BARTOLOTTA'S

LAKE PARK bistro

PRIVATE DINING BRUNCH MENU

Executive Chef Amanda Langler

Sous Chef David Petricek

Sous Chef Paul Guslek

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HORS-D'OEUVRE PASSÉS

Prices are charged per dozen. Minimum order of two dozen each required.
Recommended 4 pieces per person, per hour..

COLD

Melon et jambon de Bayonne 42
Cantaloupe and Honeydew wrapped in Bayonne ham
on a skewer with balsamic reduction

Concombres farcis pommes avocats et crevettes 45
Creamy Shrimp salad with celery, lemon and shallot
stuffed in a cucumber round

HOT

Tartelette au crabe gratiné 56
Warm crab with bechamel topped with gratineed comte cheese

HORS-D'OEUVRE FIXE

Prices are charged per person.

Plateau de fruits 14
Assorted seasonal fruit with whipped white chocolate ganache

Assiette de saumon fumé 18
Sliced smoked salmon with red onion, capers, cucumbers,
marinated red beets, whipped crème fraîche
and toasted baguette

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 2.5% 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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PRODUITS DE BOULANGERIE

Prices are charged per person.

Croissants 16
Baskets of six croissants with assorted jams and butter

Assortiment de pâtisseries 21
Basket of two croissants, two pain au chocolate
and two blueberry scones with assorted jam and butter

HORS-D'OEUVRE

Prices are charged per person.

Fruits et yaourt 14
Fresh berries, honey and vanilla Greek yogurt,
house-made granola, and honey

Salade de laitue 14
Bibb lettuce with herbs, carrots, red onion, radish
tossed in white wine vinaigrette. Finished with a hard boiled egg

Rillette de saumon 18
Smoked and poached salmon salad with cucumber and
watercress tossed in white wine vinaigrette.
Served with toasted brioche

Chèvre chaud 18
Warm fresh goat cheese with apricot and walnut preserves,
petit salad and toasted baguette

Soupe a l'oignon 14
Our signature baked French onion soup
with baguette and gruyere cheese

Soupe du jour 12
A cup of our seasonal soup preparation

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PLATS PRINCIPAUX

Please select up to two options.
Guest counts are required for each selection seven business days to the reservation. Host is to provide place cards indicating the selections.

Biftek et des œufs — 42
8oz Grilled Bavette Steak with roasted fingerling potatoes, scrambled eggs, and hollandaise sauce

Quiche Lorraine — 50
Classic savory baked egg tart with sautéed spinach, leeks, sautéed mushrooms, and Gruyère cheese. Served with dauphinoise potatoes and a petite salad

Œufs pochés "Benedict" — 56
Traditional poached eggs, Berkshire ham, toasted English muffin, and hollandaise sauce. Served with dauphinoise potatoes
(with smoked salmon and fresh dill 58)

Pain perdu — 48
Brioche French toast with fresh berries, pure maple syrup, powdered sugar, and bacon

Saumon rôti avec sauce beurre rouge — 58
Pan-seared and roasted Scottish salmon with potato purée, French green beans, and red wine butter sauce

Paillard de poulet — 56
Thinly pounded and breaded chicken breast with crispy duck fat potatoes and a petite salad of arugula, radicchio, toasted almond, shallot, fennel, Ossau-Iraty sheep's milk cheese, and a lemon-caper vinaigrette

Steak Frites du "Lake Park Bistro" — 74
Grilled 8oz hanger steak with Bistro fries, petit arugula salad and bearnaise sauce

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DESSERTS

Select one dessert to be served.
Guest counts will be required.

Citron pot de crème basque 13
Baked lemon custard with fresh raspberries, Chantilly cream, and crispy meringue

Gâteau au chocolat sans farine 12
Rich dark chocolate flourless cake with crème anglaise and fresh berries

Gâteau Basque 13
Traditional French butter cake with tart cherry jam and pastry cream served with whipped crème fraîche and Amarena cherries

Sorbet Maison 12
Three scoops of house-made sorbet

Petite Crème Brûlée ##
A petite version of our signature baked vanilla custard with Madagascar vanilla bean, caramelized sugar crust, and fresh berries

Petit Clafoutis aux Cerises ##
Dark cherries baked in an almond cake with cherry gel and whipped crème fraîche

Mousse au Chocolat ##
Rich dark chocolate mousse with espresso caramel and cocoa nib tuile

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To Reserve a Private Room, please contact
The Bartolotta Restaurants Sales Team

Direct: 414-935-5003
Restaurant: 414-963-6200
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LAKEPARKBISTRO.COM