



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

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

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.



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### 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 bearniase sauce

52

#### Tarellette de Brie et figure

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

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## HORS-D'OEUVRE FIXE

*Prices are charged per person.*

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|---|----|
| <b>Formage</b>  | 14 |
| Assortment of French and French-inspired cheese with preserves, honey, fresh fruit, and toasted breads and crackers   |    |
| <b>Charcuterie</b>  | 16 |
| Assortment of cured meats and pates with whole grain mustard, cornichons, marinated olives, and apricot preserves.<br>Served with toasted breads and crackers |    |
| <b>Crudites</b>   | 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.*

- |  |     |
|--|-----|
| <b>Cocktail de crevettes</b>                                       | 52  |
| Shrimp cocktail with cocktail sauce and lemon                      |     |
| <b>Huîtres crues fraîches</b>                                      | MRK |
| Fresh raw oysters with mignonette sauce, cocktail sauce, and lemon |     |
| <b>Homard réfrigéré</b>  | 75  |
| Bite-sized, chilled lobster with Belgian mayo and lemon            |     |

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LPB-Private Dining Menu-2024-0607

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

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## 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.*

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

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## DESSERTS

Select one dessert to be served.

For additional dessert selections, guest counts will be required.

<b>Mousse au chocolat "Yves Camdeborde"</b>	<b>12</b>
Cold brew ice cream, caramelized hazelnuts, chocolate ganache, hazelnut crust	
<b>Chocolat fondant</b>	<b>12</b>
Warm-centered chocolate cake, vanilla bean ice cream, salted caramel sauce	
<b>Crème brûlée</b>	<b>12</b>
Vanilla baked custard with shortbread cookie	
<b>Sorbet trio</b>	<b>12</b>
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.

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

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To place an order, please contact

The Bartolotta Restaurants Sales Team

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

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**LAKEPARKBISTRO.COM**