

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

BIBB SALAD

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

CHOPPED SALAD

baby iceberg, spicy salami, provolone, red onion, heirloom
tomato, chickpeas, cucumber, avocado dressing (GF)

CHICKEN SKEWER

spiced gremolata, tzatziki,
pomegranate molasses (GF)

FRIED RICE ARANCINI

pickled carrots, edamame,
romesco, spicy chili crisp

SUSHI PLATTER | +\$150

Assorted Sushi Platter
about 40 pieces of sushi

BLACKENED SHRIMP TACOS

pineapple & mango salsa, queso fresco

LITTLE MAC

cooper sharp american cheese,
bacon jam, Madison sauce

SHORT RIB QUESADILLA

queso oaxaca, cotija,
yuzu avocado crema, flour tortilla

CALAMARI

lemon, spicy sesame aioli,

CAVIAR SERVICE

blinis, egg, chives & crème fraîche
Classic Ossetra OR Kaluga Hybrid

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,
stracciatella, basil, shaved parmigiano

BOLOGNESE

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

CHICKEN PARM

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

PORK CHOP

mustard seed veloute, pickled shallot,
potato & whipped potatoes

ROASTED CAULIFLOWER

house-spices, green goddess sauce,
pickled onion, queso fresco (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) | + \$80

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)

ROASTED CARROTS

tzatziki sauce, honey gochujang

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