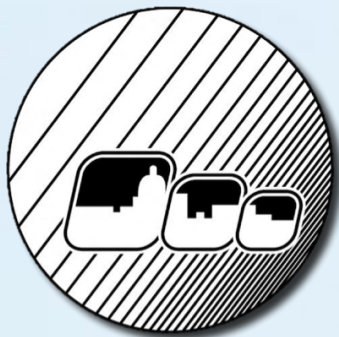


FALL/WINTER MENU

*HORS D'OEUVRES, SMALL
PLATES & DISPLAYED*



MAD CITY CHEFS

NOUVELLE CUISINE FOR THE
MODERN APPETITE



stylish nouvelle CUISINE

Mad City Chefs doesn't aim to be the biggest, fanciest or hippest caterer in Madison - we aim to have just the right amount of creativity, personal directive and service-oriented catering to serve up amazing food for your intimate gathering, hors d'oeuvres party, wedding and any event between. With decades of experience between our staff, we are ready to create a unique and satisfying experience for you and your guests that will be unforgettable.

local sourcing staying local to ensure quality and support Madison businesses

seasonal ingredients using the freshest, seasonal ingredients

unique style complimenting your style with ours to create an amazing experience

hands-on approach from beginning to the end



WHAT TO EXPECT.....3

HORS D'OEUVRES.....4 - 6

SMALL PLATES/FAMILY STYLE.....7 - 8

SALADS & SIDES.....9

SWEETS.....10

EXTRAS & RENTALS.....11





what to EXPECT table of CONTENTS

Passion for food is what got us into this business, but it's our clients that keep us coming back for seconds. When you look good, we look good - and we all like to look good, right?! Our menus are custom created to fit your occasion, style and budget. To us, fresh means preparing and cooking at every location and event.

Our aim is to use grass-fed beef, free-range poultry and locally grown produce as much as possible. In addition, to local and sustainable initiatives we promise creativity, accessibility, unparalleled service, outstanding food and an on-going commitment to green initiatives.

We use the freshest products available and to focus on the flavors and nutritional values of those ingredients. Mad-City Chefs' emphasis is to provide healthy cuisine with a wide range of styles that include anything from Asian to Home Style Southern, Elegant French to Rustic Italian. Mad City Chefs' greatest strength is preparing healthy food in an Avant-Garde meets Modern Nouvelle fashion, and to make healthy food fun and elegant yet taste amazing!

Buon Appétit



COCKTAIL PARTY

Land Bites



CAPOCOLLO BOURSIN TORTELLINI

Pesto, Herbed Soft Cheese, Basil,
Balsamic Redux

PROSCIUTTO, PEAR & BLUE CHEESE

Balsamic Redux, Fig Jam & Thyme

CHICKEN MARSALA SWEDISH-ISH MEATBALLS

Creamy Mushroom Sauce

STICKY FILIPINO CHICKEN SKEWERS

Sesame Peanut Sauce & Quick Pickle

WINTER SQUASH & SAUSAGE

Butternut, Local Sausage, Fried Sage, Maple
Butter

CREAMY SAUSAGE STUFFED MUSHROOM

Gruyere, Fresh Herbs, Crème Fraiche

GORGONZOLA STUFFED DATE

Finocchiona Salami, Pea-Shoots,
Aged Balsamic

BEEF WELLINGTON BITE

New Potato, Horsey Sauce, Demi

MINI STREET TACOS

(30 minimum of each variety)

Pulled Pork

Pickled Onion, Cotija, Cilantro, Lime Crema, Mole

Birria Beef

Salsa Verde, Pickled Onion, Queso Fresco, Cilantro

Cajun Fish

Roasted Corn, Avocado, Apple-Jalapeno Slaw



COCKTAIL PARTY

Sea & Vegetarian

sea

CREAMY LUMP CRAB & CORN CROSTINI

Grilled Corn, Bell Pepper

SPICY SHRIMP TOAST

Parmesan-Herb & Lemon Scampi

GUMBO SHRIMP & SAUSAGE SKEWER

Cajun Shrimp, Andouille, Sweet Pepper, Red Onion

SALMON, RADISH, LEMON CAVIAR AMUSE

MINI LOBSTER-SHRIMP ROLLS

Lobster-Shrimp Salad, Soft Mini Roll, Ol' Bay

vegetarian

BEET, GOAT CHEESE, CANDIED ORANGE

Roasted Beet, Herb Goat Cheese, Micros

BLACKBERRY-CUCUMBER CAPRESE

Balsamic Glaze & Basil

GOAT CHEESE STUFFED DATES

Candied Pecans, Mint, Saba

MINI QUICHE FLORENTINE

Spinach, Cheddar, Caramelized Onion

MINI HARVEST TARTLETS

Late Harvest Veggies, Heirloom Tomato, Chevre, Garlic-Herb Butter

PEACH & BRIE PASTRY TARTLET

Rosemary-Honey, Triple Crème Brie, Basil



COCKTAIL PARTY

Sliders & Boards



MINI CUBANOS

Off-Bone Ham, Bacon, Spicy Mustard,
Fresh Pickle, Cheddar

SHORE LUNCH SLIDER

Walleye or Cod, Lemon Tartar, Cabbage Slaw

GRILLED VEGGIE FOCACCIA

Herb Pesto, Fromage Blanc, Basil, Veggie
Marinara, Sundried Tomato Focaccia

MINI RUSTIC GRILLED CHEESE

Aged Cheddar, Gouda, Tomato Jam,
Caramelized Onion, Bacon

BRAISED PORK BELLY BUNS

Korean BBQ, Kimchi, Bao Bun

PRIME RIB

Horse Sauce/Arugula/Steak Sauce

AMERICANA SLIDER

Beef, Mushroom-Bacon Demi, Goat Cheese,
Arugula

ARTISANAL MEAT, CHEESE & CRUDITES

Charcuterie, Local Cheeses, Crudités,
Artichoke-Spinach Dip, Crackers

SPREAD BOARD

Hummus, Artichoke-Spin Dip,
Goat Cheese Terrine, Crudites, Fresh Pita



SWEETS

PETIT FOURS

Array of Bite Size Desserts
Ask what we are working on today!

MACARONS

Ask which flavors we are working on today!

CARROT CAKE BITES

Pumpkin Ganache/Coconut/Orange Zest
Frosting/Spiced Milk Crumb

TRES LECHES

Rum Glazed Pineapple, Salted Caramel,
Milk crumb

TRIPLE CHOCOLATE

Ganache Cake, Choco Crumble,
Cocoa Nib Crunch

COOKIE PLATTER

Assortment of Homemade Cookies

**HAVE A FAVORITE DESSERT? LET US
KNOW, WE WILL DO OUR BEST TO
ACCOMMODATE!**



EXTRAS

Custom options just for you

Behind every great party is a list of details that helps create a memorable experience. Let us help you make yours impressionable and uniquely **yours**

rentals

- Tables
- Chairs
- Linen
- China
- Flatware
- Glassware
- Serving Utensils
- Chaffers

extras

We can recommend & arrange

- DJ
- Florist
- Musician
- Photographer
- Photo Booth
- Specialty Desserts
- Displays

