

On behalf of the Keller Family, The Management and Staff of the Catering Department of the Madison Hotel, I would like to thank you for giving us the opportunity to host your upcoming function. We trust that our facilities will satisfy your needs and all of your expectations will be exceeded. We look forward to welcoming You and your Guests.

We take great care to insure the quality and seasonality of our ingredients in our recipes. We always have seasonal fish available according to market conditions. (Please ask your Banquet Manager for the current availability.) We take great pride in being one of only a few facilities that still has its own pastry shop on premise. Our food is cooked to order and served to your guests at the optimum moment.

If there are special culinary likes or dislikes please do not hesitate to discuss them with our Banquet Managers.

We can provide you with an extensive wine selection from our Wine Spectator Award Winning List

*Looking forward to serving you in the "Grand Manner"
Fred Seifert, Director of Catering*

*Following please find our **Spring 2008** Dinner Menu*

*Our prices include: Use of the Banquet Room
Floor Length Linen, Votive or 15" Tapered Candles
Direction Cards, and Place cards
Floral Centerpieces are available at \$50.00 per Table*

Banquet Dinner Menu
Spring2008

First Course
(Choice of One)

Chilled Salad of Grilled Asparagus
Marinated Artichokes, Shaved Parmesan & Roasted Peppers
(Followed by Intermezzo)

Fire Roasted Red Pepper & White Bean Soup
With Cajun Shrimp Garnish
(Followed by Salad)

Imported Gemelli Rustica
Hearty Tomato and Basil Sauce with Hot & Sweet Italian Sausage,
and Wild Mushrooms
(Followed by Salad)

Spring Field Salad
Tossed with Mixed Berries, & May Tag Blue Cheese
With a Wild Flower Honey & Toasted Hazelnut Vinaigrette
(Followed by Intermezzo)

Spring Leek & Vegetable Tart and Chevre Gratin
Fresh Herb Jus
(Followed by Salad)

Spring Lemon Risotto

*Slow Simmered Arborio Rice with Lemon, Baby Peas,
Roasted Cherry Tomatoes and Fresh Basil Chiffonade
(Followed by Salad)*

*Pan Seared Salmon Cake, with Dijon Sauce
On a Bed of Dilled Cucumber Slaw
(Followed by salad)*

Caprese Salad

*Sliced Mozzarella, Tomatoes, Fresh Basil
Sweet Onions & Pepper Confetti, Drizzled with Herb Pesto
(Followed by Intermezzo)*

Intermezzo Flavors

Wild Strawberry

Passion Fruit

Green Apple

Salad Selections

*Classic Caesar, Tre Colore,
Spinach or Mesclun Greens*

Entree

(Choice of Three)

Grilled Atlantic Ginger Crusted Salmon,
Ginger Cream Sauce
\$39.95 Per Person

Grilled Center Cut Swordfish,
Piccatta (Lemon, Caper, White Wine Sauce)
\$42.95 Per Person

Oven Roasted, Spinach, Mozzarella, Pine Nut Stuffed
Frenched Breast of Chicken,
Sun-dried Tomato Coulis
\$39.95 Per Person

Frenched Breast of Chicken,
Morel, Shitake Sauce
\$37.95 Per Person

Roasted Grouper
Chardonnay Citrus Sauce
\$41.95 Per Person

Other Seasonal Fish Available (Market Price)
Custom Menus Available Upon Request

Rosemary Crusted Roasted Center Cut Pork Chop
Shallot Demi Glaze
\$43.95 Per Person

Roast Chateaubriand of Beef
Bordelaise Sauce
\$46.95 Per Person

Roast "Keller Family" Heart of the Sirloin Steak
French Fried Onion Strings
\$59.95 Per Person

Combination of Roast Chateaubriand of Beef and Grilled Shrimp
\$51.95 Per Person

Combination of Lobster Tail and Petite Filet Mignon
\$56.95 Per Person

Custom Menus Available Upon Request

*All Entrees Include: Previous Courses, Dessert, and Coffee, Dinner
Rolls Entrees served with Seasonal Vegetables & Starch
20% Service Charge and 7% Sales Tax Not Included*

Banquet Desserts

(Choose One)

Strawberry Swirl Cheesecake

Rod's Famous Cheesecake Swirled with Strawberries, topped with Macerated Strawberries in a Graham Cracker Crust

Old Fashion Moist Carrot Cake

Folded with Crushed Pineapples and Raisins, Cream Cheese Frosting

Chocolate-Hazelnut Mousse Cake

Chocolate Cake Layered with Hazelnut Mousse, Drizzled with Chocolate Ganache

Lemon Curd and Blueberry Cake

White Cake layered with Fresh Lemon Curd and Blueberries, Iced with White Cream and Toasted Coconut

Chocolate Banana Peanut-Butter Cream Tart

A Banana Flavored Bavarian Cream, Topped with Peanut Butter Mousse Served in a filled Chocolate Cookie Tart,

Dessert Sampler

A Tantalizing Assortment of Four Miniature Desserts served On a Highly Decorated 12 Inch Plate (\$7.00 per person additional charge)