

DORAL  ARROWWOOD

*Bridal Shower &
Engagement
Celebrations
Menu Selections*

TEA LUNCHEON

Buffet

Soup du Jour

Assorted Breads and Whipped Butter

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Mixed Greens Salad with Assorted Dressings

Tossed Caesar Salad with Rye Croutons and Traditional Dressing

Grilled Vegetable Display

Fresh Sliced Fruit

Penne Pasta Salad with Mixed Vegetables

Assorted Tea Sandwiches

Desserts

Chef's Selection of Assorted Mini Desserts

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Soft Drinks, Coffee & Tea

\$30.00 Per Person

Above food and beverage subject to an additional 23% Service Charge and NYS Sales Tax

A minimum guarantee of 25 guests is required

BEVERAGE ENHANCEMENT:

Add Sparkling Wine & Mimosas at an additional \$10.00 per person

Above food and beverage subject to an additional 23% Service Charge and NYS Sales Tax

Menus can be customized upon request;

Price is subject to change based on final Menu Selections

***Vegetarian, vegan, gluten free and other special dietary options
are available upon request***

LUNCHEON BUFFET

Salads

Mixed Greens Salad with Assorted Dressings
Marinated Kale Salad
Penne Pasta Salad with Mixed Vegetables
Fresh Sliced Fruit

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Assorted Breads and Whipped Butter

Entrees

Grilled Chicken with Forest Mushrooms
Baked Salmon with Tomato and Spinach in a Dill Cream Sauce
Roasted Rosemary Potatoes
Steamed Seasonal Vegetables

Desserts

Chef's Selection of Assorted Mini Desserts

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Soft Drinks, Coffee & Tea

\$42.00 Per Person

Above food and beverage subject to an additional 23% Service Charge and NYS Sales Tax
A minimum guarantee of 30 guests is required

BEVERAGE ENHANCEMENT:

Add Sparkling Wine & Mimosas at an additional \$10.00 per person

Above food and beverage subject to an additional 23% Service Charge and NYS Sales Tax

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BRUNCH BUFFET

Assorted Fruit Juices

Salads

*Mixed Greens Salad with Assorted Dressings
Grilled Vegetable Display
Fresh Sliced Fruit*

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Assorted Breakfast Pastries & Bagels

Hot Entrees

Please select two entrees

*Cheddar and Broccoli Frittata
Asparagus and Goat Cheese Frittata
Scrambled Eggs with Fine Herbs
French Toast with Maple Syrup*

Breakfast includes

*Crisp Bacon or Sausage
Turkey Sausage available*

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*Grilled Chicken with Forest Mushrooms
Baked Salmon with Tomato and Spinach in a Dill Cream Sauce
Basmati Rice Pilaf*

Desserts

Chef's Selection of Assorted Mini Desserts

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*Soft Drinks, Coffee & Tea
One Glass Sparkling Wine or Mimosa*

\$45.00 Per Person

Above food and beverage subject to an additional 23% Service Charge and NYS Sales Tax

BEVERAGE ENHANCEMENT:

*Add Sparkling Wine & Mimosas at an additional \$10.00 per person
Above food and beverage subject to an additional 23% Service Charge and NYS Sales Tax*

A minimum guarantee of 30 guests is required

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are available upon request*

BUFFET DINNER

Salads

*Mixed Greens Salad with Assorted Dressings
Marinated Kale Salad with Cranberries and Walnuts
Sliced Tomato and Fresh Mozzarella with Balsamic Reduction*

Entrees

*Cheese Tortellini with Sundried Tomato, Broccoli Rabe, Calamata Olives and Olive Oil
Parmesan Cheese and Crisp Garlic Bread
Chicken Franchise with Lemon Caper Sauce
Baked Salmon with Tomato and Spinach in a Dill Cream Sauce
Petite Medallions of Beef with Mushrooms, Tomatoes, Pearl Onions and Thyme
Roasted Rosemary Potatoes
Seasonal Vegetable Medley*

Desserts

Chef's Selection of Assorted Mini Desserts

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Soft Drinks, Coffee & Tea

\$50.00 Per Person

Above food and beverage subject to an additional 23% Service Charge and NYS Sales Tax

A minimum guarantee of 30 guests is required

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PLATED DINNER

Appetizer

Penne Pasta Bolognese

Salad

Traditional Caesar Salad with Rye Croutons

Entrees

*Pan Seared Salmon with Basmati Rice, Baby Vegetables
and Chardonnay Sauce*

Or

*Filet Mignon with Balsamic Glazed Onions and Calamata Olives,
Baby Vegetables and Mashed Potatoes*

Dessert

NY Style Cheesecake with Macerated Berries and Whipped Cream

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Soft Drinks, Coffee & Tea

\$58.00 Per Person

Above food and beverage subject to an additional 23% Service Charge and NYS Sales Tax

A minimum guarantee of 25 guests is required

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are available upon request*