

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**

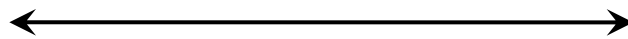


Lunches

**Seasons Restaurant is open daily for lunch, and during the summer months,
the snack bar at the Golf Course is also an option.**

Would you like a Brunch?

Let us know and we can build you one, complete with Mimosas!



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 putenesca. 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**

**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)

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 Lodge

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

40-60 guests:	\$28.00	per person
60-100	\$26.00	
Over 100	\$24.00	

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.



Libations

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.