



BARTOLOTTA

CATERING & EVENTS

AT DISCOVERY WORLD

Catering Menu



FRONT ROOM
PHOTOGRAPHY
frphoto.com

Welcome to the Bartolotta Family

Thank you for considering Bartolotta Catering and Events at Discovery World 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 to our four-star cuisine for all the events you are planning: 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 30, 300 or 3000 people, Bartolotta's at Discovery World offers the perfect space. The Pilot House at Discovery World is our stunning 360 degree circular ballroom - boasts panoramic views of both Lake Michigan & Milwaukee's magnificent skyline. The Pavilion at Discovery World is Discovery World's newest venue option offering 9,000 square feet of event space. All of our exceptional event options 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!

JOE BARTOLOTTA

co-owner • The Bartolotta Restaurants

PAUL BARTOLOTTA

chef / co-owner • The Bartolotta Restaurants

JOANN HANSEN

general manager • Bartolotta Catering & Events At Discovery World

FELIX ROSADO

executive chef • Bartolotta Catering & Events At Discovery World

GF = gluten free

All prices are subject to a 22% service charge and 6.1% tax.


BARTOLOTTA
CATERING & EVENTS
AT DISCOVERY WORLD

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

Passed Hors D'oeuvres

Recommended minimum order of 6 pieces per person per hour.

HOT

PATE BRIC CREVETTES

shrimp and fresh basil wrapped in a pastry sheet
& served with agrodolce sauce
45 per dozen

BARTOLOTTAS CRAB CAKE

fresh crab meat with
old bay seasoning and red pepper aioli
40 per dozen

PANKO-SESAME SHRIMP

panko-sesame encrusted shrimp and pineapple coulis
40 per dozen

PORK BELLY GF

crispy pork belly on top of a sweet potato chip
and cranberry crème fraiche compote, sweet glaze
34 per dozen

WISCONSIN CHEESE CURDS

classic fried white cheddar cheese curds
34 per dozen

LONDON BROIL* GF

hanger steak served with brandy peppercorn sauce
33 per dozen

MINI GRILL CHEESE & TOMATO SOUP

served with our delicious tomato pernod soup
33 per dozen

ALSATIAN PIZZA

homemade crispy pizza, bacon,
grand cru cheese, caramelized onions
and crème fraiche
32 per dozen

ARTICHOKE CROSTILLANT

phyllo dough shells filled with sautéed artichokes,
wild mushrooms & parmesan cheese
32 per dozen

SAMOSA

chicken breast with garam masala, ginger, onion,
pepper, carrot, potato in a wonton shell
30 per dozen

WILD MUSHROOM TART

sautéed wild mushrooms and fonduta
infused with white truffle oil
30 per dozen

PETITE CROQUE MONSIEUR

traditional french ham and cheese sandwich
with a cornichon pickle
29 per dozen

CHICKEN SATAY GF

skewered chicken with sweet chili sauce
28 per dozen

GF = gluten free

All prices are subject to a 22% service charge and 6.1% tax.


BARTOLOTTA
CATERING & EVENTS
AT DISCOVERY WORLD

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

Passed Hors D'oeuvres

Recommended minimum order of 6 pieces per person per hour.

COLD

TUNA TARTARE *

sushi grade yellow fin tuna on a crispy wonton
with a sesame soy vinaigrette & wasabi tobiko
44 per dozen

PARMESAN COOKIE

topped with zucchini and yellow squash,
red pepper, basil, cherry tomato preserve
32 per dozen

SMOKED SALMON & CAPER GOAT CHEESE * GF

cold smoked salmon, spinach,
pickled red onion on rice cracker
40 per dozen

GLAZED EGGPLANT GF

pan-roasted eggplant coins with
tomato concasse, crème fraiche,
crispy leeks & balsamic glaze
30 per dozen

CUCUMBER WASABI CRAB SALAD GF

crab salad with radish, apple, mayo, citrus
36 per dozen

PESTO BRUSCHETTA

herbed toasted focaccia with fresh mozzarella,
grape tomato and homemade pesto
29 per dozen

LITTLE ITALY GF

fresh mozzarella and basil wrapped with prosciutto
& drizzled with oilvada oil
36 per dozen

DEVILED EGGS

black truffle and mustard
28 per dozen

ROASTED TOP SIRLOIN ROULADE *

thinly sliced, rolled with French mayo,
crispy onion & arugula
32 per dozen

CHICKEN PESTO SALAD

grilled chicken, mayo, raisins, pesto
over fruity crispy cracker
28 per dozen

PETITE ROAST BEEF *

served on toasted rye with horseradish cream,
crispy leeks & Italian parsley
32 per dozen

GOAT CHEESE OLIVADA

herbed goat cheese topped
with olivada sauce on puff pastry
26 per dozen

GF = gluten free

All prices are subject to a 22% service charge and 6.1% tax.


BARTOLOTTA
CATERING & EVENTS
AT DISCOVERY WORLD

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

Stationary Hors D'oeuvres

Stationary hors d'oeuvres must be ordered based on final guests 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

55 per dozen

FRESH SHUCKED OYSTERS *

60 per dozen

JONAH CRAB CLAWS,

mustard mayonnaise
65 per dozen

SUSHI

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

AVOCADO

55 per dozen

CALIFORNIA

crab, avocado,
cucumber
55 per dozen

PHILADELPHIA

smoked salmon, cream
cheese, and cucumber,
avocado, onion, and
sesame seed
55 per dozen

SPICY TUNA *

tuna, carrot, cucumber,
avocado, mayonnaise
55 per dozen

PRODUCE MARKET

assortment of sliced fresh fruit and berries
fresh vegetable crudités
with homemade dips
9 per person, per hour

CHEESE BOARD

selection of domestic or imported cheeses
creatively displayed and served with
assorted crackers, breads,
compotes and fresh fruit garnish

Wisconsin Artisanal Cheeses:
13 per person, per hour

Imported Cheeses:
17 per person, per hour

Wisconsin Summer Sausage:
4 per person, per hour with cheese board

ANTIPASTI

chef's selected imported meats, fontina and parmesan,
served with crostini, olives, red pepper,
mushrooms and breads,
10 per person per hour

Stationary Hors D'oeuvres

COLD

BEEF TENDERLOIN MINI SANDWICH *

beef tenderloin on soft onion roll with horseradish mayonnaise and watercress
42 per dozen

SHAVED SMOKED TURKEY BREAST MINI SANDWICH

shaved smoked turkey breast on soft pretzel roll with Swiss cheese & pesto mayonnaise
34 per dozen

CHICKEN PESTO MINI SANDWICH

grilled chicken, pesto, raisins, mayo on soft Ciabatta roll
32 per dozen

ROASTED TOMATO BRIE CHEESE MINI SANDWICH

roasted tomato on soft butter roll with Brie cheese and sun dried tomato mayonnaise
30 per dozen

HOT

GF WALKING TACOS *

Choice of:

El Gringo: seasoned ground beef, lettuce, tomatoes, queso fresco, served over Frito chips

Chicken Tinga: white meat chicken cooked in a chipotle-tomato sauce with lettuce, tomatoes, queso fresco, sour cream, served over Fritos chips

Pork Belly: pork belly braised in maple glaze with jicama slaw, served over Fritos chips

40 per dozen

BONELESS SHORT RIB SLIDERS

braised in red wine
served on a mini brioche bun with frizzled onions
\$38 per dozen

MEATBALLS

tossed in a brandy peppercorn sauce
34 per dozen

MAPLE-CHIPOTLE CHICKEN FRITTERS

all meat fritters double battered served with sugar bush maple-chipotle glaze
34 per dozen

BAKED TRUFFLE MAC & CHEESE BITES

urbani truffle cheese sauce made with grand cru, fontina, sharp cheddar & topped with seasoned panko
32 per dozen

PORK SLIDERS

braised pork shoulder with house rub spices and Miss Beverly's BBQ sauce with frizzled onions
32 per dozen

CORNDOG LOLLIPOPS

cornmeal battered on a stick and served with ketchup and dijon mustard
32 per dozen

TRUFFLE PARMESAN POTATO CHIPS

potatoes tossed with grana parmesan cheese and perfumed with truffle oil
32 per dozen

DEEP FRIED VEGETABLE SPRING ROLLS

with carrots, cabbages, onions, peas and bamboo shoots, spices with sweet and sour sauce
32 per dozen

GF = gluten free

All prices are subject to a 22% service charge and 6.1% tax.


BARTOLOTTA
CATERING & EVENTS
AT DISCOVERY WORLD

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

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

GF ROQUEFORT SALAD

frisee lettuce, belgian endive, radicchio
with toasted walnuts, granny smith apples,
roquefort blue cheese crumbles
and tossed with a sherry vinaigrette

bread and butter

Choose Three of the following Small Plate Options:

GF SEA SCALLOP *

asparagus risotto cake & succotash lacinato kale, sweet
corn, red peppers, bacon, chives
citrus butter sauce

GF BUTTER POACHED HALIBUT *

garbanzo beans, roasted red peppers potato puree and
a sweet clam butter sauce & fine herbs

GF PORK BELLY

truffle polenta cake
mirepoix & red wine sauce

GF FILET AU POIVRE BEEF TENDERLOIN *

potato puree, French beans
and cognac-peppercorn Sauce

GF CITRUS CHICKEN

yukon potato puree,
sautéed spinach & citrus butter sauce

GF WILD MUSHROOM RISOTTO

Fontina cheese and white truffle oil

64 per person

SOUTH DOCK

GF MIXED GREEN SALAD

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

bread and butter

Choose Three of the following Small Plate Options:

GF BUTTER POACHED SHRIMP

potato puree and sautéed spinach

GF ATLANTIC SALMON *

sautéed spinach, potato puree and buerre blanc

GF PORK LOIN *

roasted sweet potatoes
and wild mushroom ragout

GF GRILLED NEW YORK STRIP LOIN *

yukon gold potato puree, caramelized Brussels sprouts,
and bordelaise sauce

GF HONEY-CHIPOTLE CHICKEN

garlic potato puree with jicama slaw
& chipotle butter sauce

RIGATONI CON MELANZANE

tubes of pasta with roasted eggplant,
fresh mozzarella, and basil infused tomato sauce

45 per person

GF = gluten free

All prices are subject to a 22% service charge and 6.1% tax.


BARTOLOTTA
CATERING & EVENTS
AT DISCOVERY WORLD

page 7 | Version 01.2019

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

Plated Dinner Menu

First Course, please choose one of the following:

MIXED GREENS

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

CAESAR SALAD *

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

ITALIAN CASA SALAD

bibb and romaine lettuce, English cucumbers, red onion, grape tomatoes tossed with red wine vinaigrette

POTATO LEEK SOUP

yukon gold potatoes and leeks pureed with cream and garnished with bacon & chives

TOMATO PERNOD SOUP

rich tomato soup seasoned with pernod and basil topped with a parmesan croute

The following please add \$3 per person

CAPRESE SALAD

sliced roma tomatoes, fresh buffalo mozzarella with baby arugula, cracked black pepper olive oil and balsamic reduction

ROQUEFORT SALAD

frisee lettuce, Belgian endive, radicchio with toasted walnuts, granny smith apples, Roquefort blue cheese crumbles and tossed with a sherry vinaigrette

GOAT CHEESE & SPINACH SALAD

demi sec grape tomatoes & hazelnut encrusted goat cheese with baby spinach, orange segments, hazelnuts, and balsamic vinaigrette

STRAWBERRY & MIXED GREENS SALAD

mixed greens served with a brie crostini, candied pecans and cabernet vinaigrette

LOBSTER & SHRIMP BISQUE

creamy shellfish soup with shrimp, fresh herbs and brandy

BUTTERNUT SQUASH SOUP (seasonal)

creamy butternut squash with Madeira wine garnished with toasted pecans & cranberry gastrique

WILD MUSHROOM SOUP

sautéed wild mushrooms with Madeira cream & finished with white truffle oil.

INTERMEZZO COURSE

seasonal citrus sorbet \$5 per person



GF = gluten free

All prices are subject to a 22% service charge and 6.1% tax.

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

Plated Dinner Menu

POULTRY

GF COQ AU VIN

chicken braised in red wine, pearl onions with thyme, roasted carrots,
bacon, mushrooms & potato puree

33

GF ITALIAN ROASTED CHICKEN

roasted semi-boneless chicken breast in the traditional tuscan style with rosemary and garlic
caramelized brussels sprouts and roasted potatoes

32

GF STRAUSBERG CHICKEN

roasted semi-boneless chicken infused with tarragon,
potato puree, French beans & mushroom veloute

31

GF CITRUS CHICKEN

grilled boneless chicken breast with Yukon potato puree,
sautéed spinach & citrus butter sauce

30

MEAT

GF FILET MIGNON *

peppered-crust filet of beef
served with yukon gold potato puree, french beans & au poivre sauce

47

GF GRILLED HANGER STEAK *

honey citrus marinated steak
over spinach, roasted Yukon potatoes & red wine butter sauce

43

GF GRILLED NEW YORK STRIP *

yukon gold potato puree, caramelized brussels sprouts, and bordelaise sauce

42

GF BRAISED SHORT RIBS

boneless short ribs with potato puree, blanched carrots & red wine

38

GF PAN ROASTED PORK CHOP *

dijon pork chop over roasted sweet potatoes and apples with a rosemary cider sauce

34


BARTOLOTTA
CATERING & EVENTS
AT DISCOVERY WORLD

GF = gluten free

All prices are subject to a 22% service charge and 6.1% tax.

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

Plated Dinner Menu

SEAFOOD ENTRÉE CHOICES

GF DIVER CAUGHT SEA SCALLOPS

asparagus risotto cake & succotash, lacinato kale, sweet corn, red peppers, bacon, chives
citrus butter sauce, garnished with arugula and chili oil

47

GF BUTTER POACHED HALIBUT (seasonal) *

garbanzo beans, roasted red peppers potato puree and a sweet clam butter sauce & fine herbs
Halibut available April to November but subject to availability.

43

GF BUTTER POACHED MEDITERRANEAN SEA BASS *

garbanzo beans, roasted red peppers potato puree and a sweet clam butter sauce & fine herbs

37

GF SAUTEED ATLANTIC SALMON *

sautéed spinach, potato puree and buerre blanc sauce

35

GREAT LAKES WHITEFISH WITH SEASONED BREADCRUMBS *

pan seared fish served with red skin parsley boiled potatoes
& garlic summer vegetables with a lemon butter sauce

33

VEGETARIAN

PARMESAN & RICOTTA RAVIOLI

ravioli with sautéed wild mushrooms,
white truffle brown butter and sautéed spinach

32

VEGETABLE STRUDEL & TRUFFLE MUSHROOM SALAD

summer roasted vegetables wrapped in
parmesan phyllo dough over corn fondue

30

RISOTTO DI FUNGHI

wild mushroom risotto with fontina cheese
and white truffle oil

28

PENNE PASTA WITH PESTO CREAM SAUCE

zucchini, sautéed mushrooms, grape tomatoes
and parmesan cheese

26

RIGATONI CON MELANZANE

tossed in our house-recipe tomato sauce with eggplant,
fresh mozzarella, basil and parmigiano-reggiano

26

GF = gluten free

All prices are subject to a 22% service charge and 6.1% tax.


BARTOLOTTA
CATERING & EVENTS
AT DISCOVERY WORLD

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

Plated Dinner Menu

DUETS

GF PETITE FILET MIGNON & DIVER-CAUGHT SEA SCALLOPS *

potato puree, spinach & red wine demi

50

GF PETITE FILET MIGNON & ROASTED HALIBUT (SEASONAL) *

potato puree, spinach & black truffle madeira sauce

49

GF PETITE FILET MIGNON & SHRIMP *

potato puree, spinach & Béarnaise sauce

48

GF PETITE FILET MIGNON & AIRLINE CHICKEN BREAST *

parmesan potatoes, spinach and brandy peppercorn sauce

46

GF GRILLED HANGER STEAK & SHRIMP *

potato gratin, French beans and red wine butter sauce

45

GF GRILLED HANGER STEAK & AIRLINE CHICKEN BREAST *

potato puree, French beans and wild mushroom ragu

40

Plated Kids Menu

For guests 12 and under.

1ST COURSE : FRESH FRUIT CUP

seasonal fruit & berries

CHEESEBURGER

french fries

16

CHICKEN TENDERS

french fries, ketchup, and ranch

16

MAC + CHEESE

16

GF = gluten free

All prices are subject to a 22% service charge and 6.1% tax.


BARTOLOTTA
CATERING & EVENTS
AT DISCOVERY WORLD

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

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

GF planked atlantic salmon *, mustard mayonnaise, bacon & fine herbs

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

baked mostaccioli pasta

GF potato gratin and seasonal vegetables

caesar salad *

petite rolls with butter

38 per person

BACKYARD BBQ

GF 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

homemade macaroni & cheese

GF roasted potato salad

GF buttery corn on the cob

GF cornbread

34 per person

LITTLE ITALY

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

GF chicken marsala-boneless chicken breast & marsala wine mushroom sauce

GF parmesan green bean salad with basil, grape tomatoes & balsamic vinaigrette

GF roasted rosemary potatoes with caramelized onions and garlic

panzanella bread salad with vine ripe tomatoes, red onions, basil, cucumbers, arugula and red wine vinaigrette

focaccia bread & butter

32 per person

GF = gluten free

All prices are subject to a 22% service charge and 6.1% tax.


BARTOLOTTA
CATERING & EVENTS
AT DISCOVERY WORLD

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

Dinner Buffets

PILOT HOUSE

SALAD, please select one:

GF Caesar Salad * : Bartolotta's signature salad with romaine, romano dressing and garlic croutons

GF Italian Casa Salad: bibb and romaine lettuce, English cucumbers, red onion, grape tomatoes tossed with red wine vinaigrette

GF Roquefort Salad: frisee lettuce, Belgian endive, radicchio with toasted walnuts, granny smith apples, Roquefort blue cheese crumbles and tossed with a sherry vinaigrette

bread and butter

MEATS, please select two:

Chef attended stations

GF Beef tenderloin * with red wine demi glace

GF Roasted prime rib * and beef au jus

GF Honey citrus marinated hanger steak * & red wine butter sauce

GF Roasted pork loin * with wild mushroom ragout

PASTA, please select one:

Rigatoni con Melanzane

Pesto Crème Penne Pasta

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

VEGETABLES, please select one:

GF Caramelized Brussels Sprouts

GF French Green Beans

GF Mashed Root Vegetables

STARCH, please select one:

GF Roasted Potatoes with Garlic & Rosemary

GF Parsley Red Boiled Potatoes

GF Golden Yukon Potato Puree

50 per person


BARTOLOTTA
CATERING & EVENTS
AT DISCOVERY WORLD

GF = gluten free

All prices are subject to a 22% service charge and 6.1% tax.

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

Dinner Buffets

GREAT LAKES

SALAD, please select one:

GF Mixed Greens: mesclun spring mix & crisp romaine with fresh herbs, grape tomatoes, sliced red onions and rice wine vinaigrette.

GF Italian Casa Salad: bibb and romaine lettuce, English cucumbers, red onion, grape tomatoes tossed with red wine vinaigrette

served with bread and butter

MEATS, please select two:

Chef attended stations

GF Pit ham with dijon-honey glaze

GF Rotisserie top sirloin * with garlic and black pepper & beef au jus

GF Oven roasted turkey breast & roasted turkey au jus

PASTA, please select one:

Rigatoni Con Melanzane

Pesto Crème Penne Pasta

Baked Ravioli with béchamel and asiago cheese

VEGETABLES, please select one:

GF Roasted Sweet Potatoes

GF French Green Beans

GF Mashed Root Vegetables

STARCH, please select one:

GF Bacon Roasted Potatoes

GF Golden Yukon Potato Puree

GF Parsley Red Boiled Potatoes

35 per person

GF = gluten free

All prices are subject to a 22% service charge and 6.1% tax.


BARTOLOTTA
CATERING & EVENTS
AT DISCOVERY WORLD

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

Dinner Buffets

WELCOME TO WISCONSIN

ELLSWORTH'S CHEESE CURDS

A Wisconsin Favorite
deep fried white cheddar cheese curd
with ranch dressing

GF CHEESE & SAUSAGE

applewood smoked cheddar bratwurst, Usinger's beef summer sausage & Hook's white cheddar

USINGER'S MILWAUKEE BRATS

brats cooked in sweet onions, beer & butter.
served with sauerkraut, mustard and ketchup

FISH FRY

Fried Atlantic Cod *

French Fries

GF Creamy Coleslaw

GF Apple Sauce

GF Tartar Sauce

GF Ketchup

CUSTARD STATION

GF Vanilla & Chocolate

45 per person

If more than 150 people, there is a cost of equipment

GF = gluten free

All prices are subject to a 22% service charge and 6.1% tax.


BARTOLOTTA
CATERING & EVENTS
AT DISCOVERY WORLD

page 15 | Version 01.2019

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

Wisconsin Tasting Menu

FIRST COURSE, select one:

GF WATERMELON BEET SALAD

Laclare Evalon's goat cheese
mixed greens, roasted baby beets, tossed in a Door County cherry vinaigrette

GF CAPRESE SALAD

sliced roma tomatoes, Crave Brother's fresh buffalo mozzarella, baby arugula,
cracked black pepper, olive oil and balsamic reduction

SECOND COURSE, select one:

NUESKE'S GRILLED CHEESE

Brie cheese, Nueske's bacon, with a honey-port wine on brioche

ROTH GRAND CRU MAC & CHEESE

Cheese sauce with herbs & topped with garlic breadcrumbs

THIRD COURSE, select one:

GREAT LAKES WHITEFISH *

Pan seared fish seasoned panko served with red skin parsley boiled potatoes
& garlic summer vegetables with a lemon butter sauce

GF GRILLED NEW YORK STRIP *

Red mashed parmesan red potatoes, Brussels sprouts, red wine demi & caramelized shallots

DESSERT COURSE, select one:

SPRECHER ROOT BEER FLOAT

RHUBARB COBBLER

Saigon cinnamon & crème fraiche

70 per person

GF = gluten free

All prices are subject to a 22% service charge and 6.1% tax.


BARTOLOTTA
CATERING & EVENTS
AT DISCOVERY WORLD

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

Desserts

PLATED DESSERTS

GF FLOURLESS CHOCOLATE CAKE

rich chocolate cake
served with raspberry sauce, Chantilly cream
9

COBBLER

Saigon cinnamon & crème fraiche with port wine
mixed berry, rhubarb, or pear
9

GRAND MARNIER STRAWBERRY SHORTCAKE

fresh whipped vanilla cream, fresh strawberries
9

APPLE TART

caramel sauce and Amarena cherry compote
9

HONEY CHEESECAKE

fresh strawberry wedge and Chantilly cream
9

TIRAMISU

Mascarpone cheese mousse layered with sponge cake
soaked in espresso liqueur
8

CHOCOLATE MOUSSE

covered in a dark chocolate ganache
with raspberries and praline sugar shard
8

CITRUS TART

chilled lemon tart with honey meringue
and marinated berries
8

GF HOMEMADE SORBET

from our homemade sorbet selection
8

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
42 per dozen

GF DOUBLE DIPPED

CHOCOLATE STRAWBERRIES
35 per dozen

GF TRUFFLE CUPS

garnished with fresh raspberries
28 per dozen

SALTED CARAMEL PUMPKIN CHEESECAKE

40 per dozen

HONEY CHEESECAKE BITES

30 per dozen

LEMON TART

with fresh blueberries
28 per dozen

MINI SWAN CREAM PUFFS

38 per dozen

MINIATURE TIRAMISU

30 per dozen

MINIATURE CARROT CAKE

with crème fraiche frosting
25 dozen

GF TRUFFLE LOLLIPOPS

40 per dozen

GF PETITE CRÈME BRULÉE *

vanilla or chocolate
30 per dozen

GF PETITE FLOURLESS CHOCOLATE CAKE

with raspberries & Chantilly cream
25 per dozen

FRENCH SILK PIE

38 per dozen


BARTOLOTTA
CATERING & EVENTS
AT DISCOVERY WORLD

GF = gluten free

All prices are subject to a 22% service charge and 6.1% tax.

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

Late Night

to better serve you and your guests, late night menu is tray passed by servers.
some items can be arranged to be on a station.

BEEF SLIDERS *

Angus beef burgers, fried onions,
Merkts cheddar and a sliced pickle
40 per dozen

MINI HARD SHELL TACOS *

onion, cilantro & radishes

Short Rib 35 per dozen

Pork 30 per dozen

WISCONSIN CHEESE CURDS

classic fried white cheddar cheese curds
34 per dozen

MINI BALLPARK HOT DOG

relish, mustard, onion

34 per dozen

JOE'S BRAT SLIDER *

beer braised onions, spicy mustard,
Merkts cheddar on a pretzel bun and frites
34 per dozen

PETITE CROQUE MONSIEUR

traditional French ham & cheese sandwiches
with cornichon pickles
30 per dozen

POMME FRITES

French fries with choice of sauce:
garlic aioli or ketchup
24 per dozen

PIZZERIA PICCOLA PIZZA

Pizzas are cut in 6 pieces

Choice of:

Cheese

Sausage

Pepperoni

Veggie Supreme

15 per pizza, Gluten Free add 5

GF MINI MILK SHAKES

Strawberry, chocolate, mint, vanilla
45 per dozen

Milk Shots with chocolate chip cookies
36 per dozen

GF = gluten free

All prices are subject to a 22% service charge and 6.1% tax.


BARTOLOTTA
CATERING & EVENTS
AT DISCOVERY WORLD

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

Bar and Beverage Packages

COMPLETE BAR PACKAGE

Beer, House Wine, Call Liquor, Soft Drinks

First Hour	17 per person
Two Hours	22 per person
Three Hours	27 per person
Four Hours	32 per person
Five Hours	37 per person

Beer, House Wine, Premium Liquor, Soft Drinks

First Hour	23 per person
Two Hours	28 per person
Three Hours	33 per person
Four Hours	38 per person
Five Hours	43 per person

UPGRADE WINE WITH PACKAGE

Tier 1 choice of 4 of the below options.

Beverage Package Price PLUS \$6 per person

Hayes Ranch Chardonnay
Geyser Peak Sauvignon Blanc
Bex Reisling
Inkberry Cabernet
Raymond R Collection Merlot
Dark Horse Pinot Noir

BEER WINE SODA PACKAGE

Beer, House Wine, Soft Drinks

First Hour	15 per person
Two Hours	20 per person
Three Hours	25 per person
Four Hours	30 per person
Five Hours	35 per person

Tier 2 choice of 4 of the below options.

Beverage Package Price PLUS \$10 per person

Skyfall Vineyards Pinot Gris
Sterling Napa Chardonnay
Markham Sauvignon Blanc
Wente "Southern Hills" Cabernet
Peterson Mendo Blendo
La Crema Monterey Pinot Noir

CONSUMPTION BAR

Rail Liquor	6.75 per drink
Call Liquor	7.75 per drink
Premium Liquor	8.75 per drink
Domestic Beer	4.75 per bottle
Craft Beer	5.75 per bottle
Wine by the Glass (House)	6.75 per glass
Mineral Water	2.75 per glass
Soda or Juice	2.75 per glass

CASH BAR

Tax is inclusive in drink prices.

Rail Liquor	7 per drink
Call Liquor	8 per drink
Premium Liquor	9 per drink
Domestic Beer	5 per bottle
Craft Beer	6 per bottle
Wine by the Glass (House)	7 per glass
Mineral Water	3 per glass
Soda or Juice	3 per glass

BAR SERVICE: *There will be a \$125 per 75 guest staff charge for any bar service.*

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

GF = gluten free

All prices are subject to a 22% service charge and 6.1% tax.


BARTOLOTTA
CATERING & EVENTS
AT DISCOVERY WORLD

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

Bar and Beverage

Call Liquors

to include:

Skyy Vodka
Tanqueray Gin
Bacardi Rum
Malibu Coconut Rum
Captain Morgan Rum
Jose Cuervo Gold Tequila
Jim Beam Bourbon
Jack Daniels Whiskey
Canadian Club Whiskey
Southern Comfort
Korbel Brandy
Dewars White Label Scotch
Baileys
Kahlua

Premium Liquors

to include:

Tito's Vodka (GF)
Bombay Sapphire Gin
Bacardi Rum
Malibu Coconut Rum
Captain Morgan Rum
Hornitos Tequila
Makers Mark Bourbon
Jack Daniels Whiskey
Crown Royal Whiskey
Southern Comfort
Korbel Brandy
Johnny Walker Red Scotch
Baileys
Kahlua

Bottled Beer

to include:

Miller Lite
Miller High Life
New Glarus Spotted Cow
Lakefront Riverwest Stein
K4 Fantasy Factory IPA

House Wine

to include:

Sauvignon Blanc
Chardonnay
Cabernet Sauvignon
Pinot Noir
White Zinfandel

Soft Drinks

to include,:

Coke, Diet Coke, Sprite
Assorted Juices
Bottled Water

GF = gluten free

All prices are subject to a 22% service charge and 6.1% tax.


BARTOLOTTA
CATERING & EVENTS
AT DISCOVERY WORLD

page 20 | Version 01.2019

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

Wine List

Whites

Hayes Ranch Chardonnay	California	\$36
Bex Riesling	Germany	\$36
Geyser Peak Sauvignon Blanc	California	\$36
Markham Sauvignon Blanc	California	\$42
Skyfall Vineyard Pinot Gris	Washington	\$42
Sterling Napa Chardonnay	California	\$44
Sonoma Cutrer Chardonnay	California	\$55
Kim Crawford Sauvignon Blanc	New Zealand	\$61
William Hill Chardonnay	California	\$65
Silvio Jermann Pinot Gris	Italy	\$66
Chalk Hill Chardonnay	California	\$88

Reds

Dark Horse Pinot Noir	California	\$36
Raymond R Collection Merlot	California	\$38
Inkberry Caberney Sauvignon	Australia	\$40
Wente "Southern Hills" Cabernet Sauvignon	California	\$42
Peterson Mendo Blendo	California	\$48
LaCrema Monterey Pinot Noir	California	\$54
Louis Martini Cabernet	California	\$53
BV Napa Cabernet	California	\$76
MacMurray Pinot Noir	California	\$78
Raymond Reserve Cabernet	California	\$89

Sparkling

Freixenet Brut	California	\$36
Astoria Lounge Prosecco	Italy	\$45
Schramsberg Mirabelle Brut	California	\$72
Veuve Cliquot Yellow Label	France	\$135

House Wine

Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc, White Zinfandel	\$30
Merlot, Pinot Grigio, Moscato	\$34

GF = gluten free

All prices are subject to a 22% service charge and 6.1% tax.


BARTOLOTTA
CATERING & EVENTS
AT DISCOVERY WORLD

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

Bartolotta Catering Information

DEPOSITS:

30% of total of the room rental and food and beverage minimum is due upon signing the catering contract.

25% of total of the room rental and food and beverage minimum is due 6 months before your event.

25% of total of the room rental and food and beverage minimum 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 22% taxable service charge applied to all event charges.

6.1% 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.

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.

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

MISCELLANEOUS CHARGES

- China, Glass & Silver, \$5 per person
- Dance Floor Set-up, \$275 in Pilot House
- Bar Set-up Fee, \$125 per 75 guests
- Cake Cutting Fee, \$1.50 per person

Optional Services Available - Additional Charges are as follows:

- Customized Signage, \$45 each
- Coat Check Attendant, \$125 each
- Piano, Concert Grand, in Pilot House \$325 rental and tuning fee

GF = gluten free

All prices are subject to a 22% service charge and 6.1% tax.


BARTOLOTTA
CATERING & EVENTS
AT DISCOVERY WORLD

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

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 at \$85. Client to determine if they will cover the \$10 per car 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 advance. For additional parking needs: overflow, bus, shuttle, etc., please arrange with Bartolotta catering manager.

SECURITY GUARD

Discovery World requires any event that starts before business hours (9am M-F and 10am on Saturday and Sunday) or for all events that start at 5pm or after, to have a security guard on-site, for a fee of \$180. If an event has 500 or more guests, two security guards will be required, for a total of \$360.

CUSTODIAL SERVICE

Discovery World requires all events to have custodial service at \$250 per event. If an event has 500 or more guests, two custodial services are required at \$500.

AUDIO/VISUAL SERVICES

Bartolotta Catering works with the technology department of Discovery World to provide AV services for events. Arrangements are made and invoiced through Bartolotta Catering and Events at Discovery World. Equipment available, but not limited to:

- LCD Projectors/Screens: \$350 (includes AV set up)
- Laptop, Discovery World: \$100
- Podium with wireless microphone: \$50
- Microphone, Wireless: \$25
- Microphone, Lavalier: over the ear, no clip on: \$85
- Great Lakes Monitor: \$100
- 42' TV Monitor: \$250
- Audio Connection: \$25
- Set-Up Fee & Technical Support: \$50 per hour

WI-FI AVAILABILITY

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

GF = gluten free

All prices are subject to a 22% service charge and 6.1% tax.


BARTOLOTTA
CATERING & EVENTS
AT DISCOVERY WORLD

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