

BREAKFAST

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

BREAKFAST BUFFETS

* \$60.00 setup fee for groups under 40

Sunrise Buffet / 12.95

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

Wake Up The Lakes Brunch / 16.95

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

Entrée Options:

- o Waffles
- o Biscuits with sausage gravy
- o Pancakes
- o Oatmeal with raisins, brown sugar and milk
- o Texas style French toast
- o Scrambled eggs with ham and cheese
- o Scrambled eggs
- o Croissant sandwiches with ham or sausage
- o French toast sticks
- o Scrambled Eggs topped with your choice of: ham & cheese; Denver-ham, cheese, peppers & onions; bacon & cheese; Florentine-spinach, mushrooms & cheese

Chef Attended Omelet Station Buffet / 14.95

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

Chef Attended Omelet Station

Add our made-to-order omelets to any breakfast buffet for an additional \$4.95 per person

PLATED BREAKFAST

* \$35.00 setup fee for groups under 25

American Breakfast / 11.95

Scrambled eggs with a choice of ham, bacon or sausage and fresh fruit. Pastry basket on each table

French Connection / 12.95

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

CONTINENTAL BUFFETS

Little Darling Continental / 9.50

Choice of two options

Big Darling Continental / 10.50

Choice of three options

Continental Options:

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



Arrowwood
RESORT & CONFERENCE CENTER
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Gluten free menu options are available / Prices are subject to 20% service charge & 7.375% Minnesota state sales tax

REFRESHMENT BREAKS

MEETING PLANNER PACKAGE

18.95/per person

Refreshed all day and includes:

- Wake Up Call:** Assortment of pastries and muffins, fresh fruit, orange juice, coffee and tea
- Mid-Morning:** Assorted sodas, bottled water, coffee and tea
- Afternoon Treat:** Assorted cookies, brownies and bars, sodas, bottled water, coffee and tea

Up North Trail Ride / 8.95

Make your own granola mix with assorted toppings, sodas and bottled water

Chocoholic Break / 8.95

Chocolate chip cookies, assorted gourmet brownies, sodas and bottled water

Popcorn Bar / 8.95

Buttered popcorn, whoppers, M&M's, Junior Mints, sodas and bottled water

Snacks & Dips / 8.50

Chips and salsa, potato chips and dip, caramel pretzel brownies, sodas and bottled water

Summertime Fun / 8.95

Sliced fresh fruit, Rice Krispie bars, cookies, lemonade, sodas and bottled water

Grandma's Cookie Jar / 8.50

Enjoy some of your favorite cookies from Grandma's kitchen, coffee, soda and bottled water

Take Me Out to the Ball Park / 8.95

Pretzels, popcorn, peanuts, Cracker Jacks, sodas and bottled water



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LUNCHEON BANQUETS

* \$50 setup fee for groups under 25

SANDWICHES & SALADS

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

Ciabatta Club / 14.95

Capicola, prosciutto, provolone, greens and pesto mayo on Ciabatta bread. Served with kettle chips or pasta salad

Smokehouse Monterey Chicken / 14.95

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 / 15.95

Shaved slow roasted beef with grilled peppers & onions, Swiss cheese on toasted hoagie. Served with potato wedges

Crystal Springs Salad / 14.95

Fresh greens with Mandarin oranges, feta, red onion, and chicken with poppy seed dressing

Arrowwood Classic / 14.95

Fresh mixed greens, tomato, red onion, cucumber, ham, turkey, Swiss & cheddar cheese, hard boiled 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 Pot Roast / 16.95

Slow cooked beef served with mashed potatoes, gravy and steamed vegetables

Orange Chicken / 14.95

Tempura battered chicken with stir fry vegetables and homemade orange sauce. Served over white rice with egg roll

Chicken Parmesan / 14.95

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

Spinach & Artichoke Tilapia / 16.95

Tilapia filet topped with four cheese blend, spinach, artichoke spread and toasted parmesan bread crumbs. Topped with Chardonnay cream sauce, served with rice pilaf and vegetable medley

LUNCHEON DESSERT SELECTIONS

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



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LUNCHEON BUFFETS

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* \$150 outdoor setup fee

Luncheon buffets served with coffee, tea, milk and choice of dessert from our Luncheon Buffet Dessert Selection

South of the Border / 16.95

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, onions, tomatoes and guacamole

Add chicken / 1.00

Substitute tacos for Chicken & Beef Enchiladas with black beans / 2.00

New York Deli / 15.95

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 / 16.95

Duo of deli salad, tossed chopped salad, potato chips, chicken salad croissants, turkey & Gouda on wheat bun, beef & Swiss on white bun, lettuce, tomato, onions & pickles, Garlic aioli, horseradish, Dijon aioli, and mayonnaise

Bistro Gourmet Add tomato basil soup / 17.95

Grand Buffet

18.95

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

Add 3rd entrée for \$2.00 per person

Entrée selections:

- o Roast Turkey
- o Parmesan crusted chicken breast
- o Swedish meatballs
- o Oven roasted chicken
- o Beef Stroganoff
- o Herb crusted cod with tarter & lemon
- o Chardonnay chicken

A Taste of Italy / 16.95

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

Lakeside Picnic / 16.95

Choice of two: BBQ pulled pork, beer battered cod, BBQ beef, grilled chicken breast, grilled hamburgers, or brats with sauerkraut. Served with veggies and dip, coleslaw, potato chips, and brown sugar and bacon baked beans

Salad and Potato Bar / 14.95

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

From the Deli Bag Lunch

14.50

Choice of up to three selections

All served with apple or orange, potato chips, cookie and soda or bottled water

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



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DINNER BANQUETS

SALAD SELECTIONS

Arrowwood Salad

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

Napa Spinach Salad

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

Romaine & Cashew Salad

Romaine, parmesan cheese, cashews and peppercorn dressing

Caesar Salad

Romaine, croutons and parmesan cheese tossed in Caesar dressing

Mandarin Orange

Mixed garden greens, mandarin oranges, red onions, chow mein noodles and lemon poppyseed dressing

DINNER DESSERT SELECTIONS

- o New York cheesecake
- o White chocolate raspberry cheesecake
- o Moscato berry Tira Mi Su
- o Tuxedo mousse
- o Chocolate caramel pecan Bundt cake
- o Salted caramel cheesecake
- o Bavarian apple pie
- o Mousse filled chocolate cup with fresh seasonal berries
- o Boston crème Bundt cake



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DINNER BANQUETS

* \$50 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

ENTRÉES

Prime Rib of Pork / 27.95

Slow roasted pork prime topped with Rosemary mustard sauce or hot bacon dressing

Prime Rib of Beef / 33.95

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

Filet Mignon / 35.95

8 oz. filet mignon topped with choice of garlic mushroom sauce or de'burgo butter

Steak Diane / 35.95

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

Wild Rice Stuffed Chicken Breast / 25.95

Wild rice stuffed chicken topped with supreme sauce

Tuscan Chicken / 24.95

Chicken breast stuffed with sundried tomatoes, and spinach topped with pesto cream sauce

Turkey Tenderloin / 26.95

Bacon wrapped turkey tenderloin topped with spinach and sundried tomato cream sauce

Filet of Walleye / 29.95

Broiled with de'burgo butter, served with a lemon wedge and tartar sauce

Parmesan Crusted Walleye / 30.95

Broiled and served with choice of tartar sauce & lemons or lemon caper sauce

Sesame Crusted Salmon / 28.95

Filet of sesame crusted salmon served with honey soy glaze sauce

FROM LAND & LAKE

Petite Filet Mignon & Broiled Walleye / 36.95

Pork Loin & Parmesan Crusted Walleye / 30.95

Chicken & Skewered Shrimp with Newburg sauce / 29.95

VEGETARIAN OPTIONS

Stuffed Portabella / 21.95

Roasted Cous Cous stuffed portabella mushroom

Vegetable Pot Pie / 20.95

Fresh vegetables in light sauce topped with pie crust

Cheese Ravioli / 21.95

Four cheese ravioli, fresh vegetables and roasted red pepper cream sauce



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DINNER BUFFETS

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

* \$150 outdoor setup fee

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

Chain of Lakes Celebration / 34.95

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:

- o Chef carved prime rib of beef with au jus & horseradish
- o Parmesan crusted walleye with lemon and tartar sauce
- o Champagne chicken
- o Wild rice stuffed chicken
- o Grilled salmon with dill cream sauce

Lake Darling Dinner Buffet / 29.95

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:

- o Chicken Florentine
- o Burgundy beef
- o Sliced pork loin with Dijon demi glaze
- o Serrano chicken
- o Grilled salmon with lemon caper sauce

THEMED EVENT BUFFETS

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

* \$150 outdoor setup fee

Themed Buffets served with coffee, lemonade and iced tea

Hawaiian Luau / 28.95

Aloha! Enjoy a touch of the Islands while dining on tropical fresh fruit, mandarin ginger coleslaw, Hawaiian BBQ glazed 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 / 26.95

BBQ Chicken & Rib eyes / 31.95

BBQ Ribs & Rib eyes / 33.95

“Taste of Minnesota” Dinner Buffet / 29.95

Enjoy regional cuisine in a comfortable setting. Garden salad, broccoli salad, wild rice stuffed chicken with supreme sauce, parmesan crusted 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!*



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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 or apple sauce,
beverages and dessert choice the group has selected for their function.*

Chicken Tenders / 10.95
Three chicken tenders served with fries

Cheeseburger / 10.95
Cheeseburger served with fries

Grilled Chicken Breast / 10.95
Grilled chicken breast with buttered noodles

Mac & Cheese / 10.95
Creamy macaroni and cheese served with fries

* May substitute mashed potatoes or buttered noodles for fries

CHILDREN'S BUFFET PRICES

Children's buffet prices 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.

Lunch Buffets

Children 5-12 years 9.95
Children 4 years and under 3.95

Dinner Buffets

Children 5-12 years 12.95
Children 4 years and under 4.95



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HORS D'OEUVRES

COLD HORS D'OEUVRES

Priced per 50 pieces

Deviled eggs	85	Gulf shrimp with cocktail sauce and lemon wedges	175
Chicken bruschetta	75	Smoked chicken salad on crostini	95
Chipotle turkey pinwheel	85	Olive tapenade crostini	75
Vegetable cream cheese pizza	75	Chicken salad tartlet	95
Caprese skewers with balsamic syrup	95	Seafood salad tartlet	110
Tomato bruschetta	75		

HOT HORS D'OEUVRES

Priced per 50 pieces

Tempura sweet chili chicken	95	Bacon, onion and Gruyere dip with crostini	110
Bacon wrapped sea scallops	125	Minnesota wild rice stuffed cheesy mushrooms	125
Bacon wrapped water chestnuts	85	Baked brie wrapped in puff pastry topped with caramelized pears, pecans and honey	105
Spicy crackling shrimp	125	Jack Daniels Smokies	75
BBQ or Buffalo chicken wings	75	"Pig" Wings	125
Chicken satay with Teriyaki sauce	125	Fried ravioli with marinara sauce	125
Meatballs in Swedish or BBQ sauce	95		
Spinach and artichoke dip with garlic crostini	110		

DISPLAYS

Priced per 50 people

Smoked salmon with lemon and cucumbers	210	Fresh fruit platter with strawberry cream cheese dip	125
Vegetables and ranch dip	125	Gourmet Cheese board	175
Imported and domestic cheeses with crackers	150	Imported & domestic cheeses, Brie, goat cheese, candied walnuts, grapes and dried fruit	
Antipasto platter	175		

Butler passed hors d'oeuvres may be added for an additional \$100.00 per hour



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CARVING STATIONS

Dinner rolls and condiments accompany all carving station items

Roast sirloin (serves 50)	295
Roasted breast of turkey (serves 50)	250
Baked ham (serves 75).....	325
Roasted pork loin (serves 50)	295
Roasted prime rib of beef (serves 40)	395

RECEPTION STATIONS

Hors d'oeuvre sized portions; dinner portions may be purchased for an additional \$10.95 per person. These stations are designed to accompany your hors d'oeuvre reception presentation.

Macaroni & Cheese Station / 7.95

Cavatappi pasta tossed in white cheddar sauce, and served with sides of ham, chicken, bacon, scallions, broccoli, mushrooms, peas, parmesan cheese and bread crumbs

Potato Skin Station / 8.95

Crispy Potato Skins with build-your-own toppings of grated cheddar cheese, bacon bits, sour cream, and scallions

Fajita Station / 9.95

Marinated chicken and beef, sautéed peppers and onions, served with cheddar cheese, lettuce, sour cream, salsa and warm tortillas



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A LA CARTE MENU

BEVERAGES

Freshly brewed coffee (gallon)	29.95	Herbal teas (each)	2.25
Freshly brewed coffee (airpot)	19.95	Raspberry punch (gallon).....	19.95
Freshly brewed coffee (pot)	10.95	Soft drinks (per 12 oz. can)	2.25
Hot chocolate/hot apple cider (gallon)	19.95	Carafe of milk.....	12.95
Iced tea (gallon).....	19.95	Bottled water (per 16 oz. bottle).....	2.25
Lemonade (gallon).....	19.95	Carafe of juice	13.95

REFRESHMENT BREAK ITEMS

Priced per dozen

Fresh baked muffins	11.95	Strudel bites	11.95
Specialty breads with whipped butter	14.50	Dessert Shooters.....	24.95
Caramel rolls	13.95	Brownies	16.95
Cinnamon rolls	11.95	Candy bars.....	16.95
Coffee cake	15.95	Whole fruits (apples and oranges)	12.95
Freshly baked assorted cookies	15.95	Chocolate dipped strawberries.....	21.95
Rice Krispie bars	14.95	Assorted bars	18.95
Bagels with cream cheese and preserves.....	15.50		

ADDITIONAL FARE

Serves 25

Sliced fresh fruit tray	75.00	Freshly popped popcorn.....	25.00
Potato chips and French onion dip	30.00	Mixed nuts per lb.....	19.95
Tortilla chips and salsa	25.00	Snack mix	30.00
Pretzel.....	25.00		



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BEVERAGES

Beverage Minimum:

A set-up charge of \$25.00 per hour per bar will apply when a minimum of \$150.00 in sales per hour per bar is not met.

Receptions	Hosted Bar	Cash Bar
House brands (<i>based on 1 oz.</i>)	3.75	4.25
Call brands (<i>based on 1 oz.</i>)	4.50	5.00
Premium brands (<i>based on 1 oz.</i>)	5.25	6.00
Domestic beers	3.75	4.25
Imported beers	4.50	5.25
House wines	5.50	6.00
Wine coolers	5.00	5.50

Ticketed receptions

House brands (<i>per ticket</i>)	4.00
Call brands (<i>per ticket</i>)	4.75

Barrels of beer

Quarter-barrel of domestic beer	195
Half-barrel of domestic beer	295
Half-barrel of premium beer	395

House Wine

Cabernet, Merlot, Chardonnay, Pinot Grigio, White Zinfandel (<i>per bottle</i>)	22
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Additional wines are available, please speak with your Conference Service Manager about options.

Champagne

(<i>per bottle</i>)	22
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“Butler Style” service can be arranged for any event for an additional \$100 per hour.



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