

Breakfast

Menu pricing is per person, unless otherwise noted. Buffet Menus are priced based on a minimum of 20 guests. If an attendant is required - \$150 per attendant. \$100 staffing fee for groups under 20.

Continental \$19

Assorted Breakfast Pastries
Fresh Seasonal Fruit Platter
Overnight Oats with Oat Milk
Orange and Cranberry Juices
Freshly Brewed Lavazza ® Coffee and Assorted Harney and Sons ® Teas

Faulkner Buffet \$32

Assorted Breakfast Pastries
Seasonal Fruit and Berry Salad
Scrambled Eggs with Aged Cheddar Cheese
Applewood Smoked Bacon
Breakfast Potatoes
Orange and Cranberry Juices
Freshly Brewed Lavazza ® Coffee and Assorted Harney and Sons ® Teas

Tuxis Buffet \$38

Assorted Breakfast Pastries
Seasonal Fruit and Berry Salad
Applewood Smoked Bacon **or** Country Sausage
Breakfast Potatoes
Orange and Cranberry Juices
Freshly Brewed Lavazza ® Coffee and Assorted Harney and Sons ® Teas

Entrees - Select Two

Scrambled Eggs with Aged Cheddar
Homemade Quiche - Goat Cheese and Wild Mushroom **or** Tomato Confit and Spinach
Cinnamon French Toast Casserole with Matteson's Maple Syrup
Buttermilk Pancakes with Matteson's Maple Syrup and Seasonal Berry Compote



Pricing Subject to Change. Additional charges include 20% Service Charge and 7.35% CT Sales Tax 07/24/23

Madison Beach Hotel, Curio Collection by Hilton
94 West Wharf Road | Madison, CT | 203-245-1404

Brunch

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Brunch

Assorted Breakfast Bakeries to include Croissants, Berry Preserves & Butter
Seasonal Fruit and Berry Salad
Field Greens Salad with Seasonal Vegetables, Balsamic Vinaigrette
Applewood Smoked Bacon **or** Country Sausage
Orange and Cranberry Juices

Choice of One Side

Breakfast Home Fries
Rice Pilaf
Seasonal Vegetable

Breakfast Entrees - Select Two

Classic Eggs Benedict
Scrambled Eggs with Aged Cheddar and Herbs
Homemade Quiche - Goat Cheese and Wild Mushroom **or** Tomato Confit and Spinach
Cinnamon French Toast Casserole with Matteson's Maple Syrup
Buttermilk Pancakes with Matteson's Maple Syrup and Seasonal Berry Compote

Lunch Entrees - Select Two

Rosemary and Lemon Rubbed Grilled Chicken Thighs
Chicken Saltimbocca Wrapped in Sage and Prosciutto with Lemon Butter Sauce
Miso Glazed Roasted Atlantic Salmon
Seafood Casserole with Cod, Shrimp, Scallops with Tarragon Breadcrumbs
Beef Tips with Sauteed Mushrooms in a Red Wine Demi
Orecchiette with Wild Mushroom Cream Sauce, Truffle Oil
Rigatoni Primavera with Roasted Mushrooms, Tomato Confit, Sugar Snap Peas, Fresh Basil, Butter

Dessert

Chef's Selection

Freshly Brewed Lavazza® Coffee and Assorted Harney and Sons® Teas

\$62

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Madison Beach Hotel, Curio Collection by Hilton
94 West Wharf Road | Madison, CT | 203-245-1404
8/29/23

Lunch

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Executive Lunch

Soup and Salad - Select Two

Vegetarian Minestrone

Roasted Tomato Bisque

New England Clam Chowder

Caprese Salad with Balsamic Glaze

Field Green Salad with Seasonal Vegetables and Balsamic Vinaigrette

Pasta Salad, Artichokes, Olives, Roasted Peppers

Sandwiches And Flatbreads - Select Three

Fig And Prosciutto Flatbread

Arugula, Goat Cheese, Pomegranate Glaze

Caprese Flatbread

Fresh Mozzarella, Heirloom Tomatoes, Fresh Basil, Balsamic Glaze

Short Rib and Caramelized Onion Flatbread

Roasted Garlic Aioli

Chicken Salad Croissant

Lettuce, Tomato

Turkey, Avocado, Bacon Ciabatta

Roasted Garlic Aioli

Italian Antipasto

Salami, Ham, Capicola, Roasted Peppers, Olive Tapenade

Chicken Caesar Wrap

Romaine Lettuce, Grilled Chicken, Caesar Dressing, Croutons

Mediterranean Veggie Wrap

Hummus, Grilled Seasonal Vegetables

Includes: House-made Kettle Chips, House-made Pickles

Dessert

House-Baked Cookies and Brownies

Freshly Brewed Lavazza ® Coffee and Assorted Harney and Sons ® Teas

\$45

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Lunch

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Tuxis Plated Lunch or Faulkner Island Buffet

First Course - Select One for Plated; Two for Buffet

Vegetable Minestrone

New England Clam Chowder

Caesar Salad With Garlic Croutons, Parmesan Cheese

Field Green Salad with Seasonal Vegetables, Balsamic Vinaigrette

House Green Salad, Mandarins, Slivered Almonds, Pomegranate Seeds, Poppyseed Dressing

Entrée - Select Two

Roasted Chicken Breast Stuffed with Spinach and Ricotta, White Wine Lemon Thyme Demi

Chicken Piccata, Lemon Sauce, Capers

Baked Cod with Miso Glaze or Herb Crusted

Pistachio Crusted Salmon, Chipotle Orange Beurre Blanc

Slow Braised Short Ribs, Natural Au Jus

5oz. Top Sirloin (plated) **or** Flank Steak (buffet), MBH Steak Seasoning, Blue Cheese Butter

Beef Tips, Sauteed Mushrooms, Shallots, Red Wine Sauce

Burrata Ravioli with Choice of Marinara **or** Fresh Pesto Sauce

Fried Rice, Peas, Carrots, Mushrooms, Scallions, Pepper, Corn, Sweet Thai Chili Sauce

Accompanied by Chef's Choice of Starch and Vegetables

Rolls and Butter

Dessert

Chef's Selection

Freshly Brewed Lavazza ® Coffee and Assorted Harney and Sons ® Teas

Plated: \$48

Buffet: \$55

Additional Entrée: \$12

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Lunch

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BBQ Lunch Buffet

Salads - Select Two

House-made Cole Slaw

Homestyle Red Bliss Potato Salad

Field Green with Seasonal Vegetables, Balsamic Vinaigrette

Pasta Salad, Artichokes, Olives, Roasted Peppers

Grilled Selections - Select Two

BBQ Beef Brisket

Herb Roasted Chicken Breast

BBQ Pulled Pork

Accompanied by House-made Baked Beans, Grilled Vegetable Platter, Cornbread

Dessert

Chef's Selection

Freshly Brewed Lavazza ® Coffee and Assorted Harney and Sons ® Teas

\$57

Shoreline Buffet

New England Clam Chowder

Cobb Salad - egg, bacon, red onion, tomato, avocado, blue cheese dressing

Entrees - Select Two

3oz Cod Filet, Battered and Fried, Served with Housemade Tartar and Lemon

Linguine with Clam Sauce

Seafood Casserole with Cod, Shrimp, Scallops with Meyer Lemon Breadcrumbs

Rosemary and Lemon Rubbed Grilled Chicken Thighs

Accompanied by - Grilled Vegetable Platter, Roasted Red Potatoes, Rolls and Butter

Dessert

Chef's Selection

Freshly Brewed Lavazza ® Coffee and Assorted Harney and Sons ® Teas

\$62

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Dinner

Menu pricing is per person, unless otherwise noted. Buffet Menus are priced based on a minimum of 20 guests. If an attendant is required - \$150 per attendant. \$100 staffing fee for groups under 20.

Tuxis Plated Dinner or Faulkner Island Dinner Buffet

First Course - Select One for Plated; Two for Buffet

Vegetable Minestrone (vegan)
New England Clam Chowder
Roasted Tomato Bisque

Spring Mix Greens, Shaved Heirloom Carrots, Asparagus, Summer Radish, Parmesan Vinaigrette (Spring/Summer)
House Mixed Greens, Candied Pecans, Feta, Pickled Raisins, Balsamic Vinaigrette (Fall/Winter)
Caesar Salad, Garlic Croutons, Parmesan Cheese
Greek Salad, Cucumbers, House Cured Olives, Red Onion, Roasted Peppers, Feta, Classic Vinaigrette

Entrées - Select Two or Three

10oz Top Sirloin, MBH Steak Seasoning, Blue Cheese Butter (plated only)
Slow Braised Short Ribs, Natural Au Jus
Maple Citrus Glazed Atlantic Salmon
Seafood Casserole with Cod, Shrimp & Scallops, Meyer Lemon Breadcrumbs
Statler Chicken Stuffed with Spinach and Ricotta, Thyme Demi
Chicken Scarpariello - Chicken, Pepperoncini, and Italian Sausage (buffet only)
Chicken Saltimbocca - Chicken layered with Prosciutto, Sage, Lemon Butter White Wine
Roasted Seasonal Squash with Roasted Grape Tomatoes and Couscous
Burrata Ravioli - Marinara or Pesto Cream Sauce

Accompanied by Chef's Choice of Starch and Vegetables

Dessert

Chef's Choice Dessert
Freshly Brewed Lavazza ® Coffee and Assorted Harney and Sons ® Teas

Buffet:

Two Entrees - \$70

Three Entrees - \$78

Plated:

Two Entrees - \$63

Three Entrees - \$70

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BBQ Dinner Buffet

Salads - Select Two

Housemade Cole Slaw

Homestyle Red Bliss Potato Salad

Field Green with Seasonal Vegetables, Balsamic Vinaigrette

Pasta Salad, Artichokes, Olives, Roasted Peppers

Grilled Selections

BBQ Beef Brisket

Herb Roasted Chicken Breast

BBQ Pulled Pork

Accompanied by Housemade Baked Beans, Grilled Vegetable Platter, Cornbread

Dessert

Chef's Selection

Freshly Brewed Lavazza ® Coffee and Assorted Harney and Sons ® Teas

\$72

Shoreline Buffet

New England Clam Chowder

Cobb Salad - egg, bacon, red onion, tomato, avocado, blue cheese dressing

Entrees - Select Two

3oz Cod Filet, Battered and Fried, Served with Housemade Tartar and Lemon

Linguine with Clam Sauce

Seafood Casserole with Cod, Shrimp, Scallops with Meyer Lemon Breadcrumbs

Rosemary and Lemon Rubbed Grilled Chicken Thighs

Accompanied by - Grilled Vegetable Platter, Roasted Red Potatoes, Rolls and Butter

Dessert

Chef's Selection

Freshly Brewed Lavazza ® Coffee and Assorted Harney and Sons ® Teas

\$72



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Dinner

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Clambake Buffet

House-made Cole Slaw

Classic Red Bliss Potato Salad

Field Green Salad with Seasonal Vegetables, Balsamic Vinaigrette

New England Clamb Chowder, Oyster Crackers

Corn on the Cob

Platter of Grilled Seasonal Vegetables

Herb Roasted Chicken Breast

BBQ Ribs

Whole Boiled Lobster, Drawn Butter

Steamed Mussels and Clams, White Wine Butter Sauce

House-Made Corn Bread, Rolls & Butter

Assorted Cookies & Brownies, Seasonal Cobbler, or Shortcake

Market Price



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Reception

Menu pricing is per person, unless otherwise noted. Menus are priced based on a minimum of 20 guests. If an attendant is required - \$150 per attendant. Priced when added to lunch or dinner, see catering for reception style menus.

Hors d'Oeuvres \$6 per piece, unless noted

Korean Short Rib Spring Rolls

Roasted Chicken Pot Pie Bites

Spicy Tuna Wonton Chips, Wakame Salad, Avocado Crema

Mini Beef Wellington, Whole Grain Mustard Aioli - \$8

Edamame Potstickers, Soy Ginger Glaze

Roasted Tomato Soup Shooters with Mini Grilled Cheese

Mini Crab Cakes, Spicy Remoulade

Mini Lobster Roll, Citrus Tarragon Aioli - \$8

Scallops Wrapped in Bacon, Maple Bourbon Glaze - \$8

Chicken Lemongrass Satay, Coconut Cream Peanut Sauce - \$8

Moroccan Beef, Tzatziki Sauce

Shrimp Dumpling, Yuzu Wasabi

Lobster Mac and Cheese Spoons - \$8

Grilled Baby Lamb Chops, Wild Berry Chutney - \$12

Display Stations

Sliced Seasonal Fruit Display with Honey Yogurt Dip - \$12

Vegetable Crudit  with Buttermilk Ranch, Honey Chipotle, Remoulade - \$10

Artisan Cheese Display, Seasonal Mostarda, Artisan Breads and Crackers - \$12

Tuscan Display, Cured and Smoked Italian Meats, Cured and Pickled Vegetables - \$18

Sushi and Sashimi - Market Price

Raw Bar - Jumbo Shrimp, Local Clams, Oysters, Mignonette, and Cocktail Sauce - Market Price

Shrimp Cocktail Display - \$6 per piece (minimum 40 pieces)

Baked Brie en Croute - Raspberry or Apricot Preserves - \$95 (display)

Mediterranean Display - Seasonal Vegetables, House-made Hummus, Baba Ghanoush, Roasted Red Pepper Dip, Crostini, Grilled Pita Breads, - \$16

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Reception

Menu pricing is per person, unless otherwise noted. Reception action stations are priced based on a minimum of 40 guests.

Carving Station

Roasted Breast of Turkey - \$18

Cranberry Chutney, Homestyle Gravy, Warm Rolls

Maple Cured Roast Pork Loin - \$16

Honey Dijon Sauce, Warm Rolls

Oven Roasted Prime Rib - \$22 (minimum of 40 guests)

Au Jus, Horseradish Cream

Flank Steak - \$20

Chimichurri Sauce

Pasta Station

Select Two Pastas and Two Sauces

Penne, Cheese Filled Tortellini, Orecchiette

Marinara Sauce, A la Vodka, Alfredo, Fresh Pesto

Spring Peas, Spinach, Wild Mushrooms, Plum Tomatoes, Sundried Tomatoes, Cured Olives, Crushed Red Pepper, Fresh Basil, Parmesan Cheese

\$16

*Protein Enhancements

Grilled Chicken \$8, Grilled Italian Sausage \$8, Shrimp \$15

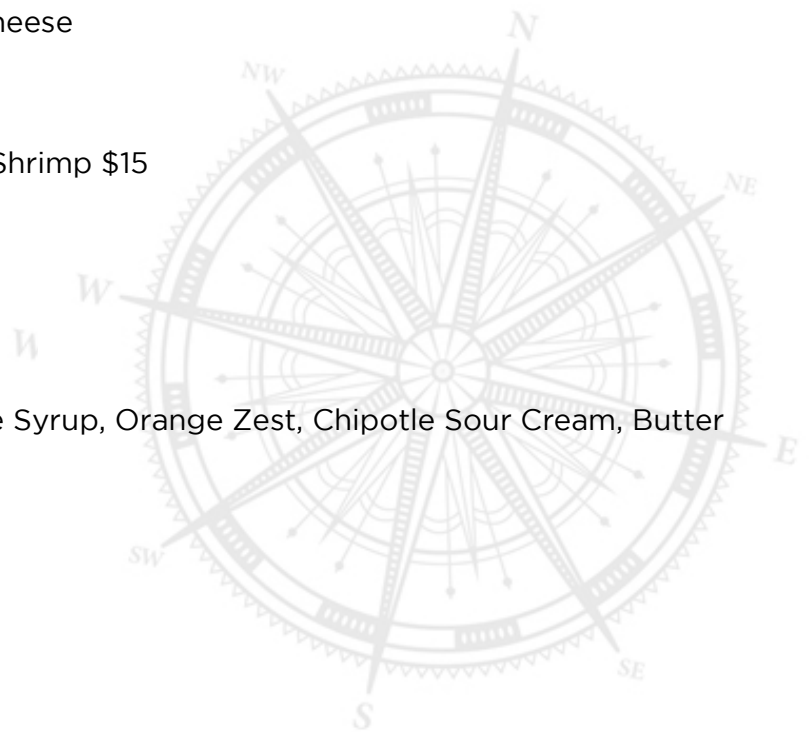
Mash-tini Bar

Select Two

Original Mashed, Garlic Mashed, Sweet Potato,

Cheddar Cheese, Scallion, Bacon, Gravy, Maple Syrup, Orange Zest, Chipotle Sour Cream, Butter

\$16



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Attended Prosecco Bar

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Build Your Own Prosecco Cocktail

Prosecco
St. Germain Elderflower
Orange and Cranberry Juices
Lemonade
Aperol
Blood Orange, Peach, Berry Purees
Lavender Simple Syrup

\$15.00 Per Drink

\$100 attendant fee required



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