
BACCHUS

A BARTOLOTTA RESTAURANT

PRIVATE DINING MENU

Executive Chef / Nicholas Wirth

Chef de Cuisine / Brent Davis

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PASSED HORS D'OEUVRES

Prices are charged per dozen. Minimum order of two dozen each required.

Recommended 4 to 5 pieces per person.

CHILLED

YELLOWFIN TUNA TARTARE 36
*sesame-soy vinaigrette and wasabi tobiko caviar
served on a crispy wonton triangle*

PETIT HERBED GOAT CHEESE TART 29
demi sec tomato and micro herbs (v)

CAVIAR MKT
blini, cauliflower cream, chives

ENGLISH CUCUMBER 29
hummus, smoked paprika, tomato chutney (gf)(v)

PETIT SHRIMP COCKTAIL 38
lemon, celery

WARM

WILD MUSHROOM TARTLETS 28
fontina fonduta, veal glace

WILD MUSHROOM ARANCINI 24
smoked mozzarella, roasted shallot aioli (v)

KOREAN BBQ PORK MEATBALLS 30
gochujang sauce, scallions

FRIED POLENTA 26
olive tapenade, romesco sauce (gf)(v)

MAINE CRAB CAKES 38
lemon aioli, chives

CRISPY SHRIMP 38
in pate bric, agrodolce sauce

WISCONSIN GRILLED CHEESE 24
skewered cornichon

Menu items reflect the freshest ingredients for the season and are subject to change.
Menus are required one week prior to the scheduled event. Prices do not include service charge nor tax and are subject to change.

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or seafood poses a health risk. For further information, please contact your physician or public health department.*

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CHEESE DISPLAY

THREE TYPES OF ASSORTED CHEESE & CRACKERS

25 guests \$175 | 50 guests \$250 | 75 guests \$375

CHARCUTERIE

\$10 per person

FIRST COURSE

Please select one options.

SEASONAL SOUP 14
(gf)(v)

ARUGULA 15
*dried Door County cherries, crumbled goat cheese,
candied pecans, cherry vinaigrette (gf)(v)*

CHOPPED ROMAINE SALAD 13
*herbed buttermilk dressing, garlic croutons,
grated parmesan (v)*

MIXED FIELD GREENS 13
vegetable crudité, sherry-balsamic vinaigrette (gf)(v)

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BAC-Private Dining Menu-2022-0519

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STANDARD ENTRÉES

*Please select up to two options, plus a Vegetarian option.
For groups of 26 or more, counts are required for each selection one week prior
to the reservation. Host is to provide place cards indicating the selections.*

FILET MIGNON	48	ORGANIC CHICKEN	31
<i>8 oz, yukon gold potato puree, sauteed mushrooms, bourbon-peppercorn cream (gf)</i>		<i>caramelized brussels sprout, roasted potatoes chicken brodo (gf)</i>	
GRILLED GRASS-FED FLANK STEAK	36	SCOTTISH SALMON	36
<i>6 oz yukon gold potato puree, sauteed mushrooms, bourbon-peppercorn cream (gf)</i>		<i>seared scottish salmon with crisp polenta, grilled rapini, and romesco sauce (gf)(df)</i>	
BRAISED BEEF SHORT RIB	38	SEARED SCALLOPS	42
<i>celery root puree, sauteed spinach, red wine-braised pearl onion, crispy celery root (gf)</i>		<i>cauliflower mousseline, seasonal vegetable sauté, herbed lemon butter sauce</i>	
		SEASONAL VEGETARIAN RISOTTO	29
		<i>(gf)(v)</i>	

COMBINATION PLATES

*Select one option for all guests.
Vegetarian option available.*

FILET MIGNON AND GRILLED SHRIMP	48
<i>6 oz, yukon gold potato puree, seasonal vegetables, red wine butter sauce (gf)</i>	
FILET MIGNON AND TWO SCALLOPS	52
<i>6 oz, yukon gold potato puree, seasonal vegetables, red wine butter sauce (gf)</i>	
FILET MIGNON AND HALF MAINE LOBSTER	64
<i>6 oz, yukon gold potato puree, seasonal vegetables, red wine butter sauce (gf)</i>	

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CHILDREN'S ENTRÉES

For children 12 years old and younger.

Select one entrée. All entrées include a fresh fruit cup.

PASTA	17
CHICKEN FINGERS <i>french fries</i>	17
CHEESEBURGER <i>french fries</i>	17

DESSERTS

Select one option.

For groups of 26 or less, add sorbet as a second option.

MOLTEN HAZELNUT CAKE <i>chocolate hazelnut cake, hazelnut ice cream, vanilla anglaise</i>	12
CITRUS TART <i>creamy citrus curd, shortbread crust, whipped white chocolate ganache</i>	12
BROWN BUTTER FINANCIER <i>berry compote, whipped crème fraiche, candied lemon zest</i>	12
TRIO OF SORBETS <i>daily selection (gf)</i>	11

SWEETS TABLE

Prices are charged per dozen. Minimum order of two dozen each required.

Recommended 4 to 5 pieces per person.

SEASONAL TARTS	27	CREAM PUFFS	27
CHOCOLATE TARTS	27	ASSORTED MACAROONS	30
COOKIE TRIO (SEASONAL)	27	<i>Cake cutting fee</i>	<i>\$2.50/person</i>

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CHEF 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.

*The Tasting Menu is intended for the entirety of the table.
Please inform your server of any dietary restrictions or food allergies.*

THREE-COURSE MENU	65
FIVE-COURSE MENU	85
<i>with beverage pairings</i>	<i>+60</i>

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CONSUMPTION BEVERAGES

Prices are per drink and based on standard mixed drink.

SUPER PREMIUM BRANDS	starts at 14	SOFT DRINKS	3.75
PREMIUM BRANDS	starts at 12	<i>complimentary refills</i>	
CALL BRANDS	starts at 9	VALENTINE COFFEE	3.50
RAIL BRANDS	starts at 8	<i>regular and decaffeinated with complimentary refills</i>	
DOMESTIC BEER	5.50	HOT RISHI ORGANIC TEA	3.50
<i>per bottle</i>		BOTTLED WATER (1L)	7.75
IMPORT & MICRO BREW BEER	6.50	<i>Aqua Panna still and San Pellegrino sparkling</i>	
<i>starting at</i>		REPUBLIC OF TEA (.5L)	5
		<i>ginger peach decaf, blackberry sage, darjeeling</i>	

OTHER SERVICES

SCREEN RENTAL	75
<i>with power strip, extension cord, table for AV equipment</i>	
LCD PROJECTOR	95
BOARDROOM TV	95
<i>connects directly to a laptop</i>	
WIRELESS LAVALIERE	125
HAND-HELD MICROPHONE	125

Other AV rentals available upon request.

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TO PLACE AN ORDER, PLEASE CONTACT
ALYSON SANDSTROM

DIRECT: 414-935-5003

RESTAURANT: 414-765-1166

ALYSONSANDSTROM@BARTOLOTTAS.COM

925 E WELLS ST, MILWAUKEE, WI 53202

BACCHUSMKE.COM