



BARTOLOTTA'S



PRIVATE DINING MENU

Executive Chef Amanda Langler
Executive Sous Chef Logan McLenahan
Sous Chef David Petricek





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 a toasted baguette	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 a toasted baguette	45
Pâté de campagne Country pork pâté topped with whole grain mustard and cornichon served on a 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 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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HOT

Comté gougères

Traditional baked pate a choux puff filled with comté cheese fondue

36

Tartellette de champignons

Tartlets filled with mushroom duxelles, veal jus and gratinéed with gruyère cheese

38

Tarte flambée

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

32

Brochettes de bœuf

Marinated hanger steak skewer served with béarnaise 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 a puff pastry shell, garnished with sweet herbs

62

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HORS-D'OEUVRE FIXE

Prices are charged per person.

Fromage	14
Assortment of French and French-inspired cheeses with preserves, honey, fresh fruit, and toasted breads and crackers	
Charcuterie	16
Assortment of cured meats and pâtés 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	

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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 a toasted baguette and gratinée gruyère cheese

14

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

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

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

22

Salade au roquefort

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

19

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LPB-Private Dining Menu-2025-0304



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.

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| Filet de bœuf au poivre | 58 |
| Two 4 oz pan-seared beef tenderloin medallions, French beans, puréed potatoes, classic green peppercorn brandy cream sauce | |
| Filet et Coquilles St. Jacques | 72 |
| 4 oz pan-seared filet and two pan-seared Hudson Canyon scallops with potato purée, sautéed spinach, red wine butter sauce | |
| Tranche de saumon rôti aux lentilles, sauce beurre blanc | 42 |
| Oven-roasted salmon with braised French green lentils, caramelized Brussels sprouts, and beurre blanc sauce | |
| Poulet à la crème, hommage de Chef Jacques Pépin | 36 |
| Roasted chicken in a rich chicken-double cream sauce with whipped potato purée, butter-bathed button mushrooms and a petit salad with tarragon vinaigrette | |
| Lentilles du puy (v) | 29 |
| Braised French green lentils, seasonal vegetables, petite salad with a Banyuls vinaigrette | |
| Entrecôte de boeuf à la poêle, sauce marchand de vin | 68 |
| Pan-seared boneless ribeye with oven-roasted Yukon Gold potatoes, sautéed wild mushroom medley and red wine demi-glace sauce | |
| Bœuf bourguignon | 50 |
| Slow-braised beef short rib in red wine with puréed potatoes, pearl onions, bacon lardons, sautéed mushrooms | |

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DESSERTS

Select one dessert to be served.

For additional dessert selections, guest counts will be required.

Mousse au chocolat "Yves Camdeborde"	15
Dark Chocolate Mousse with a praline crust, caramelized hazelnuts, dark chocolate ganache, vanilla ice cream (Seasonal)	
Gâteau au chocolat sans farine	15
Rich flourless chocolate cake with creme anglaise and fresh berries	
Crème brûlée	15
Madagascar vanilla bean custard, caramelized sugar, fresh fruit	
Sorbet trio	15
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	48
Chocolate Covered Strawberries	30
Chocolate Cups with Mousse	25
Chocolate Bouchon (French Chocolate Brownie)	28
Lemon Curd or Pastry Creme Tarts	27
Chocolate Chip Cookie	28
Assorted Macarons	36
Cake cutting fee	\$2.50/per person

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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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