

The Madison Hotel

Brunch Buffet Menu

Freshly Squeezed Orange, Grapefruit, Tomato and Cranberry Juice

Domestic Cheese Display

Presentation of Sliced Seasonal Fruit and Berries

From Our Bakery

*Date Nut Bread * Fresh Baked Rolls * Danish * Bagels*

Omelet Station

Cheddar Cheese, Sweet Onions, Wild Mushrooms, Ham, Red and Green Peppers

Chafing Dishes

Roasted Vegetable Quiche

Home Fried Potatoes O'Brien

Country Bacon and Sausage

Cheese Blintzes with Blueberry Sauce

Cinnamon French Toast, Grand Marnier

Seasonal Dessert or Special Occasion Cake

Brewed Regular and Decaffeinated Coffee and Tea

All Pricing Subject to Prevailing Taxable Service Charge, Currently 22%, & NJ State Sales Tax

Private Room Fee Not Included

Seasonal Desserts

(Please ask for Current Seasonal Dessert List)

Bar & Beverage Options

(Champagne and/or Wine Bar pricing based on 3 hours of bar service. Please be advised that due to a local ordinance, liquor cannot be served before 12:00pm on Sundays)

Champagne Bar

Serving Champagne, Mimosas & Bellini's

Wine & Champagne Bar

Serving Wine, Champagne, Mimosas

Consumption Bar

Martinis

Premium Mixed Drinks

House Mixed Drinks

Imported Beer

Domestic Beer

House Red and White Wine

Mimosas/Bellini's

There is a Charge per Bartender with All Bar Options

1 Bartender Needed per 50 Guests

Additional Suggestions

Carving Station

Roast Vermont Turkey Breast

Whole Bourbon Glazed Virginia Ham

Roast Peppercorn Sirloin of Beef with Madeira Sauce

Roast Tenderloin of Beef

Additional Desserts

Mini Signature Viennese Table

*French and Italian Pastry and Cookie Station with Assorted Cookies, Macaroons and Brownies, Champagne Glasses Filled with Delicate Mousses, Seasonal Cakes
(Minimum 50 people)*

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, Macaroons and Brownies, Champagne Glasses Filled with Delicate Mousses, Seasonal Cakes, Tortes and Tarts
(Minimum 50 people)*

Deluxe Chocolate Fountain

*Dark Chocolate Melted in Our Own Chocolate Fountain to Include the Following Dipping Items: Marshmallows, Graham Crackers, Fresh Strawberries, Bananas, Pineapples, Rice Krispies Treats, Pretzels, Oreo Cookies and Homemade Pound Cake
(Minimum 50 People)*