THE STERLING
AT ARROWHEAD

WEDDING MENU

THE STERLING AT ARROWHEAD

HORS D'OEUVRES

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

classic tomato bruschetta
100 qty.

sundried tomato bruschetta
100 qty.

fresh strawberry & brie crostini
100 qty.

cucumber dill canapés
100 qty.

breaded parmesan artichoke hearts
100 qty.

green cabbage pierogis
100 qty.

phyllo brie raspberry almond nibbles
100 qty.

cilantro & ginger chicken wontons
100 qty.

bacon sirloin bleu cheese skewers
100 qty.

mini chicken cordon bleu
100 qty.

swedish, bbq, or blazin' buffalo meatballs
100 qty.

asparagus & asiago cheese phyllo straws
100 qty.

cream cheese & spinach stuffed mushrooms
100 qty.

italian farm sausage stuffed mushrooms
100 qty.

bacon wrapped scallops
100 qty.

mini crab cakes with boom boom sauce
100 qty.

shrimp cocktail shots
100 qty.

black tie breaded coconut shrimp skewers
100 qty.

spinach & feta phyllo spanakopita
100 qty.

guacamole tortilla scoops
100 qty.

sour cream & chive potato latkes
100 qty.

fig jam caramelized onion tiny toast bites
100 qty.

poutine potato poppers
100 qty.

mini buffalo chicken pot pies
100 qty.

CRUDITÉS

everyone loves our unlimited cocktail hour displays%

baked brie with raspberry melba, fresh fruit garnish, and crackers

per person

assorted cheese, vegetable, and fresh fruit crudité with crackers and pepperoni

per person

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DINNER BUFFETS

a QUARTZ BUFFET A

***hand-carved prime rib and your choice of two entrées**

per person

a JASPER BUFFET A

your choice of three entrées

per person

a FLINT BUFFET A

your choice of two entrées

per person

ALL BUFFETS INCLUDE: MIXED FIELD GREENS SALAD (CHOOSE TWO OF THE FOLLOWING DRESSINGS: SWEET CREAMY ONION, ZESTY ITALIAN, BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, BUTTERMILK RANCH, BLEU CHEESE, OR PARMESAN PEPPERCORN) OR CAESAR SALAD (ALL SALADS INDIVIDUALLY PLATED AND HAND-SERVED); STEAMED MARKET VEGETABLES; FRESHLY BAKED BAGUETTE ROLLS; UNLIMITED COFFEE & HARNEY & SONS FINE TEA STATION; YOUR CHOICE OF TWO OF THE FOLLOWING: ROASTED BABY RED POTATOES, SMASHED GARLIC POTATOES, PENNE WITH RED SAUCE, PENNE WITH ALFREDO SAUCE, WILD RICE PILAF, WILD MUSHROOM RISOTTO, CHEESY HERB RISOTTO, OR CORNBREAD STUFFING.

buffets easily create a relaxed, interactive atmosphere where guests can mingle #

BUFFET ENTRÉES TO CHOOSE

HERB ROASTED CHICKEN CÔTELETTE
herb seasoned chicken, slow roasted, and topped with a lemon tarragon cream sauce.

SCRATCH VINEGAR CHICKEN
boneless, skinless chicken breast steeped in our time-refined secret bbq marinade.

TOMATO AND ARTICHOKE CHICKEN
seasoned chicken breast served with plum tomatoes and artichoke hearts.

FANCY-PANTS FRIED CHICKEN
buttermilk battered chicken with a blond, well-seasoned crust that gives way to an incredibly tender and juicy meat.

GORGONZOLA STUFFED CHICKEN BREAST
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.

CHICKEN MARSALA WITH MUSHROOMS
sautéed chicken breast in a savory sauce of mushrooms, garlic, and marsala wine.

***ROASTED PORK LOIN**
hand-carved roasted pork loin rubbed with crushed pepper and served with an apple bacon pan sauce on the side.

***ROASTED TURKEY BREAST**
hand-carved seasoned turkey breast slow roasted for tenderness, basted for flavor, and served with a raspberry thyme sauce on the side.

***ROASTED ROYAL ROUND OF BEEF**
hand-carved royal round of beef seasoned, slow roasted, and served with a demi-glacé on the side.

BEER-BRAISED BEEF BRISKET
blackened on the grill and slowly braised to perfection in a special beer brew.

WHITE BEAN BOUILLABAISEE
white beans, tilapia, shrimp, and mussels in a wine laced tomato sauce.

CAJUN SHRIMP PASTA
penne pasta in a scrumptious creamy cajun sauce and spotted with a savory blackened shrimp.

SIT-DOWN DINNERS

stimulate a sense of sophistication as each of your guests is individually served a plated meal %

ALL SIT-DOWN DINNERS INCLUDE: MIXED FIELD GREENS SALAD (CHOOSE TWO OF THE FOLLOWING DRESSINGS: SWEET CREAMY ONION, ZESTY ITALIAN, BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, BUTTERMILK RANCH, BLEU CHEESE, OR PARMESAN PEPPERCORN) OR CAESAR SALAD (ALL SALADS INDIVIDUALLY PLATTED AND HAND-SERVED); 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.

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.

CAJUN PASTA WITH ZUCCHINI STEAK
penne pasta in a scrumptious creamy cajun sauce and crowned with twin zucchini steaks.

GRILLED EGGPLANT TOWER

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

HERB ROASTED CHICKEN CÔTELETTE
herb seasoned chicken, slow roasted, and topped with a lemon tarragon cream sauce.

CARMELIZED BLACK PEPPER CHICKEN
roasted chicken breast with an oriental inspired sauce resplendent with notes of pepper and ginger.

FANCY-PANTS FRIED CHICKEN
buttermilk battered chicken with a blond, well-seasoned crust, giving way to an incredibly tender and juicy meat.

CHICKEN MARSALA WITH MUSHROOMS
sautéed chicken breast in a savory sauce of mushrooms, garlic, and marsala wine.

TOMATO AND ARTICHOKE CHICKEN
seasoned chicken breast served with plum tomatoes and artichoke hearts.

GORGONZOLA STUFFED CHICKEN BREAST
stuffed with ham, gorgonzola, topped in a buffalo beurre blanc, an honored blend of frank's red hot and cream.

GRILLED PORK CHOP WITH DRUNKEN ONIONS
a chunky pork chop drenched with onions caramelized in a dark beer gravy.

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.

12 OZ. ROASTED PRIME RIB OF BEEF
tender prime rib that's seasoned, roasted, and finished with our house demi-glacé.

12 OZ. GRILLED DELMONICO STEAK
tender rib-eye steak that's seasoned, grilled, and finished with our house demi-glacé.

10 OZ. GRILLED FILET OF SIRLOIN
tender filet of sirloin lightly seasoned, grilled, and finished with bordelaise sauce.

12 OZ. GRILLED NEW YORK STRIP
tender strip steak lightly seasoned, grilled, and finished with a whiskey cream sauce.

8 OZ. GRILLED FILET MIGNON
tender filet mignon lightly seasoned, grilled, and finished with our house demi-glacé.

8 OZ. ELK STEAK
tender elk steak, grilled and mellowed with the woodsy tones of a red wine, mushroom, and rosemary gravy.

CAJUN CRUSTED SALMON FILLET WITH MANGO SALSA
salmon fillet seasoned with a spicy cajun mix and complimented with a fresh mango salsa.

PEPPERCORN CRUSTED SALMON WITH MAPLE GLAZE
pan-seared salmon fillet cobbled with a peppery topping and veneered with a sweet maple drizzle.

GRILLED SWORDFISH WITH A DIJON LIME SAUCE
fresh swordfish, brushed with garlic infused olive oil, grilled to perfection, and finished with a Dijon lime sauce.

ULTIMATE ENTRÉES

" guests always appreciate our combo plates that allow them to enjoy two different entrées

ALL ULTIMATE ENTRÉES INCLUDE: MIXED FIELD GREENS SALAD (CHOOSE TWO OF THE FOLLOWING DRESSINGS: SWEET CREAMY ONION, ZESTY ITALIAN, BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, BUTTERMILK RANCH, BLEU CHEESE, OR PARMESAN PEPPERCORN) OR CAESAR SALAD (ALL SALADS INDIVIDUALLY PLATTED AND HAND-SERVED); 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.

CARMELIZED BLACK PEPPER CHICKEN WITH 5 OZ. GRILLED SIRLOIN ULITIMATE 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.

FANCY-PANTS FRIED CHICKEN WITH 5 OZ. GRILLED SIRLOIN ULITIMATE 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.

GORGONZOLA STUFFED CHICKEN WITH 5 OZ. GRILLED SIRLOIN ULITIMATE 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.

PEPPERCORN CRUSTED SALMON WITH MAPLE GLAZE WITH 5 OZ. GRILLED SIRLOIN ULITIMATE 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.

TERIYAKI SHRIMP SKEWERS WITH 5 OZ. GRILLED SIRLOIN ULITIMATE 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.

BEVERAGE OPTIONS

check out our open bar packages $

IL **BEER AND WINE** IL
3 house draft beers
3 woodbridge wines
3 soft drinks

3 hours per person 4 hours per person 5 hours per person

IL **HOUSE** IL

3 house draft beers
3 woodbridge wines
3 house liquors
3 soft drinks

3 hours per person 4 hours per person 5 hours per person

IL **CALL** IL

3 call bottled beers & house draft beers
3 woodbridge wines
3 call & house liquors
3 soft drinks

3 hours per person 4 hours per person 5 hours per person

IL **PREMIUM** IL

3 premium craft beers, call bottled beers, & house draft beers
3 woodbridge wines
3 premium, call, & house liquors
3 soft drinks

3 hours per person 4 hours per person 5 hours per person

SOFT DRINKS

for guests under 21. served throughout open bar hours.
per person

HOT APPLE CIDER

from a local cider mill with fragrant ground cinnamon to sprinkle.
per person
spike with captain morgan spiced rum.
per person

HOT COCOA BAR

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

LEMONADE BAR
old fashioned lemonade, strawberry lemonade, and iced tea lemonade- setup as a station.
per person

SPARKLING CHAMPAGNE TOAST
per person

HAND-PASSED BUBBLY
per bottle

HAND-PASSED BUBBLY WITH FRESH FRUIT
per bottle

WINE DURING DINNER
choice of two woodbridge california house wines on the tables for dinner. pre-order by the bottle.
per 750ml bottle

OUTSIDE PATIO BAR
stocked and open according to bar package- no draft beers outside.

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BAR MENU

a **HOUSE DRAFT BEERS** A
labatt blue, bud light, sam adams (seasonal), shock top

a **CALL BOTTLED BEERS** A
labatt blue light, molson canadian, budweiser, bud light

a **PREMIUM CRAFT DRAFT BEERS** A
flying bison rusty chain, great lakes edmund fitzgerald porter, southern tier ipa

a **WOODBRIDGE CALIFORNIA WINES** A
chardonnay, riesling, pinot grigio, white zinfandel, moscato
merlot, cabernet, pinot noir

a **HOUSE LIQUORS** A

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

a **CALL LIQUORS** A

black velvet whiskey, canadian club whiskey, seagrams 7 whiskey, seagrams vo whiskey, southern comfort whiskey, jack daniel's whiskey, old grand dad bourbon, jim beam bourbon, j&b scotch, dewars scotch, bacardi rum, bacardi limon rum, malibu rum, captain morgan rum, kraken rum, absolute vodka, absolute citron vodka, stoli vodka, stoli orange vodka, pinnacle flavored vodkas, tito's vodka, beefeaters gin, bombay gin, bombay sapphire gin, tanqueray gin, jose quervo silver tequila, jose quervo gold tequila, kahlúa liqueur

a **PREMIUM LIQUORS** A

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, hennesey cognac, b&b cognac, vs courvoisier cognac, bailey's liqueur, chambord liqueur, frangelico liqueur, grand marnier liqueur, sambuca liqueur, disaronno liqueur

wedding bar typically closed during dinner.
no straight shots served. maximum open bar package is five hours. selections subject to change without prior notice.

LATE-NIGHT SNACKS

) treat your guests to a tasty snack after they have danced the evening away

BUFFALO WINGS IN HOT, MEDIUM, MILD, OR BBQ 100 qty.

FRIED MAC-N'-CHEESE BITES

100 qty.

HOT & SPICY CORN DIP WITH TORTILLA CHIPS

100 qty.

TACO STATION WITH TORTILLAS, GROUND BEEF, PICKLED ONIONS, CHEDDAR CHEESE, LETTUCE, TOMATO, SOUR CREAM, SALSA, & HOT SAUCE

100 qty.

SNICKERS HUNGRY CUPS WITH CHOCOLATE MOUSSE & WHIPPED CREAM

100 qty.

FIRE ROASTED S'MORES BAR WITH MARSHMELLOWS, GRAHAM CRACKERS, HERSHEY'S, REESE'S, & NUTELLA

100 qty.

MINI SMOKED CHICKEN QUESADILLAS

100 qty.

MOZZARELLA STICKS À LA CÔNE

100 qty.

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3 MAY-OCTOBER, THE FOLLOWING FOOD & BEVERAGE MINIMUMS APPLY: SATURDAYS REQUIRE $12,000, FRIDAYS REQUIRE $9,000, AND SUNDAYS REQUIRE $6,000 (EXCLUDES SUNDAYS BEFORE HOLIDAYS).

3 NOVEMBER-APRIL, THE FOLLOWING FOOD & BEVERAGE MINIMUMS APPLY: SATURDAYS REQUIRE $8,000, FRIDAYS & SUNDAYS REQUIRE $6,000.

3 ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A 20% ADMINISTRATION FEE. 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.

3 ALL FOOD, BEVERAGE, ADMINISTRATION FEES, FACILITY FEES, CEREMONY FEES, SERVICE CHARGES, AND ALL OTHER CHARGES ARE SUBJECT TO AN 8.75% NYS & ERIE COUNTY SALES TAX.

3 MENU AND PRICES ARE SUBJECT TO CHANGE. ALL MENU PRICES ARE VALID FOR NINETY (90) DAYS PRIOR TO FUNCTION DATE.

ARROWHEAD TIMBERLODGE LLC
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716.542.4653 EXT. 105

it would be our pleasure to serve you É