

Madison & Pearl[™]
CATERING

Catering Menu



madisonandpearlcatering.com

Madison & Pearl™

CATERING

Rooted in Tradition, Elevated with Purpose

Madison & Pearl Catering offers a unique experience, blending tradition with a purpose-driven approach. Guided by Chef Jasper Alexander, renowned for his 20+ years of culinary excellence at Hattie's Restaurants, we bring decades of expertise and a passion for bold, memorable flavors to your events.

We proudly feature beloved Hattie's favorites alongside new and curated dishes designed to elevate any occasion. Our diverse culinary team excels in creating everything from upscale comfort food to globally inspired cuisine and elegant hors d'oeuvres, all delivered with authenticity and flair. And don't forget to save room for our fresh, in-house baked desserts, including popular treats from Saratoga's award-winning Bread Basket Bakery.

Beyond exceptional food, Madison & Pearl Catering operates with a mission to give back. Profits are donated to local organizations including the Business for Good Foundation, supporting lasting community change through entrepreneurship, education, and empowerment.

Choose Madison & Pearl Catering for more than just delicious food—experience catering with heart, purpose, and mission.



Table of Contents

PASSED BITES	4	PASTA & VEGETARIAN DISHES	9
GRAZING BOARDS	5	SIDES	9
FOOD STATIONS	6	DESSERTS	10
CHEF ATTENDED STATIONS	7	DESSERT STATIONS	10
STARTERS	7	BEVERAGES	12
MAINS	8	LATE NIGHT STATIONS	14

TIER I

Hush Puppies

With Honey Butter

Chicken Satay

With Creamy Peanut Sauce

Mini Chicken & Waffles

With Spicy Maple Syrup

Jerk Chicken Skewers

With Scallion Aioli

Pico de Gallo in Tortilla Basket

Topped with Bay Shrimp

Gazpacho Shooters

With Baby Shrimp+

Vichyssoise Shooters

Chilled Peach Soup

With Mint

Caramelized Onion Tart

Pork Pot Stickers

With Sweet Chili Sauce

Deviled Eggs

Mexican Street Corn Flatbread

With Lime Aioli

Caprese Skewers

With Fresh Mozzarella, Tomatoes, & Basil

Andouille Pigs in a Blanket

Blue Cheese Mousse Tart

With Walnut Hot Honey

Cajun Stuffed Mushrooms

With Andouille Sausage & Cabot Extra Sharp Cheddar Cheese

Wild Mushroom Mascarpone Tarts

Marinated Heirloom Tomato on Ricotta Toast

Truffled White Bean Toast

TIER I

Feta & Radish Toast

Falafel

With Spicy Mint Tahini Sauce

Radish & Pimento Cheese

Cheese Straws

Green Tomato Bruschetta

Smoked Duck Pastrami

On Rye Toast Points with "Lingonberry" Jam

Mini "Chesapeake Bay" Crabcakes

With Spicy Remoulade

Seared Scallop

With Saffron Aioli

Smoked Trout Salad on a Cucumber

Oyster 1/2 Shell

Mignonette & Classic Cocktail

Cured Salmon

With Dill on Crostini

Citrus Crab Ceviche on Endive

TIER II

Foie Gras Mousse Tart

Dressed Up Deviled Eggs+

Add Caviar

Add Candied Bacon

Traditional Shrimp Cocktail

With Spicy Cocktail Sauce

Grilled Savory Prawns

Spicy Tuna Tartare Won Ton

Tenderloin on House Made Potato Chip

With Horseradish Crema

Mini Shrimp & Grits

Mini Muffulettas

Italian Bread Filled with Layers of Italian Cold Cuts, Provolone Cheese, & a Special Olive Salad

GRAZING BOARDS

Chips & Dips

House-Made Chips with Caramelized Onion Dip,
Buffalo Spiced Chips with Blue Cheese Dip, &
Corn Tortilla Chips with Salsa

Assorted Bruschetta

Tomato & Basil, Olive Tapenade, Truffled White Bean
with Roasted Peppers, Green Tomato, & Buffalo
Chicken

Farmhouse Crudites

Assortment of Fresh Vegetables with Buttermilk
Ranch & House-Made Hummus

and/or

Assortment of Char-Grilled Assorted Vegetables
with Scallion Aioli & Saffron Aioli

Fresh Fruit

Seasonal Fresh Fruit & Berries with a Honey Yogurt
Dipping Sauce

Charcuterie

Chef's Choice Of Artisanal Cheeses, Cured Meats,
Dried Fruits & Mediterranean Accompaniments.

Smoked Fish Platter

Our Chefs choice of Smoked Salmon, Cured Salmon,
Smoked White Fish Pate, Smoked Trout, Smoked
Mackerel, Capers, Pickled Red Onions, Cornichons,
Horseradish, Crackers, Herbed Cream Cheese

Raw Bar MKT

Jumbo Shrimp, King Crab Legs, Snow Crab Legs,
Jonah Crab Claws, Oysters, Clams

Accoutrements

Zesty Cocktail Sauce, Hattie's Hot Sauce
Horseradish, Mignonette, Lemons



FOOD STATIONS

SLIDERS

Select 3

Angus Beef Slider

With Aged Cheddar Cheese

Marinated Grilled Chicken Slider

With Lettuce, Tomato, & Buttermilk Ranch

Andouille Sausage Slider

With Pimento Cheese

Fried Chicken Slider

With Pickles & Lemon Mayo

**Nashville Hot Option Available Upon Request*

Shrimp Salad Slider

Shrimp Po Boy

With Remoulade

Chicken Salad Slider

Pulled Pork Slider

With Pickles

TACOS

Miniature Tacos, Fresh Slaw, Red Onion, Cilantro Crema, & Assorted Toppings

Select 1

Beef, Grilled Mahi Mahi, Jerk Chicken, Smoked Chicken, Pulled Pork, or Avocado & Black Bean

PRETZELS

NY Style Pretzels & Pretzel Bites

With Warm Ale Cheddar Sauce, Dijon Mustard, Honey Mustard, Flaky Salt, Warm Chocolate Sauce, Warm Caramel Sauce, & Cinnamon & Sugar

SOUTHERN COMFORT

Fried Green Tomatoes

Hush Puppies

Deviled Eggs

Pimento Cheese

Corn Bread

TEA SANDWICHES

Select 3

Cucumber, Arugula, & Dill Cream Cheese

Egg Salad

Smoked Salmon & Caper-Red Onion Cream Cheese

Chicken Salad

Pimento Cheese

Radish & Butter

Shrimp Salad

LOUISIANA CRAWFISH BOIL

A Traditional Louisiana Style Crawfish Boil with Crawfish, Potatoes, and Corn on the Cob in Creole Spices



CHEF ATTENDED STATIONS

CARVING

Slow Roasted Prime Rib of Beef

Served with au Jus & Horseradish Cream

Slow Roasted Marinated Turkey Breast

Served with Brown Gravy

Slow Roasted Pork Loin

Served with Roasted Garlic Jus

Baked Ham

Served with Brown Sugar Raising Glaze

Fresh Swordfish

Served with Lemon Basil Souffle

Faroe Island Salmon

Served with Tomato Caper Relish, Lemon, & Dill

Leg of Lamb

Served with Fresh Rosemary Jus & Mint Jelly

MAC & CHEESE

Made with Cabot Extra Sharp Cheddar Cheese
Select 2

Bacon

Andouille Sausage

Chicken

Lobster+

Toppings Include:

Garlic, Fresh Herbs, Grated Parmesan



STARTERS

SALADS/SOUPS

Mixed Green Salad

Mixed Greens with Shaved Carrots, Tomatoes, & Cucumbers

Tossed in Choice of Dressing (Hattie's Vinaigrette, Pecan Blue Cheese, Herbed Buttermilk Ranch, Red Wine Vinaigrette, or Balsamic Vinaigrette)

Spinach Salad

Baby Spinach with Diced Apples, Candied Pecans, & Dried Cranberries, Tossed in a Lemon Maple Vinaigrette

Classic Caesar Salad

Romaine Hearts with Garlic Croutons, Lemon, & Shaved Parmesan, Tossed in Caesar Dressing

Gorgonzola Salad

Mixed Greens with Pears, Gorgonzola Crumble, & Toasted Walnuts, Tossed in a Red Wine Vinaigrette

The Wedge

Iceberg Lettuce with Bacon, Pickled Red Onion, Tomato, & Chives, Tossed in a Blue Cheese Dressing

Watermelon & Feta Salad

Watermelon with Cucumber, Feta, Basil, & Mint, Tossed in a Honey & Lime Vinaigrette

Arugula & Peach Salad

Arugula with Roasted Peaches, Pistachios, & Red Onion, Tossed in a Poppy Seed Vinaigrette

Beet & Goat Cheese Salad

Arugula with Beets, Goat Cheese, & Toasted Walnuts, Tossed in Hattie's Vinaigrette

Lobster Bisque

Maine Lobster, Cognac, Crème Fraîche, & Chive Oil

Chicken & Andouille Gumbo

Rich Stew of Chicken, Andouille Sausage & the Cajun Trinity, Thickened with Dark Roux, & Served with Rice

Seasonal Soup

Let our chefs create a soup for you with the freshest in-season ingredients!

MAINS

CHICKEN

Hattie's Fried Chicken

An Even Assortment of White & Dark Meat

Classic Chicken Parmesan

Panko Herb Crusted Chicken Breast Topped with House-Made Marinara, Mozzarella, & Basil

Chicken Piccata

Boneless Breast of Chicken Sautéed in White Wine, Lemon, Parsley, & Capers, Finished with Butter

Lemon Pepper Chicken

Boneless Breast of Chicken Pan Seared in a Lemon Pepper Beurre Blanc

Airline Chicken Breast

Pan Roasted Herbed Chicken Breast Served with Roasted Shallot & Sage Chicken Jus

Jamaican Jerk Chicken

Breast of Chicken Marinated in Jerk Seasoning & Served with Scallion Aioli

Coq au Vin

Whole Chicken Cooked in Red Wine with Bacon, Pearl Onions, Carrots, & Mushrooms

BEEF

Braised Short Ribs

Beef Short Ribs Braised in Red Wine, Veal Stock, & Aromatics

Marinated Flank Steak

With Horseradish Cream

Sliced Tenderloin

With Bordelaise

Skirt Steak

With Chimichurri

Smoked Brisket

Served with traditional BBQ sauce, Smoked Meat Glaze, Alabama BBQ Sauce

Jasper's Meatloaf

Combination of Pork, Beef, Veal, & Bacon with a Hot Pepper Glaze

PORK

Hattie's Smoked BBQ Spareribs

Dry Rubbed, Slow Cooked Pork Ribs Slathered with a Tangy BBQ Sauce

Braised Lombardi Pork

Pork Shoulder Braised with Shallots, Red Wine, & Stock, Topped with Tobacco Onions

Roasted Pork Tenderloin

With Rosemary & Garlic

Seasonal Stuffed Pork Loin

Stuffed with Rotating Seasonal Ingredients

Cuban Mojo Pork

Braised Pork Shoulder with Garlic & Oranges

Classic Pulled Pork

FISH

Shrimp Creole

With Picante Sauce of Sautéed Onion, Bell Peppers, Garlic, & Tomatoes

Pan Roasted or Grilled Salmon

With Seasonal Accompaniment

Seared Chilean Sea Bass

With Tomato & Olive Relish

Grilled Mahi Mahi

With Pineapple & Bell Pepper Relish

Pecan Encrusted Trout

Farm Raised Idaho Trout Encrusted with Pecans, Served with a Brown Butter Lemon Vinaigrette

Hattie's Jambalaya

Piquant Tomato-Based Rice Dish, Served with Andouille Sausage, Chicken, & Shrimp

Crawfish Etouffee

Classic Cajun Dish in a Rich Broth

Blackened Catfish

Pan-fried with Louisiana Spices

Swordfish Starr Boggs

Swordfish Baked with White Wine & Butter, Topped with Herbed Bread Crumbs & Lemon Basil Aioli

PASTA & VEGETARIAN DISHES

Red Beans & Rice (V)

Slow Cooked Red Beans in the Cajun Trinity with Carolina Long Grain White Rice

Mac & Cheese (V)

Made with Cabot Extra Sharp Cheddar Cheese & Biscuit Topping
Add Bacon, Chicken, Andouille Sausage, or Lobster++

Caponata & Quinoa (V)

Roasted Summer Vegetables, Tomato, & Kalamata Olives, Served with Quinoa

Polenta & Grilled Vegetables (V)

With a Caramelized Onion Vinaigrette

Blackened Cauliflower Steak (V)

With Cauliflower Puree

Penne Amatriciana

Penne Tossed in Plum Tomatoes, Crispy Pancetta, Chopped Garlic, & Red Onion, Topped with Shaved Parmigiano

Gemelli Puttanesca (V)

Gemelli with Kalamata Olives, Capers, Garlic, & Tomatoes

Seasonal Ravioli

Let our chefs create a ravioli for you with the freshest in-season ingredients!

Orecchiette Pasta (V)

With Wilted Baby Kale, Butternut Squash, Toasted Hazelnuts, & Smoked Tomato Butter

Bowtie Bolognese

Bowtie Pasta in Classic Italian Meat Sauce

Penne Alla Vodka Sauce

Add Chicken or Shrimp

Tri-Colored Tortellini (V)

Choice of Primavera, Alfredo, or Marina Sauce

(V) Vegetarian

SIDES

Roasted Potatoes (V)

With Garlic & Rosemary

Tri-Colored Roasted Carrots (V)

With Honey Thyme Glaze

Orange Almond Rice Pilaf (V)

Roasted Brussel Sprouts (V)

Calypso Rice (V)

Caribbean Rice with Onions, Carrots, Garlic, Bell Peppers, Scallions, & Red Chili Flakes

Roasted Seasonal Vegetables (V)

Creamy Grits or Polenta (V)

Garlic Green Beans (V)

Grilled Asparagus (Seasonal) (V)

Mashed Potatoes (V)

Scalloped Potato Gratin (V)

Cole Slaw (V)

Cucumber Salad (V)

Candied Yams (V)

Collard Greens

Succotash (V)

Corn on the Cob (Seasonal) (V)

Hoppin' John (V)

Corn, Black Eyed Peas, Red & Green Peppers, Onions, Scallions, Olive Oil, & Lemon

Creole Baked Beans

Bread Basket Bakery White Dinner Rolls (V)

Hattie's Biscuits & Honey Butter (V)

Hattie's Cornbread & Honey Butter (V)

DESSERTS

Strawberry Shortcake

With Mascarpone Cream

Seasonal Fruit Crisp

With Vanilla Whipped Cream

Chocolate Mousse Cups

Banana Pudding Cups

Bread Pudding

With Salted Caramel

Classic Tiramisu

Bread Basket Bakery Cake

Choice of Chocolate, Vanilla, or Carrot Cake with a Variety of Frostings

Lemon Bars

Cheesecake



DESSERT STATIONS

BREAD BASKET BAKERY COOKIES & CUPCAKES

Chocolate Chip, M&M Cookies, Snickerdoodles, Brownies, Chocolate & Vanilla Cupcakes

Additional Cookie & Cupcake Flavors Available+

BREAD BASKET BAKERY BOOZY CUPCAKES

Red Mulled Wine Infused Chocolate Cupcakes

Bourbon Infused Vanilla Cupcakes

French 75 Champagne Infused Cupcakes

BREAD BASKET BAKERY PIES

Apple, Apple Crumb, Blueberry, Cherry, Seasonal Fruit, & Pumpkin Pies Available

SOUTHERN DESSERT STATION

Mini Key Lime Tarts

Mini Pecan Pie Tarts

Individual Banana Pudding

King Cake

CANDY STATION

Assorted Apothecary Jars Overflowing with Vintage Favorites

Can Be Customized to Theme & Color+

CITRON ICE-CREAM TRUCK

Stocked with Old Time, Individually Packaged Favorites

We'll drive our ice cream truck to your party!

SUNDAE BAR

Vanilla & Chocolate Ice Cream

Toppings Include Whipped Cream, Hot Fudge, Caramel Sauce, Sprinkles, M&M's, Cherries, Nuts, & Crushed Oreos

COFFEE STATION

Traditional Coffee Service

Optional Add Ons

Cordial Station, Jameson, Bailey's Irish Cream, Spiced Rum, Brandy, Amaretto, Chocolate Liqueur, Pistachio Cream Liqueur, Stoli Vanilla Vodka, Sambuca, Grand Marnier, Seasonal Hot Chocolate or Hot Cider



GF Gluten Sensitive Meals Upon Request

It is important to us to accommodate all your guest requests! While we are not a Gluten Free kitchen, we always strive to accommodate Gluten Free options for your gluten sensitive guests.

Vendor Meals

It is standard to feed any vendor who will be providing service throughout your reception.

Vendor meals are billed at 50% of the catering package price per person.

HOUSE LIQUOR

Vodka, Gin, Rum: Regular & Coconut, Tequila, Bourbon

SIGNATURE LIQUORS

Vodka: Tito's

Gin: Beefeater

Rum: Cruzan, Captain Morgan, Malibu

Tequila: Espolon

Bourbon: Jim Beam

Scotch: Dewars

Whiskey: Seagram's 7

PREMIUM LIQUORS

Vodka: Ketel One, Tito's

Gin: Tanqueray, Beefeater

Rum: Bacardi, Cruzan, Captain Morgan, Malibu

Tequila: Curamia, Espolon

Bourbon: Knob Creek, Jim Beam

Scotch: Johnnie Walker Red, Dewars

Whiskey: Jack Daniels, Seagram's 7

TOP SHELF LIQUORS

Vodka: Grey Goose, Ketel One, Tito's

Gin: Hendricks, Tanqueray, Beefeater

Rum: Bacardi, Cruzan, Captain Morgan, Malibu

Tequila: Patron, Curamia, Espolon

Bourbon: Woodford Reserve, Knob Creek, Jim Beam

Scotch: Glenlivet, Johnnie Walker Red, Dewars

Whiskey: Jameson, Jack Daniels, Seagram's 7

BEER & ALTERNATIVE BEVERAGES

Select 3

Coors Light, Miller Lite, Heineken, Modelo, Sam Adams Seasonal, Fiddlehead IPA, Blue Moon, Wolf Hollow, White Claw Black Cherry, Surfside, High Noon

HOUSE WINE

Select 2 Red & 2 White

Chardonnay, Pinot Grigio, Sauvignon Blanc, Rosé, Pinot Noir, Cabernet Sauvignon, Merlot

Vineyards vary based on availability. Upgraded choices available.

CRAFTED COCKTAILS

The Madison

Curamia Blanco Tequila, Sorel Hibiscus Liqueur, Raspberry Syrup, & Fresh Lime

Pearl Lychee Martini

Ketel One Vodka, St. Germain, & Lychee Syrup

Hattie's Mojito

Light Rum, Fresh Muddled Mint, Fresh Lime, Simple Syrup, & Sugar Cane

Excelsior

Empress Gin, Yuzu Lemon Juice, Solerno Blood Orange Liqueur, & Tonic

Back Porch Lemonade

Stoli Razberi Vodka & House-Made Lemonade

Southern Spiked Peach Tea

Woodford Reserve Bourbon, Peach Puree, & Hattie's Sweet Tea

Fleur-de-Lis

Tito's Vodka, Elderflower Liqueur, Lemon Juice, & Grapefruit Juice

Mint Julep

A Southern Classic Served in a Traditional Julep Cup Woodford Reserve Bourbon, Simple Syrup, & Fresh Mint

Aperol Spritz

Prosecco, Aperol, Splash of Club Soda, & Orange Slice



BAR STATIONS

Bloody Mary Bar

Tito's Vodka

Hattie's Spicy Bloody Mary Mix

Celery, Horseradish, Pickles, Olives, Bacon, &

Hattie's Hot Sauce

Shrimp+

Hattie's Fried Chicken Wing+

Mojito Bar

White Rum, Fresh Mint & Lime, Simple Syrup, & Sugar Cane

Select 2 Seasonal Fruits

Peach, Watermelon, Blackberry, Strawberry,

Blueberry, Mango, Pineapple, Oranges, Raspberry,

Coconut

Mimosa Bellini Bar

Prosecco

Orange, Cranberry, Peach, & Grapefruit Juices

Fresh Fruit Garnish

HYDRATION STATION

Fruit & Herb Infused Water

Cucumber, Lemon, Lime, Strawberries, Thyme, Rosemary, Lavender, or Basil

Lemonade

Served with Fresh Mint

Iced Tea

Served with Fresh Lemon & Mint

NONALCOHOLIC

Sodas, Mixers, Juices, Saratoga Water, Ginger Beer, Heineken O

MOCKTAILS

Pineapple Cobbler

Pineapple Juice, Muddled Strawberries, Simple Syrup & a Splash of Club Soda

Mixed Berry & Mint No-jito

Muddled Mint, Seasonal Berries, & Lime, Topped with Simple Syrup & Garnished with Sugar Cane

Sangrito

Muddled Mint with Orange Juice, Grenadine, Simple Syrup, Seltzer, & Sugar Cane

Blueberry Smash

Fresh Blueberries, Lemon Simple Syrup, Basil & Club Soda

Kentucky Buck

Muddled Strawberries, Lemon & Ginger Beer with a Hint of Simple Syrup



LATE NIGHT STATIONS

PRETZEL BAR

NY Style Pretzels & Pretzel Bites

With Warm Ale Cheddar Sauce, Dijon Mustard, Honey Mustard, Flaky Salt, Warm Chocolate Sauce, Warm Caramel Sauce, & Cinnamon & Sugar

NACHO BAR

Beef or Chicken, Cheese, Jalapeño's, Guacamole, Salsa, Pico de Gallo, Olives, Sour Cream, Diced Tomatoes, Lime Wedges, Cilantro, Shredded Lettuce, & Beans

GET YOUR HOT DOGS!

Beef Hot Dogs with Meat Sauce, Cheese Sauce, Ketchup, Mustard, & Relish
Served with Bags of Chips

FRIED CHICKEN & THE FIXINS

Hattie's Famous Fried Chicken, Cole Slaw, & Biscuits

I'VE GOT THE MUNCHIES

Beef Sliders, Tater Tots, Chicken Tenders, Fries, Tacos, Doritos

KEEP ON POPPING!

Popcorn with Chocolate Chips, M&M's, Reese's Pieces, Crushed Cookies, Melted Chocolate, Caramel Sauce, Sprinkles, Hot Cocoa Powder, Cinnamon, Flavored Salt, Truffle Oil, Cheese, Ranch Seasoning, & Hot Sauce

S'MORES BAR

Chocolate, Marshmallows, & Graham Crackers



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Contact Us

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Beth Alexander, *Director of Hospitality & Events*

Anna Gilbert, *Operations Manager*

