



## 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

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## 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.



320 | 762 | 1124  
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& 7.375% Minnesota state sales tax. All prices are  
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*- 7/2023 -*



## 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.



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## WEDDING DAY MORNING

### BREAKFAST

#### Continental / 12.00

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

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### 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 ( <i>minimum 6 ppl</i> ) .....	2.50 / person
with french onion dip	
Snack Mix ( <i>minimum 6 ppl</i> ) .....	2.50 / person
Sweet & Salty Snack Bags.....	3.50 / each
Mixed Nuts ( <i>minimum 6 ppl</i> ) .....	5.00 / person
Chocolate Dipped Strawberries...	42.00 / dozen



## HORS D'OEUVRES

*Priced per 50 pieces, butler passed hors d'oeuvres will have an \$50 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



## 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.



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## 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** - Marinated 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

**Vegetarian Options: Cheese Tortellini Alfredo  
& Vegetable Pasta Primavera**

### 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**



## 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 walley 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 sauteed mushrooms.



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## 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.

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## 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.



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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**

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



## 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



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RESORT & CONFERENCE CENTER  
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## 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.*

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 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



## 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:**

##### **Entrées**

- » 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