



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.*

### COLD

<b>Tapenade</b> Provençal olives with capers, garlic and thyme on a toasted baguette	26
<b>Rillettes de Saumon</b> Smoked and poached salmon salad with lemon and chives	31
<b>Salade de Poulet</b> Grilled chicken salad with Meaux mustard mayonnaise, carrots, radish, onion	29
<b>Tartine de Chevre et Saumon</b> Smoked salmon and herbed goat cheese on toasted baguette	31
<b>Tartare de Boeuf</b> Chopped raw filet with mustard, egg yolk, red onion	36
<b>Pate de Campagne</b> Country Pork Pate, whole grain mustard, cornichon on toasted baguette	28
<b>Mousse de Canard</b> Duck liver mousse with apricot preserves on toasted brioche	29
<b>HOT</b>	
<b>Crevettes en Pate Bric</b> Gulf shrimp and basil wrapped in paper-thin pastry dough with remoulade	42
<b>Comte Gougeres</b> Traditional baked puff pastry with Gruyere cheese	21
<b>Tartellette de Champignons</b> Mushroom duxelle tarts with brie	31
<b>Tarte Flambe</b> Thin crust "Alsatian Pizza" with Gruyere cheese, sautéed onions, smoked bacon	30

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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## 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

## 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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LPB-Private Dining Menu-2023-1120



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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>	29
Marinated rotisserie free-range chicken, puréed potatoes, sautéed seasonal mushrooms, velouté	
<b>Filet et Homard</b>	77
4 oz pan-seared filet and 6 oz grilled South African lobster tail, potato mousseline, sautéed spinach, red wine-butter sauce	
<b>Côte de Boeuf Grillée</b>	64
18 oz grilled bone-in ribeye, bacon-roasted fingerlings potatoes, caramelized Brussels sprouts, rich red wine mushroom veal sauce	
<b>Filet de Boeuf au Poivre</b>	52
Two 4 oz pan-seared beef tenderloin medallions, puréed potatoes, French beans, classic green-peppercorn brandy cream sauce	
<b>Tapenade de Saumon</b>	40
Oven-roasted Scottish salmon, olive oil potatoes, rapini, olive-caper tapenade	
<b>Boeuf Bourguignon</b>	50
Braised beef cheeks, potato mousseline, bacon lardon, Cippolini onion, carrot, mushroom, red wine demi glace	
<b>Lentilles du Puy (v)</b>	26
Braised French green lentils, root vegetables, sautéed mushrooms, petite salad with a Banyuls vinaigrette	

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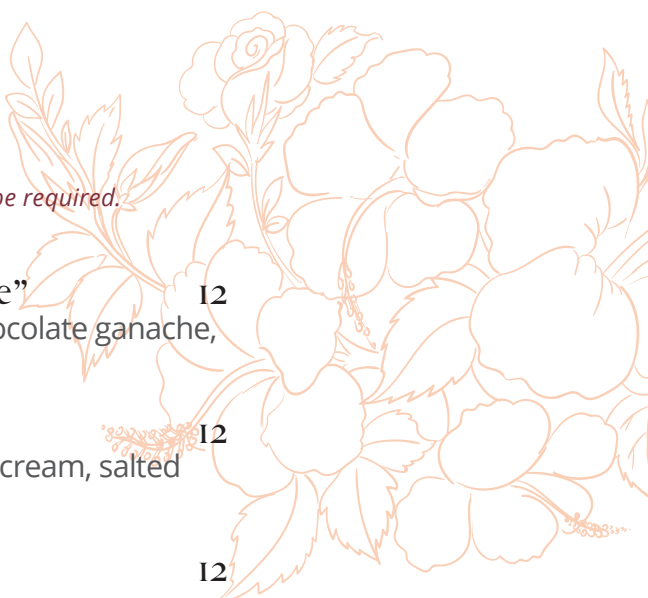
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## DESSERTS

*Select one dessert to be served.*

*For additional dessert selections, guest counts will be required.*

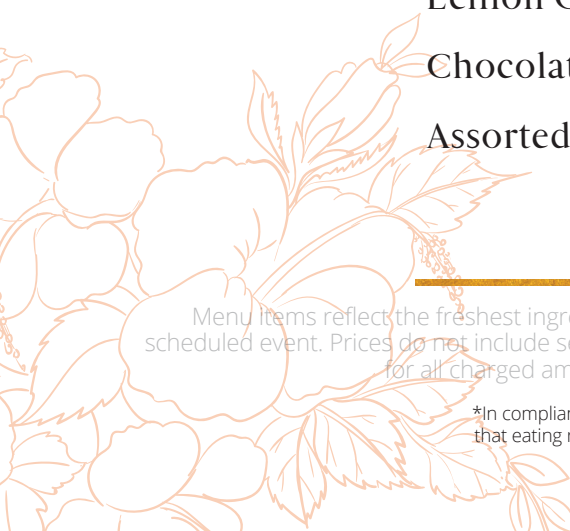


<b>Mousse au Chocolat “Yves Camdeborde”</b>	<b>12</b>
Cold brew ice cream, caramelized hazelnuts, chocolate ganache, hazelnut crust	
<b>Chocolat Fondant</b>	<b>12</b>
Warm-centered chocolate cake, vanilla bean ice cream, salted caramel sauce	
<b>Crème Brûlée</b>	<b>12</b>
Vanilla baked custard with shortbread 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 Creme Brulee</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 Reserve a Private Room, please contact  
The Bartolotta Restaurants Sales Team

Direct: 414-935-5003  
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Sales@bartolottas.com

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