



# ARROWWOOD MEETING PACKAGES

*Simplify your Meetings with Time Saving Packages*

## THE MEETING PACKAGE / 25.00

### Continental Break

- » Seasonal fresh fruit
- » Assorted muffins and pastries
- » Chilled orange juice
- » Freshly brewed coffee & tea

### Mid-Morning Refresh

- » Freshly brewed coffee and tea
- » Assorted sodas
- » Bottled water

### Mid-Afternoon Break

- » Freshly baked cookies, brownies and bars
- » Seasonal fresh fruit
- » Freshly brewed coffee and tea
- » Assorted sodas
- » Bottled water

## THE MEETING LUNCH PACKAGE / 45.00

### Continental Break

- » Seasonal fresh fruit
- » Assorted muffins and pastries
- » Chilled orange juice
- » Freshly brewed coffee and tea

### Mid-Morning Refresh

- » Freshly brewed coffee and tea
- » Assorted sodas
- » Bottled water

### Mid-Afternoon Break

- » Freshly baked cookies, brownies and bars
- » Seasonal fresh fruit
- » Freshly brewed coffee and tea
- » Assorted sodas
- » Bottled water

### Plated Lunch Selections

- » Choice of lunch served with speciality rolls and butter
- » Freshly brewed coffee, tea and lemonade
- » Choice of dessert from our luncheon dessert selections

*Adding soda and bottled water to the above provides guest with an additional beverage alternative.  
These charges are based on consumption. Ask your catering associate for more details.*



**Arrowwood**<sup>®</sup>  
RESORT & CONFERENCE CENTER  
by CLUBHOUSE<sup>®</sup>

320 | 762 | 1124  
ArrowwoodResort.com  
2100 Arrowwood Lane NW  
Alexandria, MN 56308

*Gluten free menu options are available.  
Prices are subject to 21% service charge  
& 7.375% Minnesota state sales tax  
- 6/2023 -*



# THEMED MEETING PACKAGES

## THE NEW YORKER / 54.00

*Minimum of 30 guests*

### Morning Break

- » Seasonal fresh fruit
- » Bagels and cream cheese
- » Assorted scones and muffins
- » Chilled orange juice
- » Freshly brewed coffee and tea

### Mid-Morning Break

- » Freshly brewed coffee and tea
- » Assorted sodas
- » Bottled water

### Mid-Afternoon Break

- » Assorted cookies
- » NY candied nuts
- » Seasonal fresh fruit
- » Freshly brewed coffee and tea
- » Assorted sodas
- » Bottled water

### The New York Delicatessen

- » Fresh garden greens with assorted dressing
- » Greek pasta salad
- » Manhattan clam chowder
- » Sliced roast beef, smoked ham and turkey breast
- » Sliced assorted cheeses
- » Assorted breads
- » Mustard, mayonnaise
- » Sliced tomatoes and lettuce
- » New York style cheesecake
- » Iced tea and lemonade

## THE MINNESOTAN / 51.00

*Minimum of 30 guests*

### Lake "We'll Be Gone" Morning Break

- » Powdermilk biscuits and gravy
- » Assorted muffins and pastries
- » Chilled orange juice
- » Freshly brewed coffee and tea

### Mid-Morning Break

- » Freshly brewed coffee and tea
- » Assorted sodas
- » Bottled water

### Afternoon Break

- » Freshly baked cookies, brownies and bars
- » Assorted sodas
- » Bottled water

### The Up North

- » Fresh garden greens with assorted dressing
- » Minnesota wild rice soup
- » Chicken and wild rice hotdish
- » Swedish meatballs
- » Baby red potatoes
- » Fresh seasonal vegetable
- » Speciality rolls and butter
- » House made apple crisp with whipped cream



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# THEMED MEETING PACKAGES

## THE LIGHT & LIVELY / 46.00

### Morning Break

- » Seasonal fresh fruit
- » Yogurt and granola
- » Assorted muffins and pastries
- » Freshly brewed coffee and tea

### Mid-Morning Break

- » Freshly brewed coffee and tea
- » Assorted mineral water with lemon
- » Bottled water

### Afternoon Break

- » Seasonal fresh fruit
- » Granola bars
- » Snack mix
- » Vegetable platter with ranch dip
- » Assorted mineral water with lemon
- » Bottled water

### Chicken Caesar Salad

- » Classic grilled chicken Caesar salad
- » Garlic breadsticks
- » Choice of dessert from our luncheon dessert selections

## THE CAMPER / 51.00

*Minimum of 30 guests*

### Morning Fuel Up

- » Seasonal fresh fruit
- » Assorted muffins and pastries
- » Biscuits and sausage gravy
- » Chilled orange juice
- » Freshly brewed coffee and tea

### Mid-Morning Break

- » Freshly brewed coffee & tea
- » Assorted sodas
- » Bottled water

### Afternoon Break

- » Popcorn
- » Freshly baked cookies and brownies
- » Assorted sodas
- » Bottled water

### The Cookout

- » Pasta salad
- » Potato salad
- » Hamburgers
- » Grilled chicken breast
- » Baked beans
- » Seasonal fresh fruit
- » Potato chips
- » Condiments and buns
- » House made apple crisp with whipped cream
- » Iced tea and lemonade



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## 30-60 MINUTE MEETING INTERMISSIONS

### **Sweet & Salty** / 8.00

- » Freshly popped popcorn
- » Pretzels
- » M&M's
- » Assorted sodas
- » Bottled water

### **The Energizer** / 9.00

- » Seasonal fresh fruit
- » Yogurt and granola
- » Assorted mineral water with lemon
- » Bottled water

### **Up North Trail Ride** / 9.00

- » BYO trail mix - M&M, mixed nuts, chocolate chips, raisins
- » Vanilla yogurt and granola
- » Assorted sodas
- » Bottled water

### **Taste of Minnesota** / 10.00

- » Delicious red and green apples
- » House made apple crisp with whipped cream
- » Assorted freshly baked cookies
- » Hot apple cider (seasonal)
- » Hot chocolate with whipped cream
- » Iced tea and lemonade

### **Cookie Cutter** / 9.00

- » Freshly baked cookies and brownies
- » Chilled milk
- » Freshly brewed coffee and tea
- » Assorted sodas
- » Bottled water

### **Summertime Fun** / 10.00

- » Seasonal fresh fruit
- » Freshly popped popcorn
- » S'mores puppy chow
- » Rice krispie bars
- » Brownies
- » Iced tea and lemonade

### **Minnesota Tailgater** / 8.00

- » Freshly popped popcorn
- » Rice krispie bars
- » Brownies
- » Iced tea and lemonade

### **A Dip in the Lake** / 8.00

- » Tortilla chips and salsa
- » Potato chips and onion dip
- » Assorted sodas
- » Bottled water



# BREAKFAST

*A minimum of 30 guests will be charged on all buffets.  
All breakfasts served with orange juice, coffee, tea and milk.*

## BREAKFAST BUFFETS

### **Continental** / 14.00

- » Seasonal fresh fruit
- » Yogurt and granola
- » Assorted muffins and pastries
- » Assorted specialty breads

*Add oatmeal with brown sugar and raisins add'l \$2.00 per person*

## BREAKFAST BUFFETS

### **Croissant Sandwich Buffet** / 15.00

Buttery croissant, egg, cheese and choice of ham, bacon or sausage.  
Served with fresh fruit and breakfast potatoes.

### **Sunrise Buffet** / 14.50

Fresh fruit and assorted pastries served with choice of two entrees,  
one meat and one potato.

### **Awake the Lakes Brunch** / 19.95

Fresh fruit, Choice of two entrees, Kansas City hash browns,  
choice of bacon, sausage, ham or Kielbasa with peppers

## BUFFET CHOICES:

### **Entrées**

- » Scrambled eggs
- » Scrambled eggs with cheese
- » Scrambled eggs Florentine (spinach and mushroom)  
(add'l \$2.00 per person)
- » Pancakes
- » French toast sticks
- » Mini waffles
- » Biscuits and gravy

### **Potato**

- » Hash browns
- » Diced oven browned
- » Home fries
- » Potatoes O'Brien

### **Meat**

- » Bacon
- » Sausage
- » Ham
- » Kielbasa with peppers and onions

*Chef Attended Omelet Station with fresh ingredients added to any  
breakfast buffet \$6.00 per person*



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# LUNCHEON BUFFETS

*Minimum of 30 guests will be charged on all buffets.*

*Served with coffee, iced tea, and lemonade.*

## The Up North Buffet / 26.00

Spring greens salad with choice of two dressings, potato salad, chef's choice of seasonal vegetable, artisan bread rolls and choice of: mashed potatoes, au gratin potatoes or roasted baby red potatoes with choice of two entrees below and one dessert option.

*Add 3rd entrée for \$3.00 per person*

### Entrée Choices (choose two):

- » Roasted turkey with pan gravy
- » Chicken parmesan with marinara
- » Swedish meatballs
- » Garlic thyme bone in baked chicken
- » Beef stroganoff and noodles
- » Sliced pork loin with choice German bacon sauce, rosemary mushroom sauce, rosemary demi or Dijon cream sauce
- » Pan seared chicken with choice of chardonnay cream sauce, mushroom marsala or gouda mornay sauce

### Dessert Choices (choose one):

- » Chocolate cake
- » Grandma's carrot cake
- » Strawberry shortcake
- » Peach cobbler
- » Old fashioned apple pie
- » Pecan pie

*Minimum of 30 guests will be charged on all buffets. Includes choice of dessert from our luncheon dessert menu and served with coffee, iced tea, and lemonade.*

## South of the Border / 24.00

Hard and soft shells, seasoned ground beef and chicken sauteed with bermuda onion, green and red bell peppers, shredded lettuce and colby jack blend cheese, tomatoes, black olives, jalapeno peppers, sour cream, guacamole, tortilla chips and salsa, taco salad, choice of cajun potato salad or 3 bean salad and homemade cornbread.

## The Outdoorsman / 25.00

Broiled lemon garlic tilapia, homestyle meatloaf, campfire grilled vegetable blend, wild rice medley, pasta salad, potato salad and speciality rolls with butter.

## The Tuscany / 25.00

Minestrone soup, Caesar salad, pepperoni antipasta salad, lasanga bolognese, roasted vegetable pasta primavera, Parmesan roasted red potatoes, fresh seasonal vegetable medley and garlic breadsticks.

## Taste of Minnesota / 25.00

Minnesota wild rice soup, fresh garden greens with assorted dressings, Minnesota tator tot hotdish, swedish meatballs, wild rice medley, fresh seasonal vegetable medley and specialty rolls with butter.

## The New York Delicatessen / 24.00

Soup du jour, fresh mixed greens, greek pasta salad, sliced roast beef, smoked ham and turkey breast, chicken salad, sliced assorted cheeses, mustard, mayonnaise, sliced tomatoes, lettuce and assorted breads.

## The Cookout / 25.00

Grilled chicken breasts, hamburgers, brats with sauerkraut, pasta salad, old fashioned potato salad, baked beans, seasonal fresh fruit, potato chips, sliced cheese, lettuce, tomatoes, onions, condiments and buns.

## Soup & Salad / 20.00

Wild rice chicken soup, mediterranean pasta salad, mixed spring greens blend, diced ham, diced chicken and turkey, shredded cheese, diced tomatoes, onions, carrots, cucumber, sliced hard boiled eggs, croutons, assorted salad dressings and breadsticks.

## BYO Salad & Baked Potato Buffet / 20.00

Split baked potatoes and sweet potatoes, mixed spring greens blend, diced ham, diced chicken and turkey, shredded cheese, diced tomatoes, onions, carrots, cucumber, sliced hard boiled eggs, croutons, bacon bits, chives, sunflower seeds, sour cream, cheese sauce, assorted salad dressings and breadsticks.



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## LUNCHEON BUFFETS

### **The Deli Bag Lunch** / 17.00

Includes choice of whole apple or orange, bag of kettle chips, large wrapped chocolate chips cookie, assorted sodas, flavored mineral waters and bottled water.

**Entrée Choices (choose up to three):**

- » Smoked turkey with gouda cheese, lettuce, tomato, and chipotle aioli, served on artisan bread
- » Sliced roast beef, cheddar cheese, lettuce, tomato and horseradish sauce, served on artisan bread
- » Sliced ham, Swiss cheese, lettuce, tomato and honey dijon, served on artisan bread
- » Chicken Caesar wrap with romaine lettuce, Parmesan cheese, diced chicken and Caesar dressing wrapped in a tortilla
- » Vegetarian wrap with grilled sweet bell peppers, onions, mushrooms, tomatoes, fresh spinach and vegan garden vegetable cream cheese wrapped in a vegetable tortilla.



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# PLATED LUNCHEON

## SALADS & SANDWICHES

*Served with coffee, tea, lemonade, breadsticks and choice of dessert from our luncheon dessert menu.*

### **Chicken Caesar Salad** / 19.00

Crisp romaine lettuce complimented with croutons, fresh Parmesan cheese, Caesar dressing and served with garlic breadsticks.

*Substitutions: steak or shrimp add'1 \$2.00 per person*

### **Arrowwood Classic** / 18.00

Mixed greens with ham, turkey, red onion, tomato, cucumber, cheddar jack and a hard boiled egg served with choice of two preset house dressings.

### **The Croissant Club** / 17.00

Smoked turkey, ham, cheddar cheese, lettuce, tomato and bacon on a fresh croissant with herbed mayo, served with bistro chips, mediterranean pasta salad and a pickle.

### **Smokehouse Monterey Chicken** / 17.00

Grilled chicken, monterey jack cheese, bacon and BBQ sauce on a croissant, served with bistro chips, coleslaw and a pickle.

### **The Italiano** / 17.00

Thinly sliced salami, ham, pepperoni, Provolone cheese, lettuce, tomato and pesto mayo on a hoagie bun, served with bistro chips, coleslaw and a pickle.

### **Philly Steak & Cheese** / 18.00

Slow roasted beef with sauteed peppers and onions, Swiss cheese on a hoagie bun, served with au jus, potato wedges, coleslaw and a pickle.

### **BBQ Pulled Pork Sandwich** / 17.00

Classic slow roasted pork in BBQ sauce served on a bakery fresh bun with bistro chips, coleslaw and a pickle.

## ENTREES

*Served with coffee, tea, lemonade, fresh mixed greens salad with your choice of two preset dressings, specialty rolls with butter and choice of dessert from our luncheon dessert menu.*

### **Beef Stroganoff** / 19.00

Tender beef tips with merlot hunter sauce served over a bed of butter noodles and topped with sour cream and chives.

### **Gouda Mornay Chicken** / 19.00

Grilled chicken breast topped with gouda mornay sauce, served with seasoned roasted red potatoes and vegetable medley.

### **Beef Pot Roast** / 19.00

Slow cooked and served with mashed potatoes, gravy and vegetable medley.

### **Sliced Roasted Turkey Breast** / 19.00

Slow roasted and served with mashed potatoes, gravy and glazed carrots.

### **Herb Roasted Pork Loin** / 20.00

Pork loin with a merlot hunter sauce served with seasoned roasted red potatoes and green beans.

### **Stir Fry** / 18.00

Choice of pork, steak or chicken with stir fried rice, vegetables and an egg roll.

## VEGETARIAN

### **Tri-Colored Cheese Tortellini** / 17.00

Tri-colored cheese tortellini with your choice of alfredo sauce or marinara.

### **Pasta Primavera** / 17.00

Blend of vegetables sauteed with olive oil and garlic then tossed with pasta and fresh Parmesan cheese.





# LUNCHEON DESSERT SELECTIONS

*A la carte pricing \$6.00 per person*

## **Assorted Dessert Bars & Cookies**

Assortment of bakery fresh dessert bars.

## **Strawberry Shortcake**

Pound cake with strawberry sauce and whipped cream.

## **Old Fashioned Apple Pie**

Old fashioned apple pie garnished with caramel sauce.

## **Grandma's Carrot Cake**

An old time favorite, served with a rich cream cheese frosting.

## **Chocolate Cake**

Moist chocolate cake with buttercream fudge frosting.

## **Southern Pecan Pie**

Southern pecan pie with whipped cream.



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## DINNER BUFFETS

*Minimum of 30 guests will be charged on all buffets.*

*Served with coffee, iced tea, and lemonade.*

### Chain of Lakes Celebration / 44.00

Choice of two salads and two entrees, choice of wild rice medley, mashed potatoes, herb roasted potato wedges or baby red potatoes. Chef's choice vegetable medley, artisan bread rolls with butter and two dessert options.

#### Salad Choices (choose two):

- » Classic mixed field greens with tomato, onion, croutons and select dressings
- » Traditional Caesar salad with fresh romaine lettuce tossed with creamy Caesar dressing, croutons and shredded Parmesan
- » Mediterranean pasta salad with pasta, tomatoes, cucumbers, baby spinach, red onion and feta cheese tossed in greek vinaigrette
- » Mandarin orange salad with a salad blend, mandarin oranges, red onion, sliced almonds with poppy seed dressing
- » Romaine cashew salad with romaine, Parmesan and cashews with peppercorn dressing

#### Entrée Choices (choose two):

- » Parmesan crusted walleye
- » Broiled walleye with lemon and tarter
- » MN wild rice stuffed chicken
- » Chicken marsala
- » Chicken parmesan
- » Chicken florentine
- » Slow cooked beef short ribs
- » Flank steak with merlot hunter sauce
- » Sliced pork loin with choice of dijon demi glaze or hot bacon dressing
- » Pasta primavera
- » Tri-colored cheese tortellini with choice of alfredo or marinara sauce

### Minnesota Lakes Buffet / 36.00

Garden salad with choice of two dressings, Minnesota walleye broiled with lemon, home style pot roast, campfire grilled vegetable blend, seasoned roasted potatoes, mediterranean pasta salad and artisan rolls with butter.

### The Southwest / 37.00

Sliced seasonal fresh fruit, garden salad with choice of two dressings, seasoned flank steak and chicken, sauteed bermuda onion, green and red bell peppers, soft flour tortillas and hard shells, corn salsa, black beans, rice, lettuce, tomatoes, onions, jalapeno peppers, guacamole, salsa, sour cream, shredded jack blend cheese, corn muffins and butter.

### The Country Barbecue / 37.00

Garden salad with choice of two dressings, pasta salad, country style potatoes, corn on the cob, artisan rolls and corn muffins with butter.

#### Choice of two entrees:

- » BBQ chicken
- » BBQ pork ribs
- » BBQ pulled pork with buns
- » Carolina BBQ beef brisket

### The Northwoods / 38.00

Garden salad with choice of two dressings, fruit salad, wild rice soup, Parmesan crusted walleye, wild rice stuffed chicken with sherry cream sauce, choice of roasted potatoes or wild rice medley, seasonal vegetable medley and artisan rolls with butter.

### A Taste of Italy / 36.00

Garden salad with choice of two dressings, Caesar salad, minestrone soup, fresh seasonal vegetable medley, garlic breadsticks.

#### Choice of pasta (choose two):

- » Shrimp alfredo
- » Chicken alfredo
- » Carbonara
- » Bolognaise
- » Lasanga bolognaise
- » Chicken parmesan
- » Chicken marsala

*Vegetarian substitutions available by request.*

### The Hawaiian Luau / 36.00

Seasonal tropical fruit salad with shredded coconut, macaroni salad, Hawaiian BBQ pork loin, chili salmon with mango salsa and grilled pineapple, black beans, rice, fresh vegetable medley, Hawaiian rolls with honey butter, pineapple upside down cake and macadamia cookies.



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## DINNER ENTREES

*Entrees include choice of salad, chef seasonal vegetables, your choice of: wild rice medley, mashed potatoes, herb roasted potato wedges or baby red potatoes, served with artisan breads and butter, your choice of dessert and coffee, iced tea and lemonade.*

### Salad Selections

» **Classic Mixed Field Greens**

Crisp mixed garden greens with tomato, onion, croutons and two preset dressings.

» **Traditional Caesar Salad**

Fresh romaine lettuce tossed with creamy Caesar dressing, croutons and fresh grated Parmesan.

» **Napa Spinach Salad**

Spinach, feta cheese, peppers, red onion and candied pecans tossed in champagne vinaigrette.

» **Mandarin Orange Salad**

Spring greens, mandarin oranges, red onions and sliced almonds with poppy seed dressing.

» **Romaine Cashew Salad**

Romaine, Parmesan cheese and cashews with peppercorn dressing.

### Entrees

**Prime Rib of Pork** / 33.00

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

**Prime Rib of Beef** / 41.00

12oz seasoned and slow roasted prime rib served with au jus and horseradish sauce.

**Grand Filet Mignon** / 49.00

6oz grilled beef tenderloin topped with seasoned butter.

**Ribeye Steak** / 39.00

12oz grilled and topped with seasoned butter.

**Grilled Salmon** / 35.00

Grilled salmon with choice of béarnaise sauce or sherry cream sauce.

**Minnesota Walleye Pike** / 34.00

Minnesota walleye pike filet broiled with lemon.

**Parmesan Crusted Minnesota Walleye** / 36.00

Baked Parmesan crusted walleye pike.

**MN Wild Rice Stuffed Chicken** / 34.00

Our signature breast of chicken stuffed with sage and onion wild rice, spinach, cheddar cheese and finished with sherry cream sauce.

**Parmesan Chicken** / 33.00

Panko and Parmesan crusted breast of chicken topped with marinara sauce and melted mozzarella cheese.

**Chicken Sherry Florentine** / 33.00

Grilled breast of chicken served on a bed of spinach with sherry cream sauce and sauteed mushrooms.

### Dessert Options



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## DINNER DUETS

*Entrees include choice of salad, chef seasonal vegetables, your choice of: wild rice medley, mashed potatoes, herb roasted potato wedges or baby red potatoes, served with artisan breads and butter, your choice of dessert and coffee, iced tea and lemonade.*

### Salad Selections

» **Classic Mixed Field Greens**

Crisp mixed garden greens with tomato, onion, croutons and two preset dressings.

» **Traditional Caesar Salad**

Fresh romaine lettuce tossed with creamy Caesar dressing, croutons and fresh grated Parmesan.

» **Napa Spinach Salad**

Spinach, feta cheese, peppers, red onion and candied pecans tossed in champagne vinaigrette.

» **Mandarin Orange Salad**

Spring greens, mandarin oranges, red onions and sliced almonds with poppy seed dressing.

» **Romaine Cashew Salad**

Romaine, Parmesan cheese and cashews with peppercorn dressing.

### Entrees

**Filet and Shrimp** / 47.00

4oz beef tenderloin with seasoned butter paired with grilled shrimp skewers brushed with garlic butter.

**Filet and Walleye** / 48.00

4oz beef tenderloin with seasoned butter paired with broiled walleye.

**Filet and Chicken** / 46.00

4oz beef tenderloin with seasoned butter paired with chicken.

**Chicken and Shrimp** / 39.00

Grilled breast of chicken with choice of marsala, gouda mornay sauce or sherry cream sauce paired with grilled shrimp skewers brushed with garlic butter.

**Chicken and Salmon** / 42.00

Grilled breast of chicken with choice of marsala, gouda mornay sauce or sherry cream sauce paired with grilled salmon béarnaise.

**Minnesota Walleye Pike** / 34.00

Minnesota walleye pike filet broiled with lemon.

**Parmesan Crusted Minnesota Walleye** / 36.00

Baked Parmesan crusted walleye pike.

**MN Wild Rice Stuffed Chicken** / 34.00

Our signature breast of chicken stuffed with sage and onion wild rice, spinach, cheddar cheese and finished with sherry cream sauce.

**Parmesan Chicken** / 33.00

Panko and Parmesan crusted breast of chicken topped with marinara sauce and melted mozzarella cheese.

**Chicken Sherry Florentine** / 33.00

Grilled breast of chicken served on a bed of spinach with sherry cream sauce and sauteed mushrooms.

### Dessert Options



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# DINNER & SALADS DESSERT SELECTIONS

*A la carte pricing \$9.00 per person*

## **Key Lime Pie Cheesecake**

Bringing the Florida Keys to you with all natural slow cultured cream cheese and sour cream key lime curd layered in a graham cracker crust and topped with whipped cream .

## **Salted Caramel Cheesecake (GF)**

Creamy caramel cheesecake baked on a sweet and salty almond crust, topped with buttery caramel and a sprinkle of almonds.

## **3 Layer Napolitano Truffle**

Layers of hand-folded dark and white chocolate truffle sit atop a layer of rich devil's food cake.

## **Old Fashioned Triple Chocolate Cake**

Multiple layers of decadent chocolate and deep chocolate frosting.

## **Moscato Berry Tiramisu**

Sweet red and blue berries accompany decadent Italian cake layered with ladyfingers soaked with coffee and rum, sweet mascarpone and cocoa.

## **New York Style Cheesecake**

New York style cheesecake garnished with your choice of raspberry, chocolate or caramel sauce.

## **Apple Bavarian Tart**

Caramelized fresh Michigan apple slices with a layer of Bavarian custard on a fluted cookie crumb crust.

## **Chocolate Flourless Tort (GF & Vegan)**

A rich chocolate flourless cake garnished with fresh raspberries.



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## CHILDREN'S MENUS

*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 manager*

*with total children's meal guarantees along with your adult guarantees.*

*Children's meals include fresh cut fruit and a beverage.*

16.00 / child

### **Chicken Tenders**

Three chicken tenders with fries and chef's choice of vegetable.

### **Grilled Chicken Breast**

Served with fries and chef's choice of vegetable.

### **Mini Corndogs**

For mini corndogs served with fries and chef's choice of vegetable.

### **Mac & Cheese**

Rich and cheesy macaroni served with fries and chef's choice of vegetable.

## CHILDREN'S BUFFET PRICING

*Pricing is with an adult buffet.*

Ages 5-12 ..... 16.00

Ages 4 and under ..... 5.00



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## HORS D'OEUVRES

*Priced per 50 pieces, butler passed hors d'oeuvres will have an \$50.00 butler fee per uniformed server.*

### COLD

Deviled Eggs .....	100
Tomato Bruschetta.....	90
Balsamic Capresse Skewers .....	100
Shrimp Cocktail .....	175
Chicken Salad Crostini .....	110
Egg Salad Crostini .....	100
Roasted Garlic Hummus with Pita Chips .....	110
Turkey Craisin Cream Cheese Pinwheels .....	110
Silver Dollar Sandwiches .....	150
Choice of turkey or ham	

### HOT

Egg Rolls with Sweet and Sour Sauce .....	175
Bacon Wrapped Sea Scallops .....	275
Bacon Wrapped Water Chestnuts.....	150
Mediterranean Spanakopita.....	150
Spicy Crackling Shrimp .....	180
Coconut Shrimp with Sweet Chili Sauce.....	180
Chicken Satay.....	150
Choice of teriyaki or thai peanut sauce	
Meatballs .....	120
Choice of Swedish or BBQ	
Premium Dip with Crostini.....	150
Choice of spinach artichoke or bacon, onion and gruyere	
MN Wild Rice and Cheese Stuffed Mushrooms .....	150
Battered Walleye Fingers .....	175
Mini Maryland Crabcakes .....	250
Chicken Wings .....	150
Choice of buffalo or BBQ	
Jack Daniels Little Smokies .....	100



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## RECEPTION SPECIALTY DISPLAYS

*Each selection served as an accompaniment for up to 50 guests to order.*

### **7 Layer Mexican Dip** / 175.00

Refried beans layered with sour cream, salsa, cheddar cheese, jalapenos, black olives, diced tomatoes and shredded iceberg lettuce, served with tortilla chips.

### **Vegetable & Hummus Platter** / 175.00

Assorted fresh vegetables served with hummus and ranch dip.

### **Charcuterie Board** / 350.00

Specialty cured meats served with matured cheeses, garnishes, crostini's and assorted crackers.

### **Smoked Salmon Display** / 195.00

Serves 30 people. Smoked salmon served with garnishes and assorted crackers.

### **Deluxe Deli Platter** / 225.00

Sliced turkey breast, roast beef, smoked ham, Swiss, Provolone and cheddar cheese, served with garnishes, assorted specialty rolls and condiments.

### **Fresh Fruit Platter** / 225.00

Assorted seasonal fresh fruit display, served with strawberry cream cheese dip.

### **Antipasto Display** / 325.00

Selection of cured meats and sausages, assorted cheese, marinated vegetables, olives, pepperoncini, artichoke hearts and grilled baguettes.

### **Imported & Domestic Cheese Platter** / 250.00

Served with garnishes of fresh berries and assorted crackers.

## THE CARVERY EVENT ENHANCEMENT

*Minimum of 30 guests. To enhance your buffet, the following carved selections are available.*

### **Roasted Prime Rib of Beef** / 15.00

Prime rib of beef served with au jus, creamy horseradish and specialty rolls.

### **Oven Roasted Turkey Breast** / 8.00

Served with pan gravy, dijon mustard and specialty rolls.

### **Baked Ham Roast** / 8.00

Served with dijon mustard, seasoned mayonnaise and specialty rolls.



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## A LA CARTE MENU

### BEVERAGES

Dispenser Coffee.....	52.00/ 1.5 gallon
Gallon Coffee .....	36.00/ gallon
Air Pot Coffee .....	28.00/ air pot
Hot Chocolate.....	28.00/ gallon
Iced Tea .....	28.00/ gallon
Lemonade.....	26.00/ gallon
Apple Cider.....	29.00/ gallon
Herbal Teas.....	3.00/ each
Raspberry Sherbert Punch.....	28.00/ gallon
Soft Drinks.....	3.00/ each
Bottled Water .....	4.00/ each
Carafe of Milk .....	18.00/ carafe
Carafe of Juice.....	24.00/ carafe

### ADDITIONAL FARE

*Priced per person*

Sliced Fresh Fruit Tray with Yogurt Dip.....	4.50
Potato Chips with French Onion Dip.....	2.50
Tortilla Chips and Salsa.....	2.50
Pretzels.....	2.00
Popcorn.....	2.00
Mixed Nuts.....	5.00
Snack Mix .....	2.50
Spring Garden Mix Salad with Dressing ....	5.00

### BREAK ITEMS

*Priced per dozen*

Fresh Baked Muffins .....	27.00
Specialty Breads with Whipped Butter ...	24.00
Caramel Rolls .....	42.00
Cinnamon Rolls .....	42.00
Scones .....	42.00
Coffee Cake.....	30.00
Freshly Baked Assorted Cookies .....	27.00
Rice Krispie Bars .....	24.00
Bagel with Cream Cheese and Preserves .....	36.00
Brownies and Bars.....	27.00
Candy Bars .....	36.00
Chocolate Dipped Strawberries .....	42.00
Individual Wrapped Granola Bars.....	24.00

*Per each*

Whole Fruit .....	2.00
Wrapped Large Cookie.....	2.50
Sweet n Salthy Snack Bags.....	3.50
Yogurt Cups.....	3.50



## PRIVATE BAR SERVICE

*Beverage Minimum:*

*A \$250.00 minimum is required per bar or a \$100.00 private bartender fee will apply.*

*With host bars, a 20% service charge and applicable taxes will apply.*

*Hosted self-serve beer and wine bars are available by request with no minimum sales required.*

*Top shelf brands are based on availability and priced accordingly.*

Receptions	Hosted Bar	Cash Bar
House Brands (based on 1 oz.).....	4.50.....	5.00
Call Brands (based on 1 oz.) .....	5.50.....	6.00
Premium Brands (based on 1 oz.) .....	6.50.....	7.00
Domestic Beers.....	4.50.....	5.00
Imported Beers.....	5.00.....	5.50
Specialty / Craft Beer .....	5.50.....	6.00
House Wine by the Glass.....	5.50.....	6.00
Seltzers & Vodka Based Canned Drinks.....	5.50.....	6.00
Soft Drinks.....	2.50.....	3.00
Bottled Water.....	3.50.....	4.00

### Hosted Ticket Receptions

House Brands Liquor, House Wine, Domestic Beer (per ticket).....	4.75
Call Brands, House Wine, Seltzers/Vodka Sodas, Import Beer (per ticket) .....	5.50

### Barrels of Beer

Half-Barrel of Domestic Beer .....	395
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Half-Barrel of Imported/Craft Keg Beer

*Due to varied keg sizes and availability with specialty beer, pricing will be based on beer requested, inquire with your catering representative.*

### House Wine & Champagne.....26 / bottle

Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, White Zinfandel

*Wine upgrades and pricing available by request, check with your Conference Service Manager about options.*



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## PRIVATE BAR BRANDS

### Call Brands / 6.00

Absolut Vodka  
Absolut Citron Vodka  
Absolut Peppar  
Tanqueray Gin  
Bombay Dry Gin  
Beefeater Fin  
Captain Morgan Spiced Rum  
Bacardi Rum  
Bacardi Limon Rum  
Jose Cuervo Tequila  
Jim Beam  
Southern Comfort  
Malibu Rum  
Dewars Scotch  
Johnnie Walker Red Scotch  
Christian Brothers Brandy  
E & J Brandy  
Canadian Club Whiskey  
Seagrams 7 Whiskey  
Windsor Canadian  
Fireball Cinnamon Whiskey  
Revel Stoke Flavors Whiskey  
Jack Daniel's  
Bailey's Irish Cream

### Premium Brands / 7.00

Titos Vodka  
Praire Vodka  
Kettle One Vodka  
Stolichnaya Vodka  
Bombay Sapphire  
Meyers Dark Rum  
Johnnie Walker Black Scotch  
Seagrams Crown Royal  
Hennessy Cognac  
Jameson Irish Whiskey  
Wild Turkey  
Makers Mark  
High West Double Rye Bourbon  
Amaretto Di Sarano

### Top Shelf Brands / available by request

Patron Tequila  
Don Julio Tequila  
Grey Goose Vodka  
Belvedere Vodka  
Hendricks Gin  
Woodford Reserve Bourbon  
Basil Hayden's Bourbon  
Knob Creek Bourbon  
Chivas Regal Scotch  
Glenlivet 12yr Malt Scotch  
Glenfiddich 12yr Scotch  
Grand Marnier  
Courvoisier VS  
Remy Martin VS  
Patron Silver Tequila



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