

PLATED LUNCH

AVAILABLE MONDAY - SATURDAY 11AM-4PM - 40 PERSON MINIMUM

FIRST COURSE

FRIED CALAMARI

LIGHTLY BREADED, CHOICE OF ONE SAUCE: SPICY TOMATO, CHILI LIME AIOLI OR SWEET THAI CHILI

MADISON HOUSE SALAD

MIXED FIELD GREENS, CHERRY TOMATOES, CUCUMBERS, CARROTS, BALSAMIC VINAIGRETTE

MEATBALLS

THREE MEAT BLEND, RICOTTA, PARMESAN, SAUCE

SECOND COURSE

(Choice of 4)

ROASTED CHICKEN

OVEN ROASTED RED BLISS POTATOES, GREEN BEANS, CRANBERRY SAUCE

SALMON

VEGETABLE ORZO, ASPARAGUS, LEMON BUTTER

PENNE VODKA

VODKA SAUCE, RICOTTA SALATA (NOT VEGETARIAN)

CHURRASCO SKIRT STEAK

TOSTONES, WHITE RICE, BLACK BEANS, CHIMICHURRI, MOJO

MBG SIGNATURE BLUE LABEL

SHORT RIB, BRISKET BLEND, BRIOCHE BUN, FRENCH FRIES

THIRD COURSE

SELECTION OF DESSERTS

FROM OUR SEASONAL DESSERT MENU

CUSTOM CAKE

(ADDITIONAL CHARGE)

BEVERAGES

UNLIMITED COFFEE, TEA, JUICE, SODA
(ADD \$3 PER PERSON FOR ONE BLOODY MARY OR MIMOSA)

\$36 PER PERSON

(Plus Tax and Gratuity)

MENU ITEMS SUBJECT TO CHANGE