

THE
MADISON CONCOURSE
HOTEL
AND GOVERNOR'S CLUB

2023/2024 *Holiday Menu*



Holiday Dinner Buffets

In addition to the dinner options available on our Catering Menu, we are pleased to offer two special holiday buffets for your gathering! With fun and exciting twists on classic favorites, these are feasts sure to wow your guests.

HOLIDAY DINNER BUFFETS INCLUDE:

FRESH BREADS with butter

DESSERT TABLE

Candy Cane Mousse | Salted Caramel Turtle Cheesecake | Pomegranate and Pistachio Cake
Chocolate Truffle Cake | Ginger Bread Trifle | Flavored Macaroons | Holiday Bars & Cookies

COFFEE AND TEA

Regular Coffee | Decaffeinated Coffee | Hot Tea | Iced Tea | Honey | Lemon

HAPPY HOLIDAYS

\$45 per person

BUTTERNUT SQUASH SOUP

POACHED PEARS AND MIXED GREENS SALAD
Candied Walnuts | Dried Cranberries | Cider Vinaigrette

ENDIVE AND POMEGRANATE SALAD
Lemon Thyme Vinaigrette

SMOKED PIT HAM
Maple Bourbon Glaze

HERB ROASTED TURKEY
Traditional Pan Gravy

BRIOCHE SAGE STUFFING

SWEET POTATO CASSEROLE
Maple Syrup | Toasted Pecans

BUTTERED MARBLE POTATOES
Parsley | Garlic

ROASTED CARROTS AND PARSNIPS
Brown Sugar | Clove

SEASON'S GREETINGS

\$48 per person

PORTOBELLO AND BLACK-EYED PEA SOUP

BABY SPINACH SALAD
Pomegranate | Almonds

ARUGULA AND PICKLED FENNEL SALAD
Parmesan | Roasted Tomatoes | Lemon Vinaigrette

OVEN ROASTED CHICKEN BREAST
Parmesan Mushroom Gravy

ROASTED TOP SIRLOIN
Peppercorn Brandy Sauce

MASHED BABY RED POTATOES
Sour Cream and Chive

ROASTED BROCCOLINI
Garlic | Toybox Tomatoes



Plated Meals

All dinner entrees include fresh breads from our in-house bakery, coffee service, hot & iced tea, seasonal vegetables unless otherwise noted.
Minimum of 12 entrée orders per selection. No multiple entrée selections for groups under 24.

INCLUDED WITH YOUR MEAL:

Mixed Field Greens, Roasted Pumpkin Seeds, Dried Cranberries, Goat Cheese with Apple Cider Vinaigrette,

CHOICE OF

Chocolate Truffle Cake with Chantilly Cream

or

Lemon Poppy Pound Cake with Macerated Berries

ENTREES

GRILLED ANGUS TOP SIRLOIN \$44

Nutmeg Spiced Gratin Potatoes | Buttered Asparagus | Roasted Mushroom

ROASTED ANGUS BEEF TENDERLOIN \$60

Parmesan Potatoes | Grilled Broccolini | Sauce Au Poivre

Add Rosemary Shrimp Spiedini \$10

GRILLED CHICKEN BREAST \$31

Mascarpone Butternut Squash | Wilted Greens | Toasted Pine Nuts

POMEGRANATE GLAZED CHICKEN \$ 34

Sage | Orzo Pasta | Pumpkin Seeds | Dried Fig Compote

GRILLED ATLANTIC SALMON \$40

Lemon Thyme Risotto | Allspice Roasted Acorn Squash

LENTIL AND MUSHROOM WELLINGTON \$25

Roasted Pecans | Orange Sweet Potato Purée



Cocktails

FRENCH 75 \$11

Gin | Simple Syrup | Lemon Juice | Champagne

BEES KNEES \$9

Gin | Lemon Juice | Honey Syrup

CHERRY BLOSSOM \$11

Gin | Luxardo | Lime Juice | Rose Water

EGGNOG WHITE RUSSIAN \$10

Vodka | Kahlua | Eggnog | Cinnamon Sprinkle

MISTLETOE \$11

Vodka | Cranberry Juice | Pear Juice | Champagne | Thyme | Cranberries

BRANDY ALEXANDER MARTINI \$11

Brandy | Crème De CaCao | Heavy Cream | Nutmeg Garnish

NIGHT CAP \$9

Brandy | Sour Mix | Red Wine

MERRY CHERRY \$11

Brandy | Luxardo | Cola | Cherry Garnish

ORANGE OLD FASHIONED \$9

Jameson Orange | Bitters | Soda or Sprite

CHERRY WHISKEY SMASH \$11

Whiskey | Luxardo | Soda Water | Muddled Cherries



Mocktails

\$5 each

SODA SHOP

Ginger Beer | Pineapple or Cranberry Juice | Mint | Lime

PEACH SUNRISE

Orange Juice | Peach Juice | Grenadine | Sprite

CHERRY LIMEADE

Lime Juice | Grenadine | Sprite

CUCUMBER GIMLET

Club Soda | Muddled Cucumber Slices | Lime Juice | Simple Syrup

ROSEMARY BLUEBERRY SMASH

Blueberries | Rosemary Sprig | Honey Syrup | Lemon Juice | Soda

