

Brunch Package

3 hour event | Minimum 30 People

1 Complimentary Cocktail Upon Arrival Per Person

Champagne | *Mimosa* | *Bloody Mary*

- 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 Per Person Minimum Price

STARTERS

(shareable for the table)

Fruit & Cheese Board

Assorted fruits & chef's selection of cheeses

Whipped Ricotta

Fresh figs, local honey & sourdough toast

CLASSIC BRUNCH ITEMS

(select 4 - shareable for the table) | **Additional ENTREE + \$6 PP**

LEMON BLUEBERRY RICOTTA PANCAKE

Vanilla mascarpone, maple Syrup

GENERAL TSO'S CHICKEN & WAFFLES

Crispy chicken tossed in Harissa maple syrup, Belgian Waffle

EGGS BENEDICT

Grilled sourdough, neuske bacon,
truffle lemon hollandaise, chives

SPICED FRENCH TOAST

Brioche bread, orange zest,
whipped honey butter, fig maple syrup

MADISON CAESAR

Little gem lettuce, deviled egg,
toasted brioche and sesame crumb

SPICY LUMACHE

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

BOLOGNESE

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

SLICED PRIME STEAK

Gremolata butter, sea salt

SIDES

(select 3 - shareable for the table)

SAUTÉED ASPARAGUS

Garlic & oil

MAC AND CHEESE

WHIPPED POTATOES

Roasted garlic, sea salt

SHOESTRING FRIES

CRISPY THICK CUT BACON

ADD ONS

MADISON ROLL

spicy tuna, shrimp tempura inside,
avocado, eel sauce | 22

COCONUT SHRIMP ROLL

coconut shrimp, cream cheese, topped with
mango & strawberry Thai chili sauce | 20

VOLCANO ROLL

spicy colossal crunchy crab, scallop, shrimp,
micro cilantro, sweet & spicy aioli | 34

LUXURY ROLL

spicy salmon, avocado, cucumber,
shrimp tempura, spicy cold lobster,
tobiko, miso sauce | 30

SALMON ROLL

king salmon, mango avocado inside,
topped with blue fin tuna, black truffle aioli,
rice cracker bits | 30

RAINBOW

spicy tuna, crunchy salmon, yellowtail,
avocado, black green & red tobiko,
honey wasabi | 28

SUSHI PLATTER | +\$105

Chef's Crudo
Assorted Sushi Platter

LOBSTER SURF & TURF

cold water lobster meat, avocado,
torched filet mignon, eel sauce | 34

LIQUOR PACKAGE | \$30pp (2 hours)

1 Prosecco | 1 Rose | 2 White Wines | 2 Red Wines
2 Beers | Espresso Martini