



BARTOLOTTA'S



## PRIVATE DINING MENU

Executive Chef Nick Wirth

Sous Chef Austin Reichold

Pâtissier Cat Schlink

Chef Tournant Tanner Feich





## HORS-D'OEUVRE PASSÉS

*Prices are charged per dozen. Minimum order of two dozen each required.*

*Recommended 4 pieces per person, per hour.*

### COLD

**Tapenade** 26  
Provencal olives with capers, garlic and thyme  
on a toasted baguette

**Rillettes de Saumon** 31  
Smoked and poached salmon salad with lemon and chives

**Salade de Poulet** 29  
Grilled chicken salad with Meaux mustard mayonnaise, carrots,  
radish, onion

**Tartine de Chevre et Saumon** 31  
Smoked salmon and herbed goat cheese on toasted baguette

**Tartare de Boeuf** 36  
Chopped raw filet with mustard, egg yolk, red onion

**Pate de Campagne** 28  
Country Pork Pate, whole grain mustard,  
cornichon on toasted baguette

**Mousse de Canard** 29  
Duck liver mousse with apricot preserves on toasted brioche

### HOT

**Crevettes en Pate Bric** 42  
Gulf shrimp and basil wrapped in paper-thin pastry dough  
with remoulade

**Comte Gougeres** 21  
Traditional baked puff pastry with Gruyere cheese

**Tartellette de Champignons** 31  
Mushroom duxelle tarts with brie

**Tarte Flambe** 30  
Thin crust "Alsatian Pizza" with Gruyere cheese,  
sautéed onions, smoked bacon

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

\*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

11

## SALADES

*Not included in price of Plats Principaux*

### Laitue

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

12

### 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

19

### Salade Au Roquefort

Roquefort blue cheese with a salad of Granny Smith apples, Belgian endive, radicchio, and walnut in a red wine vinaigrette

17

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LPB-Private Dining Menu-2022-1212



## PLATS PRINCIPAUX

*Please select up to two options.*

*For groups of 26 or more, counts are required for each selection one week prior to the reservation. Host is to provide place cards indicating the selections.*

<b>Poulet Rôti</b>	<b>29</b>
Marinated rotisserie free-range chicken, puréed potatoes, sautéed seasonal mushrooms, velouté	
<b>Filet et Homard</b>	<b>77</b>
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>	<b>59</b>
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>	<b>49</b>
Two 4 oz pan-seared beef tenderloin medallions, puréed potatoes, French beans, classic green-peppercorn brandy cream sauce	
<b>Tapenade de Saumon</b>	<b>38</b>
Oven-roasted Scottish salmon, olive oil potatoes, rapini, olive-caper tapenade	
<b>Boeuf Bourguignon</b>	<b>50</b>
Braised beef cheeks, potato mousseline, bacon lardon, Cippolini onion, carrot, mushroom, red wine demi glace	
<b>Lentilles du Puy (v)</b>	<b>26</b>
Braised French green lentils, root vegetables, sautéed mushrooms, petite salad with a Banyuls vinaigrette	

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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>
72% dark chocolate ice cream, chocolate ganache, chocolate crunch	
<b>Chocolate 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 place an order, please contact  
The Bartolotta Restaurants Sales Team

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