



THE MADISON HOTEL

Deluxe Cocktail Reception

Butler Style Passed Hors D'oeuvres

(Please Select 6 Items)

Granny Smith Apples & Grapes in Montrachet Cheese, Served in a Belgian Endive

Smoked Salmon Wrapped Dill Chive Potato Skewer

Bella Flora Puff, A Beautiful Puff Pastry Flower Filled with Portabella Mushrooms, Seasoned Ricotta & Mozzarella,

Topped with a Sun-Dried Tomato

Artichoke Dip Stuffed Button Mushrooms

Homemade Mozzarella en Carozza, Marinara Sauce

Pan Seared Ahi Tuna on a Cucumber Disk with Wasabi Vinaigrette

Vine Ripe Tomato Bruschetta with Fresh Basil & Pecorino Romano

Thinly Sliced Roast Herbed Crusted Sirloin of Beef on a Toasted Crostini, Horseradish Crème Fraiche Grilled

Skewered Marinated Shrimp with Fresh Garlic & Herb Sauce

Tender Boneless Coconut Chicken, Honey Mango Dipping Sauce

Cold Displays

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

Display of Assorted Olives

Platter of Roasted Peppers & Basil with Fresh Mozzarella

Carving Station

(Choice of One Meat)

Roast Vermont Turkey with Homemade Giblet Gravy

Herb Rubbed Fresh Pork Loin with Demi-Glace

Baked Virginia Ham with Bourbon Glaze

New York Style Pastrami or Corn Beef with Agave Mustard

*Add Roast Tenderloin of Beef, Bordelaise Sauce **\$18.00pp***

*Add Peppercorned Roast Sirloin of Beef, Madeira Sauce **\$15.00pp***

Served From Silver Chafing Dishes

(Choice of Four Dishes)

Eggplant Rollatini

Baked Eggplant Stuffed with Ricotta, Tomato and Mozzarella

Paella Valenciana

Chicken, Spanish Sausage and Shrimp with Saffron Rice

Bite Size Chicken Piccata

Fresh Lemons, Butter, Capers, Parsley and White Wine

Miniature Meatballs

Stout Infused Barbeque Sauce

Tortellini Carbonara

with Pancetta 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

Creole Jambalaya

with Chicken, Andouille Sausage and Chorizo

NJ Sales Tax, 23% Taxable Service Charge & Private Room Fee To Be Applied

Additional Suggestions

Deluxe Chocolate Fountain: Dark Chocolate Melted in our Own Chocolate Fountain to Include the Following Dipping Items: Marshmallows, Vanilla Wafers, Fresh Strawberries, Bananas, Pineapple, Rice Krispy Treats, Pretzel Rods, Oreo Cookies & Homemade Pound Cake
\$15.00pp + \$150 Labor Charge

Platters of Freshly Baked French and Italian Pastries on Each Table **15.00pp**

Long Stemmed California Strawberries Dipped in Dark Chocolate **15.00pp**

Station of Freshly Baked Warm Chocolate Chip, Peanut Butter Chip and Oatmeal Raisin Cookies with Choice of Chocolate or Regular Whole Milk Served in a Frosted Glass **8.95pp**

In-Room Cappuccino and Espresso Service Individually Prepared Espresso, Cappuccino, Latte and Mocha Specialty Drinks to Include Italian Syrups, Creamers and Sweeteners – Price is determined by guaranteed number of guests

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 **25.00pp**

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