



Fine, relaxed dining

Catering Menu

~Off-Premises~

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A Jefferson City Tradition Since 1982



For All Your Special Occasions - Catering

this menu is for Off-Premises only

General Information

Catering, off premises, at your location, is one of our specialties.

From intimate gatherings of a few to as many as **300** -

We would love to cater to your every culinary need for your special occasion, business meeting, or holiday event off-premises at your home or venue.

We are happy to work with you on a *personalized* menu within any budget.

Requires a 24 hour notice.

There is a 15% gratuity charge for all catering orders & \$20 fuel fee, plus an extra charge for outlying areas.

Our Catering Menu is served buffet style.

Our staff will deliver and set up,
and tear down and pick up after the close of your event.

If you wish Catering staff to stay and serve for the event, it is \$25 per hour per staff.

All catered events include plastic cutlery kits with napkins, and paper plates for .25

per person along with chafing dishes and serving utensils.

Upgrades for Cutlery is available:

* paper wrapped heavy duty fork and knife cutlery kit for an additional .50 /guest

Payment is expected the day of the event.

Desire a dish not found on our Catering 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

Catering Offerings

Hors D'Oeuvres/Appetizers

Off - Premises

Meat and Cheese Tray

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

Fresh Vegetable Tray

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

Whole Smoked Salmon Platter

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

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
\$85 - serves 40

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 \$390 - serves 60 Small \$195 - serves 30

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

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fee minimum. Extra charge for outlying areas may apply.

Madison's

Catering Offerings

Entrées

Off-Premises

Fettuccini Alfredo

thin flat noodles, served in a rich blend of cream, butter, and fresh parmigiana cheese, seasoned with salt, pepper

Half pan serves 10 Full pan serves 20

Half Pan \$60 Full Pan \$115

Half Pan w/Chicken \$75 Full Pan with Chicken \$145

Half Pan w/Shrimp \$80 Full Pan w/Shrimp \$155

Pasta with Broccoli

seashell shaped noodles served in a rich cream sauce, sliced mushrooms, broccoli, and a touch of marinara, seasoned with garlic

Also available in an all-white cream sauce

Half Pan \$60 - serves 10 Full Pan \$115 - serves 20

Cavatelli

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

Half Pan \$60 - serves 10 Full Pan \$110 - serves 20

Capellini Patricia

Capellini noodles served in a light olive oil and garlic sauce with fresh herbs, sun dried tomatoes, pine nuts, yellow and green squash

Half Pan \$50 - serves 10 Full Pan \$100 - serves 20

Mostaccioli

short tubular noodles smothered in our Bolognese meat sauce, topped with parmigiana

Half Pan \$45 - serves 10 Full Pan \$90 - serves 20

Spaghetti

Thin noodles, Bolognese sauce or Marinara (meatless) sauce, parmigiana

Half Pan \$45 - serves 10 Full Pan \$90 - serves 20

Charbroiled Chicken Marsala \$9/guest

six ounce boneless breast of chicken, charbroiled and served in our marsala red wine sauce, topped with fresh sliced mushrooms

Lasagna

our classic, signature four-layer lasagna, Bolognese, provel, parmigiana, ricotta, topped with our rich cream sauce

Half Pan \$60 - serves 10 Full Pan \$115 - serves 20

Cannelloni

Long tubular noodles, stuffed with seasoned beef, veal, served in our Bolognese meat sauce, covered with our rich cream sauce

Also available in our all white béchamel sauce with mushrooms

Half Pan \$60 - serves 10 Full Pan \$110 - serves 20

Pasta Sydney

A delicate blend of linguini noodles, asparagus, mushrooms, tender pieces of oven baked chicken, tossed with extra virgin olive oil,

white wine, parmigiana cheese, and a touch of garlic

Half Pan \$60 - serves 10 Full Pan \$115 - serves 20

Tortellini

A doughnut shaped pasta stuffed with prosciutto ham, beef, served in a rich cream sauce, with mushrooms and peas

Half Pan \$65 - serves 10 Full Pan \$120 - serves 20

Baked Mostaccioli

short tubular noodles smothered in our Bolognese meat sauce, baked with melted provel and parmigiana cheeses, cream sauce

Half Pan \$60 - serves 10 Full Pan \$115 - serves 20

Julie's Zesty Bowtie Pasta

Fresh yellow squash, zucchini, asparagus, red onions, mushrooms, and tender pieces of oven baked chicken, sautéed in extra virgin olive oil, fresh garlic, spiced with crushed red pepper, salt, pepper,

combined with bowtie noodles, topped with parmigiana

Half Pan \$65 - serves 10 Full Pan \$125 - serves 20

Madison's

Catering Offerings

Bread, Salads, Desserts, Beverages

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Bread

One 2in (-/+) of French Baggett and 2 butter packs \$1.00/guest

SALADS

House Salad (*bulk*) \$4.00/guest

a blend of leaf and iceberg lettuce, tossed with our red wine vinaigrette, artichoke hearts, red onions, and fresh parmigiana

Combination Salad (*bulk*) \$4.30/guest

iceberg lettuce topped with red onions, shredded provol cheese, our unique Creamy Italian dressing, garnished with a tomato, black olive, pepperoncini

Caesar Salad (*bulk*) \$4.55/guest

romaine lettuce, croutons, our own Caesar Dressing

DESSERTS

Vanilla Cheesecake with Strawberries \$8/guest

Gourmet Cookies \$20/dozen

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

Snicker Doodles, Chocolate Chip, Oatmeal/Raisin, Sugar

BEVERAGES

Iced Tea \$1.75/guest

Iced Tea is served with cups, ice, lemon, sweeteners

Private Dining, for your special event on-premises

is available in either of our two exceptionally appointed private dining rooms.

Please view details of our Private Dining here: <http://www.madisonscafe.com/privatedining/>

View our regular full Menu here: <http://www.madisonscafe.com/menus/>

Join our Loyalty Club www.madisonscafe.com/club

For monthly updates, happenings, recipes, new menu items, awards, special events, savings and more!



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prices subject to change