

THE SNOWGLOBE FOOD MENU

Please send back your selections to the front desk 48-hours in advance of your reservation so we have time to prepare everything we need for your experience. This form is a fillable pdf so you can simply type in your selections and email back to reception@madisonclub.org.

On Wednesday and Thursday there is \$150 minimum plus the \$150 rental fee and on Friday and Saturday there is \$300 minimum plus the \$150 rental fee. On Wednesdays and Thursdays 1/2 orders are available.

MEMBER NAME: _____ MEMBER #: _____ CELL PHONE #: _____

RESERVATION DATE: _____ RESERVATION TIME: _____

Reservations are only available Wednesday through Saturday from 5:00 PM - 7:00 PM or 8:00 PM - 10:00 PM.

Ursa Minor	COST	QTY.
PACKAGE INCLUDES (serves 6) <ul style="list-style-type: none"> Seasonal cheese plate featuring Snow White Cheddar, Glacier Blue, Maple Gouda, and dry cured meat (gluten-free) Honey roasted nuts (gluten-free) Dry rubbed chicken drummies served with black bean dip (gluten-free) Saffron and salami steamed mussels 	\$150	
Orion's Belt	COST	QTY.
PACKAGE INCLUDES (serves 6) <ul style="list-style-type: none"> Sweet potato fries with truffle aioli* (gluten-free) Assorted bacon wraps (gluten-free) Beer battered cheese curds Mini Nashville hot chicken sammies[?] Tempura vegetables with curry aioli* 	\$150	
Ursa Major	COST	QTY.
PACKAGE INCLUDES (serves 6) <ul style="list-style-type: none"> Ahi Tuna Poke Wontons, sesame, avocado* Cola Guajillo Barbacoa mini tacos (gluten-free) Maple Gouda grilled cheese with herb roast tomato dip Local mushroom garlic bread with horseradish cream, gruyere and cured ham 	\$185	
Polaris	COST	QTY.
PACKAGE INCLUDES (serves 6) <ul style="list-style-type: none"> Rum marinated grilled shrimp skewers with toasted peanuts (gluten-free) Scallop ceviche served with avocado puree and crispy tortillas* (gluten-free) Jerk chicken wings (gluten-free) Jamaican lamb curry cups* (gluten-free) Plantain chips with creamy chili dip (gluten-free) 	\$220	

Northern Lights	COST	QTY.
<p>PACKAGE INCLUDES (serves 6)</p> <ul style="list-style-type: none"> • <i>Alaskan seafood tower featuring snow crab, oysters, smoked sturgeon dip, and shrimp cocktail (gluten-free)</i> • <i>Caviar toast with goat cheese mousse and herbs</i> • <i>Sausage and cheese stuffed clams</i> • <i>Foie mousse profiteroles with pickled onions and Luxardo cherries</i> • <i>Beet skewers with radicchio, feta and pistachio herb pesto (gluten-free)</i> • <i>Seared venison with rosemary port sauce, roast mushrooms and hickory nuts* (gluten-free)</i> 	\$300	

Milky Way Dessert	COST	QTY.
<p>PACKAGE INCLUDES (serves 6)</p> <ul style="list-style-type: none"> • <i>Mexican hot chocolate (gluten-free)</i> • <i>Cinnamon sugar churros</i> • <i>Petite dessert tower</i> • <i>Chocolate and pistachio covered strawberries (gluten-free)</i> 	\$150	

‡Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared upon consumer's request. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All aiolis and Caesar dressing contain raw egg.

