maple Glaze
\$38.00

STUFFED MUSHROOM CAPS *GF*
Crab-Stuffed
\$48.00
Goat Cheese-Stuffed *V*
\$36.00

SPANISH OCTOPUS *GF*
Chickpea Purée, Marinated Sweet Peppers, Oregano
\$34.00

GARLIC CHICKEN BROCHETTES *GF*
Drizzled with Garlic-Infused Oil
\$34.00

GRILLED BEEF SKEWERS *GF*
Toasted Sesame Seeds and Scallions
\$42.00

SPANAKOPITA *V*
Spinach and Feta Cheese
\$32.00

TOMATO PERNOD SOUP SHOOTER *V*
Petite Grilled Cheese
\$36.00

CRISPY FRIED SHRIMP
with Sweet and Sour Sauce
\$40.00

WHITE CHEDDAR CHEESE CURDS *V*
\$35.00

MUSHROOM ARANCINI *V*
Fontina Cheese, Roasted Garlic Aioli
\$34.00

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DINNER STATIONS

Priced per person, per 90 minutes, minimum 50 guests.

**Additional \$45 per gallon for coffee service.*

MEXICAN STATION

Guacamole, Salsa Fresca, and Tortilla Chips
Corn and Black Bean Salad with Romaine, Tomatoes, Honey-Lime Dressing
Chicken Fajitas with Peppers and Onions
Ground Beef with Green Chilies
Warm Flour Tortillas and Spanish Rice
Pepper Jack Cheese, Sour Cream, Jalapeños, and Cilantro
\$37.00 per person

VIA ROMA ITALIAN STATION

Imported Breadsticks and Focaccia
Mista Salad: Mixed Greens, Fennel, Cherry Tomatoes, Carrots, Red Onion, Radish, Cucumber, and Balsamic Vinaigrette
Caprese Salad: Roma Tomatoes, Fresh Wisconsin Mozzarella, Basil and Olive Oil
Spinach Ricotta Ravioli: Marinara Sauce, Basil and Grana Padano Cheese
Chicken Parmesan with Marinara Sauce
\$38.00 per person

FESTA FAMILY BUFFET

Italian Rolls and Butter
Bartolotta's Creamy Caesar Salad: Romaine Lettuce, Caesar Dressing, Grana Padano Cheese, and Croutons
Red-Wine Braised Short Ribs
Grilled Chicken Pesto
Spinach Ricotta Ravioli: Marinara Sauce, Basil, and Grana Padano Cheese
Sides: Yukon Gold Potato Purée and Roasted Carrots
Dessert: Italian Cookie Platter
\$53.00 per person

THIRD WARD BUFFET

Italian Rolls and Butter
Caprese Salad: Roma Tomatoes, Fresh Wisconsin Mozzarella, Basil and Olive Oil
Bartolotta's Creamy Caesar Salad: Romaine Lettuce, Caesar Dressing, Grana Padano Cheese, and Croutons
Rigatoni Pasta: Marinara, Fried Eggplant, Fresh Mozzarella, Basil, and Grana Padano Cheese
Honey Mustard-Glazed Plank Salmon
Sliced Roasted Peppercorn Sirloin with Chianti Demi-Glaze
Sides: Roasted Red Potatoes, Green Beans
Dessert: Apple Crisp, Vanilla Bean Ice Cream, and Caramel Sauce
\$62.00 per person

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CARVING STATIONS

*Available as an add on to any dinner station.
All items carved to order and are accompanied by Yukon Gold Potato Purée, Rolls, and Sauces.
30 person minimum.*

Chef Fee

One Chef Attendant for Every 100 Guests
\$125 Per Chef

ROASTED DUROC PORK LOIN

with Peppercorn Sauce
\$24.00 per person

ROASTED TURKEY BREAST

with Cranberry-Orange Relish
\$21.00 per person

PEPPER-CRUSTED TENDERLOIN OF BEEF

with a Red Wine Reduction
\$41.00 per person

PRIME RIB OF BEEF & GARLIC THYME CRUST

with Au Jus and Creamy Horseradish Sauce
\$38.00 per person

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PLATED DINNERS

Includes Choice of Soup or Salad, Bread & Butter.

A \$4 per person charge will apply if more than one entree (other than vegetarian choice) is selected.

A \$7 per person charge will apply if you would like to add an additional soup or salad course.

SOUPS & SALADS

TOMATO PERNOD SOUP, BASIL OIL GF, V

VEGETABLE MINISTRONE GF, VG

MISTA SALAD GF, VG

Mixed Greens, Fennel, Cherry Tomatoes, Carrots,
Red Onion, Radish, Cucumber, Balsamic Vinaigrette

BARTOLOTTA'S CREAMY CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Grana Padano Cheese, and Croutons

(Please add \$8 for the following selections)

WILD MUSHROOM SOUP GF, V

WISCONSIN BEER CHEESE SOUP V

Hooks Aged Cheddar, Pretzel Croutons, Red Chili Oil

CAPRESE SALAD GF, V

Artisan Greens, Sliced Roma Tomato, Fresh Mozzarella Cheese,
Basil, Extra Virgin Olive Oil, Balsamic Glaze

HEARTS OF ROMAINE GF, V

Cucumbers, Olives, Cherry Tomato, Red Onion, Feta, Oregano Vinaigrette

KALE SALAD GF, V

Marinated Kale, Brussels Sprouts, Craisins,
Shaved Parmesan, Toasted Pine Nuts, Cabernet Vinaigrette

MEDITERRANEAN ARTICHOKE SALAD GF, V

Marinated Artichoke Hearts, Chickpeas, Treviso,
Olives, Sundried Tomatoes, Sweet Peppers, Feta Cheese, Lemon Vinaigrette

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PLATED & SERVED DINNERS

ENTRÉES

TUSCAN CHICKEN *GF*

Rosemary, Garlic Jus, Caramelized Brussels Sprouts,
Roasted Potatoes
\$39.00

COQ AU VIN *GF*

Semi Boneless Chicken Marinated and Cooked in
Red Wine, served with Potato Purée, Bacon,
Mushrooms, Pearl Onions, and Carrots
\$40.00

GRILLED CITRUS CHICKEN BREAST *GF*

Yukon Gold Potato Purée, Sautéed Spinach,
and Citrus-Butter Sauce
\$38.00

SEARED SALMON *GF*

Celery Root Purée, Seasonal Vegetable Medley,
Citrus-Butter Sauce
\$39.00

GRILLED SWORDFISH *GF*

Olive Oil Potatoes, Broccolini, Cherry Tomatoes,
Kalamata Olives, Capers, Lemon Oil
\$42.00

GRILLED PORK CHOP *GF*

Sweet Potato Purée, Seasonal Vegetables,
Marsala Mushroom Sauce
\$37.00

SICILIAN STEAK

Italian Herbed Breadcrumbs, Parmesan Cheese,
Garlic Butter Pasta, Sautéed Spinach
\$39.00

BRAISED SHORT RIBS OF BEEF *GF*

Yukon Gold Potato Cake,
Carrots, Red Wine Reduction
\$45.00

GRILLED NEW YORK STRIP STEAK *GF*

Roasted Marble Potatoes and Asparagus
\$53.00

FILET OF BEEF *GF*

Rainbow Carrots, Puréed Yukon Potatoes,
Brandy Peppercorn Sauce
\$55.00

VEGETARIAN, VEGAN, & GLUTEN-FREE OPTIONS

LENTILS DU PUY *VG, GF*

Braised Green Lentils,
Roasted Carrots, Mushrooms,
Arugula Salad, Aged Balsamic
\$34.00

PASTA POMODORO *V*

Penne Pasta tossed with
Fresh Tomatoes, Garlic, Olive Oil and
Basil, topped with Grated Parmesan
\$34.00

POLENTA *VG, GF*

Soft Polenta with Stewed Tomatoes,
Zucchini, Mushrooms, Arugula Salad
\$33.00

RIGATONI PASTA *V*

Marinara, Fried Eggplant,
Fresh Mozzarella, Basil,
Grana Padano Cheese
\$33.00

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

SURF & TURF COMBO ENTREES

Seared Sea Scallops and Braised Short Ribs *GF*

Yukon Gold Potato Cake, Broccolini, Red Wine Butter

\$55.00

Petite Filet of Beef and Seared Salmon Filet *GF*

Yukon Gold Potato Purée, Roasted Carrots, Red Wine Butter

\$55.00

Petite Filet of Beef and Grilled Shrimp *GF*

Yukon Gold Potato Purée, Green Beans, Red Wine Butter

\$57.00

Petite Filet of Beef and Seared Scallops *GF*

Yukon Gold Potato Cake, Broccolini, Red Wine Butter

\$58.00

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ICC-Catering Menu-2024-0620

DESSERTS

Priced per person

DEATH BY CHOCOLATE TORTE

Chocolate Cake with Chocolate Mousse
and Ganache
\$11.00

TURTLE CHEESECAKE

Chocolate Ganache, Roasted Pecans, Caramel
\$11.00

FLOURLESS CHOCOLATE CAKE ^{GF}

\$11.00

APPLE CRISP

Vanilla Bean Ice Cream, Caramel Sauce
\$11.00

PANNA COTTA ^{GF}

Traditional Italian Custard,
Served with Fresh Berries
\$10.00

TIRAMISU

Layered Italian Custard, Espresso Soaked Lady
Finger Cookies, Mascarpone Cheese and
Cocoa Powder
\$11.00

ITALIAN GELATOS, SORBETTI ^{GF, V} OR SPUMONI

\$9.00

SWEET STATION

Priced per dozen. Minimum order, two dozen
per item(s) selected

Chocolate Dipped Strawberries (GF) \$38
Key Lime Tartlets \$31
Lemon Bars \$29
Chocolate Brownies \$29
Miniature Eclairs \$31
Chocolate Mousse Cups (GF) \$30
Miniature Crème Brûlée ^{GF} \$38
Mini Tiramisu \$31
Fresh Fruit Tartlets \$31
Pecan Tarts \$31
Miniature Cream Puffs \$31
Italian Cookies \$30
Mini Cannoli \$31

CANDY STATION

Select 6 types for \$8.00 per person
Select 8 types for \$10.00 per person

Peanut Butter M&M's
Gummi Bears
Jolly Ranchers
Starburst
Caramel Rolos
Swedish Fish
Skittles
Milk Chocolate M&M's
Peanut M&M's
Miniature Reese's Peanut Butter Cups
Hershey Kisses

**Bartolotta's will provide jars, scoops, and bags
for your guests to take candy home.**

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ICC-Catering Menu-2024-0620

LATE NIGHT FOOD

TAILGATE

Angus Beef Sliders, Cheddar, Dill Pickle and Ketchup
Petite Hot Dogs in Buns
Crispy Crinkle-Cut Fries and Aioli
\$13.00 per person

WALKING TACOS

Choice of Fritos or Doritos
Seasoned Ground Beef
Grilled Marinated Chicken
Shredded Lettuce, Cheese, Salsa, Sour Cream
\$8.00 per person

THIRDWARD

Flatbread Pizza Triangles
Margherita
Quattro Formaggi: 4-Cheese
Sausage
Pepperoni
\$28.00 per dozen

THE MILWAUKEE PRETZEL COMPANY

Soft Pretzels and Pretzel Bites served with a selection of
Mustards, Warm Cheese Sauce, and Dips
\$9.00 per person

BAR & BEVERAGE

COMPLETE BAR PACKAGE

Beer, House Wine, Call Liquor, Soft Drinks

First Hour	\$21.00 per person
Two Hours	\$26.00 per person
Three Hours	\$31.00 per person
Four Hours	\$36.00 per person
Five Hours	\$41.00 per person
Six Hours	\$46.00 per person

Beer, House Wine, Premium Liquor, Soft Drinks

First Hour	\$25.00 per person
Two Hours	\$30.00 per person
Three Hours	\$35.00 per person
Four Hours	\$40.00 per person
Five Hours	\$45.00 per person
Six Hours	\$50.00 per person

BEER WINE SODA PACKAGE

Beer, House Wine, Soft Drinks.

First Hour	\$18.00 per person
Two Hours	\$23.00 per person
Three Hours	\$28.00 per person
Four Hours	\$33.00 per person
Five Hours	\$38.00 per person
Six Hours	\$43.00 per person

Soft Beverage Package

First Hour	\$8.00 per person
Two Hours	\$12.00 per person
Three Hours	\$14.00 per person
Four Hours	\$17.00 per person
Five Hours	\$20.00 per person
Six Hours	\$23.00 per person

HOSTED ON CONSUMPTION BAR

Call Liquor	\$9.50 per drink
Premium Liquor	\$10.50 per drink
Domestic Beer	\$6.50 per bottle
Import Beer	\$7.50 per bottle
Wine (House)	\$8.50 per glass
Hard Seltzer	\$7.50 per can
Soft Beverages	\$4.00 each

CASH BAR

Tax is inclusive in drink prices.

Call Liquor	\$10.00 per drink
Premium Liquor	\$11.00 per drink
Domestic Beer	\$7.00 per bottle
Import Beer	\$8.00 per bottle
Wine (House)	\$9.00 per glass
Hard Seltzer	\$8.00 per can
Soft Beverages	\$4.00 each

BAR SERVICE: There will be a \$175 per 75 guest staff charge for any bar service.
Additional Bartenders available at \$275 each.

Cash bar revenue does not go towards the food & beverage minimum.

BAR & BEVERAGE

CENTRAL STANDARD WISCONSIN CRAFT COCKTAILS



Bartolotta Catering has partnered with Milwaukee's Central Standard Craft Distillery to create these craft cocktails. Perfect to add to your bar package as a signature drink.

MILWAUKEE MULE

Central Standard Door County Cherry Vodka
with Lime Juice, Ginger Beer, Lime Wedge Garnish
\$14 per drink, minimum of 50 drinks

MILJITO

Central Standard Door County Cherry Vodka, with Lime,
Mint, Simple Syrup, Sprite, Seltzer, Lime Wedge Garnish
\$14 per drink, minimum of 50 drinks

ESPRESSO MARTINI

Central Standard Daily Grind Vodka with Coffee Liqueur,
Espresso, Simple Syrup, Garnish with Espresso Bean Garnish
\$14 per drink, minimum of 50 drinks

MIDWEST MARGARITA

Central Standard North Wisconsin Brandy
with Triple Sec, Lime, Simple Syrup, Sprite
\$14 per drink, minimum of 50 drinks

PATIO POUNDER

Central Standard Red Cabin Bourbon
with Lime, Sprite, Cranberry Juice
\$14 per drink, minimum of 50 drinks

BASIL GIMLET

Central Standard Guided Trail Gin
with Lime, Basil, Simple Syrup
\$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 Monterey Pinot Noir

Raymond R Collection Merlot

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BAR & BEVERAGE

CALL LIQUOR

to include:

Skyy Vodka
Saint Brady Local Vodka *GF*
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*
Absolut Citron
Absolut Vodka
Bombay Sapphire Gin
Diplomatico Planas Rum
Bacardi Rum
Malibu Coconut Rum
Mout Gay Rum Eclipse
Makers Mark Bourbon
Jack Daniels Whiskey
Herradura Reposado Tequila
Crown Royal Whiskey
Glen Grant 12yr Scotch
Korbel Brandy
Driftless Glen 5yr Reserve Brandy
Kahlua
Baileys
Disarrono Amarettto

BOTTLED BEER

to include:

Miller Lite
Sharps
Miller High Life
New Glarus Spotted Cow
Goose Island IPA
Peroni Brewery

HOUSE WINE

to include:

Sauvignon Blanc
Chardonnay
Cabernet Sauvignon
Pinot Noir

SOFT DRINKS

to include:

Coke, Diet Coke, Sprite
Assorted Juices
Bottled Water

HARD SETLZER

Assorted White Claw

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ICC-Catering Menu-2024-0620

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

REDS

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 Labell	France	\$175

HOUSE WINE

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

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ICC-Catering Menu-2024-0620

BARTOLOTTA CATERING INFO

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 will vary depending upon the size of the room and the day of the week.
The minimums are non-inclusive of rentals, service charge and tax.

SERVICE CHARGE & TAX

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

DECOR

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.
Candles are allowed in the space, as long as it is in a vessel.

PARKING SECURITY

Recommended parking security attendants during events available for \$50 per hour. Minimum of 5 hours.

• Dance Floor	\$250	• Wireless Handheld Mic	\$67
• Power for Vendors	\$25	• Wireless Lavalier	\$67
• Bluetooth Speakers	\$50	• AVI Box	\$37
• Additional Power Strip	\$5	• Mixer	\$37
• Additional Extension Cord	\$5	• LCD Projector	\$200
• Easel	\$10	• 8' Screen	\$40
• Flip Chart with Marker	\$25	• Conference Phone	\$60
• 4'X8' Stage	\$35	• Clicker	\$10
(6 complimentary pieces. After that, charge per piece)		• Lucite Podium	\$75

A 24% Service Charge and 8.4% Sales Tax will be applied to all rental equipment

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