



Dinner Event
&
Cocktail Party
2019 Menus

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HORS D'OEUVRES

impress your guests with elegantly served butler style hand-passed appetizers

classic tomato bruschetta

100 qty. \$149

sundried tomato bruschetta

100 qty. \$149

fresh strawberry & brie crostini

100 qty. \$169

cucumber dill canapés

100 qty. \$145

breaded parmesan artichoke hearts

100 qty. \$275

green cabbage pierogis

100 qty. \$245

phyllo brie raspberry almond nibbles

100 qty. \$299

cilantro & ginger chicken wontons

100 qty. \$199

bacon sirloin bleu cheese skewers

100 qty. \$245

mini chicken cordon bleu

100 qty. \$199

swedish, bbq, or blazin' buffalo meatballs

100 qty. \$115

asparagus & asiago cheese phyllo straws

100 qty. \$239

cream cheese & spinach stuffed mushrooms

100 qty. \$139

italian farm sausage stuffed mushrooms

100 qty. \$169

bacon wrapped scallops

100 qty. \$249

mini crab cakes with boom boom sauce

100 qty. \$295

shrimp cocktail shots

100 qty. \$295

black tie breaded coconut shrimp skewers

100 qty. \$295

spinach & feta phyllo spanakopita

100 qty. \$199

guacamole tortilla scoops

100 qty. \$149

sour cream & chive potato latkes

100 qty. \$139

fig jam caramelized onion tiny toast bites

100 qty. \$169

poutine potato poppers

100 qty. \$195

mini buffalo chicken pot pies

100 qty. \$185

DISPLAYED HORS D'OEUVRE

everyone loves our unlimited cocktail hour displays

Cheese & Crackers Display \$3 per person

Cheese, Crackers and Pepperoni Display \$4 per person

Cheese & Fresh Fruit Display \$5 per person

Assorted Vegetable Display with Hummus and Ranch \$5 per person

Classic Tomato Bruschetta Bread, Sundried Tomato Bruschetta Bread & Guacamole Tortilla Scoops
\$6 per person

Baked Brie with Raspberry melba, fresh fruit garnish and crackers \$6 per person

Assorted Cheese, Vegetable and Fresh Fruit Crudite with Crackers and Pepperoni \$7 per person

Antipasto Display with capicola, hard salami, prosciutto, pepperoni, cheese, olives and bruschetta
bread \$8 per person

Shrimp Cocktail Display with cocktail sauce and fresh cut lemon
(Market Price)

custom displays available upon request

BEVERAGE OPTIONS

Add on beverage stations or bar package to any package

BLOODY MARY BAR

\$4 per person

SPARKLING CHAMPAGNE TOAST

\$3 per person

HAND-PASSED BUBBLY

\$22 per bottle

HAND-PASSED BUBBLY WITH FRESH FRUIT

\$24 per bottle

HOT APPLE CIDER

from a local cider mill with fragrant ground cinnamon to sprinkle.

\$2 per person

spike with captain morgan spiced rum.

\$4 per person

HOT COCOA BAR

hot chocolate, mini marshmallows, whipped cream, and chocolate shavings- setup as a station.

\$2 per person

LEMONADE BAR

old fashioned lemonade, strawberry lemonade, and iced tea lemonade- setup as a station.

\$2 per person

BOTTLED WINE ON TABLES

Choice of Red or White Woodbridge California Wine on the tables, Pre- Order By The Bottle

Chardonnay, Riesling, Pinot Grigio, White Zinfandel, Moscato, Merlot, Cabernet, Pinot Noir

\$20 per bottle

BEER & WINE PER CONSUMPTION

Beer \$5 per domestic bottle per consumption

Wine \$20 per bottle per consumption

BEER, WINE & SOFT DRINK BAR PACKAGE

Includes house draft beer, domestic bottle beer, woodbridge california wines and soft drinks

\$8 per person for the first hour

\$2 per person for every additional hour

CASH BAR PACKAGE

\$100 Bartender Fee Applied to parties of 50 or less.

OPEN BAR PACKAGES AND BEER LIST LOCATED ON PAGE 4

OPEN BAR PRICED PER PERSON

Add on beverage stations or bar package to any package. All Open Bar Packages include house draft beer, bottled beer, woodbridge california wines and soft drinks.

-Cash Bar Available By Request-

BAR PACKAGES	HOUSE	CALL	PREMIUM
1 HR	\$ 12	\$ 18	\$ 28
2 HR	\$ 14	\$ 20	\$ 30
3 HR	\$ 17	\$ 22	\$ 32
4 HR	\$ 20	\$ 24	\$ 35

HOUSE LIQUORS

whisky, bourbon, scotch, rum, vodka, gin, brandy, tequila

CALL LIQUORS

canadian club whiskey, seagrams 7 whiskey, southern comfort whiskey, jack daniel's whiskey, jim beam bourbon, dewars scotch, bacardi rum, captain morgan rum, absolute vodka, absolute citron vodka,, tito's vodka, bombay gin, bombay sapphire gin,

PREMIUM LIQUORS

crown royal whiskey, chivas regal whiskey, makers mark whiskey, jameson whiskey, knob creek bourbon, johnnie walker black scotch, johnnie walker red scotch, grey goose vodka, grey goose orange vodka, hendricks gin, tanqueray no. ten gin, patron tequila, henneseey cognac, b&b cognac, vs courvoisier cognac, bailey's liqueur, chambord liqueur, frangelico liqueur, grand marnier liqueur, sambuca liqueur, disaronno liqueur

HOUSE DRAFT BEERS

labatt blue, bud light, sam adams (seasonal), shock top

CALL BOTTLED BEERS

labatt blue light, molson canadian, budweiser, bud light

PREMIUM CRAFT DRAFT BEERS

flying bison rusty chain, great lakes edmund fitzgerald porter, southern tier ipa

BUFFET MENUS

Prices Vary. Minimum 50 guests

All dinners include: coffee, Harney & Sons Tea, water, freshly baked baguette rolls & butter, salad, vegetable, starch and dessert

FLINT BUFFET

(choose two entrees)

\$32 per person

JASPER BUFFET

(choose three entrees)

\$35 per person

QUARTZ BUFFET

(hand carved prime rib and your choice of two entrees)

\$38 per person

Salad (select one):

Mixed Field Green Salad -OR- In House Caesar Salad

Entrees (select quantity of entrees offered in your chosen buffet package):

Herb Roasted Chicken

Scratch Vinegar Chicken

Tomato and Artichoke Chicken

Fancy Pants Fried Chicken

Gorgonzola Stuffed Chicken

Chicken Marsala with Mushrooms

Roasted Pork Loin

Roasted Turkey Breast

Roasted Royal Round of Beef

Beer Braised Brisket

Vegetable (select one):

Steamed Market Vegetables

Green Beans

Starch (select two):

Roasted Baby Red Potatoes

Smashed Garlic Potatoes

Penne with Red or Alfredo Sauce

Wild Rice Pilaf

Wild Mushroom Risotto

Cheesy Herb Risotto

Cornbread Stuffing

Dessert (select one):

Chocolate Cake

Vanilla Cake

SIT DOWN DINNER MENUS

Prices Vary. Minimum 35 guests

All dinners include: coffee, Harney & Sons Tea, water, freshly baked baguette rolls & butter, salad, vegetable, starch and dessert

choose two regular entrées and one vegan/vegetarian entrée.

VEGAN JAMBALAYA WITH ROASTED SWEET POTATOES

hearty, cajun rice with roasted sweet potatoes and fresh cilantro.

\$26

CAJUN PASTA WITH ZUCCHINI STEAK

penne pasta in a scrumptious creamy cajun sauce and crowned with twin zucchini steaks.

\$27

GRILLED EGGPLANT TOWER

breaded, grilled, layered with roasted vegetables, ricotta, and parmesan cheese, and topped with red sauce.

\$27

8 OZ. GRILLED FILET MIGNON

tender filet mignon lightly seasoned, grilled, and finished with our house demi-glacé.

\$42

CAJUN CRUSTED SALMON FILLET WITH MANGO SALSA

salmon fillet seasoned with a spicy cajun mix and complemented with a fresh mango salsa.

\$40

PEPPERCORN CRUSTED SALMON WITH MAPLE GLAZE

pan-seared salmon fillet cobbled with a peppery topping and veneered with a sweet maple drizzle.

\$40

HERB ROASTED CHICKEN CÔTELETTE

herb seasoned chicken, slow roasted, and topped with a lemon tarragon cream sauce.

\$27

SALAD (select one):

MIXED FIELD GREENS SALAD

CAESAR SALAD

VEGETABLE (select one):

STEAMED MARKET VEGETABLES

GREEN BEANS

STARCH (select two):

ROASTED BABY RED POTATOES

SMASHED GARLIC POTATOES

PENNE WITH RED SAUCE

PENNE WITH ALFREDO SAUCE

WILD RICE PILAF

WILD MUSHROOM RISOTTO

CHEESY HERB RISOTTO

CORNBREAD STUFFING

DESSERT (select one):

CHOCOLATE CAKE

VANILLA CAKE

Sit Down Dinner Menu Selections Continued...

**CARMELIZED BLACK PEPPER
CHICKEN**

roasted chicken breast with an oriental inspired sauce resplendent with notes of pepper and ginger.
\$27

FANCY-PANTS FRIED CHICKEN

buttermilk battered chicken with a blond, well-seasoned crust, giving way to an incredibly tender and juicy meat.
\$27

**CHICKEN MARSALA WITH
MUSHROOMS**

sautéed chicken breast in a savory sauce of mushrooms, garlic, and marsala wine.
\$27

**TOMATO AND ARTICHOKE
CHICKEN**

seasoned chicken breast served with plum tomatoes and artichoke hearts.
\$27

**GORGONZOLA STUFFED CHICKEN
BREAST**

stuffed with ham, gorgonzola, topped in a buffalo beurre blanc, an honored blend of frank's red hot and cream.
\$30

**GRILLED PORK CHOP WITH
DRUNKEN ONIONS**

a chunky pork chop drenched with onions caramelized in a dark beer gravy.
\$28

**CHEDDAR STUFFED PORK CHOP
WITH APPLE BACON PAN SAUCE**

loin pork chop stuffed with sharp aged cheddar and finished with a sage, bacon, and apple pan sauce.
\$30

12 OZ. ROASTED PRIME RIB OF BEEF

tender prime rib that's seasoned, roasted, and finished with our house demi-glacé.
\$48

SALAD (select one):

MIXED FIELD GREENS SALAD
CAESAR SALAD

VEGETABLE (select one):

STEAMED MARKET VEGETABLES
GREEN BEANS

STARCH (select two):

ROASTED BABY RED POTATOES
SMASHED GARLIC POTATOES
PENNE WITH RED SAUCE
PENNE WITH ALFREDO SAUCE
WILD RICE PILAF
WILD MUSHROOM RISOTTO
CHEESY HERB RISOTTO
CORNBREAD STUFFING

DESSERT (select one)::

CHOCOLATE CAKE
VANILLA CAKE

Sit Down Dinner Menu Selections Continued...

12 OZ. GRILLED DELMONICO STEAK

tender rib-eye steak that's seasoned, grilled, and finished with our house demi-glacé.

\$49

10 OZ. GRILLED FILET OF SIRLOIN

tender filet of sirloin lightly seasoned, grilled, and finished with bordelaise sauce.

\$45

12 OZ. GRILLED NEW YORK STRIP

tender strip steak lightly seasoned, grilled, and finished with a whiskey cream sauce.

\$40

SALAD (select one):

MIXED FIELD GREENS SALAD

CAESAR SALAD

VEGETABLE (select one):

STEAMED MARKET VEGETABLES

GREEN BEANS

STARCH (select two):

ROASTED BABY RED POTATOES

SMASHED GARLIC POTATOES

PENNE WITH RED SAUCE

PENNE WITH ALFREDO SAUCE

WILD RICE PILAF

WILD MUSHROOM RISOTTO

CHEESY HERB RISOTTO

CORNBREAD STUFFING

DESSERT (select one):

CHOCOLATE CAKE

VANILLA CAKE

SIT DOWN DUAL ENTRÉE DINNERS

Prices Vary. Minimum 35 guests

All Sit Down Dinners Include: Mixed Field Greens Salad or Caesar Salad, Steamed Market Vegetables, Freshly Baked Baguette Rolls, Unlimited Coffee & Harney & Sons Fine Tea Station, Your choice of one of the following: Roasted Baby Red Potatoes, Smashed Garlic Potatoes, Wild Rice Pilaf, Wild Mushroom Risotto, Cheesy Herb Risotto or Cornbread Stuffing.

HERB ROASTED CHICKEN CÔTELETTE WITH 5 OZ. GRILLED SIRLOIN ULTIMATE ENTRÉE

herb seasoned chicken breast, slow roasted, and topped with a lemon tarragon cream sauce, served alongside a 5 oz. seasoned grilled sirloin filet.

\$40

CARAMELIZED BLACK PEPPER CHICKEN WITH 5 OZ. GRILLED SIRLOIN ULTIMATE ENTRÉE

roasted chicken breast with an oriental inspired sauce resplendent with notes of pepper and ginger, served alongside a 5 oz. seasoned grilled sirloin filet.

\$40

FANCY-PANTS FRIED CHICKEN WITH 5 OZ. GRILLED SIRLOIN ULTIMATE ENTRÉE

buttermilk battered chicken with a blond, well-seasoned crust that gives way to an incredibly tender and juicy meat, served alongside a 5 oz. seasoned grilled sirloin filet.

\$40

GORGONZOLA STUFFED CHICKEN WITH 5 OZ. GRILLED SIRLOIN ULTIMATE ENTRÉE

chicken breast stuffed with ham and Gorgonzola cheese and topped in a buffalo beurre blanc, an honored blend of frank's red hot sauce and cream, and served alongside a 5 oz. seasoned grilled sirloin filet.

\$40

PEPPERCORN CRUSTED SALMON WITH MAPLE GLAZE WITH 5 OZ. GRILLED SIRLOIN ULTIMATE ENTRÉE

pan-seared salmon fillet cobbled with a peppery topping and veneered with a sweet maple drizzle, served alongside a 5 oz. seasoned grilled sirloin filet.

\$40

TERIYAKI SHRIMP SKEWERS WITH 5 OZ. GRILLED SIRLOIN ULTIMATE ENTRÉE

shrimp marinated in a garlic lime teriyaki sauce skewered with pineapple, onions, and green peppers and grilled until slightly blackened, served alongside a 5 oz. seasoned grilled sirloin filet.

\$40

COCKTAIL PARTY PACKAGE

\$40 Per Person. Minimum 50 guests

Includes 2 hours of house open bar & 1 hour of hors d'oeuvres

Available Monday- Friday

Call for Saturday Availability

STATION HORS D'OEUVRES (select one):

Fresh Fruit & Cheese Display

Baked Brie with raspberry melba, fresh fruit garnish and crackers

Assorted Vegetables with hummus and ranch dipping sauce

PASSED HORS D'OEUVRES (select three):

Classical Tomato Bruschetta Bread

Sundried Tomato Bruschetta Bread

Cucumber Dill Canapes

Cream Cheese & Spinach Stuffed Mushrooms

Swedish, BBQ or Blazin Buffalo Meatballs

Mini Chicken Quesadillas

Buffalo Wings in hot, medium, mild or BBQ

DINNER STATIONS INCLUDED (presented for one hour):

Salad Station:

Mixed field greens, cherry tomatoes, sliced cucumber, shaved carrots, chopped peppers, onion, croutons, crumbly blue cheese, sliced ham, sliced chicken

Pasta Station:

Cooked Penne Pasta tossed in either Red or Alfredo sauce with grilled chicken, broccoli, tomatoes, mushrooms, parmesan cheese, basil and crushed red pepper

Carving Station:

Roasted Turkey or Beef Carving Station (includes rolls and condiments)

Baked Potato Bar:

Baked potatoes, sour cream, chives, cheese, bacon bits, broccoli, guacamole, onion and corn.

Add on dessert display (pg. 12)

Additional hour of bar \$2 per person

Upgrade to Call Bar \$4 per person

Additional hour of hors d'oeuvres \$6 per person

Customized Stations Available Upon Request

CREATE YOUR OWN STATIONS MENU

Minimum 50 guests. Stations available for 1.5 hours

Available Monday- Friday

Call for Saturday Availability

SELECT A MINIMUM OF THREE STATIONS (priced per person)

Add Open Bar Package (pricing listed on page 4)

Salad Station \$7

Mixed field greens, cherry tomatoes, sliced cucumber, shaved carrots, chopped peppers, onion, croutons, dried cranberries, garbanzo beans, crumbly blue cheese, sliced ham, sliced chicken

Pasta Station: \$8

Includes rolls. Cooked Penne Pasta tossed in your choice of two sauces: Red, Alfredo, Vodka, Cajun Sauce or Buffalo Sauce (with broccoli, tomatoes, mushrooms, parmesan cheese, basil and crushed red pepper).

Add chicken or shrimp...\$3 per person

Butcher's Block: Prices Vary (\$50 Chef Carving Fee) Accompanied with rolls and condiments

Oven Roasted Turkey \$8 - Hand Carved Roast Beef \$8 - Prime Rib \$10 per person

Baked Potato Bar: \$8

Baked potatoes, sour cream, chives, cheese, bacon bits, broccoli, guacamole, onion and corn.

Nacho Bar: \$8

Tortilla chips, cheese, sour cream, spicy corn dip, taco beef, chives, onion, olives, jalapenos, salsa, lettuce,

Add on pulled chicken \$3 per person

Chicken and Waffle station: \$7

Fancy pants fried chicken with homemade waffles, butter and syrup

Flatbread and chicken wing station: \$10

Chicken Wings (Hot, Medium, Mild or BBQ) with assorted flatbread pizzas, celery & carrots

Something Cheesy \$9

Fried Mac-n- cheese bites, , Mozzarella sticks a la cone, Mac -n- cheese

Upgrade to Lobster Mac-n-cheese \$5 per person

Taco Station: \$8

Ground Beef, pickled onions, cheddar cheese, lettuce, tomato, sour cream, jalapenos, onion, chives, salsa and hot sauce.

Add on pulled chicken \$3 per person

Mini Slider Station: \$9

Beef & pulled chicken sliders, lettuce, tomato, cheese, pickles, bbq sauce, ketchup, mustard, rolls

Add on French Fries for \$2 per person

ENHANCEMENTS

Perfect additions to any menu

HOT APPLE CIDER

from a local cider mill with fragrant ground cinnamon to sprinkle.

\$2 per person

spike with captain morgan spiced rum \$4 per person

HOT COCOA BAR

hot chocolate, mini marshmallows, whipped cream, and chocolate shavings- setup as a station.

\$2 per person

LEMONADE BAR

old fashioned lemonade, strawberry lemonade, and iced tea lemonade- setup as a station.

\$2 per person

spike with Tito's Vodka \$4 per person

SNICKERS HUNGRY CUPS with
Chocolate Mousse & Whipped Cream
100 qty \$290

FIRE ROASTED S'MORES BAR with
Marshmallows, Graham Crackers, Hershey's,
Reese's & Nutella
100 qty \$180

ASSORTED COOKIE STATION

\$2 per person

Add chocolate or vanilla cake for \$1 per person

POPCORN BAR

Assorted flavored popcorns

\$4 per person

CUSTOMIZED STATIONS AVAILABLE UPON REQUEST

TIMBERLODGE GUIDELINES & POLICIES

ADMINISTRATIVE FEE & TAX:

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A 20% ADMINISTRATION FEE & 8.75% NYS SALES TAX. ARROWHEAD GOLF CLUB COMPENSATES THE EMPLOYEE AT A FIXED RATE ABOVE MINIMUM WAGE. WE DO NOT CHARGE A GRATUITY FOR ANY BANQUET, SPECIAL FUNCTION, OR PACKAGE DEAL. THE ADMINISTRATION FEE IS CHARGED FOR ADMINISTRATION OF THE EVENT. THE ADMINISTRATION FEE IS NOT PURPORTED TO BE A GRATUITY AND WILL NOT BE DISTRIBUTED AS GRATUITIES TO THE EMPLOYEES WHO PROVIDE SERVICE TO THE GUESTS. THIS INFORMATION SERVES AS THE NOTICE TO THE HOST (CUSTOMER) TO MATCH THE REQUIREMENTS OF THE HOSPITALITY WAGE ORDER. NO FURTHER TIPS NOR GRATUITY ARE CHARGED TO NOR EXPECTED OF THE HOST.

DEPOSIT & PAYMENT INFORMATION:

NON-REFUNDABLE DEPOSIT MAY BE MADE WITH CASH, CHECK OR CREDIT CARD.
FINAL PAYMENT OPTIONS ARE CASH OR CHECK DUE AT THE CONCLUSION OF YOUR EVENT.
PLEASE MAKE ALL CHECKS PAYABLE TO "ARROWHEAD TIMBERLODGE LLC"

GUARANTEES:

ESTIMATED GUEST COUNT AND FLOOR DIAGRAM DUE TWO WEEKS PRIOR TO YOUR EVENT.
GUARANTEED FINAL GUEST COUNTS AND SPECIFIC MEAL COUNTS ARE DUE ONE WEEK PRIOR TO YOUR EVENT (THIS INCLUDES ANY DIETARY RESTRICTIONS).

FACILITY FEE:

FACILITY FEE WILL BE DISCUSSED UPON BOOKING EVENT. FACILITY FEE IS SUBJECT TO CHANGE DURING PEAK SEASON.

SET UP & BREAK DOWN:

SET UP AND BREAK DOWN OF EVENT WILL BE SCHEDULED WITH YOUR EVENT COORDINATOR. IF YOU REQUIRE EARLY SET UP ADDITIONAL ROOM RENTAL MAY BE APPLIED. ARROWHEAD IS NOT RESPONSIBLE FOR ANY ITEMS LEFT OVER FROM EVENT.

CANCELLATIONS:

IN THE EVENT THAT YOU MUST CANCEL YOUR EVENT YOUR INITIAL DEPOSIT WILL BE FORFEITED
WE DO ALLOW DEPOSIT TO BE TRANSFERRED TO ALTERNATIVE DATE WITHIN THE SAME YEAR

TAX EXEMPT:

TAX EXEMPT ORGANIZATIONS MUST PROVIDE PROPER DOCUMENTATION PRIOR TO DATE OF EVENT. FINAL PAYMENT MUST ALSO REPRESENT THE SAME NAME OF THE TAX EXEMPT ORGANIZATION AS SHOWN ON TAX EXEMPT DOCUMENTATION.

BAR:

NO STRAIGHT SHOTS SERVED. MAXIMUM OPEN BAR PACKAGE IS FIVE HOURS. SELECTIONS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. OPEN AND CASH BAR CAN BE EXTENDED TO FIVE HOURS. EXTENDED BAR WILL BE PRICED ON GUARANTEED NUMBER OF GUESTS.