# CATERING MENU

## CONTINENTAL BREAKFAST
- Assorted Chilled Fruit Juices
- Assorted Muffins and Mini Scones
- Assorted Bagels, served with Cream Cheese and Butter
- Coffee & Herbal Tea (Decaffeinated Coffee Available)
- Fresh Fruit Display
- Assorted Yogurts

**$9.95** per person

- Add $2.29 pp for Fresh Fruit Display
- Add $1.95 pp for Assorted Yogurts

**DELI LUNCH BUFFET**  
20 person minimum

- Cold Cut Platter: Sliced Turkey Breast, Ham, Roast Beef, American and Swiss cheese
- Deli Buffet served with choice of two side selections: Fresh Fruit Salad, House Salad, Caesar Salad, Pasta Salad, Vinaigrette Coleslaw, Potato Chips
- Accompanied with Fresh Rolls & Breads
- Garnishes: Pickle Spears, Sliced Tomatoes, Onions, and Olives
- Dessert Tray – Assorted Cookie & Brownie Tray
- Condiments Provided

**$14.95** per person

## ARROWHEAD BREAKFAST BUFFET

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Chilled Fruit Juices</td>
<td></td>
</tr>
<tr>
<td>Fresh Scrambled eggs</td>
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<tr>
<td>Bacon and Sausage</td>
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<tr>
<td>Home Style Potatoes</td>
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<tr>
<td>Assorted Mini Muffins and Scones</td>
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<tr>
<td>Assorted Bagels served with Cream Cheese and Butter</td>
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</tr>
<tr>
<td>Freshly Brewed Coffee &amp; Herbal Teas</td>
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<tr>
<td>(Decaffeinated Coffee Available)</td>
<td></td>
</tr>
</tbody>
</table>

**$14.95** per person

## DELUXE LUNCH BUFFET

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salad – Choice of House or Caesar Salad</td>
<td></td>
</tr>
<tr>
<td>Pasta – Penne Pasta with Choice of Kale Pesto, Vodka Cream or Marinara Sauce</td>
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<tr>
<td>Entrées – (Choice of Two)</td>
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<tr>
<td>– Breast of Chicken: Parmesan or Francaise</td>
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<tr>
<td>– Sausage &amp; Peppers</td>
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<tr>
<td>– Fresh Fish Selection – Based on Availability</td>
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<tr>
<td>Fish Choices: Mahi Mahi, Grouper, Salmon, Walleye</td>
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<tr>
<td>– Sirloin Beef Tips served with Sliced Portabella Mushrooms in a Home-style Mushroom Gravy</td>
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<tr>
<td>– Vegetarian</td>
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<tr>
<td>All Entrées served with Fresh Baked Rolls &amp; Butter</td>
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<tr>
<td>Dessert Station – Selection of desserts to be served on the buffet</td>
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<tr>
<td>Freshly Brewed Coffee &amp; Herbal Teas</td>
<td></td>
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<tr>
<td>Assorted Soft Drinks and Bottled Water</td>
<td></td>
</tr>
</tbody>
</table>

**$25.95** per person

20 person minimum
AFTERNOON BREAKS

HEALTHIER FARE $10.95
• Granola Bars
• Individual Bags Pretzels
• Fresh Fruit, Cheese and Vegetable Display or Assorted Yogurts
• Assorted Soft Drinks & Bottled Water
• Freshly Brewed Coffee and Herbal Teas

ENERGY BOOST $11.95
• Red Bull Energy Drinks
• Assorted Granola and Power Bars
• Assorted Whole Fruit
• Trail Mix
• Freshly Brewed Coffee and Herbal Teas

SWEET TOOTH $10.95
• Assorted Cookies
• Fudge Brownies
• Assorted Soft Drinks and Bottled Water
• Assorted Candy Bars
• Freshly Brewed Coffee and Herbal Teas

CATERING MENU

MEETING PACKAGES

BASIC MEETING PACKAGE $23.99
Includes...
• Continental Breakfast & Deli Lunch Buffet

PREFERRED MEETING PACKAGE $32.99
Includes...
• Continental Breakfast with Fresh Fruit Salad
• Deli Buffet Lunch served in Conference Room
• Choice of one AFTERNOON BREAK package
• Assorted Soft Drinks and Bottled Water

A LA CARTE All prices are per person
• Assorted Soft Drinks – Pitchers of Soda & Diet Soda $2.50
• Bottles of Soda & Water $2.95
• Coffee Service – Freshly Brewed Coffee, Decaf Coffee & Herbal Teas $2.85
• Beverage Break – Freshly Brewed Coffee, Decaf Coffee, Herbal Teas & Assorted Soft Drinks $4.95
• Coffee & Muffins – Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Assorted Mini Muffins & Scones $6.95

Selection off our Menu is limited to five items with groups of 15 or more.
HORS D’ OEUVRES EVENTS

MAXIMUM TIME LIMIT 3 HOURS
All prices are per person and based on selections.

COLD DISPLAY
Selections include...
• Assorted Cheeses & Crackers
• Fresh Garden Vegetables with Assorted Dipping Sauces
• Assorted Fresh Fruit Tray

HOT HORS D’ OEUVRES
Selections include...
• Buffalo Chicken Breast Meatballs
• Assorted Mini Quiche
• Cocktail Franks with Dijon Mustard
• Chicken Strips with Dipping Sauce
• Mozzarella Sticks with Marinara Sauce
• Chicken and Black Bean Quesadillas
• Mini Sliders (Cheeseburgers)

CASH BAR
Prices are per drink unless otherwise indicated.

$75 Bartender Fee
Please inquire for selection and price list for our beer, wine, soda and premium drinks.

This menu is only an example of our offered catering services. We provide fully customizable menus and options for everything from corporate breakfast/lunch meetings to cocktail events, and more. Let us help plan your event from start to finish. Servers, bartenders, tables, linens, and everything you may need for your catered event is available. Additional fees apply.

Arrowhead Tap House
DULUTH INTERNATIONAL AIRPORT
4701 Grinden Drive – Duluth, MN 55811
Phone: 218-481-7335
Email: Store144as@oakwells.com
www.Oakwells.com

All Pricing is subject to Local Sales Tax and 18% Gratuity Charge