



The Madison Hotel

One Convent Road, Morristown, NJ 07960

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

Dinner Menu

Appetizer (1st Course)

(Select One)

*Salad of Baby Greens Served with Poached Pears, Crispy Pancetta
and Toasted Walnuts Sherry Shallot Vinaigrette*

*Duo Salads of Haricot Verts Tossed with Crisp Bacon, Cherry Tomatoes,
Red Onion, Sherry Vinaigrette and Minted Tabouli*

Imported Penne Pasta with Sweet Italian Sausage, Mushrooms, Garlic and Sun Dried Tomatoes

*Chilled Salad of Marinated Asparagus Wrapped with Prosciutto, Artichoke Heart, Roasted Peppers
and Shaved Parmesan Served over Mesclun Greens with Champagne Mustard Vinaigrette*

Rod's Famous Maryland Crab Bisque French Served Miniature Crab Cake

Cream of Asparagus Soup with Herb Polenta Crouton

*Vol au Vent of Shrimp and Bay Scallops with Fresh Herbs,
Roasted Shallots and Brandy Cream Sauce*

*Salad of Baby Spinach with Crispy Bacon, Chopped Egg,
Sliced Mushrooms and Warm Bacon Dressing*

*Atlantic Salmon Cake Served over a Nest of Marinated Seedless Cucumber
and Mesclun Greens with Pommery Mustard Sauce*

2nd Course

(Select One)

Intermezzo (Select One Flavor)

Lemon

Raspberry

Mango

~or~

Salad Selection (Select One Salad)

Classic Caesar, Tre Colore, Spinach or Mesclun Greens

Entrees

(Tableside Choice of Three)

Pan Seared Atlantic Salmon

Citrus Sauce with Roasted Peppers, Capers and Basil

\$41.95 per person

Grilled Center Cut Swordfish

Cajun Spice and Fresh Lemon

\$44.95 per person

Oven Roasted Stuffed Breast of Chicken with

Spinach, Mozzarella and Roasted Peppers Balsamic Herb Sauce

\$41.95 per person

Herbed Grilled French Breast of Chicken

Natural Chicken Stock, Wine Reduction and Mushrooms

\$39.95 per person

Roasted Grouper

Citrus Basil and Compound Butter

\$43.95 per person

Rosemary Crusted Center Cut Pork Chop

Roasted Apple and Applejack Brandy Sauce

\$51.95 per person

Crimini Mushroom and Oven Roasted Portobello Ravioli,

Served with an Alfredo Cream Sauce

\$39.95 per person

Grilled Vegetable Ravioli,

Served with our Homemade Pomodoro Sauce

\$39.95 per person

Roast Chateaubriand of Beef

Rosemary Infused Bordelaise Sauce

\$49.95 per person

Keller Family Special Sirloin Steak,

Glace di Viande

\$59.95 per person

Combination of Roast Chateaubriand of Beef and Grilled Shrimp

\$62.95 per person

Combination of Lobster Tail and Petite Filet Mignon

\$59.95 per person

All Entrees Include

Dinner Rolls

Seasonal Fresh Vegetables and Potatoes

Seasonal Dessert

Freshly Brewed Regular and Decaffeinated Coffee and Tea

Private Room Fee, Sales Tax and Service Charge Not Included

*Custom Menus Available Upon Request
Other Seasonal Fish Available at Market Price*

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

Milk, Dark or White Chocolate Fountain (Min. 75 Adults)

7.50pp + 100.00 Attendant Fee

*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 Pastries, Cookie Station with Assorted Cookies, Macarons and Brownies,
Champagne Glasses Filled with Delicate Mousses, Seasonal Cakes, Tortes and Tarts*

15.00pp

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