

APPETIZER *Buffet*

30 Guest Minimum. Available Daily.

SELECT FIVE - \$28 per Guest

Add-on appetizers for +5 per guest per appetizer.

Arancini
Stuffed with Beef and Peas, Breaded, Famous Pink Sauce

Bruschetta
Tomato, Parmesan

Chicken Wings
Fried, Buffalo Sauce

Lobster Rangoon
Lobster, Cream Cheese, Sweet Chili Sauce

Meatballs
Homemade, Beef, Ricotta, Tomato Sauce

Stuffed Mushrooms
Stuffed with Crab Meat Mixture, Lemon Butter Sauce

Toasted Cannelloni
Beef, Marinara Sauce

Toasted Ravioli
Beef, Marinara Sauce

Zucchini Sticks
Breaded, Fried, Marinara Sauce

Any 16 Inch Pizza
1 Pizza - 1 Appetizer

Antipasto +2
Assorted Cured Meats and Cheese, Roasted Red Peppers, Olives, Toast Points, Artichoke Hearts

Artichoke Hearts +2
Lightly Breaded, Garlic Butter Sauce

Charcuterie Board +2
Assortment of Cheese and Cured Meats, Toast Points, Seasonal Fruit

Fried Calamari +2
Lightly Breaded, Fried Spinach, Bistro and Marinara Sauce

Mini Crab Cakes +2
Crab Cake, Bistro Sauce, Fried Spinach

Mini Steak Crostini +2
Steak, Aioli, Parmesan

Shrimp Cocktail +4 per Piece
Steamed and Chilled, Cocktail Sauce

Shrimp Scampi +4 per Piece
Lightly Breaded, Charbroiled, Butter, Garlic, Lemon

DESSERT ADD-ON per Guest

Dessert Platter +8
Chef Selection of Bartolino's Favorites

Mini Cannoli +5
Ricotta, Chocolate Chips

Tiramisu +5
Ladyfingers, Espresso, Mascarpone

GRATUITY

A 23% gratuity will be added to all private events.

DIETARY ACCOMMODATIONS

We are pleased to accommodate dietary restrictions and special requests. Kindly advise us at the time of booking so we may prepare accordingly.

BEVERAGE SERVICE

Alcoholic beverages and soda will be charged based on consumption.

CUSTOM REQUESTS

If there is something you do not see on our menu, we welcome the opportunity to discuss custom options tailored to your event.

PRICING

All pricing is subject to change due to market fluctuations and rising food costs.

DECOR GUIDELINES

We welcome personalized touches to make your event special and memorable. To ensure the beauty and preservation of our event spaces, we kindly ask that decor adhere to the following:

- Balloons and floral arrangements are warmly welcomed.
- Freestanding decor is encouraged; we ask that walls, ceilings, and tables remain free of adhesives, tape, pins, or tacks.
- Table decor should be contained and structured, rather than scattered (no confetti, glitter, or loose decorative cutouts).
- For ambiance and safety, we invite the use of battery-operated candles. Please refrain from lit and fuel operated candles.

BOOKING & RESERVATION POLICY

To secure your event date, a valid credit card must be provided and kept on file at the time of booking. We do not require a deposit or contract.

Cancellations must be submitted in writing no later than three (3) weeks prior to the scheduled event date.

We appreciate your understanding, as these policies allow us to properly prepare and reserve our staff, space, and resources exclusively for your event.

Bartolino's
Hospitality Group