



*Celebrate* at MADDEN'S  
MINNESOTA'S CLASSIC RESORT

# Holiday Party Planning Guide 2023







## HORS D'OEUVRES

### ON ICE

Begin your event by treating your guests to Madden's magnificent Hors D'oeuvres. Prepare to astound your guests as they savor these exceptional culinary delights. 3 dozen minimum required.

#### **Seafood Tower** *gf* (per person market price)

Lobster tail, shrimp, mussels, oysters, snow crab, scallop ceviche, octopus

#### **Caviar & Oysters** (per person market price)

Oysters on the half shell, naan bread, buttered rye bread, crème fraîche, dill, lemon, mignonette, hot sauce.  
Caviar selections available upon request.

#### **Madden's Shrimp Cocktail** *gf* \$48 per dz

Cocktail sauce, lemons

#### **Crostinis** (Price per dozen)

##### **Grilled Peach & Boursin** \$30

French bread crostini, herbed boursin cheese, grilled peach, dill

##### **Cold Smoked Salmon on Rye** \$35

Avocado, egg, capers, pickled onion, fresh dill, tzatziki sauce

##### **Smoked Chicken Salad** \$30

French bread, sage mayonnaise, onions, celery, pecans, pomegranate seeds

#### **Skewers** (Price per dozen)

##### **Caprese** *gf* \$24

Heirloom cherry tomatoes, mozzarella, basil, red onion, balsamic vinaigrette

##### **Antipasto** *gf* \$28

Salami, grilled artichoke, roasted tomatoes, mozzarella, basil, pepperoncini

#### **Boards** (Price per person)

##### **International Cheese** \$16

Premium domestic & international cheeses, hard & soft varieties, assorted crackers (gluten free crackers available upon request)

##### **Charcuterie** \$22

Selection of MN & WI cheeses, speck, prosciutto, gin & juice salami, dried fruits, crackers & assorted breads (gluten free crackers available upon request)

##### **Bruschetta** \$15

Portobella mushrooms, roasted garlic cloves, roasted red peppers, tomato bruschetta, mozzarella, fresh basil, olive oil grilled ciabatta

##### **Sushi** \$48 per dz

Chef Darrell's choice or request your favorite rolls (*gf* sushi rolls available), wasabi, soy, pickled ginger

Menu & prices are subject to change.

All prices are subject to 20% service charge and MN State Sales Tax.



## HORS D'OEUVRES

### SERVED WARM

#### Vegetarian

Feta Spinach Phyllo Bites \$36 dz

Spinach Gorgonzola Mushroom Caps *gf* \$32 dz

Vegetable Egg Rolls \$36 dz

Sweet & sour sauce

Parmesan Artichoke Dip \$8 per person

Crostini & crackers (gluten free crackers available upon request)

#### Seafood

Crab Rangoon Dip \$8 per person

Crostini & crackers (gluten free crackers available upon request)

Firecracker Shrimp *gf* \$48 dz

Wrapped in prosciutto, honey sriracha sauce

Coconut Shrimp \$48 dz

Plum sauce

Bacon Wrapped Scallops *gf* \$60 dz

#### Carnivore (per dozen)

Pork Vegetable Potstickers \$30 dz

Ponzu dipping sauce

Baked Meatballs \$30 dz

Choose BBQ, Swedish, marinara & pesto, peppercorn cognac demi

Sausage Mushroom Caps *gf* \$36 dz

Gruyere, merlot demi

Pig Shots *gf* \$40 dz

Keilbasa wrapped with bacon, filled with cheddar chive cream cheese & baked

Chicken Wings *gf* \$25 dz

Choose buffalo, parmesan garlic, Carolina bbq

Beef Wellington Crostini \$36 dz

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## PLATED DINNERS

\$48 per person, includes salad, entrée, dessert & fresh bread

Select 1 Salad for all guests, 2 Sides for all guests, up to 3 Entree choices for all guests, 1 Dessert for all guests  
(Pre order required)

### SALADS (Select 1)

#### Roasted Butternut *gf*

Spring greens, roasted butternut squash, pepitas, feta cheese, raisins, apple vinaigrette

#### Garden Salad *gf*

Spring greens, heirloom cherry tomatoes, cucumber, carrot, red onion, bell peppers, choose your dressing

#### Caesar

Romaine lettuce, parmesan cheese, croutons, kalamata olives, pepperoncini, Caesar dressing

#### Roasted Beet *gf* +\$3

Spring mix, feta, avocado, grapefruit, orange segment, pecans, dill, lemon vinaigrette, roasted red & gold beets

#### Prosciutto Burrata *gf* +\$3

Arugula, shaved prosciutto, burrata, truffle oil, dried fig, balsamic vinaigrette

### SIDES (Select 2)

Roasted Garlic Mushroom Risotto *gf*

Seasoned Roasted Red Potatoes *gf*

Garlic Mashed Yukon Gold Potatoes *gf*

Roasted Sweet Potatoes *gf*

Wild Rice Pilaf *gf*

Balsamic Bacon Brussel Sprouts *gf*

Grilled Asparagus *gf*

White Balsamic Garlic Green Beans *gf*

Madden's Roasted Vegetable Blend *gf*

### ENTRÉES (Select up to 3)

#### Chicken

##### Chicken Cacciatore *gf*

8 oz airline chicken breast, bell peppers, tomatoes, garlic, herbs

##### Chicken Marsala *gf*

8 oz airline chicken breast, Marsala mushroom cream sauce

##### Chicken Prosciutto Picatta *gf*

8 oz airline chicken breast, caper beurre blanc, lemons

#### Pork & Beef

##### BBQ Baby Back Ribs *gf*

1/2 Rack ribs, made in house

##### 12 oz Pork Porterhouse *gf*

Bourbon mushroom demi

##### 10 oz Top Sirloin *gf*

Mushrooms & onion, sherry demi

#### From the Water

##### Blackened Mahi Mahi *gf*

Mango salsa, beurre blanc

##### Herb Roasted Salmon *gf*

Honey ginger glaze

##### Blackened Walleye *gf*

Beurre blanc

##### Lemon Pepper Broiled Walleye *gf*

Beurre blanc

##### Coconut Chipotle Shrimp (6) *gf*

Lime coconut chipotle cream

#### Vegetarian

##### Vegetable Kebabs *gf*

Roasted red pepper coulis, grilled mixed vegetable skewers

##### Coconut Curry Ramen

Snap pea vegetable mix, ramen noodles, coconut curry broth, soft boiled egg, mushrooms

##### Butternut Squash Risotto *gf*

Pepita seeds, green onion, mushrooms, roasted red peppers

### DESSERT (Select 1)

Cheesecake- flavor to be chosen

Layered Cake- flavor to be chosen

Flourless Chocolate Torte *gf*

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## DUET PLATE

\$52 per person, includes salad, entrée, dessert & fresh bread

Select 1 Salad for all guests, 2 Sides for all guests, up to 2 Entree choices for all guests, 1 Dessert for all guests  
(Pre order required)

### SALADS *(Select 1)*

#### Roasted Butternut *gf*

Spring greens, roasted butternut squash, pepitas, feta cheese, raisins, apple vinaigrette

#### Garden Salad *gf*

Spring greens, heirloom cherry tomatoes, cucumber, carrot, red onion, bell peppers, choose your dressing

#### Caesar

Romaine lettuce, parmesan cheese, croutons, kalamata olives, pepperoncini, Caesar dressing

#### Roasted Beet *gf* +\$3

Spring mix, feta, avocado, grapefruit, orange segment, pecans, dill, lemon vinaigrette, roasted red & gold beets

#### Prosciutto Burrata *gf* +\$3

Arugula, shaved prosciutto, burrata, truffle oil, dried fig, balsamic vinaigrette

### SIDES *(Select 2)*

Roasted Garlic Mushroom Risotto *gf*

Seasoned Roasted Red Potatoes *gf*

Garlic Mashed Yukon Gold Potatoes *gf*

Roasted Sweet Potatoes *gf*

Wild Rice Pilaf *gf*

Balsamic Bacon Brussel Sprouts *gf*

Grilled Asparagus *gf*

White Balsamic Garlic Green Beans *gf*

Madden's Roasted Vegetable Blend *gf*

### DUET PLATE ENTRÉES *(Select 2)*

#### 4 oz Top Sirloin *gf*

sherry demi glace

#### Chicken Prosciutto Picatta *gf*

4 oz chicken breast, lemons, caper beurre blanc

#### Walleye

Choose from blackened *gf* or lemon pepper broiled *gf* with beurre blanc, or deep fried (not *gf*) with chipotle rémoulade

#### Blackened Mahi Mahi *gf* 4 oz

mango salsa, beurre blanc

#### Shrimp *gf* (3pc)

Choose from blackened with beurre blanc, garlic scampi butter shrimp, or coconut chipotle shrimp

#### Brown Sugar Cumin Pork Tenderloin *gf*

mango salsa

#### Salmon *gf*

4 oz herb roasted or blackened, honey ginger glaze

#### BBQ Baby Back Ribs *gf*

1/4 rack baby back ribs, made in house

### DESSERT *(Select 1)*

Cheesecake- flavor to be chosen

Layered Cake- flavor to be chosen

Flourless Chocolate Torte *gf*

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## ELEVATED PLATED DINNERS

\$75 per person, includes salad, entrée, dessert & fresh bread

Select 1 Salad for all guests, 2 Sides for all guests, up to 3 Entree choices for all guests, 1 Dessert for all guests

### SALADS (Select 1)

#### Roasted Butternut *gf*

Spring greens, roasted butternut squash, pepitas, feta cheese, craisins, apple vinaigrette

#### Garden Salad *gf*

Spring greens, heirloom cherry tomatoes, cucumber, carrot, red onion, bell peppers, choose your dressing

#### Caesar

Romaine lettuce, parmesan cheese, croutons, kalamata olives, pepperoncini, Caesar dressing

#### Roasted Beet *gf* +\$3

Spring mix, feta, avocado, grapefruit, orange segment, pecans, dill, lemon vinaigrette, roasted red & gold beets

#### Prosciutto Burrata *gf* +\$3

Arugula, shaved prosciutto, burrata, truffle oil, dried fig, balsamic vinaigrette

### SIDES (Select 2)

Roasted Garlic Mushroom Risotto *gf*

Seasoned Roasted Red Potatoes *gf*

Garlic Mashed Yukon Gold Potatoes *gf*

Roasted Sweet Potatoes *gf*

Wild Rice Pilaf *gf*

Balsamic Bacon Brussel Sprouts *gf*

Grilled Asparagus *gf*

White Balsamic Garlic Green Beans *gf*

Madden's Roasted Vegetable Blend *gf*

## ELEVATED PLATED ENTRÉES (Select up to 3)

#### Blackened Grouper *gf*

8 oz. grouper, pineapple salsa, beurre blanc

#### Pan Fried Chilean Sea Bass *gf*

8 oz. bass, curry caper butter

#### Snow Crab Legs *gf*

1 pound crab, drawn butter

#### 7 oz Lobster Tail *gf*

Drawn butter

#### Lemon Pepper Halibut *gf*

Olive tapenade

#### Bacon Wrapped Scallops (3) *gf*

Butternut puree, garlic roasted tomato butter

#### 6 oz Filet Mignon *gf*

Bearnaise sauce, horseradish

#### 12 oz New York Strip *gf*

Green peppercorn butter, roasted tomatoes

#### 8 oz Hanger Steak *gf*

Peppercorn cognac demi, mushrooms, onions

#### 12 oz Grilled Ribeye *gf*

Roasted garlic herb butter

#### 12 oz Prime Rib *gf* (15 order minimum)

Au jus, horseradish cream

### DESSERT (Select 1)

Cheesecake- flavor to be chosen

Layered Cake- flavor to be chosen

Flourless Chocolate Torte *gf*

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## ELEVATED DUET PLATED DINNERS

\$85 per person, includes salad, entrée, dessert and fresh bread  
 Select 1 Salad for all guests, 2 Sides for all guests, 2 Entrée option for all guests, 1 Dessert for all guests

### SALADS (Select 1)

#### Roasted Butternut *gf*

Spring greens, roasted butternut squash, pepitas, feta cheese, raisins, apple vinaigrette

#### Garden Salad *gf*

Spring greens, heirloom cherry tomatoes, cucumber, carrot, red onion, bell peppers, choose your dressing

#### Caesar

Romaine lettuce, parmesan cheese, croutons, kalamata olives, pepperoncini, Caesar dressing

#### Roasted Beet *gf* +\$3

Spring mix, feta, avocado, grapefruit, orange segment, pecans, dill, lemon vinaigrette, roasted red & gold beets

#### Prosciutto Burrata *gf* +\$3

Arugula, shaved prosciutto, burrata, truffle oil, dried fig, balsamic vinaigrette

### SIDES (Select 2)

Roasted Garlic Mushroom Risotto *gf*

Seasoned Roasted Red Potatoes *gf*

Garlic Mashed Yukon Gold Potatoes *gf*

Roasted Sweet Potatoes *gf*

Wild Rice Pilaf *gf*

Balsamic Bacon Brussel Sprouts *gf*

Grilled Asparagus *gf*

White Balsamic Garlic Green Beans *gf*

Madden's Roasted Vegetable Blend *gf*

## ELEVATED DUET PLATED ENTRÉES (choose two for all guests)

#### 6 oz Hanger Steak *gf*

Peppercorn cognac demi, mushrooms, onions

#### 4 oz Filet Mignon *gf*

Bearnaise sauce

#### 5 oz Lobster Tail *gf*

Drawn butter

#### Bacon Wrapped Scallops (2)

Butternut puree, garlic roasted tomato butter

#### Snow Crab Legs

1/2 Pound crab, drawn butter

#### Lemon Pepper Halibut

4oz halibut, olive tapenade

#### Blackened Grouper

4oz grouper, pineapple salsa, beurre blanc

### DESSERT (Select 1)

Cheesecake- flavor to be chosen

Layered Cake- flavor to be chosen

Flourless Chocolate Torte *gf*

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## DINNER BUFFETS

Minium 30 people. Includes fresh baked bread & dessert.

### MEXICAN \$42 per person

Chipotle Chicken Thighs  
*ranchero sauce, bell peppers & onion*

Brown Sugar Cumin Pork Tenderloin  
*mango salsa*

Mexican Street Corn Salad

Yellow Rice

Avocado Black Bean Salad  
*spring mix, tomatoes, radishes, scallion, cilantro lime dressing*

Churros or Tres Leche Cake

### GULL LAKE \$50 per person

4 oz Top Sirloin  
*mushrooms & onions, sherry demi*

Deep Fried Walleye with Chipotle Rémolade or Lemon  
Pepper Broiled Walleye  
*beurre blanc*

Garlic Yukon Gold Mashed Potatoes

Madden's Roasted Vegetable Blend

Garden Salad  
*tomatoes, cucumber, carrot, red onion, bell pepper, assorted dressings*

Chipotle Corn & Black Bean Sala

### ITALIAN \$45 per person

Chicken Marsala  
*chef's linguine*

Snapper Picatta  
*asparagus*

Roasted Garlic Mushroom Risotto

Garlic Balsamic Green Beans

Caesar Salad  
*romaine lettuce, parmesan cheese, croutons, kalamata olives, pepperoncini, Caesar dressing*

Caprese Salad  
*sliced heirloom tomatoes, fresh mozzarella, fresh basil, red onion, balsamic dressing*

### MADDEN FAVORITE

\$55 per person

Blackened Mahi Mahi  
*mango salsa, beurre blanc*

Grilled Hanger Steak  
*cabernet demi, bleu cheese*

Bacon Brussel Sprouts

Seasoned Roasted Red Potatoes

Roasted Beet Salad  
*spring greens, feta cheese, tomatoes, avocado, grapefruit, orange segments, candied pecans, dill lemon vinaigrette*

Madden's House Salad  
*mesclun greens, walnuts, craisins, feta, apple vinaigrette*

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## DINNER BUFFETS

Minium 30 people. Includes fresh baked bread & dessert.

### SEAFOOD BOIL

\$85 per person

Shrimp, Littleneck Clams, Snow Crab Legs, Lobster claws

Andouille Sausage

Fresh Sweet Corn

Yellow Rice

Coleslaw & Potato Salad

Roasted Sweet Potatoes

Corn Bread- honey butter

### HOLIDAY Market Price

Snow Crab Legs  
*drawn butter*

Prime Rib Carving Station  
*au jus, horseradish cream*

Grilled Asparagus

Roasted Garlic Mushroom Risotto

Garlic Yukon Gold Mashed Potatoes

Caesar Salad  
*romaine lettuce, parmesan cheese, croutons, kalamata olives, pepperoncini, Caesar dressing*

Poppyseed Berry Salad  
*baby spinach, spring greens, mixed fresh berries, walnuts, poppyseed vinaigrette*

### PRESIDENTIAL Market Price

Carved Beef Tenderloin  
*mushrooms & onion, bearnaise sauce*

Garlic Butter Lobster Tail  
*drawn butter*

Garlic Herb Yukon Fingerling Potatoes

Chive Mushroom Risotto

Bacon Brussel Sprouts

Roasted Beet Salad  
*spring greens, feta cheese, tomatoes, avocado, grapefruit, orange segments, candied pecans, dill lemon vinaigrette*

Garden Salad  
*mixed greens, cucumbers, tomatoes, red onions, carrots, ranch dressing*

### CARVING STATION

Upgrade your buffet by adding a carving station.  
Additional per person price

Prime Rib \$20  
*au jus, horseradish cream*

Beef Tenderloin \$20  
*mushrooms & onion, horseradish cream, bearnaise sauce*

Brown Sugar Cumin Pork Tenderloin \$15  
*mango salsa*

Honey Whole Grain Roasted Salmon Fillet \$15

Herb Roasted Turkey \$12  
*cranberry chutney, rosemary whole grain mustard bbq*

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# HOST YOUR HOLIDAY PARTY AT MADDEN'S



*Celebrate*  
at MADDEN'S  
**Madden's**  
*on Gull Lake*

Say cheers to the holiday season at Madden's! Celebrate your friends, family, or employees in one of Madden's festively decorated holiday party venues. Madden's event planners will guide you through the best options for your group, large or small! Contact Jessica at [JRingle@maddens.com](mailto:JRingle@maddens.com) for info

## HOLIDAY PARTY VENUES

### WILSON BAY DINING ROOM

- Gull Lake views
- Picturesque location
- Cozy fireplace
- For groups up to 200

### PEMMICAN ROOM

- Gull Lake views
- Intimate setting
- Picturesque location
- For groups of 25—80

### TOWN HALL

- For Large events
- Festively decorated
- Perfect for entertainment
- For groups up to 600



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