

BARTOLOTTA'S



CATERING DINNER MENU

FOR GROUPS OF 15- 30 GUESTS

PASSED HORS D'OEUVRES

Minimum Order of 2 Dozen Each Required

All hors d'oeuvres are passed. Prices are listed per dozen.

COLD



TAPENADE

Provençal olives with capers, garlic and thyme
on a toasted baguette 22

RILLETTES DE SAUMON

Smoked and poached salmon salad
with lemon and chives 25

MOUSSE DE CANARD

Duck liver pate with apricot confit
on toasted brioche 20

TOMATES ET JAMBON

Chopped tomato salad with shallots, garlic
and basil with Prosciutto ham on toasted
baguette 25 without ham 22

SALADE DE POULET

Grilled chicken salad with Meaux mustard
mayonnaise and carrots 24

TARTINE DE CHEVRE ET SAUMON

Smoked salmon and herbed goat cheese
on toasted baguette 26

HOT



CREVETTES EN "PATE BRIC"

Gulf shrimp and basil with remoulade
wrapped in paper thin dough 36

BROCHETTES DE BOEUF

Hanger steak marinated and roasted
with Béarnaise sauce 28

COMTÉ GOUGERES

Traditional baked dough puffed pastry
with Gruyere cheese 19

PETITE CROQUE MONSIEUR

Traditional French ham and cheese sandwich
with Cornichon pickle 27

TARTELETTE DE CHAMPIGNONS

Mushroom duxelle tarts with brie 28

TARTE FLAMBÉ

Thin crust Alsatian pizza with Gruyere cheese,
sautéed onions and smoked bacon (optional) 25
(4 dozen required)

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

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

STATION STYLE HORS D'OEUVRES

Prices indicated below are per person.

FROMAGE

A selection of imported French and domestic cheeses served with assorted breads and crackers. 10

CRUDITÉ

An assortment of raw vegetables, colorfully displayed and served with dips. 7

MARCHE DE LÉGUMES ET FRUITS

An abundance of berries, and vegetable “crudité” with house-made dips. 11

PLATED APPETIZERS

Please select two:

TARTARE DE BOEUF

Classic chopped raw filet mignon with mustard, capers, red onion, and raw egg yolk. 17.95

ESCARGOTS BOURGUIGNONS

Traditional Burgundian snails baked with garlic-parsley butter and flaky pastry. 15.95

COQUILLES SAINT-JACQUES

Sauteed sea scallops with caramelized apples, cauliflower puree, chestnuts, calvados and thyme. 17.95

PÂTÉ DE CAMPAGNE

Yves Camdeborde's pork pâté with toasted baguette, cornichons, and Meaux mustard. 12.50

MOUSSE DE VOLAILLE

Chicken liver mousse with preserves and brioche. 12.50

GRAND PLAT DE FROMAGE

A selection of French and domestic French-inspired cheeses with nut bread, fruit preserves, and honey.

One cheese — 6.50 | Three cheeses - 17.95 | Five cheeses - 27.95

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 two:

LES SOUPES ET SALADES

SOUPE À L'OIGNON

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

SOUPE DU JOUR

A bowl of seasonal soup . mkt

OEUF MOLLET

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

ROQUEFORT

Radicchio, Belgian endive, and frisée with walnuts, apple, and Roquefort blue cheese in red wine vinaigrette. 13.95

BETTERAVES

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

LAITUE

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

SALADE DE CHEVRE CHAUD

Aged goat cheese with balsamic vinegar, arugula, toasted hazelnuts, and preserved cherry tomatoes. 14

SALADE DE COURGE MUSQUEE

Roasted butternut squash with confit duck, curried pumpkin seeds and Ossau Iraty, a Basque sheep's milk cheese. 14.50

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.

ENTRÉES

Please select three:

LES VIANDES

ENTRECÔTE GRILLE

Grilled bone-in ribeye with bacon roasted fingerling potatoes, mushrooms, and a rich red wine sauce. 43.95

COTELETTE D'AGNEAU

Grilled grass fed lamb t-bones with roasted Brussels' sprouts, potato puree, beech mushrooms, and Bearnaise sauce. 37.95

FILET DE PORC AUX POMMES

Mustard rubbed pork tenderloin with roast apples, broccolini, and a cauliflower potato puree. 29.95

ONGLET DE BOEUF

Grilled hanger steak with potato puree and red wine shallot butter sauce. 29.50

FILET MIGNON AU POIVRE

Pan-seared, lightly peppered beef tenderloin medallions with potato puree, French beans and classic green peppercorn brandy cream sauce. 39.95

LES POISSONS

SAUMON ROTI AUX SAFRAN

Grilled Scottish salmon with saffron braised endive, olive oil potatoes, and a saffron vermouth butter sauce. 30.50

VIVANEAU

Wild caught American snapper, roasted with cauliflower puree, Brussels' sprout leaves, and vin blanc. 34

SOLE À LA MEUNIÈRE

True Dover sole with brown butter and fresh lemon. Served with French beans, and mushrooms. 54.95

*Pre-ordered counts for this entrée are required and are due one week prior to event.

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.

LES VOLAILLES ET PÂTES FRAÎCHES

POULET RÔTI A LA BROCHE

Herb marinated roasted chicken with potato puree, sauteed mushrooms, and mushroom veloute. 22.95

CANARD "DEUX FACON"

Slow cooked duck leg and roasted breast with braised green lentils, beech mushrooms, and red wine sauce. 30.95

GNOCCHI PARISIENNE

Choux pastry dumplings with roast squash, beech mushrooms, herb pistou, and Ossau Iraty, a Basque sheep's milk cheese. 22.95

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, finished with caramelized sugar. 9.50

PARFAIT A LA VANILLA ET FRAMBOISE

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

TART TATAIN

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

TARTE AU CITRON

Baked lemon tart with meringue. 9.50

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.



BARTOLOTTA'S

LAKE
PARK
Bistro

GROUPS OF 30 OR MORE

3133 East Newberry Boulevard

Milwaukee, WI 53211

414-962-6750

www.lakeparkbistro.com / www.bartolottacatering.com



HORS D'OEUVRES

Minimum Order of 2 Dozen Each Required

All hors d'oeuvres are passed. Prices are listed per dozen.

COLD

TAPENADE

Provençal olives with capers, garlic and thyme on a toasted baguette 22

RILLETTES DE SAUMON

Smoked and poached salmon salad with lemon and chives 25

MOUSSE DE CANARD

Duck liver pate with apricot confit on toasted brioche 20

TOMATES ET JAMBON

Chopped tomato salad with shallots, garlic, Prosciutto ham with basil with toasted baguette 25 without ham 22

SALADE DE POULET

Grilled chicken salad with Meaux mustard mayonnaise and carrots 24

TARTINE DE CHEVRE ET SAUMON

Smoked salmon and herbed goat cheese on toasted baguette 26

HOT

CREVETTES EN "PATE BRIC"

Gulf shrimp and basil with remoulade wrapped in paper thin dough 36

BROCHETTES DE BOEUF

Hanger steak marinated and roasted with Béarnaise sauce 28

COMTÉ GOUGERES

Traditional baked dough puffed pastry with Gruyere cheese 19

PETITE CROQUE MONSIEUR

Traditional French ham and cheese sandwich with Cornichon pickle 27

TARTELETTE DE CHAMPIGNONS

Mushroom duxelle tarts with brie 28

TARTE FLAMBÉ

Thin crust Alsatian pizza with Gruyere cheese, sautéed onions and smoked bacon (optional) 25 (4 dozen required)

STATION HORS D'OEUVRES

Prices indicated below are per person set-up station style.

FROMAGE

A selection of imported French and domestic cheeses served with assorted breads and crackers. 10

CRUDITÉ

An assortment of raw vegetables, colorfully displayed and served with dips. 7

MARCHE DE LÉGUMES ET FRUITS

An abundance of berries, and vegetable "Crudité" with house-made dips. 11

LES APPETIZERS

Prices indicated below are per person served tableside.

Please select one:

TARTARE DE BOEUF

Classic chopped raw filet mignon with mustard, capers, red onion, and raw egg yolk. 17.95

COQUILLES SAINT-JACQUES

Sautéed sea scallops with caramelized apples, cauliflower puree, chestnuts, calvados, and thyme. 17.95

PÂTÉ DE CAMPAGNE

Yves Camdeborde's pork pate with toasted baguette, cornichons, and Meaux mustard. 12.50

MOUSSE DE VOLAILLE

Chicken liver mousse with preserves and brioche. 12.50

GRAND PLAT DE FROMAGE

A selection French and domestic French-inspired cheeses with nut bread, fruit preserves, and honey.

One cheese 6.50/ Three cheese 17.95/ Five cheese 27.95

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.

LES SOUPES ET SALADES



Please select one:

LAITUE

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

SOUPE DU JOUR

A cup of seasonal soup.

OEUF MOLLET

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

Additional four dollars

ROQUEFORT

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

Additional four dollars

BETTERAVES

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

Additional four dollars

SALADE DE CHEVRE CHAUD

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

Additional four dollars

SALADE DE COURGE MUSQUEE

Roasted butternut squash with confit duck, curried pumpkin seeds, and Ossau Iraty, a Basque sheep's milk cheese.

Additional four dollars

All entrées include a Laitue or Soupe du Jour, sliced baguette, and coffee, tea, soda.

Other salads ordered will be charged accordingly.

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

Menu items are also subject to change.

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

LES ENTRÉES

For indoor events, please select three entrées, vegetarian options available upon request.

For tented events, please select two entrées, vegetarian options available upon request.

Final entrée counts are due one week prior to event.

Client must provide name cards indicating each guest's entrée selection.

LES VIANDES

ENTRECÔTE GRILLE

Grilled bone-in ribeye with bacon roasted fingerling potatoes, mushrooms, and a rich red wine sauce. 50.95

ONGLET DE BOEUF

Grilled hanger steak with potato purée and red wine-shallot butter sauce. 36.50

FILET MIGNON AU POIVRE

Pan-seared, lightly peppered beef tenderloin medallions with potato puree, French green beans and classic green peppercorn brandy cream sauce. 47.95

FILET DE PORC POMMES

Mustard rubbed pork tenderloin with roast apples, broccolini, and a cauliflower potato puree. 39.95

COTELETTE D'AGNEAU

Grilled grass fed lamb t-bones with roasted Brussels' sprouts, potato puree, beech mushrooms, and Bearnaise sauce. 45.95

LES POISSONS

SAUMON GRILLE AUX SAFRAN

Grilled Scottish salmon with saffron braised endive, olive oil potatoes, and a Saffron vermouth butter sauce.
39.50

LOUP DE MER EN PAPILLOTE

Mediterranean sea bass baked in parchment with mussels, shrimp, lemon, fingerling potatoes, and broccolini. 43.95

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

Menu items are also subject to change.

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

LES ENTRÉES

LES VOLAILLES ET PÂTÉS FRAÎCHES

POULET RÔTI

Herb marinated roasted chicken with potato puree, sauteed mushrooms, and mushroom veloute. 30.95

CANARD "DEAX FACON"

Slow-cooked duck leg and roasted breast with braised green lentils, beech mushrooms, and red wine sauce. 38.95

GNOCCHI PARISIENNE (V)

Choux pastry dumplings with roast squash, beech mushrooms, herb pistou, and Ossau Iraty, Basque sheep's milk cheese.. 32.95

DUETS

FILET MIGNON ET CREVETTES

Pan-seared petit filet mignon and jumbo Gulf shrimp served with seasonal vegetables, potato purée, and Béarnaise sauce. 56

FILET MIGNON ET SAUMON

Pan-seared petit filet mignon and salmon filet served with seasonal vegetables, potato purée, and Bearnaise sauce. 55

FILET MIGNON ET HOMARD

Pan-seared petit filet mignon and Maine lobster with seasonal vegetables, potato purée, and Béarnaise sauce. 75

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

DESSERTS



Prices indicated below are per person.

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

GLACEE ET SORBET TRIO

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

LE TRIO

A dessert trio with miniature crème brûlée, 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

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

Menu items are also subject to change.

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

SWEETS TABLE



Lake Park Bistro can provide a wonderful miniature dessert and coffee bar.
Prices below are per dozen. There is a 2 dozen minimum requirement on 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
(4 dozen minimum requirement)

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 topped with fruit. 24
(4 dozen minimum requirement)

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

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