

# HORS D'OEUVRES

## COLD HORS D'OEUVRES

Priced per 50 pieces

Pinwheels  
Deviled Eggs  
Salami Cornucopias  
Assorted Canapés  
Vegetables and Ranch Dip  
Vegetable Cream Cheese Pizza  
Olive tapenade with garlic crostini  
Caprese skewers w/ balsamic syrup  
Chocolate Covered Strawberries

Smoked salmon with lemon and cucumber  
Gulf shrimp w/ cocktail sauce & lemon wedges  
Imported and domestic cheeses with fresh fruit  
Imported and domestic cheeses with crackers  
Fresh fruit platter w/ strawberry cream cheese dip  
Imported & domestic cheeses w/ assorted meats  
and crackers  
Mini croissants filled with sliced ham and turkey  
with sides of condiments  
Beef roulade with a horseradish cream cheese filling

## HOT HORS D'OEUVRES

Priced per 50 pieces

Chicken quesadillas  
Sauerkraut balls  
Chicken drummies  
Spanakopitas  
Chicken skewers in teriyaki sauce  
Bacon wrapped sea scallops  
Bacon wrapped water chestnuts  
Little smokies w/ Jack Daniel  
sauce  
Chicken tenders with honey  
mustard or deck sauce

Meatballs in Swedish or BBQ sauce  
Spinach and Artichoke dip with garlic crostini  
Egg rolls with teriyaki sauce  
Sautéed asparagus spears wrapped in ham  
Fried three cheese ravioli with marinara sauce  
Coconut shrimp skewers with sweet and sour sauce  
Minnesota wild rice stuffed mushrooms  
Baked brie wrapped in puff pastry topped with  
raspberry preserves

## LATE NIGHT SNACKS

Priced per 50 pieces

Tortilla Chips & Spicy Salsa  
7 layer taco dip w/ tortilla chips  
Kettle chips & French onion dip  
BBQ shredded beef sandwiches

Mini croissants filled with sliced ham & turkey  
with condiments on the side  
Eight 12 in pizzas with your choice of cheese,  
pepperoni, sausage, or supreme  
Eight 14 in pizzas with your choice of cheese,  
pepperoni, sausage, or supreme

"Butler Style" service can be arranged for any event for an additional \$100 per hour

Prices are subject to 19.5% service charge & 6.875% Minnesota state sales tax



# WEDDING MENU

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## ENTREES

Entrees includes choice of salad, seasonal vegetables, rice or potato to compliment each entrée, warm rolls and butter, coffee, tea, and milk.

### **Filet Mignon**

Grilled filet topped with garlic mushroom sauce

Add 3 broiled shrimp and cream béchamel sauce for an additional \$4.00/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

### **Prime Rib of Beef**

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

### **Wild Rice Stuffed Chicken**

Tender chicken breast with wild rice stuffing, and topped with our Supreme sauce

### **Serrano Chicken**

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

### **Settler's Chicken**

Seasoned with ham, Swiss cheese, onions, mushrooms, and spinach topped with alfredo sauce

### **Breast of Chicken & Gulf Shrimp**

Glazed with smoked gouda mornay sauce

### **Tuscan Turkey**

Sauteed turkey with gouda cheese, spinach, and sundried tomatoes topped with chardonnay cream sauce

### **Teriyaki Vegetable Stir Fry**

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

Prices are subject to 19.5% service charge & 6.875% Minnesota state sales tax



# WEDDING BUFFET

## DINNER BUFFET

Buffets includes choice of served salad, two entrée selections, seasonal vegetables, rice or potato to compliment entrées, warm rolls and butter, coffee, tea, or milk

Additional entrée: \$2.50 per person.

### **Salad Selections**

Garden Salad~ With tomatoes , carrots, cucumber, and house dressing

Romaine and Cashew Salad~ With parmesan cheese and peppercorn dressing

Mandarin Orange Salad~ With toasted almonds, red onion, and poppy seed dressing

Caesar Salad~ Romaine lettuce with croutons and parmesan cheese tossed in Caesar dressing

Greek Salad~ Fresh greens, red onions, cucumber, tomato, kalamata olives, feta cheese,  
and pepitas & tomato balsamic dressing

Bleu Pear Salad~ Fresh greens, roasted pears, candied walnuts, blue cheese crumbles,  
& avocado dressing

### **Entrée Selections: Choice of Two**

Settlers Chicken

Artichoke Chicken

Prime Rib of Beef

Sliced Beef 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

Baby Bakers

Herbed Rice Medley

Wild Rice

### **Vegetables 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

Variety of seasonal fruit, fresh vegetables with dips and crackers, chef carved turkey, pork, ham, or roast beef with assorted breads, selection of three hot and three cold hors d'oeuvres, and lemonade or coffee. Priced per person for one-hour service.

Prices are subject to 19.5% service charge & 6.875% Minnesota state sales tax



**Arrowwood**  
RESORT & CONFERENCE CENTER  
in CLUMBUCK

# CHILDREN'S MENU

## CHILDREN'S MENU

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

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

### **Chicken Tender Meal**

Two 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 and 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 and dessert.

### **Dinner Buffets**

Children 5-12 years

Children 4 years and under

Prices are subject to 19.5% service charge & 6.875% Minnesota state sales tax



# BEVERAGES

## BEVERAGE MINIMUM

A set-up charge of \$25.00 per hour per bar will apply when a minimum of \$150.00 in sales per hour per bar is not met.

### **Receptions**

House Brands (Based on 1 oz.)

Call Brands (Based on 1 oz.)

Premium Brands (Based on 1 oz.)

Domestic Beers

Imported Beers

House Wines

Wine Coolers

### **Ticketed Receptions**

House Brands (Per ticket)

Call Brands (Per ticket)

### **Barrels of Beer**

Quarter-barrel of Domestic Beer

Half-barrel of Domestic Beer

Half-barrel of Premium Beer

### **House Wine**

Little Penguin ~ Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio

Sycamore ~ White Zinfandel

### **Champagne**

### **Punch**

Additional wine options are available, ask your conference manager

“Butler Style” service can be arranged for any event for an additional \$100 per hour.

We will schedule the appropriate amount of staff to make your event a success!

Prices are subject to 19.5% service charge & 9.375% Minnesota state sales tax



# REHEARSAL DINNER MENU

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## Buffets

Themed buffets served with coffee, lemonade, and iced tea

### **Hawaiian Luau**

Aloha! Enjoy a touch of the Islands while dining on tropical fresh fruit, fresh vegetables and dip, Teriyaki or Jamaican jerk chicken, coconut shrimp with honey mustard, roasted potatoes, or rice medley, fresh vegetable medley, sweet dinner rolls with butter, and key lime pie

### **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, and apple crisp or strawberry shortcake with whipped cream

B.B.Q Chicken & Ribs

B.B.Q Chicken & Ribeyes

B.B.Q Ribs & Ribeyes

Hamburger & Chicken Breast

### **South of the Border**

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

### **Italian Buffet**

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

Also comes with choice of two:

~Penne pasta with sides of Marinara and Alfredo Sauce  
with meatballs and sliced chicken breast

~Tortellini Carbonara

~Lasagna

~Linguini Alfredo with chicken, broccoli & mushrooms

~Eggplant Parmesan

~Chicken Marsala

~Penne pasta with Italian sausage & marinara

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

Prices are subject to 19.5% service charge and 6.875% Minnesota state sales tax



**Arrowwood**  
RESORT & CONFERENCE CENTER  
in Columbus

# *GIFT OPENING MENU*

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## BEVERAGES

Freshly brewed coffee (gallon)  
Freshly brewed coffee (airpot)  
Freshly brewed coffee (pot)  
Herbal Teas (each)  
Hot Chocolate/Hot apple cider (gallon)  
Raspberry punch (gallon)  
Carafe of milk  
Carafe of juice

## REFRESHMENT BREAK ITEMS

Priced per dozen

Fresh baked muffins  
Assorted bakery basket  
Freshly baked assorted cookies  
Specialty breads with whipped butter  
Cake donuts  
Caramel rolls  
Cinnamon rolls  
Coffee cake  
Assorted scones  
Bagels with cream cheese & preserves  
Variety of Danishes  
Fresh baked granola bars

Sliced fresh fruit  
Serves 25 people

Prices are subject to 19.5% service charge & 6.875% Minnesota state sales tax



# WEDDING DECORATIONS

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## DECORATIONS

### **Simply Elegant**

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

### **Grand**

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 & organza over dance floor, or lighted pillars, and lobby draped with organza.

### **The Gala Event**

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

### **Backdrops**

Add White Organza Backdrop behind head table

Add Satin Panel backdrop behind head table

### **Extras**

Chair Covers– Black, White, or Ivory

White Satin Sashes

Colored Satin Sashes

Organza Sashes

Satin Table Runners

Organza Table Runners

Prices are subject to 6.875% Minnesota state sales tax

