

The Madison Hotel

Special Occasion Sit Down Luncheon Menu

Appetizer

(Select One)

Salad of Baby Spinach with Crispy Bacon, Chopped Egg and Sliced Mushrooms, Warm Bacon Dressing

Classic Caesar Salad with Homemade Herbed Croutons

Duo Salads of Haricot Vert Tossed with Crisp Bacon, Cherry Tomatoes and Red Onions, Minted Tabouli. Sherry Vinaigrette

Penne Pink Vodka with Fresh Tomatoes, Onions and Crushed Red Pepper Flakes. Touch of Cream

Imported Penne Pasta with Sweet Italian Sausage, Mushrooms, Garlic and Sun Dried Tomatoes

Cream of Asparagus Soup with Herb Polenta Crouton

Entrees

(Tableside Choice)

*Pan Seared Atlantic Salmon
with Roasted Peppers, Capers and Basil, Citrus Sauce*

*Herbed Grilled French Breast of Chicken,
Natural Chicken Stock, Wine Reduction and Mushrooms*

*Grilled Vegetable Ravioli,
Served with our Homemade Pomodoro Sauce*

Seasonal Vegetables & Potatoes Served with Above Entrees

Dinner Rolls and Sweet Butter

Seasonal Dessert or Special Occasion Cake

Brewed Regular & Decaffeinated Coffee, Tea, and Soft Drinks

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

Private Room Fee Not Included

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

Per Drink Charge

Martinis

Premium Mixed Drinks

House Mixed Drinks

Imported Beer

Domestic Beer

Wine

Mimosas/Bellini's

There is a \$150.00 Charge per Bartender with All Bar Options

1 Bartender Needed per 50 Guests

Additional Desserts

Dark Chocolate Fountain – Minimum 75 Adults

*Dessert Sampler: A Tantalizing Assortment of Four Miniature Seasonal Desserts
Served on a Highly Decorated 12-inch Plate*

Platters of Freshly Baked French and Italian Pastries on Each Table

Long Stem California Strawberries Dipped in Dark Chocolate (market)

In-Room Cappuccino and Espresso Service

*Individually Prepared Espresso, Cappuccino, Latte and Mocha
Specialty Drinks to Include Italian Syrups, Creamers and Sweeteners
Pricing Available upon Request*

The Madison Hotel's Dessert Cart

*A selection of 3 seasonal Cakes, Tortes or Tarts
Champagne Glasses Filled with Delicate Mousses.
French and Italian Pastries.*

The Madison Hotel's Signature Viennese Table

*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 Pastries, Cookie Station with
Assorted Cookies, Macaroons and Brownies, Champagne Glasses Filled with Delicate Mousses,
Seasonal Cakes, Tortes and Tarts
50 person minimum*