

Madison's

Fine, relaxed dining

Private Dining Menu

~On-Premises~

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Jefferson City Tradition Since 1982



For All Your Special Occasions - Private Dining

General Information

Our Private Dining Rooms:

We have two Private Dining Rooms - a perfect setting for your meeting or celebration. Each offers you the privacy so important to these occasions and each has its own relaxed style and intimacy. Our BANQUET Room seats up to 60 for butler style service or accommodates up to 120 for cocktail receptions.

Our PPR Room seats up to 40 for butler style service or accommodates up to 80 for cocktail receptions.

Wi-Fi and protector screen are available for use. Tech cart available for \$100.

Special Notes:

For 25 or More Guests:

If you have 25 or more guests, you must choose options from our **Private Dining Menu only**. For Butler Style Service, you may select up to four of the Luncheon (if a lunch) or Dinner (if a dinner) Butler Style options from which your guests may then choose their individual order *at the time of the event*.

Pre-orders are not allowed. **NO separate checks are allowed for 25 or more guests.**

If your party has 25 or more guests, you may not order from our regular Menu.

For 24 or Less Guests:

For anyone reserving either of our private dining rooms for *24 or less guests* for Butler Style Service- you and your guests may choose to order from our complete and extensive regular Menu in lieu of our Private Dining Menu options. Please, no exceptions.

A confirmed number of guests must be received no later than 48 hours prior to the event.

You will be charged for your confirmed head count, unless additional guest arrive.

The extra food will/can be provided to you to take with you.

Room Charge, Minimum, Auto-Gratuity, Cancellation

♥There is a minimum \$100 Room Charge for all private dining room events.

♥Minimum in food purchases will be applied to based on number of customers.

♥There is an 20% auto gratuity.

♥Payment is expected the day of the event.

♥Cancellation: \$100 Room charge and \$350 food and beverage minimum

Desire a dish not included on our Private Dining Menu?

If you wish to discuss *alternative* culinary possibilities tailored to your needs and desires please ask for a **Manager** for personalized Private Dining assistance for any menu items not found on this Menu.

Madison's

Hors D'Oeuvres/Appetizers

(perfect for cocktail receptions)

On Premises ~ Buffet Style Service

Meat and Cheese Tray

roast beef, ham, turkey, American, provol and pepper cheese
with silver dollar rolls and condiments
Serves 30 \$135

Fresh Vegetable Tray

variety of freshly cut garden vegetables
served with ranch dressing
Serves 30 \$100

Whole Smoked Salmon Platter

smoked salmon, cream cheese, mini-bagels,
red onions, capers, hard boiled eggs
Large Serves 60 \$290 Small Serves 35 \$195

Shrimp Cocktail

five pounds of shrimp, cocktail sauce
(approximately 100 shrimp)
\$ 175

Cheese and Cracker Tray

five pounds of cubed cheddar, pepper and provol cheeses
served with assorted crackers
Serves 40 \$85

Toasted Ravioli

perfect dipped in our tomato Bolognese (meat) sauce
Half Pan \$50 - serves 20 Full Pan \$90 - serves 40

Antipasto Platter

Hard salami, sweet capicola, thinly sliced pastrami, and prosciutto;
grilled red and yellow peppers in a balsamic vinaigrette, capers, smoked cheddar and smoked gouda cheeses,
green, black and Kalamata olives, with marinated artichoke hearts served with assorted crackers
Large Serves 60 \$390 Small Serves 30 \$195

Zucchini Sticks

tender, golden and delicious
Half Pan \$55- serves up to 30 Full Pan \$100 - serves up to 60

Potato Skins

Topped with cheddar cheese, bacon bits served
with sour cream
Full Pan \$50 - serves up to 15

Swedish Meatballs

Half Pan \$85 - serves 40 Full Pan \$155 - serves 80

Italian Meatballs

served in our tomato Bolognese meat sauce
Half Pan \$80- serves 40 Full Pan \$150 - serves 80

Chicken Wings

(4) tender wings per person spiced with our Louisiana hot
sauce and butter Half Pan \$75 - serves 10 Full Pan \$145
- serves 30

Salsiccia and Peppers

Salsiccia grilled then sautéed in extra virgin olive oil,
a hint of butter with fresh red, yellow and green peppers
slices of white onion seasoned with fresh garlic, salt,
pepper.
Half Pan \$55 - serves 25 Full Pan \$100 - serves 50

Madison's

Butler Style Service

On-Premises

♥ All dinner features below are served with your choice of our House, Combination or Caesar salad, baked artisan bread.

Salad Descriptions:

House: iceberg and leaf lettuces, artichoke hearts, red onions, our own red wine vinaigrette, parmigiana

Combination: iceberg lettuce, red onions, shredded provolone, our own Creamy Italian dressing

Caesar: romaine lettuce, croutons, Caesar Dressing

Pasta

Fettuccini Alfredo 25.50

thin flat noodles served in a lightly seasoned cream sauce, butter, fresh parmigiana
with chicken +2.75 with shrimp +3.75

Julie's Zesty Bowtie Pasta 27

fresh yellow squash, zucchini, asparagus, red onions, mushrooms, tender pieces of oven baked chicken, sautéed in olive oil, fresh garlic, crushed red pepper, salt, pepper, with bowtie noodles and parmigiana

Cannelloni 21.50

two long thin tubular noodles stuffed with seasoned beef and veal, served in a bed of our Bolognese (meat) sauce, covered with our cream sauce and parmigiana

Lasagna 22

our classic four layer lasagna, topped with our rich cream sauce

Manicotti 22

two long thin tubular noodles stuffed with ricotta cheese, served in a bed of our Bolognese (meat) sauce, covered with our cream sauce and parmigiana

Cavatelli 25.50

seashell shaped noodles, in a rich cream sauce, parmigiana, fresh garlic

Baked Mostaccioli 25

short tubular noodles smothered in our Bolognese sauce, baked with fresh provolone and parmigiana

Soup & Salad 17.00

your choice of our House or Combination salad served with our soup of the day

Salads 15

Large House, Large Combination, or Large Caesar Salad

Madison's

Butler Style Service

On-Premises

♥All entrees below are served with and include your choice of our House or Combination Salad, baked artisan bread, butter, a side of cavatelli or sautéed green and yellow squash.

**Note: A side dish of cavatelli is not provided with the pastas or the pork rib chop*

Entrées

Beef Bordelaise 48.50

8 ounce center hand cut filet mignon, charbroiled, in our bordelaise red wine sauce, mushrooms

Beef Mudega 48.50

8 ounce filet mignon charbroiled and served in our white wine, lemon and butter sauce topped with fresh mushrooms, melted provol cheese, prosciutto ham

Filet Mignon 47.50

8 ounce center hand-cut filet mignon charbroiled to your preference and topped with our unique house garlic steak butter

Grilled Salmon 34

8 ounce salmon fillet grilled, topped with our spicy honey glaze, served with fresh broccoli

Cajun Seared Mahi Mahi 30

Mahi Mahi fillet dusted with Cajun spices, pan seared served with our house-made orange-pineapple salsa, fresh broccoli

Bone-in Pork Rib Chop 27.50

10 ounce bone-in pork rib chop, pan-seared and finished in the oven, served with smashed potatoes and fresh asparagus

Chicken Parmigiana 27.50

boneless breast of chicken, lightly breaded then baked in our Bolognese sauce with provol and parmigiana

Chicken Mushroom 22

boneless breast of chicken, lightly panko encrusted*, sautéed and served in our white wine, lemon and butter sauce, topped with fresh mushrooms and melted provol

**prefer charbroiled with no panko, please just tell your server.*

Chicken Agee 31

boneless breast of chicken, lightly breaded*, sautéed, served in a piccata sauce, provol cheese, prosciutto ham, fresh sliced mushrooms, broccoli

sprinkled with a dash of crushed red pepper

**prefer charbroiled with no breading, please just tell your server*

Chicken Marsala 31

boneless breast of chicken, lightly breaded*, sautéed and served in our marsala red wine sauce, topped with fresh mushrooms

**prefer charbroiled with no panko breading, please just tell your server.*

Madison's

Buffet Style Dinner Service

On-Premises

Available after 4 pm

All choices below *include* your choice of our House, Combination or Caesar Salad:

House: iceberg and leaf lettuces, artichoke hearts, red onions, our own red wine vinaigrette, parmigiana

Combination: iceberg lettuce, red onions, shredded provol, our own Creamy Italian dressing

Caesar; romaine lettuce, croutons, our own Caesar Dressing

baked artisan bread, butter,
and a non-alcoholic beverage of your choice

Buffet Number 1

Stations:

Cannelloni

(also available in all white sauce)

Fettuccini Alfredo

Swedish Meatballs

\$22/guest

Buffet Number 2

Stations:

Sliced Orange Glazed Ham

Italian Potatoes

Cannelloni or Lasagna

Italian Peas

\$24/guest

Buffet Number 3

Stations:

Charbroiled Chicken Marsala

Italian Potatoes

Cannelloni

Italian Peas

\$24/guest

Buffet Number 4

Stations:

Charbroiled Chicken Marsala

Sliced Orange Glazed Ham

Cannelloni or Lasagna

Fettuccini Alfredo

\$32/guest

Desserts

Vanilla Cheesecake with strawberries \$10/guest

House-made Bread Pudding drizzled in Whiskey Sauce \$12/guest

Vanilla Ice Cream \$5/guest

Gourmet Cookies \$20.00/dozen

Minimum order one (1) dozen. Three varieties from which to choose

Snicker Doodles, Chocolate Chip, Oatmeal/Raisin