

BREAKFAST

All breakfasts served with orange juice, coffee, tea or milk

BREAKFAST BUFFETS

* \$60.00 setup fee for groups under 40

Sunrise Buffet

Choice of two entrées, fresh fruit medley, hash browns or diced oven potatoes, bacon, sausage and assorted breakfast pastries

Wake Up The Lakes Brunch / 3.95 add'l

Choice of two entrées, fresh fruit medley, bacon or sausage, Kansas City hash browns, Chef carved ham, vegetables, assorted pastries and desserts

Entrée Options:

- Waffles
- Biscuits with sausage gravy
- Pancakes
- Oatmeal with raisins, brown sugar and milk
- Texas style French toast
- Scrambled eggs with ham and cheese
- Scrambled eggs
- Croissant sandwiches with ham or bacon
- Hash brown egg bake
- Country fried steak with gravy

Chef Attended Omelet Station

Add our made-to-order omelets to the above breakfast buffets for an additional \$4.95 per person

Chef Attended Omelet Station Buffet / 2.95 add'l

Includes our made-to-order omelet station with a variety of fresh ingredients, fresh fruit, hash browns or diced oven potatoes and breakfast pastries

PLATED BREAKFAST

* \$35.00 setup fee for groups under 25

American Breakfast

Fluffy scrambled eggs, hash browns, choice of ham, bacon or sausage and fresh fruit. Pastry basket on each table with assorted specialty breads, scones and muffins

French Connection

French toast served with butter & maple syrup, fluffy scrambled eggs, choice of ham or sausage, and fresh fruit.

CONTINENTAL BUFFETS

Choice of three options:

- Bagels with cream cheese
- Assorted breakfast pastries
- Specialty breads with butter
- Hard boiled eggs
- Assorted yogurt with granola
- Fresh baked granola bars
- Cereal and milk
- Fresh fruit tray
- Croissant sandwiches (Add'l \$1.00/person)
ham or bacon with fried egg and cheese



Arrowwood
RESORT & CONFERENCE CENTER
by CLUBHOUSE™

Gluten free menu options are available / Prices are subject to 19.5% service charge & 6.875% Minnesota state sales tax

LUNCHEON BANQUETS

* \$50.00 setup fee for groups under 25 * \$150.00 outdoor setup fee

SANDWICHES & SALADS

Served with coffee, tea or milk and choice of dessert from our Luncheon Dessert Selections

Ciabatta Club

Ham, turkey, bacon and Gouda cheese on Ciabatta bread with lettuce, tomato and onion. Served with kettle chips, pasta salad or fresh fruit

Smokehouse Monterey Chicken

Tender grilled chicken breast with smoked bacon, BBQ sauce, Monterey Jack cheese on toasted croissant. Served with pasta salad or potato chips

Philly Steak & Cheese

Thinly sliced Prime Rib, peppers and onions, Swiss cheese on toasted hoagie bun. Served with pasta salad or homemade potato chips

Crystal Springs Salad

Mixed fresh greens with mandarin oranges, chicken, red onions and mango vinaigrette dressing

Arrowwood Classic

Mixed garden greens, tomato, red onion, cucumber, Swiss cheese, ham, turkey, crispy croutons, egg and choice of dressing. Served with rolls and butter

ENTRÉES

Served with coffee, tea or milk, Garden salad with dressing and choice of dessert from our Luncheon Dessert Selections

Beef Burgundy

Tender stewed beef with mushrooms, carrots and onions simmered in a red wine sauce served over a bed of pasta

Teriyaki Chicken

Grilled tender chicken with julienned carrots, pea pods, yellow squash, and zucchini in our house made teriyaki sauce. Served over fried rice with an egg roll

Chicken Parmesan

Chicken breast breaded and baked topped with Marinara sauce, shredded Mozzarella and Parmesan cheese on a bed of pasta. Served with garlic bread.

Pecan Crusted Cod

6oz filet pecan crusted code served with lemon herbed rice and vegetable medley

Roast Beef

Slow roasted sliced roast beef served with mashed potatoes and gravy and buttered corn

LUNCHEON DESSERT SELECTIONS

- White chocolate raspberry cream cake
- Chocolate tiger cake
- Chocolate cake
- Lemon layer cake
- Vanilla cheesecake



Arrowwood
RESORT & CONFERENCE CENTER
by CLUBHOUSE™

Gluten free menu options are available / Prices are subject to 19.5% service charge & 6.875% Minnesota state sales tax

LUNCHEON BUFFETS

*\$50.00 setup fee for groups under 25 *\$150.00 outdoor setup fee

Luncheon buffets served with coffee, tea, milk and choice of dessert

South of the Border

Taco bar with hard and soft shells, spicy ground beef, Spanish rice, refried beans, tortilla chips with sides of salsa, nacho cheese sauce, shredded lettuce, black olives, sour cream, and guacamole

Add chicken / 1.00

New York Deli

Crock of chicken wild rice soup, duo of deli salads, sliced turkey, roast beef, ham, baby Swiss, cheddar and pepper jack cheeses, potato chips, assorted breads, lettuce, tomato, onion and pickles

Bistro

Rotini pasta salad, tossed chop salad, chef's choice of deli salad, potato chips, chicken salad croissant, pesto turkey wrap, beef wrap with horseradish cream, lettuce, onion and Swiss cheese

Bistro Gourmet Add tomato basil soup / 1.25 add'l

A Taste of Italy

Caesar salad and choice of two: spaghetti with meatballs, lasagna, chicken Alfredo, chicken Marsala, or tortellini carbonara. Served with vegetable medley and garlic bread

Lakeside Picnic

Choice of two: shredded pulled pork, beer battered cod, Bratwurst & kraut, grilled hamburgers, or grilled chicken breast. Served with veggies and dip, coleslaw, potato chips, and brown sugar baked beans

Salad and Potato Bar

Fresh Greens; baked potatoes & sweet potatoes served with: broccoli, tomatoes, cucumbers, onions, black olives, peas, ham, turkey, cheese, croutons, sour cream, bacon bits, and cheese sauce

DESSERT SELECTIONS

- Assorted tortes
- Assorted pies
- Apple crisp
- Bread pudding
- Assorted cupcakes

Grand Buffet

Two entrée selections, served with garden salad with dressings, pasta salad, vegetable medley, choice of potatoes or rice, warm rolls and butter, assorted tortes or pies

Entrée selections:

- Governor's chicken
- Pork loin with Dijon demi glaze
- Parmesan chicken
- Chardonnay chicken
- Roast turkey
- Marinara or Swedish meatballs
- Eggplant parmesan
- Pecan crusted Alaska pollock

From the Deli Bag Lunch

Choice of up to three selections
All served with apple or orange, potato chips, cookie and soda or bottled water

- Smoked turkey, Havarti, lettuce, tomato, Dijon mayo aioli on a fresh baked croissant
- Thinly sliced roast beef, cheddar, lettuce, tomato and horsey sauce on hoagie bun
- Sliced baked ham, Swiss, lettuce, tomato and honey Dijon spread on brioche bun
- Chicken Caesar wrap: Sliced grilled chicken, romaine lettuce, Caesar dressing, parmesan cheese in a flour tortilla
- Vegetarian wrap: Fresh vegetables & hummus served in a tortilla



Gluten free menu options are available / Prices are subject to 19.5% service charge & 6.875% Minnesota state sales tax

DINNER BANQUETS

*\$50.00 setup fee for groups under 25

Entrées include choice of salad, chef seasonal vegetables, rice or potato to compliment each entrée, warm rolls & butter, coffee, tea, milk, and dessert from our Dinner Dessert Selections

SALAD SELECTIONS

Arrowwood Salad

Napa Spinach Salad

Romaine and Cashew Salad

Caesar Salad

Mixed garden greens with cucumber, tomato, onion and ranch dressing

Spinach with pecans, feta cheese, peppers, onions and champagne vinaigrette dressing

Romaine, parmesan cheese, cashews and peppercorn dressing

Romaine, croutons and parmesan cheese tossed in Caesar dressing

ENTRÉES

Prime Rib of Pork

Slow roasted pork prime topped with Dijon demi or Osso Bucco

Prime Rib of Beef / 2.95 add'l

10 oz. slow roasted, seasoned prime rib served with au jus and horseradish sauce

Filet Mignon / 3.95 add'l

6 oz. filet mignon topped with choice of garlic mushroom sauce or brandy cream sauce

Steak Diane / 3.95 add'l

Two medallions of beef, seared and topped with Cognac mushroom cream sauce

Wild Rice Stuffed Chicken Breast

Wild rice stuffed chicken topped with supreme sauce

Serrano Chicken

Sauteed chicken breast topped with ham, Swiss cheese and Mornay sauce

Turkey Tenderloin

Bacon wrapped turkey tenderloin topped with spinach and sundried tomato gouda Mornay sauce

Filet of Walleye

Broiled with seasoned butter, served with a lemon wedge and tartar sauce

Parmesan Crusted Walleye

Broiled and served with basil cream sauce

Hot Springs Salmon

Grilled filet of salmon topped with mango salsa

FROM LAND & LAKE

Petite Filet Mignon & Broiled Walleye / 4.95 add'l

Pork Loin & Parmesan Crusted Walleye

Chicken & Broiled Shrimp

VEGETARIAN OPTIONS

Pad Thai

Variety of stir-fry vegetables and tofu served over fried rice

Eggplant Parmesan

Fried eggplant slices topped with parmesan and mozzarella cheese, basil and tomato sauce

DINNER DESSERT SELECTIONS

- New York cheesecake
- White chocolate raspberry cheesecake
- Lemon berry cream cake
- Tuxedo mousse
- Chocolate caramel galaxy
- Thrilla from vanilla cheesecake
- Mousse filled chocolate cup with fresh seasonal berries



Arrowwood
RESORT & CONFERENCE CENTER
by CLUBHOUSE™

Gluten free menu options are available / Prices are subject to 19.5% service charge & 6.875% Minnesota state sales tax

DINNER BUFFETS

*\$50.00 setup fee for groups under 50 with a minimum of 30 people

*\$150.00 outdoor setup fee

Dinner Buffets served with coffee, tea and milk.
Additional entrée: \$3.00/pp

Chain of Lakes Celebration / 3.95 add'l

Two entrée selections, tossed garden salad with croutons, carrots, tomatoes and dressings, marinated vegetable salad, tomato basil salad, seasonal vegetable medley, wild rice blend, layered creamed potatoes, warm rolls and butter, and assorted cheesecakes

Entrée Selections:

- Chef carved prime rib of beef with au jus & horseradish
- Broiled walleye with lemon wedge and tartar sauce
- Champagne chicken
- Wild rice stuffed chicken
- Grilled salmon with mango salsa

Lake Darling Dinner Buffet

Two entrée selections, tossed garden salad with croutons, carrots, tomatoes and choice of dressing; pasta salad, oven roasted potatoes, seasonal vegetable medley, and assorted gourmet tortes

Entrée Selections:

- Pampered chicken with Chardonnay cream sauce
- Petite ribeye with mushrooms and onions
- Sliced pork with Dijon demi glaze
- Chicken Serrano with Mornay sauce
- Grilled salmon with lemon caper sauce

THEMED EVENT BUFFETS

*\$50.00 setup fee for groups under 50 with a minimum of 30 people

*\$150.00 outdoor setup fee

Themed Buffets served with coffee, lemonade and iced tea

Hawaiian Luau

Aloha! Enjoy a touch of the Islands while dining on tropical fresh fruit, fresh vegetables and dip, carved pork, coconut shrimp with honey mustard, roasted baby bakers, fresh vegetable medley, rolls with honey butter and key lime pie

Country Time Barbeque

For a more relaxed meal try our American tasty BBQ buffet with all the fixings: broccoli salad, steakhouse potato salad, home style baked beans, corn on the cob (seasonal), country rolls with butter and apple crisp or strawberry shortcake with whipped cream

BBQ Chicken & Ribs

Chicken & Rib eyes / 1.95 add'l

BBQ Ribs & Rib eyes / 2.95 add'l

“Taste of Minnesota” Dinner Buffet

Enjoy regional cuisine in a comfortable setting. Seven layer salad, broccoli salad, wild rice stuffed chicken with supreme sauce, broiled walleye with lemon & tartar sauce, oven roasted baby red potatoes, green bean casserole, dinner rolls & butter and apple crisp with whipped cream.

*We would be happy to customize any menu
to fit the theme of your event, the type of business you are in, or even the company slogan!*



Arrowwood
RESORT & CONFERENCE CENTER
by CLUBHOUSE™

Gluten free menu options are available / Prices are subject to 19.5% service charge & 6.875% Minnesota state sales tax

CHILDREN'S BANQUET MENU

*Plated children's meals are intended for attendees under the age of 12 dining at a group function.
Please select one meal option from the list below and supply your catering contact with children's meal guarantees along with your adult guarantees.
Children's meals will include the same starter, beverages and dessert choice the group has selected for their function.*

Chicken Tenders

Three chicken tenders served with fries

Cheeseburger

Cheeseburger served with fries

Grilled Chicken Breast

Grilled chicken breast with buttered noodles

Mac & Cheese

Creamy macaroni and cheese served with fries

* May substitute mashed potatoes or buttered noodles for fries

CHILDREN'S BUFFET

Children's buffets are intended for attendees under the age of 12 dining at a group function with a planned buffet style dinner.
Children will receive the same meal as the group with the same beverage choices and dessert.



Arrowwood
RESORT & CONFERENCE CENTER
by CLUBHOUSE™

Gluten free menu options are available / Prices are subject to 19.5% service charge & 6.875% Minnesota state sales tax

REFRESHMENT BREAKS

Breaks are for one hour service.

Morning Break #1

Fresh coffee and herbal teas, assorted sodas and bottled water, specialty breads and strudel bites

Morning Break #2

Fresh coffee and herbal teas, assorted sodas, bottle waters, donuts and coffee cakes

Morning Break #3

Fresh coffee and herbal teas, assorted sodas, bottled waters, and granola bars

Morning Break #4

Fresh coffee and herbal teas, assorted sodas, bottled waters, granola with assorted fixings M&M'S®, chocolate chips & nuts

Afternoon Break #1

Fresh coffee and herbal teas, assorted sodas, bottled waters, freshly baked cookies, and milk

Afternoon Break #2

Fresh coffee and herbal teas, assorted sodas, bottled waters, Rice Krispies® bars and whole fresh fruit

Afternoon Break #3

Assorted sodas, bottled waters, freshly popped popcorn and candy bars

Afternoon Break #4

Lemonade, assorted sodas, bottled waters, and Rice Krispies® bars and sugar cookies

Afternoon Break #5

Assorted sodas, bottled waters, potato chips and dip, and caramel pretzel brownies



Arrowwood
RESORT & CONFERENCE CENTER
by CLUBHOUSE™

Gluten free menu options are available / Prices are subject to 19.5% service charge & 6.875% Minnesota state sales tax