

DORAL  ARROWWOOD

*Rehearsal Dinner  
Menus*

Executive Chef  
Michael Schmutzer

## THE COOKOUT

All stations that require an attendant will be charged for  
One attendant per 50 people at \$160 per attendant.

Tossed House Salad  
Italian Vinaigrette, Ranch and Low-fat Dressings  
Potato Salad  
Cole Slaw  
Garden Vegetables with Pasta, Basil and Olive Oil  
Assorted Fresh Breads and Whipped Butter

## **ON THE GRILL**

(One Grill attendant per Station at \$160 per attendant)

Black Angus Beef Burgers, American Cheeseburgers  
Hebrew National Hot Dogs  
Assorted Accompaniments: Sliced Garden Tomatoes, Shredded Lettuce, Sliced Red Onion,  
Sour Pickles, Sauerkraut, Relish, Ketchup and Spicy Mustard  
Ranch Style Barbeque Chicken  
Steamed Ears of Corn on Cob

## **DESSERT**

Fresh Shortcake with Marinated Berries and Whipped Cream  
Assorted Cookies  
Chocolate and Vanilla Ice Cream Bar with Assorted Toppings  
Fresh Fruit Salad  
~  
Freshly Brewed Coffee, Herbal Teas and Decaffeinated Coffee

**\$41.50 Per Person**  
**(for two hours)**

## Enhancements to your Cookout

Grilled Veggie Burgers or Turkey Burgers **\$5.00 per person**  
Grilled Lemon-Thyme Chicken Breasts **\$5.00 per person**  
Grilled Italian Sausage with Peppers and Onions Baked in Tomato Sauce **\$5.00 per person**  
Char-Broiled 6oz Sirloin Steaks **\$16.00 per person**  
Fresh Grilled Yellow Fin Tuna Steaks **\$18.00 per person**

The Cookout requires a minimum of 25 people.

If the guarantee is less than the minimum, a charge for 25 people will be incurred.

**Above prices are subject to a service charge of 23% for the administration of this event, 10.5% of the service charge will be retained by the hotel as an administrative fee and is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provide service to the guests. The remaining 12.5% portion of the service charge will be distributed to service staff as a gratuity.**

**All charges are subject to 7.375% NYS sales tax.**

***Menus can be customized upon request; price is subject to change based on final Menu Selections.***

## NEW ENGLAND CLAMBAKE

### **COLD BUFFET**

Seasonal Salad Bar  
Italian Vinaigrette, Ranch and Low-fat Dressings  
Penne Pasta with Roasted Summer Vegetables  
Roasted Potato and Shallot Salad  
Garden Green Bean Salad with Lemon Vinaigrette  
Assorted Fresh Breads and Whipped Butter

### **HOT BUFFET**

Pan Roasted Breast of Chicken with Tarragon Au Jus  
Baked King Salmon in a Lemon Beurre Blanc  
Steamed Littleneck Clams with Herbed Garlic Clam Broth  
Buttered Ears Corn on the Cob  
Baked Idaho Potato Bar  
Sour Cream, Broccoli Florets, Cheddar Cheese and Bacon  
Mussels in Garlic and White Wine Broth with Garlic Bread

### **DESSERT**

Fresh Shortcake with Marinated Berries and Whipped Cream  
Assorted Cookies  
Chocolate and Vanilla Ice Cream Bar with Toppings  
Fresh Fruit Salad

Freshly Brewed Coffee, Herbal Teas and Decaffeinated Coffee

**\$78.00 Per Person**  
**(for two hours)**

### Enhancements to your New England Clambake

Grilled Italian Sausage with Peppers and Onions Baked in Tomato Sauce **\$5.00 per person**  
Dry-Cured Rack of Baby Back Ribs with Barbeque Sauce **\$8.00 per person**  
Char-Broiled 6oz Sirloin Steaks **\$16.00 per person**  
Fresh Grilled Yellow Fin Tuna Steaks **\$18.00 per person**  
Boiled Maine Lobster with Drawn Butter and Lemon – **Market Price** (Attendant Required at \$150.00)

The New England Clambake requires a minimum of 25 people.  
If the guarantee is less than the minimum, a charge for 25 people will be incurred.

**Above prices are subject to a service charge of 23% for the administration of this event, 10.5% of the service charge will be retained by the hotel as an administrative fee and is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provide service to the guests. The remaining 12.5% portion of the service charge will be distributed to service staff as a gratuity.**  
**All charges are subject to 7.375% NYS sales tax.**

*Menus can be customized upon request; Price is subject to change based on final Menu Selections.*

## Dinner Buffet

### **Salads** (Select Three)

Couscous Salad with Edamame and Roasted Vegetables  
Marinated Kale Salad with Cranberries and Walnuts  
Traditional Caesar Salad with Rye Croutons and Parmesan Cheese  
Sliced Tomato and Fresh Mozzarella with Balsamic Glaze  
Grilled Marinated Summer Vegetables with Basil Pesto  
Garden Green Bean Salad with Lemon Vinaigrette  
Traditional Greek Salad

~

Accompanied with Seasonal Salad Bar with Mixed Greens, Assorted Toppings and Dressings

### **Hot Pasta Entrees** (Select One)

Cheese Tortellini with Sundried Tomato, Broccoli Rabe, Kalamata Olives and Olive Oil  
Penne a la Vodka with Sautéed Onions and Sweet Peas  
Penne Pasta tossed with Basil Pesto, Sautéed Cremini Mushrooms and Asparagus Tips  
Penne Pasta Primavera with Summer Vegetables, Garlic and Olive Oil

~

Accompanied with Parmesan Cheese, Red Pepper Flakes and Crisp Garlic Bread

### **Fish Entrees** (Select One)

Sesame Roasted Salmon in a Miso Mustard Butter Sauce  
Potato Crusted Halibut with a Lemon Beurre Blanc  
Florida Red Snapper with Kalamata Olive Tapenade  
Pan Seared Salmon with Fresh Fruit Salsa

### **Chicken Entrees** (Select One)

Grilled Breast of Chicken with Forest Mushrooms  
Bistro Chicken Pan Seared with Tomatoes and Artichokes and Rosemary Chicken Au Jus  
Chicken Franchise  
Chicken Provencal with Zucchini, Squash, Tomatoes and Olives

### **Starches** (Select One)

Rosemary Roasted Potatoes  
Baked Garlic Parmesan Potato Wedges  
Basmati Rice Pilaf  
Buttermilk Whipped Potatoes

**(continued on next page)**

## Dinner Buffet (Continued)

### **Vegetables** (Select One)

Seasonal Vegetable Medley  
Creamed Spinach  
Buttered Green Beans  
Crown Maple Glazed Petite Carrots

### **Carved Entrees** (Select One)

(Carving station attendants are required at \$160.00 each)  
Grilled Flank Steak with Sautéed Onions and Barbecue Glaze  
Roasted Vermont Turkey Breast with Cranberry-Orange Relish and Natural Gravy  
Bone-In Virginia Ham with Assorted Mustards  
Roast Sirloin of Beef with Dijon Glaze in a Red Wine Sauce  
Stuffed Pork Loin with Dried Fruit

### **Desserts**

Chef Selection of Miniature Pastries and Desserts  
~  
Freshly Brewed Coffee, Herbal Teas and Decaffeinated Coffee  
**\$57.00 Per Person**

The Dinner Buffet requires a minimum of 25 people.  
If the guarantee is less than the minimum, a charge for 25 will be incurred.

**Above prices are subject to a service charge of 23% for the administration of this event, 10.5% of the service charge will be retained by the hotel as an administrative fee and is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provide service to the guests. The remaining 12.5% portion of the service charge will be distributed to service staff as a gratuity.**

**All charges are subject to 7.375% 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**

## PLATED DINNER MENU SELECTIONS

### DINNER I

#### Salad

Traditional Caesar Salad with Rye Croutons  
and Reggiano Parmesan Cheese

#### Entrees

Filet Mignon with Balsamic Glazed Pearl Onions, Calamata Olives, Spring Vegetables,  
Hudson Valley Goat Cheese Mashed Potatoes and a Zinfandel Sauce

#### Or

Pan Seared Striped Bass with Toasted Couscous,  
Baby Vegetables and Lemon Butter Sauce

#### Dessert

Hudson Valley Apple Tart with Cinnamon Ice Cream  
Freshly Brewed Coffee, Herbal Teas and Decaffeinated Coffee

**\$56.00 Per Person**

### DINNER II

#### Appetizer

Truffle Scented Ragout of Wild Mushrooms Over Flaky Puff Pastry

#### Salad

Fresh Garden Greens Tossed with Strawberries, Candied Walnuts  
and Lemon Pepper Vinaigrette

#### Entrees

Pan Seared King Salmon with Maine Lobster Mashed Whipped Potatoes,  
Spring Vegetables in a Chardonnay Sauce

#### Or

Pan Seared French Cut Breast of Chicken with Hudson Valley Goat Cheese  
Whipped Potatoes, Spring Vegetables and Chicken Au Jus

#### Dessert

Flourless Chocolate Cake with Coffee Ice Cream  
Freshly Brewed Coffee, Herbal Teas and Decaffeinated Coffee

**\$52.00 Per Person**

**Above prices are subject to a service charge of 23% for the administration of this event, 10.5% of the service charge will be retained by the hotel as an administrative fee and is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provide service to the guests. The remaining 12.5% portion of the service charge will be distributed to service staff as a gratuity.**

**All charges are subject to 7.375% NYS sales tax.**

**DINNER III - DUO PLATTER**

**Salad**

Tossed House Salad with Plum Tomatoes, Cucumber,  
Croutons and Balsamic Dressing

**Entrees**

Duo of Pan Seared Breast of Chicken and King Salmon with Basmati Rice,  
Vegetable Medley and Lemon Caper Sauce

**Dessert**

Classic NY Cheesecake with Macerated Berries, Graham Crackers and Whipped Cream  
Freshly Brewed Coffee, Herbal Teas and Decaffeinated Coffee

**\$47.00 Per Person**

**DINNER IV**

**Appetizer**

Penne Pasta Bolognese with Basil and Plum Tomatoes

**Salad**

Fresh Garden Greens tossed with Candied Walnuts, Blistered Grapes  
and Gorgonzola Cheese in Balsamic Dressing

**Entrees**

Oven Roasted Prime Rib of Beef with Natural Au Jus  
Roasted Red Bliss Potatoes and Steamed Broccoli

**Or**

Pan Seared King Salmon with Maine Lobster Mashed Whipped Potatoes  
Spring Vegetables in a Chardonnay Sauce

**Dessert**

Duo of Ice Cream with Fresh Berries (assorted flavors)  
Freshly Brewed Coffee, Herbal Teas and Decaffeinated Coffee

**\$62.00 per Person**

**Above prices are subject to a service charge of 23% for the administration of this event, 10.5% of the service charge will be retained by the hotel as an administrative fee and is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provide service to the guests. The remaining 12.5% portion of the service charge will be distributed to service staff as a gratuity.**

**All charges are subject to 7.375% NYS sales tax.**

## DINNER V

### **Salad**

Traditional Caesar Salad with Rye Herbed Croutons  
and Reggiano Parmesan Cheese

### **Entrée**

Pan Seared Breast of Chicken Picatta with Fresh Lemon and Caper Sauce,  
Basmati Rice and Vegetable Medley

### **Dessert**

Classic NY Cheesecake with Macerated Berries, Graham Crackers and Whipped Cream  
Freshly Brewed Coffee, Herbal Teas and Decaffeinated Coffee

**\$42.00 Per Person**

**(An additional choice per course is available at a \$7.00 per course / per person)**

The Plated Dinner Menu requires a minimum of 25 people  
If your guarantee is less than the minimum, a charge for the minimum of 25 people will be incurred.

**Above prices are subject to a service charge of 23% for the administration of this event, 10.5% of the service charge will be retained by the hotel as an administrative fee and is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provide service to the guests. The remaining 12.5% portion of the service charge will be distributed to service staff as a gratuity.**

**All charges are subject to 7.375% 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



## Spirits

*Bartender fee of \$160.00 per bartender, plus 7.375% sales tax will apply*

### **Host-Sponsored Bar**

(charges based on actual consumption)

House Drinks	<b>\$7.50</b>
Premium Drinks	<b>\$9.00</b>
Top-Shelf Drinks	<b>\$12.00</b>
Cordials	<b>\$12.50</b>
Imported Beer	<b>\$7.00</b>
Domestic Beer	<b>\$7.00</b>
Soft Drinks	<b>\$3.50</b>

### **House Wines:**

Sauvignon Blanc, White Zinfandel, Cabernet Sauvignon

Per Bottle	<b>\$33.00</b>
Per Glass	<b>\$8.50</b>

### **Cocktail Package Plan:**

The amount charged is on a per person basis in accordance with the guaranteed attendance or the actual attendance if higher.

#### **First Hour:**

House **\$17.00** Premium **\$18.50** Top-Shelf **\$20.50**  
Beer, Wine, and Soft Drinks **\$15.25**

#### **Second Hour:**

House **\$8.50** Premium **\$9.50** Top-Shelf **\$10.50**  
Beer, Wine, and Soft Drinks **\$7.00**

#### **Each Additional Hour:**

House **\$7.00** Premium **\$8.00** Top-Shelf **\$9.00**  
Beer, Wine, and Soft Drinks **\$6.00**

Above prices are subject to a service charge of 23% for the administration of this event, 10.5% of the service charge will be retained by the hotel as an administrative fee and is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provide service to the guests. The remaining 12.5% portion of the service charge will be distributed to service staff as a gratuity.

**All charges are subject to 7.375% NYS sales tax.**

#### **Note:**

Arrowwood is the only licensed authority to sell and serve liquor for consumption on the premises, therefore, liquor is not permitted to be brought into the facility.