

Dinner

All Plated Dinners are Served with a House Salad, Starch, Vegetable, Roll with Butter, Water, Coffee and Hot Tea.

Host may select up to 3 choices, their guest then select 1 of the three.

Day of the event, host must provide place cards indicating the meal each guest selected.

Chicken Entrees

Chicken Marsala - \$20 per person

Chicken Breast Sautéed with Mushrooms in a Marsala Wine Sauce

Parmesan Crusted Chicken - \$20 per person

Boneless Breast Glazed with Garlic & Parmesan Topping, Served Atop Marinara

Chicken Picatta - \$20 per person

Boneless Breast Sautéed with Capers and Mushrooms in a Lemon Chardonnay Sauce

Balsamic Grilled Chicken - \$20 per person

Charbroiled Marinated Breast Topped with Seared Peppers, Onions & Balsamic Glaze

Steak, Chops, Etc Entrees

New York Strip Steak

Hand Cut and Skillfully Grilled to Medium Temperature

8oz - \$22 per person

10oz - \$24 per person

Prime Rib of Beef Au Jus

Slow Roasted with Natural Juices, Prepared Medium Rare

10oz - \$24 per person

12oz - \$27 per person

Filet Mignon

The Most Tender of Cuts Delicately Grilled and Served with a Cabernet Demi-Glace

8oz or 10oz - \$ Market Price

Hudson Valley Pork Chops - \$21 per person

Twin 8oz Boneless Chops Grilled and Basted with an Apple Cider Glaze

Surf & Turf

Petite Filet and Shrimp Scampi - \$ Market Price

Petite Filet and Lobster Tail - \$ Market Price

Vegetarian Entrees

Roasted Vegetables Platter - \$20 per person

Garden Fresh Asparagus, Portabella Mushrooms, Bell Peppers and Grape Tomatoes Seasoned and Roasted to Perfection,
Served Atop Quinoa and Ancient Grains

Pasta Primavera - \$20 per person

A vegetable Medley Served Over Pasta Marinara or Alfredo

Deanna Townsend, Event Manager for Arrowhead Golf Club

330-433-1880 deanna@ncarrowhead.com

20% Service Charge & 6.5% State Tax will be Applied to Each Price

Seafood Entrees

Broiled Cod - \$22 per person
Alaskan Cod in a Lemon-Chardonnay Butter

Lemon Crumb Scrod - \$22 per person
Atlantic Scrod Coated with Seasoned Bread Crumbs Then Delicately Baked

Tuscan Salmon Filet - \$23 per person
Fresh Pacific Salmon Filet Topped with Garlic, Onions, Mushrooms and Tomatoes

Starches

Garlic Mashed Potatoes
Pasta Marinara

Oven Baked Redskins
Au Gratin Potatoes

Spätzle
Sweet Potato Casserole

Baked Potatoes
Wild Pilaf

Vegetables

California Medley
Green Beans with Bacon

Maple & Orange Glazed Carrots
Green Beans Almandine

Broccoli & Cauliflower
Italian Green Beans

Au Gratin Zucchini

Desserts

Available in Addition to Meal Service Only.
Raspberry Sherbet with Wafer - \$2 per person
Lemon Layer Cake - \$2 per person
Fudge Brownies A La Mode - \$3 per person
Apple Walnut Bake With Cinnamon Ice Cream - \$3 per person
New York Style Cheesecake with Fresh Berry Topping - \$4 per person

Beverages

Beverage Station - \$2.25 per person
(Iced tea, Lemonade, Pepsi Products)

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Dinner Buffet

All Buffet Dinners include a served House Salad, Roll with Butter, and choice of 1 Starch and 1 Vegetable along with Water, Coffee and Hot Tea.

Choice of 2 Entrees - \$19

Choice of 3 Entrees - \$22

Beef/ Pork Entrees

Roast Beef Bordelaise

Sliced Beef with Red Wine Demi-Glace

Marinated Tip Steak

Topped with Mushrooms & Onions

Pepper Steak

Bell Peppers, Onions & Peppered Demi-Glace

Roast Pork Loin

With Pan Gravy

Chicken Entrees

Chicken Breast Supreme

Sautéed Breast with a Light Chicken Cream Sauce

Chicken Marsala

Classic Dish with Mushrooms & a Marsala Wine Sauce

Balsamic Grilled Chicken

With Seared Peppers & Onions with Balsamic Glaze

Chicken Piccata

Sautéed Breast, Mushrooms & Capers in a Lemon Chardonnay Sauce

Pasta Entrees

Italian Herb Lasagna

Baked Blend of Meats, Cheese & Pasta

Pasta Kitchen Sink

Salami, Pepperoni, Penne, Peppers & Onions Baked in Our Own Marinara

Vegetable Lasagna

Layers of Fresh Garden Vegetables, Noodles & Cheese

Seafood Entrees

Lemon Crumb Scrod

Breaded & Baked with Butter & Wine

Parmesan Crusted Tilapia

Breaded & Baked with a Parmesan Topping

Seafood Newburg

Shrimp, Crab & Scrod Baked in a Lobster Cream Sauce

*Additional \$1 per person

Seafood Au Gratin

Baked in a Cheddar Cheese Sauce

*Additional \$1 per person

Starches

Garlic Mashed Potatoes

Pasta Marinara

Oven Baked Redskins

Au Gratin Potatoes

Spätzle

Sweet Potato Casserole

Baked Potatoes

Wild Pilaf

Vegetables

California Medley

Green Beans with Bacon

Maple & Orange Glazed Carrots

Green Beans Almandine

Broccoli & Cauliflower

Italian Green Beans

Au Gratin Zucchini

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