



Fine, relaxed dining

Catering Menu

~Off-Premises~



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A Jefferson City Tradition Since 1982

For All Your Special Occasions – Catering



this menu is for Off-Premises only

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 \$15 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 .20/guest
- * white linen wrapped silverware of our regular Oneida Needlepoint fork and knife for an additional 2.00/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?

If you wish to discuss *alternative* culinary possibilities tailored to your needs and desires please ask for **Rob** for personalized Private Dining assistance for any menu items not found on this Menu.

Catering Offerings

Hors D'Oeuvres/Appetizers



Off - Premises

Meat and Cheese Tray

roast beef, ham, turkey, American provol and pepper cheese
with silver dollar rolls and condiments
\$90 - serves 30-35

Fresh Vegetable Tray

variety of freshly cut garden vegetables
served with ranch dressing
\$65 - serves 30-35

Whole Smoked Salmon Platter

smoked salmon, cream cheese, mini-bagels,
red onions, capers, hard boiled eggs
Large \$250 - serves 60-80 Small \$125 - serves 35-45

Shrimp Cocktail

five pounds of shrimp, cocktail sauce
(approximately 100 shrimp)
\$ 150

Medallions of Beef Tenderloin (*filet mignon*)

2-3 oz Beef tenderloin medallions, silver dollar rolls, Horseradish sauce,
condiment tray of : Leaf and Romaine lettuces, red onions, fresh tomatoes, pickles,
black and green olives, Mayonnaise, Mustard
Two per guest \$11/guest

Cheese and Cracker Tray

five pounds of cubed cheddar, pepper and provol cheeses
served with assorted crackers
\$60 - serves 40-50

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 \$250 - serves 60-80 Small \$125 - serves 35-45

Stuffed Mushrooms

stuffed with crab meat, bread crumbs,
topped with melted Swiss cheese
Half Pan \$45 -serves up to 10 Full Pan \$90 - serves up to 20

Zucchini Sticks

tender, golden and delicious
Half Pan \$40- serves up to 25 Full Pan \$80 - serves up to 50

Potato Skins

Topped with cheddar cheese, bacon bits
served with sour cream
Full Pan \$35 - serves up to 15

Swedish Meatballs

Half Pan \$50 - serves 40-50 Full Pan \$100 - serves 80-90

Italian Meatballs

served in our tomato Bolognese meat sauce
Half Pan \$50 - serves 40-50 Full Pan \$100 - serves 80-90

Chicken Wings

tender wings spiced with our Louisiana hot sauce and butter
Half Pan \$50 - serves 10-20 Full Pan \$100 - serves 30-40

Salsiccia and Peppers

Salsiccia grilled then sautéed in extra virgin olive oil,
a hint of butter with fresh red, yellow and green peppers
slices of white onion seasoned with fresh garlic, salt, pepper.
Half Pan \$45 - serves 25 Full Pan \$90 - serves 50

Toasted Ravioli

perfect dipped in our tomato Bolognese (meat) sauce
Half Pan \$40 - serves 20-30 Full Pan \$80 - serves 40-50

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Catering Offerings

Entrées

Off-Premises

Chicken Cordon Bleu \$11.75/guest

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

Charbroiled Chicken Marsala \$7/guest

six ounce boneless breast of chicken, charbroiled and served in our marsala red wine sauce, topped with fresh sliced mushrooms

Sliced Orange Glazed Ham \$8/guest

Fettuccini Alfredo

thin flat noodles, served in a rich blend of cream, butter, and fresh parmigiana cheese, seasoned with salt, pepper

Half Pan \$45 Full Pan \$90

Half Pan w/Chicken \$55 Full Pan with Chicken \$110

Half Pan w/Shrimp \$65 Full Pan w/Shrimp \$130

Half pan serves 10-12 Full pan serves 20-24

Pasta with Broccoli

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

Also available in an all-white cream sauce

Half Pan \$45 – serves 10-12 Full Pan \$90 – serves 20-24

Cavatelli

seashell shaped noodles prepared in a rich cream sauce, freshly grated parmigiana, fresh garlic

Half Pan \$45 – serves 10-12 Full Pan \$90 – serves 20-24

Capellini Patricia

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

Half Pan \$40 – serves 10-12 Full Pan \$80 – serves 20-24

Mostaccioli

Short tubular noodles smothered in our Bolognese meat sauce, topped with parmigiana

Half Pan \$40 – serves 10-12 Full Pan \$80 – serves 20-24

Spaghetti

Thin noodles, Bolognese sauce or Marinara (meatless) sauce, parmigiana

Half Pan \$40 – serves 10-12 Full Pan \$80 – serves 20-24

Lasagna

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

Half Pan \$45 – serves 10-12 Full Pan \$90 – serves 20-24

Cannelloni

Long tubular noodles, stuffed with seasoned beef, veal, served in our Bolognese meat sauce, covered with our rich cream sauce

Also available in our all white béchamel sauce with mushrooms

Half Pan \$40 – serves 10-12 Full Pan \$80 – serves 20-24

Pasta Sydney

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

Half Pan \$40 – serves 10-12 Full Pan \$80 – serves 20-24

Tortellini

A doughnut shaped pasta stuffed with prosciutto ham, beef, served in a rich cream sauce, with mushrooms and peas

Half Pan \$50 – serves 10-12 Full Pan \$100 – serves 20-24

Baked Mostaccioli

baked with melted provolone and parmigiana cheeses

Half Pan \$45 – serves 10-12 Full Pan \$90 – serves 20-24

Julie's Zesty Bowtie Pasta

Fresh yellow squash, zucchini, asparagus, red onions, mushrooms, and tender pieces of oven baked chicken, sautéed in extra virgin olive oil, fresh garlic, spiced with crushed red pepper, salt, pepper,

combined with bowtie noodles, topped with parmigiana
Half Pan \$50 – serves 10-12 Full Pan \$100 – serves 20-24

Salads, Desserts, Beverages

Off-Premises

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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)* \$3.50/guest

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

Caesar Salad *(bulk)* \$3.75/guest

romaine lettuce, croutons, our own Caesar Dressing

DESSERTS

Vanilla Cheesecake with Strawberries \$4/guest

Gourmet Cookies \$15/dozen

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

Snicker Doodles, Chocolate Chip, Oatmeal/Raisin

BEVERAGES

Iced Tea \$1.50/guest

Iced Tea is served with cups, ice, lemon, sweeteners

Bottled Water \$1.50/guest

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/>

View our regular full Menu here: <http://www.madisonscafe.com/menus/>

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