REHEARSAL DINNER BUFFETS
Minimum of 30 guests will be charged on all buffets.

Welcome to the Lakes Buffet / 30.00
Buffet includes freshly brewed coffee, iced tea and lemonade, spring green salad with choice of two dressings, chef’s choice of seasonal vegetables, roasted baby red potatoes and artisan bread rolls with butter.

Entrée Choices  Choice of Two
» Roasted turkey with pan gravy
» Swedish meatballs
» Beef stroganoff and noodles
» Sliced pork loin with choice of: German bacon sauce, rosemary mushroom sauce, rosemary demi or Dijon cream sauce
» Roasted vegetable pasta primavera
» Broiled lemon garlic tilapia
» Grilled chicken with choice of: Chardonnay cream sauce or Gouda mornay sauce
» BBQ chicken
» Chicken alfredo pasta
» Vegetarian lasagna

Dessert Choices  Choice of One
» Chocolate layer cake
» Grandma’s carrot cake
» Strawberry shortcake
» Old fashioned apple pie
» Southern pecan pie
» Assorted dessert bars and cookies

THEMED REHEARSAL BUFFETS
All buffets include artisan bread rolls and butter, freshly brewed coffee, iced tea and lemonade.

South of the Border Taco Bar / 28.00
Hard and soft shells, barbacoa beef and chicken tinga, jalapeno peppers, lettuce, tomatoes, black olives, shredded jack blend cheese, spanish rice, sour cream, guacamole, salsa, tortilla chips, cajun potato salad and baked flan with fresh berries.

The Outdoors / 30.00
Broiled lemon garlic tilapia, BBQ chicken, garden salad with 2 pre-set dressings, rolls and butter, campfire grilled vegetable blend, wild rice medley and apple crisp with whipped cream.

Taste of Minnesota / 28.00
Minnesota wild rice soup, homestyle pot roast, rolls and butter, glazed carrots, seasoned roasted potatoes and apple pie with whipped cream.

The Italian / 28.00
Minestrone soup, lasagna bolognese, Caesar salad, garlic breadsticks, fresh seasonal vegetable medley, Parmesan roasted red potatoes and tiramisu.

Gluten free menu options are available.
Prices are subject to 21% service charge & 7.375% Minnesota state sales tax. All prices are per person unless otherwise noted.
PLATED DINNERS
Served with freshly brewed coffee, iced tea, lemonade, artisan bread rolls and butter, fresh mixed greens salad and choice of 2 pre-set dressings.

REHEARSAL DINNERS

**Grilled Chicken Mornay** / 21.00
Grilled chicken with Gouda mornay sauce, parsley butter potatoes and green beans.

**Sliced Roasted Turkey Breast** / 19.00
Slow roasted turkey breast, mashed potatoes, pan gravy and glazed carrots.

**Beef Pot Roast** / 19.00
Slow cooked beef, mashed potatoes, gravy and carrots.

**Herb Roasted Pork Loin** / 21.00
Pork loin with a merlot hunter sauce, seasoned roasted red potatoes and green beans.

VEGETARIAN OPTIONS

**Tri-Colored Cheese Tortellini** / 18.00
Tri-colored cheese tortellini with your choice of alfredo or marinara sauce.

**Pasta Primavera** / 17.00
Blend of vegetables sauteed with olive oil and garlic, pasta and Parmesan.

DESSERT SELECTIONS
A la carte pricing $9 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.

Gluten free menu options are available.
Prices are subject to 21% service charge & 7.375% Minnesota state sales tax. All prices are per person unless otherwise noted.
- 7/2023 -
WEDDING DAY MORNING

BREAKFAST

Continental / 12.00
» Seasonal fresh fruit
» Yogurt and granola
» Assorted muffins and pastries
» Assorted specialty breads
» Orange juice

ADDITIONS

Beverages
Coffee.................................................36.00 / gallon
   with cream and sugar
Orange Juice ..................................24.00 / carafe
Iced Tea w/ sugar.........................28.00 / gallon
Mimosas...........................................80.00 / gallon
Lemonade .........................................26.00 / gallon
Raspberry Sherbert Punch ........28.00 / gallon
Bottled Water ................................. 4.00 / each

Snacks
Priced per person
Bagels w/ cream cheese.........36.00 / dozen
Potato Chips (minimum 6 ppl) .......2.50 / person
   with french onion dip
Snack Mix (minimum 6 ppl) ........2.50 / person
Sweet & Salty Snack Bags ..........3.50 / each
Mixed Nuts (minimum 6 ppl) ......5.00 / person
Chocolate Dipped Strawberries...42.00 / dozen

Gluten free menu options are available.
Prices are subject to 21% service charge
& 7.75% Minnesota state sales tax. All prices are
per person unless otherwise noted.
- 7/2023 -
# HORS D’OEUVRES

Priced per 50 pieces, butler passed hors d’oeuvres will have an $50 butler fee per uniformed server.

## COLD

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Deviled Eggs</td>
<td>100</td>
</tr>
<tr>
<td>Tomato Bruschetta</td>
<td>90</td>
</tr>
<tr>
<td>Balsamic Capresse Skewers</td>
<td>100</td>
</tr>
<tr>
<td>Shrimp Cocktail</td>
<td>175</td>
</tr>
<tr>
<td>Chicken Salad Crostini</td>
<td>110</td>
</tr>
<tr>
<td>Egg Salad Crostini</td>
<td>100</td>
</tr>
<tr>
<td>Roasted Garlic Hummus with Pita Chips</td>
<td>110</td>
</tr>
<tr>
<td>Turkey Craisin Cream Cheese Pinwheels</td>
<td>110</td>
</tr>
<tr>
<td>Silver Dollar Sandwiches</td>
<td>150</td>
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<tr>
<td>Choice of turkey or ham</td>
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</table>

## HOT

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Egg Rolls with Sweet and Sour Sauce</td>
<td>175</td>
</tr>
<tr>
<td>Bacon Wrapped Sea Scallops</td>
<td>275</td>
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<tr>
<td>Bacon Wrapped Water Chestnuts</td>
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<tr>
<td>Mediterranea Spanakopita</td>
<td>150</td>
</tr>
<tr>
<td>Spicy Crackling Shrimp</td>
<td>180</td>
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<tr>
<td>Coconut Shrimp with Sweet Chili Sauce</td>
<td>180</td>
</tr>
<tr>
<td>Chicken Satay</td>
<td>150</td>
</tr>
<tr>
<td>Choice of teriyaki or thai peanut sauce</td>
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</tr>
<tr>
<td>Meatballs</td>
<td>120</td>
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<tr>
<td>Choice of Swedish or BBQ</td>
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</tr>
<tr>
<td>Premium Dip with Crostini</td>
<td>150</td>
</tr>
<tr>
<td>Choice of spinach artichoke or bacon, onion and gruyere</td>
<td></td>
</tr>
<tr>
<td>MN Wild Rice and Cheese Stuffed Mushrooms</td>
<td>150</td>
</tr>
<tr>
<td>Battered Walleye Fingers</td>
<td>175</td>
</tr>
<tr>
<td>Mini Maryland Crabcakes</td>
<td>250</td>
</tr>
<tr>
<td>Chicken Wings</td>
<td>150</td>
</tr>
<tr>
<td>Choice of buffalo or BBQ</td>
<td></td>
</tr>
<tr>
<td>Jack Daniels Little Smokies</td>
<td>100</td>
</tr>
</tbody>
</table>
RECEPTION SPECIALTY DISPLAYS
Each selection served as an accompaniment for up to 50 guests.

**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** / 325.00
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.

Gluten free menu options are available. Prices are subject to 21% service charge & 7.375% Minnesota state sales tax. All prices are per person unless otherwise noted.
- 7/2023 -
LAKES WEDDING CELEBRATION BUFFET
44.00
Buffets include your choice of a served salad, two entrée selections, two vegetable options, one starch option, artisan bread rolls and butter, freshly brewed coffee and iced tea.
Additional entrée: $4 per person

SALAD SELECTIONS
» Spring Greens Salad - Crisp mixed garden greens, tomato, onion, croutons and choice of two dressings
» Traditional Caesar Salad - Fresh Romaine, creamy Caesar dressing, croutons and fresh shredded Parmesan
» Mandarin Orange Salad - Salad blend, mandarin oranges, sliced almonds, red onion and poppy seed dressing
» Romaine Cashew Salad - Romaine lettuce, Parmesan cheese, cashews and peppercorn dressing
» Napa Spinach Salad - Spinach, pecans, feta cheese, peppers and champagne vinaigrette dressing
» Bleu Pear Salad - Salad blend, roasted pears, candied walnuts, bleu cheese crumbles and avocado dressing

ENTRÉE SELECTIONS  Choice of Two
» Broiled Walleye - With lemon and tartar
» Grilled Salmon - Choice of béarnaise sauce or sherry cream sauce
» Prime Rib of Pork - Choice of dijon demi glaze or hot bacon dressing
» London Broil - Marinaded flank steak sliced and topped with wild mushroom hunter sauce
» Braised Beef Short Rib - Slow cooked tender beef short ribs topped with a rich red wine sauce
» Parmesan Crusted Minnesota Walleye - Baked Parmesan crusted walleye pike
» MN Wild Rice Stuffed Chicken - Breast of chicken stuffed with sage and onion wild rice, spinach, cheddar and finished with sherry cream sauce
» Parmesan Chicken - Panko and Parmesan crusted breast of chicken topped with marinara sauce and melted mozzarella cheese
» Chicken Sherry Florentine - Grilled chicken breast on a bed of spinach topped with sherry cream sauce and fresh sautéed mushrooms

STARCH SELECTIONS  Choice of One
» Oven Roasted Potatoes
» Roasted Red Potatoes
» Twice Baked Potatoes
» Garlic Mashed Potatoes
» Wild Rice Blend
» Risotto

VEGETABLE SELECTIONS  Choice of Two
» Glazed Baby Carrots
» Sugar Snap Peas
» Green Beans Almondine
» Roasted Zucchini
» Fresh Seasonal Vegetable Medley
» Vegetable Stir Fry

Vegetarian Options: Cheese Tortellini Alfredo & Vegetable Pasta Primavera

Gluten free menu options are available.
Prices are subject to 21% service charge & 7.375% Minnesota state sales tax. All prices are per person unless otherwise noted.

- 7/2023 -

320 | 762 | 1124
ArrowwoodResort.com
2100 Arrowwood Lane NW
Alexandria, MN 56308
DINNER ENTREES
Entrees include choice of salad, chef's choice seasonal vegetables, your choice of: wild rice medley, mashed potatoes, herb roasted potato wedges or baby red potatoes, served with artisan bread rolls and butter, freshly brewed coffee, decaffeinated 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.

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.

Chicken Sherry Florentine / 33.00  
Grilled breast of chicken served on a bed of spinach with sherry cream sauce and sautéed mushrooms.
PLATED VEGETARIAN OPTIONS
Entrees include fresh mixed greens salad and choice of 2 pre-set dressings, artisan bread rolls and butter, freshly brewed coffee, iced tea and lemonade.

**Tri-Colored Cheese Tortellini / 26.00**
Tri-colored cheese tortellini with your choice of alfredo sauce or marinara.

**Pasta Primavera / 26.00**
Blend of vegetables sauteed with olive oil and garlic then tossed with pasta and fresh Parmesan cheese.

DINNER DUETS
Entrees include choice of salad, chef's choice seasonal vegetables, your choice of: wild rice medley, mashed potatoes, herb roasted potato wedges or baby red potatoes, served with artisan bread rolls and butter, freshly brewed coffee, decaffeinated 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

**Chicken and Shrimp / 41.00**
Grilled breast of chicken with choice of marsala, gouda mornay sauce or sherry cream sauce paired with grilled shrimp skewers brushed with garlic butter.

- **Filet and Shrimp / 49.00**
  4oz beef tenderloin with seasoned butter paired with grilled shrimp skewers brushed with garlic butter.

- **Filet and Walleye / 49.00**
  4oz beef tenderloin with seasoned butter paired with broiled walleye.

Gluten free menu options are available.

Prices are subject to 21% service charge & 7.375% Minnesota state sales tax. All prices are per person unless otherwise noted.

- 7/2023 -
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**
Four 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

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

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- 7/2023 -
PACKAGES

WEDDING BUFFET / $58.00

Hors d’oeuvres
» Vegetable Crudités with Ranch Dip
» Imported & Domestic Cheeses with Crackers

Champagne Toast

Lakes Wedding Celebration Buffet
» Minimum of 30 guests
» See Lakes Wedding Buffet Menu

Glass Wine with Dinner
» Choice of house red and one house white wine offering

Complimentary Bride & Groom Suite

WEDDING PLATED / $48.00

Served with fresh mixed greens salad and choice of 2 pre-set dressings, artisan bread rolls and butter, freshly brewed coffee, iced tea and lemonade.

Hors d’oeuvres
» Vegetable Crudités with Ranch Dip
» Imported & Domestic Cheeses with Crackers

Champagne Toast

Salad Selections  Choice of One
» Classic Mixed Field Greens
» Traditional Caesar Salad
» Napa Spinach Salad
» Mandarin Orange Salad
» Bleu Pear Salad
» Romaine Cashew Salad

Entrée Selections  Choice of One or Two
» Wild Rice Stuffed Chicken
» Chicken Sherry Florentine
» Prime Rib of Pork with Hot Bacon Sauce
» Grilled Salmon with Bearnaise
» Broiled Walleye with Lemon
» Parmesan Crusted Walleye
» Prime Rib of Beef additional $6 per person
» 6oz Filet Mignon additional $6 per person

Glass Wine with Dinner
» Choice of house red and one house white wine offering

Complimentary Bride & Groom Suite
PRIVATE BAR SERVICE

Beverage Minimum:
A $250 minimum is required per bar or a $100 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.

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<thead>
<tr>
<th>Receptions</th>
<th>Hosted Bar</th>
<th>Cash Bar</th>
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</thead>
<tbody>
<tr>
<td>House Brands (based on 1 oz.)</td>
<td>4.50</td>
<td>5.00</td>
</tr>
<tr>
<td>Call Brands (based on 1 oz.)</td>
<td>5.50</td>
<td>6.00</td>
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<tr>
<td>Premium Brands (based on 1 oz.)</td>
<td>6.50</td>
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<tr>
<td>Domestic Beers</td>
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<tr>
<td>Imported Beers</td>
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</tr>
<tr>
<td>Specialty / Craft Beer</td>
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</tr>
<tr>
<td>House Wine by the Glass</td>
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<td>6.00</td>
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<tr>
<td>Seltzers &amp; Vodka Based Canned Drinks</td>
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<tr>
<td>Soft Drinks</td>
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</tr>
<tr>
<td>Bottled Water</td>
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<td>4.00</td>
</tr>
</tbody>
</table>

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
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.

Gluten free menu options are available.
Prices are subject to 21% service charge & 7.375% Minnesota state sales tax. All prices are per person unless otherwise noted.
- 7/2023 -
PRIVATE BAR BRANDS

Call Brands / 6.00
Absolut Vodka
Absolut Citron Vodka
Absolut Peppar
Tanqueray Gin
Bombay Dry Gin
Beefeater Gin
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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Prices are subject to 21% service charge & 7.375% Minnesota state sales tax. All prices are per person unless otherwise noted.
- 7/2023 -
NEXT DAY GATHERING & GIFT OPENING

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

BREAKFAST BUFFETS

Continental / 12.00
» Seasonal fresh fruit
» Yogurt and granola
» Assorted muffins and pastries
» Assorted specialty breads

Sunrise Buffet / 17.00
Fresh fruit and assorted pastries served with choice of
two entrees, one meat and one potato.

Buffet Choices:
Entrees
» Scrambled eggs
» Scrambled eggs with cheese
» Scrambled eggs Florentine (spinach and mushroom)
» 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

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BUFFET ENHANCEMENTS

Chef Carved Roasted Prime Rib of Beef / 15.00

Chef Carved Oven Roasted Ham / 8.00

Chef Attended Build Your Own Omelet Station / 8.00

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Gluten free menu options are available.
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& 7.375% Minnesota state sales tax. All prices are
per person unless otherwise noted.
- 7/2023 -