

Breakfast Menu Selections

Double Arrow's Hearty Continental Breakfast **\$6.50**

A hearty alternative to the typical continental breakfast, we offer;

Unlimited coffee, tea, juice and milk

Hot oatmeal with raisins and brown sugar

Assorted cold cereals

Hard boiled eggs

Fresh fruit display

Assorted breakfast breads and pastries, preserves and spreads

Extended Continental **\$10.00**

Unlimited coffee, tea, juice and milk

Hot oatmeal with raisins and brown sugar

Assorted cold cereals

Fresh fruit display

Assorted breakfast breads and pastries, preserves and spreads

Scrambled Eggs and Salsa.

Malted waffle sticks, served with warm maple syrup and chopped strawberries

Sunrise Buffet **\$12.00**

This hearty buffet will sustain you well into the afternoon.

Unlimited coffee, tea, juice and milk.

Cold cereals and hot oatmeal.

Cheese omelets topped with sautéed bell peppers, onions and chopped ham.

Thick sliced hardwood smoked bacon, and maple link sausage

Fresh fruit display.

Assorted breakfast breads, pastries, preserves and spreads.

Country Skillet Breakfast Buffet **12.50**

Layered cottage fried potatoes, scrambled eggs, skillet fried tenderloin tips, sautéed bell peppers, onions and mushrooms.

Buttermilk Pancakes and maple syrup

Unlimited coffee, tea, juice and milk.

Cold cereals and Hot Oatmeal.

Fresh fruit display.

Assorted breakfast breads, pastries, preserves and spreads

**Don't forget our Starbucks Lattes, Cappucino, Espresso
Available in the Main Lodge**



Breaks and Snacks

Breaks where a snack is offered will often keep an audience more attentive to the task at hand. These food items can be delivered to the Conference Center at no additional charge. These items are priced per person

Aspen Break	\$2.50
Fresh baked almond biscotti and blueberry scones	
Western Break	\$3.50
Pretzels with hot mustard and tortilla chips with Double Arrow salsa.	
Clearwater Break	\$4.00
Assorted cheese, your choice of sliced fruits and berries or fresh raw vegetables, with dipping sauces.	
Hilltop Break serves up to 25 people	\$75.00
Baked Brie wrapped in puff pastry drizzled with caramel and toasted almonds, presented with sliced apples, whole grape clusters and wafer crackers.	
Big Sky Cookie Break	\$14/doz.
Jumbo assorted cookies - peanut butter, warm milk chocolate chocolate chip, double chocolate fudge, oatmeal raisin	
Finger Snacks	\$3.50
Mixed Nuts, Fiddle Faddle Caramelized Corn, white cheddar popcorn, pretzels, trail mix.	
The Beverage Station	Full Shuttle \$45 Half Shuttle \$25
Freshly brewed Starbucks coffee, decaffeinated coffee, assorted Tazo tea, hot chocolate and hot apple cider.	

The Beverage Cooler **\$2.00 each, based on consumption**
A cooler stocked with bottled water, juices and Coke products

Fruit Pizza **\$2.50**
Sweetened cookie crust spread with fruit cream cheese spread, fresh sliced fruits and drizzled in chocolate.



Mid-Day Meal Options

Lunches on the Go...

Double Arrow Box Lunch **\$10.00**
Turkey Sandwich, provolone cheese, sliced tomato, fresh lettuce, served on freshly baked baguette, with an Italian Sandwich vinaigrette, individual potato chips, bottled water, fresh whole fruit, and sweet treat.

Deli Sub Sack Lunch **\$11.00**
Hard salami, sliced turkey, ham, julienned onions and peppers, provolone cheese, fresh lettuce, tomatoes, herbed sandwich vinaigrette, served on freshly baked baguette, individual chips, bottled water, whole fresh fruit and a sweet treat.

Throughout the year, there is also the possibility of ordering sandwiches from the DAGR Den at the Double Arrow Golf Course

Lunch Buffets

Western Roundup Sandwich Buffet* **\$11.25**
Fresh tossed garden salad accompanied with Tomato Basil Vinaigrette and Creamy Mountain Herb Dressing
Big Sky Country potato salad
Oven roasted breast of turkey, Jubilee ham, slow roast beef
Aged cheddar cheese, provolone, and baby Swiss Cheese
Oven baked sandwich breads
Sliced Roma tomatoes, Bermuda onions, and lettuce
Whole grain mustard, mayonnaise, and spicy deli pickles
Sliced pepper rings and potato chips

Patio BBQ	\$12.50
Fresh tossed garden salad with choice of dressings	
Grilled Chipolte spiced chicken breasts	
Grilled Montana made Jalapeno Cheddar dogs with sautéed peppers and onions	
Flame broiled burgers, lettuce, tomatoes, onions, cheese, and zesty potato spears	
Blue Cheese Cole Slaw	
Hearty Double Arrow baked beans	
 Southwestern Fajita Bar	 \$11.50
Sun-dried tomato wraps	
Vegetarian refried beans and Spanish rice	
Vegetarian smoked jalapeno peppers and onions	
Marinated carne asada and boneless julienned breast of chicken	
Presented with tri-colored chips, salsa, sour cream, black olives, shredded cheddar, diced tomatoes and shredded lettuce.	
 Oriental Buffet	 \$14.00
Oriental Cucumber slaw	
Tossed green salad with ginger-wasabi vinaigrette	
Chicken chow mein with crunchy chow mein noodles	
Broccoli beef stir fry with fried rice	
Pan fried low mein noodles tossed with green onions, cabbage and Barbecue pork	
Sticky rice	
Fortune cookies	
 Italian Buffet	 \$12.50
Creamy pasta salad with marinated artichoke hearts and julienned hard salami, green onions sliced olives	
Garlic bread	
Tossed wilted spinach salad with bacon dressing	
Baked ziti in a rich meaty bolognaise	
Grilled chicken fettuccini alfredo	
Steamed broccolini	

***Lunch buffets that can be delivered to the Conference Center for working lunches. Additional Charge of \$50 will be added.**

Salad Sandwich Spreads Buffet* \$10.00

Poached Chicken and toasted walnut red grape salad
Deviled Virginia ham salad
Classic albacore tuna salad
Double Arrow egg salad
Vegetarian spicy roasted red pepper hummus
Freshly baked breads,
Sliced lettuce, tomatoes, Bermuda onions and sweet peppers
Crunchy potato chips and zesty dill pickles

Add a dessert to your buffet for \$2.00

Lemon Chiffon Layer Cake

Strawberry Shortcake



Plated Lunches

Light Lunch \$9.00

Homemade Soup du jour, turkey sandwich, fresh garden salad dressed in our tomato basil vinaigrette served with potato chips and zesty dill pickle.

Gourmet Grilled Cheese \$9.50

Bacon Lettuce and Tomato Soup, paired with a sour dough grilled cheese sandwich overflowing with melted smoked cheddar, provolone, and Muenster cheese, and a zesty dill pickle spear.

Steak Sandwich \$12.50

6 oz. of slow roasted petite sirloin grilled to a medium rare, topped with caramelized onions horseradish aioli , offered with roasted red potatoes and a tossed garden salad.

Salmon Fillet \$12.50

6oz. grilled salmon fillet, topped with a sweet and savory ginger honey soy glaze presented with sautéed broccolini, julienned carrots, steamed herb rice pilaf, and garnished with lemon wedge

Black and Bleu Chicken Salad**\$12.50**

An 6 oz. blackened breast of chicken presented atop a bed of crisp Romaine lettuce, tomato wedges, Bermuda onions, with a smoky bacon maple ranch dressing, topped with crumbled Roquefort Cheese.

London Broil**\$12.50**

6 oz. Italian marinated grilled top sirloin sliced and fanned at a medium rare temperature topped with a mushroom bordelaise. Presented with roasted red potatoes, fresh sautéed vegetables and fresh dinner roll

Lemon Caper Sole**\$10.00**

Tender moist oven baked sole, presented with a lemon caper butter, steamed rice pilaf, fresh garden vegetables and freshly baked bread

Cherried Pork Loin**\$11.00**

7 oz portion of sliced oven roasted pork loin served with a tart cherry rosemary reduction. Presented with rice pilaf, and sautéed garden vegetable medley and fresh bread.

Garden Vegetable Primavera**\$9.50**

Sauteed peppers, onions, carrots, mushrooms, broccolini, zucchini, served in an herbed parmesan cheese sauce, atop buttered fettuccini noodles with toasted garlic bread

Carne Asada Steak**\$12.50**

A 7oz. portion of Southwest marinated tender beef flank steak sliced thin and served with a fresh tomato pico de gallo, chipolte whipped potatoes and grilled cilantro lime corn on the cob

Savory Cajun Meat Loaf Sandwich**\$10.50**

7oz. portion of Andouille sausage and in house ground tenderloin trim seasoned with roasted garlic and thyme presented atop sliced white bread with a Cajun brown gravy, garlic mashed potatoes and steamed fresh vegetables.



Cocktails and Hors d'oeuvres

At Double Arrow Resort we offer a full service lounge, extensive wine list and a wide selection of Imported, Domestic, and Micro-brew beer. Whether it be a cocktail hour on the lawn or deck or to offer a smooth transition from ceremony to reception, our hors d'oeuvre menu offers a variety of hot and cold finger foods that will satisfy your guests.

Vegetable Crudités and Creamy Herb Dip **\$2.50**

Black olives, broccolini, carrot petals, green onion sticks, julienned Portobello mushrooms, cauliflower, red bell pepper rings, cherry tomatoes, and sugar snap peas

Imported and Domestic Cheese tray with Fresh Fruit **\$4.00**

Cubed baby Swiss, mellow provolone, cheddar cheese, creamy herbed Boursin cheese, accented with fresh strawberries, sweet melons, crunchy grapes and stone ground crackers.

Warm Chips with Salsa and Guacamole **\$3.25**

Warm tri-colored tortilla chips served with spicy Double Arrow Salsa, and creamy guacamole

Antipasto Display, an Italian delight! **\$4.75**

Sliced Italian Hard Salami, Pepperoni, Cappicola Ham, pepperonccini, sweet cherry peppers, black olives, Kalamata olives, green onion spears, and pickled asparagus.

Toasted Homemade Focaccia with spreads **\$4.50**

Rosemary herb Italian olive oil brushed focaccia presented with a black olive tapenade and flavorful Italian putenesca.

Baked Brie en Croute (serves up to 25 people) **\$75.00**

Baked Brie wrapped in puff pastry drizzled with caramel and toasted almonds, presented with sliced apples, whole grape clusters and wafer crackers.

The hors d'oeuvres listed below are offered in quantities of 50

Sliced Assorted Finger Sandwiches on Specialty Breads	\$40.00
Grilled Skewered Chicken w/Ginger Glaze & Sesame Seeds	\$70.00
Crab Stuffed Mushrooms topped with Swiss	\$75.00
Individual homemade assorted mini quiche filled with broccoli and cheddar, snow crab and herbed parmesan, spinach tomato	\$55.00
Spinach and Feta Phyllo Rolls	\$65.00
Sauté of Wild Mushrooms served on grilled brochette	\$70.00
Wild Mushroom, Feta Cheese and Roasted Red Pepper Strudel	\$65.00
Andouille sausage Crimini stuffed mushroom cap with Melted provolone	\$65.00
Snap and eat Snow Crab Claws served tangy cocktail sauce and fresh Thai hot and sour dip	\$95.00
Rattlesnake Cakes with Chipolte Aioli	\$85.00

From the Dock

Whole chaud froid Atlantic Salmon presented with Armenian Flat Bread	\$180.00
Saltwater Prawn Cocktail with fresh lemons and sauce remoulade (100 pieces)	\$150.00
Fresh Shucked Oysters on the half shell, baked or raw	market price
Baked Colossal New Zealand Green Lipped Mussels Presented on the half shell topped with roma Tomatoes concacasse, fresh basil julienne	\$65.00

Chef Carved Sandwich Roll Station

(Carving Station will include sliced assorted rolls, whipped butter, and appropriate sauce condiments)

Sliced Honey Baked Virginia Ham (Serves 75)	\$105.00
Oven Roasted Top Inside Round of Beef (Serves 100)	\$165.00
Boneless Roasted Tom Turkey (Serves 45)	\$110.00
Whole Roasted New York Strip(Serves 40)	\$150.00

Our Chef and Restaurant Manager will create a selection of hors d'oeuvres that will complement one another and satisfy your guests. We will tailor this event just as we will all of your dining experiences. Please don't feel that you are limited to these choices alone. The possibilities are endless.



**Dinner at Double Arrow Resort
Buffet Style Dinners**

Italian Buffet	\$17.25
Breaded chicken parmesan with zesty marinara spaghetti bolognese fettuccini alfredo toasty garlic bread, fresh garden salad and assorted dressings.	
Country Dinner	\$19.00
This buffet offers you a choice of one of the following meat selections; Chef carved honey glazed Virginia ham, slow roasted whole boneless turkey or black pepper and herb encrusted baron of beef. Whipped bleu cheese and chive potatoes, sautéed vegetables, tossed garden salad with freshly baked breads and sweet honey butter.	
Add a second carved meat	\$4.00
Big Sky Barbecue	\$18.00
Spicy slow braised beef ribs smothered in our chipolte BBQ sauce, oven baked lemon herb chicken quarters. Presented with baked potatoes, sour cream, bacon bits, cheddar cheese, scallions, tossed garden salad and freshly baked breads with sweet honey butter.	

Double Arrow Standard Feast**\$22.00**

Chef carved prime shoulder of beef and grilled petite breast of chicken topped a roasted garlic tomato basil cream sauce. Paired with a caramelized onion and garlic thyme whipped potatoes. Also served with Caesar salad, fresh vegetables, horseradish sauce and, and freshly baked breads and butter.

Double Arrow Surf and Turf**\$23.00**

Italian marinated grilled top sirloin sliced and fanned at a medium rare temperature topped with a mushroom bordelaise , Fresh salmon fillet, presented with a hearty toasted and sun-dried cranberry rice pilaf. Served with your choice of Caesar salad or fresh garden salad, fresh vegetables, fresh lemon and cool cucumber dill sauce. Freshly baked breads and sweet honey butter compliment the meal.

Double Arrow Ocean Harvest**\$26.00**

Sautéed Manila and Little Neck clams, Penn Cove mussels and jumbo prawns tossed with fresh basil, chopped garlic and Roma tomatoes in a white wine beurre blanc. Served with linguini in a parmesan lemon cream sauce, sautéed garden vegetables and Caesar salad. Freshly baked breads and sweet honey butter compliment the meal.

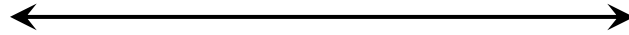
Montana Grand Buffet**\$26.50**

Chef carved slow roasted Prime Rib of Beef served with a cabernet black pepper demi glace, creamy horseradish sauce. Sautéed Rainbow trout with a green chile huckleberry salsa. Roasted garlic parmesan whipped potatoes, sautéed garden vegetables, tossed wild greens, freshly baked breads, and sweet honey butter.

Pig Roast**\$24.00**

Charcoal rotisserie whole pig slow roasted all day ensuring melt in your mouth tenderness, hand pulled in our kitchen just prior to service, tossed with our house prepared barbeque sauce, accompanied with cilantro lime corn on the cob, whole roasted red potatoes, tossed with lemon pepper. Served with fresh garden salad, Double Arrow baked beans and corn bread with sweet honey butter.

(Minimum Guests: 30)



Plated Sit Down Dinners

A seated, plated meal is a more formal style dinner. We must consider the size of the group as well as the menu selections when planning a plated meal. All plated meals will include your choice of fresh garden salad or Caesar Salad and freshly baked breads

Chicken Dijonaise

\$21.00

A wing-on breast of chicken lightly pounded dredged in seasoned flour before being sautéed to a golden brown and topped with sautéed artichoke hearts, prosciutto ham and quartered cherry tomatoes. Finished with a light white wine beurre blanc

Duck

\$22.00

Boneless breast of Peking duck lightly marinated in a sweet oriental red cherry sauce, cooked to a medium temperature, sliced and fanned and presented with orange pekoe rice.

Stuffed Country Pork Chops

\$17.00

8 oz oven roasted pork chop filled with pecan and apple stuffing topped with a brandy shallot jus accompanied by whipped baby red potatoes and sautéed garden vegetables

Top Sirloin

\$23.00

8 oz. Grilled aged choice top sirloin presented with an ample portion of sautéed mushrooms and creamy bleu cheese chive whipped potatoes and sautéed green beans

Jack Daniels Ribeye

\$24.00

A 10 oz. char center cut grilled rib eye steak topped with grilled white onion rings, and topped with a sweet cracked black pepper Jack Daniels Bourbon glaze. Served with whole roasted red potatoes and sautéed garden vegetables.

Filet Mignon

\$27.00

This 7 oz. center cut filet mignon, grilled to a medium rare served with a Bleu cheese, roasted garlic compound butter. Presented with piped oven finished duchess potatoes, and a caramelized shallot demi glace. Served with fresh sautéed vegetables.

Pork Tenderloin **\$20.00**
Sliced and seared pork tenderloin served with a tart wild cherry Soy glaze.
Accompanied with whipped wasabi potatoes and fresh sautéed garden vegetables.

Grilled Salmon Putenesca **\$21.00**
Fresh barbequed salmon fillet topped with a black olive, caper berry, tomato
topinade. Accompanied by wild rice pilaf and fresh sautéed vegetables.

Thai Marinated Halibut **\$23.00**
Soy and sweetened rice vinegar kaffir lime marinated halibut filet served with
orange pekoe rice and sautéed oriental vegetables

Vegetarian Selections

Black Bean Ravioli **\$21.00**
Perfect zesty vegetarian meal. Tossed with sautéed red bell peppers, roasted
kernels of corn, fresh cilantro and garlic in a light white wine cream sauce.

Szechwan Stir Fry **\$18.00**
A fabulous house prepared Szechwan sauce is the base of this fine dish of sautéed
fresh vegetables presented on a bed of basmati rice.

Grilled Vegetable Strudel **\$19.00**
Fresh grilled zucchini, red onion, yellow squash, portabella mushrooms and
parmesan cheese layered with puff pastry, spinach, roasted red peppers and
baked. Offered with a chipotle cream sauce.



Desserts!

Our guests find a great reward at the end of their meal. We offer a wide variety of
assorted cheesecakes, tortes, pies, pastries and more. A sampling from our ever-
changing dessert menu follows...

Assorted Flavored Cheese Cakes
Sun-dried Cranberry and Pecan Tart
**Grand Marnier Almond Pound Cake with Fresh Berry Compote and
sweetened Crème Fraiche**
Flourless Chocolate Truffle Torte with Raspberry Amaretto Glaze
Chocolate Mousse
Assorted locally made Ice Creams
Tart Lemon Shortcake
Warm Bourbon Caramel Walnut Brownie
Also available without nuts
Warm Bread Pudding served with Spiced Rum Nutmeg Cream
Fresh Strawberry Shortcake

And many, many more....

Prices range from \$3.25 - \$6.00

Don't forget our very special **Double Arrow Mudslide**

A blended milkshake that is bound to please! Vanilla Ice Cream blended with Irish Cream, Coffee Liqueur, and Vodka

The Double Arrow has a full bar. We pour 1½ ounce shots. Our well liquors are Black Velvet, Clan McGregor Scotch, Boords Gin, Smirnoff Vodka, Bacardi Rum, Pepe Lopez Gold Tequila, Christian Brothers Brandy

Well liquors are \$4.00 per drink

Calls range in price from \$4.50-\$8.00

We also have premium scotches ranging from \$9.00 to \$12.00 per shot.

We have a large selection of imported and domestic beer, as well as 3 varieties of non-alcoholic beer. For large functions, we suggest purchasing a Keg. Varieties and prices vary from \$150-\$275 per keg.

The prices in this meal planning guide do not include our 18% gratuity, and are subject to change as market prices fluctuate.