



The Dolley Madison

• PRIVATE DINING ROOM •

~ Menu One ~

First Course

Belgian Endive Salad

candied pecans, gorgonzola with raspberry vinaigrette

or

Roasted Red Pepper Bisque

with sambuca cream

Second Course

Grilled Marinated Beef Medallions

burgundy shitake mushroom demi-glace, parmesan garlic whipped potatoes and sautéed green beans with cherry tomatoes

or

Pan Roasted Fresh Salmon

strawberry mango champagne salsa,
rice pilaf and sautéed summer medley

or

Quinoa Savory Cakes

topped with sautéed kale, butternut squash, toasted pine nuts drizzled with balsamic glaze and served with honey dill glazed carrots

Dessert

Flourless Chocolate Torte

raspberry and white chocolate cream sauce

or

Key Lime Pie

with kiwi puree

\$42 per person + 12.3% tax and 20% gratuity



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~ Menu Two ~

First Course

Caesar Salad

crisp romaine hearts, parmesan, house-made garlic herb croutons, house-made creamy caesar dressing

or

Cream of Mushroom Soup

Second Course

Southern Pecan Grilled Chicken

southern spiced boneless chicken breast grilled and topped with candied pecans and honey mustard sherry sauce served with rice pilaf, and honey dill glazed carrots

or

Pan Roasted Fresh Salmon

lemon caper white wine butter sauce,
rice pilaf and sautéed summer medley

or

Eggplant Parmesan

lightly fried, topped with homemade marinara and melted mozzarella,
parmesan garlic whipped potatoes and sautéed green beans with cherry tomatoes

Dessert

New York Style Cheesecake

with strawberry sauce

or

Key Lime Pie

with kiwi puree

\$38 per person + 12.3% tax and 20% gratuity



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~ Menu Three ~

First Course

The Dolley Salad

mixed greens, tomatoes, carrots, pickled onions and cucumbers with a balsamic vinaigrette

or

Chicken Tortilla Soup

jack + cheddar cheese, tortilla strips

Second Course

Panko Crusted Chicken Picatta

fried chicken cutlets with lemon butter pan sauce served with
rice pilaf, sautéed green beans and cherry tomatoes

or

Cornmeal Crusted Catfish

topped with pecan cream sauce, rice pilaf
and honey dill glazed carrots

or

Roasted Vegetarian Alfredo

roasted seasonal veggies tossed with house-made alfredo and angel hair

Dessert

Lemon Tarts

creamy lemon curd filled pastry

or

Apple Cobbler

with vanilla ice cream

\$30 per person + 12.3% tax and 20% gratuity