



The Madison Hotel

One Convent Road, Morristown, NJ 07960

(973) 285-1800 + www.themadisonhotel.com + Catering Fax (973) 285-9622

Wedding Champagne Brunch

\$139 per person (service charge, tax and ceremony fee not included).

Butler Style Passed Hors D'oeuvres

Grilled Skewered Marinated Shrimp with Fresh Garlic & Herb Sauce

*Thinly Sliced Roast Herbed Crusted Sirloin of Beef, Toasted Crostini,
Horseradish Crème Fraiche*

Tender Boneless Coconut Chicken, Honey Mango Dipping Sauce

Smoked Salmon Wrapped Dill Chive Potato Skewer

Seasonal Melon Wrapped in Prosciutto

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

Cold Display

International and Domestic Cheese Display

Presentation of Sliced Melons and Berries

Grilled Marinated Vegetables

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Silver Chafing Dishes

Homemade Roasted Vegetable Quiche

Jumbo French Toast, Grand Marnier Style

Poached Filet of Salmon Dijonnaise

Seasonal Fresh Vegetable Medley

Rosemary Oven Roasted Potatoes

Captain's Stations
(Choose Two Stations)

Crepe Station

*Crepes Made to Order with Assorted Fillings to Include:
Fresh Asparagus, Shredded Cheddar Cheese, Sweet Onions, Mushrooms, Diced Chicken
and a Herb Cream Sauce*

Omelet Station

*Diced Virginia Ham, Shredded Cheddar Cheese, Sweet Onions, Mushrooms, Green and
Red Peppers*

Pasta Station

*Imported Penne Served with 2 Sauces
(Bolognese, Carbonara, Pink Vodka or Primavera)*

Sauté Station

(Select One Items)

*Bay Scallops and Shrimp Scampi over Rice
Portobello Mushrooms, Arugula and Tomatoes
Beef Bourguignon with Wild Mushroom Ragout
Boneless Chicken Mediterranean*

Asian Dumplings

*Authentic Bamboo Steamers Filled with Chicken, Vegetable and Short Rib
Dumplings with Assorted Dipping Sauces*

Carving

(Select Two Items)

*Roast Vermont Turkey with Homemade Giblet Gravy
Baked Virginia Ham on the Bone with Bourbon Glaze
Roasted Fresh Pork Loin with Demi-Glace
Roasted Leg of Lamb with Fresh Mint Sauce
New York Style Pastrami or Corn Beef with Agave Mustard*

Homemade Potato Pancake Bar

Fresh Made to Order Potato Pancakes Served from a Plancha with Toppings to Include Sour Cream, Nueskes Applewood Smoke Bacon, Applesauce, Scallions and Cheddar Cheese

Pork and Chicken Mini Sliders

12 Hour Slowly Smoked Pulled Pork and Chicken Served on Freshly Baked Slider Rolls with Toppings to Include our Home-Made Cole Slaw, Pickles and Tangy Barbecue Sauce

Flatbreads From Our Own Bake Shop

Assorted Hand Made Flatbread Pizza's to Include Pig n Fig, Margherita and Buffalo Chicken

Homemade Mac n Cheese

Made to Order Creamy Homemade Macaroni and Cheese with a Variety of Toppings to Include Crispy Bacon Bits, Diced Tomatoes, Bread Crumbs, Pepper Jack Cheese, Diced Ham and Mushrooms

Thai Satay Station

Skewers of Tenderized Chicken and Beef with Spicy Thai Peanut Sauce with a Cold Thai Noodle Salad Served as an Accompaniment

Mashed Potato Bar

Cheddar Cheese, Bacon Bits, Capers, Gravy, Scallions, Fried Onions

Fajita Station

Served With Soft Tortilla Shells, Grilled Marinated Chicken Breast, Sirloin Strips & Rice, Served with Our Homemade Salsa, Guacamole, Sour Cream, Shredded Lettuce, Shredded Cheese & Diced Tomatoes

Pasta Station

(Choice of 2 Sauces)

Bolognese, Pink Vodka, Alfredo, Puttanesca, Capri, Campanola, Primavera, and Fresh Garlic Bread

French Fry Bar

Shoe String Fries, Sweet Potato Fries

Toppings: Bacon Bits, Chives, Sour Cream, Ketchup, Truffle Oil & Parmesan Cheese

*Included Customized Wedding Cake
(Select One of the Following)*

Strawberry Daiquiri

Vanilla and Strawberry Swirled Cake Infused with Light White Rum, Filled with Strawberry Mousse

Cookies and Cream

*Duet Layers of White and Chocolate Cake Infused with Godiva Dark Chocolate Liqueur.
Filled with Crushed Oreo Embellished Butter Cream*

Wedding White

Vanilla Sponge with Classic Custard Filling Fresh Berries and Laced with Grand Marnier

Bella Rosa

Hazel Nut Genoise Laced with Amaretto Layered with Rich Chocolate Chip Cannoli Filling

Bailey's Delight

Rich Chocolate Cake Infused with Bailey's Irish Crème. Filled with Milk Chocolate Crunch Mousse

4 Hour Open Bar Serving Champagne, Mimosa's Bellini's Bloody Mary's, Screwdrivers, House Red and White Wine, Imported and Domestic Beer, Soft drinks and Juices

Prices do not Include New Jersey Sales Tax, 23% Taxable Service Charge or Ceremony Fee

All Prices Include:

Complimentary Bridal Suite for the Newlyweds on the Night of the Wedding

Complimentary Hair and Make-up Room for the Bride and her Bridal Party

Tables, Chairs, Linens, Flatware, Glassware, and China,

Votive Candles and Framed Table Numbers

Direction and Hotel Reservation Cards

Personalized Menus for Every Place Setting

Place Cards for Seating Arrangements

Dedicated Maitre'd to Oversee Your Celebration