

SEAFOOD

Small Trays (10-14 people) / Large Trays (16-20 people)

SAFFRON PAELLA MUSSELS, CLAMS, SHRIMP & SAFFRON RICE	\$122 / \$230
SHRIMP Select a Style FRANCESE- SCAMPI- OREGANATA- PARMESAN- FRA DIAVALO	\$75 / \$150
MUSSELS FRA DIAVALO or WHITE WINE & AROMATICS PICCATA	\$50 / \$90
AHI TUNA PAN SEARED or GRILLED	MP
SALMON Select a Style PAN-SEARED, GRILLED, LEMON/BUTTER/DILL, CHARDONNAY/CAPERS	MP

CHICKEN

Small Trays (10-14 people) / Large Trays (16-20 people)

CHICKEN RAPHAEL BONELESS CHICKEN BREAST, BREADED, STUFFED WITH GOAT CHEESE, PANCETTA AND SPINACH	\$90 / \$160
CHICKEN PARMESAN BONELESS CHICKEN BREASTS BREADED, POUNDED THIN, FRESH MOZZARELLA, PARMESAN CHEESE, TOMATO SAUCE	\$60 / \$110
CHICKEN FRANCESE BONELESS CHICKEN BREASTS POUNDED THIN AND FLOURED WITH WHITE WINE AND BUTTER	\$60 / \$110
CHICKEN PICCATA BONELESS CHICKEN BREASTS, CAPERS, WHITE WINE AND BUTTER	\$60 / \$110
CHICKEN MARSALA BONELESS CHICKEN BREASTS SAUTÉED IN MARSALA WINE WITH SHITAKE MUSHROOMS	\$60 / \$110
CHICKEN MILANESE BONELESS CHICKEN BREASTS BREADED, PAN FRIED, TOPPED WITH A TRI-COLOR SALAD TOSSED IN LEMON & EXTRA VIRGIN OLIVE OIL	\$60 / \$110

PASTA

Small Trays (10-14 people) / Large Trays (16-20 people)

RAVIOLI MUSHROOM BROWN BUTTER SAGE or CHEESE WITH LIGHT CREAM or TOMATO SAUCE	\$40 / \$80
FUSILLI BOLOGNESE	\$65 / \$120
SPAGHETTI and MEATBALLS MELTED MOZZARELLA AND TOMATO SAUCE	\$60 / \$110
RIGATONI HOT OR SWEET ITALIAN SAUSAGE, BROCCOLI RABE IN A LIGHT TOMATO SAUCE	\$60 / \$110
PENNE VODKA VODKA SAUCE WITH PANCETTA AND RICOTTA SALATA	\$65 / \$120
MACARONI & CHEESE	\$40 / \$70

DESSERTS

PETIT FOURS - SEASONAL SELECTION	MP
VANILLA OR CHOCOLATE CUSTOM SHEET CAKES ¼ SHEET CAKE (25 PEOPLE) ½ SHEET CAKE (SERVES 50 PEOPLE) FULL SHEET CAKE (100 PEOPLE)	MP

CHILDREN

Small Trays (10-14 Children) / Large Trays (16-20 Children)

CHICKEN TENDERS	\$60 / \$120
MAC & CHEESE	\$40 / \$70
SPAGHETTI & MEATBALLS	\$60 / \$110
MOZZARELLA STICKS	\$60 / \$120
CHEESEBURGER SLIDERS	\$3 per Slider

THE MADISON BAR & GRILL

1316 WASHINGTON STREET HOBOKEN,
NJ MADISONBARANDGRILL.COM

(201) 386-0300

OFF-SITE CATERING

APPETIZERS

(Serves 16-20 People)

SHRIMP TEMPURA	\$110
BABY LAMB CHOPS	\$150
COCONUT MACADAMIA SHRIMP	\$140
LOBSTER SUMMER ROLLS	\$160
MINI CRAB CAKES	\$150
SEARED AHI TUNA ON WONTONS	\$120
CRAB & RISOTTO STUFFED MUSHROOMS	\$120
BACON WRAPPED SCALLOPS	\$120
VIETNAMESE VEGETABLE SPRING ROLLS	\$80
CHICKEN TENDERS	\$50
VEGETABLE POT STICKERS	\$80
MUSHROOM & GOAT CHEESE TARTS	\$80
SPINACH & ARTICHOKE TARTS	\$80
MEATBALLS	70
PIGS IN A BLANKET	\$55
FRIED MOZZARELLA	\$70
JALAPENO POPPERS	\$60

BREAD

Small Trays (10-14 people) / Large Trays (16-20 people)

BOTH ARTISANAL AND FOCACCIA BREAD SERVED WITH: BUTTER, EXTRA VIRGIN OLIVE OIL OR FRESH RICOTTA WITH LEMON ZEST

ARTISANAL BREADS	\$25 / \$50
HOMEMADE FOCACCIA	\$25 / \$50

SALADS

Small Bowl/Platter (10-14 People)

Large Bowl/Platter (16-20 People)

ADD to YOUR SALAD:

CHICKEN \$30/\$45, STEAK \$55/\$95,
SHRIMP \$55/\$95, AHI TUNA \$55/\$95, SALMON \$45/\$85

PASTA	\$45 / \$90
PENNE, ARUGULA, CHERRY TOMATOES, BLACK OLIVES & FETA	
CAESAR CARDINI	\$40 / \$65
TUSCAN BABY KALE, CAPERS, EVERYTHING BAGEL CROUTONS, SIX MINUTE EGG, HOUSE MADE CAESAR VINAIGRETTE	
GROVE SALAD	\$50 / \$85
SPINACH, MIXED GREENS, GOLDEN & RED ROASTED BEETS, ORANGE SEGMENTS, GOAT CHEESE, TARRAGON VINAIGRETTE	
FRESH MOZZARELLA	\$75 / \$140
TOMATO, RED ONION, BASIL, AGED BALSAMIC REDUCTION, EXTRA VIRGIN OLIVE OIL	
SESAME CHICKEN	\$80 / \$150
SPINACH, BABY BOK CHOY, NAPA CABBAGE, CRISP WONTONS & SESAME GINGER DRESSING	
WARM HERBED GOAT CHEESE	\$60 / \$90
MIXED FIELD GREENS, CHERRY TOMATOES, CUCUMBERS, CARROTS & AN OVEN ROASTED TOMATO VINAIGRETTE	
HOUSE SALAD	\$25 / \$45
MIXED FIELD GREENS, TOMATOES, CUCUMBERS, CARROTS & A BALSAMIC VINAIGRETTE	

SIDES

Small Tray \$40 (Serves 10-14 People)

Large Tray \$80 (Serves 16-20 People)

**SAUTÉED SPINACH-CREAMED SPINACH-MASHED
POTATOES-ROASTED CORN- BASMATI RICE-GRILLED
VEGETABLES-BABY CARROTS-HARICOT
VERTS-CHARRED ASPARAGUS-SAUTÉED BROCCOLI
RABE - SAFFRON RICE-ROASTED FINGERLING
POTATOES**

PLATTERS

Small Platters (10-14 People)

Large Platters (16-20 People)

SANDWICHES SELECT ONE TYPE PER PLATTER	\$60 / \$110
BRIE B.L.T. - GRILLED TUNA CLUB - HAM & SWISS - TURKEY & CHEDDAR - PROSCUITTO & MOZZARELLA - GRILLED HANGER STEAK & GOAT CHEESE - ROAST BEEF MOZZARELLA & GRAVY - TUNA SALAD - CHICKEN SALAD	
ARTISANAL CHEESE CHOICE OF FOUR:	\$60 / \$110
GOAT - CHEDDAR - SWISS - BLEU - FRESH MOZZARELLA - PARMESAN - ASIAGO	
ALL SERVED WITH CROSTINI AND SEASONAL PRESERVES	
SLICED MEATS CHOICE OF FIVE:	\$75 / \$145
PROSCUITTO - GENOA SALAMI - HAM - TURKEY ROAST BEEF - SOPRESATTA	
SHRIMP COCKTAIL	\$55 / \$90
SERVED WITH CLASSIC COCKTAIL SAUCE AND LEMONS	
FRESH FRUIT	\$35 / \$70
CHEF'S SEASONAL SELECTION	
MADISON MEZZE	\$70 / \$125
BURRATA, HUMMUS, HEIRLOOM TOMATOES, ARTICHOKE HEARTS, ROASTED RED PEPPERS, OLIVES, BASIL PESTO & CROSTINIS	
EGGPLANT ROLLATINI	\$60 / \$110
BRUSCHETTA BOWL	\$55 / \$80
TOMATO, FRESH MOZZARELLA, BASILCOMES WITH CROSTINIS	
SHISHITO PEPPERS	\$60 / \$110

BEEF & PORK

Small Tray (Serves 10-14 People)

Large Tray (Serves 16-20 People)

BRAISED SHORT RIBS	\$85 / \$135
FILET MIGNON	MP
HANGER STEAK	MP
STUFFED PORK LOIN CHOICE OF ONE:	\$75 Per Loin
ROSEMARY & GARLIC - CARAMELIZED ONIONS & GORGONZOLA APPLES, RAISINS & GOAT CHEESE	