

BARTOLOTTA'S



CATERING LUNCH MENU

CUSTOM LUNCH MENU FOR GROUPS OF 15 - 30 GUESTS

PLATED APPETIZERS

Please select two:

(Menu for butler-style passed hors d'oeuvres is also available)

ESCARGOTS BOURGUIGNONS

Traditional Burgundy snails with garlic-parsley butter and flaky pastry. 14.75

PÂTÉ DE CAMPAGNE

House-made country pork pate with Meaux mustard, cornichons and toasted baguette. 12.50

MOUSSE DE VOLAILLE

Chicken liver mousse with apricot preserves. 12.50

GRAND PLAT DE FROMAGE

Three cheeses with preserves, fruit, and cranberry-walnut baguette. 17.75

Prices are subject to change without notice, as menus change seasonally. Menus are also subject to change.

An additional 20% service charge and 6.1% Wisconsin sales tax will be added to above charges.

FIRST COURSE

Please select two:

LES SOUPES

SOUPE À L'OIGNON

A bowl of classic French onion soup with imported Gruyere cheese, and baguette. 11.50

SOUP DU JOUR

A bowl of seasonal soup. mkt

LES SALADES

LAITUE

Bibb lettuce with herbs, hard-boiled egg, radishes, and a white wine-shallot vinaigrette. 9.50

BETTERAVES

Roasted golden and red beets with red wine vinaigrette, French feta cheese, sliced Anjou pear and toasted pistachios. 12.50

OEUF MOLLET

Fried soft-boiled egg with frisée, sautéed mushrooms, and truffle vinaigrette. 12.50

ROQUEFORT

Radicchio, Belgian endive, and frisée with apple, walnuts, and Roquefort blue cheese in red wine vinaigrette. 13.50

SALADE DE CHEVRE CHAUD

Aged goat cheese with balsamic vinegar, arugula, toasted hazelnuts, and preserved cherry tomatoes. 13.75

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ENTRÉES

Please select three:

LES VIANDES

TOURNEDOS AU POIVRE

Lightly peppered medallions of beef tenderloin with a brandy-peppercorn cream sauce, French beans, and potato puree. 30.50

STEAK FRITES

Grilled hanger steak with bistro fries, and red wine shallot butter sauce. 25.25

CROQUE MONSIEUR

Classic Parisian sandwich of ham and Gruyere cheese with Dijon mustard and “Bistro” fries. 14.75 The Madame is broiled with Mornay sauce and topped with a sunnyside up egg. 16.75

LES POISSONS

VIVANEAU

Wild caught American snapper, roasted with a cauliflower puree, Brussels’ sprout leaves, and vin blanc. 29

SAUMON GRILLE AUX SAFRAN

Grilled Scottish salmon with saffron braised endive, olive oil potatoes, and a saffron vermouth butter sauce. 24.25

SALADE NIÇOISE

Provençal salad of fresh grilled tuna, sweet red bell peppers, hard boiled eggs, Niçoise olive tapenade, boiled potatoes and French beans. 23

MOULES MARINIÈRES

Steamed Prince Edward Island mussels with white wine, garlic, shallots, and cream. Served with our “Bistro” fries. 16.75

RILLETTES DE SAUMON

Poached and smoked salmon salad with lemon mayonnaise, cucumbers, petite salad, and brioche toast. 17.75

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LES VOLAILLES ET PÂTES FRAÎCHES

POULET RÔTI

Roasted chicken with Herbes de Provence, potato purée, and mushrooms. 19.95

CANARD CONFIT

Slow-cooked duck leg with braised French green lentils, beech mushrooms, and red wine duck sauce.

24.25

GNOCCHI A LA PARISIENNE

Choux pastry dumplings with roast squash, beech mushrooms, herb pistou, and Ossau Iraty, a Basque sheep's milk cheese. 15

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BARTOLOTTA'S



CATERING LUNCH MENU

FOR GROUPS OF 30 OR MORE

PLATED APPETIZERS

Please select one:

(Menu for butler-style passed hors d'oeuvres is also available)

PÂTÉ DE CAMPAGNE

House-made country pork pate with Meaux mustard, cornichons and toasted baguette. 12.50

MOUSSE DE VOLAILLE

Chicken liver mousse with apricot preserves and toasted brioche. 12.50

GRAND PLAT DE FROMAGE

Three cheeses with preserves, fruit, and cranberry-walnut baguette. 17.75

Prices are subject to change without notice, as menus change seasonally.
An additional 20% service charge and 6.1% Wisconsin sales tax will be added to above charges.

FIRST COURSE

Please select one:

SOUPE DU JOUR

A cup of seasonal soup.

LAITUE

A petite salad with bibb lettuce, herbs, hard boiled egg, radish, and white wine-shallot vinaigrette.

BETTERAVES

A petite salad of roasted red beets with red wine vinaigrette, French feta cheese, sliced Anjou pear and toasted pistachios. Additional four dollars

ROQUEFORT

A petite salad with radicchio, Belgian endive, and frisée with apple, walnuts, and Roquefort blue cheese in red wine vinaigrette. Additional four dollars

SALADE DE CHEVRE CHAUD

A petite salad with aged goat cheese with balsamic vinegar, arugula, toasted hazelnuts, and preserved cherry tomatoes. Additional four dollars.

All entrées include soupe du jour or a laitue salade,
sliced baguette, and coffee, tea, soda. Other salads ordered will be charged accordingly.

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ENTRÉES

Please select two entrées, plus one vegetarian option. Final entrée counts are due one week prior to event. Client must provide place cards indicating guest's entrée selection.

LES VIANDES

TOURNEDOS AU POIVRE

Lightly peppered medallions of beef tenderloin with a brandy-peppercorn cream sauce, French beans, and potato puree. 39.50

ONGLET DE BOEUF

Grilled hanger steak with potato puree and red wine shallot butter sauce. 34.25

CROQUE MONSIEUR

Classic Parisian sandwich of ham and Gruyère cheese with Dijon mustard and a petit green salad. 24

ESCALOPE DE VEAU

Sauteed Strauss veal cutlet with mushrooms, potato puree, and white wine. 34.25

LES POISSONS

SAUMON ROTI AUX SAFRAN

Grilled scottish salmon with saffron braised endive, olive oil potatoes, and a saffron vermouth butter sauce. 33.25

SALADE NIÇOISE

Provençal salad of fresh grilled tuna, sweet red bell peppers, hard boiled eggs, Nicoise olive tapenade, boiled potatoes and French beans. 32

RILLETTES DE SAUMON

Poached and smoked salmon salad with lemon mayonnaise, cucumbers, petite salad, and brioche toast. 27

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LES VOLAILLES ET PÂTÉS FRAÎCHES

POULET RÔTI

Roasted chicken with Herbes de Provence, potato purée, and mushrooms. 28

CANARD CONFIT AUX LENTILLES

Slow-cooked duck leg with braised French green lentils, beech mushrooms, and red wine sauce. 33

GNOCCHI A LA PARISIENNE

Choux pastry dumplings with roast squash, beech mushrooms, herb pistou, and Ossau iraty, a Basque sheep's milk cheese. 32

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DESSERTS

Please select one:

MILLE-FEUILLE

Layers of caramelized puff pastry with hazelnut mousseline and coffee pastry cream. 9.50

TARTE AU CITRON

Baked lemon tart with meringue. 9.50

PARFAIT A LA VANILLA ET FRAMBOISE

Vanilla mousse, chocolate flourless cake, raspberry gelee, and chocolate crunch. 9.50

LE TRIO

A miniature creme brulee, flourless chocolate cake, and Chef's seasonal selection. 9.50

MOUSSE AU CHOCOLAT "YVES CAMDEBORDE"

From our friend Yves in Paris, Valrhona chocolate mousse with a praline crust, toasted coconut, and coconut sorbet. 9.50

TART TATAIN

An upside down apple tart with caramel and whipped creme fraiche. 9.50

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SWEETS TABLE

Prices listed are per dozen. Two dozen minimum requirement on all sweets table items.

MINIATURE CRÈME BRÛLÉE

A Bistro classic made with Madagascar vanilla beans and finished with caramelized sugar. 24

CHOCOLATE COVERED STRAWBERRIES

Double dipped in dark chocolate and then drizzled with white chocolate. 27

CHOCOLATE CUPS WITH MOUSSE

Delicate chocolate cups filled with your choice of espresso or white chocolate mousse. 22

CHOCOLATE GORMONDIESE

One of our favorites, this dessert falls somewhere between a chocolate cake and soufflé. 25

LEMON CURD OR PASTRY CRÈME TARTS

Chilled lemon curd or pastry crème tarts in a cookie shell and topped with fruit. 24

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DESSERTS

Please select two:

MILLE-FEUILLE

Layers of caramelized puff pastry with hazelnut mousseline and coffee pastry cream. 9.50

CRÈME BRÛLÉE

A bistro classic made with Madagascar vanilla beans and finished with caramelized sugar. 9.50

TARTE AU CITRON

Baked lemon tart with meringue. 9.50

PARFAIT A LA VANILLA ET FRAMBOISE

Vanilla mousse, chocolate flourless cake, raspberry gelee, and chocolate crunch. 9.50

TART TATAIN

An upside down apple tart with caramel and whipped creme fraiche. 9.50

GLACÉES ET SORBETS

A selection of three house-made ice creams and sorbets. 9.50

MOUSSE AU CHOCOLAT "YVES CAMDEBORDE"

From our friend Yves in Paris, Valrhona chocolate mousse with a praline crust, toasted coconut, and coconut sorbet. 9.50

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