

Madison's Grill Group Menus

For Up to 24 Guests

Premier Lunch 1

Deluxe Lunch 2

Premier Dinner 3

Deluxe Dinner 4



**MADISON'S
GRILL**

FIRST COURSE

Winter Greens

Dried Cranberries, Confit Tomato, Pickled Cucumber, Lemon Vinaigrette

SECOND COURSE

Parmesan Breaded Chicken

Caper-Tomato Sauce, Daily Vegetables, Seared Potato, Basil

OR

Seared Salmon

Green Pea Risotto, Daily Vegetables, Lemon Ash

OR

Fennel & Prawn Linguini

Tomato Concasse, Grana Padano, Fennel Cream Sauce, Pea Shoots

THIRD COURSE

Cambridge Burnt Cream

Double Glazed, Berries, Mint

46
PER PERSON

FIRST COURSE

Winter Greens

Dried Cranberries, Confit Tomato, Pickled Cucumber, Lemon Vinaigrette

OR

Roasted Root Vegetable Salad

Yam, Beet, Parsnip, Carrot, Arugula, Maple Balsamic Vinaigrette

SECOND COURSE

Parmesan Breaded Chicken

Caper-Tomato Sauce, Daily Vegetables, Seared Potato, Basil

OR

Seared Salmon

Green Pea Risotto, Daily Vegetables, Lemon Ash

OR

Open Faced Steak Sandwich

5oz Flank Steak, Chimichurri "My Way", Crispy Shallots, Grilled Garlic Bread

THIRD COURSE

Cambridge Burnt Cream

Double Glazed, Berries, Mint

OR

Flourless Cherry Chocolate Brownie

Cherry Ice Cream, Cherry Gel, White Chocolate Cream Cheese Ganache, Macerated Sour Cherry

52
PER PERSON

FIRST COURSE

Winter Greens

Dried Cranberries, Confit Tomato, Pickled Cucumber, Lemon Vinaigrette

OR

Arugula Root Vegetable Salad

Yam, Beet, Parsnip, Carrot, Maple Balsamic Vinaigrette

SECOND COURSE

Palette Cleanser

Chef Inspired

THIRD COURSE

Bison Short Rib

Braised Potatoes, Charred Shallots, Daily Vegetables, Natural Jus

OR

Grilled Pork Chop

Yam and Fennel Puree, Creamed Spinach, Daily Vegetables, Jus, Puffed Wild Rice

OR

Steelhead Trout

Green Pea Risotto, Orange Saffron Sauce, Sautéed Greens

FOURTH COURSE

Cambridge Burnt Cream

Double Glazed, Berries, Mint

85

PER PERSON



FIRST COURSE

Winter Greens

Dried Cranberries, Confit Tomato, Pickled Cucumber, Lemon Vinaigrette

OR

Arugula Root Vegetable Salad

Yam, Beet, Parsnip, Carrot, Maple Balsamic Vinaigrette

OR

Roasted Fennel & Cauliflower Bisque

Crispy Pancetta, Fennel Chip, Chive Oil

SECOND COURSE

Bison Carpaccio

Sunchoke Puree, Manchego, Spicy Peanuts, Greens, House Buttermilk Crackers

OR

Sambal Cream Prawns

Crispy Noodle, Tomato Concasse, Shaved Fennel, Pea Shoot

THIRD COURSE

Palette Cleanser

Chef Inspired

FOURTH COURSE

Bison Short Rib

Braised Potatoes, Charred Shallots, Daily Vegetables, Natural Jus

OR

Steelhead Trout

Green Pea Risotto, Orange Saffron Sauce, Sautéed Greens

OR

Grilled Pork Chop

Yam & Fennel Puree, Creamed Spinach, Daily Vegetables, Jus, Puffed Wild Rice

OR

Fennel & Seafood Linguini

Tomato Concasse, Grana Padano, Prawns, Smoked Salmon, Fennel Cream Sauce, Pea Shoot

FIFTH COURSE

Flourless Cherry Chocolate Brownie

Cherry Ice Cream, Cherry Gel, White Chocolate Cream Cheese Ganache, Macerated Sour Cherry

OR

Cambridge Burnt Cream

Double Glazed, Berries, Mint

95**PER PERSON**