



THE COMMODORE
A BARTOLOTTA RESTAURANT

**EVENING
CATERING MENU**

Jesse KloskeyExecutive Chef



STARTERS & APPETIZERS

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STARTERS



COLD

*Priced per dozen. Minimum order of two dozen each required.
Recommended four pieces per person, per hour.*

Ossetra Sturgeon Caviar
Brioche Toast, Crème Fraîche,
White Sturgeon Caviar, Chives
65 per dozen

Cured Foie Gras
Cured Foie Gras Mousse,
Door County Cherries, Puff Pastry
55 per dozen

Steak Tartare
Diced Beef Tenderloin, Fresh Horseradish,
Pink Peppercorn served on a
Crispy Potato Chip
44 per dozen

Tuna Poke Cone
White Shoyu Dressing, Diced Cucumber,
Sesame Seeds, Savory Waffle Cone,
Micro Cilantro
56 per dozen

Whipped Goat Cheese *V*
Whipped Artisan Goat Cheese, Crostini,
Seasonal Accouterment, Fresh Herbs
30 per dozen

Petite Maine Lobster Roll
New England-Style Lobster Salad,
Old Bay Mayonnaise,
Warm Butter Roll, Tarragon
56 per dozen

Citrus-Marinated Shrimp Spoon *GF*
Grapefruit Segment, Pink Shrimp,
Citrus Butter, Chives, Fresno Chili
48 per dozen

Smoked Salmon
Cold-Smoked Salmon, Rye Cracker,
Dill Crème Fraîche, Diced Cucumber,
Red Onions
40 per dozen

Deviled Eggs & Caviar *GF*
Hard-Boiled Eggs, Sturgeon Caviar,
Creamy Yolk Mayonnaise, Chives
48 per dozen

Roasted Eggplant Spread *V*
Charred Eggplant Purée, Lemon,
Olive Oil, Roasted Red Peppers,
Grilled Flatbread
38 per dozen

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-Evening Catering Menu-2024-1217

STARTERS



HOT

*Priced per dozen. Minimum order of two dozen each required.
Recommended four pieces per person, per hour.*

Miniature Maryland Crab Cakes
Jumbo Lump Crabmeat,
Mustard Mayonnaise, Chives
50 per dozen

Rumaki *GF*
Bacon-Wrapped Water Chestnuts,
Wisconsin Maple Syrup Glaze
38 per dozen

Bacon-Wrapped Dates *GF*
Bacon-Wrapped Dates Stuffed With Nduja,
With Aged Sherry Vinegar,
Lemon, Parsley
42 per dozen

Crispy Polenta *V, GF*
Crispy Fried Polenta,
Wild Mushroom Ragu, Sage
40 per dozen

Chicken Veal Meatballs
Sage-Lemon Brown Butter,
Pecorino Cheese, Pancetta
38 per dozen

Warm Octopus Skewer *GF*
Slow-Cooked Mediterranean Octopus,
Warm Fingerling Potato, Smoked Paprika
52 per dozen

Crispy Shrimp
Gulf Shrimp Wrapped in Pastry Shell,
Fresh Basil, Citrus Aioli
56 per dozen

Seasonal Arancini *V*
Arborio Rice Fritter, Stuffed With
Fresh Buffalo Mozzarella
38 per dozen

Salmon Croquette
Breaded Fried Salmon served with
Lemon-Caper Remoulade with
Smoked Salmon Roe
46 per dozen

Petite Rubeen
Corned Beef, Swiss Cheese, Saurkraut
served on Toasted Rye Garnished with
Pickled Mustard Seeds
46 per dozen

Beef Croquette
Braised Beef Short Rib Shredded
And Breaded, Served with
Whole Grain Mustard Aioli
and Fresh Horseradish
52 per dozen

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COM-Evening Catering Menu-2024-1217

APPETIZERS



BOARDS

*Must be ordered based on final guest count.
Prices may vary due to season or availability*

Artisan Cheese Board

Domestic And Imported Cheese,
Seasonal Fruit, Local Honey,
House-Made Compote,
Assorted Crackers, and Breads
12 per person

Charcuterie Board

Selection of Cured Meats, Pâté, Terrines,
Local Bread with an Assortment of Olives,
House-Made Pickles, & Preserves
14 per person

Smoked Fish Board

Smoked Rainbow Trout, Whitefish Salad,
Applewood-Smoked Salmon,
Served with Hard-Boiled Eggs, Capers,
Pickled Red Onion, Saltine Crackers,
Mini Rye Bread, Dill Crème Fraîche,
Cornichons, and Cucumbers
15 per person

Vegetable Crudite Board

Selection of Fresh vegetables, with
Green Goddess Dressing
11 per person

SEAFOOD TOWERS

Grand Seafood Tower

Shaved Ice Towers of King Crab Legs,
Snow Crab Claws, East and West Coast Oysters,
Shrimp Cocktail, Mignonette Sauce, Cocktail
Sauce, Tabasco
28 per person

Chilled Shrimp Cocktail Tower

Bartolotta's Cocktail Sauce,
U-10 Jumbo Shrimp Cocktail, Lemons, Tabasco
56 per dozen

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APPETIZERS



CHEF ACTION STATIONS

*All stations below are priced per person for up to one and half hours of service.
Stations require a 50 person minimum & one Chef fee per station at \$200 per station.*

Caviar Station

Chef Tasting of a Kilo of
Royal Ossetra Sturgeon Caviar and Beluga Caviar,
with Accouterments of Minced Onion, Egg Whites,
Egg Yolks, Crisp Potato Chips, Brioche Toast Points,
Crème Fraîche, Freshly Made Blini

MKT

Raclette Station

Alpine-Style Cheese Gratinated Over
Guest's Choice of an Assortment of Fingerling Potatoes,
Asparagus, Caramelized Brussels Sprouts,
Roasted Cauliflower, Sliced Prosciutto,
Warm Baguette, Seasonal Fruit

22 per person

Seafood Station

Custom Ice Carving with Chef Shucking
East and West Coast Oysters, King Crab Legs,
Snow Crab Claws, Poached Maine Lobster,
Mignonette Sauce, Cocktail Sauce, Tabasco

MKT

Iberico Ham Station

One of The World's Best Hams (Chef Hand-Sliced):
36-Month Mangalica Bone-In Ham,
Olives, Rustic Bread, Olive Oil, Manchego Cheese

24 per person

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COM-Evening Catering Menu-2024-1217



PLATED DINNER

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SALADS



Please select one.

Caesar Salad

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

Shaved Brussels Sprout & Kale Salad *GF, V*

Julienne Granny Smith Apples,
Toasted Candied Pecans,
Door County Dried Cherries,
Dijon Vinaigrette
13 per person

Warm Mushroom & Hearts of Palm Salad *GF, V*

Seasonal Mushrooms in
Sherry Vinaigrette Tossed with Arugula,
Endive, and Pecorino Cheese
15 per person

Crab Louie Salad

Dungeness Crab, Avocado,
Asparagus, Hard-Boiled Egg,
Green Goddess Dressing
28 per person

Wedge Salad

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

Heirloom Tomato Salad

Locally Grown Tomatoes, Watermelon,
Fresh Basil, Pickled Red Onions,
Cucumbers, French Feta,
White Balsamic Vinaigrette
(Seasonal July - September)
14 per person

French Bean Salad *GF, V*

Haricot Vert, Shaved Fennel, Watercress,
Breakfast Radish, English Cucumbers,
Castelfranco Lettuce,
Tossed in Hazelnut Vinaigrette
14 per person

Waldorf Salad

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

Mixed Greens Salad *GF*

Mixed Greens with Fresh Herbs, Tomatoes,
and Shaved Vegetable crudité with
a Cava Vinaigrette
12 per person

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SOUPS



Please select one.

Tomato Pernod Soup *GF*
Rich Tomato Soup Seasoned With
Pernod and Basil Topped with a Parmesan Croute
11 per person

Creamy Mushroom Soup
Garnished with Mushrooms Duxelles,
Black Truffle Crème Fraîche
13 per person

Shellfish Bisque *GF*
*Honoring the Legacy of
the Matriarch of the Bartolotta Family.*
A recipe that evokes
childhood holiday & family memories
15 per person / Fully-Loaded 26 per person

Butternut Squash Soup *GF*
Creamy Purée of Butternut Squash, Leeks, and Apples,
Garnished with Diced Apples and Toasted Pecans
(Seasonal September - January)
13 per person

Asparagus Soup *GF*
Purée Of Creamy Spring Asparagus, and Leeks,
Garnished with Pancetta and Pistachios
(Seasonal April - August)
14 per person

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ELEVATE YOUR DINING EXPERIENCE



Add an additional course. Cannot be substituted for an entrée.

Warm Salad of
Wild Maine Lobster & Dover Sole
Wild Mushroom Fricassee,
Wilted Spinach, Butter Sauces
25 per person

Seared Sea Scallop *GF*
Sautéed Butternut Squash, Hazelnut Oil,
Traditional Aged Balsamic Vinegar
from Reggio-Emilia
18 per person

Branzino *GF, V*
Mediterranean Striped Sea Bass,
Fresh Heirloom Tomatoes,
Red Onions, Basil
17 per person

Shrimp & Rosemary *GF*
Sautéed Pink Argentine Shrimp Scented
with Rosemary Sprig and Garlic,
Served with Smooth Chickpea Sauce
15 per person

Polenta with
Fonduta Piemontese d'Alpeggio *GF, V*
Soft Polenta with Alpine Fontina Cheese Sauce
Upgrade With Winter White Alba Truffles
(Seasonal) **12 per person**

Duck Ragu *GF, V*
Rigatoni, Red Wine-Braised Long Island Duck,
Carrots, Onions, Fennel, Parmesan
14 per person

INTERMEZZO COURSE

*small interlude dish served
between courses to rejuvenate the palate
select one*

◆ House-Made Seasonal Sorbet *GF, VG* ◆
Lemon, Champagne, Raspberry, or Strawberry Sorbet
5 per person

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COM-Evening Catering Menu-2024-1217

MAINS



*Please select up to two protein options, plus a vegetarian option.
A third protein entrée selection is available for
an additional 5 per person of the entire guest count.*

POULTRY

Strausberg Chicken *GF*

Roasted Semi-Boneless Chicken Infused with Tarragon, Served with
Potato Purée, French Beans, Mushroom Velouté **36 per person**

Roasted Chicken with Red Wine Sauce *GF*

Semi-Boneless Chicken Braised in Red Wine, Pearl Onions with Thyme,
Roasted Carrots, Bacon, Mushrooms, Potato Purée **38 per person**

MEAT

Braised Short Ribs *GF*

Boneless Short Ribs Braised in Red Wine with
Potato Purée and Glazed Carrots **48 per person**

Filet Mignon *GF*

Pepper-Crusted Certified Angus Filet of Beef, Parsnip Potato Purée,
Caulini, Pearl Onion, Madeira Wine Sauce **57 per person**

Long Island New York Strip Steak *GF*

10 oz Boneless Strip Loin with Roasted Fingerling Potatoes,
Caramelized Brussels Sprouts, Bordelaise Ragu **53 per person**

Australian Herb-Roasted Lamb Chops *GF*

Served with Potato Purée, Broccolini,
and Rosemary Lamb Jus **58 per person**

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MAINS



Please select up to two protein options, plus a vegetarian option.

SEAFOOD

Roasted Salmon *GF*

Carrot Purée, Braised Asparagus, Citrus Butter **42 per person**

Slow-Poached Sea Bass *GF*

Garlic-Roasted Broccolini, Caramelized Fingerlings, Olive Tapenade **44 per person**

VEGETARIAN

House-Made Fettucine *(Can be Made Gluten-Free or Vegan Upon Request)*

Seasonal Vegetables, Basil Pesto and Aged Parmesan Cheese **37 per person**

Charred Rainbow Carrots

Watercress, Pine Nut Israeli Couscous, Chimichurri **36 per person**

DUETS

Petite Filet Mignon & Diver-Caught Sea Scallops *GF*

6 oz Filet, Yukon Gold Potato Purée, Wilted Spinach, Lemon, Bordelaise Sauce **65 per person**

Petite Filet Mignon & South African Lobster Tail *GF*

6 oz Filet, Yukon Gold Potato Purée, Wilted Spinach,
Black Truffle Madeira Sauce, Drawn Butter **MKT per person**

Petite Filet Oscar *GF*

6 oz Filet, Fresh Crab, Yukon Gold Potato Purée,
Wilted Spinach, Béarnaise Sauce **72 per person**

Petite Filet Mignon & Shrimp *GF*

6 oz Filet, Yukon Gold Potato Purée, Wilted Spinach, Béarnaise Sauce **62 per person**

Petite Filet Mignon & Salmon *GF*

6 oz Filet, Yukon Gold Potato Purée, Wilted Spinach, Béarnaise Sauce **60 per person**

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PLATED DESSERTS



Coppa Chocolate Mousse
Feuilletine Crunch, Coconut Ganache
13 per person

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

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

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

Orange Chocolate Pot de Crème
with Candied Orange Zest
and Crème Fraîche
14 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



Minimum order of 6 dozen; minimum order of two 2 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

Key Lime Pie
46 per dozen

Crème Brûlée *GF*
Vanilla Bean
38 per dozen

Lemon Tart
with Fresh Blueberries *34 per dozen*

Carrot Cake
Vanilla Frosting
34 per dozen

Flourless Chocolate Cake
with Raspberries and Chantilly Cream
31 per dozen

COFFEE SERVICE



3.50 per person
or *55 per gallon*

with Assortment of Flavored Syrups
6 per person

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LATE NIGHT OPTIONS

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FOOD STATIONS



Slider Station

Butter Sautéed Petite Burger,
with American Cheese, & a Dill Pickle
on a Brioche Bun
Served with Ketchup, Mustard,
& Mayonnaise on the Side
45 per dozen

Taco Bar

Grilled Marinated Chicken & Steak,
Served with Corn and Flour Tortillas,
Lettuce, Pico de Gallo, Sour Cream,
Shredded Cheese, & Hot Sauce
18 per person
Add Guacamole & Fresh Tortilla Chips
5 per person

TOASTED FLATBREADS



Fresh Mozzarella Cheese & Pepperoni
29 per dozen

Caramelized Onion,
Crispy Pancetta, & Cream Cheese
30 per dozen

Fresh Ricotta Cheese, Fig,
Arugula, & Crispy Shallot
30 per dozen

Garlic Bechamel Sauce, &
White and Yellow Wisconsin Cheddar
28 per dozen

SNACKS



Wisconsin Cheddar Cheese Curds
with Buttermilk Ranch & Blue Cheese
Dressing
38 per dozen

French Fries
with Ketchup, Mustard, & Mayonnaise
30 per dozen



BARS & BEVERAGES

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BARS AND BEVERAGES



Heritage Bar Package Call Liquor, Beer, Carbliss, House Wine, Soft Drinks

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

Commodore Bar Package Premium Liquor, Beer, Carbliss, House Wine, Soft Drinks

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

Beer, Wine, Soda Package Beer, Carbliss, House Wine, Soft Drinks

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

Non-Alcoholic Beverage Package Soft Drinks, Mocktails

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

**Children 12 years old and younger*

Cash Bar

Tax is inclusive in drink prices

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

Hosted on Consumption Bar

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

Wheatly Vodka
Bombay Gin
Bacardi Rum
Malibu Coconut Rum
Captain Morgan Rum
Milagro Old Forester 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 IPT
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.