
BACCHUS

A BARTOLOTTA RESTAURANT

925 EAST WELLS STREET, MILWAUKEE, WI 53202

414-765-1166 / 414-765-1161 FAX

CATERING DINNER MENU

PASSED HORS D'OEUVRES

Minimum order of two dozen of any passed Hors d'Oeuvres, unless otherwise noted.

CHILLED

STEAK TARTARE, CAPER AIOLI, PICKLED MUSTARD SEED, TOASTED BRIOCHE \$38 DOZEN

YELLOWFIN TUNA TARTARE WITH SESAME-SOY VINAIGRETTE AND WASABI TOBIKO CAVIAR SERVED ON A CRISPY WONTON TRIANGLE \$36 DOZEN

CAVIAR, BLINI, CAULIFLOWER CREAM, CHIVES MARKET PRICE

PETIT SHRIMP COCKTAIL, LEMON, CELERY \$38 DOZEN

PETIT HERBED GOAT CHEESE TART WITH DEMI SEC TOMATO AND MICRO HERBS - V \$29 DOZEN

ENGLISH CUCUMBER, HUMMUS, SMOKED PAPRIKA, TOMATO CHUTNEY - GF/V \$29 DOZEN

WARM

WILD MUSHROOM TARTLETS, FONTINA FONDUTA, VEAL GLACE \$28 DOZEN

KOREAN BBQ PORK MEATBALLS, GOCHUJANG SAUCE, SCALLIONS - GF \$30 DOZEN

MAINE CRAB CAKES, LEMON AIOLI, CHIVES - GF \$38 DOZEN

CRISPY SHRIMP IN PATE BRIC, AGRODOLCE SAUCE \$38 DOZEN

WISCONSIN GRILLED CHEESE, CORNICHON SKEWERS - V \$24 DOZEN

SPINACH ARANCINI, SMOKED MOZZARELLA, BASIL AIOLI - V \$26 DOZEN

FRIED POLENTA, OLIVE TAPENADE, ROMESCO SAUCE - GF/V \$26 DOZEN

Menu items reflect the freshest ingredients for the season and are subject to change. Menus are required two weeks prior to your arrival. Pricing does not include service charge and tax. January 30th, 2020.

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CHEESE DISPLAY

THREE TYPES OF ASSORTED CHEESES AND CRACKERS
25 GUESTS \$175 / 50 GUESTS \$250 / 75 GUESTS \$375

CHARCUTERIE - \$7 PER PERSON

FIRST COURSE

*For groups over 25, Host please choose one item below or provide counts
one week prior to arrival with a maximum of two items.
If less than 25 guests, Host can choose up to two items.*

ARUGULA, DRIED DOOR COUNTY CHERRIES, CRUMBLLED GOAT CHEESE, CANDIED PECANS, CHERRY
VINAIGRETTE - GF/V
\$15

SPINACH SALAD, PORK BELLY LARDONS, TOASTED BAGUETTE, GRAINY MUSTARD VINAIGRETTE,
WARM POACHED EGG
\$15

CHOPPED ROMAINE SALAD, HERBED BUTTERMILK DRESSING, GARLIC CROUTONS, GRATED
PARMESAN -V
\$13

MIXED FIELD GREENS, VEGETABLE CRUDITÉ, SHERRY-BALSAMIC VINAIGRETTE - GF/V
\$13

ROASTED PARSNIP SOUP, CARAMELIZED APPLE, PARSNIP CHIP - GF
\$13

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STANDARD ENTRÉES

PLEASE SELECT THREE OPTIONS:

For groups over 25 guests, counts are required for each entrée one week prior to arrival, with a maximum of three entrée selections including a vegetarian option. Host to provide place cards clearly indicating the entrée selection, i.e. 'Beef', 'Chicken', 'Vegetarian' or a picture of the item.

FILET MIGNON, 8 oz. WITH YUKON GOLD POTATO PURÉE,
SAUTÉED MUSHROOMS AND BOURBON PEPPERCORN CREAM - GF \$46

GRILLED GRASS FED FLANK STEAK, 6 oz. YUKON GOLD POTATO PURÉE,
SAUTÉED MUSHROOMS AND BOURBON PEPPERCORN CREAM - GF \$36

BRAISED BEEF SHORT RIB, HORSERADISH-CELERY ROOT PURÉE, RED WINE-BRAISED PEARL
ONION, CRISPY CELERY ROOT - GF \$38

ORGANIC CHICKEN, HONEY GLAZED CARROTS, BRAISED TUSCAN KALE, CHICKEN BRODO - GF \$31

SAUTÉED SCOTTISH SALMON, ROASTED BEET COULIS, CRISPY BRUSSELS SPROUTS, MEYER
LEMON BUTTER SAUCE - GF \$36

VEGETARIAN BUTTERNUT SQUASH RISOTTO, TOASTED ALMONDS, BOURBON BARREL MAPLE
GASTRIQUE - GF/V \$29

SPECIALTY ENTRÉES

PLEASE SELECT THREE OPTIONS:

The entrees listed below are available for any private party ONLY if exact counts for each entrée are provided 10 DAYS prior to your arrival with a place card indicating who ordered the entrée regardless of guest count.

SEA SCALLOPS, ACORN SQUASH PUREE, ROMANESCO, CAULIFLOWER, PORK BELLY LARDONS, WHITE
WINE BUTTER SAUCE -GF \$36

YELLOWTAIL KINGFISH, AVOCADO PUREE, MARINATED BOK CHOY, JASMINE RICE CAKE, SWEET SOY
GLAZE -GF \$38

WILD STRIPED BASS, ROASTED EGGPLANT, ARTICHOKEs, CURED BLACK OLIVE TAPENADE -GF
\$37

WAGYU FLAT IRON STEAK, TOGARASHI RUB, CARROT-GINGER PUREE, SHISHITO PEPPERS, XO
SAUCE -GF \$49

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SPECIALTY ENTRÉES (CONT.)

BACON-WRAPPED VENISON LOIN, ROASTED SUNCHOKES, PEARS, WATERCRESS AND PEARL ONIONS -GF \$46

ROHAN DUCK BREAST, BRAISED FENNEL, MANDARIN PURÉE, TOASTED ALMONDS, DUCK JUS - GF \$38

COMBINATION PLATES

The entrees listed below are available for private parties ONLY if ALL guests are eating the same entrée, with the exception of a vegetarian entree.

FILET MIGNON, 6 OZ. AND GRILLED SHRIMP WITH YUKON GOLD POTATO PURÉE, SEASONAL VEGETABLES AND RED WINE BUTTER SAUCE - GF \$48

FILET MIGNON, 6 OZ. AND 2 SCALLOPS WITH YUKON GOLD POTATO PURÉE, SEASONAL VEGETABLES AND RED WINE BUTTER SAUCE - GF \$52

FILET MIGNON, 6 OZ. AND HALF MAINE LOBSTER WITH YUKON GOLD POTATO PURÉE SEASONAL VEGETABLES AND RED WINE BUTTER SAUCE - GF \$64

CHILDREN'S ENTRÉES

*CHILDREN'S ENTRÉES ARE AVAILABLE FOR \$17 AND INCLUDE A FRESH FRUIT CUP AND ONE OF THE FOLLOWING OPTIONS:

PASTA

CHICKEN FINGERS WITH FRENCH FRIES

CHEESEBURGER WITH FRENCH FRIES

ALL CHILDREN UNDER 12 MUST HAVE THE SAME CHILDREN'S ENTRÉE

In compliance with Food Code 3-603.11, WI Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information contact your physician or public health department.

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DESSERTS

Please choose one option for all guests or add sorbet as a second choice for groups 25 guests or less.

MOLTEN HAZELNUT CAKE

CHOCOLATE HAZELNUT CAKE, HAZELNUT ICE CREAM, COCOA CRISP, VANILLA ANGLAISE \$12

CITRUS TART

CREAMY CITRUS CURD, SHORTBREAD CRUST, WHIPPED WHITE CHOCOLATE GANACHE \$12

OLIVE OIL CAKE

MALTED VANILLA ICE CREAM, CRUNCH, MALTED FUDGE SAUCE – GF \$12

TRIO OF SORBETS - DAILY SELECTION – GF \$11

SWEETS TABLE

Minimum 2 dozen each, recommendation of at least 4 pieces per person.

SEASONAL TARTS \$27 PER DOZEN

CHOCOLATE TARTS \$27 PER DOZEN

COOKIE TRIO (SEASONAL) \$27 PER DOZEN

CREAM PUFFS \$27 PER DOZEN

VANILLA BEAN BUTTER CREAM FRENCH MACARONS \$27 DOZEN

PISTACHIO GANACHE FRENCH MACARONS \$27 DOZEN

VALRHONA DARK CHOCOLATE GANACHE FRENCH MACARONS \$27 DOZEN

RASPBERRY JAM FRENCH MACARONS \$27 DOZEN

LEMON GANACHE FRENCH MACARONS \$27 DOZEN

CAKE CUTTING FEE \$2.50 PER PERSON

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CHEF'S SIGNATURE TASTING MENU

OUR SIGNATURE EXPERIENCE IS THE CHEF'S MENU WITH SOMMELIER SELECTED BEVERAGE PAIRINGS.

THIS MENU IS PRESENTED IN THE "OMAKASE" TRADITION, WHERE THE GUEST ENTRUSTS THE CHEF TO SELECT EXEMPLARY EXPRESSIONS OF THE BEST THAT HE HAS TO OFFER ON ANY GIVEN DAY.

FIVE COURSES \$85 PER PERSON (WITH BEVERAGE PAIRINGS \$55)

All guests are required to participate in the Tasting Menu. Please inform of any allergies or aversions one week prior. Upon Availability.

EXECUTIVE CHEF NICHOLAS WIRTH
CHEF DE CUISINE PARIS DREIBELBIS
EXECUTIVE SOUS CHEF DAVID PAYNE / SOUS CHEF BRADLEY
FISHER/ PASTRY CHEF ANNELISE LINTON

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COMPLETE BEVERAGE PACKAGES

UNLIMITED COCKTAIL HOUR CHARGES ARE BASED ON A PER PERSON BASIS FOR EACH HOUR.
BAR PACKAGE BASED ON CALL BRANDS (PREMIUM EXTRA CHARGE).

THIS DOES NOT INCLUDE WINE BEING POURED AT YOUR TABLE WITH DINNER.

ONE HOUR \$22 PER PERSON

TWO HOURS \$30 PER PERSON

THREE HOURS \$35 PER PERSON

FOUR HOURS \$40 PER PERSON

FIVE HOURS \$45 PER PERSON

CONSUMPTION BEVERAGES

SUPER PREMIUM BRANDS START AT \$12 PER DRINK *

PREMIUM BRANDS START AT \$9 PER DRINK *

CALL BRANDS START AT \$8.50 PER DRINK *

RAIL BRANDS START AT \$7 PER DRINK *

*ABOVE LIQUOR PRICES ARE BASED ON STANDARD MIXED DRINK.

DOMESTIC BEER \$5.50

IMPORT AND MICRO BREW BEER START AT \$6.50 PER BOTTLE

SOFT DRINKS \$3.75 WITH COMPLIMENTARY REFILLS

VALENTINE COFFEE AND VALENTINE DECAFFEINATED COFFEE \$3.50 ON CONSUMPTION WITH
COMPLIMENTARY REFILLS

HOT RISHI ORGANIC TEA \$3.50 EACH

BOTTLED WATER; AQUA PANNA STILL AND SAN PELLEGRINO SPARKLING \$7.75 EACH | LITER
BOTTLED REPUBLIC OF TEA (GINGER PEACH DECAF, BLACKBERRY SAGE, DARJEELING) \$5 EACH,
.5 LITER

OTHER SERVICES AVAILABLE

SCREEN RENTAL WITH POWER STRIP, EXTENSION CORD AND A TABLE FOR AV EQUIPMENT \$75

LCD PROJECTOR \$95

BOARDROOM TV THAT CONNECTS DIRECTLY TO A LAPTOP \$95

WIRELESS LAVALIERE OR HANDHELD MICROPHONE \$140

Other audio-visual rentals available upon request.

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