



*Fine, relaxed dining*

# Catering Menu

*~Off-Premises~*



216 Madison

Jefferson City, Missouri 65101

573.634.2988

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

[www.facebook.com/madisonscafejc](http://www.facebook.com/madisonscafejc) [www.twitter.com/madisonsjcmo](http://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 \$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 .50 /guest
- \* white linen wrapped silverware of our regular Oneida Needlepoint fork and knife for an additional 3.00/guest
- \* hard plastic white 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  
\$125 - serves 30-35

### Fresh Vegetable Tray

variety of freshly cut garden vegetables  
served with ranch dressing  
\$75 - serves 30-35

### Whole Smoked Salmon Platter

smoked salmon, cream cheese, mini-bagels,  
red onions, capers, hard boiled eggs  
Large \$275 - serves 60-80    Small \$150 - 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    \$12/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 \$300 - serves 60-80    Small \$175 - serves 35-45

### Stuffed Mushrooms

stuffed with crab meat, bread crumbs,  
topped with melted Swiss cheese  
Half Pan \$60 -serves up to 10    Full Pan \$120 - serves up to 20

### Zucchini Sticks

tender, golden and delicious  
Half Pan \$45- serves up to 30    Full Pan \$90 - serves up to 60

### Potato Skins

Topped with cheddar cheese, bacon bits  
served with sour cream  
Full Pan \$40 - serves up to 15

### Swedish Meatballs

Half Pan \$60 - serves 40-50    Full Pan \$120 - serves 80-90

### Italian Meatballs

served in our tomato Bolognese meat sauce  
Half Pan \$55 - serves 40-50    Full Pan \$110 - serves 80-90

### Chicken Wings

tender wings spiced with our Louisiana hot sauce and butter  
Half Pan \$60 - serves 10-20    Full Pan \$120 - 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

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 \$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 \$8/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 serves 10-12 Full pan serves 20-24  
Half Pan \$55 Full Pan \$110  
Half Pan w/Chicken \$70 Full Pan with Chicken \$140  
Half Pan w/Shrimp \$75 Full Pan w/Shrimp \$150

#### 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 \$55 – serves 10-12 Full Pan \$110 – serves 20-24

#### Cavatelli

seashell shaped noodles prepared in a rich cream sauce,  
freshly grated parmigiana, fresh garlic  
Half Pan \$50 – serves 10-12 Full Pan \$100 – 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 \$50 – serves 10-12 Full Pan \$100 – serves 20-24

#### Mostaccioli

short tubular noodles smothered in our Bolognese meat sauce,  
topped with parmigiana  
Half Pan \$45 – serves 10-12 Full Pan \$90 – serves 20-24

#### Spaghetti

Thin noodles, Bolognese sauce or Marinara (meatless) sauce, parmigiana  
Half Pan \$45 – serves 10-12 Full Pan \$90 – serves 20-24

#### Lasagna

our classic, signature four-layer lasagna, Bolognese,  
provel, parmigiana, ricotta, topped with our rich cream sauce  
Half Pan \$55 – serves 10-12 Full Pan \$110 – 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 \$50 – serves 10-12 Full Pan \$100 – 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 \$55 – serves 10-12 Full Pan \$110 – 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 \$60 – serves 10-12 Full Pan \$120 – serves 20-24

#### Baked Mostaccioli

short tubular noodles smothered in our Bolognese meat sauce,  
baked with melted provel and parmigiana cheeses, cream sauce  
Half Pan \$55 – serves 10-12 Full Pan \$110 – 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 \$60 – serves 10-12 Full Pan \$120 – serves 20-24

## 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)* \$3.30/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 \$5/guest

Gourmet Cookies \$18/dozen

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

Snicker Doodles, Chocolate Chip, Oatmeal/Raisin

### BEVERAGES

Iced Tea \$1.75/guest

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

Bottled Water \$3.00/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](http://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](http://www.facebook.com/madisonscafejc)

Follow us on Twitter [www.twitter.com/madisonsjcmo](http://www.twitter.com/madisonsjcmo)