

THE MADISON

The Madison "Tea Party"

Fresh Mixed Berries in Martini Glasses Preset at Each Place Setting
Caprese Salad with Sliced Tomatoes, Fresh Mozzarella, Basil, and Balsamic Drizzle
Madison Mixed Greens House Salad with Balsamic Vinaigrette
Classic Quiche Lorraine
Broccoli & Cheddar Quiche
Chicken Salad on Tea Sandwiches
Cucumber & Cream Cheese Tea Sandwiches
Smoked Salmon with Dill and Crème Fraiche Tea Sandwiches
Mini Petit Fours & Pastries
Includes Coffee & Hot Tea

Grand Brunch Buffet

Sliced Fresh Fruit
Vanilla Greek Yogurt Parfaits with Fresh Berries and Granola
Crisp Applewood Smoked Bacon and Pork Sausage
Farm Fresh Scrambled Eggs with Cheddar Cheese
Yukon Gold Breakfast Potatoes
Vanilla Crème Brulée French Toast
Grilled Chicken Breast with a Lemon Beurre Blanc Sauce
Classic Caesar Salad
Penne Pasta Pomodori
Mini Petit Fours & Cookies

Add a Bubbly Bar for an Extra POP!.....

Includes champagne with orange juice, cranberry juice, peach juice, & grapefruit juice to make your perfect cocktail.
Top it off with sliced oranges, strawberries, & raspberries!

*A fee for a bartender will also be applied.
Showers over 75 guests will require 2 bartenders.*

All Buffets Have a Minimum of 25 Guests

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Plated Luncheon Menus

First Course

Please select one for all guests

Lobster Bisque — Italian Wedding Soup — Minestrone Soup

Madison Salad of Mixed Greens and Seasonal Garnishes with House Made Vinaigrette

Classic Caesar Salad

Entree Course

Three entrees may be selected for your guests to choose from.

Counts of each entree will be required (7) business days in advance.

All entrees are served with roasted red bliss potatoes and seasonal vegetables.

Chicken Entrees

Asiago Crusted Chicken served Parmigiana Style with Melted Mozzarella & Tomato

Chicken Saltimbocca with Prosciutto, Fontina Cheese, and Sage Demi

Chicken Francise in Lemon Buerre Blanc Sauce

Grilled Chicken Bruschetta

Seafood Entrees

Salmon in Chardonnay Cream Sauce

Sesame Seared Salmon with Citrus Glaze

Branzino in Basil Pesto Oil

Branzino in Lemon Butter

Pan Seared Diver Scallops with Brown Sugar Glaze

Seafood Stuffed Flounder

Jumbo Lump Crab Cakes with Chardonnay & Dijon Mustard Sauce

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Plated Luncheon Menus Continued

Vegetarian Entrees

Porcini Mushroom Ravioli in a Garlic Cream Sauce
Grilled Vegetable Napoleon with Smoked Tomato Coulis
Vegetable Turnover in Phyllo Pastry

Dessert Course

Please select one for all guests

Flourless Chocolate Cake with Raspberry Drizzle
New York Style Cheesecake with Seasonal Fruit
Tiramisu

Hot Lunch Buffets

Buffet Package One

The Madison Salad with Mixed Field Greens with House made Balsamic Vinaigrette
Asiago Crusted Chicken served Parmigiana Style with Melted Mozzarella & Tomato
Grilled North Atlantic Salmon in a Chardonnay Cream Sauce
Penne Pasta with Smoked Tomato Pomodoro
Roasted Red Bliss Potatoes
Seasonal Vegetables
Cookies & Brownies

Buffet Package Two

The Madison Salad with Mixed Field Greens with House made Balsamic Vinaigrette
Mediterranean Chicken with Roasted Red Pepper, Spinach, & Fontina Cheese
Seared Branzino with Basil Pesto Sauce
Slow Braised Beef Short Ribs with Cipollini Onion Demi
Penne Pasta with Roasted Red Pepper Blush Sauce
Roasted Red Bliss Potatoes
Seasonal Vegetables
Cookies & Brownies

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