Lunch

All Lunch Events Must Be Served by 2pm.

All Plated Luncheons are Served with a Roll, 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.

Substitution of Fresh Baked Muffins and Scones in Place of Rolls, \$2.50 per person.

Spinach, Artichoke & Tomato Quiche - \$13 per person Confetti Rice Pilaf, Seasonal Melons & Berries

Smoked Turkey and Cheddar Croissant - \$13 per person Redskin Potato Salad, Fresh Fruit Compote

Chicken Mushroom Crepes - \$13 per person Served with Confetti Rice Pilaf, Fresh Broccoli Florets & Sauce

Spring Mix Mound - \$12 per person

Mound of, Choice of 1, Chicken, Tuna or Egg Salad on Fresh Spring Mix with Fresh Fruit.

Fresh Spinach Salad with Hot Bacon Dressing - \$12 per person
Topped with Grilled Chicken, Mushrooms, Grape Tomatoes & Shredded Swiss

Asíago Grílled Chícken Caesar Salad - \$12 per person Grílled Chícken, Crísp Romaíne, Asíago Cheese, Grape Tomatoes & Garlíc Croutons

Hot Plated Entrees - \$14 per person includes one vegetable and one starch.

Select up to 3 entrees:

Chicken Marsala	Chicken Piccata	Bruschetta Chicken	Beef Tips
Pot Roast	Scrod	Pork Chops	vegetarían

Starches

Garlíc Mashed Potatoes	Oven Baked Redskins	Spätzle	Baked Potatoes
Pasta Marinara	Au Gratín Potatoes	Sweet Potato Casserole	Wild Pilaf

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California Medley	Maple & Orange Glazed Carrots	Broccolí & Caulíflower	Au Gratín Zucchíní
Green Beans with Bacon	Green Beans Almandine	Italían Green Beans	

Desserts

Available in Addition to Meal Service Only.

Raspberry Sherbet with Wafer - \$1.50 per person

Lemon Layer Cake - \$1.50 per person

Fudge Brownies A La Mode - \$2.50 per person

Apple Walnut Bake With Cinnamon Ice Cream - \$2.50 per person

New York Style Cheesecake with Fresh Berry Topping - \$3.50 per person

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

Buffet Luncheons

All Lunch Events Must Be Served by 2pm.

Buffets Do Require a Minimum of 25 or More Guests. Less Than 25 Will Need to be a Plated Lunch Selection. All buffets include assorted cookies for dessert and a beverage station with water, coffee and hot tea.

Soup, Salad & Sandwich - \$14 per person

Soup: Choice of Two

Tomato Basíl Italian Wedding Soup Baked Potato Clam Chowder

Broccolí Cheese Pasta Fagioli Hearty Vegetable Chílí

Salad

Garden Salad Bowl Including Crisp Greens, Cucumbers, Grape Tomatoes and Croutons Italian, Ranch & White French Dressings

Sandwich: Choose 1

Croissants Assorted Wraps Slíder Buns

Choose 2

Ham & Cheese Turkey & Cheese Roast Beef & Cheese

Chicken Salad Tuna Salad Egg Salad

Add a 3rd Selection for an Additional \$2 per person

Soup & Salad - \$12 per person See Above for Selection

Hot Buffet - \$17 per person

Served with House Salad Bowl, Ranch/Italian Dressing and Rolls with Butter Choice of 2 Entrees:

Chicken Marsala Chicken Piccata Bruschetta Chicken Sirloin Tips Pot Roast Scrod Pork Chops Vegetarían

Sídes: Choose 2

Garlíc Mashed Potatoes Oven Baked Redskins Spätzle Baked Potatoes Pasta Marinara Sweet Potato Casserole Wild Pilaf Au Gratín Potatoes

Maple & Orange Glazed Carrots Broccolí & Caulíflower California Medley Au Gratín Zucchíní

Green Beans with Bacon Green Beans Almandine Italían Green Beans

Beverages

Beverage Station - \$2.25 per person (water, coffee, Pepsi, iced tea, & lemonade)

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