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 Veaetables

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

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*

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*

Classic Italian

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

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



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