



Fine, relaxed dining

Catering Menu

~Off-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

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 \$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 provol and pepper
cheese with silver dollar rolls and condiments

Serves 25-30 guests \$75

Fresh Vegetable Tray

variety of freshly cut garden vegetables
served with ranch dressing

Serves 25-40 guests \$50

Cheese and Cracker Tray

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

Serves 40-50 guests \$50

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

\$8/guest

Whole Smoked Salmon Platter

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

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

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

Zucchini Sticks

tender, golden and delicious

Half Pan \$35 Full Pan \$70

Italian Meatballs

served in our tomato Bolognese (meat) sauce

Half Pan \$40 Full Pan \$80

Potato Skins

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

Full Pan \$30

Chicken Wings

tender wings spiced with our
Louisiana hot sauce and butter

Half Pan \$40 Full Pan \$80

Stuffed Mushrooms

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

Half Pan \$40 Full Pan \$80

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 Full Pan \$80

Swedish Meatballs

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

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



Catering Offerings

Entrées

Off-Premises

Chicken Cordon Bleu *\$9.75/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 *\$6/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 *\$7/guest*

Fettuccini Alfredo

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

Half Pan *\$40* Full Pan *\$80*

Half Pan w/Chicken *\$45* Full Pan with Chicken *\$90*

Lasagna

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

Half Pan *\$40* Full Pan *\$80*

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* Full Pan *\$80*

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* Full Pan *\$70*

Cavatelli

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

Half Pan *\$40* Full Pan *\$80*

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, parmigiana cheese, and a touch of garlic

Half Pan *\$40* Full Pan *\$80*

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 *\$40* Full Pan *\$80*

Tortellini

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

Half Pan *\$45* Full Pan *\$90*

Mostaccioli

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

Half Pan *\$30* Full Pan *\$60*

Baked Mostaccioli

baked with melted provolone and parmigiana cheeses

Half Pan *\$40* Full Pan *\$80*

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 parmigiana cheese

Half Pan *\$45* Full Pan *\$90*

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

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

Salads, Desserts, Beverages

Off-Premises

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

SALADS

House Salad *(bulk)* \$3/guest

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

Combination Salad *(bulk)* \$3/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 - \$3/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 - \$4/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

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/>

Join our Loyalty Club www.madisonscafe.com/club

For monthly updates, happenings, recipes, new menu items, awards, special events, savings and more!

Like us on Facebook www.facebook.com/madisonscafejc

Follow us on Twitter www.twitter.com/madisonsjcmo