Catering Menu

~Off-Premises~

216 Madison
Jefferson City, Missouri  65101
573.634.2988

www.madisonscafe.com  www.madisonscafe.com/club
www.facebook.com/madisonscafejc  www.twitter.com/madisonsjemo

A Jefferson City Tradition Since 1982
General Information

Catering, off premises, at your location, is one of our specialties. From intimate gatherings of a few to as many as 400 – we would love to cater to your every culinary need for your special occasion, business meeting, or holiday event off-premises at your home or venue. We are happy to work with you on a personalized menu within any budget.

There is a 10% delivery charge for all catered events, $20 minimum, plus an extra charge for outlying areas.

Our Catering Menu is served buffet style.

Our staff will deliver and set up, and tear down and pick up after the close of your event.

If you wish Catering staff to stay and serve for the event, it is $10 per hour per staff.

All catered events include artisan bread, butter, plastic cutlery kits with napkins, and paper plates all chafing dishes and serving utensils.

Upgrades for Cutlery and Plates are available:

* paper wrapped heavy duty fork and knife cutlery kit for an additional .15/guest
* white linen wrapped silverware of our regular Oneida Needlepoint fork and knife for an additional 1.00/guest
* hard plastic white or black 10 inch plate (Melamine type) for an additional 1.00/guest

Payment is expected the day of the event.

Desire a dish not found on our Catering Menu? It would be our pleasure. If you wish to discuss alternative culinary possibilities tailored to your needs and desires, please ask for Rob for personalized Catering assistance – ‘almost anything is possible.’
Catering Offerings
Hors D’Oeuvres/Appetizers
Off - Premises

Meat and Cheese Tray
Roast beef, ham, turkey, American provolone and pepper cheese with silver dollar rolls and condiments
Serves 25-30 guests $80

Fresh Vegetable Tray
Variety of freshly cut garden vegetables served with ranch dressing
Serves 25-40 guests $60

Cheese and Cracker Tray
Five pounds of cubed cheddar, pepper and provolone cheeses served with assorted crackers
Serves 40-50 guests $60

Shrimp Cocktail
Five pounds of shrimp, with cocktail sauce
(approximately 100 shrimp)
$145

Mini Steak Tournedos with Brioche Buns
2-3 oz Beef tenderloin, toasted butterflied Brioche buns, Horseradish sauce, condiment tray consisting of:
Leaf and Romaine lettuces, red onions, fresh homegrown tomatoes, pickles, black and green olives,
Mayonnaise, Mustard
$9/guest

Whole Smoked Salmon Platter
Smoked salmon, cream cheese, mini-bagels, red onions, capers and hard boiled eggs
Large Serves 60-80 guests $250 Small Serves 30-35 guests $125

Antipasto Platter
Hard salami, sweet capicola, thinly sliced pastrami, and prosciutto;
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
Large Serves 60-80 $250 Small Serves 30-35 $125

Zucchini Sticks
Tender, golden and delicious
Half Pan $40 Full Pan $80

Potato Skins
Topped with cheddar cheese, bacon bits and served with sour cream
Full Pan $35

Stuffed Mushrooms
Stuffed with crab meat, bread crumbs, topped with melted Swiss cheese
Half Pan $45 Full Pan $90

Italian Meatballs
Served in our tomato Bolognese (meat) sauce
Half Pan $50 Full Pan $90

Swedish Meatballs
Half Pan $50 Full Pan $90

Chicken Wings
Tender wings spiced with our Louisiana hot sauce and butter
Half Pan $45 Full Pan $90

Salsiccia and Peppers
Salsiccia grilled then sautéed in extra virgin olive oil, with fresh red, yellow and green peppers and slices of red onions
Seasoned with fresh garlic, salt and pepper
Half Pan $45 Full Pan $90

Toasted Ravioli
Perfect dipped in our Bolognese meat sauce
Half Pan $35 Full Pan $70

Half Pans serve between 8-12 guests ~ Full Pans serve between 18-24 guests

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**Catering Offerings**

**Entrées**

**Off-Premises**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/Portion</th>
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</thead>
<tbody>
<tr>
<td><strong>Sliced Orange Glazed Ham</strong></td>
<td>$8/guest</td>
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<tr>
<td><strong>Julie’s Zesty Bowtie Pasta</strong></td>
<td></td>
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<tr>
<td>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 parmigiana cheese</td>
<td>Half Pan $45  Full Pan $90</td>
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<tr>
<td><strong>Chicken Cordon Bleu</strong></td>
<td>$11.75/guest</td>
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<tr>
<td>classic, seven ounce boneless breast of chicken stuffed with honey ham, Swiss and American cheeses, panko herb-encrusted and baked to a golden brown, served in a light Dijon cream sauce</td>
<td>Half Pan $45  Full Pan $90</td>
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<tr>
<td><strong>Charbroiled Chicken Marsala</strong></td>
<td>$7/guest</td>
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<tr>
<td>six ounce boneless breast of chicken, charbroiled and served in our marsala red wine sauce, topped with fresh sliced mushrooms</td>
<td>Half Pan $45  Full Pan $90</td>
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<td><strong>Fettuccini Alfredo</strong></td>
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<tr>
<td>thin flat noodles, served in a rich blend of cream, butter, and fresh parmigiana cheese, seasoned with salt and pepper</td>
<td>Half Pan $45  Full Pan $90</td>
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<tr>
<td><strong>Lasagna</strong></td>
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<tr>
<td>our classic, signature four-layer lasagna topped with our rich cream sauce</td>
<td>Half Pan $45  Full Pan $90</td>
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<tr>
<td><strong>Cannelloni</strong></td>
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<tr>
<td>Long tubular noodles, stuffed with seasoned beef, and veal, served in our Bolognese meat sauce and covered with our rich cream sauce</td>
<td>Half Pan $40  Full Pan $80</td>
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<tr>
<td>Also available in our all white béchamel sauce with mushrooms</td>
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<tr>
<td><strong>Pasta with Broccoli</strong></td>
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<tr>
<td>seashell shaped noodles served in a rich cream sauce, sliced mushrooms, broccoli, and a touch of marina, seasoned with garlic</td>
<td>Half Pan $45  Full Pan $90</td>
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<tr>
<td><strong>Pasta Sydney</strong></td>
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<tr>
<td>A delicate blend of linguini noodles, asparagus, mushrooms, and tender chunks of oven baked chicken tossed with extra virgin olive oil, white wine, parmigiana cheese, and a touch of garlic</td>
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<tr>
<td><strong>Cavatelli</strong></td>
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<tr>
<td>seashell shaped noodles prepared in a rich cream sauce, freshly grated parmigiana and fresh garlic</td>
<td>Half Pan $45  Full Pan $90</td>
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<tr>
<td><strong>Capellini Patricia</strong></td>
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<tr>
<td>Capellini noodles served in a light olive oil and garlic sauce with fresh herbs, sun dried tomatoes, pine nuts, and yellow and green squash</td>
<td>Half Pan $40  Full Pan $80</td>
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<tr>
<td><strong>Tortellini</strong></td>
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<tr>
<td>A doughnut shaped pasta stuffed with prosciutto ham and beef, served in a rich cream sauce with mushrooms and peas</td>
<td>Half Pan $45  Full Pan $90</td>
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<td><strong>Mostaccioli</strong></td>
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<tr>
<td>Short tubular noodles smothered in our Bolognese meat sauce and topped with parmigiana</td>
<td>Half Pan $40  Full Pan $80</td>
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<td><strong>Baked Mostaccioli</strong></td>
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<tr>
<td>baked with melted provolone and parmigiana cheeses</td>
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Salads, Desserts, Beverages

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SALADS

**House Salad** *(bulk) $3.30/guest*

a blend of leaf and iceberg lettuce, tossed with our red wine vinaigrette, artichoke hearts, red onions, and fresh parmigiana

**Combination Salad** *(bulk) $3.30/guest*

iceberg lettuce topped with red onions, shredded provol cheese, and our unique Creamy Italian dressing, garnished with a tomato, black olive, and pepperoncini

DESSERTS

**Vanilla Cheesecake with Strawberries** - $4/guest

**Gourmet Cookies:**

*Minimum order one (1) dozen. Three varieties from which to choose:*

**Snicker Doodles, Chocolate Chip, Oatmeal/Raisin** - $15/dozen

**Assorted Petit Fours** - $3/guest

*(two Petit Fours per guest)*

BEVERAGES

**Iced Tea** - $1.50/guest

*Iced Tea is served with Styrofoam cups, ice, lemons and sweeteners.*

**Bottled Water** - $1.50/guest

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**Private Dining**, for your special event on-premises

is available in either of our two exceptionally appointed private dining rooms.

Please view details of our Private Dining here: [http://www.madisonscafe.com/privatedining/](http://www.madisonscafe.com/privatedining/)


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