



BARTOLOTTA'S



PRIVATE DINING BRUNCH MENU

Executive Chef Amanda Langler
Executive Sous Chef Logan McLenahan





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.



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.

Bifteck et des œufs	42
8oz Grilled Bavette Steak with roasted fingerling potatoes, scrambled eggs, and hollandaise sauce	
Quiche Lorraine	32
Classic savory baked egg tart with spinach, bacon, caramelized onions, and gruyere cheese. Served with roasted fingerling potatoes and a petite salad	
Œufs pochés “Benedict”	25
Traditional eggs benedict preparation with poached eggs, Berkshire ham, toasted English muffin, and hollandaise sauce. Served with dauphinoise potatoes <i>(with smoked salmon and fresh dill +31)</i>	
Pain perdu	24
Brioche French toast with fresh berries, maple syrup, and bacon	
Saumon rôti	40
Pan Roasted Salmon with fingerling potatoes, French beans, and beurre blanc	
Paillard de poulet	35
Grilled herb marinated and thinly pounded chicken breast with fingerling potatoes, arugula salad, and lemon-caper vinaigrette	

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DESSERTS

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

Citron pot de crème basque

Baked lemon custard with fresh raspberries, Chantilly cream, and crispy meringue

13

Gâteau au chocolat sans farine

Rich flourless chocolate cake with candied hazelnut, banana ice cream, brûléed bananas

12

Gâteau Basque

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

13

Sorbet Maison

Three scoops of house-made sorbet

12

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LPB-Private Dining Brunch Menu 2026-0301

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

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