# 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 private dining is required, a rental fee may be incurred. 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 Veaetables

\$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 Ega 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

\$17 per person

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\*



All prices are subject to service charge & MN State Sales Tax \*Indicates Gluten Free