

Madison'sTM

Fine, relaxed dining

Private Dining Menu

~On-Premises~



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Jefferson City Tradition Since 1982

For All Your Special Occasions – Private Dining

General Information

Our Private Dining Rooms:

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.

Amenities:

Complimentary WiFi, projector screens, table top podium, TV/DVD combo
For Butler Style services, a personalized menu is available, upon request, for each of your guests, Complimentary.

Special Notes:

For 25 or More Guests:

If you have 25 or more guests, you must choose options from our **Private Dining Menu only**. For Butler Style Service, you may select up to four of the Luncheon (if a lunch) or Dinner (if a dinner) Butler Style options from which your guests may then choose their individual order *at the time of the event*. Pre-orders are *not allowed*. **NO separate checks are allowed for 25 or more guests.**
If your party has 25 or more guests, you may *not* order from our regular Menu.

For 24 or Less Guests:

For anyone reserving either of our private dining rooms for *24 or less guests* for Butler Style Service- you and your guests may choose to order from our complete and extensive regular Menu in lieu of our Private Dining Menu options. Please, no exceptions.

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.

(For parties of 24 or less guests who are set up and approved for separate/individual checks, the person booking the event is asked to please advise each of their guests of the 18% auto-gratuity.)

Room Charge, Minimum, Auto-Gratuity, Cancellation

♥There is a \$60 Room Charge for all private dining room events.

♥Minimum of \$250 in food purchases is required for a private room.

♥There is an 18% auto gratuity.

♥Payment is expected the day of the event.

♥Cancellation: There is a \$100 Cancellation Fee charged on any event cancelled less than 48 hours prior to the event.

Desire a dish not included on our Private Dining 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.

Private Dining Offerings

Hors D'Oeuvres/Appetizers*(perfect for cocktail receptions; or before lunch or 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 30-35 \$125

Fresh Vegetable Tray

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

Whole Smoked Salmon Platter

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

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
Serves 40-50 \$60

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 \$300 Small Serves 35-45 \$175

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

Private Dining Offerings
Butler Style Luncheon Service
On-Premises



Available Monday through Friday 11 am – 4 pm

♥ All entrees below are served with and include your choice of our House or Combination Salad, baked artisan bread, butter, and a non-alcoholic beverage of your choice.

Chicken Cordon Bleu 14

classic 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 14

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

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

Stuffed Chicken Piccata 14

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 Angeline 14

boneless breast of chicken lightly panko encrusted*, sautéed, served in our marinara chicken stock sauce, spiced with sweet basil, topped with fresh zucchini, tomatoes, mushrooms, onions and fresh parmigiana

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

Chicken Mushroom 14

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

Fillet of Sole 14

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

Side order of Manicotti 14.45

long tubular noodle, stuffed with ricotta cheese, baked in our Bolognese (meat) sauce, topped with our rich cream sauce and parmigiana

Lasagna 16

our classic four layer Lasagna, topped with our cream sauce

Side order of Cannelloni 14.5

long, thin tubular noodle stuffed with beef, veal; Bolognese sauce; rich cream sauce, parmigiana

Side order of Fettuccine Al Fredo 13.25

thin flat noodles, cream, butter, freshly grated parmigiana
with chicken +2.25 with shrimp +3

Side order of Cavatelli 14.5

seashell shaped noodles, rich cream sauce, parmigiana, fresh garlic

Side order of Spaghetti 10.5

spaghetti noodles in our Bolognese sauce, parmigiana

Side order of Mostaccioli 10.5

short tubular noodles smothered in our Bolognese sauce, parmigiana

Soup and Salad 10

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

**Large House, Large Combination,
or Large Caesar Salad** 12/each

Salad Descriptions:

House: iceberg and leaf lettuces, artichoke hearts, red onions, our own red wine vinaigrette, parmigiana

Combination: iceberg lettuce, red onions, shredded provol, our own Creamy Italian dressing

Private Dining Offerings
Butler Style Dinner Service
On-Premises
Available after 4 pm



♥ All dinner features below are served with your choice of our House, Combination or Caesar salad, baked artisan bread, butter, a side 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.*
**Note: A side dish of cavatelli is not provided with the pastas or the pork rib chop.*

Beef Bordelaise 42.5

8 ounce center hand-cut filet mignon charbroiled and served in our bordelaise red wine sauce, with fresh sliced mushrooms

Beef Mudega 42.5

8 ounce filet mignon charbroiled and served in our white wine, lemon and butter sauce topped with fresh mushrooms, melted provol cheese, prosciutto ham

Filet Mignon 41.5

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

***Charbroiled* Prime Rib** 37

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

KC Strip Steak 27.5

10-ounce choice hand-cut strip steak, charbroiled to your preference and topped with our house garlic steak butter

Grilled Salmon 22

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

Cajun Seared Mahi Mahi 22

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

Bone-in Pork Rib Chop 19.5

10 ounce bone-in pork rib chop, pan-seared and finished in the oven, served with smashed potatoes and fresh asparagus

Veal Parmigiana 19.5

a generous portion of thinly sliced milk-fed veal, lightly breaded, sautéed, topped with our Bolognese (meat) sauce, provol and parmigiana cheeses then baked to perfection

Chicken Parmigiana 19.5

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

Chicken Cordon Bleu 17.95

classic 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 22

boneless breast of chicken, lightly breaded*, sautéed, served in a piccata sauce, provol cheese, prosciutto ham, fresh sliced mushrooms, broccoli sprinkled with a dash of crushed red pepper
**prefer charbroiled with no breading, please just tell your server*

Chicken Marsala 22

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

Fettuccini Alfredo 21

thin flat noodles served in a lightly seasoned cream sauce, butter, fresh parmigiana *with chicken +2.25 with shrimp +3*

Julie's Zesty Bowtie Pasta 21

fresh yellow squash, zucchini, asparagus, red onions, mushrooms, tender pieces of oven baked chicken, sautéed in olive oil, fresh garlic, crushed red pepper, salt, pepper, with bowtie noodles and parmigiana

Cannelloni 16

two long thin tubular noodles stuffed with seasoned beef and veal, served in a bed of our Bolognese (meat) sauce, covered with our cream sauce and parmigiana

Lasagna 16.5

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

Manicotti 16

two long thin tubular noodles stuffed with ricotta cheese, served in a bed of our Bolognese (meat) sauce, covered with our cream sauce and parmigiana

Cavatelli 21

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

Baked Mostaccioli 21

short tubular noodles smothered in our Bolognese sauce, baked with fresh provol and parmigiana

Private Dining Offerings
Buffet Style Dinner Service
On-Premises
Available after 4 pm

All choices below *include* your choice of our House, Combination or Caesar Salad:

House: iceberg and leaf lettuces, artichoke hearts, red onions, our own red wine vinaigrette, parmigiana

Combination: iceberg lettuce, red onions, shredded provol, our own Creamy Italian dressing

Caesar; romaine lettuce, croutons, our own Caesar Dressing

baked artisan bread, butter,
and a non-alcoholic beverage of your choice

Buffet Number 1

Stations:

Cannelloni

(also available in all white sauce)

Fettuccini Alfredo

Swedish Meatballs

\$16/guest

Buffet Number 2

Stations:

Sliced Orange Glazed Ham

Italian Potatoes

Cannelloni or Lasagna

Italian Peas

\$19/guest

Buffet Number 5

Stations:

Sliced Beef Tenderloin

Sliced Orange Glazed Ham

Cannelloni or Lasagna

Italian Peas

Italian Potatoes

\$27/guest

Buffet Number 3

Stations:

Charbroiled Chicken Marsala

Italian Potatoes

Cannelloni

Italian Peas

\$20/guest

Buffet Number 4

Stations:

Charbroiled Chicken Marsala

Sliced Orange Glazed Ham

Cannelloni or Lasagna

Fettuccini Alfredo

\$23/guest

Desserts

Vanilla Cheesecake with strawberries \$5/guest

House-made Bread Pudding drizzled in Whiskey Sauce \$5/guest

Vanilla Ice Cream \$5/guest

Gourmet Cookies \$18.00/dozen

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

Snicker Doodles, Chocolate Chip, Oatmeal/Raisin

There is a .50 per person service fee for those who choose to bring in their own cake, cupcakes, cookies or dessert

prices subject to change.