



## BREAKFAST BUFFETS

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

### BREAKFAST BUFFETS

#### The **Continental / 15**

Seasonal Fresh Cut Fruit  
Assorted Muffins, Pastries and Specialty Breads  
Yogurt & Granola  
Add Oatmeal with brown sugar and raisins \$2 per person

#### **Croissant Sandwich Buffet / 18**

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

### CUSTOM BREAKFAST BUFFETS

#### **Sunrise Buffet / 18**

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

#### **Awake the Lakes Buffet / 21**

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

### CUSTOM BUFFET SELECTIONS:

#### **Entrée Choices**

Scrambled eggs  
Scrambled eggs with cheese  
Scrambled eggs Florentine  
Pancakes  
French toast sticks  
Mini Belgian Waffles  
Biscuits and gravy

#### **Potato**

- » Oven roasted rosemary potatoes
- » Diced seasoned breakfast potatoes
  - » Potatoes O'Brien

#### **Meat Choices**

Bacon, Sausage, Ham or  
Kielbasa with peppers and onions

*Add a Chef attended Build Your Own Omelet Station to any breakfast buffet for \$8 per person*

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320 | 762 | 1124  
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2100 Arrowwood Lane NW  
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Gluten free and Vegan menu options are available by request at least 72 hours in advance and may require an upcharge. Prices are subject to a 21% service charge 7.375 Minnesota state sales tax – 1/2025



## LUNCHEON BUFFETS

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

Buffets Include Freshly Brewed Coffee, Iced Tea and Lemonade

### The Up North Buffet

Buffet includes Spring Green Salad with choice of two dressings & deli salad.

Choice: Mashed potatoes, Au Gratin potatoes or roasted baby red potatoes

Chef's choice of seasonal vegetables and bread rolls

Choice of 2 entrees below. (Add a 3<sup>rd</sup> entrée for \$5 per person)

Choice of one dessert option

#### Entrée Choices: Choose two

- Grilled Chicken Breast with choice of champagne cream sauce, mushroom marsala or gouda mornay sauce
- Chicken Parmesan with marinara
- Fried Chicken
- Roasted Turkey with pan gravy
- Swedish Meatballs
- Chicken & Wild Rice Hotdish
- Beef Stroganoff served on a bed of egg noodles
- Minnesota Meatloaf
- Sliced Pork Loin. Choice of merlot hunter sauce or Dijon cream sauce

#### Dessert Choices: Choose one

- Chocolate Cake
- Grandma's Carrot Cake
- Strawberry Shortcake
- Assorted Cookies & Dessert Bars
- Assorted Cream Pies
- Fresh Baked Apple Crisp

**28 per person**

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## LUNCHEON BUFFETS

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

Buffets Include Choice of Dessert from our Luncheon Dessert Menu (See page 7),  
Freshly Brewed Coffee, Iced Tea and Lemonade

### **The Outdoorsman**

Fresh Garden Greens with Assorted Dressings  
Pork Loin w/Merlot Hunter Sauce  
Home Style Pot Roast  
Vegetable Blend  
Roasted Baby Red Potatoes  
Deli Salad  
Rolls and Butter  
**27 per person**

### **The Tuscany**

Caesar Salad  
Greek Pasta Salad  
Lasagna Bolognese  
Vegetable Pasta Primavera  
Parmesan Roasted Red Potatoes  
Fresh Seasonal Vegetable Medley  
Garlic Bread Sticks  
**26 per person**

### **Taste of Minnesota**

Minnesota Wild Rice Soup  
Fresh Garden Greens with Assorted Dressings  
Minnesota Tater Tot Hotdish  
Swedish Meatballs  
Wild Rice Medley  
Fresh Seasonal Vegetable Medley  
Specialty Rolls and Butter  
**26 per person**

### **The New York Delicatessen**

Soup Du Jour  
Fresh Mixed Greens Salad  
Greek Pasta Salad  
Sliced Roast Beef, Smoked Ham and  
Turkey Breast  
Sliced Assorted Cheeses  
Mustard, Mayonnaise  
Sliced Tomatoes and Lettuce  
Assorted Breads  
**26 per person**

### **The Cookout**

(Choice of 2 Meats)  
Grilled Chicken Breasts  
Hamburgers  
Brats with sauerkraut  
Macaroni Salad  
Potato Salad  
Baked Beans  
Seasonal Fresh Fruit  
Potato Chips  
Sliced Cheese, Lettuce, Tomatoes, Onions  
Condiments and Buns  
**26 per person**

### **South of the Border**

Tortilla Chips & Salsa  
Refried Beans w/Cheese  
Southwest Salad  
Seasoned Beef & Chicken  
Sautéed with Bermuda Onion,  
Green and Red Bell Peppers  
Soft Flour Tortillas & Hard Shells  
Spanish Rice, Lettuce, Tomatoes, Black Olives,  
Jalapeno Peppers, Guacamole, Salsa, Sour Cream  
Shredded Jack Blend Cheese  
**26 per person**

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## LUNCHEON BUFFETS

*Minimum of 30 guests will be charged on all buffets*  
Buffets Include Choice Dessert from our Luncheon Dessert Menu,  
Freshly Brewed Coffee, Iced Tea and Lemonade

### **Soup & Salad Buffet**

Wild Rice Chicken Soup  
Mediterranean Pasta Salad  
Mixed Spring Greens Blend  
Diced ham, diced chicken & diced turkey  
Shredded cheese, diced tomatoes, onions, carrots,  
cucumber, sliced hard boiled eggs, and croutons  
Assorted salad dressings and bread sticks  
**22 per person**

### **BYO Salad & Baked Potato Buffet**

Split Baked Potatoes  
Mixed Spring Greens Blend  
Diced ham, diced chicken & diced turkey  
Shredded cheese, diced tomatoes, onions, carrots,  
cucumber, sliced hard boiled eggs, croutons,  
bacon bits, chives, sunflower seeds,  
sour cream and cheese sauce  
Assorted salad dressings and bread sticks  
**22 per person**

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## THE DELI BAG LUNCH

Bag lunches Include whole apple, bag of kettle chips, large wrapped chocolate chip cookie.  
Assorted Sodas & Bottled Water

### **The Deli Bag**

*Choice of up to 3 selections*

*Served on a Brioche bun*

- Smoked turkey with gouda cheese, lettuce, tomato and chipotle aioli.
- Sliced roast beef, cheddar cheese, lettuce, tomato and horseradish sauce
- Sliced ham, Swiss cheese, lettuce, tomato and honey Dijon
  
- 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 and mushrooms with tomato, fresh spinach and vegan garden vegetable cream cheese wrapped in a vegetable tortilla.

**18 per person**

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## PLATED LUNCHEON SALADS

Salads are served with choice of dessert from our Luncheon Dessert Menu (See page 7)  
Bread Rolls, Freshly Brewed Coffee, Iced Tea and Lemonade

### Spinach Walnut Salad

Baby spinach with chicken breast, dried cranberries, walnuts and feta cheese crumbles  
Served with poppyseed dressing  
**22 per person**

### Chicken Caesar Salad

Crisp Romaine lettuce, complimented with croutons, fresh parmesan cheese, Caesar dressing  
**22 per person**

#### Substitutions:

*Steak add 2 per person*  
*Shrimp add 2 per person*

### Asian Salmon Salad

Honey and soy glazed salmon served on a blend of mixed greens with red onions, shredded carrots, mandarin oranges tossed with Ginger Soy Dressing  
**24 per person**

### Arrowwood Classic Salad

Mixed greens with ham, turkey, red onion, tomato, cucumber, cheddar jack, hard boiled eggs  
Served with choice of two preset house dressings.  
**23 per person**

## PLATED LUNCHEONS SANDWICHES

Sandwiches are served with choice of dessert from our Luncheon Dessert Menu,  
Freshly Brewed Coffee, Iced Tea and Lemonade

### The Croissant Club

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.  
**22 per person**

### The Italiano

Thinly sliced salami, ham, pepperoni, provolone cheese, lettuce, tomato and pesto mayo on a hoagie bun. Served with bistro chips, coleslaw and a pickle.  
**22 per person**

### Smokehouse Monterey Chicken

Grilled chicken, Monterey jack cheese, bacon and barbecue sauce on a croissant. Served with bistro chips, coleslaw and a pickle.  
**24 per person**

### The Prime Dip

Shaved prime rib with Havarti cheese & fried onions on a hoagie bun. Served with Au- Jus, potato wedges, coleslaw and a pickle  
**26 per person**

### BBQ Pulled Pork Sandwich

Classic slow roasted pork in barbecue sauce served on a bakery fresh bun.  
Served with potato wedges, coleslaw and a pickle.  
**23 per person**

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## LUNCHEON DESSERT SELECTIONS

A la carte pricing \$6 per person

### Assorted Dessert Bars & Cookies

(Buffet only)

Assortment of bakery fresh  
dessert bars

### Strawberry Shortcake

Angel food cake with strawberry sauce  
and whipped cream

### Old Fashioned Apple Pie

Old fashioned apple pie  
garnished with caramel sauce

### House made Apple Crisp

(Buffet only)

*A heartwarming favorite*  
Served with a side of fresh whipped cream

### Chocolate Cake

Moist chocolate cake with  
buttercream fudge frosting

### Southern Pecan Pie

Southern Pecan pie  
with whipped cream

### Grandma's Carrot Cake

*An Old Time Favorite*

Served with a rich  
cream cheese frosting

## DINNER DESSERT SELECTIONS

A la carte pricing \$9 per person

### Classic Tiramisu

Italian cake layered with ladyfingers soaked with  
coffee and rum, sweet mascarpone and cocoa.

### Moscato Berry Tiramisu

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

### Old Fashioned Triple Chocolate Cake

Multiple layers of decadent chocolate  
and deep chocolate frosting

### New York Style Cheesecake

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

### Layer Truffle Cake

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

### Assorted Buffet Cheesecakes

(Buffet Only)  
Featuring chocolate chip, raspberry swirl, classic  
vanilla and silk tuxedo

### Salted Caramel Cheesecake GF

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

### Chocolate Flourless Tort GF

A rich chocolate flourless cake garnished with fresh  
raspberries  
\$2 per person upcharge

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# HORS D'OEUVRES

*Prices are per 50 Pieces*

*(Butler Passed Hors D'oeuvres add \$50 Butler Fee per Uniformed Server per Hour)*

## COLD

**Deviled Eggs**

125

**Tomato Bruschetta**

100

**Balsamic Caprese Skewers**

150

**Shrimp Cocktail**

175

**Prime Rib Crostini**

Crostini with shaved prime rib and horseradish cream sauce

225

**Smoked Salmon Crostini**

Crostini with smoked salmon, dill cream cheese, red onion and capers

250

**Roasted Garlic Hummus w/Pita Chips**

125

**Turkey Craisin Cream Cheese Pinwheel**

125

**Silver Dollar Deli Sandwiches**

Turkey and ham

125

## HOT

**Mini Egg Rolls with Sweet & Sour Sauce**

150

**Bacon Wrapped Sea Scallops**

225

**Bacon Wrapped Water Chestnuts**

150

**Spicy Crackling Shrimp**

175

**Coconut Shrimp with Sweet Chili Sauce**

180

**Chicken Satay**

Choice of teriyaki or Thai peanut sauce

150

**Meatballs**

Choice of Swedish or BBQ

125

**Spinach Artichoke Dip with Crostini**

150

**MN Wild Rice & Cheese Stuffed Mushrooms**

150

**Battered Walleye Fingers**

175

**Chicken Wings**

Choice of Plain, Buffalo or BBQ

150

**Jack Daniels Little Smokies**

(3 per serving)

100





## RECEPTION SPECIALTY DISPLAYS

*Each Selection Served as an Accompaniment for up to 50 Guests per Order*

### **7 Layer Mexican Dip**

Refried Beans Layered with Sour Cream, Salsa, Cheddar Cheese, Jalapeños, Black Olives, Diced Tomatoes and Shredded Iceberg Lettuce  
Served with Tortilla Chips

**175.00**

### **Deluxe Deli Platter**

Sliced Turkey Breast, Roast Beef, Smoked Ham, Swiss, Provolone and Cheddar Cheese  
Served with Garnishes, Specialty Rolls and Condiments

**225.00**

### **Fresh Vegetable Platter**

Assorted Fresh Vegetables served with Ranch Dip

**175.00**

### **Fresh Fruit Platter**

Assorted Seasonal Fresh Fruit Display  
Served with Strawberry Cream Cheese Dip

**250.00**

### **Charcuterie Board**

Specialty Cured Meats served with Matured Cheeses, Garnishes of berries, pepperoncini and olives, Crostini's and Assorted Crackers

**350.00**

### **Imported & Domestic Cheese Platter**

Served with Garnishes of Fresh Berries and Assorted Crackers

**250.00**

### **Smoked Salmon Display (Serves 30 ppl)**

Smoked Salmon served with Garnishes and Assorted Crackers

**200.00**

## THE CARVERY EVENT ENHANCEMENT

*To Enhance Your Buffet, the Following Carved Selections are Available.  
(Minimum 30 guests and not sold separately)*

### **Prime Rib of Beef**

Prime Rib of Beef Served with Au Jus, Creamy Horseradish and Specialty Rolls

**15.00 per person**

### **Oven Roasted Turkey**

Served with Pan Gravy and Specialty Rolls

**8.00 per person**

### **Baked Ham Roast**

Served with Dijon Mustard Sauce and Specialty Rolls

**8.00 per person**

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## DINNER BUFFETS

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

Buffets Include Choice of Dessert from our Dinner Dessert Menu (See page 7),  
Freshly Brewed Coffee, Iced Tea and Lemonade

### **Minnesota Lakes Buffet**

Garden Salad with choice of two dressings  
Minnesota Walleye Broiled with Lemon  
Home Style Pot Roast  
Seasonal Vegetable Blend  
Seasoned Roasted Potatoes  
Mediterranean Pasta Salad  
Dinner Rolls and Butter  
**36 per person**

### **The Northwoods**

Wild Rice Soup  
Garden Salad with choice of two dressings  
Parmesan Crusted Walleye  
Wild Rice Stuffed Chicken with Sherry Cream Sauce  
Choice of Roasted Potatoes or Wild Rice Medley  
Seasonal Vegetable Medley  
Dinner Rolls and Butter  
**38 per person**

### **The Southwest**

Garden Salad with choice of two dressings  
Seasoned Flank Steak & Chicken  
Sautéed Bermuda Onion,  
Green and Red Bell Peppers  
Soft Flour Tortillas & Hard Shells  
Corn Salsa and Black Beans & Rice  
Lettuce, Tomatoes, Onions, Jalapeno Peppers,  
Guacamole, Salsa, Sour Cream  
Shredded Jack Blend Cheese  
Corn Muffins or Corn Bread and Butter  
**37 per person**

### **A Taste of Italy**

Minestrone Soup  
Caesar Salad  
Chicken Parmesan  
Pasta Choice: Chicken Alfredo, Pasta Primavera or  
Spaghetti with Meatballs  
Fresh Seasonal Vegetable Medley  
Garlic Bread Sticks  
**36 per person**

### **The Country Barbecue**

Garden Salad with choice of two dressings  
Deli Salad  
Choice of Two Entrees:  
Carolina Beef Brisket, Fried Chicken, BBQ Chicken,  
BBQ Pork Ribs,  
BBQ Pulled Pork with Buns  
Corn on the Cob  
Country Style Potatoes  
Dinner Rolls with Butter  
**37 per person**

### **The Hawaiian Luau**

Seasonal Fresh Fruit with Shredded Coconut  
Macaroni Salad  
Hawaiian BBQ Pork Loin  
Coconut Shrimp with Sweet Chili Sauce  
Black Beans & Rice  
Fresh Vegetable Medley  
Hawaiian Rolls with Honey Butter  
**38 per person**

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# CHAIN OF LAKES CELEBRATION DINNER BUFFET

*Minimum of 30 Guests*

Dinner Buffet Includes Choice of 2 Salads

Choice of 2 Entrees (Add a 3<sup>rd</sup> Entrée for an additional \$6 per person)

Choice of Wild Rice Medley, Mashed Potatoes, Herb Roasted Potato Wedges or Baby Red Potatoes.

Chef's Choice Vegetable Medley, Dinner Rolls and Butter.

Choice of Two Desserts from our Dinner Dessert Menu (See page 7)

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea and Lemonade

**46 PER PERSON**

## **Salads (Choose 2)**

### **Classic Mixed Field Greens**

Crisp Mixed Garden Greens with Tomato, Onion, Croutons and Select Dressings

### **Traditional Caesar Salad**

Fresh Romaine Lettuce Tossed with Creamy Caesar Dressing, Croutons and Shredded Parmesan

### **Mediterranean Pasta Salad**

Pasta with tomatoes, cucumbers, baby spinach, red onion and feta cheese tossed in Greek Vinaigrette

### **Mandarin Orange Salad**

Salad blend, mandarin oranges, red onion, and sliced almonds with poppy seed dressing

## **Entrees (Choose 2)**

**Parmesan Crusted Walleye with Lemon & Tarter**

**Broiled Walleye with Lemon & Tarter**

**MN Wild Rice Chicken**

Breast of Chicken stuffed with Wild Rice with Cheddar Onion and Spinach and topped with Sherry Cream Sauce

**Chicken Parmesan**

**Chicken Florentine**

**Slow Cooked Beef Pot Roast**

**Braised Beef Short Ribs**

**Flank Steak with Merlot Hunter Sauce**

**Sliced Pork Loin**

Choice of Dijon Cream Sauce or Merlot Hunter Sauce

**Roasted Vegetable Pasta Primavera**

Blend of vegetables sautéed with olive oil and garlic then tossed with pasta and fresh parmesan cheese

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## DINNER ENTREES

Entrées are Served with Your Choice of salad listed below. Chef's choice seasonal vegetables,  
Your Choice of Wild Rice Medley, Mashed Potatoes, Herb Roasted Potato Wedges or Baby Red Potatoes,  
Served with dinner rolls and butter,  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Lemonade  
Choice of Dessert from our Dinner Dessert Menu (See page 7)

### Grand Filet Mignon

6oz grilled beef tenderloin topped with seasoned butter  
51

### Ribeye Steak

12oz grilled Ribeye topped with seasoned butter  
42

### Prime Rib of Beef

12oz Slow roasted prime rib served with  
Au Jus and horseradish  
40

### Prime Rib of Pork

Slow roasted pork prime topped with your choice of  
Dijon cream sauce or merlot hunter sauce  
36

### MN Wild Rice Stuffed Chicken

Our signature breast of chicken stuffed with sage &  
onion wild rice, spinach, cheddar cheese and  
finished with sherry cream sauce  
34

### Parmesan Chicken

Panko and parmesan crusted breast of chicken  
topped with marinara sauce and melted mozzarella  
cheese  
33

### Grilled Salmon

Grilled Salmon served with choice of  
Béarnaise Sauce or Sherry Cream Sauce  
36

### Chicken Sherry Florentine

Grilled Breast of Chicken Served on a Bed of Spinach  
with Sherry Cream Sauce and Sautéed Mushrooms  
33

### Minnesota Walleye Pike

Minnesota walleye fillet broiled with lemon  
w/side tarter sauce & lemon wedge  
35

### Parmesan Crusted Minnesota Walleye

Baked parmesan crusted walleye pike  
w/side tarter sauce & lemon wedge  
36

## Salad Choices

### 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

### Romaine Cashew Salad

Romaine, parmesan cheese and cashews with peppercorn dressing

### Mandarin Orange Salad

Salad blend, mandarin oranges, red onion, and sliced almonds with poppy seed dressing

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## DINNER DUETS

Entrées are Served with Your Choice of salad listed below. Chef's choice seasonal vegetables,  
Your Choice of Wild Rice Medley, Mashed Potatoes, Herb Roasted Potato Wedges or Baby Red Potatoes,  
Served with dinner rolls and butter,  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Lemonade  
Choice of Dessert from our Dinner Dessert Menu (See page 7)

### **Filet and Shrimp**

4oz Beef Tenderloin with seasoned butter  
paired with grilled shrimp skewers brushed with  
garlic butter  
47

### **Filet and Chicken**

4oz Beef Tenderloin with seasoned butter  
And grilled breast of chicken with choice of  
Marsala, gouda mornay sauce or sherry cream sauce.  
46

### **Filet and Walleye**

4oz Beef Tenderloin with seasoned butter  
paired with  
6oz broiled walleye served with tarter sauce & lemon  
48

### **Chicken and Shrimp**

Grilled breast of chicken with choice of  
Marsala, gouda mornay sauce or sherry cream sauce.  
paired with grilled shrimp skewer brushed with garlic  
butter  
36

### **Chicken and Salmon**

Grilled breast of chicken with choice of  
Marsala, gouda mornay sauce or sherry cream sauce.  
paired with grilled salmon béarnaise.  
39

## **Salad Choices**

### **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

### **Romaine Cashew Salad**

Romaine, parmesan cheese and cashews with peppercorn dressing



## CHILDREN'S MENUS

Plated children's meals are intended only for attendees under the age 13 attending the 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 meal counts. Childrens meals include fresh cut fruit and a beverage.

### Childrens Plated

16 per 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 Corn Dogs

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

#### Mac & Cheese Bites

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

### Childrens Buffet Option with Adult Buffet

#### Children 5-12 Years Old

Breakfast Buffet \$12 per child

Lunch Buffet \$16 per child

Dinner Buffet \$20 per child

#### Children 4 years and under

\$5 per child

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## 30-60 MINUTE MEETING INTERMISSIONS

### **Sweet & Salty**

Popcorn, Pretzels, M&M's  
Assorted Sodas and Bottled Water

**10 per person**

### **The Energizer**

Seasonal Fresh Fruit  
Yogurt and Granola  
Bottled Water & Mineral Water w/Lemon

**10 per person**

### **Up North Trail Ride**

BYO Trail Mix  
M&Ms, Mixed Nuts, Chocolate Chips,  
Craisins and Granola  
Vanilla Yogurt  
Assorted Sodas and Bottled Water

**12 per person**

### **Taste of Minnesota**

Delicious Red and Green Apples  
Homemade Apple Crisp with Whipped Cream  
Assorted Freshly Baked Cookies  
Hot Apple Cider (Seasonal)  
Lemonade and Iced Tea  
Hot Chocolate with Whipped Cream

**11 per person**

### **Cookie Cutter**

Assorted Fresh Baked Cookies, Brownies  
Chilled Milk  
Sodas and Bottled Water  
Freshly Brewed Coffee and Tea

**11 per person**

### **Summertime Fun**

Seasonal Fresh Fruit, Popcorn,  
Smores Puppy Chow  
Rice Crispy Bars and Brownies  
Lemonade and Iced Tea

**12 per person**

### **Minnesota Tailgater**

Freshly Popped Popcorn,  
Rice Krispy Bars  
Chocolate Brownies  
Lemonade and Iced Tea

**10 per person**

### **A Dip in the Lake**

Tortilla Chips and Salsa  
Potato Chips and Onion Dip  
Assorted Sodas & Bottled Water

**10 per person**



## À LA CARTE

### BEVERAGES

Dispenser Coffee.....	48 / 1.5 gallon
Coffee.....	36 / gallon
Iced tea.....	28 / gallon
Lemonade.....	26 / gallon
Hot Apple cider.....	30 / gallon
Hot chocolate.....	3.50 / each
Herbal teas.....	3.50 / each
Raspberry sherbet punch.....	30 / gallon
Soft drinks.....	4.00 / each
Bottled water.....	4.00 / each
Carafe of milk.....	17 / carafe
Carafe of juice.....	24 / carafe

### ADDITIONAL FARE

*Priced per person*

Sliced fresh fruit tray with yogurt dip.....	5.00
Potato chips and French onion dip.....	3.00
Tortilla chips and salsa.....	3.00
Pretzels.....	2.50
Popcorn.....	2.50
Mixed nuts.....	5.00
Snack mix.....	3.00
Spring Garden Mix Salad / Dressing.....	5.00

### BREAK ITEMS

*Priced per dozen*

Assorted muffins.....	36
Assorted Pastries.....	36
Specialty breads with whipped butter.....	27
Caramel rolls.....	36
Cinnamon Rolls.....	36
Freshly baked assorted cookies.....	33
Rice Krispie bars.....	24
Bagel with cream cheese & preserves .....	42
Brownies and bars.....	33
Candy bars.....	42
Chocolate dipped strawberries.....	42
Individual wrapped granola bars.....	27

### BREAK ITEMS PER EACH

Whole Fruit.....	2.50
Wrapped large cookie.....	3.50
Sweet n salty snack bags.....	3.50
Yogurt Parfait/fresh berries & granola...	4.00





## PRIVATE BAR SERVICE

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

*With Host Bars, a 21% service charge and applicable liquor taxes will apply.*

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

*(Available beverages are listed on the next page)*

HOST BAR		CASH BAR	
House Brands	\$5.50	House Brands	\$6.00
Call Brands	\$6.50	Call Brands	\$7.00
Premium Brands	\$7.50	Premium Brands	\$8.00
Domestic Beer	\$5.50	Domestic Beer	\$6.00
Imported Beer	\$6.50	Imported Beer	\$7.00
Specialty/Craft Beer	\$6.50	Specialty/Craft Beer	\$7.00
House Wine by the Glass	\$6.50	House Wine by the Glass	\$7.00
Seltzers & Vodka Based Canned Drinks	\$6.50	Seltzers & Vodka Based Canned Drinks	\$7.00
Soft Drinks	\$3.50	Soft Drinks	\$4.00
Bottled Water	\$4.50	Bottled Water	\$4.00

Top Shelf Brands are based on availability are priced accordingly

### Domestic 1/2 Barrel Keg Beer (170 12oz servings)

\$425.00

### 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*

### Hosted Ticket Receptions

*(per ticket)*

House Brands Liquor, House Wine, Domestic Beer.....\$6.00

Call Brands, House Wine, Seltzers/Vodka Sodas Based, Import Beer.....\$6.50

### House Wine & House Champagne

Cabernet, Merlot, Chardonnay, Pinot Grigio, White Zinfandel, Brut Champagne

**29 per bottle**

*(Wine upgrades and pricing available by request, check with your Conference Service Manager)*

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

Gluten free and Vegan menu options are available by request at least 72 hours in advance and may require an upcharge. Prices are subject to a 21% service charge 7.375 Minnesota state sales tax – 1/2025



## PRIVATE BAR BRANDS

### CALL BRANDS

\$7

Absolut Vodka  
Absolut Citron Vodka  
Absolute 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  
Seagram's 7 Whiskey  
Windsor Canadian  
Fireball Cinnamon Whiskey  
Revel Stoke Flavors Whiskey  
Jack Daniels  
Bailey's Irish Cream

### PREMIUM BRANDS

\$8

Titos Vodka  
Prairie Vodka  
Kettle One Vodka  
Stolichnaya Vodka  
Bombay Sapphire  
Meyers Dark Rum  
Johnnie Walker Black Scotch

Seagram's Crown Royal  
Hennessy Cognac  
Jameson Irish Whiskey  
Wild Turkey  
Makers Mark  
High West Double Rye Bourbon  
Amaretto Di Sarano

### TOP SHELF BRANDS

*Prices & availability by request by Request*

Patron Tequilla  
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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