

THE MADISON

The Madison Reception/Station Style Menu

(1) Hour Passed Hor d'oeuvres

Vegetable Spring Rolls
Scallops Wrapped in Bacon
Coconut Shrimp
Mini Philly Cheese Steaks
Smoked Salmon on Pumpernickel
Baked Brie in Phyllo with Blueberry Compote
Fried Mac & Cheese Bites
Pork Pot Stickers

Crudité & Cheese Display

Roasted and Raw Vegetables, Hummus, Olive Tapenade, Chef's Choice of Cheese,
Pepperoni, Prosciutto, Crackers, and Pita Chips

Build Your Own Salad Station

Mixed Greens & Romaine
Carrots, Cucumbers, Cherry Tomatoes, Croutons, Bacon Crumbles, Parmesan Cheese, and Blue Cheese
House Balsamic Dressing, Classic Ranch, and Creamy Caesar

Pasta Station

Farfalle in Alfredo Sauce and Penne in Classic Marinara
Asiago Crusted Chicken Served Parmigiana Style with Melted Mozzarella

Slider Station

Tempura Cod Sliders
Classic Beef Sliders with Lettuce, Tomato, & Onion
Pulled Pork Slider with Coleslaw

Mini Pastries Station

Eclairs, Mini Cannoli's, Cream Puffs, Fried Oreos
Assorted Cookies & Brownies

Stations can be switched to stations of an equal or lesser value.

Prices can be adjusted to add or remove food.

The menu is available for a minimum of 50 guests.

Beverage Menu

Bartender policies are 1 bartender per every 75 guests and a charge per bartender.

Open Bar

Charge is incurred per person for all adults 21 years and older.

Open bar service includes cocktails, martinis, wine by the glass, imported and domestic beer, and soft drinks in the price point.

Additional Bar Options

Consumption Bar– Run a tab and pay for your guests' beverages

Cash Bar– Guests will pay for their own individual alcoholic beverages

Unlimited Soft Drinks Only