

# The James Madison

CONFERENCE CENTER

## SAMPLE MENUS

The James Madison Inn and Conference Center is pleased to present these sample plated dinner catering menus from our preferred Chef, Francisco De la Torre. Owner of the acclaimed Town 220 Restaurant in Madison, he promises to fulfill the vision of your unique event with his culinary expertise.

### Town 220 Restaurant – The Casual Menu

#### Course One

##### **House Salad**

Mixed Field Greens Tossed in Tarragon-Red Wine Vinaigrette

#### Course Two

*Choice of*

##### **Chicken Parmesan**

On a Nest of Linguini topped with Tomato-Basil Sauce & Mozzarella Cheese

##### **Costa Rican Tilapia Putanesca**

Tomatoes, Black Olives & Capers Served with Whipped Potatoes & Sauteed Seasonal Vegetables

##### **Beef Sirloin**

Served with Roasted Red Potatoes & Sauteed Seasonal Vegetables

#### Dessert

*Choice of*

##### **Jack Daniel's Bread Pudding**

Homemade Bread, Golden Raisins & a Dash of Cinnamon topped with Jack Daniel's Sauce

##### **Crème Brulee**

Rich Vanilla Bean Custard with a Caramelized Sugar Crust

#### **\$30/person**

*Menu is for James Madison Inn Events Only  
Price does not include tax or gratuity  
Additional charges for Beverages & Bar Service  
Town 220 Restaurant  
220 West Washington Street  
Madison, GA 30650  
(706)752-1445  
[www.town220.com](http://www.town220.com)*



*The James  
Madison*  
CONFERENCE CENTER

**Town 220 Restaurant – The Bistro Menu**

**Course One**

**Town 22 Salad**

Mixed Field Greens, Golden Raisins, Dried Cranberries & Candied Walnuts Tossed in  
Champagne-Mango Wine Vinaigrette

**Course Two**

*Choice of*

**Pork Tenderloin**

With Mushroom Sauce Served with Roasted Red Potatoes & Sauteed Seasonal Vegetables

**Grilled Salmon**

With Champagne-Herb Butter Sauce Served with Sauteed Spinach & Basmati Rice Pilaf

**12oz. New York Strip**

Served with Roasted Red Potatoes & Sauteed Seasonal Vegetables

**Dessert**

*Choice of*

**Cheese Cake**

Traditional New York Style Served with Raspberry Sauce

**Crème Brulee**

Rich Vanilla Bean Custard with a Caramelized Sugar Crust

**\$35/person**

*Menu is for James Madison Inn Events Only*

*Price does not include tax or gratuity*

*Additional charges for Beverages & Bar Service*

*Town 220 Restaurant*

*220 West Washington Street*

*Madison, GA 30650*

*(706)752-1445*

[www.town220.com](http://www.town220.com)



## **Town 220 Restaurant – 220 Classic Menu**

### **Course One**

*Choice of*

#### **Soup du Jour**

Chef's Choice Homemade Soup

#### **Caesar Salad**

Crisp Romaine Tossed with Parmesan Cheese, Homemade Croutons & 220 Caesar Dressing

### **Course Two**

*Choice of*

#### **Filet Mignon**

Served with Roasted Red Potatoes & Sauteed Seasonal Vegetables

#### **Red Snapper**

With Pecan-Butter Sauce Served with Basmati Rice Pilaf & Sauteed Seasonal Vegetables

#### **Roasted Pork Chop**

With Tarragon Sauce Served with Red Cabbage & Bacon, Baked Apples & Roasted Red Potatoes

### **Dessert**

*Choice of*

#### **Flourless Chocolate Cake**

Triple Layer Flourless Chocolate Cake with Rich, Creamy Chocolate & Orange Mousse Topped with Semi-Sweet Chocolate Ganache

#### **Fresh Berries Napoleon**

Crisp Pastry Dough Stuffed with Rich, Vanilla Custard & Fresh Seasonal Berries Served over a Warm Bed of Homemade Caramel Sauce

### **\$41/person**

*Menu is for James Madison Inn Events Only*

*Price does not include tax or gratuity*

*Additional charges for Beverages & Bar Service*

*Town 220 Restaurant*

*220 West Washington Street*

*Madison, GA 30650*

*(706)752-1445*

[www.town220.com](http://www.town220.com)



# The James Madison

CONFERENCE CENTER

## Town 220 Restaurant – The Steak Lover’s Menu

### Appetizers

*One Platter on Each Table*

**Seared Crab Cakes** with Tomato-Basil Sauce

**Shrimp Tempura** with Honey-Cilantro Aioli

**Fried Calamari** Served with Sweet Chili Sauce & Cocktail Sauce

### Course Two

*Choice of*

#### **Iceberg Wedge**

Bacon, Red Onion & Tomato Topped with Bleu Cheese Crumbles & Bleu Cheese Dressing

#### **Wild Mushroom Soup**

Garnished with Fresh Chives & Truffle Oil

### Course Three

*Choice of*

#### **Roasted Pork Chop**

With Tarragon Sauce Served with Red Cabbage & Bacon, Baked Apples & Roasted Red Potatoes

#### **Ahi Tuna Steak**

With Wasabi-Ginger Beurre Blanc, Whipped Potatoes & Sauteed Seasonal Vegetables

#### **Rack of Lamb**

Fresh Herb Crusted Lamb Served with Refreshing Mint Sauce, Whipped Potatoes & Sauteed Seasonal Vegetables

#### **8oz. Filet Mignon**

Served with Roasted Red Potatoes & Sauteed Seasonal Vegetables

#### **14oz. Ribeye**

Served with Roasted Red Potatoes & Sauteed Seasonal Vegetables

### Dessert

*Choice of*

#### **Flourless Chocolate Cake**

Triple Layer Flourless Chocolate Cake with Rich, Creamy Chocolate & Orange Mousse Topped with Semi-Sweet Chocolate Ganache

#### **Fresh Berries Napoleon**

Crisp Pastry Dough Stuffed with Rich, Vanilla Custard & Fresh Seasonal Berries Served over a Warm Bed of Homemade Caramel Sauce

#### **Cheese Cake**

Traditional New York Style Served with Raspberry Sauce

**\$53/person**

*Menu is for James Madison Inn Events Only*

*Price does not include tax or gratuity*

*Additional charges for Beverages & Bar Service*

*Town 220 Restaurant*

*220 West Washington Street*

*Madison, GA 30650*

*(706)752-1445*

[www.town220.com](http://www.town220.com)

