

Dinner Buffets

Buffets may be displayed for a **maximum of two hours**. All dinner buffets include iced tea or lemonade, fresh baked bread and chef's choice dessert.

When a private dining room is required, a set up fee will apply. **Minimum of 30 people.**

Birdie

Garden Salad*
 (Mixed Greens, Cucumbers, Tomatoes,
 Red Onions, Radishes, Carrots)
 Wild Rice Salad *
 Broccoli Raisin Salad *
 Chicken Marsala*
 Seared Chicken Breast, Mushrooms, Onions,
 Marsala Demi Reduction
 Pork Carbonara
 Green Peas, Pancetta, Mornay Sauce
 Vegetable Paella*
 Saffron Rice, Wild Mushrooms, Onions, Red Peppers, Peas
 Indian Harvest® Risotto Cakes
 Red Pepper Coulis, Fig Balsamic
 Seasonal Vegetables
 \$33 per person

Eagle

Orchard Salad*
 (Spring Greens, Spinach, Strawberries, Apples,
 Candied Pecans, Lime Pineapple Vinaigrette)
 Roasted Garlic Orzo Salad
 Lemon Harissa Dressing
 Tri-Pepper Artichoke Salad
 Black and Blue Hanger Steak*
 Oven Broiled Cod, Spinach
 Egg Plant Parmesan
 Seasonal Vegetables*
 Yukon Gold Mashed Potatoes*
 \$35 per person

Classic Italian

Caesar Salad
 Fresh Fennel and Cabbage Salad*
 Caprese Salad*
 Shrimp Pesto Penne
 Spinach and Cheese Manicotti
 Classic Lasagna, Italian Sausage
 Seasonal Vegetables*
 \$37 per person

Bogie

Madden's House Salad
 (Walnuts, Craisins, Feta, Honey Mustard Dressing)
 Cauliflower, Applewood Smoked Bacon
 and Blue Cheese Salad
 Tzatziki Bowtie Salad
 Top Sirloin Steaks
 Caramelized Mushrooms and Onions, Demi Glace
 Seared Chicken Breast Florentine
 Seared Chicken Breast Roma Tomatoes, Peppers,
 Onions, Garlic, Spinach, White Wine Sauce
 Vegetable Crepes
 Red Pepper Coulis, Fig Balsamic
 Wild Rice Pilaf and Roasted Baby Red Potatoes
 Seasonal Vegetable
 \$35 per person

Hole in One

Kale Caesar Salad
 Heirloom Caprese Salad
 Barrel Aged Balsamic
 Cous Cous and Quinoa Salad
 Honey Ginger Balsamic Salmon
 Caramelized Apples
 Beef Tenderloin Medallions, Gorgonzola Pesto
 Vegan Picadillo
 Spiced Lentils, Potatoes, Tomatoes, Olives, Raisins, Rice
 Seasonal Vegetables
 Duck Fat Fingerling Potatoes
 \$51 per person

Caribbean

Sweet Green Salad
 (Spinach Greens, Strawberries, Goat Cheese,
 Red Onion, Miso Ginger Dressing*)
 Island Mango Slaw*
 Southwest Black Bean and Corn Salad*
 Pork Tenderloin
 Fresh Pineapple Salsa, Authentic Jerk Sauce
 (served on side) *
 Blackened Red Snapper
 Spiced Ginger Glace*
 Coconut Rice and Red Beans*
 Seasonal Vegetables*
 \$37 per person

Carving Station Buffet Enhancement

Pricing valid when added to a buffet

Wild Acres® Turkey*	\$9 per person
Honey Glazed Ham*	\$9 per person
Beef Prime Rib*	\$12 per person
House Smoked Pork Tenderloin*	\$12 per person
Beef Tenderloin*	\$17 per person



MINNESOTA'S CLASSIC RESORT

All prices are subject to service charge & MN State Sales Tax

*Indicates Gluten Free

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