

## 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

**Add Scrambled Eggs and Salsa** **\$2.00**

**Add Ham or Bacon or Sausage** **\$3.00**

**Add Quiche (Variety of flavors)** **\$3.00**

**Add French Toast or Waffles** **\$1.50**

**Don't forget our Starbucks Lattes, Cappuccino, 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** **\$3.00**

Huckleberry or Cinnamon Swirl Coffee Cake. Billed per person

**Western Break** **\$4.50**

Pretzels with hot mustard and tortilla chips  
with Double Arrow salsa. Billed per person

**Clearwater Break** **\$5.00**

Assorted cheese, your choice of sliced fruits and berries or fresh  
raw vegetables, with dipping sauces. Billed per person

**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. Billed per person

**Big Sky Cookie Break** **\$14/doz.**

Jumbo assorted cookies - peanut butter, warm milk chocolate chocolate chip, double chocolate fudge, oatmeal raisin

**Ice Cream Bars** **\$2.00**

Gourmet chocolate covered ice cream bars

**Trail Mix** **\$2.00**

Mixed nuts, M&M's, raisins, etc.

**The Beverage Cooler** **\$1.50 each, based on consumption**

A cooler stocked with bottled water, juices and Coke products

**The Beverage Station** **\$3.00**

Freshly brewed Starbucks coffee, decaffeinated coffee, assorted Tazo tea. Refreshed for afternoon sessions. Billed per person



**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, 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.

It is a positive experience to take a break and enjoy the beauty of our setting. We highly recommend you leave the meeting area and enjoy lunch in the main lodge where your menu options are more diverse. We understand that there are occasions that time is of the essence and you require a working lunch in the Conference Center. On those occasions, in addition to the boxed lunches above, these are your options:

**Double Arrow Gourmet Pizza** **\$12.00**  
Supreme, Meat Lovers, Vegetarian, Chicken Alfredo, Cheese,  
You call it...

**Chicken Bacon Ranch Wrap** **\$12.00**  
Chicken, Romaine lettuce, bacon, tomatoes  
onions, and our House Ranch dressing wrapped in a tomato basil tortilla  
Individual bags of potato chips and fresh fruit.

**Crunchy Taco Wrap** **\$12.00**  
Spicy taco meat, lettuce, tomatoes, onions, tortilla chips rolled into a wrap  
with a sour cream salsa.

**Lunch Buffets**  
**Served in the Dining Room**

**Western Roundup Sandwich Buffet** **\$13.50**  
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** **\$13.50**  
Fresh tossed garden salad with choice of dressings  
Grilled Chipolte spiced chicken breasts, Grilled Hot Dogs with sautéed peppers and  
onions, Flame broiled burgers, lettuce, tomatoes, onions, cheese, and zesty pickle  
spears, Blue Cheese Cole Slaw, Hearty Double Arrow baked beans

**Southwestern Fajita Bar** **\$14.50**

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.

**Double Arrow Gourmet Pizza Buffet** **\$14.00**

Supreme, Meat Lovers, Vegetarian, Chicken Alfredo, Cheese,  
You call it...  
Includes Garden Salad

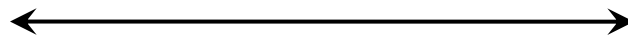
**Italian Buffet** **\$14.50**

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

**Add one of the following desserts to your buffet for \$3.00**

**Lemon Chiffon Layer Cake**

**Strawberry Shortcake**



**Plated Lunches**

**Light Lunch** **\$9.50**

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

**Cobb Salad** **\$10.00**

Lettuce, egg, bacon, chicken, avocado, bleu cheese, tomato

**Chicken Bacon Ranch Wrap****\$10.00**

Romaine lettuce, grilled chicken, bacon, ranch dressing, shredded cheddar jack cheese, tomatoes rolled into a flavorful wrap. Served with chips and a cup of soup du jour.

**Philly Cheese Steaks****\$12.00**

Thin sliced tender sirloin layered with cream cheese sauce, sautéed mushrooms, onions and peppers. Served with a small house salad and chips.

We recognize that there may be people with dietary restrictions attending your conference. Just let us know, and we will make appropriate adjustments to their meals.

**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. Billed per person

**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. Billed per person

**Warm Chips with Salsa and Guacamole****\$4.25**

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

**Antipasto Display, an Italian delight!****\$5.75**

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

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

Rosemary herb Italian olive oil brushed focaccia presented with a black olive tapenade and flavorful Italian putanesca. Billed per person

**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**

**Gruyere and Prosciutto Puff Pastry Pin Wheels** **\$65.00**

**Wild Mushroom, Feta Cheese and Roasted Red Pepper Strudel** **\$65.00**

**Andouille sausage stuffed Crimini mushroom cap with Melted provolone** **\$75.00**

**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 Smoked Salmon Sides, served with water crackers** **Market**

**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**

## **Chef Carved Sandwich Roll Station**

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

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

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** **\$18.25**

Breaded chicken parmesan with zesty marinara  
spaghetti bolognese  
fettuccini alfredo  
toasty garlic bread,  
fresh garden salad and assorted dressings.

### **Country Dinner** **\$20.00**

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** **\$20.00**

Spicy slow braised bison short 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.

**Montana Pit Barbecue****\$23.00**

Charcoal fired baby back ribs, Whole roasted chickens over mesquite coals, corn on the cob, baked beans, fruit salad and cornbread with honey butter.

**Double Arrow Standard Feast****\$22.00**

Chef carved prime shoulder of beef and grilled petite breast of chicken topped a roasted garlic, lemon herb 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****\$23.50**

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 almond 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.

**Montana Grand Buffet****\$27.00**

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.

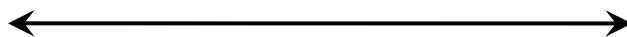
**Pig Roast**

|                      |                |                   |
|----------------------|----------------|-------------------|
| <b>40-60 guests:</b> | <b>\$28.00</b> | <b>per person</b> |
| <b>60-100</b>        | <b>\$26.00</b> |                   |
| <b>Over 100</b>      | <b>\$24.00</b> |                   |

Charcoal rotisserie whole pig slow roasted all day ensuring melt in your mouth tenderness, Carved on the buffet line, served 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: 40)

**If you would prefer a plated meal, options can be chosen and preordered from our current Restaurant menu. The current menu can be found on line, or we can e-mail a copy to you.**

**Remember to use this meal planning guide as a guide. You may interchange salads and vegetables without affecting the buffet price. If you would like to change a protein the price will be affected, either up or down depending on the substitution.**



## **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**

**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 - \$8.00

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-\$15.00

We also have premium scotches ranging from \$9.00 to \$15.00 per shot.

We have a large selection of imported and domestic beer, as well as 3 varieties of non-alcoholic beer and six Montana Micro Brews on tap. 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.**