

BREAKFAST BANQUETS

\$35.00 Setup Fee for Groups Under 25

All Breakfasts served with Orange Juice, Coffee, Tea, or Milk

PLATED BREAKFAST

American Breakfast

Scrambled eggs with a choice of ham, bacon, or sausage, and fresh fruit. Pastry basket on each table with assorted specialty breads, scones, and muffins

Breakfast Sandwich

Choice of croissant or English muffin with choice of ham or bacon and fried egg topped with cheese and served with fresh fruit

French Connection

French toast or waffle with warm maple syrup & butter. Choice of bacon or sausage and fresh fruit

Create your own Breakfast Quiche

Quiche with cheese and your choice of 2 ingredients: spinach, ham, mushrooms, onions, sausage, peppers, artichokes, or bacon. Served with a blueberry muffin and fresh fruit

CONTINENTAL BUFFETS

Little Darling Continental (Choice of two options)

Big Darling Continental (Choice of three options)

Continental Options:

Bagels w/cream cheese

Specialty breads w/butter

Assorted yogurt w/granola & fresh baked granola bars

Fresh fruit tray

Assorted breakfast pastries

Hard boiled eggs

Cereal and milk

Croissant sandwiches (Additional \$1.00/person)

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



BREAKFAST BUFFETS

\$60.00 Setup Fee for Groups Under 40

\$150.00 Outdoor Setup Fee

All Breakfasts served with Orange Juice, Coffee, Tea, or Milk

BREAKFAST BUFFETS

Huevos Rancheros

Warm tortillas with scrambled eggs, chorizo, bacon, green chiles, shredded cheese, salsa, and sour cream. Served with choice of hash browns or fried potatoes, and fresh fruit

Add'l \$2.95 pp

Sunrise Buffet

Choice of two entrees, fresh fruit medley, hash browns or diced oven potatoes, bacon, sausage, and assorted breakfast pastries

Add'l \$2.95 pp

Arrowwood Breakfast

Choice of two entrees, assorted cereals, bagels, and cream cheese, fresh fruit medley, bacon, sausage, and choice of hash browns or Kansas City hash browns

Add'l \$3.95 pp

Wake Up The Lakes Brunch

Choice of two entrees, fresh fruit medley, bacon or sausage, Kansas City hash browns, choice of Chef carved baked ham or prime rib, mashed potatoes & gravy, vegetables, assorted pastries and desserts

Entrée Options:

Waffles

Pancakes

Cinnamon French toast

Texas style French toast

Scrambled eggs

Biscuits with sausage gravy

Ham, cheese, & spinach egg bake

Chicken fried steak with sausage gravy

Oatmeal w/raisins, brown sugar, & milk

Scrambled eggs w/ ham & cheese

Chef Attended Omelet Station

Prepared by one of our chefs right in front of your guest with a variety of fresh ingredients for omelets made to order. Add this feature to any buffet set up. \$85.00 setup fee for groups under 40

Add'l \$2.95 pp

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



LUNCHEON BANQUETS

\$35.00 Setup Fee for Groups Under 25

\$150.00 Outdoor Setup Fee

SANDWICHES & SALADS

Served with Coffee, Tea, or Milk, and Choice of Dessert from our Luncheon Dessert Selections

Barbeque Chicken Sandwich

Chicken breast with BBQ, bacon, and cheddar cheese on a fresh baked bun. Served with lettuce, tomato, onion, kettle chips, and coleslaw

Ciabatta Club

Turkey, bacon, and gouda cheese on Ciabatta bread with lettuce, tomato, onion, and sides of mayonnaise, pesto mayonnaise, and mustard. Served with kettle chips and pasta salad

Slow Roasted BBQ Pulled Pork Sandwich

Pulled pork with Swiss cheese on a Kaiser roll. Served with herbed potato wedges, lettuce, onion, and a pickle

Chicken Cranberry Salad

Sliced chicken breast atop fresh greens with dried cranberries, cucumbers, tomatoes, and brown sugar walnuts with choice of dressing

Trio Salad Plate

Chicken salad, pasta salad, and tossed garden salad served with a wedge of cantaloupe, honeydew, strawberries, and a mini croissant

Deli Plate

Rolled ham, turkey, cheddar, and muenster cheese with lettuce, tomato, onion and a croissant. Served with a cup of soup

Bag Lunch

Deli style hoagie sandwich, turkey, ham, American cheese, lettuce, tomato. Served with potato chips, apple, candy bar, and soft drink or bottled water

LUNCHEON DESSERT SELECTIONS

White chocolate raspberry cream cake, strawberry cheesecake cream pie, triple chocolate tiger cake, lemon layer cake, or peanut butter cream pie

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



LUNCHEON BANQUETS

\$35.00 Setup Fee for Groups Under 25

\$150.00 Outdoor Setup Fee

ENTREES

Served with Coffee, Tea, or Milk, Garden Salad with Dressing, and Choice of Dessert from our Luncheon Dessert Selections

Hickory Glazed Prime Rib

Over Texas toast with roasted potatoes and vegetables

Add'l \$1.95 pp

Sirloin Steak

Hand cut 6 oz. choice top sirloin, butter basted and grilled, served on onion straws with baby bakers and vegetables

Slow Roasted Maple Glazed Pork

Pork chop served with sweet potato mash and southern green beans

Chicken Chasseur

Tender white breast of chicken slow cooked with fresh tomatoes, onions, zucchini, fennel, and spices over toasted orzo. Served with vegetables

Chicken Marsala

Lightly seasoned and sautéed chicken breast served over penne pasta with marsala wine sauce, broccoli, carrots, and bread sticks with butter

Teriyaki Chicken

Grilled tender chicken with julienned carrots, pea pods, yellow squash, and zucchini in our own house made teriyaki. Served over fried rice with an egg roll

LUNCHEON DESSERT SELECTIONS

White chocolate raspberry cream cake, strawberry cheesecake cream pie, triple chocolate tiger cake, lemon layer cake, or peanut butter cream pie

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



LUNCHEON BUFFETS

\$35.00 Setup Fee for Groups Under 25

\$150.00 Outdoor Setup Fee

Luncheon Buffets served with Coffee, Tea, Milk, and Dessert

South of the Border

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

Add Chicken for \$1.00

New York Deli

Crock of cream soup, duo of deli salads, sliced turkey, roast beef, ham, baby Swiss, cheddar, and pepper jack cheeses, potato chips, assorted breads, lettuce, tomato, onion, and pickles

French Bread Sandwich

Warm open-faced French bread sandwiches: Ham and cheddar, turkey and pepper jack, and beef and Swiss. Served with a trio of deli salads, potato chips, and sides of sautéed peppers, onions, and mushrooms

A Taste of Italy

Caesar salad and choice of two: spaghetti with meatballs, lasagna, chicken alfredo with broccoli and mushrooms, pesto chicken linguini, or tortellini carbonara. Served with vegetable medley and garlic bread

Lakeside Picnic

Choice of two: seasoned shredded pulled pork, BBQ beef, fried or BBQ chicken, hamburgers, hotdogs, or brats. Served with veggies & dip, watermelon, potato chips, and baked beans

Salad and Potato Bar

Fresh greens and baked potatoes with toppings: chicken, tomatoes, cucumbers, onions, black olives, peas, eggs, ham, turkey, cheese, croutons, sunflower seeds, sour cream, bacon bits, cheese sauce, and chives. Served with bread sticks

Grand Buffet

Two entrée selections, served with vegetables and ranch dip, garden salad with two dressings, vegetable medley, choice of potatoes or rice, warm rolls & butter. Add 3rd entrée for \$2.00

Entrée selections:

Parmesan crusted chicken

Sliced turkey breast

Vegetarian moussaka

Pepper tilapia with lemon butter

Bourbon glazed pork chops

Swedish meatballs

Mushroom demi glazed flank steak

LUNCHEON BUFFET DESSERTS

Assorted tortes, apple pecan bread pudding, apple crisp, assorted pies, Nanaimo bars, and tiramisu

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



DINNER BANQUETS

\$50.00 Setup Fee for Groups Under 25

ENTREES

Entrees include choice of salad, chef seasonal vegetables, rice or potato to compliment each entrée, warm rolls and butter, coffee, tea, milk, and dessert from our Dessert Selections.

SALAD SELECTIONS

Wedge Salad~ Wedge of iceberg lettuce with lemon basil vinaigrette

Romaine and Cashew Salad~ With parmesan cheese and peppercorn 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

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

Strawberry Bleu~ Spinach with strawberries, bleu cheese crumbles, walnuts, and peppercorn dressing

House Specialty- Prime Rib of Pork

Slow roasted pork prime topped with choice of German bacon dressing or rosemary mustard sauce

Prime Rib of Beef

10 oz. slow roasted, seasoned prime rib served with au jus and horseradish sauce

Add'l \$3.95 pp

Filet Mignon

8 oz. filet mignon topped with choice of sundried tomato chutney, de Burgo butter, bleu cheese cream sauce, or caramelized onions, mushrooms and garlic

Add'l \$2.95 pp

Blackened Filet Mignon

8 oz. filet served with choice of mushrooms and gorgonzola or apple beam buerre blanc

Add'l \$2.95 pp

Wild Rice Stuffed Chicken Breast

Wild rice stuffed chicken topped with supreme sauce

Chicken Sofritto

Spice rubbed chicken breast with tomato, red wine, and chili reduction. Chef suggests serving with parmesan risotto

Chicken and Shrimp

Grilled chicken breast and broiled shrimp topped with smoked gouda mornay sauce. Served with barley

Continued on next page...

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



DINNER BANQUETS

ENTREES (CONTINUED)

Entrees includes choice of salad, chef seasonal vegetables, rice or potato to compliment each entrée, warm rolls and butter, coffee, tea, milk, and dessert from our Dessert Selections.

Tuscan Turkey

Turkey breast stuffed with spinach, sun dried tomatoes, and gouda, topped with chardonnay cream sauce

Beef and Shrimp Kabobs

Glazed with teriyaki and served over jasmine rice

Add'l \$2.95 pp

Mixed Grill

Grilled filet of beef, hoisin glazed pork, and broiled shrimp served with mushroom risotto

Add'l \$4.95 pp

Hoisin Pork

Slow roasted pork with homemade hoisin glaze served with fried rice

Filet of Walleye

Broiled with seasoned butter, served with lemon and tarter sauce

Parmesan Crusted Walleye

Broiled and served with basil cream sauce and lemon wedge

Red Wine Poached Salmon

Served with compound parsley butter

Vegetable Teriyaki Stir Fry

Variety of stir-fry vegetables and tofu served over rice stick noodles or fried rice

Eggplant Parmesan

Fried eggplant slices topped with parmesan and mozzarella cheese, basil, and tomato sauce

Tortellini Vegetable Ravioli

Asiago cheese stuffed ravioli and vegetables with creamy roasted red pepper sauce

DINNER DESSERT SELECTIONS

Thrilla from vanilla cheesecake, bananas foster cheesecake, tuxedo mousse, berry white cheesecake, passion mango cheesecake, lemon berry cream cake, ricotta torcelloni, chocolate beyond reason

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



DINNER BUFFETS

\$50.00 Setup Fee for Groups Under 50- with Minimum of 30 people

\$150.00 Outdoor Setup Fee

BUFFETS

Dinner Buffets served with coffee, tea, and milk.

Chef carving station: \$3.95/person, Additional entrée: \$3.00/person

Chain of Lakes Celebration

Add'l \$3.95 pp

Two entrée selections, tossed garden salad with croutons, carrots, and tomatoes, marinated vegetable salad, seafood salad, rigatoni salad, seasonal vegetable medley, wild rice blend, layered creamed potatoes, warm rolls and butter, and assorted cheesecakes

Lake Darling Dinner Buffet

Two entrée selections, tossed garden salad with croutons, carrots, and tomatoes, garden pasta salad, seasonal vegetable medley, parsley buttered potatoes, warm rolls and butter, and assorted dessert shooters

Entrée selections:

Chicken Picatta

Garlic thyme baked chicken

Sliced pork in rosemary sauce

Flank steak with red wine sauce

Grilled salmon with baby dill sauce

Vegetable lasagna

Blackened catfish with cilantro lime sauce

Petite rib eye with sautéed mushrooms & onion

Artichoke and spinach chicken breast

Chicken Serrano with mornay sauce

Stuffed pork with spinach, apple, cranberries
in maple au jus

Festival Hors d'oeuvres Reception

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

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



THEMED EVENT BUFFETS

\$50.00 Setup Fee for Groups Under 50– with Minimum of 30 people
\$150.00 Outdoor Setup Fee

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, carved pork, coconut shrimp with honey mustard, roasted potatoes with sweet peppers, fresh vegetable medley, sweet 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, corn on the cob (seasonal), country rolls with butter, and apple crisp or strawberry shortcake with whipped cream

BBQ Chicken & Ribs

Chicken & Ribeyes (Add'l \$2.95 pp)

BBQ Ribs & Ribeyes (Add'l \$4.95 pp)

Asian Fusion

An oriental feast consisting of: oriental rice stick noodle salad, hoisin beef and broccoli, teriyaki cashew chicken, sweet and sour pork, fried rice, egg rolls, pot stickers, shanghai shooters, and fortune cookies

California Buffet

Selection of entrees prepared with the best of California wines. Napa cabbage coleslaw, mixed garden greens with craisins, feta cheese, and avocado dressing, herb crusted chicken with chardonnay sauce, red wine braised sirloin with plum tomatoes and tarragon, tuxedo orzo, fresh vegetable medley, sourdough bread, and passion mango cheesecake

"Taste of Minnesota" Dinner Buffet

Enjoy regional cuisine in a comfortable setting. Seven layer salad, jell-o fruit salad, wild rice stuffed chicken with supreme sauce, broiled or beer battered walleye, oven roasted baby red potatoes, green bean casserole, dinner rolls and whipped butter, and strawberry rhubarb crisp with whipped cream

We would be happy to customize any menu to fit the theme of your event, the type of business you are in, or even the company slogan!

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



STATIONS OF NATIONS

\$50.00 Setup Fee for Groups Under 40
\$150.00 Outdoor Setup Fee

KEEP THE PARTY MOVING WITH A VARIETY OF STATIONS OFFERING TASTES FROM AROUND THE WORLD!
SELECT 3 STATIONS FOR AN ADD'L \$3.95 PER PERSON

Italian

Caesar or caprese salad, antipasto tray, herbed penne pasta, spinach and artichoke chicken with alfredo sauce, garlic bread, and tiramisu

Oriental

Egg rolls, sweet and sour chicken, hoisin beef and broccoli, fried rice, and fortune cookie with sherbet

Mexican

Fajita station with beef, peppers, and onions, shredded lettuce, salsa, sour cream, guacamole, Spanish rice, tortilla chips and cheese sauce, and dessert enchiladas

Greek

Gyros with seasoned beef and lamb or chicken served with pita bread, cucumber, onions, lettuce, tomatoes, tzatziki (cucumber) sauce, spanakopitas, eggplant moussaka, and baklava

American

Coleslaw, fried chicken, mashed potatoes and gravy, buttered corn, and apple pie

Potato Bar

Mashed or baked potato bar with assorted toppings: ham, bacon, chicken, onions, cheese, sour cream, butter, and chives

Sweets for the Sweet

A variety of dessert bars, cookies, petit fours, and dessert shooters served along side a coffee station with regular and decaf coffee, fresh cream, orange zest, shaved chocolate, and cinnamon

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



CHILDRENS BANQUET 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 the same starter, beverages, and dessert choice the group has selected for the function.

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 buttered noodles and chef's choice of vegetables

Mac and Cheese

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

*May substitute mashed potatoes or buttered noodles for fries

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.

Lunch Buffets

Children 5-12 years

Children 4 years and under

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



REFRESHMENT BREAKS

REFRESHMENT BREAKS

Breaks are for one hour service.

Morning Break #1

Fresh coffee and herbal teas, assorted sodas and bottled water, specialty breads and scones

Morning Break #2

Fresh coffee and herbal teas, assorted sodas, bottled waters, and coffee cakes

Morning Break #3

Fresh coffee and herbal teas, assorted sodas, bottled waters, and granola bars

Morning Break #4

Fresh coffee and herbal teas, assorted sodas, bottled waters, caramel rolls and cinnamon rolls

Afternoon Break #1

Fresh coffee and herbal teas, assorted sodas, bottled waters, freshly baked cookies, and milk

Afternoon Break #2

Fresh coffee and herbal teas, assorted sodas, bottled waters, brownies, and Rice Krispie bars

Afternoon Break #3

Fresh coffee and herbal teas, assorted sodas, bottled waters, freshly popped popcorn and candy bars

Afternoon Break #4

Fresh coffee and herbal teas, assorted sodas, bottled waters, and dessert bars

Afternoon Break #5

Fresh coffee and herbal teas, assorted sodas, bottled waters, and granola with assorted fixings (M&M's, chocolate chips, nuts)

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

