Madison & Pearl™
CATERING

Saratoga-Wilton Elks Lodge Catering Menu

Curated by
Chef Jasper Alexander
of Hattie's Restaurants



madisonandpearlcatering.com







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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.



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PASSED BITES

TIER I

Hush Puppies
With Honey Butter

Chicken Satay
With Creamy Peanut Sauce

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

Sausage Biscuits

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

Feta & Radish Toast

Radish & Pimento Cheese

Cheese Straws

Green Tomato Bruschetta

TIER II

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

Foie Gras Mousse Tart

Mini Chicken & Waffles
With Spicy Maple Syrup

Dressed Up Deviled Eggs+
Add Caviar
Add Candied Bacon
Add Fried Chicken

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 BLT Biscuit Slider

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 Chef's 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

Priced Per Person ▪ Minimum 20 guests
Chef Fee $75 per hour ▪ 2 hour minimum

Baked Ham
Served with Brown Sugar Raising Glaze

Slow Roasted Marinated Turkey Breast
Served with Brown Gravy

Slow Roasted Pork Loin
Served with Roasted Garlic Jus

Slow Roasted Roast Beef
Served with au Jus & Horseradish Crema

Leg of Lamb
Served with Fresh Rosemary Jus & Mint Jelly

Slow Roasted Prime Rib of Beef
Served with au Jus & Horseradish Crema

MAC & CHEESE

Made with Cabot Extra Sharp Cheddar Cheese

Select 2

Bacon

Andouille Sausage

Chicken

Lobster+

Toppings Include:
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

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 Skirt Steak
With Horseradish Crema

Blackened Skirt Steak
With Chimichurri

Smoked Brisket
Served with a Choice of 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

Maple Cured Pork Loin
With Sweet Savory Glaze

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 Sauteed Onion, Bell Peppers, Garlic, & Tomatoes

Pan Roasted or Grilled Salmon
With Seasonal Accompaniment

Seared Chilean Sea Bass
With Tomato & Olive 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

Soft Shell Crab (Seasonal)

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

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

(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, Brownies, Chocolate & Vanilla Cupcakes, Oatmeal Raisin, or Peanut Butter
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+

SUNDAE BAR

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

Brunch



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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 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 with Spinach & Mushrooms

Bacon & Cheddar Quiche
House Made Quiche 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

DESSERT

See page 10 for dessert options.















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.

SIGNATURE LIQUORS

Vodka: Tito's
Gin: Beefeater
Rum: Cruzan, Captain Morgan, Malibu
Tequila: Espolon
Bourbon: Jim Beam
Scotch: Dewars
Whiskey: 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.

ALCOHOL & BAR SERVICE

All alcoholic beverages and bar service for events at the Saratoga-Wilton Elks Lodge are provided exclusively through the Elks Lodge. Elks Lodge bartenders will staff all bars. ***Outside alcohol is not permitted.***

Bar packages and beverage selections can be coordinated as part of your event planning process.







BRUNCH OPEN BAR

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

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

COFFEE STATION

Traditional Coffee Service
Add Seasonal Hot Chocolate or Hot Cider+

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

Choose 4
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

hello@madisonandpearl.com • madisonandpearlcatering.com

Beth Alexander, *Director of Hospitality & Events*

Anna Gilbert, *Operations Manager*





