BARTOLOTTA'S

LAKE PARK bistro

PRIVATE DINING 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. Starred items can be made gluten-free.

COLD

Tapenade* 32
Provencal olives with capers, garlic, and thyme
on a toasted baguette garnished with herbs

Rillettes de saumon* 36
Smoked and poached salmon salad with lemon
and chives on a toasted baguette

Œufs mimosa 31
French-style deviled eggs with Dijon mustard.
Garnished with chives and cornichons

Tartine de chevre et tomate* 32
Herbed goat cheese topped with fresh tomato salad
served on toasted baguette

Tartare de bœuf* 45
Chopped raw filet mignon with red onion, capers
and Dijon mustard served on a toasted baguette

Pâté de campagne 36
Country pork pâté topped with whole grain mustard
and cornichon served on a toasted baguette

Mousse de foie de volaille 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 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 36
Traditional baked pate a choux puff filled with comté cheese fondue

Tartellette de champignons 38
Tartlets filled with mushroom duxelles, veal jus and gratinéed with gruyère cheese

Tarte flambée 32
Thin crust "Alsatian Pizza" with gruyere cheese, sautéed onions, and chives *(add bacon +5)*

Brochettes de bœuf 52
Marinated hanger steak skewer served with béarnaise sauce

Tartellette de brie et figure 42
Warm tartlets filled with brie cheese and topped with fig preserves and toasted walnut

Vol au vent a la homard 62
Warm lobster in rich lobster sauce served in a puff pastry shell, garnished with sweet herbs

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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 11
A cup of our seasonal soup

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

SOUPES ET SALADES

Not included in price of Plats Principaux

Salade de laitue 14
Bibb lettuce with herbs, hard-boiled egg, radishes,
shaved red onion, carrot ribbons, white wine vinaigrette

Œuf mollet *(not available to groups of 30 guests or more)* 22
Lightly-breaded and fried soft-boiled egg with frisée lettuce,
porcini mushrooms, black truffle-brown butter vinaigrette

Salade au roquefort 19
Roquefort cheese with a salad of Granny Smith apples,
Belgian endive, radicchio, walnuts in a red wine vinaigrette

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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.

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
Pan-seared and roasted Scottish salmon with potato purée, French green beans, and red wine butter sauce

Poulet à la crème, homage 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.
Recommened 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

3133 E Newberry Blvd, Milwaukee, WI 53211

LAKEPARKBISTRO.COM