

The Madison Hotel

Special Occasion Buffet Luncheon

Assorted Breads, Rolls and Butter

Displays of Salads: Choice of Three

Green Kale & Granola Salad with Oranges & Strawberries, Citrus Dressing

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Classic Caesar Salad

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Mozzarella and Tomato Salad

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Mesclun Greens with Balsamic Vinaigrette

Entrees from Silver Chafing Dishes: Choice of Three

*Grilled Chicken Bruschetta, Finely Chopped Tomatoes,
Fresh Basil, Balsamic Glaze Reduction*

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Tropical Tilapia Topped With Pineapple Salsa Dressed, Fresh Citrus-Lime Sauce

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Grilled Fillet of Salmon Chardonnay and Sundried Tomato Herb Sauce

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*Whole Wheat Penne Pasta with Shrimp, Broccoli Rabe
& Sun-Dried Tomatoes in a White Wine Reduction*

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Imported Penne Pasta with Pink Vodka Sauce

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On the Side: Seasonal Vegetables & Oven Roasted Potatoes

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Seasonal Dessert or Special Occasion Cake

*NJ Sales Tax and 22% Taxable Service Charge To Be Applied
Private Room Fee Not Included*

Bar & Beverage Options

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

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)

Tropical Fruit Salad

Mango, Pineapple, Kiwi, Star Fruit, Honeydew, Cantaloupe, Grapes, Strawberries

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 Adults)