



BARTOLOTTA'S



PRIVATE DINING MENU

Executive Chef Amanda Langler
Executive Sous Chef Austin Reichold





HORS-D'OEUVRE PASSÉS

*Prices are charged per dozen. Minimum order of two dozen each required.
Recommended 4 pieces per person, per hour. Starred items can be made gluten-free.*

COLD

Tapenade* Provençal olives with capers, garlic, and thyme on a toasted baguette garnished with herbs	32
Rillettes de saumon* Smoked and poached salmon salad with lemon and chives on toasted baguettes	36
Œufs mimosa French-style deviled eggs with Dijon mustard. Garnished with chives and cornichons	31
Tartine de chevre et tomate* Herbed goat cheese topped with fresh tomato salad served on toasted baguette	32
Tartare de bœuf* Chopped raw filet mignon with red onion, capers and Dijon mustard served on toasted baguette	45
Pâté de campagne Country pork pate topped with whole grain mustard and cornichon served on toasted baguette	36
Mousse de foie de volaille Chicken liver and foie gras mousse with apricot preserves and chervil served on toasted brioche	37

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. 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.

*In compliance with Wisconsin Food Code 3-603.11: Wisconsin Food and Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone.



HORS-D'OEUVRE PASSÉS

*Prices are charged per dozen. Minimum order of two dozen each required.
Recommended 4 pieces per person, per hour. Starred items can be made gluten-free.*

HOT

Comte gougeres

Traditional baked pate a choux puff filled with comte cheese fondue

36

Tartellette de champignons

Tartlets filled with mushroom duxelles, veal jus and gratineed with gruyere cheese

38

Tarte flambe

Thin crust "Alsatian Pizza" with gruyere cheese, sautéed onions, and chives *(add bacon +5)*

32

Brochettes de Boeuf

Marinated hanger steak skewer served with bearnaise sauce

52

Tartellette de Brie et figue

Warm tartlets filled with brie cheese and topped with fig preserves and toasted walnut

42

Vol au vent a la homard

Warm lobster in rich lobster sauce served in puff pastry shell, garnished with sweet herbs

62

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. 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.

*In compliance with Wisconsin Food Code 3-603.11: Wisconsin Food and Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone.

BARTOLOTTA'S



HORS-D'OEUVRE FIXE

Prices are charged per person.

- | | |
|---|----|
| Fromage | 14 |
| Assortment of French and French-inspired cheese with preserves, honey, fresh fruit, and toasted breads and crackers | |
| Charcuterie | 16 |
| Assortment of cured meats and pates with whole grain mustard, cornichons, marinated olives, and apricot preserves.
Served with toasted breads and crackers | |
| Crudites | 12 |
| Assortment of seasonal fresh vegetables and pickled vegetables served with honey mustard sauce, roquefort dressing, and herb aioli | |

PLATEAUX DE FRUITS DE MER

*Prices are charged per dozen. Minimum order of two dozen each required.
Recommended 4 pieces per person. Garished with herbs, lettuces, and freshly crushed ice.*

- | | |
|--|-----|
| Cocktail de crevettes | 60 |
| Shrimp cocktail with cocktail sauce and lemon | |
| Huîtres crues fraîches | MRK |
| Fresh raw oysters with mignonette sauce, cocktail sauce, and lemon | |
| Homard réfrigéré | 75 |
| Bite-sized, chilled lobster with Belgian mayo and lemon | |

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. 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.

*In compliance with Wisconsin Food Code 3-603.11: Wisconsin Food and Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone.

LPB-Private Dining Menu-2024-0708

BARTOLOTTA'S



SOUPES

Not included in price of Plats Principaux

Soupe du jour

A cup of our seasonal soup

11

Soupe a l'oignon

Our signature baked French onion soup with toasted baguette and gratinée gruyere cheese

12

SOUPES ET SALADES

Not included in price of Plats Principaux

Salade de laitue

Bibb lettuce with herbs, hard-boiled egg, radishes, shaved red onion, carrot ribbons, white wine vinaigrette

14

Oeuf mollet *(not available to groups of 30 guests or more)*

Lightly-breaded and fried soft-boiled egg with porcini mushrooms, frisée lettuce, black truffle-brown butter vinaigrette

22

Salade au roquefort

Roquefort cheese with a salad of Granny Smith apples, Belgian endive, radicchio, and walnut in a red wine vinaigrette

19

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. 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.

*In compliance with Wisconsin Food Code 3-603.11: Wisconsin Food and Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone.

LPB-Private Dining Menu-2024-0708



PLATS PRINCIPAUX

Please select up to two options.

Please note, all steaks are cooked medium-rare to medium

For groups of 26 or more, counts are required for each selection seven business days to the reservation. Host is to provide place cards indicating the selections.

Poulet rôti	36
Marinated rotisserie free-range chicken, puréed potatoes, sautéed seasonal mushrooms, velouté	
Filet et homard	77
4 oz pan-seared filet and 6 oz grilled South African lobster tail, potato mousseline, sautéed spinach, red wine-butter sauce	
Côte de bœuf grillée	64
18 oz grilled boneless ribeye, bacon-roasted fingerlings potatoes, caramelized Brussels sprouts, rich red wine mushroom veal sauce	
Filet de bœuf au poivre	52
Two 4 oz pan-seared beef tenderloin medallions, puréed potatoes, French beans, classic green-peppercorn brandy cream sauce	
Tapenade de saumon	40
Oven-roasted Scottish salmon, olive oil potatoes, rapini, olive-caper tapenade	
Bœuf bourguignon	50
Braised beef, potato mousseline, bacon lardon, Cippolini onion, carrot, mushroom, red wine demi glace	
Lentilles du puy (v)	29
Braised French green lentils, root vegetables, sautéed mushrooms, petite salad with a Banyuls vinaigrette	

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. 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.

*In compliance with Wisconsin Food Code 3-603.11: Wisconsin Food and Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone.



DESSERTS

Select one dessert to be served.

For additional dessert selections, guest counts will be required.

Mousse au chocolat "Yves Camdeborde"	12
Dark Chocolate Mousse with a praline crust, fresh apricot, dark chocolate ganache, caramelized hazelnuts, apricot sherbet	
Chocolat fondant	12
Warm-centered chocolate cake, vanilla bean ice cream, salted caramel sauce	
Crème brûlée	12
Vanilla baked custard with shortbread cookie	
Sorbet trio	12
Three scoops of house-made sorbet	

SWEETS TABLE

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

Recommended 4 to 5 pieces per person.

Mini Crème Brûlée	27
Chocolate Covered Strawberries	30
Chocolate Cups with Mousse	25
Chocolate Gormondiese (Chocolate Cake Souffle)	28
Lemon Curd or Pastry Creme Tarts	27
Chocolate Chip Cookie	28
Assorted Macarons	36

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. 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.

*In compliance with Wisconsin Food Code 3-603.11: Wisconsin Food and Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone.

BARTOLOTTA'S



To place an order, please contact

The Bartolotta Restaurants Sales Team

Direct: 414-935-5003
Restaurant: 414-963-6200
Sales@bartolottas.com

3133 E Newberry Blvd, Milwaukee, WI 53211

LAKEPARKBISTRO.COM