

The Madison Hotel

Catering Menus

Click on Menu Title to be Taken to the Menu

Corporate Meeting Packages

The Madison Package (Maximum 14 Guests)

Executive Meeting Package (Minimum 15 Guests)

A la Carte Menus

Breakfast Menus

Lunch Menus - Buffet and Banquet Styles

Dinner Menus - Buffet and Banquet Styles

Cocktail Reception Menus

Break Suggestions

Beverage Menu

For More Information

The Madison Hotel ♦ www.themadisonhotel.com ♦ Hotel Front Desk: (973) 285-1800

One Convent Road, Morristown, NJ 07960

The Madison Hotel

1

The Madison Package

- *Full Continental Breakfast*
- *Morning Refreshment Break*
- *Luncheon in Separate Room*
- *Afternoon Refreshment Break*

Continental Breakfast

Coffee, Tea, Brewed Decaffeinated Coffee, Assorted Soft Drinks, Bottled Water, Juices, and an Assortment of Danish, Bagels, Croissants, Muffins and Sliced Fresh Fruit.

AM Refreshment Break

Coffee, Tea, and Brewed Decaffeinated Coffee, Assorted Sodas & Bottled Water. Refresh of above food items if needed.

Luncheon in Separate Area-Choice of One of the Following

Deli Platter: Roast Beef, Turkey Breast, Virginia Ham, a variety of Cheeses, Chef's Choice of Three Salads, Potato Chips, Assorted Breads, Homemade Chocolate Chip Cookies and Soft Drinks, Coffee, Tea, Decaf

Displays of Gourmet Finger Foods to include Bruschetta, Crostini, Smoked Salmon on Toast Points, Dijon Peppercorned Crusted Sirloin, Grilled Marinated Vegetables on Mini Rolls, Assorted Wraps, Tre Colore Salad.

*Includes Regular and Decaffeinated Coffee, Hot Tea, Assorted Soft Drinks
Seasonal Dessert*

Pre Order Sit Down Luncheon (See Below Menu)

PM Refreshment Break

Assorted Sodas, Bottled Water, Coffee, Tea, Brewed Decaffeinated Coffee, and a Choice of Two of the Following Food Items

*Seasonal Fruit Kebabs
Brownies*

*Homemade Assorted Cookies
Old Fashioned NY Style Pretzels*

Package also includes

Free use of Copy Machine

Private Meeting Room / Based on Availability

If Guest count is above 14, The Executive Meeting Package will Apply

The Madison Package Banquet Luncheon Menu

Choose One

Mixed Greens Salad, House Dressing or Classic Caesar Salad

Pre Order Choice of 3 Entrees

*Imported Penne Pasta served with Fresh Tomatoes, Basil & Roasted Garlic
(With or Without Chicken)*

Chicken Caesar

*Grilled Breast of Chicken served on a Bed of Hearts of Romaine
served with Classic Caesar Dressing*

Filet of Salmon

Pan Seared and Served with a Seasonal Sauce

French Cut Chicken Breast

Oven Roasted and Served with a Seasonal Sauce

Keller Family Special Sirloin, French Onion Strings

Potato & Fresh Vegetable Served with all Hot Entrees

Seasonal Dessert

Includes: Regular and Decaffeinated Coffee, Hot Tea, Assorted Soft Drinks

The Madison Hotel

The Executive Meeting Package

- *Full Continental Breakfast
- *Morning Refreshment Break
- *Luncheon in Separate Room
- *Afternoon Refreshment Break

Continental Breakfast

Coffee, Tea, Brewed Decaffeinated Coffee, Assorted Soft Drinks, Bottled Water, Juices, and an Assortment of Danish, Bagels, Croissants, Muffins and Sliced Fresh Fruit.

AM Refreshment Break

Coffee, Tea, and Brewed Decaffeinated Coffee, Assorted Sodas & Bottled Water. Refresh of above food items if needed.

Luncheon in Separate Room

Selection of One of the Following Menus:

- | | |
|----------------------|-----------------------------|
| Luncheon Deli Buffet | South of the Border Buffet |
| Oriental Buffet | Italian Buffet |
| Hot Buffet | All American Picnic Buffet |
| Caribbean Buffet | Boxed Lunch for "On the Go" |

Plated Luncheon Available Upon Request

See "Lunch Menus" Section for Full Menus ([Click Here](#))

PM Refreshment Break

Assorted Sodas, Bottled Water, Coffee, Tea, Brewed Decaffeinated Coffee, and a Selection of Two of the Following Food Items

- | | |
|---------------------------------|-------------------------------|
| Seasonal Fruit Kebabs | Assorted Granola Bars |
| Brownies | Hagen Dazs Bars |
| Homemade Assorted Cookies | Popcorn & Dry Roasted Peanuts |
| Old Fashioned NY Style Pretzels | |
| Minimum of 15 People | |

Package also includes

- Complimentary use of Copy Machine
- Private Meeting Room / Based on Availability
- Food & Beverage Upgrades Available Upon Request

Breakfast Upgrades for Executive Meeting Package

Based on Minimum Guarantee Only

Assorted Low Fat & Regular Yogurts

Assorted Individual Cold Cereals

Assorted Breakfast Bars

Chafing Dishes added to Continental Breakfast

Egg & Ham

Egg & Bacon

Full Buffet Breakfast in Separate Room

Oatmeal

Scrambled Eggs with Bacon, Ham or Sausage

Assorted Regular & Lowfat Yogurts

Assorted Cereals with Milk

Breakfast Bars

Selection of French Toast, Crepes with Fruit Compote, Belgium Waffles, or Pancakes

The Madison Hotel

Breakfast Menus

Continental Breakfast

Coffee, Tea, Brewed Decaffeinated Coffee, Assorted Soft Drinks, Bottled Water, Juices, and an Assortment of Danish, Bagels, Croissants, Muffins and Sliced Fresh Fruit.

Full Breakfast Buffet

Orange Juice

Champagne or Fresh Fruit

Fluffy Scrambled Eggs

Country Sausage and Bacon

Home Fried Potatoes

*Home Baked Breakfast Breads
(Muffins, Danish, Croissants)*

Includes: Regular and Decaffeinated Coffee, Hot Tea

Served Breakfast

Buffet Breakfast

The Madison Hotel

Lunch Menus

Lunch Buffet Menus

Deli Buffet

*Lavishly Displayed Platters of Roast Beef * Virginia Ham* Turkey Breast* Chicken
Tarragon* Variety of Cheeses* Tomatoes* Onions* Pickles* Condiments* Assorted Breads
Chef's Selection of Three Salads*

Choice of one of the Following Hot Chafing Dishes

<i>Tortellini Carbonara</i>	<i>Fried Honey Dipped Chicken</i>
<i>Scallopine of Chicken Mediterranean</i>	<i>Penne Primavera</i>
<i>Penne Filetto di Pomodoro</i>	<i>Scallopine of Chicken Marsala</i>
<i>Beef Tenderloin Forrestieri</i>	

Desserts

Bread Pudding (If Over 20 People) and Chef's Choice of Seasonal Dessert

Includes: Regular and Decaffeinated Coffee, Hot Tea, Assorted Soft Drinks

Oriental Buffet

Display of Cold Salads

*Mixed Greens-Citrus Vinaigrette Dressing
Oriental Salad with Sesame Seeds*

Hot Entrees in Chafing Dishes

*Oriental Stir Fried Chicken & Vegetables
Beef & Broccoli
Vegetable Egg Rolls
Fried Rice*

Served with Sweet & Sour Sauce, Spicy Mustard, and Soy Sauce for Dipping.

Desserts

Fortune Cookies and Fruit Kebobs (Served on Skewers)

Includes: Regular and Decaffeinated Coffee, Hot Tea, Assorted Soft Drinks

Italian Buffet

Display of Cold Salads

*Artichoke & Hearts of Palm Salad
Classic Caesar Salad
Mozzarella & Tomato Salad
Grilled Marinated Vegetables*

Hot Entrees in Chafing Dishes

*Meatballs Parmesan
Braised Breast of Chicken Cacciatore
Rigatoni Bolognese
Smoked Mozzarella & Sweet Peppadew Ravioli with a Chunky Tomato Basil Sauce*

Served with Garlic Bread

Desserts

Cheese Cake and Cannolis

Includes: Regular and Decaffeinated Coffee, Hot Tea, Assorted Soft Drinks

All American Picnic Buffet

Cold Display

Cole Slaw

Potato Salad

Tri-Colored Pasta Salad

“Grill Station” Served in Silver Chafing Dishes

All American Beef Hamburgers

All American Beef Jumbo Hot Dog

Baked Beans

Barbequed Chicken Breasts

Vegetable Kabobs

Corn on the Cob

Condiments to Include Lettuce, Pickle Relish, Sauerkraut, Tomatoes, Kosher Pickles, Chopped Onions, Cheddar Cheese, Mayonnaise, Ketchup, Mustard, Hot Dog Buns & Hamburger Rolls

Desserts

Seasonal Fruit Pie and Vanilla Ice Cream

Includes: Regular and Decaffeinated Coffee, Hot Tea, Assorted Soft Drinks

Hot Luncheon Buffet

Display of Cold Salads

Mesclun Greens, Dried Cranberries, Crumbled Maytag Bleu Cheese & Balsamic Vinaigrette

Tri-Color Pasta Salad

Tuna Salad Nicoise

Entrees from Silver Chafing Dishes

Scallopine of Chicken Mediterranean

Wild Rice Pilaf

Pan Seared Filet of Salmon with Seasonal Sauce

Imported Penne a la Bolognese

Fresh Seasonal Vegetables

Dessert

Seasonal Dessert to be Prepared by our Pastry Chef

Includes: Regular and Decaffeinated Coffee, Hot Tea, Assorted Soft Drinks

Boxed Lunch for “On The Go”

Select up to Four

Grilled Portobello, Alfalfa Sprouts, Roasted Red Pepper Aioli – Jersey Tomato, Fresh Mozzarella, Focaccia Virginia Honey Ham, Smoked Paprika Mustard, Gruyere Cheese, Romaine Lettuce, Baguette

Imported Peppered Sopressata – Havarati, Jersey Tomato, Spring Mix,

Ahi “Salad” – Seared Medrare Ahi, Endive, Red Onion, Wasabi Aioli, Brioche Roll

Chicken Salad – Grapes, Lettuce, Jersey Tomato, Onion, Ciabatta Roll

Roasted Chicken Gyro – Tzatzike Sauce, Lettuce, Tomato, Onion, Pita Bread

Chicken Caesar Wrap – Grilled Marinated Chicken, Crisp Romaine Lettuce, Parmesan Cheese, & Classic Caesar Dressing in a Sun-Dried Tomato Wrap

Vermont Roasted Turkey – Brie Cheese, Cranberry Sauce, Spring Mix, Semolina Roll

Smokehouse BLT – Smoked Turkey, Lettuce, Tomato, Bacon, Bleu Cheese, Mayo, Avocado

Pastrami “Rueben” – Pastrami, Coleslaw, Onion, Havarti Cheese, Russian Dressing, Black Bread

Cuban Press–Virginia Ham, Swiss Cheese, Shredded Marinated Pork, Pickle, Mayo, Baguette

Salmon Salad – Capers, Red Onion, Endive, Tomato, Dill Crème Fraiche, Toasted Semolina Roll

Turkey Club – Vermont Turkey, Tomato, Lettuce, Bacon, Mayo, Toasted White Bread

Grilled Vegetable – Eggplant, Zucchini, Portobello, Asparagus, Red Pepper, Fresh Mozzarella, Focaccia, Vinaigrette

Sliced Roasted Beef – Horseradish Mayo, Spring Mix, Gruyere, Baguette

Chicken Schnitzle – Grain Mustard, Brie Cheese, Bacon, Arugula, Rye Bread

Sides

Select Two

Potato Salad

Pasta Salad With Mayo

Pasta Salad With Vinaigrette

Parisian Potato Salad

Coleslaw

Fruit Salad

Dessert

Select One

Homemade Chocolate Chip Cookies

Homemade Oatmeal Raisin Cookies

Fresh Brownies with Walnuts

Sugar Cookies

Blondies

Vanilla And Chocolate Cannoli's

All Boxed Lunches to Include a Bag of Potato Chips, Napkin, Plasticware & Beverage

The Madison Hotel

Lunch Banquet Menu

Appetizer

Select One

Salad of Baby Greens Served with Poached Pears, Crispy Pancetta, Toasted Walnuts, Sherry Shallot Vinaigrette

*Imported Penne with Sweet Italian Sausage, Mushrooms, Garlic and Sun Dried Tomatoes
Chilled Salad of Grilled Asparagus Marinated Artichoks, Shaved Parmesan and Roasted Peppers*

*Rod's Famous Maryland Crab Bisque, French Served Miniature Crab Cake
Triangle of Shrimp and Bay Scallops, Fresh Herbs, Roasted Shallots and Brandy Cream Sauce
Salad of Baby Spinach, Crispy Bacon, Chopped Egg, Sliced Mushrooms Served with Warm Bacon Dressing*

Atlantic Salmon Cake, Served Over a Nest of Marinated Seedless Cucumber and Mesclun Greens, Pommery Mustard Sauce

2nd Course Options

Intermezzo

Pear William

Green Apple

Orchard (mixed fruit)

Salad Selections

Classic Caesar,

Tre Colore,

Spinach, or

Mesclun Greens

Entrees

Select Three

*Served with Seasonal Vegetables & Starch
Other Seasonal Fish Available (market price)
Custom Menus Available*

Pan Seared Atlantic Salmon

Citrus Sauce with Roasted Peppers, Capers and Basil

Grilled Center Cut Swordfish

Cajun Spice and Fresh Lemon

Oven Roasted, Spinach, Mozzarella & Roasted Peppers Stuffed Frenched Breast of Chicken

Balsamic, Herb Sauce

Herbed Grilled Frenched Breast of Chicken

Natural Chicken Stock, Wine Reduction and Mushrooms

Roasted Grouper

Citrus Basil, Compound Butter

Rosemary Crusted Center Cut Pork Chop

Roasted Apple and Applejack Brandy Sauce

Roast Chateaubriand of Beef

Rosemary Infused Bordelaise Sauce

Roast "Keller Family" Heart of the Sirloin Steak

French Fried Onion Strings

Combination of Roast Chateaubriand of Beef and Grilled Shrimp

Combination of Lobster Tail and Petite Filet Mignon

Dessert
Select One

William Pear Torte

*Poached Pears served over a Frangipane Cream in a Cookie Crust
Served with Vanilla Ice Cream*

Seasonal Cheesecake

A Seasonal Selection of Rod's Famous Homemade Cheesecake

Chocolate Tuxedo Cake

*Rich Chocolate Cake with a Duet of White & Dark Chocolate Mousse
Drizzled with Chocolate*

Chocolate Bavarian Cream Tart

*Traditional Tart with Chocolate Bavarian Cream
Old Fashioned Whipped Cream Topping and Raspberry Coulis*

Caribbean Key Lime Tart

*Key Lime Custard Baked in a Cookie Tart
with Meringue and Toasted Coconut with Mango Coulis*

Includes: Regular and Decaffeinated Coffee, Hot Tea, Assorted Soft Drinks

The Madison Hotel

Dinner Menus

Buffet Dinner Menu I

Displays of Salads

Mesclun Greens with Balsamic Vinaigrette

Classic Caesar Salad

Mozzarella & Tomato Salad

Assorted Breads, Rolls and Butter

Entrees from Silver Chafing Dishes

Scallopine of Chicken Savoy

Roast Sirloin of Beef with Madeira Sauce

Grilled Filet of Salmon with a Chardonnay & Sundried Tomato Herb Sauce

Imported Penne Pasta with a Pink Vodka Sauce

Seasonal Vegetables

Oven Roasted Potatoes

(See Additional Suggestions Below)

*Seasonal Dessert
Or
Occasion Cake*

Includes: Regular and Decaffeinated Coffee, Hot Tea, Assorted Soft Drinks

Additional Suggestions

Talus Chardonnay or Cabernet Sauvignon or Keller Family Champagne

Carving of Roast Vermont Turkey Breast

Peppercorn Roast Sirloin of Beef

Carving of Whole Bourbon Glazed Virginia Ham

The Madison Hotel

Buffet Dinner Menu II

Displays of Salads

Mixed Salad with House Dressing

Classic Caesar Salad

Mozzarella & Tomato Salad

Mediterranean Salad

Grilled Marinated Vegetables

Assorted Rolls and Breads

Carving Station

Choice of Two Meats

Peppercorn Roast Sirloin Steak with Bordelaise Sauce

Roasted Virginia Ham with Bourbon Glaze

Roasted Vermont Breast of Turkey with Cranberry Dressing

Roast Loin of Pork au Jus

Glazed Corned Beef or Pastrami

Pasta Station

Imported Penne Served with Any Two of the Following Sauces:

Bolognese: Veal, Pork, Beef combined with Tomatoes, Herbs & Wine

Carbonara: Cream, Parmesan Cheese, Baby Peas, Pancetta, & Onions

Pink Vodka: Vodka, Tomatoes, Cream and a Touch of Crushed Red Pepper

Madison: Grilled Shitake Mushrooms, Olives, Asparagus & Tomatoes

Campagnola: Fresh Tomato, Basil, Roasted Garlic

Entrees from Silver Chafing Dishes

Grilled Filet of Salmon Dijonnaise

Breast of Chicken Marsala

Eggplant Rollantine

Seasonal Fresh Vegetables

Oven Roasted Potatoes

Seasonal Dessert

Or

Special Occasion Cake

Includes: Regular and Decaffeinated Coffee, Hot Tea, Assorted Soft Drinks

The Madison Hotel

Banquet Dinner Menu

Appetizer

Select One

*Salad of Haricot Vert Tossed with Crisp Bacon, Cherry Tomatoes and Red Onions
with Sherry Shallot Vinaigrette*

*Imported Penne with Sweet Italian Sausage, Mushrooms, Garlic and Sun Dried Tomatoes
Chilled Salad of Grilled Asparagus Marinated Asparagus wrapped with Proscuitto, Artichoke
Hearts, Roasted Peppers, and Shaved Parmesan over Mesclum Greens
With Champagne Mustard Vinaigrette*

*Rod's Famous Maryland Crab Bisque, French Served Miniature Crab Cake
Triangle of Shrimp and Bay Scallops, Fresh Herbs, Roasted Shallots and Brandy Cream Sauce
Salad of Baby Spinach, Tossed with Red and Yellow Peppers, Black Bean and Corn Salsa with
Queso Fresco & Cilantro-Citrus Vinaigrette*

Whole Wheat Pasta tossed with Rock Shrimp, Broccoli Rabe with a Citrus Garlic Sauce

2nd Course Options

Intermezzo

Pear William

Green Apple

Orchard (mixed fruit)

Salad Selections

Classic Caesar,

Tre Colore,

Spinach or

Mesclun Greens

Entrees*Select Three**Served with Seasonal Vegetables & Starch.**Other Seasonal Fish Available (market price). Custom Menus Available.****Pan Seared Atlantic Salmon****Citrus Sauce with Roasted Peppers, Capers and Basil****Grilled Center Cut Swordfish with Cajun Spice and Fresh Lemon******Oven Roasted, Spinach, Mozzarella & Roasted Peppers Stuffed Frenched Breast of Chicken****Balsamic, Herb Sauce****Herbed Grilled Frenched Breast of Chicken****Natural Chicken Stock, Wine Reduction and Mushrooms****Roasted Grouper with Citrus Basil Compound Butter******Rosemary Crusted Center Cut Pork Chop****Roasted Apple and Applejack Brandy Sauce****Roast Chateaubriand of Beef****Rosemary Infused Bordelaise Sauce****Roast "Keller Family" Heart of the Sirloin Steak****French Fried Onion Strings****Combination of Roast Chateaubriand of Beef and Grilled Shrimp******Combination of Lobster Tail and Petite Filet Mignon***

Seasonal Desserts*Select One****William Pear Torte****Poached Pears served over a Frangipane Cream in a Cookie Crust
Served with Vanilla Ice Cream****Seasonal Cheesecake****A Seasonal Selection of Rod's Famous Homemade Cheesecake****Chocolate Tuxedo Cake****Rich Chocolate Cake with a Duet of White & Dark Chocolate Mousse
Drizzled with Chocolate****Forest Berry Tart****Traditional Tart with Mixed Berries over a Grand Marnier Bavarian Cream****Caramel Apple Tart****Spiced Genoise Filled with a Caramel Mousse over Apple Compote**Includes: Regular and Decaffeinated Coffee, Hot Tea, Assorted Soft Drinks*

The Madison Hotel

Cocktail Reception Menus

One Hour Cocktail Reception

Butler Service

Brioche of Onion Soup

Mini Chicken Quesadilla

Sliced Beef on Toasted Baguette

Melon Balls wrapped with Prosciutto

Lobster Profiterole

Lemongrass & Chicken Pot Sticker

Mozzerella and Carrozza, Marinara Sauce

Mini Salmon Cakes with Dijonnaise Dipping Sauce

Brie Cheese in a Flaky Phyllo Dough with a Raspberry Sauce

Chilled Shrimp and Snow pea, Asian Dipping Sauce

Display of Crisp Seasonal Crudités

Display of International Cheeses

Open Bar Serving Premium Liquor, Wine, Beer & Soft Drinks for One Hour

The Madison Hotel

Cocktail Reception for Two or More Hours

Butler Service

Brioche of Onion Soup

Mini Chicken Quesadilla

Sliced Beef on Toasted Baguette

Melon Balls wrapped with Prosciutto

Lobster Profiterole

Lemongrass & Chicken Pot Sticker

Mozzerella and Carrozza, Marinara Sauce

Mini Salmon Cakes with Dijonnaise Dipping Sauce

Brie Cheese in a Flaky Phyllo Dough with a Raspberry Sauce

Chilled Shrimp and Snow pea, Asian Dipping Sauce

Carving Station

Choice of Two Meats

Herb Rubbed Roasted Pork Loin

Roast Vermont Turkey Breast

Bourbon Glazed Virginia Ham

Pastrami or Corned Beef, Honey Mustard

Served From Silver Chafing Dishes

Choice of Four

Eggplant Rollentine, Baked Eggplant stuffed with Ricotta, Tomato and Mozzarella
Zuppa de Pesce, Spicy Tomato Broth with Shrimp, Calamari, Scallops, & Mussels
Paella Valenciana, Chicken, Spanish Sausage, Shrimp, with Saffron Rice
Creole Jambalaya with Chicken, Andouille Sausage, & Chorizo
Miniature Meatballs in a Stout Infused Bar B Que Sauce
Tortellni Carbonara with Bacon and Peas
Penne Pink Vodka Penne Pasta with Fresh Tomato, Onion, Crushed Red Pepper Flakes
Touch of Vodka and Cream
Rigatoni Bolognese Beef, Pork and Veal with Fresh Tomato, Garlic and Olive Oil

Cold Display

Fresh Vegetable Crudités with Seasonal Dips
Display of International Cheeses with Assorted Crackers
Hummus and Olive Tapenade Served with Rustic European Baguettes
Selection of European Air Dried Meats
Marinated Olives, Roasted Peppers

Premium Open Bar

Dispensing Cocktails, Wine, Beer, Soft Drinks and Juices

Three and Four Hour Receptions Include Coffee Service and Assorted Homemade Cookies

Additional Suggestions

Desserts

Dessert Sampler A Tantalizing Assortment of Four Miniature Seasonal Desserts Served on a Highly Decorated 12-inch Plate

Platters of Freshly Baked French and Italian Pastries on Each Table

Long Stemmed California Strawberries Dipped in Dark Chocolate

Station of Freshly Baked Warm Cookies to Include Chocolate Chip, Peanut Butter Chip and Oatmeal Raisin Cookies with Choice of Chocolate or Regular Whole Milk Served in a Frosted Glass

In-Room Cappuccino and Espresso Service

Individually Prepared Espresso, Cappuccino, Latte and Mocha Specialty Drinks to Include Italian Syrups, Creamers and Sweeteners

The Madison Hotel's Signature Viennese Table

Ice Cream, Sauté Station of Bananas Foster, Waffle Station with Various Toppings, Hot Apple Crisp Station with Vanilla Bean and Chocolate Fudge Ice Creams, French and Italian Pastry and Cookie Station with Assorted Cookies, Macaroons and Brownies, Champagne Glasses Filled with Delicate Mousses, Seasonal Cakes, Tortes and Tarts

The Madison Hotel

Cocktail Reception – Maximum 25 Guests

Butler Passed Hors D'oeuvres Service

Brie and Raspberry Star
Mozzarella in Carrozza, Pink Vodka Sauce
Shrimp Scampi
Mini Chicken Quesadilla
Hoisin Glazed Sesame Beef
Smoked Salmon with Potato Pancakes, Dill Crème Fraise
Artichoke Filled with Herbed Montrachet Cheese
Stuffed Mushroom Duxelle
Toasted Pita with Hummus Spread
Fresh Mozzarella on Toasted Crostini

Tray of 60 Pieces to Include Your Selection of Up to Four Different Items

Chafing Dishes

Zuppa De Pesce
Shrimp, Scallops and Calamari sautéed in a Fresh Tomato Wine Sauce
Tortellini Carbonara
Tortellini combined with Pancetta, Baby Peas and Onions in a Parmesan Sauce
Boneless Sir Fry Chicken
Boneless Breast of Chicken Stir Fried with Oriental Vegetables
Tenderloin of Beef Au Poivre
Tenderloin of Beef Sautéed in a Peppercorn Sauce
Eggplant Rollantine
Eggplant Sliced and Stuffed with Ricotta Cheese and Basil
Paella Valenciana
Saffron Rice Combined with Shrimp, Sausage, Chicken and Vegetables

Mirror of International Cheese with Crackers

Fresh Vegetable Crudités and Dip
Fresh Panamanian Shrimp Cocktail

The Madison Hotel

Break Suggestions

Continental Breakfast:

*Coffee, Tea, Brewed Decaffeinated, Juices and an assortment of Danish,
Breakfast Breads, Croissants, Muffins and Sliced Seasonal Fruit.*

Coffee, Tea and Brewed Decaffeinated

Assorted Soft Drinks and Bottled Water

Rod's Ice Cream Sundae Bar

Chocolate & Vanilla Ice Cream

*Accompanied with all the Trimmings to make your Favorite Sundae
Assorted Soft Drinks & Bottled Water*

For Something Extra:

Hagen Daz Bars

Fruit Kabobs

Brownies

Home-made Assorted Cookies

Sliced Seasonal Fruits and Berries

Assorted Yogurt

Granola Bars

Popcorn & Peanuts

Old Fashioned NY Style Pretzels with Mustard

The Madison Hotel

Beverage Menu

Consumption Bar Prices

*Martini
Premium Mixed Drinks
Imported Beer
Domestic Beer
Wine
Soft Drinks and Juices*

Premium Open Bar

*Serving Absolute Vodka, Beefeaters Gin, Dewar's Scotch,
Bacardi Silver Rum, V.O. Canadian Whiskey, Jack Daniels Bourbon
Samuel Adams, Budweiser and Coors Light Beers
Talus Cabernet Sauvignon, Chardonnay and White Zinfandel*

*One Hour Premium Open Bar
Two Hour Premium Open Bar
3rd, 4th, and 5th Hours*

*Talus Cabernet Sauvignon & Chardonnay
J. Roget Champagne
Wine List Available Upon Request.*

Please be advised that due to local ordinance, liquor cannot be served before 12pm on Sundays.