Sandwich Platters

EACH TRAY SERVES APPROXIMATELY 15-20 PEOPLE (TRAY: \$115)

Grilled Vegetables Panini A hearty combination of grilled vegetables on grilled panini bread.

Philly Cheese Steak Sandwich

Shaved steak, melted american cheese, sautéed peppers & onions on a toasted roll.

Chicken Pesto Panini

Grilled chicken, fresh pesto & mozzarella on grilled panini bread.

Chicken Parm Sandwich

Breaded chicken, marinara sauce, & melted mozzarella on a toasted roll.

Meatball Parm Sandwich

Homemade meatballs with marinara sauce & melted mozzarella on a toasted roll.

Sausage and Peppers Sandwich

Sautéed sausage with peppers & onions on a toasted roll.

Veal Parm Sandwich

Breaded veal cutlet with marinara sauce & mozzarella on a toasted roll.

Roasted Turkey Sandwich

Roasted turkey, mayo, cranberry sauce & stuffing on toasted roll.

Side Dishes

HALF TRAY: \$65 | FULL TRAY: \$90

Vegetable Couscous Sautéed Baby Carrots & Zucchini Sautéed Vegetable Medley Green Beans Almondine Cauliflower Au Gratin Potato Lyonnaise **Creamy Mashed Potatoes** Garlic Mashed Potatoes **Candied Sweet Potatoes** Wild Rice Medley Saffron Rice Pilaf

Kids Menu

HALF TRAY FULL TRAY

Cheese & Chicken Quesadillas	45	85
Pigs in a Blanket	40	75
Nachos with Guacamole,	40	75
Shredded Cheese & Salsa		
Mozzarella Sticks with Marinara	40	75
Mini Pizzas	35	65
French Fries	25	50
Macaroni & Cheese	40	75
Stuffed Shells	40	75
Chicken Tenders	65	125
Chicken Parmesan	65	125
Hamburger Sliders	60	115
Cheeseburger Sliders	60	115

Dessert

(\$9 PER PERSON)

Cheesecake Chocolate Brownie Apple Pie

Carrot Cake

Crème Brûlée

A velvety custard topped with a crispy caramelized sugar crust.

*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness. Please notify your server of any food allergies when you order.

Special Catering Menu



Call: 203-318-8362



Follow us on Facebook & Instagram



DonahuesMadisonBeachGrille

VISIT OUR WEBSITE:

www.donahuesmadisonbeachgrille.com



1320 Boston Post Rd, Madison, CT 06443

Salads Hot Trays Appetizers

						1 1		
				HALF TRAY	FULL TRAY		HALF TRAY	FULL TRAY
Cran Last & Damaina	HALF TRAY	FULL TRAY 65	Chicken Française	70	125	Ahi Tuna Nachos	80	145
Green Leaf & Romaine Lettuce Salad Toasted almonds, feta cheese, dried cranberries,	45	05	Lemon butter sauce Chicken Marsala Fresh mushrooms, Marsala wine sauce	70	125	Bang-Bang Shrimp Mini French Dip Sandwiches	80 65	145 115
shaved red onion, and sweet red wine vinaigrette Donahue's House Salad	40	60	Chicken Diane Prosciutto, Swiss cheese, port wine demi-glace	80	145	Bavarian Meatballs	50	90
A blend of fresh leafy greens, grape tomatoes, cucumbers, red onions & carrots with your choice	40	00	Provencal Style Chicken Breast Capers, roasted tomatoes, onions, black olives	70	125	Buffalo Chicken Wings	50	90
of dressing: Balsamic Vinaigrette, Blue Cheese, or Cucumber Dill Ranch		o=	French Cut Chicken Breast Sherry Dijon reduction	65	115	Panko Coconut-Crusted Chicken with Lemon Vinaigre	65	115
Roasted Beet Salad Goat cheese, candied pecans, baby greens, and	60	85	Herb Roasted Pork Tenderloin Pan demi-glace	80	145	Clams Casino	50	90
strawberry balsamic vinaigrette Spinach Salad	40	60	Pork Chops with Spiced Apple Spiced apple sauce	80	145	Fried Calamari	80	145
Baby spinach, grape tomatoes, mushrooms, bacon, hard-boiled egg, and honey mustard dressing			Barbecue Baby Back Ribs Southern Barbecue sauce	90	160	Poached Jumbo Shrimp with Horseradish Cocktail Sauce	160	290
Gorgonzola Salad Field greens, gorgonzola cheese, candied walnuts, shaved pears, and balsamic vinaigrette	45	65	Sausage and Peppers Italian sweet sausage, bell peppers, onions	65	115			
			Sliced Roast Beef Au Jus Angus beef, natural jus	80	145	Pasta		
Soups			Grilled Marinated Sliced New York Sirloin New York sirloin, horseradish cream sauce	(Full Tray Only)	230	Penne Rigato	60	FULL TRAY
SERVED IN QUARTS (EACH QUART SERVES 4–5 PEOPLE)		Beef Tenderloin Beef tenderloin, Merlot wine reduction	(Full Tray Only)	240	Fresh plum tomatoes, fresh basil, parmesan Reggiano o Gnocchi Pomodoro	65	125	
\$27 PER QUART	•		Slow-Roasted Prime Rib Prime rib, natural jus	(Full Tray Only)	250	Fresh basil, tomatoes, mozzarella, parmesan Reggiano Cavatelli Pasta	and ricotta che	eese 125
New England Clam C Classic creamy chowder with clam		-	Austrian Wiener Schnitzel Breaded Veal schnitzel, spätzle, lemon butter sauce	120	215	Kalamata olives, plum tomatoes, toasted garlic, and ca Penne Pasta with Roasted	pers 55	115
and vegetables. Rhode Island Clam Chowder		Jaeger Schnitzel Breaded Veal schnitzel, wild mushrooms creamy sauce, spä	120	215	Cauliflower Grilled tomatoes, garlic, spinach, and grilled feta cheese			
Broth-based chowder with fresh clams	and vegetables		Codfish Piccata Wild caught Cod, lemon butter sauce, capers, roasted tomate	120	215	Sausage Penne Pasta Spinach, roasted tomatoes, garlic, and fresh basil	65	125
Lobster Bisque Rich and creamy bisque garnished wit	th fresh lobster.		Stuffed Sole Wild caught Sole fillets, crab & shrimp stuffing	140	250	Four Cheese Lasagna A rich blend of four cheeses in a classic lasagna	80	140
Creamed Cauliflower Creamy and smooth cauliflower soup.		Bourbon Glazed Salmon Atlantic Salmon, bourbon glaze	120	215	Tequila Shrimp Penne Penne pasta, Cajun cream sauce, diced tomatoes, and s	80 scallions	140	
Butternut Squash Bisque Smooth bisque made with roasted butternut squash.		Pan-Seared Salmon	120	215	Linguini & Clams Little neck clams, extra virgin olive oil, garlic, fresh herb	80 os, with your	140	

choice of red or white sauce

Atlantic Salmon, honey, soy sauce, ginger