

MAISON MADISON

EVENT MENU

PASSED HORS D'OEUVRES

\$35/pp first hour, \$25/pp additional hours
Includes 5 selections – Additional: \$15/pp each

COLD SELECTIONS

- Salmon Tartare Cones
mini sesame cones • avocado • yuzu • chive
- Poached Lobster Spoons **+\$15/pp**
olive oil • citrus • flaky salt
- Tuna Nicoise Tartlets
ahi tuna • olive tapenade • confit tomato
- Lobster Salad Brioche
butter-poached lobster • tarragon aioli
- Caviar Potato Pavé **+\$15/pp**
crispy potato • crème fraîche • caviar
- Truffle Chicken Salad Gougères
French cheese puff • black truffle
- Wild Mushroom Bruschetta (v) (vg)
seasonal mushrooms • thyme • OI-OO
- Mini Falafel Bites (v) (vg)
tahini drizzle • herbs

HOT SELECTIONS

- Petit French Onion Sliders
comté • caramelized onion
- Steak Frites Skewers
peppercorn cognac dip
- Escargot Puff Pastry Bites
garlic parsley butter
- Mushroom Vol-au-Vents
wild mushroom cream
- Chilean Sea Bass Skewers **+\$15/pp**
miso glaze • charred scallion
- Gruyère Mini Grilled Cheese
very French brasserie feel
- Truffle Arancini (v) (vg)
parmesan • black truffle aioli
- Mini Croque Monsieurs
ham • gruyère • béchamel

OPEN BAR PACKAGES

STANDARD OPEN BAR

\$30/pp first hour
\$25/pp additional hours
(Beer, Wine, Standard Spirit Cocktails)

BEER & WINE OPEN BAR

\$25/pp first hour
\$20/pp additional hours
(Beer, Red & White wines)

PREMIUM OPEN BAR

\$40/pp first hour
\$35/pp additional hours
(Beer, Wine, Premium Spirit Cocktails)

ENHANCEMENTS

MAISON MADISON RAW BAR TOWERS

*oysters • shrimp cocktail
lobster • clams
sauces • citrus*

\$300 ea
(serves 8-10)

FRENCH CHEESE & CHARCUTERIE DISPLAY

*French cheeses
cured meats • fig jam
honeycomb • baguette*

\$200 ea
(serves 10-15)

ROAMING CAVIAR & BLINIS SERVICE

\$50/pp per hour
*A luxury experience with servuga
fitted with custom caviar bells
and crème fraîche
blinis, crème fraîche
directly to your guests.*

MEDITERRANEAN DISPLAY

*marinated olives • whipped spicy feta
crudité • olive tapenade
ricotta monté • crab tzatziki*

\$200 ea
(serves 10-15)

STATIONARY APPETIZER PLATTERS

\$30/pp for the first hour, \$25/pp additional hours

Vegetable Spring Rolls
sweet chili sauce
Truffle Parmesan Frites
black truffle aioli
Grilled Salmon Skewers
miso glaze • sesame

Steak Au Poivre Skewers
peppercorn sauce
Crispy Crab Croquettes
citrus aioli
Gruyère Cigars
crispy pastry • hot honey

Truffle Arancini
parmesan cream
French Onion Sliders
*caramelized onion
• melted gruyère*
Duck Confit Spring Rolls
hoisin cherry dipping sauce

Crispy Coconut Shrimp
spicy citrus sauce
Mushroom Vol-au-Vents
wild mushroom cream
Vegetable Crudité
*assorted seasonal vegetables
herbed yogurt dip • hummus
roasted red pepper dip*

DESSERT

\$25/pp

Mini Profiteroles

Espresso
Chocolate Tartlets

PASSED OR STATIONARY
Milk-Vanilla Bites

Macarons

Warm Beignets

RAISE A GLASS. MAKE A MEMORY.

THE SPACE

THE BAR



THE GALLERY LOUNGE



THE FLOORPLAN

