



THE MADISON HOTEL

Luncheon Buffet Menu

Displays of Salads

Mesclun Greens with Balsamic Vinaigrette

Classic Caesar Salad

Mozzarella and Tomato Salad

Entrees from Silver Chafing Dishes

Scaloppini of Chicken Savoy

Grilled Fillet of Salmon Chardonnay and Sundried Tomato Herb Sauce

Imported Penne Pasta with Pink Vodka Sauce

Seasonal Vegetables Oven Roasted Potatoes

Assorted Breads, Rolls and Butter

Seasonal Dessert or Special Occasion Cake

Brewed Regular, Decaffeinated Coffee, Tea and Assorted Soft Drinks

**Private Room Fee Not Included
NJ Sales Tax and 23% Taxable Service Charge To Be Applied**

Seasonal Desserts

(Please ask for Current Seasonal Dessert List)

Additional Suggestions

(Please add \$150.00 Carving Fee)

Carving - Roast Vermont Turkey Breast **10.00 pp**

Carving - Whole Bourbon Glazed Virginia Ham **10.00 pp**

Carving - Roast Tenderloin of Beef **18.00 pp**

Chafing Dish

Sliced Roast Sirloin of Beef, Madeira Sauce **15.00 pp**

Additional Desserts

Dessert Sampler: A Tantalizing Assortment of Four Miniature Seasonal Desserts Served on a Highly Decorated 12-inch Plate **15.00 pp**

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

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, Macarons and Brownies, Champagne Glasses Filled with Delicate Mousses, Seasonal Cakes, Tortes and Tarts

25.00 pp Minimum 50 people

Dark Chocolate Fountain– Minimum 75 Adults \$15.00 pp plus Attendant Fee of \$150.00

All Pricing Subject to Prevailing Taxable Service Charge, Currently 23%, & NJ State Sales Tax