

# THE MADISON

*Thank you for your interest in weddings with The Madison. The Madison provides an opportunity to celebrate your wedding day in a unique setting, designed to provide exclusive service to one couple at a time. Weddings at The Madison offer award winning cuisine with flexible, customizable packages and personalized menus for themes, special appetites or honoring and blending family traditions. Our experienced and professional staff of catering and culinary personnel will be happy to assist you throughout planning process and wedding day celebration. Our wealth of experience can assist you in planning the day of your dreams.*

## **All wedding packages include:**

### **Wedding Reception**

*Five hour wedding reception with full cocktail hour*

### **Professional Banquet Captain**

*Personable & professional banquet captain to oversee your wedding from start to finish including wedding ceremony, cocktail hour, and reception*

### **Bridal Attendant**

*Private wedding assistant to help with all of your day of needs.*

### **Private Couples Lounge**

*Available for you to relax, refresh, bustle your dress, or any other needs that may arise. Champagne, cheese tray and fresh fruit will be available for your enjoyment.*

### **Cocktail Hour**

*Lavish cocktail hour with your selection of butlered hor d'oeuvres, cheese display, and your choice of food station.*

### **Champagne Toast**

*Champagne or sparkling cider for all guests to toast in your honor.*

### **Elegant Dinner Service**

*Three course dinner service with award winning cuisine.*

### **Dessert**

*Custom wedding cake from one of our preferred bakeries*

### **Linens & Amenities**

*Floor length linens and napkins in a your choice of colors. Complimentary votive candles.  
Convenient on site parking with an abundance of spaces.*

# THE MADISON

## Cocktail Reception

### *Butlered Hor d'oeuvres*

*Madison Package: Choice of Eight*

*Lafayette Package: Choice of Twelve*

### Vegetarian

Potato Latkas with Sour Cream

Vegetable Spring Rolls

Spanakopita

Fried Macaroni and Cheese Bites

Fire Roasted Tomato Soup Shooters  
*with Irish Cheddar Grilled Cheese Cap*

Individual Spinach & Artichoke Dip  
*with Parmesan Crackers*

Baked Brie in Phyllo with Blueberry Compote

Belgian Endive filled Bleu Cheese Mousse

Stuffed Mushrooms Duxelle

Seasonal Vegetable Kebabs

Vegetable & Red Pepper Coulis Turnovers

### Meats & Poultry

Asian Pork Pot Stickers

Mini Beef Wellington

Mini Philly Cheese Steak Rolls

Filet Mignon Tips  
*with Caramelized Onions & Bleu Cheese On Focaccia*

Beef Sate, Miso Chili Sauce

All Beef Franks Wrapped in Pastry Crust

Chicken Sate with Miso Chili Sauce

Chicken Kebabs

Chicken & Cheese Quesadilla Wedges

Buffalo Chicken Turnovers

Chicken Spring Rolls

Chicken & Asparagus Roulade

Five Spice Duck Lotus Cloud

### Seafood

Ahi Tuna Wonton Cones

Clams Casino

Scallops Wrapped In Bacon

Assorted Sushi & California Rolls

Shrimp Tempura

Coconut Shrimp

Shrimp or Crab Crostini

Gin Cured Salmon  
*on Pumpernickel French Herb Spread*

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## Cocktail Reception

### *Stationary Displays*

*Madison Package: Includes Mediterranean Display & Your Choice of One Other Station*

*Lafayette Package: Includes Mediterranean Display & Both Stations*

### Mediterranean Station

Parmesan, Mozzarella, Aged Provolone, Asiago, Sharp or Mild Cheddar

Salami, Prosciutto and Pepperoni, Tomato Bruschetta, Tapenade

Roasted Peppers, Hummus and Grilled Vegetables, Two Composed Tuscan Salads

offered with Assorted Focaccia, Crostini, Italian Bread & Crisp Pita

### Tour of Asia

Vegetable LoMein, Udon Noodles, or Fried Rice

Offered with Chicken Stir Fry or Asian Pork Pot Stickers

### Viva Italia

Select Two Pastas and Two Sauces from the Following:

Penne, Bow Tie, Ziti, or Rigatoni

Roasted Red Pepper - Marinara - Bolognese - Pomodori - Pesto - Garlic & Oil - Alfredo

### Five Hour Open Bar

*Madison Package: Selection of house brand spirits for cocktails & martinis in addition to house wines by the glass, imported and domestic beer, and assorted soft drinks.*

*Lafayette Package: Selection of premium brand spirits for cocktails & martinis in addition to house wines by the glass, imported and domestic beer, and assorted soft drinks.*

*Premium brand spirits include: Absolut - Stolé - Titos - Jose Ceurvo*

*Souza Tequila - Jack Daniels -VO - Canadian Club*

*Beefeater - Tanqueray - Bacardi - Castillo -Captain Morgan Rum*

*Dewar's Scotch - Jameson - in addition to other selections.*

# THE MADISON

## Let Us Enhance Your Cocktail Reception

*All Stations Listed Below Available for an Additional fee Per Person*

### **American Favorites**

Ball Park Cart "Sabrett's" Hot Dogs offered with Mustard, Relish, Ketchup & Minced Onions  
Our Famous Towne Tavern Wings in your choice of Classic Buffalo or Jalapeno & Garlic  
Seasoned French Fries

### **South of the Border**

Build Your Own Fajitas & Taco Bar  
Grilled Beef or Chicken offered with Grilled Red & Green Peppers & Sautéed Onions  
Perfectly Seasoned Beef offered with Lettuce, Sour Cream & Salsa

### **Flat Bread Pizza's**

Classic Cheese, Margherita, Pepperoni, BLT, Rosemary Chicken & Potato

### **Mashed Potato or Risotto Bar**

*With your choice of five toppings:*  
Traditional Gravy, Sautéed Mushrooms, Crisp Applewood Bacon,  
Tipperary Irish Cheddar, Red Onions, Chives, Salsa, Sour Cream, Sautéed Asparagus,  
Steamed Broccoli

### **Build Your Own Slider Station**

Beef sliders offered with Ketchup Mustard, Onions, Pickles, Fluffy Brioche Buns, & Cheddar Cheese

### **Late Night Craving Bar**

Sliders, Flat Bread Pizzas, & Wings  
Served in the last hour for those guests looking for late night munchies

## Butlered Hor d'oeuvre Enhancements

### **Iced & Raw**

The following options may be added to your menu  
Butler Passed Seafood — Market Price  
Shrimp Cocktail Shooters with Fire Roasted Cocktail Sauce  
Jonah Crab Claws  
Fresh Clams and Oysters on the Half Shell

### **Grilled & Seared**

Baby Rack of Lamb Provencale  
Mini Dijon Crab Cakes

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## Let Us Enhance Your Bar

### Five Hour Top Shelf Open Bar

All liquors included in the premium brand in addition to offerings include Crown Royal, Makers Mark, Grey Goose, Belvedere, Kettle One, Johnny Walker Black, Ciroc and many more.

### Madison Dessert Martini Bar

Rum Chatta Rice Pudding Martini , Key Lime Martini, Espresso Martini  
Fruit Cocktail Martini, Caramel Latte Martini, Frangelico Snicker Martini

*Ice Luge/Sculptures are Available for an Additional Charge Based Upon Design*

### International Coffee Display

Rich Coffees & Teas Presented with Cordials & Brandies including:  
Baileys, Jacques B. Brandy, Chambord, Frangelico, Grand Marnier, Hennessey VS,  
Sambucca- White, Kahlua, Amaretto Disaronno, Godiva Chocolate Liqueur,  
Jameson Irish Whiskey, Drambuie, Tia Maria  
Whipped Cream, Chocolate Shavings, Cinnamon Sugar, and Orange & Lemon Peels

# THE MADISON

## Dinner Reception

### First Course

*Please select one for all guests*

#### Soup

Lobster Bisque, New England Clam Chowder, Minestrone, Pasta Fagioli, Italian Wedding Soup

#### or

#### Pasta

Porcini Mushroom Ravioli in a Garlic Cream Sauce

Penne Pasta in Roasted Red Pepper Blush Sauce

Tuscan Cheese Ravioli with Pomodori Sauce

### Second Course

*Please select one for all guests*

Madison Mixed Greens Salad

*with seasonal accompaniments & house made balsamic vinaigrette*

Caesar Salad

*with parmesan cheese, croutons, and classic caesar dressing*

Baby Spinach Salad

*with crumbled bleu cheese, toasted walnuts, sundried cranberries, and raspberry vinaigrette*

# THE MADISON

## Dinner Reception

### Entrée Course

You May Offer Up to Three Entrees for Your Guests to Choose From.

Counts of Each Entrée Due 10 Business Days Prior to Your Event

\*Indicates Additional Pricing to the Package

### Poultry

Breast of Chicken Mediterranean  
*Roasted Red Peppers, Spinach & Fontina Cheese*

Breast of Chicken Saltimbocca  
*Imported Prosciutto & Fontina Cheese*

Chicken Kiev  
*with Herbed Butter Sauce*

### Seafood

Filet of Wild Coho Salmon  
*Chardonnay Cream Sauce*

Branzino  
*Sauce Verte*

Jumbo Lump Crab Cakes\*  
*Two 4 oz. Cakes with Chardonnay & Dijon Mustard Sauce*

Flounder Stuffed with Crabmeat\*

### Beef & Pork

Slow Braised Short Rib  
*with Cipollini Onion Demi*

Sirloin of Beef  
*with Red Wine Demi*

10 oz. Boneless Pork Chop  
*Stuffed with Mushroom Risotto with Grain Mustard Sauce*

8 oz Grilled Filet Mignon\*  
*with Red Wine Demi*

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## Dinner Reception

### Duet Menu

*Served to All Guests– Available at an Additional Charge*

Fillet of Salmon & Chicken Breast  
*with your choice of sauce*

Filet Mignon & Salmon Fillet  
*Filet Mignon with Red Wine Demi & Salmon with Chardonnay Cream*

Filet Mignon & Sautéed Shrimp  
*Filet Mignon with Red Wine Demi Topped with Grilled Shrimp*

Vegetarian/Vegan/Gluten Free/Food Allergy Options Available upon Request

### Upgraded Entrees:

Flounder Stuffed with Crab  
Meat Jumbo Lump Crab Cakes  
8 oz Filet Mignon



# THE MADISON

## Dessert

*Included with Both Packages:*

### Custom Wedding Cake

Elegant Cake Created Specifically For You From One of Our Preferred Bakeries

Coffee & Hot Tea

*Included with the Lafayette Packages in Addition to Your Cake:*

### Delicious Mini Pastry & Desserts

Offered from a Buffet or Family Style Platters Presented at Each Table  
Cannoli's, Cream Puffs, Éclair's, Brownie Bites, Fried Oreos

## Let Us Enhance Your Dessert

*All Stations Listed Below Available for an Additional \$8.00 Per Person*

### Bananas Foster

Served with Vanilla & Chocolate Ice Cream

### Sundae Bar

Vanilla & Chocolate Ice Cream Served with Sprinkles, Chocolate Sauce, Strawberry Sauce,  
Cherries, Whipped Cream, and Crushed Oreos

### Donut Bar

A variety of donuts with chocolate sauce, strawberry sauce, sprinkles, and crushed Oreos  
to create the donut of your dreams!