

Catering menu.



THEMADISON
bar & bistro

Catering menu.

Breakfast Options

Early riser

\$7.50/person

orange, grapefruit and cranberry juices; danish and muffins; Jittery Joe's™ coffee

American continental

\$9.50/person

orange, grapefruit and cranberry juices; danish, muffins, croissants and bagels; platter of fresh fruit; Jittery Joe's™ coffee

Healthy start

\$11.50/person

orange, grapefruit, cranberry and apple juices; assorted Kellogg's and General Mills cereals; 2% and skim milk; danish, muffins, croissants and bagels; platter of fresh fruit; assorted Dannon yogurts; Jittery Joe's™ coffee

The sunrise buffet*

\$13.50/person

scrambled eggs, creamy grits, rosemary roasted red potatoes, bacon or sausage; choice of biscuits & gravy or assortment of muffins or croissants; fresh sliced fruit consisting of melons, pineapple and grapes; orange, cranberry and grapefruit juices and Jittery Joe's™ coffee

The weekender brunch*

\$19.50/person

shrimp & grits; roasted red pepper, bacon, mushroom and red onion frittata; fresh berries with whipped cream; croissants and scones; fresh spinach salad; fruit juices, Jittery Joe's™ coffee

Enhancements

<i>Yogurt</i>	\$2.00
<i>Boiled eggs</i>	\$1.50/each
<i>Whole fruit</i>	\$1.00/each
<i>Granola bars</i>	\$2.00/each
<i>Cereals with milk</i>	\$3.50
<i>Sliced fruit</i>	\$2.00/person
<i>Miniature granola parfaits</i>	\$3.00
<i>Bacon, egg and cheese croissants</i>	\$5.00
<i>Bagels and lox with accoutrements</i>	market price
<i>Locally baked donuts</i>	\$12.00/¹/₂ dozen—\$20.00/dozen

*Buffets are available for a minimum of 25 people or more

¹Applicable sales taxes and a 21% service charge will be added to each order



THEMADISON
bar & bistro

Catering menu.

Lunch Options

Boxed lunch **\$10.00/person**

choice of chicken caesar wrap, chicken salad croissant, ham and cheddar sandwich, roast beef sandwich, turkey club sandwich or farmer's market salad; served with chips, pickle spear and brownie (beverages additional)

The deli buffet* **\$11.00/person**

oven roasted turkey breast, roast beef and honey ham; cheddar and provolone cheese slices; lettuce, tomato and sliced onions; assorted breads and rolls; cole slaw and fruit salad; assorted cookies and brownies; iced tea

Soup & salad **\$12.00/person**

creamy chicken salad, mixed greens salad with fresh vegetables and choice of dressing, penne pasta salad, choice of 2 seasonal soups, yeast rolls, brownie and iced tea

The pasta buffet* **\$13.00/person**

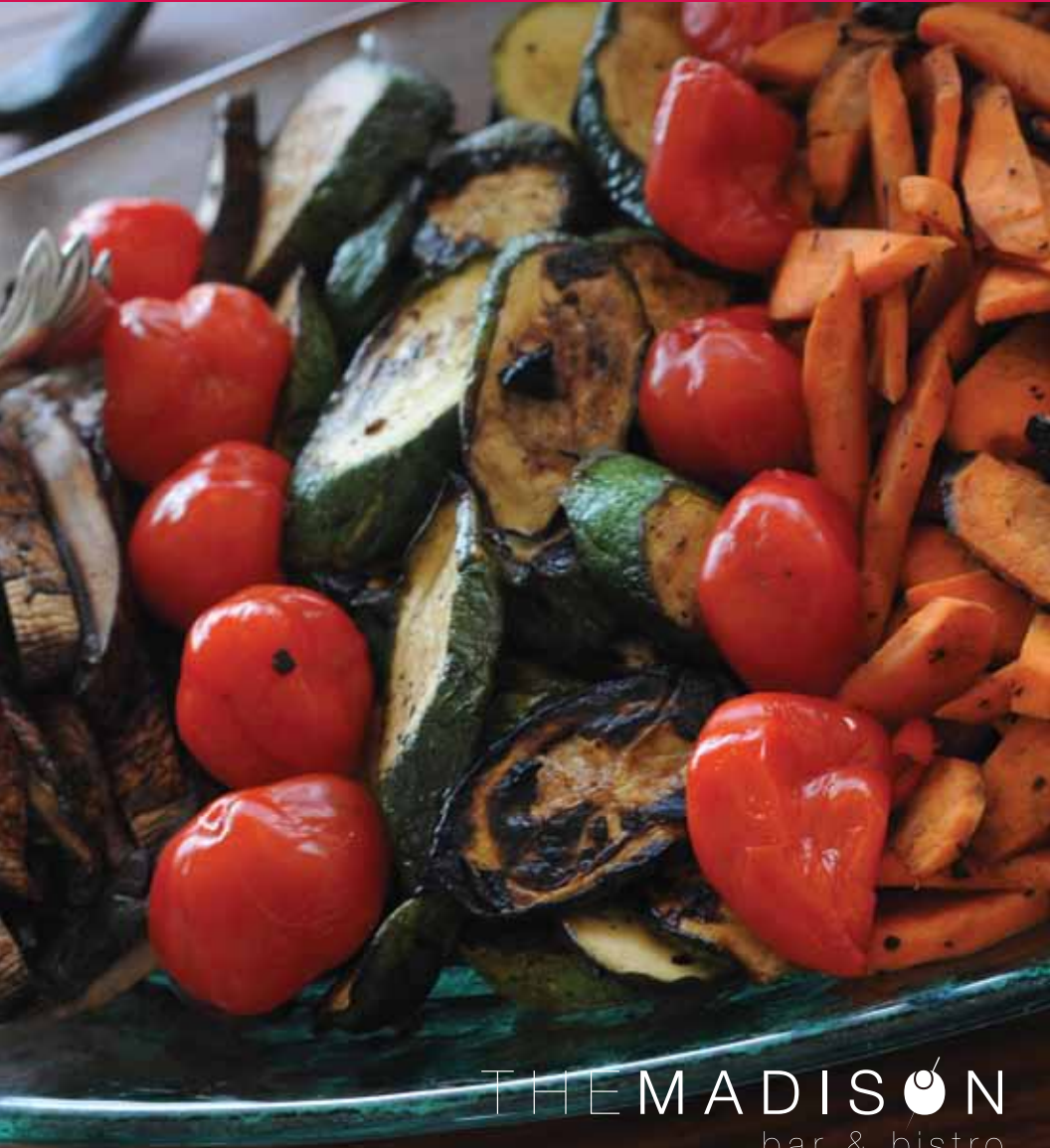
meat lasagna, vegetable lasagna, caesar salad, assorted rolls, fresh steamed vegetable medley, dessert bars and iced tea

The barbecue buffet* **\$14.00/person**

pulled pork bbq; slider buns and white bread; pickle chips; assorted barbecue sauces; coleslaw; potato chips; baked beans; banana pudding; iced tea

*Buffets are available for a minimum of 25 people or more

†Applicable sales taxes and a 21% service charge will be added to each order



THE MADISON 
bar & bistro

Catering menu.

Dinner Options*

Pasta buffet **\$20.00/person**

choice of meat lasagna or veggie lasagna, grilled chicken with pesto, caesar salad with croutons and shredded parmesan, mediterranean cous cous, roasted vegetables, assorted dinner rolls and double chocolate brownie

Southern charm **\$22.00/person**

pulled pork bbq with assorted bbq sauces, slider buns and white bread, chicken tenders with honey mustard sauce, hashbrown casserole, macaroni & cheese, baked beans, coleslaw, pickle chips and banana pudding

Madison buffet **\$25.00/person**

roasted salmon with beurre blanc, grilled chicken with dijon cream sauce, mixed greens salad with fresh vegetables and choice of dressing, sun-dried tomato brown rice, green beans almandine, blue cheese mashed potatoes, french bread with butter and key lime pie

Dessert enhancements **Priced by selection**

Chocolate layer cake

New York style cheesecake

Tiramisu

Caramel apple pie

*Buffets are available for a minimum of 25 people or more and come with iced tea and Jittery Joe's™ coffee

†Applicable sales taxes and a 21% service charge will be added to each order



THE MADISON 
bar & bistro

Catering menu.

It's Break-time

Cookie monster **\$5.00/person**
assorted fresh baked cookies, including chocolate chip, peanut butter and oatmeal raisin

Chocoholic **\$9.00/person**
assorted fresh baked cookies, including chocolate chip and white chocolate macadamia nut cookie; Oreo cookies, fudge brownies and assorted candy bars

Concession stand **\$12.00/person**
fresh popped popcorn, individual bags of chips and pretzels, Cracker Jacks, roasted peanuts and miniature corn dogs with mustard

Enhancements

Coke, Diet Coke and Sprite products **\$2.00/each**
Bottled water **\$2.00/each**
Vitamin water **\$2.00/each**
Red Bull beverages **\$4.00/each**
Presspot of Jittery Joe's™ coffee **\$24.00/each**
Kashi granola bars **\$2.25/each**
Fresh popped popcorn **\$6.00/bowl**
Assorted candy bars **\$2.50/each**
Individual bags of chips **\$1.50/each**
Fresh baked cookies **\$12.00/dozen**
Multi-colored or regular tortilla chips and salsa **\$3.00/person**

¹Applicable sales taxes and a 21% service charge will be added to each order



THEMADISON
bar & bistro

Catering menu.

Appetizer Collections*

The essentials

\$7.50/person

fresh fruit presentation with honey & lime yogurt sauce, pimento cheese with lavosh cracklebread, and vegetable crudités with ranch & blue cheese dips

The eclectic

\$10.50/person

domestic & imported cheeses served with grapes, toasted almonds, toasted ciabatta and crackers; low country shrimp & crab dip with multi-colored tortilla chips; spinach & feta spanikopitas; roasted red pepper hummus with lavosh cracklebread

The afternoon delight

\$14.50/person

fresh fruit presentation with honey & lime yogurt sauce, domestic cheeses with assorted crackers, spinach & artichoke dip, deli sliced meats with small rolls & condiments, roasted vegetable presentation, swedish meatballs

The reception buffet

\$21.00/person

miniature beef wellingtons, tandoori chicken skewers, low country & shrimp dip with multi-colored tortilla chips, fresh fruit presentation, roasted vegetables, potato puffs, roasted red pepper hummus with lavosh cracklebread, fig & goat cheese flatbread (passed)

Enhancements

Antipasto presentation

with genoa salami, prosciutto and pepperoni; marinated olives, artichoke hearts and roasted red pepper strips; assorted cheeses

Shrimp cocktail

Chicken tenders with honey mustard sauce

Miniature chicken quesadillas

Pigs in a blanket

Sausage and cheese puffs

Goat cheese bruscetta

Miniature quiche

Chicken skewers

with choice of tandoori, oriental or peanut satay sauce

*All menus can be customized

†Applicable sales taxes and a 21% service charge will be added to each order