

# THE MADISON

*Thank you for your interest in having an event with The Madison. When it comes to events, The Madison is as efficient as it is elegant. Whatever the function — bridal shower, fundraiser, board meeting, christening, banquet, networking seminar, workshop, luncheon, dinner, conference, retirement or holiday party — it will be enhanced by the magnificent space, remarkable food and convenient amenities of The Madison.*

*Our event professionals are experienced and attentive. We pride ourselves on a high caliber of service.*

*In addition to the following menus, we strive to create the perfect event within every budget. If you do not see something that would work for you event, please let us know. We are more than willing to work with each and every event to exceed your expectations.*

## **Deposit & Payments:**

*A \$250.00 non refundable deposit is required to secure a banquet room and menu prices. If your event is less than 60 days at the time of booking, a 50% deposit will be due.*

*All events must be paid in full (7) days prior to the event. Any event with a consumption bar must have a credit card on file, and the credit card will be charged the day of the event if the consumption bar is not paid by another method.*

## **Service Charge and Sales Tax:**

*All banquet menus prices are subject to a 20% taxable service charge and 6.625% New Jersey sales tax.*

## **Menu Selections:**

*A tentative food and beverage menu is required to hold a date for an event. All menus are required to be finalized no later than (30) days prior to your event. All buffets require a minimum of 30 guests.*

*For food safety precautions and liability regulations, no outside food may be brought in unless authorized by management and no leftover food from a party maybe removed from the premise.*

## **Final Guarantees:**

*Final counts are due (10) business days prior to your event. Plated entrees require a count of each entree (at this time. If your event count drops more than 20% of your original estimated guest count, you may be subject to food and beverage minimums.*

## **Linens:**

*All events come with standard white or ivory linen with a napkin color of your choice.*

## **Room Fees:**

*Any event with a food & beverage total less than \$1,000.00 will be subject to a \$300 room rental fee.*

*Please do not hesitate to contact us with any questions you may have; our team is happy to assist with all your event planning needs.*

## **Breakfast & Brunch**

### **Classic Continental**

Assorted Breakfast Pastries  
Fresh Sliced Fruit  
Chilled Juices  
Fresh Brewed Coffee & Assorted Hot Teas

### **Hot Breakfast Buffet**

Assorted Breakfast Pastries  
Fresh Sliced Fruit  
Crisp Bacon & Sausage  
Yukon Gold Breakfast Potatoes  
Farm Fresh Scrambled Eggs with Cheddar Cheese & Chives  
Blueberry Pancakes with Maple Syrup  
Chilled Juices  
Fresh Brewed Coffee & Assorted Hot Teas

### **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 Brûlée French Toast  
Grilled Chicken Breast with a Lemon Beurre Blanc Sauce  
Classic Caesar Salad  
Penne Pasta Pomodori  
Mini Petit Fours & Cookies

*\*All Buffets Have a Minimum of 30 Guests\**

# Lunch Menus

## 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 Sauce

Chicken Saltimbocca with Prosciutto, Fontina Cheese, and Sage Demi

Chicken Francaise in Lemon Beurre 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

# 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 Sauce  
Grilled North Atlantic Salmon in a Chardonnay Cream Sauce  
Penne Pasta with Smoked Tomato Pomodoro  
Roasted Red Bliss Potatoes  
Seasonal Vegetables  
Italian 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  
Italian Cookies & Brownies

*\*All Buffets Have a Minimum of 30 Guests\**

# Reception Style Menus

## Passed Hors d'oeuvres

*Please Select Eight*

### Poultry

Chicken Sate with Miso Chili Sauce

Chicken Dumplings

Chicken & Cheese Quesadillas

Buffalo Chicken Turnovers

Chicken Spring Rolls

Duck Lotus Cloud

### Seafood

Shrimp Tempura

Coconut Shrimp

Shrimp or Crab Crostini

Ahi Tuna Wonton Cones

Clams Casino

Scallops Wrapped In Bacon

Assorted Sushi Rolls

### Beef & Pork

Pork Pot Stickers

Philly Cheesesteak Spring Rolls

Filet Mignon Tips

*with Caramelized Onions & Bleu Cheese  
On Focaccia*

Beef Franks Wrapped in Pastry Crust

Mini Beef Wellington

### 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*

Baked Brie in Phyllo  
*with Blueberry Compote*

# Reception Style Menus

## Cheese & Crudite Station

Chef's Selection of Artisan Cheeses, Pepperoni, Soppressata, Prosciutto,  
Roasted & Raw Vegetables, Hummus, Fresh Tomato Bruschetta, Olive Tapenade.

Served with Assorted Breads and Crackers

## Italian Station

Your choice of: (2) Pastas: Penne, Bow Tie, Ziti, or Rigatoni  
and

(2) Sauces: Classic Marinara, Pesto, Garlic & Oil or Alfredo

## Flatbreads

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

## Asian Station

Vegetable Lo Mein, Pork Fried Rice, and Chicken & Vegetable Stir Fry

## South of the Border

Build Your Own Fajita & Taco Bar

Grilled Beef or Chicken Fajitas Offered with Grilled Red & Green Peppers & Sautéed Onions  
& Perfectly Seasoned Beef Tacos Offered with Lettuce, Sour Cream & Salsa

## American Favorites

Ball Park Cart "Sabrett's" Hot Dogs with Mustard, Relish, Ketchup & Minced Onions  
Our Famous Towne Tavern Wings in Classic Buffalo or Jalapeño & Garlic Sauce  
Classic French Fries

## Potato or Risotto Bar

Your choice of: Mashed Potatoes, Risotto, Tater Tots, Sweet Potato Fries, or Waffle Fries

Accompanied by your choice of (4) toppings:

Traditional Gravy, Sautéed Mushrooms, Crisp Applewood Bacon,  
Tipperary Irish Cheddar, Red Onions, Sour Cream, Chives, or Salsa

# Plated Dinner Menus

## **Soup Course**

*Please select one for all guests*

Lobster Bisque — Italian Wedding Soup — Minestrone Soup

New England Clam Chowder — Butternut Squash (Seasonal)

## **Salad Course**

*Please select one for all guests*

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

Classic Caesar Salad with Fresh Parmesan and House made Croutons

Baby Spinach Salad with Craisins, Candied Walnuts, Bleu Cheese, and Raspberry Vinaigrette

## **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 Francaise in Lemon Buerre Blanc Sauce

Grilled Chicken Bruschetta

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

## Plated Dinner Menus Continued

### 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

### Beef Entrees

Slow Braised Beef Short Ribs with Red Wine Demi Glace

10 oz New York Strip Steak with Horseradish Mushroom Demi

12 oz Prime Rib Served with Au Jus & Horseradish Cream

8 oz Filet Mignon with Red Wine Demi Glace

10 oz Filet Mignon with Red Wine Demi Glace



## Plated Dinner Menus Continued

### Pork Entrees

Roast Pork Tenderloin with Brown Sugar, Whole Grain Mustard Sauce

10 oz Bone In Pork Chop with Apricot Rosemary Glaze

### Vegetarian Entrees

Porcini Mushroom Ravioli in a Garlic Cream Sauce

Grilled Vegetable Napoleon with Smoked Tomato Coulis

Vegetable Turnover in Phyllo Pastry

*\*\*All protein entrees are served with roasted red bliss potatoes & seasonal vegetable\*\**

### Dessert Course

*Please select one for all guests*

Flourless Chocolate Cake with Raspberry Drizzle

New York Style Cheesecake with Seasonal Fruit

Cocoa Dusted Tiramisu

Platters of Assorted Mini Pastries Served Family Style

# Dinner Buffets

## Buffet Package One

Rolls & Butter

Classic Caesar Salad

Asiago Crusted Chicken served Parmigiana Style with Melted Mozzarella & Tomato

Grilled North Atlantic Salmon in a Chardonnay Cream Sauce

Pork Tenderloin with Whole Grain Mustard Sauce

Penne Pasta with Smoked Tomato Pomodoro

Roasted Red Bliss Potatoes

Seasonal Vegetables

New York Style Cheesecake

## Buffet Package Two

Rolls & Butter

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

Pork Tenderloin with Whole Grain Mustard Sauce

Slow Braised Beef Short Ribs with Cipollini Onion Demi

Porcini Mushroom Ravioli in Garlic Cream Sauce

Roasted Red Bliss Potatoes

Seasonal Vegetables

New York Style Cheesecake

Italian Style Cookies & Brownies

*\*All Buffets Have a Minimum of 30 Guests\**

# 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.*

*This menu is available for a minimum of 40 guests.*