

# 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, Ranch Dressing)  
 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  
 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

### Carving Station Buffet Enhancement

Pricing applies 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

## 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

## 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

## 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



DINNERS | BUFFETS



MINNESOTA'S CLASSIC RESORT

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

\*Indicates Gluten Free

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