



BARTOLOTTA

CATERING & EVENTS

AT THE GRAIN EXCHANGE

CATERING MENU

WELCOME TO THE BARTOLOTTA FAMILY

Thank you for considering Bartolotta Catering and Events at the Grain Exchange for your special occasions. The Bartolotta Restaurant Group has created the finest restaurants in Milwaukee and the Bartolotta Catering & Events Company brings the same passion for our four-star cuisine to weddings, parties, and corporate events.

Whether celebrating with family, friends or business associates, the food often becomes a memorable detail. The same pride in authentic, delicious meals and dedicated service that has driven the success of our restaurants will have your guests recalling fond memories for years to come.

Whether you want to celebrate a special event with 50 or 350 people, Bartolotta's at the Grain Exchange offers the perfect space. One of Milwaukee's quintessential historic spaces, the Grain Exchange boasts 60 foot high cathedral ceilings, stained glass, hand-painted murals and artwork, and radiates the elegance and grandeur of a bygone era. As the exclusive caterer for this location, we strive to create a unique experience from beginning to the perfect end. Whether social or business, we have catering managers on staff who will assist in facilitating every detail. We look forward to celebrating with you soon!

PAUL BARTOLOTTA

Chef / Owner / Co-Founder
The Bartolotta Restaurants

MARIA BARTOLOTTA

General Manager
Bartolotta Catering & Events at the Grain Exchange

GF = gluten free, V = vegetarian, VG = vegan * = can be made FG
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.

GEX-Catering Menu-2024-0415

PASSED HORS D'OEUVRES

Recommended minimum order of 4-6 pieces per person, per hour

COLD

SALMON RILLETTES *

Smoked and poached salmon spread on pain grille, seasoned with lemon and chives
\$32 per dozen

PROSCIUTTO AND CHEESE

Prosciutto do Parma with aged Fontina and arugula with French mustard on a crostini
\$31 per dozen

SMOKED SALMON *GF*

Cucumber disk and smoked salmon rolls with dill cream cheese
\$32 per dozen

SMOKED CAPRESE NAPOLEON *V*

Smoked Gouda, grape tomato and micro basil on a foccacia
\$29 per dozen

BACCHUS TUNA TARTARE

Sushi grade yellow fin tuna, seasoned with sesame-soy vinaigrette and wasabi tobiko
\$48 per dozen

CURRIED CHICKEN SALAD *GF*

Grilled chicken breast, dried Door County cherries, toasted walnuts on endive spear
\$30 per dozen

GRILLED SHRIMP, SCALLOP AND MANGO SPOONS *GF*

Grilled shrimp and bay scallops with mango and avocado, Fresno peppers, lime and cilantro
\$48 per dozen

SHRIMP COCKTAIL *GF*

Jumbo Gulf shrimp poached in pickling spices, with Bloody Mary-style cocktail sauce
\$48 per dozen

CUCUMBER TEA SANDWICH

Baby cucumber, watercress, and cream cheese on whole grain
\$29 per dozen

STEAKHOUSE ROLLS

Top sirloin rolled with horseradish cream, frizzled onions and arugula
\$38 per dozen

TRIO OF BRUSCHETTA *V*

White bean puree, olive tapenade, mushroom and garlic, tomato and basil, on a pan grille
\$30 per dozen

BELINI WITH CAVIAR *GF*

Belini with chive crème fraiche and Bemka Royal Ossetra caviar with lemon zest
\$45 per dozen

TRUFFLED DEVEILED EGGS *GF*

Quail egg with herbed mayo and black truffles
\$44 per dozen

BEEF TARTARE

Ground filet of beef with house-made Dijon and a cornichon on a brioche round
\$46 per dozen

WHIPPED GOAT CHEESE

On a sweet cranberry rye crisp with blackberry preserves
\$30 per dozen

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PASSED HORS D'OEUVRES

Recommended minimum order of 4-6 pieces per person, per hour

HOT

TOMATO SOUP SHOOTERS *GF*

Warm tomato soup in a shot glass with a mini grilled cheese and a cornichon
\$32 per dozen

BABA GANOUSH *V*

Whipped eggplant on a toasted pita chip
\$29 per dozen

LAMB LOLLIPOPS *GF*

Marinated, grilled lamb chops with a balsamic jus
\$55 per dozen

SHORT RIB TARTS *

Braised short rib with sweet potato puree and Door County cherry reduction
\$34 per dozen

THAI CHICKEN SATAY

Marinated chicken sautéed with a sweet chili glaze, toasted sesame seeds and scallions
\$34 per dozen

ESPETINHOS DE CARNE

Grilled wagyu steak skewers with house-made Chimichurri sauce
\$42 per dozen

PARMESEAN RATATOUILLE TARTS *

Parmigiano-Reggiano with herbed vegetable blend and Fonduta cheese sauce in a tart shell
\$29 per dozen

CRISPY SHRIMP

Crispy Gulf shrimp wrapped in a pastry shell with citrus aioli
\$42 per dozen

MUSHROOM RISOTTO FRITTERS

Wild mushroom risotto cake with sage aioli
\$29 per dozen

PETITE SLIDERS

With cheddar, frizzled onions, pickle and garlic aioli
\$38 per dozen

GOAT CHEESE MUSHROOM CAPS *

Herbed goat cheese in a mushroom cap
\$29 per dozen

BRIE DE MEAUX EN CROUTE

Brie baked in a puff pastry with cherry preserves
\$32 per dozen

RUMAKI

Bacon-wrapped water chestnuts with a maple glaze
\$33 per dozen

PORK BELLIES

Pan-seared pork bellies in a Specher root beer glaze
\$35 per dozen

GOUGERES

Served with Pleasant Ridge fondue
\$32 per dozen

ITALIAN MEATBALLS

Veal, pork and beef meatballs with house-made tomato sauce, served on a skewer with parsley and Parmesean
\$32 per dozen

ESCARGOT POPS

Traditional Burgundian snails with herbed garlic butter, wrapped in a puff pastry
\$36 per dozen

MARYLAND CRAB CAKES

Fresh lump crab meat with Old Bay seasoning
\$47 per dozen

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GEX-Catering Menu-2024-0415

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.

SEAFOOD TOWERS

Stunning brasserie towers filled with shaved ice
and decorated with fresh seaweed and lemons

CHILLED SHRIMP COCKTAIL *GF*

\$55 per dozen

FRESH SHUCKED OYSTERS * *GF*

\$60 per dozen

JONAH CRAB CLAWS *GF*

mustard mayonnaise
\$72 per dozen

SUSHI

Minimum order of 2 dozen per type
with pickled ginger, wasabi, soy

AVOCADO

\$50 per dozen

CALIFORNIA

Crab, avocado, cucumber

\$55 per dozen

PHILADELPHIA

smoked salmon, cream cheese,
and cucumber, avocado, onion,
and sesame seed

\$35 per dozen

SPICY TUNA

tuna, carrot,
cucumber, avocado,
mayonnaise
\$35 per dozen

PRODUCE MARKET

An assortment of fresh vegetable crudités,
all colorfully displayed with homemade
dips and hummus
\$9 per person, per hour

ANTIPASTI

A variety of smoked and cured meats from around
the world, accompanied by cured olives, fire-roasted
peppers, assorted pickled vegetables and garnished with
fresh herbs
\$12 per person per hour

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PASSED HORS D'OEUVRES

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CHEESE BOARDS

A selection of beautifully displayed domestic or imported cheeses, served with artisan breads, crackers, compotes and fresh fruit garnishes

WISCONSIN ARTISANAL CHEESES

\$10 per person, per hour

IMPORTED CHEESES

\$12 per person, per hour

PETITE SANDWICHES

BEEF TENDERLOIN SANDWICH

Shaved beef tenderloin with horseradish aioli and arugula
\$51 per dozen

TURKEY WITH CRANBERRY SANDWICH

Shaved roasted turkey breast with cranberry aioli, gruyere and arugula
\$36 per dozen

CRISPY CHICKEN SANDWICH

On a butter bun with Sriracha mayo and pickles
\$34 per dozen

BRIE AND CHERRY AIOLI SANDWICH

Brie cheese with cherry aioli and watercress on sourdough
\$30 per dozen

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PLATED DINNER MENU

First Course- included in entrée pricing...please choose one of the following:

FRESH HERB SALAD *GF, V*

Mesclun spring mix and crisp romaine with sweet herbs, red onions, grape tomatoes, shaved fennel, and radish with rice wine vinaigrette

BIBB SALAD

Boston Bibb lettuce, roasted roma tomatoes, cucumbers, toasted pine nuts, shaved Parmesan cheese and Italian herb vinaigrette

CAESAR SALAD

Bartolotta's signature Caesar salad with Romaine lettuce, garlic croutons and anchovy Romano dressing with a Parmesan crisp

POTATO-LEEK SOUP

Idaho potatoes and leeks with light cream and fresh nutmeg, topped with fried leeks and bacon

TOMATO PERNOD SOUP

Rich tomato soup with Pernod and basil, topped with a Parmesan croute

BEER CHEESE SOUP

Aged cheddar and Parmesan, topped with chives and a pretzel crouton (\$3.00 additional charge)

BUTTERNUT SQUASH SOUP *(seasonal)*

Creamy butternut squash soup topped with crème fraiche, crush Amaretti cookies and chives (\$3.00 additional charge)

FRISÉE SALAD *GF*

With Maytag blue cheese, dried fruit, toasted walnuts and walnut vinaigrette (\$3.00 additional charge)

ROASTED BEET SALAD *GF*

With mesclun greens and arugala, goat cheese, candied walnuts, extra-virgin olive oil & sherry vinegar (\$3.00 additional charge)

CAPRESE SALAD *GF*

Sliced roma tomatoes, fresh buffalo mozzarella, sweet basil, aged balsamic vinegar and extra-virgin olive oil, paired with a mesclun green side salad (\$3.00 additional charge)

SUMMER FRUIT SALAD *GF, V*

Mesclun greens with toasted almonds, seasonal fruit, Feta cheese and raspberry vinaigrette (\$3.00 additional charge)

SPINACH SALAD

Spinach greens with a warm goat cheese crouton & oven-dried tomatoes, served with balsamic vinaigrette and a citrus garnish (\$3.00 additional charge)

BRUSSELS SPROUT AND KALE SALAD

Shaved Brussels sprouts and kale, bacon, pine nuts, raisins, Parmesan, red wine vinaigrette (\$3.00 additional charge)

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GEX-Catering Menu-2024-0415

PLATED DINNER MENU

Add \$3.00 per person for a second protein entrée choice

BEEF/PORK

FILET MIGNON AU POIVRE

Lightly pepper-crust 8 oz. fillet of beef medallion, house-pureed potatoes,
French green beans with tomato concasse and cognac cream sauce
\$56

Oscar-Style with béarnaise sauce and crab meat
\$70

HANGER STEAK

Marinated and grilled hanger steak, warm whole-grain mustard potato salad,
caramelized carrots and a demi-glace
\$48

NEW YORK STRIP ^{GF}

Served with grilled broccoli rabe, garlic pureed potatoes, fried parsnips and an herbed lemon compound butter
\$51

GRILLED RIB EYE ^{GF}

A 14 oz. angus rib steak, horseradish chive mashed potatoes, caramelized carrots and a Barolo red wine sauce
\$53

BRAISED BONELESS BEEF SHORT RIBS ^{GF}

Braised beef short rib, sweet potato puree, sautéed kale and short rib jus with Door County cherries
\$45

GRILLED PORK CHOP ^{GF}

Grilled pork loin chop with Parmesan potatoes, sautéed field mushrooms, spinach and a Marsala wine sauce
\$39

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PLATED DINNER MENU

Add \$3.00 per person for a second protein entrée choice

SEAFOOD

ATLANTIC SALMON *GF*

Pan-seared Atlantic salmon, celery root and potato puree, sautéed spinach and a champagne beurre blanc sauce
\$40

ATLANTIC SALMON

Roasted Atlantic salmon topped with whole grain mustard sauce, fine herbs and bacon, with French green beans and house-pureed potatoes
\$42

SEARED SEA SCALLOPS *GF*

Served with lacinato kale, creamy polenta and a white wine grapefruit beurre blanc sauce
\$52

ROASTED SEA BASS/HALIBUT *(seasonal) GF*

Roasted wild striped sea bass or halibut, garlic mashed potatoes, ratatouille vegetables, basil oil and a chive white wine butter sauce
\$46

WISCONSIN WHITE FISH

Pan-roasted white fish, herbed potato cake, French green beans, fried leeks and a basil white wine butter sauce
\$40

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PLATED DINNER MENU

Add \$3.00 per person for a second protein entrée choice

POULTRY

TUSCAN CHICKEN *GF*

One-half chicken, crispy roasted in traditional Tuscan style with rosemary and garlic, served with caramelized Brussels sprouts and roasted potatoes
\$37

COQ AU VIN *GF*

Chicken braised in red wine and thyme, pearl onions, roasted carrots, bacon and mushrooms, with a potato puree
\$38

CHICKEN STRASBOURG

Chicken with house-made wild mushroom stuffing, French green beans with tomato concasse and a Madeira cream sauce
\$38

GRILLED CITRUS CHICKEN *GF*

Grilled semi-boneless chicken breast with root vegetable puree, grilled asparagus and a citrus butter sauce
\$36

POULET AVEC RIZ SAUVAGE *GF*

Roasted semi-boneless chicken with wild rice, dried fruit, toasted pecans, sautéed baby carrots with a white wine garlic jus
\$36

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PLATED DINNER MENU

Add \$3.00 per person for a second protein entrée choice

DUETS

FILET AND SHRIMP *GF*

6 oz. filet of beef, three jumbo Gulf shrimp, grilled asparagus, potato puree and a béarnaise sauce
\$58

FILET AND LOBSTER *GF*

6 oz. filet of beef and half of a lobster tail with béarnaise sauce
\$76

FILET AND SEA BASS/HALIBUT *(seasonal)*

6 oz. filet of beef and wild striped sea bass/halibut, French green beans, roasted sweet potatoes and black truffle Madeira sauce
\$58

FILET AND SALMON *GF*

6 oz. filet of beef and Atlantic salmon, house-pureed potatoes, wilted spinach and a rich red wine butter sauce
\$58

HANGER STEAK AND SHRIMP

Marinated and grilled hanger steak, three jumbo Gulf shrimp, grilled asparagus, potato puree and red wine shallot butter sauce
\$52

HANGER STEAK AND CHICKEN

Marinated and grilled hanger steak, pan roasted chicken, Parmesan potatoes, French green beans and mushroom ragout
\$48

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PLATED DINNER MENU

Add \$3.00 per person for a second protein entrée choice

VEGETARIAN

WILD MUSHROOM TRUFFLE

RISOTTO *GF*

Wild mushrooms with Fontina and Parmesan cheese
\$34

RIGATONI CON MELANZANA

House-made marinara, fried eggplant,
fresh mozzarella, basil, and Grana Padano cheese
\$31

VEGETABLE CAVATTAPI

Cavattapi tossed in a light pesto cream sauce with
asparagus, red bell peppers and mushrooms
\$32

RAVIOLI PRIMAVERA

Ravioli filled with spinach, broccoli, asparagus, peas
and carrots, tossed in our house-recipe tomato sauce
with fresh basil
\$34

BAKED EGGPLANT

With house-made tomato sauce and herbed
ricotta custard
\$31

MARSCAPONE SPINACH RAVIOLI

Ravioli on a bed of spinach, wild mushrooms, truffle
cream sauce and a Parmesan crisp
\$34

ROASTED RED BELL PEPPER

Filled with herbed couscous, dried cherries, pecans
and roasted root vegetables with red pepper coulis
\$30

BUTTERNUT SQUASH RAVIOLI

Ravioli in a brown butter and sage sauce, topped
with Parmesan cheese
\$34

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DINNER BUFFETS

All buffets below are priced per person for 1 hour of service.

SILVER

Grilled hanger steak with cognac cream sauce
Coq au Vin
Roasted garlic mashed potatoes
Grilled asparagus
Mixed greens and sweet herbs
Assorted fresh-baked rolls with butter

\$45 per person

GOLD

Carved prime rib with natural au jus
Rigatoni con Melanzane
Gratin potatoes
Glazed carrots
Classic Caesar salad
Assorted fresh-baked rolls with butter

\$46 per person

PLATINUM

Grilled beef tenderloin with red wine demi
“Planked” salmon with pommery, bacon and fresh herbs
Dauphinoise potatoes
Grilled vegetable plate
Roquefort salad with dried fruit and candied nuts
Assorted fresh-baked rolls with butter

\$49 per person

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INTERACTIVE ENTRÉE STATIONS

Minimum of two stations are required- all stations are priced per person and must be ordered based on final guest count.

CARVING STATION (must select two options)

Boneless roasted turkey breast

served with natural giblet gravy and cranberry relish

\$17 per person

Herb-crusted roasted pork loin

served with a cider jus

\$18 per person

Hanger steak with au jus

\$20 per person

Roast beef tenderloin

served with bordelaise or béarnaise sauce

\$25 per person

Prime rib

served with horseradish cream

\$28 per person

Station Includes:

Petite onion rolls, choice of mashed or roasted potatoes, sautéed French green beans with tomato concasse, salad of mixed greens, grape tomatoes, black olives and shaved Parmigiano-Reggiano cheese with herbed red wine vinaigrette

LITTLE ITALY STATION

Classic lasagna

Penne Pasta

with shrimp in a delicate pesto cream sauce with green beans, sautéed mushrooms and zucchini

Sliced focaccia bread

Caesar salad

\$21 per person

INTERACTIVE ENTRÉE STATIONS

Minimum of two stations are required- all stations are priced per person and must be ordered based on final guest count.

FRENCH BISTRO STATION

Beef Bourguignon

Coq au Vin

Dauphinoise potatoes

Sliced baguettes

Frisée Salad, with bacon, Roquefort croutons and a walnut vinaigrette

\$25 per person

POULET & POLETTO STATION

Sautéed chicken Breast, with Dijon mustard sauce

Cut Bone-In Chicken, with lemon olive oil

Spinach Salad, with chopped tomatoes, eggs, bacon, red onion and creamy ranch dressing

Tuscan Rolls

\$21 per person

SALMON DUET STATION

Smoked Whole Salmon

“Planked” Salmon, with pommery, bacon and fresh herbs

Smoked lox cigarettos

Traditional toppings for salmon: chopped egg, capers, red onion, lemon zest
cucumber dill salad with red peppers

Marbled rye bread

\$23 per person

SLIDER STATION

Fried Portabella Mushrooms, with cheddar cheese

Salmon Burger, with lemon aioli, spicy sprouts and red onion

Beef Burger, with cheddar, frizzled onions, pickles and garlic aioli

Sweet Potato Fries

\$24 per person

DESSERTS

All items are priced per person

PLATED DESSERTS

FLOURLESS CHOCOLATE CAKE *GF*

rich chocolate cake served with
raspberry sauce and Chantilly cream

\$11.5

LEMON TART

Chilled lemon tart with honey meringue
and macerated berries

\$11

CHOCOLATE CARAMEL WAFFLE TART

Rich chocolate ganache with salted
caramel in a waffle tart

\$11.5

ENGLISH TRIFLE

Rich white cake with delicate berry compote
and vanilla pastry cream, topped with
crushed English toffee dust

\$11

TIRAMISU

Mascarpone cheese mousse layered with sponge
cake, soaked in espresso liqueur

\$11.5

CARROT CAKE

Carrot cake with crème fraiche icing

\$10.5

BANANA CHOCOLATE CREPE

Crepe lined with chocolate and banana,
topped with vanilla ice cream, caramel
and chocolate sauce

\$11.5

WARM SEASONAL CRISP

Served with vanilla ice cream and rum
caramel sauce

\$11

CITRUS POUND CAKE

Citrus-drenched pound cake with Frangelico,
fresh berries and whipped cream

\$11

MOUSSE TRIO

Trio of mousse: berry, vanilla and chocolate,
finished with chocolate shavings and
English toffee dust

\$11

BROWNIES & BLONDIES

House-made brownies/blondies, served
with vanilla ice cream

\$10.5

CHOCOLATE DUO

Chocolate mousse opera cake along with
A crispy chocolate ganache wedge

\$11.5

HOUSE-MADE SORBET *GF*

From our house-made sorbet selection

\$9.5

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DESSERTS

STATIONARY MINI DESSERTS

PETIT FOURS (assorted)

\$34 per dozen

MOUSSE SHOTS (assorted)

\$28 per dozen

CHEESECAKE BITES (assorted)

\$29 per dozen

PASTRY CREAM TARTS

With fresh berries

\$42 per dozen

DOUBLE-DIPPED CHOCOLATE STRAWBERRIES

\$33 per dozen

PROFITEROLES

Drizzled with white/dark chocolate

\$31 per dozen

HOUSE-MADE, ALL-BUTTER SHORTBREAD COOKIES

\$30 per dozen

LEMON TARTS

With fresh blueberries

\$29 per dozen

KEY LIME TARTS

\$30 per dozen

CHOCOLATE TRUFFLE CUPS

\$31 per dozen

CRÈME BRULEE

\$31 per dozen

TIRAMISU

\$31 per dozen

DESSERT STATIONS

S'MORES STATION (\$295 rental fee)

An interactive roasting station with graham crackers, Hershey's chocolate, Reese's peanut butter cups and marshmallows

\$5.5 per person

CANDY STATION

Up to 10 varieties of candies of your choosing, beautifully displayed in glass containers with scoops and take-home bags for your guests

\$7.5 per person

LATE NIGHT HORS D'OEUVRES

MINI SLIDERS

Mini angus beef burgers, cheddar cheese,
Frizzled onions and garlic aioli
\$42 per dozen

PULLED PORK SANDWICHES

Slow-roasted pork blended with home-made
barbeque sauce and jalapeno slaw on a soft bun
\$35 per dozen

CROQUE MONSIEUR TRIANGLES

French ham and cheese sandwiches with
mustard and pickles
\$30 per dozen

FRITES CONES

Crispy French fries served in paper cones,
topped with garlic aioli and ketchup
\$27 per dozen

CHEESE CURDS

White and yellow cheddar curds served in
paper cones with ranch sauce
\$35 per dozen

FRIED PICKLE SPEARS

Batter-fried spears served in paper cones
with Sriracha ranch sauce
\$29 per dozen

FLATBREAD PIZZA

Pizzas are cut in 12 pieces and priced by the dozen

Cheese, Sausage, Pepperoni, Veggie
\$28 per dozen

Alsatian (topped with crème fraiche, sweet onion and bacon)
\$30 per dozen

MINI BRATS OR HOT DOGS

Served hot in chaffing dishes with assorted classic condiments and buns

Mini Ballpark Hot Dogs
\$34 per dozen

Mini Brats
\$37 per dozen

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LATE NIGHT HORS D'OEUVRES

MAC AND CHEESE STATION

Served hot in chaffing dishes with the following toppings:
Seasoned bread crumbs, garlic bread crumbs, scallions, Parmesan cheese,
chili flakes, bacon crumbles, mixed peppers, onion

Aged cheddar mac and cheese with
macaroni pasta and cheddar sauce
\$10 per person

Lobster mac and cheese with orecchiette,
Gruyere cheese and truffle oil
\$15 per person

FONDUE STATION

Fondue of Gruyere and Emmentaler cheese with Kirsch,
served hot in a chaffing dish with the following accompaniments:
Rye, French or pretzel bread, tater-tots, sausage, broccoli, red pepper
\$12 per person

RAMEN STATION

Special ramen noodles with a house-made seafood-based broth,
Accompanied by the following add-ins:
Seasoned pork, sliced chicken, baby shrimp, scallions, mushrooms,
bamboo shoots, parsley, cilantro, chili flakes, hot sauce
\$13 per person

LATE NIGHT HORS D'OEUVRES

MINIATURE ICE CREAM DRINKS

Grasshoppers and Brandy Alexanders served with whipped cream and a chocolate straw in a retro miniature milkshake glass, butler-style passed

\$180 per gallon- serves about 40 guests
includes glassware rental

MINIATURE ROOT BEER FLOATS

Sprecher root beer and vanilla ice cream served with a small spoon in a miniature stein glass, butler-style passed

\$140 per gallon- serves about 40 guests
includes glassware rental

SNO CONES (\$250 RENTAL FEE)

Snow cones in paper cones, served in a variety of flavors from the main bar

Non-Alcoholic Flavors- \$5.5 per cone
Alcoholic Flavors- \$8.5 per cone

BAR AND BEVERAGE PACKAGES

COMPLETE BAR PACKAGE

Call Liquor, Beer, House Wine, Soft Drinks, Juice

First Hour	\$22.00 per person
Two Hours	\$27.00 per person
Three Hours	\$32.00 per person
Four Hours	\$37.00 per person
Five Hours	\$42.00 per person
Six Hours	\$47.00 per person

Beer, House Wine, Soft Drinks

First Hour	\$19.00 per person
Two Hours	\$24.00 per person
Three Hours	\$29.00 per person
Four Hours	\$34.00 per person
Five Hours	\$39.00 per person
Six Hours	\$44.00 per person

Premium Liquor, Beer, House Wine, Soft Drinks

First Hour	\$26.00 per person
Two Hours	\$31.00 per person
Three Hours	\$36.00 per person
Four Hours	\$41.00 per person
Five Hours	\$46.00 per person
Six Hours	\$51.00 per person

Soft Beverage Package

First Hour	\$9.00 per person
Two Hours	\$12.00 per person
Three Hours	\$15.00 per person
Four Hours	\$18.00 per person
Five Hours	\$21.00 per person
Six Hours	\$24.00 per person

CONSUMPTION BAR

Charges are pre-estimated and then based on a consumption basis on day of event

Mixed Drinks	
call	\$10.50
premium	\$11.50
Domestic Beer	\$6.50
Imported Beer	\$7.50
House Wine	\$8.50
Hard Seltzer	\$7.50
Soft Beverage	\$4.00

CASH BAR

Tax is inclusive in drink prices

Mixed Drinks	
call	\$11.00
premium	\$12.00
Domestic Beer	\$8.00
Imported Beer	\$9.00
House Wine	\$10.00
Hard Seltzer	\$9.00
Soft Beverages	\$4.00

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

BAR AND BEVERAGE PACKAGES

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, garnished with espresso beans
\$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 Pinot Noir

Raymond R Collection Merlot

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

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

BAR AND 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
Bombay Sapphire Gin
Diplomatico Planas Rum
Bacardi Rum
Malibu Coconut Rum
Mout Gay Rum
Makers Mark Bourbon
Jack Daniels Whiskey
Herradura Reposado Tequila
Crown Royal Whiskey
Glen Grant 10yr 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
Capital Brewery – WI Amber

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

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

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may increase your risk of food-borne illness.

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 Label	France	\$145

HOUSE WINE

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

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

RENTAL RATES & MINIMUMS

	MON-FRI DAY TIME	MON-THUR EVENING	FRIDAY EVENING	SAT/SUN DAY TIME	SAT EVENING	SUN EVENING
ROOM CHARGES	\$600	\$1,000	\$2,300	\$1,700	\$4,000	\$1,700
FOOD & BEVERAGE MINIMUMS	\$3,000	\$5,500	\$14,000	\$8,000	\$17,000	\$11,000
TOTALS	\$3,600	\$6,500	\$16,300	\$9,700	\$21,000	\$12,700

April through October Rates

Friday Evening Food & Beverage Minimum: \$15,000*

Saturday Evening Food & Beverage Minimum: \$18,000*

*Special Rates Apply to Holidays/Holiday Weekends/Holiday Seasons

Rental Time Windows

Evenings: Between 5:00pm-12:00am, based on a standard 6-hour package

Days: 11:00am - 3:00pm

Tables, chairs, china, silverware, glassware and basic white or ivory linen are guaranteed for up to 350 Guests. A service charge of 24% and sales tax of 8.4% will be added to the final bill and is not included in the quotes listed above. For Fridays and Sundays of holiday weekends, please use Saturday evening pricing.

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 estimated 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 only.

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.
Menu pricing locks in 90 days in advance of event.
We are happy to provide dietary substitutions upon advance request.

RENTAL TIME

Evening events may begin no earlier than 5pm and end no later than midnight. Standard package includes six (6) hours of event time. Daytime events may begin no earlier than 11am and end no later than 3pm.

DÉCOR

We will 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. No confetti/glitter/confetti cannons or streamers allowed. Candles are allowed in the space, as long as it is in a container that encloses the flame.

MISCELLANEOUS CHARGES

- Dance Floor Set-up, \$300
- Bartender Staffing Fee, \$175 per bartender, per 75 guests (Additional bartenders available for \$225 each)
- Outside Vendor Fee for Desserts, \$1.50 per person
- Cocktail Table Rental- \$10.25/table
- Custodial \$300

BARTOLOTTA CATERING INFO

PARKING:

Client may direct guests to pay and park at one of three nearby lots: Chase Tower Parking (Michigan and Water), CPSP+ Surface Lot (Michigan and Broadway) or small lot located behind venue on Broadway. Client may host parking directly with CPSP+ Surface Lot if desired...contact information can be provided upon request.

SECURITY GUARD

Bartolotta Catering at the Grain Exchange requires that one security guard be present on-site for duration of event window. Pricing is \$300.00 per guard. For groups of 400 or more, two guards may be required.

AUDIO/VISUAL SERVICES

Bartolotta Catering at the Grain Exchange can provide the following A/V items on-site:

- Projector Screen (descends from middle arch on south wall of room)
- Two wireless mics
- Mic Stand
- Large or Small podium
- In-house sound system for speeches/vocal needs

Any additional A/V needs not listed above must be rented and invoiced through Bartolotta Catering.

OTHER OPTIONAL FEES

- Balcony or Atrium bar rental fee- \$150
- Upgrade from standard linen (included) to floor-length linen- \$15/linen
- Additional half-hour of event time: \$400 for labor, \$800 for food & beverage addition for extra time
- Customized Signage, TBD based on size and design specifications
- Coat Check Station and Attendant, \$125
- Accent Up-lighting Package in soft white light- \$300
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CEREMONY ADD-ON PACKAGE

To add a ceremony onto a reception package, the fee is \$4,200.00. This includes set-up and tear-down of the ceremony, flipping of the Grain room over for the reception portion of the evening, use of the Atrium Lobby for cocktail hour with rental of a portable bar system, an additional half-hour of event time for the ceremony, additional labor and food & beverage costs for the additional time.

CLIENT SUITE

Client suite is connected to the Grain Exchange room in the northwest corner of the building. Hours of use and food options are TBD based on client's event needs and schedule of venue.

WI-FI AVAILABILITY

Wi-Fi is available complimentary throughout the Grain Exchange ballroom.