



WEDDING REHEARSAL DINNER BUFFET

Welcome to the Lakes Buffet

Minimum of 30 guests will be charged on all buffets

Buffet Includes Freshly Brewed Coffee, Iced Tea and Lemonade

Spring green salad blend with choice of two dressings

Chef's choice of seasonal vegetables, roasted baby red potatoes and artisan bread rolls

Entrée Choices: Choose two

- Roasted Turkey with pan gravy
- Swedish Meatballs
- Beef Pot Roast
- Chicken Alfredo
- Sliced Pork Loin with choice of merlot hunter sauce or Dijon cream sauce
- Pan Seared or Grilled Chicken Breast served with with choice of champagne cream sauce or gouda mornay sauce
- Cheese Tortellini Carbonara
- Vegetarian Lasagna

Dessert Choices: Choose one

Chocolate Layer Cake

Layers of moist chocolate cake
with rich buttercream
fudge frosting

Assorted Dessert Bars & Cookies

(Buffet only)
Assortment of bakery fresh
dessert bars

Assorted Buffet Cheesecakes

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

New York Style Cheesecake

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

House made Apple Crisp

(Buffet only)
A heartwarming favorite
Served with a side of fresh whipped cream

Classic Tiramisu

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

Adding an additional entrée selection or dessert selection adds \$3 per person

28 per person

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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



WEDDING PLATED REHEARSAL DINNERS

Served with Fresh Mixed Greens Salad and Choice of Two Preset Dressings,
Choice of dessert from luncheon dessert selections,
Dinner Rolls and Butter, Freshly Brewed Coffee, Iced Tea and Lemonade

Minnesota Walleye Pike

Minnesota Walleye Pike Fillet
Served with Lemon & tarter sauce
31 per person

Grilled Salmon

Grilled Salmon served with
Béarnaise Sauce
32 per person

Beef Stroganoff

Tender beef tips with a merlot hunter sauce served over
a bed of buttered egg noodles and
topped with sour cream and chives
26 per person

Beef Pot Roast

Slow cooked and served with mashed potatoes,
gravy and carrots
(Minimum of 25 people)
26 per person

Chicken Parmesan

Breaded chicken breast topped with marinara and
shredded mozzarella. Served on a bed of pasta with
garlic bread and green beans.
29 per person

MN Wild Rice Stuffed Chicken

Wild Rice Sage Chicken with Sherry Cream Sauce,
seasoned roasted red potatoes and carrots.
30 per person

Sliced Roasted Turkey Breast

Slow roasted turkey breast served with mashed
potatoes, pan gravy and glazed carrots
26 per person

Herb Roasted Pork Loin

Pork loin with a merlot hunter sauce served with
seasoned roasted red potatoes and green beans
26 per person

PLATED VEGETARIAN OPTIONS

Served with Fresh Mixed Greens Salad and Choice of Two Preset Dressings,
Dinner Rolls and Butter, Freshly Brewed Coffee, Iced Tea and Lemonade

Tri-Colored Cheese Tortellini

Tri-colored cheese tortellini with your choice of
alfredo sauce or marinara
24 per person

Pasta Primavera

Blend of vegetables sautéed with olive oil and garlic
then tossed with pasta and fresh parmesan
24 per person



WEDDING DAY MORNING

The Continental

Orange Juice
Seasonal Fresh Cut Fruit
Assorted Muffins, Pastries and Specialty Breads
Yogurt, Fresh Berries & Granola
16 per person

Wedding Day Additions

Coffee w/Cream & Sugar
36 per gallon

Orange Juice
24 per carafe

Iced Tea w/Sugar
28 per gallon

Mimosas
90 per Gallon

Lemonade
26 per gallon

Raspberry Sherbet Punch
30 per gallon

Bottled Water
4 each

Bagels with Cream Cheese
42 per dozen

Potato Chips French Onion Dip
Charged per person, minimum 6 people
3.00

Snack Mix
Charged per person, minimum 6 people
3.00

Chocolate Dipped Strawberries
42 per dozen

Sweet & Salty Snack Bags
3.50 each

Mixed Nuts
Charged per person, minimum 6 people
5.00



RECEPTION HORS D'OEUVRES

Prices are per 50 Pieces

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

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

Veggies with Ranch Dip

175

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

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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, Assorted Specialty Rolls and Condiments

225.00

Vegetable & Humus Platter

Assorted Fresh Vegetables served with Hummus & 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, Crostini's and Assorted Crackers

325.00

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

195.00

THE CARVERY EVENT ENHANCEMENT

Sold as an Addition to Enhance Your Buffet or Reception, the Following Carved Selections are Available.

Carver Fee per Uniformed Chef is \$120.00 for 2 hours

(Minimum 35 guests)

Roasted Prime Rib of Beef

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

15.00 per person

Oven Roasted Breast of Turkey

Served with Pan Gravy, Dijon Mustard and Specialty Rolls

8.00 per person

Baked Ham Roast

Served with Dijon Mustard, Seasoned Mayonnaise and Specialty Rolls

8.00 per person

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LAKES WEDDING CELEBRATION BUFFET

Minimum of 30 Guests

Buffet includes your choice of served salad, two entrée selections, two starch options, one vegetable option, dinner rolls and butter, freshly brewed coffee and iced tea.

46 PER PERSON

Pre-Served Salads (Choose 1)

Classic Mixed Field Greens

Crisp mixed garden greens with tomato, onion, croutons and choice of two dressings

Traditional Caesar Salad

Fresh Romaine lettuce tossed with creamy Caesar dressing, croutons and fresh shredded parmesan

Napa Spinach Salad

Spinach with pecans, feta cheese, peppers & champagne vinaigrette

Mandarin Orange Salad

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

Starch Options (Choose 2)

Oven Roasted Potatoes
Roasted Red Potatoes
Twice Baked Potatoes
Garlic Mashed Potatoes
Wild Rice Blend
Risotto

Vegetable Options (Choose 1)

Glazed Baby Carrots
Green Beans Almondine
Roasted Zucchini
Seasonal Vegetable Medley

Entrees (Choose 2)

Broiled or Parmesan Crusted Walleye served with Lemon & Tarter

Grilled Salmon

Grilled Salmon served with
Béarnaise Sauce

Marinated Flank Steak

Marinated flank steak sliced and topped with
Merlot hunter sauce

Beef Pot Roast

Slow cooked tender beef
topped with a rich burgundy sauce

MN Wild Rice Sage Chicken Breast

Breast of chicken, sage wild rice with cheddar, onion
and spinach, and sherry cream sauce

Chicken Parmesan

Breast of chicken with seasoned bread crumbs and
topped with sliced Prosciutto ham, bruschetta mix,
marinara sauce and melted provolone cheese

Chicken Sherry Florentine

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

Prime Rib of Pork

Choice of Dijon Demi Glaze or Hot Bacon Dressing

**Vegetarian Options: Cheese Tortellini Alfredo with Mushrooms & Sweet Peas
Pasta Primavera - Fresh vegetables tossed in pasta, garlic and olive oil**

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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 artisan breads and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Lemonade

Grand Filet Mignon

6oz grilled beef tenderloin topped with seasoned butter
49

Ribeye Steak

12oz grilled Ribeye topped with seasoned butter
40

Prime Rib of Beef

12oz Slow roasted prime rib served with
Au Jus and horseradish
38

Prime Rib of Pork

Slow roasted pork prime topped with your choice of
rosemary mustard sauce or hot bacon dressing
34

MN Wild Rice Chicken

Our signature breast of chicken topped with sage &
onion wild rice, spinach, cheddar cheese and
finished with sherry cream sauce
32

Parmesan Chicken

Baked breast of chicken with seasoned bread crumbs
and topped with sliced Prosciutto ham, bruschetta
mix, marinara sauce and melted provolone cheese
31

Grilled Salmon

Grilled Salmon served with choice of
Béarnaise Sauce or Sherry Cream Sauce
34

Chicken Sherry Florentine

Grilled Breast of Chicken Served on a Bed of Spinach
Topped with Sherry Cream Sauce and Fresh Sautéed
Mushrooms
31

Minnesota Walleye Pike

Minnesota walleye pike fillet broiled with lemon
33

Parmesan Crusted Minnesota Walleye

Baked parmesan crusted walleye pike
34

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

Mandarin Orange Salad

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

Romaine Cashew Salad

Romaine, parmesan cheese and cashews with peppercorn 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 artisan breads and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Lemonade

Filet and Shrimp

4oz Beef Tenderloin with seasoned butter
paired with grilled shrimp skewers brushed with
garlic butter
45

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.
44

Filet and Salmon

4oz Beef Tenderloin with seasoned butter
paired with
grilled salmon béarnaise.
48

Chicken and Shrimp

Grilled breast of chicken with choice of
Marsala, gouda mornay sauce or sherry cream sauce.
paired with grilled shrimp skewers brushed with
garlic butter
34

Chicken and Salmon

Grilled breast of chicken with choice of
Marsala, gouda mornay sauce or sherry cream sauce.
paired with grilled salmon béarnaise.
37

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

Mandarin Orange Salad

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

Romaine Cashew Salad

Romaine, parmesan cheese and cashews with peppercorn dressing



PLATED VEGETARIAN OPTIONS

Served with Fresh Mixed Greens Salad and Choice of Two Preset Dressings, Specialty Rolls and Butter, Freshly Brewed Coffee, Iced Tea and Lemonade

Tri-Colored Cheese Tortellini

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

17

Pasta Primavera

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

17

Roasted Vegetable Polenta Cake

Served with chef's choice potato

19 per person

Grilled Portabella

Served with chef's choice potato

18 per person

CHILDRENS 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

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

Childrens Buffet Option with Adult Buffet

Children 5-12 Years Old / 20 per child

Children 4 years and under / 5 per child

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PRIVATE BAR SERVICE

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.

(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	\$5.50	Seltzers & Vodka Based Canned Drinks	\$7.00
Soft Drinks	\$2.50	Soft Drinks	\$4.00
Bottled Water	\$3.00	Bottled Water	\$4.00

Top Shelf Brands are based on availability are priced accordingly

Domestic 1/2 Barrel Keg Beer

\$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)



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
Seagrams 7 Whiskey
Windsor Canadian
Fireball Cinamon 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

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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NEXT DAY GATHERING & GIFT OPENING

*A minimum of 35 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 / 16

Seasonal Fresh Cut Fruit
Assorted Muffins, Pastries and Specialty Breads
Yogurt & Granola

The Sunrise Buffet / 18

Fresh fruit and assorted pastries
Choice of two breakfast entrees,
one potato and one meat.

Entrée Choices:

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

Potato:

- » Diced Seasoned Potatoes
- » Oven Roasted Rosemary potatoes
- » Potatoes O'Brien

Meat Choices:

Bacon, Sausage or
Kielbasa with peppers and onions

BUFFET ENHANCEMENTS

Chef Carved Roasted Prime Rib of Beef / 16 per person
Chef Carved Oven Roasted Ham / 8 per person
Chef attended Build Your Own Omelet Station / 8 per person

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