



wedding menu

HORS D'OEUVRES

Priced per 50 pieces

COLD

Pinwheels	90
Deviled eggs.....	90
Vegetables and ranch dip.....	135
Grilled vegetables with creamy scallion dip.....	175
Vegetable cream cheese pizza	80
Caprese skewers with balsamic syrup	90
Chacuterie board.....	175
Gulf shrimp with cocktail sauce and lemon wedges.....	175
Imported and domestic cheeses with crackers.....	195
Fresh fruit platter with strawberry cream cheese dip.....	150
Chocolate covered strawberries	2.25 ea

HOT

Chicken drummies.....	145
Bacon wrapped sea scallops	140
Bacon wrapped water chestnuts.....	95
Spicy crackling shrimp	130
Chicken skewers.....	150
Meatballs in Swedish or BBQ sauce	95
Spinach and artichoke dip with garlic crostini.....	125
Minnesota wild rice stuffed cheesy mushrooms	130

LATE NIGHT SNACKS

Priced per 50 pieces

Tortilla chips & spicy salsa	50
7 Layer taco dip w/tortilla chips.....	95
Kettle chips & French onion dip.....	50
BBQ shredded beef sandwiches	175
Mini croissants filled with sliced ham & turkey with condiments on the side.....	175
Eight 14-inch pizzas with your choice of cheese, pepperoni, sausage or supreme	140
Eight 16-inch pizzas with your choice of cheese, pepperoni, sausage, or supreme	150



Arrowwood[®]
RESORT & CONFERENCE CENTER
by CLUBHOUSE[®]

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

*Gluten free menu options are available.
Prices are subject to 20% service charge
& 7.375% Minnesota state sales tax*



wedding menu

PACKAGES

PLATED ENTRÉE OPTIONS

You may select one or two entrée choices. Side and vegetable choices need to be the same for all entrées.
Offer a third entrée for an additional \$2.00 per person.

ONE

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

Salad Selection

Entrée Selections:

- » Wild Rice Stuffed Chicken with Supreme Sauce
- » Roast Prime Rib of Pork with Hot German Bacon Dressing
- » Serrano Chicken with Mornay Sauce

Entrée Served With:

- » Choice of Vegetable
- » Potato or Rice
- » Artisan Breads & Butter
- » Coffee, Tea or Milk

- » Compliment your meal with our featured wine; one glass served to your guests with dinner entrée.

- » Complimentary Suite for Bride & Groom

39.95 / person

TWO

Butlered Champagne & Punch

- » Hors d'oeuvres
- » Vegetable Pizza
- » Fresh Fruit & Cheese Platter with Crackers
- » Spinach & Artichoke dip with Garlic Crostini

Salad Selection

Entrée Selections:

- » 6 oz Filet Mignon with Garlic Mushroom Sauce
- » Baked Breast of Chicken & Gulf Shrimp
- » Prime Rib of Beef

Entrée Served With:

- » Choice of Vegetable
- » Potato or Rice
- » Artisan Breads & Butter
- » Coffee, Tea, or Milk

- » Compliment your meal with our featured wine; one glass served to your guests with dinner entrée.

- » Complimentary Suite for Bride & Groom

49.95 / person



wedding menu

ENTREES

Entrées include choice of salad, seasonal vegetables, rice or potato to compliment each entrée, Artisan Breads & Butter, coffee, tea, and milk.

PLATED ENTRÉE OPTIONS

You may select one or two entrée choices. Side and vegetable choices need to be the same for all entrées. Offer a third entrée for an additional \$2.00 per person.

FILET MIGNON

Grilled 6 oz. filet topped with garlic mushroom sauce.
/ 44.95 /

Add 3 broiled shrimp and cream béchamel sauce for an additional \$4/person

PRIME RIB OF PORK

Seasoned and slow roasted to seal in its natural juices. Topped with hot German bacon dressing or rosemary mustard sauce
/ 29.95 /

PRIME RIB OF BEEF

Seasoned and slow roasted to seal in its natural juices. Topped with au jus
/ 35.95 /

WILD RICE STUFFED CHICKEN

Tender chicken breast with wild rice stuffing, and topped with our supreme sauce
/ 27.95 /

SERRANO CHICKEN

Sautéed pan-fried chicken breast topped with sliced ham & Swiss cheese, and topped with mornay sauce
/ 29.95 /

BREAST OF CHICKEN & GULF SHRIMP

Glazed with smoked Gouda mornay sauce
/ 34.95 /

TERIYAKI VEGETABLE STIR FRY

Fresh sautéed vegetables and tofu, tossed in our fresh teriyaki sauce
/ 24.95 /



wedding menu

DINNER BUFFET

39.95 / person

*Buffets include your choice of a served salad, two entrée selections, seasonal vegetables, rice or potato to compliment entrées, Artisan Breads & Butter, coffee, tea, or milk.
Additional entrée: \$2.50 per person.*

SALAD SELECTIONS

- » **Spring Greens Salad** - Fresh greens, tomatoes, carrots, cucumber, and house dressing
- » **Romaine & Cashew Salad** - Romaine, cashews, parmesan cheese and peppercorn dressing
- » **Mandarin Orange** - Fresh greens, toasted almonds, mandarin oranges, red onion, and poppy seed dressing
- » **Caesar Salad** - Romaine lettuce with croutons and parmesan cheese tossed in Caesar dressing
- » **Napa Spinach Salad** - Spinach with pecans, feta cheese, peppers, onions and champagne vinaigrette dressing
- » **Bleu Pear Salad** - Fresh greens, roasted pears, candied walnuts, bleu cheese crumbles & avocado dressing

ENTRÉE SELECTIONS *Choice of Two*

- » **Serrano Chicken**
- » **Chef Carved Prime Rib of Beef**
- » **Chef Carved Filet Mignon**
- » **Salmon with Lemon Dill Sauce**
- » **Wild Rice Stuffed Chicken Breast**
- » **Prime Rib of Pork**

STARCH SELECTIONS *Choice of One*

- » **Oven Roasted Potatoes**
- » **Parsley Buttered Potatoes**
- » **Twice Baked Potatoes**
- » **Garlic Mashed Potatoes**
- » **Herbed Rice Medley**
- » **Wild Rice**
- » **Risotto**

VEGETABLE SELECTIONS *Choice of Two*

- » **Glazed Baby Carrots**
- » **Sugar Snap Peas**
- » **Green Beans Almondine**
- » **Buttered Corn**
- » **Fresh Seasonal Vegetable Medley**
- » **California Vegetable Medley**

HORS D'OEUVRES RECEPTION

35.95 / person [*Priced per person for one-hour service.*]

- » Variety of seasonal fruit, fresh vegetables with dips and crackers
- » Choice of 1: chef carved turkey, pork, ham, or roast beef with assorted breads
- » Selection of three hot and three cold hors d'oeuvres
- » lemonade and coffee



Arrowwood[®]
RESORT & CONFERENCE CENTER
by CLUBHOUSE[®]

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

*Gluten free menu options are available.
Prices are subject to 20% service charge
& 7.375% Minnesota state sales tax*



CHILDREN'S MENU

/ 12.95 /

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 children's meal guarantees along with your adult guarantees. Children's meals will include applesauce or a salad, and beverages.

NOTE: Additional \$1.00 for Children's Meals ordered with wedding meal packages

CHICKEN TENDER MEAL

Three chicken tenders served with fries and chef's choice of vegetables

MINI CORN DOGS

Four mini corn dogs served with fries and chef's choice of vegetables

GRILLED CHICKEN BREAST

Grilled chicken breast with potato and chef's choice of vegetables

MAC & CHEESE

Creamy macaroni and cheese served with fries and chef's choice of vegetables

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.

DINNER BUFFETS

Children 5-12 years / 12.95

Children 4 years and under / 4.95



DECORATIONS

THE GALA EVENT 1,000

Head table, cake table, guest book table, punch table, gift table, and place card table are draped and hand pinned with organza and lights. Organza and lights hung throughout entire ballroom with chandelier, and lobby draped with organza.

GRAND..... 800

Head table, cake table, guest book table, gift table, place card table, and punch table draped and hand pinned with white organza and lights. White lights and organza over dance floor, and lobby draped with organza.

SIMPLY ELEGANT..... 400

Head table, cake table, guest book table, and punch table draped and hand pinned with white organza and lights.

BACKDROPS

White or ivory organza backdrop behind head table 400

Satin panel backdrop behind head table..... 275



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

*Gluten free menu options are available.
 Prices are subject to 20% service charge
 & 7.375% Minnesota state sales tax*



wedding menu

REHEARSAL DINNER

We would be happy to customize any menu to fit the theme of your wedding!

DINNER BUFFET

Themed buffets served with variety of desserts, coffee, lemonade, and iced tea.

COUNTRY TIME BARBEQUE

For a more relaxed meal, try our American tasty BBQ buffet with all the fixing's. Dixie coleslaw, steakhouse potato salad, home style baked beans & country rolls with butter

- » Hamburger & Chicken Breast / 24.95
- » BBQ Chicken & Ribs / 29.95
- » BBQ Chicken & Ribeyes / 35.95
- » BBQ Ribs & Ribeyes / 39.95

SOUTH OF THE BORDER / 24.95

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

Substitute fajita action station: \$26.95

ITALIAN BUFFET / 24.95

Romaine salad with side of Caesar dressing, parmesan cheese, croutons, garlic bread and roasted vegetables

Choice of two:

- » Penne pasta with sides of marinara and alfredo sauce with meatballs and sliced chicken breast
- » Tortellini carbonara
- » Chicken alfredo
- » Sicilian lasagna
- » Chicken marsala
- » Vegetarian lasagna