

3 hour event | \$85 per person ++

- All parties larger than 10 require a personalized dinner package | must be finalized 14 days prior to your event -
- Soft drinks, drip coffee, tea included | - Espresso, cappuccino, bottled water are additional-
- \$30 flat rate cake cutting fee-

STARTERS

(Select 4 | Served family style | **ADDITIONAL STARTER +\$4 PP**)

MADISON CAESAR

baby gem lettuce, anchovy, lemon, Parmesan
toasted brioche & sesame crumb, deviled egg

BIBB SALAD

apples, candied walnuts, Gorgonzola cheese,
lemon honey vinaigrette (GF)

WEDGE SALAD

cherry tomatoes, bacon, pickled onions,
blue cheese crumbles, blue cheese dressing (GF)

CHICKEN SKEWER

spiced gremolata, tzatziki,
pomegranate molasses (GF)

FRIED RICE ARANCINI

pickled carrots, edamame,
romesco, spicy chili crisp

SUSHI

1 Chef's Crudo
6 Assorted Specialty Sushi Rolls
+\$105 Per Platter

BLACKENED SHRIMP TACOS

chipotle mayo cabbage salad, pickled onions,
radish, queso fresco, avocado salsa

LITTLE MAC

cooper sharp american cheese,
bacon jam, Madison sauce

ST LOUIS RIBS

black garlic, harissa & maple syrup, lime (GF)

CALAMARI

blistered shishitos, lemon, spicy sesame aioli,

OCTOPUS (-6)

chickpeas, grilled cucumber salad, romesco, salsa verde (GF)

1 oz | 65
2 oz | 130

MAIN COURSE

(Select 3 | Served family style | **ADDITIONAL ENTREE +\$6 PP**)

SPICY LUMACHE

Calabrian chili vodka sauce, n'duja,
stracciatella, basil, shaved parmigiano

BOLOGNESE

veal, pork, beef, & prosciutto ragu,
pomodoro, grana padano

CHICKEN PARM

Bell & Evan's cutlet,
pomodoro, basil, fresh mozzarella

PORK CHOP

mustard seed veloute, pickled shallot,
potato & bacon croquette

EGGPLANT BRUSCHETTA

grilled eggplant, arugula, basil pesto,
stracciatella, pine nuts & balsamic glaze (GF)

SALMON

chef's preparation

SLICED PRIME STEAK

gremolata butter (GF)

BRANZINO (+6)

chef's preparation

STEAKS & CUTS

BEEF WELLINGTON

12 oz short rib, crepe, spinach, mushroom, bone marrow bordelaise | + \$78

PRIME NY STRIP

dry aged, olive oil, sea salt (GF) | + \$72

RIBEYE CAP

crispy potato, gremolata butter | + \$68

MADISON TOMAHAWK

42 oz bone in dry aged, topped with shishito peppers | + \$230

SIDES

(Select 2 | Served family style | **ADDITIONAL SIDE +\$4 PP**)

CAULIFLOWER AU GRATIN

fontina mornay, toasted breadcrumb

CRISPY BRUSSELS SPROUTS

neuske bacon, hot honey dijon (GF)

SAUTÉED ASPARAGUS

garlic & oil (GF)

CRISPY BROCCOLI

tempura, thai chili aiol

SHOESTRING FRIES

dijonnaise & ketchup

MAC & CHEESE

homemade cheese sauce

MASHED POTATO

roasted garlic, chives (GF)

DESSERT | +\$8PP

Mixed Assorted Dessert Platter