



The Madison Hotel

One Convent Road, Morristown, NJ 07960

(973) 285-1800 + www.themadisonhotel.com + Catering Fax (973) 285-9622

Luncheon Buffet Menu

Assorted Breads, Rolls and Butter

Displays of Salads

Mesclun Greens with Balsamic Vinaigrette

Classic Caesar Salad

Mozzarella and Tomato Salad

Entrees from Silver Chafing Dishes

Scaloppini of Chicken Savoy

Roast Sirloin of Beef, Madeira Sauce

Grilled Filet of Salmon

Chardonnay and Sundried Tomato Herb Sauce

Imported Penne Pasta with Pink Vodka Sauce

Seasonal Vegetables

Oven Roasted Potatoes

Seasonal Dessert or Special Occasion Cake

Brewed Regular, Decaffeinated Coffee, Tea and Assorted Soft Drinks

Private Room Fee

Sales Tax and Taxable Service Charge Not Included

Seasonal Desserts
(Select One)

Linzer Tart

*Cinnamon Hazelnut Cookie Filled with Seedless Raspberry Jam
Served Warm with Vanilla Bean Ice Cream*

Daffodil Lemon Cake

*White Cake Filled with Fresh Lemon Curd Filling
Iced with French Butter Cream and Coconut*

*Rod's Famous Cheesecake
with Strawberry Compote*

Chocolate Fudge Cake

*Rich Devil's Food Chocolate Cake
Soft Fudge Filling*

Bailey's Milk Chocolate Sabayon in a Chocolate Tulip Shell

White Chocolate Grand Marnier Sabayon in a Chocolate Tulip Shell

Additional Desserts

*Dessert Sampler: A Tantalizing Assortment of Four Miniature Seasonal Desserts
Served on a Highly Decorated 12-inch Plate 9.00pp*

Platters of Freshly Baked French and Italian Pastries on Each Table 6.50pp

Long Stem California Strawberries Dipped in Dark Chocolate 6.00pp

*Station of Freshly Baked Warm Assorted Cookies with Choice of Chocolate or Regular
Whole Milk Served in a Frosted Glass 4.00pp*

*In-Room Cappuccino and Espresso Service
Individually Prepared Espresso, Cappuccino, Latte and Mocha Specialty Drinks to
Include Italian Syrups, Creamers and Sweeteners – Pricing Available upon Request*

*The Madison Hotel's Signature Viennese Table
Ice Cream, Sauté Station of Bananas Foster, Waffle Station with Various Toppings,
Hot Apple Crisp Station with Vanilla Bean and Chocolate Fudge Ice Creams, French
and Italian Pastry and Cookie Station with Assorted Cookies, Macarons and
Brownies, Champagne Glasses Filled with Delicate Mousses, Seasonal Cakes, Tortes
and Tarts 15.00pp*

*Chocolate Fountain with Milk, Dark or White Chocolate – Minimum 75 Adults
\$7.50 pp plus Attendant Fee of \$100.00*

Additional Suggestions *(Please add \$95.00 Carving Fee)*

*Carving - Roast Vermont Turkey Breast
4.75 per person*

*Carving - Whole Bourbon Glazed Virginia Ham
4.75 per person*

Carving- Roast Tenderloin of Beef 7.95 per person

Not Including 7% New Jersey Sales Tax and 21% Taxable Service Charge