
Madison's



Cafe

*Banquet & Catering
Possibilities*

Off premises and on premises !

FOR ALL YOUR SPECIAL OCCASIONS !

573 634-2988

Visit us on the web at:
www.madisonscafe.com

216 Madison
Jefferson City, Missouri 65101

Off Premises Catering & Appetizers

Meat and Cheese Tray

Includes roast beef, ham, turkey, American, provol, and pepper cheese with silver dollar rolls and condiments...\$60.00

Fresh Vegetable Tray

A variety of freshly cut garden vegetables served with ranch dressing...\$40.00

Cheese and Cracker Tray

Five pounds of cubed cheddar, pepper and provol cheeses served with assorted crackers...\$50.00

Large Antipasto Platter

This antipasto platter is designed to accommodate from 50 to 75 people. The goodies include hard salami, sweet coppacolla, thinly sliced smoked ham, prosciutto, 'that's ten pounds of deli meats', grilled red and yellow peppers in a balsamic vinaigrette, capers, smoked cheddar, and smoked gouda cheeses, green, black, and Kalamata olives, with marinated artichoke hearts served with assorted crackers...\$200.00

Whole Smoked Salmon Platter

This platter is designed to accommodate from 50-75 people. It includes smoked salmon, cream cheese, mini-bagels, red onions, capers and hard boiled eggs...\$185.00

Charbroiled Chicken Marsalla

A six ounce boneless skinless chicken breast, charbroiled and served with a marsalla red wine sauce and fresh mushrooms...\$ 6.00/person

Salads ~ Desserts ~ Beverages

Bulk House Salad or Combination Salads...\$2.50/person

Vanilla Cheesecake with Strawberries...\$3.00/person

Vanilla or Spumoni Ice Cream...\$3.00/person: Dine in only, not available for caters.

Iced Tea...\$1.00/person

Iced tea is served with cups, ice, lemons, and sweeteners.

Off Premises Catering & Appetizers

Zucchini Sticks

Tender, golden and delicious.

Half Pan...\$30.00

Full Pan...\$60.00

Potato Skins

Topped with cheddar cheese, bacon bits and served with sour cream.

Half Pan...\$20.00

Full Pan...\$40.00

Swedish Meatball

Half Pan...\$35.00

Full Pan...\$70.00

Stuffed Mushrooms

Stuffed with crab meat, bread crumbs, and topped with melted Swiss cheese.

Half Pan...\$35.00

Full Pan...\$70.00

Italian Meatballs

Served in our Bolognese style meat sauce.

Half Pan...\$35.00

Full Pan...\$70.00

Chicken Wings

Tender wings spiced with our Louisiana Hot Sauce and butter.

Half Pan...\$35.00

Full Pan...\$70.00

Toasted Raviolis

Perfect dipped in our meat sauce.

Half Pan...\$25.00

Full Pan...\$50.00

Lasagna

The most popular choice of all.

Half Pan...\$35.00

Full Pan...\$65.00

Fettuccini Alfredo

Thin flat noodles, served in a rich blend of cream, butter, and fresh parmigiano cheese, seasoned with salt and pepper.

Half Pan...\$35.00

Full Pan...\$70.00

Half Pan with Chicken...\$45.00

Full Pan with Chicken...\$90.00

Cannelloni

A tubular noodle stuffed with ground veal, chicken, and beef served in a bed of meat sauce, topped with a rich cream sauce.

Available in an all white sauce with mushrooms.

Half Pan...\$30.00

Full Pan...\$60.00

Pasta with Broccoli

Seashell shaped noodles served in a rich cream sauce, sliced mushrooms, broccoli, and a touch of marinara, seasoned with garlic.

Available in an all white sauce.

Half Pan...\$35.00

Full Pan...\$70.00

Capellini Patricia

Capellini noodles served in a light olive oil and garlic sauce with fresh herbs, sun dried tomatoes, pine nuts, and yellow and green squash.

Half Pan...\$35.00

Full Pan...\$70.00

Pasta Sydney

A delicate blend of linguini noodles, asparagus, mushrooms, and tender chunks of oven baked chicken tossed with extra virgin olive oil, white wine, parmigiano cheese, and a touch of garlic.

Half Pan...\$35.00

Full Pan...\$70.00

Julie's Zesty Bowtie Pasta

Fresh yellow squash, zucchini, asparagus, red onions, mushrooms, and chunks of oven baked chicken sautéed in extra virgin olive oil, fresh garlic, spiced with crushed red pepper, salt and pepper, combined with bowtie noodles, and topped with parmigiano cheese.

Half Pan...\$35.00

Full Pan...\$70.00

Baked Mostacioli

Baked with fresh provel and parmigiano cheese.

Half Pan Baked Mostacioli...\$35.00

Full Pan Baked Mostacioli...\$65.00

Half Pan Regular Mostacioli...\$30.00

Full Pan Regular Mostacioli...\$60.00

The full pans are designed to accommodate between 18-24 people.

The half pans are designed to accommodate between 8-12 people.

Luncheon On Premises Banquet Features

Butler Style Service

Available from 11:00 AM—5:00 PM

Cannelloni...\$ 9.25

Two long tubular noodles, stuffed with beef, chicken and veal, served in our meat sauce and covered with a rich cream sauce.

Manicotti...\$ 9.25

Two long tubular noodles, stuffed with ricotta cheese, baked in meat sauce, topped with a rich cream sauce.

Lasagna...\$ 9.25

Our classic Lasagna, topped with a cream sauce.

Chicken Marsalla...\$9.25

A boneless breast of chicken, lightly breaded, sautéed and served in a marsalla red wine sauce, topped with fresh sliced mushrooms. Our most popular luncheon feature.

Chicken Angeline...\$ 9.25

A boneless breast of chicken, lightly breaded, sautéed and served in a marinara chicken stock sauce, spiced with sweet basil. Topped with fresh zucchini, tomatoes, mushrooms, onions and fresh parmigiano cheese.

Breaded Filet of Sole...\$9.25

Filet of Sole, lightly breaded, served in a white wine, lemon and butter sauce with provol cheese.

Chicken Mushroom...\$9.25

A boneless breast of chicken, lightly breaded, sautéed and served in our white wine, lemon, and butter sauce, topped with fresh mushrooms and melted provol cheese.

Pollo di Carapella...\$9.25

A boneless breast of chicken, dusted with our seasoned bread crumbs, baked then topped with a light garlic cream sauce and fontinella cheese.

Stuffed Chicken Picatta...\$9.25

A boneless breast of chicken, stuffed with seasoned bread crumbs, ham, chopped broccoli spears, baked to perfection, topped with our picatta sauce with melted provol cheese.

Soup & Salad...\$7.95

Choice of our House or Combination salad served with one of our soups of the day.

Spaghetti or Mostacioli & Salad...\$7.95

Half an order of your choice of pasta served with our house salad.

Large House Salad or Large Combination Salad...\$7.25

Choose either of our signature salads.

All entrees above are served with our house salad, Italian bread and butter, and a soft drink of your choice.

For the best possible service please select up to three of the above entrees from which your guests may choose. Your guests will make their individual orders that day.

There is no need for any pre-orders.

A 15% gratuity will be added to each dine-in check.

There is a \$25.00 room charge for all private parties.

Dinner On Premises Banquet Features

Butler Style Service Available after 5:00 PM

All dinner features are served with our house or combination salad, side dish of cavatelli, Italian bread and butter, and a soft drink of your choice. We ask that you select up to three entrees from our dinner banquet features from which your guests may choose. Your guests will order their individual orders that evening. There is no need for any pre-orders.

A confirmed number of guests must be received within 24 hours of the event.

A 15% gratuity is added to each check, there is a \$25.00 room charge for all private parties.

Beef Bordelaise...\$23.95

An 8 ounce filet mignon charbroiled and served in a bordelaise red wine sauce with fresh sliced mushrooms.

Beef Mudega...\$23.95

An 8 ounce filet mignon charbroiled and served in a white wine, lemon and butter sauce topped with fresh mushrooms, melted provol cheese and prosciutto ham.

Filet Mignon...\$22.95

An 8 ounce filet mignon charbroiled to perfection.

Charbroiled Prime Rib...\$19.95

Aged choice prime rib (16 ounces) charbroiled then baked, topped with our unique steak butter.

Top Sirloin...\$15.95

A 10 ounce center cut sirloin.

Veal Parmigiano...\$17.95

A generous portion of milk-fed veal, lightly breaded, baked in our meat sauce with provol and parmigiano cheeses.

Grilled Fresh Salmon...\$18.75

Fresh grilled salmon (8 ounce) topped with our spicy honey glaze sauce. Served with fresh broccoli.

Cajun Seared Mahi Mahi...\$19.50

Fresh Mahi, dusted with Cajun spices, pan seared and served with a fresh orange-pineapple salsa. Served with fresh broccoli.

Chicken Agee...\$17.95

A boneless breast of chicken, lightly breaded, sautéed and served in a white wine, lemon and butter sauce, provol cheese, prosciutto ham, fresh sliced mushrooms, broccoli and sprinkled with a dash of crushed red pepper.

Chicken Parmigiano...\$17.95

A boneless breast of chicken, lightly breaded then baked in our meat sauce with provol and parmigiano cheeses.

Chicken Oreganato...\$17.95

A boneless breast of chicken, lightly breaded, sautéed and served in a red wine sauce, topped with fresh sliced mushrooms, green peppers, and a touch of oregano.

Chicken Marsalla...\$17.95

A boneless breast of chicken, lightly breaded, sautéed and served in a marsalla red wine sauce, topped with fresh mushrooms.

Fettuccini Alfredo...\$15.95

Thin flat noodles served in a lightly seasoned cream sauce, with butter and fresh parmigiano cheese.

Julie's Zesty Bowtie Pasta...\$15.95

Fresh yellow squash, zucchini, asparagus, red onions, mushrooms, and chunks of oven baked chicken, sautéed in olive oil, fresh garlic, spiced with crushed red pepper, salt & pepper, combined with bowtie noodles, and topped with parmigiano cheese.

Cannelloni...\$14.95

Two long thin tubular noodles stuffed with beef and chicken, served in a bed of meat sauce and covered with a cream sauce and parmigiano cheese.

Lasagna...\$14.95

Our classic lasagna, topped with cream sauce.

Manicotti...\$14.95

Two long thin tubular noodles stuffed with ricotta cheese, served in a bed of meat sauce and covered with a cream sauce and parmigiano cheese.

Dinner On Premises

Premium Appetizer Features

Buffet Style Service Available after 5:00 PM

These premium appetizers need to be ordered at least 48 hours in advance. When planning your appetizer party we recommend, that you offer your guests between 6-8 appetizers per person.

A confirmed number of guests must be received within 48 hours of the event.

A 15% gratuity is added to each check. There is a \$25.00 room charge for all private parties.

Spinocci

A new twist on the traditional Spinach-Artichoke Dip. This recipe adds a blend of cheeses, a hint of garlic and hand-wraps them inside a light golden shell fried to perfection and served with our Raspberry chipotle sauce. \$1.00/piece.

Baby Beef Wellington

A petite version of an elegant favorite: a savory piece of beef tenderloin complemented by a rich mushroom cream duxelle-all nestled in flaky, French puff pastry. \$3.25/piece.

Raspberry & Brie in Phyllo

Raspberry preserves explode with flavor when combined with a bite of soft Brie Cheese and overtones of slivered almond-all cradled in a delicate, flaky phyllo wrapper. \$2.00/piece.

Chicken Sate'

The Chicken Sate' features chicken tenders, skewered and then lightly brushed with teriyaki sauce, garlic, pineapple syrup, and pepper sauce-an epicurean delight with a Thai twist. \$2.50/piece.

Antipasto Skewers

These skewers are loaded with delicious mozzarella cheese, chunks of sun-dried tomatoes, a wedge of artichoke heart and spiced Kalamata olives.

Coated with olive oil, salt and accented with bits of basil. \$2.00/piece.

Beef & Mushroom Brochette

Premium chunks of beef tenderloin and plump mushrooms marinated in a succulent red wine sauce make this brochette a perennial favorite. \$3.25/piece.

Scallops wrapped in Bacon

Nothing compares to our sea scallops wrapped in delicious bacon. These tender scallops are dusted with bread crumbs and gently wrapped with bacon. \$3.25/piece.

Deluxe petit fours

A combination of various and assorted decadent small cakes. \$2.00/piece.

Buffet Dinner On Premises Banquet Features

All buffet choices include our Italian bread, butter, and choice of soft drink.

A 15% gratuity is added to each check.

There is a \$25.00 charge for all private parties.

A confirmed number of guests must be received within 24 hours of the event.

Buffet Number 1

All White Cannelloni, Fettuccini Alfredo, Swedish Meatballs with your Choice of House or Combination Salad...\$13.95/person

Buffet Number 2

All White Cannelloni, Fettuccini Alfred, Lasagna with your Choice of House or Combination Salad...\$13.95/person

Buffet Number 3

Sliced Orange Glazed Ham, Italian Potatoes, All White Cannelloni or Lasagna, Italian Peas with your Choice of House or Combination Salad...\$14.75/person

Buffet Number 4

Charbroiled Chicken Marsalla, Italian Potatoes, All White Cannelloni, Italian Peas with your Choice of House or Combination Salad...\$18.00/person

Buffet Number 5

Sliced Beef Tenderloin, Italian potatoes, Italian peas, Fettuccini Alfredo with your Choice of House or Combination Salad...\$19.00/person

Buffet Number 6

Charbroiled Chicken Marsalla, Sliced Orange Glazed Ham, All White Cannelloni or Lasagna, Fettuccini Alfredo with your Choice of House or Combination Salad...\$19.00/person

Buffet Number 7

Sliced Beef Tenderloin, Sliced Orange Glazed Ham, All White Cannelloni or Lasagna, Italian Peas, Italian Potatoes with your Choice of House or Combination Salad...\$20.25/person