



*Casual, relaxed, yet elegant dining*

# Private Dining Menu

*~On-Premises~*



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A Jefferson City Tradition Since 1982

# For All Your Special Occasions – Private Dining



## General Information



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.

Complimentary WiFi, projector screens, table top podium, TV/DVD combo,  
and telephone jack for conference calls are also available.

A personalized menu is available upon request for each of your guests.



## Special Note:

If you have 30 or more guests, you will be choosing from our **Private Dining Menu**.

For Butler Style Service, it is recommended that you select up to three of the Luncheon or 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.

For anyone reserving either of our private dining rooms for *less* than 30 guests-  
in lieu of our Private Dining Menu options- you and your guests may choose to order from our  
complete and extensive regular Menu.



## Desire something not included on our Private Dining Menu?

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



▶ **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.

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

# 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 75.00

### Fresh Vegetable Tray

A variety of freshly cut garden vegetables  
 served with ranch dressing  
 Serves 20-25 50.00

### 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

### 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

### Cheese and Cracker Tray

Five pounds of cubed cheddar, pepper and provol cheeses  
 served with assorted crackers  
 Serves 20-25 60.00

### 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

### Stuffed Mushrooms

Stuffed with crab meat, bread crumbs,  
 and topped with melted Swiss cheese  
 Half Pan 35.00 Full Pan 70.00

### 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

### 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,  
 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 40.00 Full Pan 80.00

### Toasted Ravioli

Perfect dipped in our tomato 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

# 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 or Combination 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 10.5

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 10.5

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

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

### Chicken Angeline 10.5

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 parmigiano

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

### Stuffed Chicken Piccata 10.5

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

### Chicken Mushroom 10.5

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

### Pollo di Carapella 10.5

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

### Cannelloni 10.5

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

### Manicotti 10.5

Two long tubular noodles, stuffed with ricotta cheese, baked in our Bolognese meat sauce, topped with our rich cream sauce and parmigiano

### Lasagna 10.5

Our classic four layer Lasagna, topped with our cream sauce

### Fillet of Sole 10.5

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

### Spaghetti or Mostaccioli and Salad 8.95

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

### Soup and Salad 8.95

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

### Large House, Large Combination,

Large Caesar Salad 8.5/each

#### Catering- Off-Premises,

to your location is one of our specialties- from intimate gatherings up to 400 guests.

Please view our Catering information & Catering Menu here:

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

Join our Loyalty Club

[www.madisonscafe.com/club](http://www.madisonscafe.com/club)

for monthly updates, recipes, awards, special event announcements, happenings, savings and more!

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# 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 or Combination 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 29

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

### Beef Mudega 29

An 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 28

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

### Charbroiled Prime Rib 23

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

### Top Sirloin 17.25

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

### Bone-in Pork Rib Chop 15.50

A 10 ounce bone-in pork rib chop, pan-seared and finished in the oven, served with garlic 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 parmigiano cheeses then baked to perfection

### Grilled Salmon 18.95

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

### Cajun Seared Mahi Mahi 19.75

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

### 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

A boneless breast of chicken, lightly breaded\*, sautéed and served in a piccata sauce, provol cheese, prosciutto ham, fresh sliced mushrooms, broccoli and sprinkled with a dash of crushed red pepper  
*\*prefer charbroiled instead of lightly breaded, please just tell your server*

### Chicken Marsala 17.95

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

### Chicken Parmigiano 17.95

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

### Fettuccini Alfredo 15.95

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

### Julie's Zesty Bowtie Pasta 15.95

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 14.95

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

### Lasagna 14.95

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

### Manicotti 14.95

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 or Combination salad, warm 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

13.95/guest

### Buffet Number 2

Stations:

Sliced Orange Glazed Ham

Italian Potatoes

Cannelloni or Lasagna

Italian Peas

15.75/guest

### Buffet Number 3

Stations:

Charbroiled Chicken Marsala

Italian Potatoes

Cannelloni

Italian Peas

17.00/guest

### Buffet Number 4

Stations:

Beef Tenderloin

*in a flaming cognac cream reduction sauce*

Sea Scallops

*pan seared and served in a light piccata sauce*

*with a touch of garlic topped with capers*

Wild Mushroom Risotto

Fresh vegetables of the season

28.95/guest

### Buffet Number 5

Stations:

Charbroiled Chicken Marsala

Sliced Orange Glazed Ham

Cannelloni or Lasagna

Fettuccini Alfredo

19.00/guest

### Buffet Number 6

Stations:

Sliced Beef Tenderloin

Sliced Orange Glazed Ham

Cannelloni or Lasagna

Italian Peas

Italian Potatoes

21.00 /guest

## Desserts

Private Dining - On Premises

Vanilla Cheesecake with strawberries 3.00/guest

House-made Bread Pudding with Whiskey Sauce 3.50/guest

Vanilla or Spumoni Ice Cream 3.00/guest

Assorted Petits Fours 3.00/guest

Gourmet Cookies 14.00/dozen

*Snicker Doodles, Chocolate Chip, Oatmeal/Raisin*