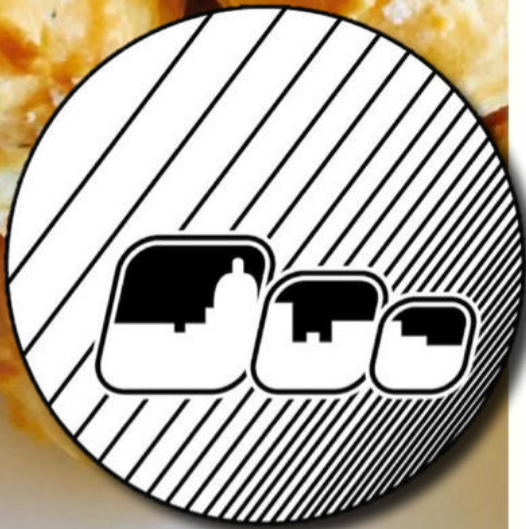


SPRING/SUMMER MENU

*HORS D'OEUVRES, SMALL
PLATES, BBQ & DISPLAYED*



MAD CITY CHEFS

CUISINE FOR THE MODERN
APPETITE



stylish nouvelle CUISINE

Mad City Chefs doesn't aim to be the biggest, fanciest or hippest caterer in Madison - we aim to have just the right amount of creativity, personal directive and service-oriented catering to serve up amazing food for your intimate gathering, hors d'oeuvres party, wedding and any event between. With decades of experience between our staff, we are ready to create a unique and satisfying experience for you and your guests that will be unforgettable.

local sourcing staying local to ensure quality and support Madison businesses

seasonal ingredients using the freshest, seasonal ingredients

unique style complimenting your style with ours to create an amazing experience

hands-on approach from beginning to the end



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what to EXPECT

Passion for food is what got us into this business, but it's our clients that keep us coming back for seconds. When you look good, we look good - and we all like to look good, right?! Our menus are custom created to fit your occasion, style and budget. To us, fresh means preparing and cooking at every location and event.

Our aim is to use grass-fed beef, free-range poultry and locally grown produce as much as possible. In addition, to local and sustainable initiatives we promise creativity, accessibility, unparalleled service, outstanding food and an on-going commitment to green initiatives.

We use the freshest products available and to focus on the flavors and nutritional values of those ingredients. Mad-City Chefs' emphasis is to provide healthy cuisine with a wide range of styles that include anything from Asian to Home Style Southern, Elegant French to Rustic Italian. Mad City Chefs' greatest strength is preparing healthy food in an Avant-Garde meets Modern Nouvelle fashion, and to make healthy food fun and elegant yet taste amazing!

Buon Appétit



COCKTAIL PARTY

Land Bites



CHICKEN TOSTADO

Garlic Bean Sauce/Avocado/
Poblano Crema/ Pickled Red Onion

RIBEYE STUFFED MUSHROOMS

Blue Cheese/Horsey Sauce

SOUTHWESTERN CHICKEN EMPANADA

Corn/Bean/Queso Fresco/Salsa Verde

MEDITERRANEAN CHICKEN SKEWERS

Yogurt Dill Tzatziki Dipping Sauce

BITE SIZE BLTS

Cherry Tomato/Bacon/Lettuce/
Brioche/Chipotle Mayo

PROSCIUTTO PEA TOAST

Prosciutto/Peas/Ricotta/Balsamic

PORK BELLY BUN BUN

Hoisin/Pickled Veggies

STEAK AND ASPARAGUS ROLL

Teriyaki Beef/Asparagus Tips/Chive

LAMB GYRO MEATBALLS

Citrus-Ginger Glaze/Mint Tzatziki

ITALIAN PARMESAN MEATBALLS

Stuffed w/ Basil and Mozzarella/
Marinara/ Basil/Aged Asiago

SMOKED DUCK QUESADILLA

Chihuahua Cheese/Papaya Pico de
Gallo/Avocado Crema/ Cilantro



COCKTAIL PARTY

Sea & Vegetarian

sea

DIJON AND THYME CRAB CAKES

Herb Remoulade/Mango Chutney

TUNA TARTAR WONTON CUP

Avocado Mousse/Sesame-Soy Glaze, Sriracha

SHRIMP CROSTINI

Tomato/Shaved Fennel/Garlic/Red Pepper

MINI SHRIMP PO' BOY

Spicy Remoulade/Shredded Lettuce/
Tomato/Pickle

MINI LOBSTAH ROLL

Lobster Salad/Soft Mini Roll

vegetarian

ELOTE CROSTINI

Grilled Corn/Lime Crema/Cotija/Cilantro

LATIN MELON SKEWERS

Seasonal Melons/Chili-Lime Salt/Cilantro

VEGETARIAN EMPANADA

Fire Roasted Green Chili/Caramelized Onion/
Jack Cheese/Southwest Dipping Sauce

CAPRESE CROUSTADE

Basil/Mozzarella/Tomato/Balsamic Redux

ASPARAGUS AND MUSHROOM TARTS

Balsamic Redux/Grated Grana Padano

WHITE BEAN AND QUINOA CAKE

Red Pepper Romesco



COCKTAIL PARTY

Sliders & Boards



PRIME RIB

Horse Sauce/Arugula/Steak Sauce

APPLE & BRIE

Baked Green Apple/Brie/Apple
Compote/Arugula

CAROLINA STYLE BBQ PORK

Pork Shoulder/Carolina Gold BBQ/
Carrot-Apple Slaw/Sweet & Spicy Pickle

BISON SLIDER

Caramelized Onions/Hook's Cheddar/
House Dill Pickle/50-50 Sauce

BRUSCHETTA BOARD

Array of Flavors and Textures to
Accompany all Guests

TUSCAN SPREAD

Seasonal Veggies/Charcuterie/Dried
Fruit/Cheeses/Olives

ARTISANAL MEAT, CHEESE & CRUDITÉS

Charcuterie/Local Cheeses/Crudités/
Artichoke-Spinach Dip/Crackers

SPREAD BOARD

Hummus/Artichoke-Spin Dip/
Goat Cheese Terrine/Crudités/Fresh Pita

FRUIT BOARD

Seasonal Fresh Fruit



DINNER PARTY

Entrées & BBQ

beef

CHATEAUBRIAND

Honey Carrots/Peas/Demi/Whipped Yukon Golds

GRILLED NY STRIP

Confit Fingerling/Wild Mushroom & Green Peppercorn Sauce/Toasted Panko-Herb Gremolata

FLAT IRON

Cilantro-Lime Rice/Mole Sauce/Tomato-Avocado Salsa

poultry

ROASTED LEMON-HERB CHICKEN

Braised Spring Greens/Buttered Turnips/Carrot Puree/Mustard Cream Sauce/Sorel

SMOKED BBQ CHICKEN

Cheesy Polenta/Wilted Rainbow Chard/Golden Raisin Jus/Chive Biscuits

CHICKEN ROULADE

Asparagus Risotto/Pesto Spring Vegetables

pork

GRILLED PORK CHOPS

Gnocchi/Sweet Corn Succotash/Ham/Dijon Jus/Pickled Mustard Seed

SICHUAN PORCHETTA

Chili-Garlic-Chive Sauce/Vegetable Stir Fry Udon

ISLAND GLAZED PORK LOIN

Vegetable Fried Sticky Jade Rice/Baby Bok Choy



DINNER PARTY

Entrées & BBQ

seafood

HONEY SOY GLAZED SALMON

Baby Bok Choy/Carrots/Black Rice

CITRUS PANKO SEABASS

Truffled Yukons/Asparagus/Meyer Lemon
Beurre Blanc

SOLE & SHRIMP CIOPPINI

Clams/Mussels/Spicy Tomato Puree/
New Potato

TROUT ALMONDINE

Almond/Lemon/Brown Butter/Parsley

vegetarian

FARMER'S MARKET PAPPARDELLE

Sugar Snap Peas/Asparagus/Grilled Sweet
Corn/Baby Heirloom Tomatoes/
Parmesan-Herb Cream Sauce

WILD MUSHROOM PHYLLO PARCEL

Pernod Farro/Sautéed Shallots/Rainbow
Carrots/Snap Peas/Tarragon Cream Sauce

ROASTED CAULIFLOWER STEAK

Honey-Balsamic Carrots/Red Pepper-Walnut
Sauce/Cauliflower Sauce

GRILLED VEGETABLE GALETTE

Carrot/Squash/Mushroom Duxelle/Aged
Balsamic/Grana Padano



DINNER PARTY

Salad & Sides

salads

TOMATO & WATERMELON PANZANELLA

Heirloom Tomato/Basil/ Balsamic/
Mozzarella/Pan Croutons/Mixed Greens

FIG & ARUGULA

Candied Pecans/Chevre/Pancetta Crisps/
Fig-Port Vinaigrette

SPRING SALAD

Spring Greens/Strawberries/Pea
Shoots/Toasted Almonds/Feta/Strawberry-
Rhubarb Vinaigrette

BLUEBERRY & BROCCOLI

Dried Cranberries/Broccoli/Sunflower Seeds/
Feta/Avocado

LITTLE GEM SALAD

Shaved Spring Veggies/Grana Padano/Garlic
Bread Crumbs/Carrot Vinaigrette

sides

GRILLED GLAZED CARROTS

Cumin/Maple/Black Pepper

WHOLE ROASTED CAULIFLOWER

Curry/Lemon/Herbs/Fontina Cheese Sauce

GRILLED ASPARAGUS SALAD

Goat Cheese Crema/Crispy Quinoa/Meyer
Lemon Vinaigrette

GRILLED GARDEN VEGETABLES

Garden Fresh Vegetables/Pesto
Vinaigrette/Fresh Cut Micro Green
Salad/Lemon Zest



SWEETS

Our pastry chef is constantly working on new and flavorful ideas. Ask us what's in season at the moment!

HAVE A FAVORITE DESSERT? LET US KNOW, WE WILL DO OUR BEST TO ACCOMMODATE!



EXTRAS

Custom options just for you

Behind every great party is a list of details that helps create a memorable experience. Let us help you make yours impressionable and uniquely yours

rentals

- Tables
- Chairs
- Linen
- China
- Flatware
- Glassware
- Serving Utensils
- Chaffers

extras

We can recommend & arrange

- DJ
- Florist
- Musician
- Photographer
- Photo Booth
- Specialty Desserts
- Displays





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