



EST 1954

ARROWHEAD

GOLF • TENNIS • SOCIAL CLUB

RESTAURANT

BANQUET AND EVENT MENU

WELCOME TO YOUR PERFECT EVENT



Whether it's a formal fundraiser and dinner for 150 people, or a casual lunch meeting with your office, your event is as important to us as it is to you. Throughout planning and execution, we'll work with you to ensure your event reflects your own tastes and personal touches.

Our goal is to relieve you of most of the details and planning while hosting a successful party so that you, along with your guests, can sit back, relax and enjoy your event.

Professional service staff, an onsite Event Coordinator and superb kitchen staff will make your event perfect for you and your guests. With flexible room space, exceptional food, and quality service, Arrowhead is the venue of choice in Rapid City.

Arrowhead is the perfect destination for:

- Business Meetings
- Weddings
- Anniversaries
- Birthdays
- Specials Occasions
- Corporate Retreats
- Charity Golf Tournaments

Wedding Receptions and Formal Events

We work with you and your wedding planner to bring you the perfect night of family, food, friends, dance, and memories.



Business Meetings & Presentations

Whether its 20 or 200, we have the space, the menu and the equipment to set your next presentation up for success.



Breakfasts, Brunches and Luncheons

Gather friends or coworkers together for a casual brunch or business lunch. Dinner isn't the only event.



Hosted Golf Events & Fundraisers

Let our pros in the shop and the kitchen make your next fundraiser or golf gathering a success.



BREAKFAST Buffets



The Continental

\$10 per person

- Fresh Fruit Display
- Breakfast Breads
- Yogurt and Granola
- Juice and Coffee Stations

The Golfer's

\$21 per person

Choice of Scramble:

- Ham and Cheese
- Spinach, Feta and Sun Dried Tomato
- Bacon and Bell Pepper
- Fresh Fruit Display
- Breakfast Breads
- Chef's Choice Breakfast Potatoes
- Juice and Coffee Station

The Driver

\$13 per person

- Bacon, Sausage, Egg, and Potato Breakfast Burrito
- Juice and Coffee Station

The Executive

\$23 per person

Choice of Scramble:

- Ham and Cheese
- Spinach, Feta and Sun Dried Tomato
- Bacon and Bell Pepper

Choice of:

- Biscuits and Gravy
- Pancakes
- Waffles
- Fresh Fruit Display
- Breakfast Breads
- Chef's Choice Breakfast Potatoes
- Juice and Coffee Station



Bread Choices

Croissants • Pain au Chocolat • Daylight Donuts • Assorted Danishes

Seasonal Pullman Loaf

- Fruit
- Cinnamon Swirl
- Juice and Coffee

Muffins

- Berry Crumble
- Banana Nut
- Orange Pecan

HOR D'OEUVRES Cold

Bruschetta

\$18 per dozen

Caprese, Strawberry and Goat Cheese, Wild Mushroom and Herb Ricotta, Fig and Honeyed Goat Cheese

Bruschetta Bar

\$7 per person

House-Made Crostini, Pesto Genovese, Chopped Caprese, Roasted Garlic Cloves, Caramelized Mushrooms and Onions, Balsamic Reduction, Shaved Parmesan Cheese

Deviled Eggs

\$16 per dozen

Choice of:

- Classic: Mayo, Mustard and Sweet Relish
- Bloody Mary: Old Bay, Celery, Sun Dried Tomato
- BLT: Peppered Bacon Crumbles, Diced Tomato, Micro Greens

Mini Croissant Sandwiches

\$24 per dozen

Choice of:

- Egg Salad
- Chicken Salad
- Tuna Salad

Shrimp Cocktail

\$28 per dozen

Served with Lemon Wedges and House Cocktail Sauce

Charcuterie Display

\$9 per person

Tortilla Chips and Salsa

\$5 per person

Pico de Gallo, Red and Green Salsa
Guacamole **+\$1.00 per person**
Queso **+\$2.50 per person**



Fruit Display

\$6 per person

Pina Colada Fruit Dip

Tropical Fruit and Berry Display

\$12 per person

Strawberry Mouse Dip

Vegetable Crudites

\$5 per person

Herbed Buttermilk Ranch Dip

Chef's Grilled Vegetable Crudites

\$8 per person

Vinaigrette Marinated Asparagus, Squash, Zucchini, Peppers, and Onions with Balsamic Reduction and Lemon Tahini Sauce

Artisan Cheese Board

\$8 per person

Imported and Domestic Cheeses

HOR D'OEUVRES Hot

Loaded Baked Potato Bites

\$18 per dozen

Bacon, Cheese, Scallions, Sour Cream

Asian Chicken Skewers

\$18 per dozen

Choice of Sauce:

- Orange Ginger Sauce
- Sweet and Spicy
- Sesame Soy Ginger

Chicken Wings

\$18 per dozen (Boneless)

\$23 per dozen (Bone-in)

Choice of Sauce:

- Buffalo
- Sweet and Spicy
- Thai Chili Lime Dry Rub

Surf and Turf Skewers

\$30 per dozen

Grilled Sirloin, Shrimp, and Tomato

House Meatballs

\$12 per dozen

Choice of Sauce:

- Classic Barbecue
- Carolina Gold Barbecue
- Sweet and Sour
- Brown Sugar Bourbon

Potstickers

\$24 per dozen

Choice of Meat:

- Pork
- Chicken

Sesame Soy Ginger Sauce and Thai Sweet Chili

Chicken and Cheese Quesadilla

\$15 per dozen

Red and Green Salsas

Vegetable Curry Stuffed Mushroom Caps

\$20 per dozen

Fried Shrimp

\$28 per dozen

Cocktail Sauce and Lemon Wedges

Mini Tacos

Choice of:

- Ground Beef: **\$16 per dozen**
- Verde Pork: **\$20 per dozen**
- Shrimp Ceviche: **\$22 per dozen**

Crispy Corn Shell, Salsa, Sour Cream, and Guacamole

Spinach and Artichoke Dip

\$7 per person

Pita and Tortilla Chips

Minimum 20 person order

Buffalo Chicken Dip

\$9 per person

Tortilla and House Made Chips

Minimum 20 Person order

Beef Wellington Bites

\$36 per dozen

Filet Mignon, Prosciutto, Mushroom Duxelle, and Dijon wrapped in Puff Pastry

Brown Sugar Bacon Skewers

\$30 per dozen

Thick Cut Bacon with Sweet and Spicy Caramelized Brown Sugar

Petite Cordon Bleus

\$30 per dozen

Italian Herb and Panko Crusted Chicken Medallions, Swiss Cheese, Crispy Prosciutto



LUNCH

Plated

Plated Lunch Entrées are served with Chef's Choice Starch and Vegetable

Pesto Primavera

\$16 per person

Penne Pasta, Grilled Seasonal Vegetables and Housemade Basil Pesto

Lemon Artichoke Chicken

\$18 per person

Herb Roasted Chicken Breast with Lemon Sauce and Artichoke Hearts

Walleye Fingers

\$18 per person

Panko Breaded Walleye with Tartar Sauce and Lemon Wedges

Steak Tip Stroganoff

\$20 per person

Braised Sirloin Tips and Mushrooms in a Cream Sauce

Sirloin Steak

\$20 per person

Grilled 8 oz. Sirloin, Served Medium, with Red Wine Demi

Honey Black Garlic Glazed Shrimp

\$24 per person

5 Jumbo Shrimp with Mango Chutney

Potato Crusted Salmon

\$28 per person

Flaky Potato Crust with Buerre Blanc

Ribeye Steak

\$32 per person

House Cut 12 oz. Ribeye with Herb Compound Butter

LUNCH

Salads & Sandwiches

Sandwiches are served with House Chips

Cobb Salad

\$18 per person

Tomatoes, Cucumbers, Hard Boiled Egg, Bacon, Ham, Turkey, Bleu Cheese Crumbles, and Croutons on a bed of Romaine and Iceberg

Shrimp Caesar Salad

\$19 per person

5 Grilled Shrimp, Croutons, and Shaved Parmesan on a bed of Romaine Hearts

Sirloin Gorgonzola Salad

\$21 per person

7oz. Sirloin, Roasted Seasonal Vegetables, Gorgonzola Crumbles, Dijon Vinaigrette

Roasted Salmon Salad

\$24 per person

Honey-Soy Salmon, Cucumbers, Tomatoes, Goat Cheese, and Honey Soy Vinaigrette on a bed of Arugula and Spinach

Ultimate BLT

\$15 per person

Two Layers of Peppered Bacon, Lettuce, Tomato and Mayo on Toasted Sourdough

Cranberry Turkey Wrap

\$15 per person

Turkey Breast, Pickled Cranberries, Gouda Cheese, and Lettuce in a Spinach Tortilla

Chicken Avocado Croissant

\$15 per person

Chicken Salad, Lettuce, Tomato, and Avocado

Prime Rib French Dip

\$18 per person

Slow Roasted Prime Rib, Swiss and Provolone Cheese, Sauteed Onions and Mushrooms

LUNCH Buffet

Hook & Slice

\$15 per person

Beer Bratwursts, Quarter Pound Hot Dogs, Grilled Onions, Sauerkraut, Ketchup, Mustard, Relish, and Bagged Chips

Add Chili Sauce and Cheese Sauce:

+\$2 per person

Substitute Arrowhead House Chips:

+\$2 per person



BBQ Buffet

\$22 per person

Choice of Meat:

- Beef Brisket
- Pulled Pork
- Grilled Chicken

Baked Beans, Potato Salad, Buttered Sweet Corn, Corn Bread

Add a second meat: +\$4 per person

The Dagwood

\$18 per person

Turkey, Salami, and Ham, Provolone and Swiss, Tomato, Lettuce, Red Onion, Spicy Mustard, Mayo, Olive Oil and Oregano on Ciabatta Bread Bagged Chips

Substitute Arrowhead House Chips:

+\$2 per person

Lasagna Buffet

\$22 per person

Choice of:

- Traditional Meat
- Spinach Artichoke Vegetarian: **+\$2 per person**
- Substitute Gluten Free Pasta: **+\$5 per person**

Garlic Bread and Caesar Salad with Croutons and Parmesan Cheese

Add Chicken Alfredo: +\$5 per person

Arrowhead Fiesta

\$18 per person

Choice of Taco Meat:

- Ground Beef and/or Chicken
- Carne Asada: **+\$6 per person**
- Verde Pork: **+\$4 per person**
- Cilantro Lime Shrimp: **+\$5 per person**

Nachos with House-Made Cheese Sauce, Rice and Beans

Basic Topping Bar

Included with Fiesta Buffet
Shredded Lettuce, Diced Tomatoes, Red Salsa, Green Salsa, Jalapeno Rounds, Shredded Cheese

Deluxe Topping Bar

+\$4 per person with Fiesta Buffet
Guacamole, Sour Cream, Chopped Cilantro, Cotija Cheese Crumbles, Pickled Vegetable Medley

House-made Enchiladas

+\$4 per person with Fiesta Buffet

Choice of:

- Chicken Colorado: **+\$4 per person**
- Verde Pork: **+\$3 per person**

Quesadillas

with Fiesta Buffet

Choice of:

- Cheese: **+\$3 per person**
- Chicken: **+\$3 per person**

Burger Bar

\$18 per person

Choice of:

- Hand Pressed Beef Patties
- Grilled Chicken Breasts: **+\$5 per person**

Bagged Chips

Arrowhead House Chips Substitute:

+\$2 per person (House Sweet & Spicy)

Basic Toppings Bar

Included

Lettuce, Tomato, Pickles, Onions, Ketchup, Yellow Mustard, Mayo American and Pepper Jack Cheese Platter

Deluxe Toppings Bar

+\$6 per person with Burger Bar
Sautéed Mushrooms, Caramelized Onions, Brown Sugar Peppered Bacon, Pickled Onions, Truffle Aioli, Sriracha Ketchup, Stoneground Dijon with Cheddar, Swiss, Provolone, Pepper Jack, and American Cheese Platter



DINNER Plated Single

Dinner Entrées are served with Chef's Choice Starch, Vegetable, Dinner Salad, and Rolls



7 oz. Tenderloin Filet

\$42 per person

Char-Broiled Filet with Red Wine Demi

12 oz. Ribeye

\$36 per person

Char-Broiled Ribeye with Herb Compound Butter

12 oz. Prime Rib

\$38 per person

With Au Jus and Creamy Horseradish

Red Wine Braised Short Rib

\$36 per person

12 Hour Braised, 2 Bone Short Ribs

Skuna Bay Salmon

\$34 per person

Mango Pineapple Chutney

Chicken Breast

\$28 per person

Choice of: Sun Dried Tomato and Goat Cheese, Bourbon Pecan Lemon Artichoke, Mushroom Marsala

Pork Loin

\$32 per person

Choice of: Sage Apple, Bourbon Glazed, Chimichurri

Shrimp Scampi

\$30 per person

5 Jumbo Shrimp with Garlic, White Wine, Butter, and Herbs

Spinach and Artichoke Linguine

\$30 per person

Spinach, Artichoke, Parmesan Cream Sauce on Linguine

Thai Curry and Rice

\$21 per person

Yellow Curried Vegetables on Basmati Rice

Eggplant Roulade

\$21 per person

Red Pepper Hummus, Carrots, Peppers and Onions with Coconut Cream Sauce



DINNER

Plated Duet

Dinner Entrées are served with Chef's Choice Starch, Vegetable, Dinner Salad, and Rolls

Choose Any Two Proteins

Chicken Breast

\$12 per person

Lemon Rosemary Grilled with Pan Sauce

4 oz. Petite Filet

\$24 per person

Red Wine Demi

Pork Loin

\$13 per person

Bourbon Glazed

Salmon Fillet

\$14 per person

Jerk Seasoned with Mango Chutney

Sliced Sirloin Cap Steak

\$14 per person

With Chimichurri

Broiled Walleye Fillet

\$12 per person

Herb Seasoned with Butter

6 oz. New York Strip

\$16 per person

Bordelaise Sauce and Crispy Shallots

3 Jumbo Grilled Shrimp

\$14 per person

Honey Black Garlic Marinade

6 oz. Ribeye

\$18 per person

Herbed Compound Butter

3 Jumbo Fried Shrimp

\$15 per person

With Cocktail Sauce and Lemon

6 oz. Prime Rib

\$19 per person

Au Jus and Creamy Horseradish

2 Seared Sea Scallops

\$22 per person

Herb Seasoned with Butter



DINNER Buffet

One Entrée Buffet
\$28 per person

Two Entrée Buffet
\$34 per person

Three Entrée Buffet
\$39 per person

Dinner Buffets includes:

Chef's Choice Starch, Seasonal Vegetable, Green Salad with two dressings,
and House-made rolls with butter

Chicken

- Lemon Rosemary Chicken Breast
- Chicken Marsala
- Bourbon Bacon Chicken **+\$2 per person**

Pork

- Apple Sage Herbed Pork Loin
- Ancho Seasoned Pork Loin
- Caramelized Onion
and Bourbon Pork Loin **+\$2 per person**

Seafood

- Tuscan Style Salmon **+\$6 per person**
- Shrimp Scampi **+\$6 per person**
- Chimichurri Walleye **+\$5 per person**

Beef

- Tri-Tip Sirloin **+\$3 per person**
- Ribeye **+\$8 per person**
- Tenderloin **+\$8 per person**

Served with choice of:

- Herbed Compound Butter
- Argentinian Chimichurri
- Peppercorn Red Wine Demi



DINNER Buffet Carving Stations

Prime Rib

+\$8 per person
Au jus, Creamy and
Raw Horseradish

Oven Roasted Turkey Breast

+\$6 per person
Cranberry Sauce and Gravy

Honey Glazed Ham

+\$4 per person
Pineapple Chutney

Chef Carving Station: \$25 fee + \$50 service charge per hour (2 hour minimum).
Custom preparations will be accommodated whenever possible and billed at an additional fee.

DESSERTS



All Desserts are 2 dozen minimum per variety.

Brownies or Blondies
\$18 per dozen

Basic Cookies
\$18 per dozen

- Chocolate Chip
- Oatmeal Raisin
- Snickerdoodle
- Peanut Butter

Rice Krispie Treats
\$24 per dozen

Macarons
\$30 per dozen

- Strawberry Basil
- Fig and Goat Cheese
- Salted Caramel Chocolate
- Mango Cardamom
- Peanut Butter and Jelly

Tartlets
\$36 per dozen

- Chocolate Covered Cherry
- Lemon Meringue
- Salted Caramel
- Seasonal Fruit Cobbler
- Key Lime
- Oreo Cheesecake
- Peanut Butter and Chocolate Ganache

Whole Pie
\$40 per pie

- Chocolate Silk
- Lemon Meringue
- Coconut Cream
- Apple Crumble
- Pecan

Seasonal Fruit Tarts
\$8 per person

Chef's Choice Dessert Selection
Bites crafted by our Pastry Chef

Two Pieces per person
\$5 per person

Three Pieces per person
\$7 per person

Individual New York Cheesecake Table
\$8 per person

Caramel, Chocolate Sauce, Seasonal Fruits, Nuts, Cookie Crumbles



CAKES

3-Layer
8 Inch Cake, Serves 12 to 15
~\$75

3-Layer
10 Inch Cake, Serves 20 to 24
~\$120

2-Layer
½ Sheet Cake, Serves 45 to 55
~\$200

Cake Flavors

- Chocolate
- Vanilla
- Carrot
- Red Velvet

Buttercream Flavors

- Chocolate
- Vanilla
- Cream Cheese
- Raspberry
- Salted Caramel

BEVERAGES

Water

Iced Teas

Coffee - Regular

Coffee - Decaf

Hot Tea

Juice - Orange, Apple, or Cranberry

Sodas

Hot Chocolate

BANQUET BAR Choices



Non-Hosted Cash Bar

A full bar providing your guests with beverages on a cash only basis.
No checks or credit cards accepted, no exception.

Hosted Beer/Wine Station

A serve yourself station with your choice of selected beers and/or wines.
Items charged on a per bottle opened basis.

Hosted Bar

Hosted bars can be customized in any way you like. From providing drink tickets, to limiting what is hosted.
One tab run throughout the night. The total will be added to the final bill at the conclusion of the function.

