



Casual, relaxed, yet elegant 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.

◆
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/person*.
- ▶ white linen wrapped silverware of our regular Oneida Needlepoint fork and knife for an additional *1.00/person*.
- ▶ hard plastic white or black 10 inch plate (Melamine type) for an additional *1.00/person*.

Desire something not found on our Catering Menu? We can do that.

If you wish to discuss alternative culinary possibilities that we can provide for your catered event, not found on our Catering Menu – please ask for Rob for personalized Catering assistance – where almost anything is possible.

◆
There is a 10% delivery charge, \$20 minimum, plus an extra charge for outlying areas.

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 75.00

Fresh Vegetable Tray

A variety of freshly cut garden vegetables
served with ranch dressing

Serves 25-40 50.00

Cheese and Cracker Tray

Five pounds of cubed cheddar, pepper and provolone cheeses
served with assorted crackers

Serves 40-50 50.00

Shrimp Cocktail

Five pounds of shrimp, with cocktail sauce

(approximately 100 shrimp)

145.00

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

\$8.00/guest

Whole Smoked Salmon Platter

Smoked salmon, cream cheese, mini-bagels,

red onions, capers and hard boiled eggs

Large Serves 60-80 200.00 Small Serves 30-35 100.00

Antipasto Platter

Hard salami, sweet capicola, thinly sliced smoked ham, 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 60-80 200.00 Small Serves 30-35 100.00

Zucchini Sticks

Tender, golden and delicious
Half Pan 35.00 Full Pan 70.00

Potato Skins

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

Full Pan 30.00

Stuffed Mushrooms

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

Half Pan 35.00 Full Pan 70.00

Swedish Meatballs

Half Pan 40.00 Full Pan 80.00

Italian Meatballs

Served in our tomato Bolognese meat sauce

Half Pan 40.00 Full Pan 80.00

Chicken Wings

Tender wings spiced with our

Louisiana hot sauce and butter

Half Pan 40.00 Full Pan 80.00

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 40.00 Full Pan 80.00

Toasted Ravioli

Perfect dipped in our Bolognese
meat sauce

Half Pan 35.00 Full Pan 70.00

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

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Entrées Offerings



Off-Premises

Chicken Cordon Bleu 9.75/person

A 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 6.00/person

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

Sliced Orange Glazed Ham 7.00/person

Fettuccini Alfredo

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

Half Pan 40.00 Full Pan 80.00

Half Pan w/Chicken 45.00

Full Pan with Chicken 90.00

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 40.00 Full Pan 80.00

Cavatelli

Seashell shaped noodles prepared in a rich cream sauce, freshly grated parmigiano and fresh garlic

Half Pan 40.00 Full Pan 80.00

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

Mostaccioli

Short tubular noodles smothered in our Bolognese meat sauce and topped with parmigiano

Half Pan 30.00 Full Pan 60.00

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 40.00 Full Pan 80.00

Lasagna

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

Half Pan 40.00 Full Pan 80.00

Cannelloni

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

Also available in our all white béchamel sauce with mushrooms

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 40.00 Full Pan 80.00

Tortellini

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

Half Pan 45.00 Full Pan 90.00

Baked Mostaccioli

Baked with melted provolone and parmigiano cheeses

Half Pan 40.00 Full Pan 80.00

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

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Salads, Desserts, Beverages

Off-Premises

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SALADS

House Salad (*bulk*) 2.75/person

A blend of romaine and iceberg lettuce, tossed with our red wine vinaigrette, artichoke hearts, red onions, and fresh parmigiano

Combination Salad (*bulk*) 2.75/person

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 - \$3.00/person

Specialty Cookies:

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

Snicker Doodles, Chocolate chip, Oatmeal/Raisin - \$14.00/dozen

Assorted Petit Fours - \$3.00/person

(two per person)

BEVERAGES

Iced Tea - \$1.50/person

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

Bottled Water - \$1.50/person

Private Dining, for your special event on-premises, is available in either of our two exceptionally appointed private dining rooms.

Please view our Private Dining Menu here:

<http://www.madisonscafe.com/privatedining/>

View our regular full Menu here:

<http://www.madisonscafe.com/menus/>

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