



Fine, relaxed dining

Private Dining Menu

~On-Premises~



216 Madison

Jefferson City, Missouri 65101

573.634.2988

info@madisonscafe.com www.madisonscafe.com www.madisonscafe.com/club

www.facebook.com/madisonscafejc www.twitter.com/madisonsjcmo

Jefferson City Tradition Since 1982

A JCMO Original

For All Your Special Occasions – Private Dining



General Information

Our Private Dining Rooms:

We have two Private Dining Rooms – a perfect setting for your meeting or celebration.

Each offers you the privacy so important to these occasions
and each has its own relaxed style and intimacy.

Our BANQUET Room seats up to 60 for butler style service
or accommodates up to 120 for cocktail receptions

Our PPR Room seats up to 40 for butler style service or accommodates up to 80 for cocktail receptions.

Amenities:

Complimentary WiFi, projector screens, table top podium, TV/DVD combo

For Butler Style services, a personalized menu is available, upon request, for each of your guests.

Special Notes:

For 25 or More Guests:

If you have 25 or more guests, you will be choosing options from our **Private Dining Menu**.

For Butler Style Service, it is recommended that you select up to three or four
of the Luncheon (if a lunch) or Dinner (if a dinner) Butler Style options from which your guests may
then choose their individual order at the time of the event.

Pre-orders are not necessary or allowed. **No separate checks are allowed for more than 25 guests.**

For Less than 25 Guests:

For anyone reserving either of our private dining rooms for *less* than 25 guests for Butler Style Service-
you and your guests may choose to order from our complete and extensive regular Menu
in lieu of our Private Dining Menu options.

A confirmed number of guests must be received no later than 48 hours prior to the event.

There is a 10% variance on confirmed numbers of guests.

You will be charged for a minimum of 90% of your confirmed number of guests.

The extra food will/can be provided to you to take with you.

An 18% gratuity is added to each check.

(For parties of less than 25 guests who are set up and approved for separate/individual checks, the person booking the event is asked to please advise each of their guests of this 18% auto-gratuity.)

Desire a dish not included on our Private Dining 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 Private Dining assistance –
'almost anything is possible.'

Room Charge & Minimum

There is a \$40 room charge for all private dining room events.

Minimum of \$250 in food purchases.

Payment is expected the day of the event.

Private Dining Offerings

Hors D'Oeuvres/Appetizers

(perfect for cocktail receptions; or before dinner offerings)

On Premises ~ Buffet Style Service ~ Lunch or Dinner

Available Monday through Thursday 11 am – 9 pm
Friday 11 am – 10 pm ~ Saturday 4:30 pm – 10 pm

Meat and Cheese Tray

roast beef, ham, turkey, American provol and pepper
cheese with silver dollar rolls and condiments

Serves 25-30 \$75

Fresh Vegetable Tray

variety of freshly cut garden vegetables
served with ranch dressing

Serves 20-25 \$50

Whole Smoked Salmon Platter

smoked salmon, cream cheese, mini-bagels,
red onions, capers and hard boiled eggs

Large Serves 60-80 \$200 Small Serves 30-35 \$100

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 of : Leaf and Romaine
lettuces, red onions, fresh homegrown tomatoes, pickles,
black and green olives, Mayonnaise, Mustard

\$8/guest

Cheese and Cracker Tray

five pounds of cubed cheddar, pepper and provol cheeses
served with assorted crackers

Serves 20-25 \$60

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 \$200 Small Serves 30-35 \$100

Stuffed Mushrooms

stuffed with crab meat, bread crumbs,
and topped with melted Swiss cheese

Half Pan \$35 Full Pan \$70

Zucchini Sticks

tender, golden and delicious

Half Pan \$35 Full Pan \$70

Potato Skins

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

Full Pan \$30

Swedish Meatballs

Half Pan \$50 Full Pan \$90

Italian Meatballs

served in our tomato Bolognese meat sauce

Half Pan \$40 Full Pan \$80

Chicken Wings

tender wings spiced with our
Louisiana hot sauce and butter

Half Pan \$40 Full Pan \$80

Salsiccia and Peppers

Salsiccia grilled then sautéed in extra virgin olive oil,
a hint of butter with fresh red, yellow and green peppers
and slices of white onions

seasoned with fresh garlic, salt and pepper.

Half Pan \$40 Full Pan \$80

Toasted Ravioli

Perfect dipped in our tomato Bolognese meat sauce

Half Pan \$35 Full Pan \$70

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

Private Dining Offerings
Butler Style Luncheon Service

On-Premises

Available Monday through Friday 11 am – 5 pm

All entrees below are served with your choice of our House, Combination or Caesar Salad, warm artisan bread, butter, olive oil and fresh cracked black pepper for dipping, and a non-alcoholic beverage of your choice.

Chicken Cordon Bleu \$11

classic, four 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

Chicken Marsala \$11

boneless breast of chicken, lightly dusted with panko*, sautéed and served in our marsala red wine sauce, topped with fresh sliced mushrooms.

**prefer charbroiled with no panko, please just tell your server.*

Chicken Angeline \$11

boneless breast of chicken lightly panko encrusted*, sautéed and served in our marinara chicken stock sauce, spiced with sweet basil, topped with fresh zucchini, tomatoes, mushrooms, onions and fresh parmigiana

**prefer charbroiled with no panko, please just tell your server.*

Chicken Mushroom \$11

boneless breast of chicken, lightly panko encrusted*, sautéed and served in our white wine, lemon and butter sauce, topped with fresh mushrooms and melted provol

**prefer charbroiled with no panko, please just tell your server.*

Pollo di Carapella \$11

boneless breast of chicken, dusted with our house-made seasoned bread crumbs, baked, then topped with our light garlic cream sauce and fontinella cheese

Large House, Large Combination,
 Large Caesar Salad \$8.75/each

Stuffed Chicken Piccata \$11

boneless breast of chicken, stuffed with our house-made seasoned bread crumbs, ham, chopped broccoli spears, baked to perfection, topped with our piccata sauce with melted provol

Cannelloni \$11

two long tubular noodles, stuffed with beef, chicken and veal, served in our Bolognese (meat) sauce and covered with our rich cream sauce

Manicotti \$11

two long tubular noodles, stuffed with ricotta cheese, baked in our Bolognese (meat) sauce, topped with our rich cream sauce and parmigiana

Lasagna \$11

our classic four layer Lasagna, topped with our cream sauce

Fillet of Sole \$11

seasoned panko encrusted fillet of sole, sautéed, served in a piccata sauce with melted provol cheese

Spaghetti or Mostaccioli and Salad \$9

Side order of your choice of Spaghetti or Mostaccioli served with our House Salad

Soup and Salad \$9

your choice of our House or Combination salad served with our soup of the day

Private Dining Offerings

Butler Style Dinner Service



On-Premises

Available after 5 pm

All dinner features below are served with your choice of our House, Combination or Caesar salad, warm artisan bread, butter with olive oil and fresh cracked black pepper for dipping, a side dish of *cavatelli**, and a non-alcoholic beverage of your choice.

**Sautéed green and yellow squash may be substituted for the cavatelli. Please just tell your server.*

**A side dish of cavatelli is not provided with the pastas or the pork rib chop.*

Beef Bordelaise \$31

8 ounce center hand-cut filet mignon charbroiled and served in our bordelaise red wine sauce, with fresh sliced mushrooms

Beef Mudega \$31

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

Filet Mignon \$30

8 ounce center hand-cut filet mignon charbroiled to your preference and topped with our unique steak butter

Charbroiled Prime Rib \$25

16 ounce aged choice prime rib charbroiled then baked, topped with our unique steak butter

Top Sirloin \$17.75

10 ounce center hand-cut charbroiled top sirloin cooked to perfection

Grilled Salmon \$18.95

8 ounce salmon fillet grilled, topped with our spicy honey glaze, served with fresh broccoli

Cajun Seared Mahi Mahi \$19.75

Mahi Mahi fillet dusted with Cajun spices, pan seared and served with our house-made orange-pineapple salsa, with fresh broccoli

Bone-in Pork Rib Chop \$16

10 ounce bone-in pork rib chop, pan-seared and finished in the oven, served with smashed potatoes and fresh asparagus

Veal Parmigiano \$17.95

a generous portion of thinly sliced milk-fed veal, lightly breaded, sautéed and topped with our Bolognese (meat) sauce, provol and parmigiana cheeses then baked to perfection

Chicken Cordon Bleu \$17.95

classic 7 ounce boneless chicken breast stuffed with honey ham, Swiss and American cheeses, gently panko-breaded and baked to a golden brown, served in a light Dijon cream sauce

Chicken Agee \$17.95

boneless breast of chicken, lightly breaded*, sautéed, served in a piccata sauce, provol cheese, prosciutto ham, fresh sliced mushrooms, broccoli and sprinkled with a dash of crushed red pepper
**prefer charbroiled with no breaded, please just tell your server*

Chicken Marsala \$17.95

boneless breast of chicken, lightly breaded*, sautéed and served in our marsala red wine sauce, topped with fresh mushrooms
**prefer charbroiled with no panko breading, please just tell your server.*

Chicken Parmigiano \$17.95

boneless breast of chicken, lightly breaded then baked in our Bolognese (meat) sauce with provol and parmigiana

Fettuccini Alfredo \$16

thin flat noodles served in a lightly seasoned cream sauce, with butter and fresh parmigiana

Julie's Zesty Bowtie Pasta \$16

fresh yellow squash, zucchini, asparagus, red onions, mushrooms, and tender pieces of oven baked chicken, sautéed in olive oil, fresh garlic, with crushed red pepper, salt & pepper, with bowtie noodles and parmigiana

Cannelloni \$15

two long thin tubular noodles stuffed with beef and chicken, served in a bed of our Bolognese (meat) sauce, covered with our cream sauce and parmigiana

Lasagna \$15

our classic four layer lasagna, topped with our rich cream sauce

Manicotti \$15

two long thin tubular noodles stuffed with ricotta cheese, served in a bed of our Bolognese (meat) sauce and covered with our cream sauce and parmigiana

Private Dining Offerings

Buffet Style Dinner Service

On-Premises

Available after 5 pm

All choices below *include* your choice of our:

House,

Combination or

Caesar Salad;

artisan bread, butter, with olive oil and fresh cracked black pepper for dipping,
and a non-alcoholic beverage of your choice

Buffet Number 1

Stations:

Cannelloni

(also available in all white sauce)

Fettuccini Alfredo

Swedish Meatballs

\$14/guest

Buffet Number 2

Stations:

Sliced Orange Glazed Ham

Italian Potatoes

Cannelloni or Lasagna

Italian Peas

\$16/guest

Buffet Number 5

Stations:

Sliced Beef Tenderloin

Sliced Orange Glazed Ham

Cannelloni or Lasagna

Italian Peas

Italian Potatoes

\$23/guest

Buffet Number 3

Stations:

Charbroiled Chicken Marsala

Italian Potatoes

Cannelloni

Italian Peas

\$17.00/guest

Buffet Number 4

Stations:

Charbroiled Chicken Marsala

Sliced Orange Glazed Ham

Cannelloni or Lasagna

Fettuccini Alfredo

\$20/guest

Desserts

Vanilla Cheesecake with strawberries *\$3.00/guest*

House-made Bread Pudding drizzled in Whiskey Sauce *\$4/guest*

Vanilla Ice Cream *\$3.00/guest*

Assorted Petits Fours *\$3.00/guest*

Gourmet Cookies *\$15.00/dozen*

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

Snicker Doodles, Chocolate Chip, Oatmeal/Raisin