



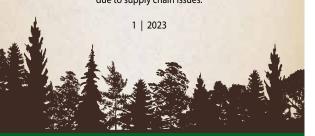
Baxter, MN 56425 877-687-5634 www.ArrowwoodBrainerd.com





All prices are subject to an 20% service charge and sales tax.
Prices are subject to change.

Due to uncertainty of product availability we will do our best to accommodate when substitutions are necessary due to supply chain issues.



Breakfast Buffets*

SUNRISE BUFFET / 17.00

Served with Coffee, Decaffeinated Coffee, Tea and Orange Juice

Choice of 2 entrees, fresh fruit medley, hash browns or diced oven potatoes, bacon, sausage and assorted breakfast pastries

Choice of 3 entrees / 20.00

Entrée Options:

- » Biscuits with sausage gravy
- » Pancakes
- » Oatmeal with raisins, brown sugar and milk
- » French toast
- » Scrambled eggs with ham and cheese
- » Scrambled eggs
- » Fresh fruit, yogurt and granola

CONTINENTAL BUFFETS

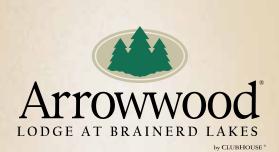
Served with Coffee, Decaffeinated Coffee, Tea and Orange Juice

Little Lumberjack	10.00—Choice of 2 options
Boss of the Woods	12.00—Choice of 3 options
Paul Bunyan's	14.00—Choice of 4 options

Continental Options:

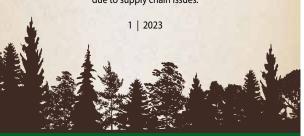
- » Bagels with cream cheese
- » Assorted breakfast pastries and muffins
- » Hard boiled eggs
- » Assorted yogurt with granola
- » Fresh fruit tray
- » Breakfast burrito
- English muffin sandwiches (add'l \$1.00/person – ham or sausage with fried egg and cheese)

^{*\$100} set up fee for groups under 25



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Specialty Breaks, Beverage Selections & Break Items

SWEET & SALTY

HEALTHY BREAK / 9.00

Whole fruit, assorted granola bars, fresh veggies, hummus, bottled water

SOUTHWESTERN BREAK / 11.00

Beef gueso, salsa, tortilla chips, snack mix, lemonade or fruit punch

SWEET TOOTH / 10.00

Yogurt pretzels, gummy bears, assorted mini candy bars, peanut butter and chocolate Chex Mix, assorted soda

GRANDMAS DESSERT / 9.00

Assorted cookies, brownies, bars, milk and chocolate milk

MEETING PLANNER PACKAGE / 19.95

Refreshed all day and includes:

- » Wake Up
 - Assorted pastries, muffins, fresh fruit, orange juice, coffee and tea
- » Mid-Morning
 - Assorted sodas, bottled water, coffee and tea
- » Afternoon Treat
 - Assorted cookies, dessert bars, sodas, bottled water, coffee and tea

BREAK ITEMS

Whole fruit apples and oranges14.00/doz. Caramel rolls......30.00/doz. Cinnamon rolls30.00/doz. Bagels with assorted cream cheese30.00/doz. Assorted muffins or pastries......30.00/doz. Fresh baked cookies......30.00/doz. Fudge brownies30.00/doz. Sliced fresh fruit5.00/person Granola bars 2.50/bar Dessert bars......30.00/doz. Yogurt with granola.....2.00 each Plain rice crispy bars.....20.00/doz. Peanut butter and chocolate rice crispy bars27.00/doz.

Assorted donuts30.00/doz.

BEVERAGES

Assorted juices	3.50 each
Assorted sodas	3.00 each
Bottled water	3.00 each
Lemonade	25.00/gal
Iced Tea	25.00/gal
Fruit Punch	25.00/gal
Coffee	30.00/gal



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Plated Lunches

All plated lunches served with choice of tea or lemonade; add a cup of soup or side salad for \$3 per person. More than one entrée can be selected for your group with all entrées being charged a \$2 upcharge.

CAESAR SALAD / 14.00

Romaine lettuce tossed with creamy Caesar dressing, parmesan cheese and croutons Add chicken \$2 / Add shrimp \$5

PULLED PORK SANDWICH / 16.00

Slow cooked and hand pulled BBQ pork served with cheddar cheese, cole slaw, topped with crispy onion tangles, served on a bun with chips

BOX LUNCH / 16.00

Choice of ham, turkey or roast beef on a artisan hoagie bun, lettuce, tomato, onion with Swiss and cheddar cheese, chips, cookie and fruit

TURKEY BLT WRAP / 15.00

Turkey, bacon, tomatoes, Romaine lettuce, avocado, ranch dressing and colby jack cheese served with fresh fruit and chips

PETITE CHICKEN ALFREDO / 16.00

Classic Alfredo served with grilled chicken, fettuccini noodles and garlic bread

PETITE CHAMPAGNE CHICKEN / 16.00

Seared airline chicken breast with lemon champagne butter sauce, wild rice pilaf and chef's choice vegetable

PETITE WALLEYE / 20.00

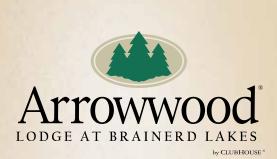
Pan fried walleye served with wild rice pilaf and maple glazed brussel sprouts

STEAK SANDWICH / 18.00

Shaved sirloin with onions, mushroom and cheddar cheese served with Texas toast, pickle spear and French fries

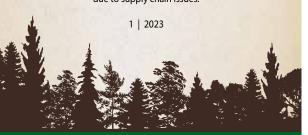
RODEO BURGER / 15.00

Onion tanglers, cheddar, bacon, lettuce, tomato, toppd with BBQ sauce and served with fries



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Buffets

Buffets are built for groups of 25 people or more, and include a choice of tea or lemonade. **Children 12 and under half price.**

SOUP & DELI BUFFET / 18.00

- » Soup Du Jour
- » Hickory Glazed Ham, Smoked Sliced Turkey, Roasted London Broil
- » Tossed Mixed Green Salad with Chopped Tomatoes, Onions, Shredded Cheddar Cheese and Assorted Dressings
- » Cole Slaw
- » Sliced Cheeses Cheddar, Swiss, American
- » Lettuce, Tomato, Onion, Pickles
- » Assorted Sliced Fresh Breads and Buns
- » Potato chips
- » Assorted Cookies

PICNIC BUFFET / 22.00

- » Coleslaw
- » Grilled Burgers
- » Grilled Brats
- » Calico Beans
- » Homemade Mac and Cheese
- » Sliced Cheese, Lettuce, Tomato, Onion & Pickle
- » Apple Crisp

FIESTA BUFFET / 18.00

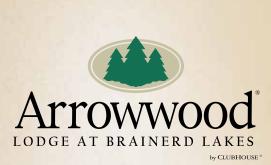
- » Chips and Salsa
- » Marinated Chicken Fajitas
- » Seasoned Birria (shredded beef)
- » Flour and Corn Tortillas with Appropriate Condiments
- » Spanish Rice
- » Refrieds
- » Churros

HOME SWEET MINNESOTA / 27.00

- » Creamy Chicken Wild Rice Soup
- » Mixed Green Salad with Dressing
- » Green Bean Casserole
- » Walleye Pan Fried
- » Tater Tot Hot Dish
- » Baked Mac and Cheese
- » Assorted Bars

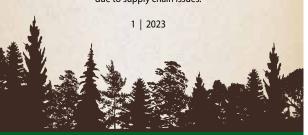
PIZZA PARTY / 17.00

- » Hand Tossed Sausage, Cheese and Pepperoni Pizzas
- » Baked Mac and Cheese
- » Garlic Bread Sticks
- » Mixed Green Salad



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Buffets continued

Buffets are built for groups of 25 people or more, and include a choice of tea or lemonade

ITALIAN BUFFET / 24.00

- > Chicken Parmesan
- » Cheese Tortellini with Red Sauce and Alfredo
- » Meatballs
- » Caesar Salad
- » Garlic Bread Sticks
- » Fettuccine Noodles
- » Parmesan Cheese
- » Chef Choice Dessert

BACKWOODS BBQ / 30.00

- » BBO Fire Roasted Pork Ribs
- » Herb Roasted Chicken
- » Cole Slaw
- » Classic Potato Salad
- » Garden Salad with Assorted Dressings
- » Bacon Calico Baked Beans
- » Corn On The Cob
- » Rolls
- » Chef Dessert

TASTE OF ASIA / 26.00

- » Vegetable Fried Rice
- » Lo Mein
- » Egg Roll
- » Tempura Shrimp
- » Sesame Chicken
- » Szechuan Beans
- » Mandarin Sesame Slaw

THE SANDS BUFFET / 27.00

Includes:

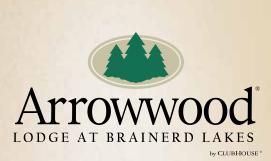
- » Pasta Salad
- » Mixed Green Salad
- » Chef Choice Dessert
- and -
- Choice of two proteins
- Choice of two starches
- Choice of one fresh vegetable (ask your sales person for available vegetable options)

PROTEIN OPTIONS:

- » Herb Roasted Chicken -Bone In
- » Marinated Grilled Chicken
- » Honey Bourbon Pork Chops
- » Stuffed Pork Loin
- » Beef Tips with Wild Mushrooms
- » Grilled 10 oz. NY
- » Short Rib Pot Roast
- » Salmon
- » Lemon Dill tilapia with Caper Butter Sauce

STARCH OPTIONS:

- » Garlic Mashed Potatoes
- » Herb Roasted Potatoes
- » Wild Rice Pilaf
- » Twice Baked Potatoes
- Sea Salted Baked Potatoes



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Displays

All displays serve 25 people.

TAPAS

BRUSCHETTA BAR / 125.00

With fresh mozzarella, marinated tomatoes, roasted garlic, kalamata tapenade, artichokes, fire roasted peppers, crostini, caramelized onions, and pesto

SMOKED SALMON / 140.00

Served with chopped eggs, capers, red onion, rye bread and cream cheese

ANTIPASTO TRAY / 120.00

Prosciutto, hard salami, grilled vegetables, mozzarella salad, and assorted marinated olives with crackers

MEAT & CHEESE TRAY / 120.00

An assortment of fresh sliced domestic cheeses and salami served with assorted crackers

FRESH CUT FRUIT / 90.00 with minted yogurt coulis

FRESH
VEGETABLE TRAY / 90.00
with sour cream ranch dip

GHARDETTOS°
SNACK MIX / 40.00

CARVING STATION

Choose from:

- » Top Round Of Beef
- » Roasted Breast Of Turkey
- » Baked Ham
- » Or Pork Loin

Served with silver dollar rolls and condiments

Market Price

HOT

OUESO DIP / 50.00

Beef & cheese queso dip with tortilla chips

ARTICHOKE

SPINACH DIP / 50.00

Artichokes, spinach, parmesan cheese, cream cheese and spices served with crostinis

COLD

HOMEMADE SALSA / 50.00

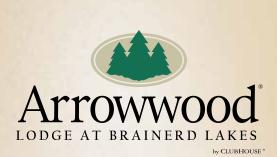
and tortilla chips

POTATO CHIPS / 50.00

with French onion dip

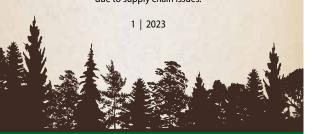
HUMMUS / 50.00

Chickpeas, garlic, tahini paste, lemon, olive oil, served with pita chips



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Hors d'oeuvres

50 pieces per order.

COLD

Silver dollar sandwiches (ham and turkey) with cheese, lettuce, tomato and pesto mayo	120.00
Jumbo Shrimp cocktail with cocktail sauce	160.00
Minted fruit skewers	90.00
Caprese skewers	90.00
Turkey cranberry pinwheels with cranberry cream cheese, spinach and onion	120.00
Smoked Salmon Baguette with dill cream and pomegranate	150.00
Shrimp tartlets with Cajun cream cheese	150.00
Tuna Poke with sesame, ginger, avocado and served with pita chips	Market Price
НОТ	
Deep fried walleye fingers	150.00
Bruschetta (fresh tomatoes, pesto and mozzarella cheese)	90.00
Cocktail meatballs (select one: Italian, BBQ, Swedish, Teriyaki)	120.00
Chicken wings (Buffalo, BBQ or Teriyaki)	120.00
Pork egg rolls with soy ginger sauce	120.00
Artichoke spinach dip crostinis	90.00
Hand rolled gouda stuffed tots with smoked tomato aioli	100.00
Pot stickers served with sesame orange sauce	120.00
Fried cauliflower with sesame, chili and coriander	90.00
Creamy chicken Curry on mini naan bread served with mango and harissa	140.00



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Plated Dinners

All entrees include bread service, mixed greens salad, chefs choice vegetable, coffee and tea – more than one entrée can be selected for your group with all entrées being charged a \$2 upcharge.

PAN FRIED WALLEYE / 28.00

Served with wild rice pilaf and topped with lemon caper beurre Blanc

SALMON CAPRESE / 27.00

Served with mozzarella, pesto gnocchi, and balsamic

CHAMPAGNE CHICKEN / 25.00

Served with a lemon Champagne sauce and wild rice pilaf

CHICKEN MARSALA / 25.00

Served with wild mushroom pasta

TUSCAN CHICKEN / 25.00

Served with polenta galette and creamy sundried tomato sauce

120Z BONE IN PORK RIBEYE / Market Price

Served with twice baked potato and cream demi

120Z NEW YORK / 31.00

Served with bacon braised fingerling potatoes and bordelaise sauce

BRAISED SHORT RIB / 28.00

Served with Mashed potatoes and pan gravy

SHRIMP & PARMESAN RISOTTO / 27.00

Served with grilled shrimp and crispy prosciutto

Make it a Surf & Turf, just ask your Catering Manager for options!



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Vegetarian Options

All vegetarian options served with coffee and tea

RATATOUILLE / 23.00 (gluten free)

Sundried tomatoes, cherry tomatoes, onions, mushrooms, peppers, zuchini, yellow squash and shredded cheese

PASTA PRIMAVERA / 23.00

Fettuccine noodles tossed with sautéed mushrooms, peppers and scallions simmered in a white wine alfredo sauce

EGGPLANT PARMESAN / 23.00

Parmesan breaded eggplant over fettuccine with marinara and Parmesan cheese

Kids' Menu

All children's meals \$9 and are served with a fresh fruit cup and milk—select one option for all children 10 and under. Or if you choose from one of our buffets for your event—the price for Kids is half the price!

Cheese Pizza

Cheeseburger with Tater Tots Chicken Fingers with Tater Tots Mac & Cheese Mini Corn Dogs with Tater Tots

Dessert Options

Add on to any meal for \$6 per person. Don't see the perfect dessert for your group? Ask your Catering Manager for options!

Pie or Cake (please ask for available options)

Bars & Brownies

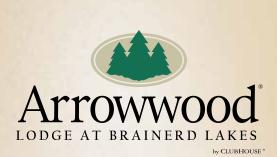
Key Lime Pie

Vanilla Cheesecake with Mixed Berry Coulis

Carrot Cake with Caramel

Chocolate Torte [gluten free]

Chocolate Lava Cake



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A/V Pricing

A/V Cart	Complimentary
Podium	
Power Cord	·
•	
•	
•	
Power Strip	

Bait & Tackle and Ojibwa Meeting Rooms only:

VIDEO CONFERENCE PACKAGE / 175.00

- » Camera
- » Speakerphone
- » Remote control
- » Two 5m/16.4' cables for connection between speakerphone and hub and camera and hub
- » One 3m/9.8' meter cable between hub and PC
- » Powered hub
- » Power adapter with regional plugs

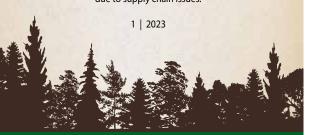
A la Carte:

Video Conference Camera	100.00
Flat Screen TV - 60 in	40.00



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Banquet Beverages

MINIMUMS

A set-up charge of \$25 per hour per bar will apply when a minimum of \$150 in sales per hour per bar is not met.

RECEPTIONS	HOST	CASH
Soft Drinks	2.00	2.50
House Brands	5.50	6.00
Call Brands	6.50	7.00
Premium Brands	7.50	8.00
Imported Beer	5.00	5.50
Domestic Beer	3.75	4.25
House Wine	7.50	8.25
Seltzers/White Claw/etc	5.00	5.50

BARRELS OF BEER

Half Barrel of Domestic Beer	325.00
Half Barrel of Premium/Import/Cr	oftDependent upon beer selected

HOUSE WINE 28.00/bottle

- » Cabernet
- » Merlot
- » Moscato
- » White Zinfandel
- » Chardonnay
- » Pinot Grigio
- » Champagne

^{*} Additional wine options are available, ask your sales manager

^{*} Drink ticket options available for Host Bars, speak with your sales rep for details