

Madison & PearlTM
CATERING

Brunch 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

PLATTERS	4
STARTERS	4
ENTREES	5
ACCOMPANIMENTS	5
SIDES	5
BEVERAGES	7

PLATTERS

BAGEL PLATTER

Everything & Plain Bagels Made Fresh from
The Bread Basket Bakery

Choice Of

Plain Cream Cheese, Veggie Cream Cheese, or
Honey Walnut Cream Cheese

Add Lox, Capers, Onions++

DANISH & MUFFIN PLATTERS

An Assortment of Freshly Baked Danishes,
Muffins, & Mini Pastries, Made Fresh from
The Bread Basket Bakery

Small Platter of 25 Pieces

Medium Platter of 35 Pieces

Large Platter of 50 Pieces

CURED OR SMOKED SALMON PLATTER

With Sliced Baguette, Capers, & Dill Smear

CLASSIC SHRIMP COCKTAIL

With Classic Cocktail Sauce, Hot Sauce,
Horseradish, & Lemons

CHARCUTERIE

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

STARTERS

Grape & Apple Salad

With Toasted Walnuts, Honey, & Yogurt

Mixed Fruit

With Yogurt & Honey Dip

Pimento Cheese

With Toast Points

House Made Granola & Yogurt

Breakfast Salad

With Bacon, Avocado, Tomato, & Cucumber

Dressed Up Deviled Eggs+

Add Caviar

Add Candied Bacon

Hattie's Corn Bread & Biscuits

With Honey Butter & Jam



ENTREES

Hattie's Fried Chicken

An Even Assortment of White & Dark Meat

Chicken & Waffles

Hattie's Fried Chicken Served on Belgian or Liège Waffles

Bacon & Cheddar Frittata

Baked Egg Frittata with Bacon & Cheddar

Chef's Egg Scramble

Biscuits & Gravy

Homemade Biscuits Served with Sausage Gravy

Shrimp & Grits

Shrimp Smothered in a Rich Piquant Creole Sauce & Served Over Creamy Grits

Belgian or Liège Waffles

Served With Maple Syrup

Add Fruit+

Pain Perdu

Classic Southern Style French Toast with Mixed Berries & Maple Syrup

Savory Sausage Bread Pudding

Bacon & Onion Torte

Baked Egg Torte with Candied Bacon & Caramelized Onion

Seasonal Roasted Vegetable Torte

Baked Egg Torte with Seasonal Roasted Vegetables

Quiche Florentine

House Made Quiche Gruyere with Spinach & Mushrooms

Bacon & Cheddar Quiche

House Made Quiche Gruyere with Bacon & Cheddar

ACCOMPANIMENTS

Breakfast Meats

Maple Sausage Links

Bacon

Turkey Bacon

Candied Bacon

Ham

SIDES

Sweet Potato Hash

Crispy Home Fries

Cheesy Grits

Grits





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.

BEVERAGES

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

BRUNCH OPEN BAR

Choice Of

Champagne & Mimosas
Champagne, Mimosas & Bloody Mary's
Champagne, Mimosas, Beer & Wine
Champagne, Mimosas, Bloody Mary's, Beer & Wine

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.

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

NONALCOHOLIC

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

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



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



Madison & Pearl™

CATERING

Contact Us

hello@madisonandpearl.com • madisonandpearlcatering.com

Beth Alexander, *Director of Hospitality & Events*

Anna Gilbert, *Operations Manager*

