

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, MARINARA

SECOND COURSE

(Choice of 4)

ROASTED CHICKEN

MASHED POTATOES, ROASTED CREAMED CORN, PAN-JUS

SALMON

BUTTERNUT SQUASH, QUINOA, SPINACH AND WALNUTS

"LONG" FUSILLI BOLOGNESE

3 HOUR BRAISED MEAT SAUCE, HOUSE MADE RICOTTA

HANGER STEAK

WHITE RICE, BLACK BEANS, SWEET PLANTAIN SALSA

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)

\$34 PER PERSON

(Plus Tax and Gratuity)

