



Minervas & 
catering & events
Off Property Catering

Our Banquet and Catering staff look forward to assisting you with weddings, receptions, tours, corporate functions, fund-raisers or other events.

We can facilitate the most imaginative themes, create sumptuous menus, and attend to the details with complete professionalism, to assure you of a successful event.

Minervas' experienced Event Coordinators understand the need for perfection in each detail.

Our coordinators will assist in menu planning, wine/food pairings and referral services.



Arrowwood Resort
1405 Hwy 71 South
Okoboji, Iowa 51355
www.arrowwood-okoboji.com

1-800-727-4561
712-332-5296
minervascatering@mchsi.com
minervascatering2@mchsi.com

Policies & Procedures



1. A 20% service charge and 7% state and local taxes will be added to all food and beverage prices provided by Minervas. These charges are denoted on the proposal with (++) .
2. A service fee for set up time/delivery/ tear down will be applied to final bill. Fee is based on hours of service multiplied by number of staff at a rate of \$10.00 per hour. An estimated fee will be figured by event coordinator post details of event. Date of event actual set up time will be noted and billed out accordingly.
3. During the planning stages of an event, the customer has a choice of rental items, ie china, flatware, stemware, linen etc at a per item rental fee (see rental sheet) or the choice of paper products at a rate of \$.50 per person, items to be determined based off menu choice.
4. If your event needs to be cancelled within 30 days of your event you will be charged a handling fee of \$2.00 per person for the planned or guaranteed number of people for the event. If your event needs to be cancelled within 7 days of your event you will be charged 50 % of all food and beverage costs per person minus service charges for the planned or guaranteed number of people for your event.
5. Minervas requires payment in full 4 days prior to the event. Credit accounts can be provided for qualified persons.
6. Guaranteed event attendance is required 4 days prior to event (excluding Saturday and Sunday) for all catered events. If a guarantee is not provided the original planned event numbers will become the guarantee. **Minervas will prepare only the amount that is requested. Additional food will not be an option for off property events.**
7. All prices are subject to change with notification. Prices are guaranteed within 30 days of your event.
8. Set up times will be determined between the event coordinator and the contact. Both parties must agree on times and dates the set up is to be completed.
9. Final menu selections should be submitted not less than four weeks prior to the functions to insure the availability of the desired menu items.
10. Any non-served or leftover food will remain property of Minervas.

Breakfast Buffets

*Prices per person
Plated service also available - please contact the catering office*



Classic Breakfast Buffet..... \$7.99
Scrambled eggs, chef's choice of one meat (bacon, sausage patty, sausage link or ham), breakfast potatoes, assorted muffins, ketchup and salsa.

Country Breakfast Buffet \$8.49
Scrambled eggs with shredded cheese blend, crisp bacon, biscuits and sausage gravy, assorted donuts and rolls, ketchup and salsa.

University Avenue Breakfast Buffet..... \$9.99
Specialty breakfast egg bake, baked ham, lyonnaise potatoes, seasonal fruit display with chef's choice of fruit dip, petit Danish and lattice pastries and breakfast breads.

Build Your Own Breakfast Burritos..... \$8.49
Scrambled eggs, breakfast potatoes, crumbled sausage and cubed ham, sautéed peppers and onions, shredded cheese blend, large flour tortillas, seasonal fruit display with chef's choice of fruit dip, salsa, Tabasco and sour cream.

Minervas Omelet Station..... \$10.99
Made to order classic omelets with an assortment of fillings including diced ham, chopped bacon, chopped sausage, shredded cheese blend, diced tomatoes, sliced mushrooms, and roasted peppers and onions. Also includes chef's choice of potato, assorted baked goods and the appropriate condiments.
(Suggested for 35-50 people. \$50.00 chef fee applies. Additional chefs can be requested for additional fees)

Breakfast Buffet Additions

Assorted Individual Boxed Cereal & Milk..... \$1.75

Biscuits & Sausage Gravy \$1.29

Golden Pancakes with Warm Syrup..... \$1.29

English Muffin or Croissant Sandwich \$3.99

(Your choice of a toasted English muffin or croissant with one egg, choice of bacon, sausage patty or ham and a slice of cheddar cheese.)

We require a 100% guarantee of the number of people to be served at least four days prior to your function. This will be the minimum number that you will be charged. All food, beverage and equipment prices are subject to a service charge and applicable taxes. Prices are subject to change according to our defined policies.

Lunch & Dinner Buffets

*Prices per person
Buffets suggested for 35 people or more - less than 35, a \$50 setup fee will be applied*



Lunch Buffets

Lunch buffets include: Minervas garden salad with French, Ranch & red wine vinaigrette dressings, chef's choice of one deli salad, chef's choice of potato or rice, seasonal vegetable, Minervas French bread and butter.

One Entrée \$8.99
Two Entrées \$9.99

Dinner Buffets

Dinner buffets include: Minervas garden salad with French, Ranch & red wine vinaigrette dressings, chef's choice of two deli salads, chef's choice of potato or rice, seasonal vegetable, Minervas French bread and butter.

One Entrée \$14.99
Two Entrées \$16.99
Three Entrées \$18.99

Entrée Selections

Roast Beef Jardinière

Chicken Breast

(Mushroom Cream Sauce, Béarnaise Sauce, Marsala, Sherry Demi Glace or Red Pepper Cream Sauce)

Roasted Pork Loin

(Dijon Mustard Sauce, Tarragon Demi, Brandy Cream or Sauce Robert)

Fried Chicken

Baked Honey Ham

Penne Alfredo with Chicken & Broccoli

We require a 100% guarantee of the number of people to be served at least four days prior to your function. This will be the minimum number that you will be charged. All food, beverage and equipment prices are subject to a service charge and applicable taxes. Prices are subject to change according to our defined policies.

Lunch & Dinner Buffets

Buffets suggested for 35 people or more - less than 35, a \$50 setup fee will be applied



Upgrade Entrée Selections

*Upgrade entrées are available at an additional charge per person.
No chef carving fees apply for upgrades on a buffet.*

Baked Honey Pepper Salmon Fillet with Béarnaise Sauce

\$2.99

Baked Walleye with Citrus Beurre Blanc

\$3.29

Chicken Cordon Bleu

\$3.50

Pancetta Wrapped Pork Loin with Jus de Viande

\$3.50

Chef Carved Roast Round of Beef

\$2.99

Chef Carved Prime Rib of Beef

\$4.99

Chef Carved Pork Loin

\$2.99

Salads

Seasonal Fruit
Relish Tray
Macaroni Salad
Potato Salad
Coleslaw
Apple Snicker Salad
Cajun Pasta Salad
BLT Salad

Starch

Mashed Potatoes
Au Gratin Potatoes
Wild Rice Blend
Mashed Potatoes with Gravy
Baby Red Potatoes
Cheesy Potatoes

Vegetables

Key West Vegetables
Green Bean Almondine
California Blend
Prince Edward Blend
Honey Glazed Carrots
Corn with Red Peppers
Peas with Pearl Onions & Bacon

We require a 100% guarantee of the number of people to be served at least four days prior to your function. This will be the minimum number that you will be charged. All food, beverage and equipment prices are subject to a service charge and applicable taxes. Prices are subject to change according to our defined policies.

Specialty Dinner Buffets

*Prices per person
Buffets suggested for 35 people or more - less than 35, a \$50 setup fee will be applied*



NY Deli (dinner)

Tossed Garden Salad with Three Dressings
Assorted Cold Cuts: Ham, Smoked Turkey, Roast Beef
Assorted Cheeses: American and Swiss
Lettuce, Tomato, Onions, Sliced Pickles
Two Deli Salads
Potato Chips, Sliced Assorted Buns and Breads
Mustard, Mayonnaise
Assorted Fresh Baked Dessert Bars
\$13.99

(Add soup du jour for an additional \$2.00 per person)

Iowa Homestyle (dinner)

Fresh Relish Tray
Tossed Garden Salad with Three Dressings
One Deli Salad
Crisp Fried Chicken
Classic Mashed Potatoes and Gravy
Buttered Sweet Corn with Chives
Warm Biscuits with Butter
Assorted Freshly Baked Pies with Whipped Cream
\$15.99

Backyard Burger (dinner)

Two Deli Salads
Charbroiled Hamburgers
Hamburger Buns
American and Swiss Cheeses
Lettuce, Tomatoes, Onions, Sliced Pickles
Crisp Potato Chips with Onion Dip
Mustard, Mayonnaise, Ketchup
Freshly Baked Assorted Pies with Whipped Cream
\$14.99

(Add all beef hot dogs for an additional \$1.50 per person)

We require a 100% guarantee of the number of people to be served at least four days prior to your function. This will be the minimum number that you will be charged. All food, beverage and equipment prices are subject to a service charge and applicable taxes. Prices are subject to change according to our defined policies.

Specialty Dinner Buffets

*Prices per person
Buffets suggested for 35 people or more - less than 35, a \$50 setup fee will be applied*



Build Your Own BBQ (dinner)

Shredded BBQ Beef **OR** BBQ Pulled Pork

Fresh Tavern Buns

Baked Beans with Bacon

Lettuce, Tomatoes, Onions, Sliced Pickles

Crisp Potato Chips, Coleslaw

One Deli Salad

Assorted Freshly Baked Dessert Bars

One Meat \$12.99

Two Meats \$14.99

Italian Style (dinner)

Crisp Romaine with Almonds, Red Onions, Shaved Parmesan, Croutons

Served with Caesar and Red Wine Vinaigrette Dressings on the Side

Marinated Vegetables

Penne Carbonara with Bacon, Onions, Chicken, Roma Tomatoes

and Broccoli tossed with a herb cream sauce

Chicken Parmesan with Tomato Basil Sauce

Pasta Bolognese

Steamed Peas with Pearl Onions

Minervas French Garlic Bread

Minervas Signature Tiramisu

\$19.99

South of the Border (dinner)

Beef Chimichangas with Salsa Verde

Hard and Soft Shell Tortilla Shells

Fajita Chicken and Fajita Beef

Mexican Rice

Sautéed Peppers and Onions

Refried Beans, Shredded Cheese, Shredded Lettuce

Sliced Ripe Olives, Sliced Jalapeños, Diced Tomatoes, Diced Onions

Sour Cream, Guacamole and Salsa

Crisp Tortilla Chips

Churros

\$18.99

We require a 100% guarantee of the number of people to be served at least four days prior to your function. This will be the minimum number that you will be charged. All food, beverage and equipment prices are subject to a service charge and applicable taxes. Prices are subject to change according to our defined policies.



Specialty Dinner Buffets

*Prices per person
Buffets suggested for 35 people or more - less than 35, a \$50 setup fee will be applied*



Hawaiian Luau (dinner)

Tossed Island Greens served with a Tropical Dressing on the side
Seasonal Fruit Display
Cold Crab Dip with Crackers and Crostini
Chef Carved Shank of Pork with Mustard Sauce and Honey BBQ sauces on the side
Baked Hoisin Chicken
Fried Rice
Key West Vegetables
Whole Grain Rolls and Butter
Cheesecake with Bananas Foster Topping
\$19.99

Themed Dinner Buffets & Specialty Menus

Our catering managers will work with you on a themed dinner buffet or a special menu if required. Minervas does have themed décor packages available for additional charges. Please inquire with the catering managers about menus & décor ideas.



We require a 100% guarantee of the number of people to be served at least four days prior to your function. This will be the minimum number that you will be charged. All food, beverage and equipment prices are subject to a service charge and applicable taxes. Prices are subject to change according to our defined policies.

Action Stations

*Prices per person
Action station buffets suggested for 35 people or more
A chef fee of \$50 applies. Additional fees for additional chefs*



Wings, Wings and More Wings Appetizer

(Approximately 8 pieces per person)

Wings prepared four different ways:

Buffalo

BBQ Honey

Teriyaki

Cajun Rub

Ranch, Bleu Cheese, Celery Sticks and BBQ Sauce

\$8.99

Minervas 'Art of Pasta'

Family Style House Salad with Red Wine Vinaigrette Dressing

Vegetables: Tomatoes, Mushrooms, Green, Red and Yellow Peppers,

Onions, Broccoli, Artichoke Hearts, Black & Green Olive Mix

Meats: Chicken, Shrimp and Meatballs

Sauces: Alfredo and Tomato Basil

Pastas: Linguine and Penne

Seasonings: Garlic, Pine Nuts, Parmesan, Extra Virgin Olive Oil,

White Wine, Crushed Red Chillies, Cajun Seasoning

Minervas French Bread and Butter

\$16.99

Cherries Jubilee Dessert

(No chef fees apply for dessert stations)

Made to Order Flaming Cherries Jubilee

Served with Ice Cream

\$5.99

Bananas Foster Dessert

(No chef fees apply for dessert stations)

Made to Order Flaming Bananas Foster

Served with Ice Cream

\$5.99

We require a 100% guarantee of the number of people to be served at least four days prior to your function. This will be the minimum number that you will be charged. All food, beverage and equipment prices are subject to a service charge and applicable taxes. Prices are subject to change according to our defined policies.

Chilled Appetizers

Per 50 pieces - Half orders available on select items upon request



Deviled Eggs	\$50
Tortilla Pinwheels	\$75
Prosciutto Wrapped Asparagus.....	\$75
Assorted Canapés/Crostini	\$80
Phyllos Cups	\$75
(Filled with goat cheese/olives, dill/cucumber, Cajun/tomato and pepper relish)	
Phyllos Cups	\$75
(Filled with chocolate mousse, strawberry cheesecake and fruit)	
Chocolate Dipped Strawberries	\$65

Hot Appetizers

Per 50 pieces - Half orders available on select items upon request

Pot Stickers (pork or chicken)	\$75
Crab Rangoon	\$125
Spinach Stuffed Mushrooms with Lemon Garlic Sauce.....	\$75
Mini Pork Egg Rolls with Sweet and Sour Sauce	\$35
Cocktail Franks with BBQ Sauce (three pounds)	\$25
Chicken Wings with Honey BBQ, Ranch or Spicy Mustard.....	\$65
Buffalo Wings with Celery and Bleu Cheese	\$70
Meatballs with BBQ, Swedish, Cajun Cream or Tomato Basil Sauce	\$65
Mini Crab Cakes with Lemon Garlic Sauce	\$89
Padang Peanut Chicken Skewers	\$75
Bacon Wrapped Sea Scallops	\$89
Breaded Onion Rings (three pounds)	\$17
Breaded Mushrooms	\$55
Beef Kabobs	\$95
Chicken Kabobs	\$85
Coconut Shrimp	\$100
Pigs in a Blanket	\$65
Beef Wellington	\$175
Jalapeño Poppers	\$60
Toasted Cheese Filled Ravioli	\$60
Zucchini Sticks with Ranch Dressing.....	\$50

We require a 100% guarantee of the number of people to be served at least four days prior to your function. This will be the minimum number that you will be charged. All food, beverage and equipment prices are subject to a service charge and applicable taxes. Prices are subject to change according to our defined policies.

Appetizer Displays & Combo Platters

Half orders available on select items upon request



Crudité Display (Serves 50)	\$75
A colorful combination of crisp seasonal vegetable with Minervas herb dipping sauce.	
Cheese Display (Serves 50)	\$100
An assortment of domestic cheeses served with a variety of crackers.	
Fruit Display (Serves 50)	\$75
An assortment of seasonal cubed fruit served with a sweet yogurt dipping sauce.	
Cocktail Sandwiches (50 pieces)	\$95
Display of cocktail sandwiches filled with an assortment of roast beef, ham and turkey. Condiments include cheese, lettuce, tomato, mayonnaise and mustard.	
Iced Cocktail Shrimp (50 pieces)	\$125
Presented in a crushed ice filled bowl, served with lemon wedges and tangy cocktail sauce.	
Trio Platter (Serves 35)	\$75
A mixture of crudités, cheeses and fruit with the appropriate condiments.	
The Market Platter (Serves 35)	\$100
Salami and cubed domestic cheeses served with a variety of crackers.	
Smoked Atlantic Salmon (Serves 35)	\$150
Half smoked salmon fillet served with chopped eggs and lemon dill cream cheese. Served with a side of salmon spread and a variety of crackers and crostini.	
Tapa's 'Little Bites' Platter (Serves 35)	\$125
Marinated Artichoke Hearts, Roma Tomatoes, Roasted Garlic Puree, Pepperoni, Marinated Mushroom Caps, Salami, Assorted Olives, Provolone Cheese, Pepperoncini and Smoked Gouda.	
Hub Appetizers (Serves 35 - 20 pieces of each item per order)	\$70
Breaded Mushrooms with Minervas herb dipping sauce, Mozzarella Sticks with tomato basil sauce, Minervas Buffalo Wings with celery and bleu cheese and Meatballs with Swedish sauce.	
Dim Sum Then Sum (Serves 35 - 20 pieces of each item per order)	\$130
Pot Stickers, Crab Rangoon, Vegetable Spring Rolls and Mini Egg Rolls, served with soy sauce and sweet and sour sauce.	
Pick Three Hors d'oeuvres Display (20 pieces of each item per order)	\$60
Buffalo Wings with celery and bleu cheese, Pigs in a Blanket, Deviled Eggs, Dixie Wings, Cocktail Franks with BBQ sauce, Meatballs with choice of sauce and Pinwheels.	
Antipasti Platter (Serves 50)	\$195
Marinated Portabella Mushrooms, Roasted Red Peppers, Green Olives, Grilled Tuscan Vegetables, Fresh Mozzarella, Garlic Boursin, Fontina, Balsamic Artichoke Spread, Sopressata, Pepperoni, Prosciutto, Olive Tapenade and Hummus, served with a variety of crackers and crostini.	
Creamy Chipped Beef Dip (Serves 50)	\$65
Served cold with a variety of crackers, crostini and French bread.	

We require a 100% guarantee of the number of people to be served at least four days prior to your function. This will be the minimum number that you will be charged. All food, beverage and equipment prices are subject to a service charge and applicable taxes. Prices are subject to change according to our defined policies.

Appetizer Displays & Combo Platters

Half orders available on select items upon request



- Minervas Signature Dipping Display** (Serves 35)\$75
Spinach Artichoke Dip, Crab Dip and Roma Tomato Roasted Red Pepper Relish.
Served with a variety of crackers, crostini and French bread.
- Spicy Four Cheese Chicken Dip** (Serves 50)\$135
A mixture of cream cheese, Fontina, sharp cheddar and Parmesan cheeses with roasted red peppers, green onions and spicy seasoned chicken, served hot with a variety of crackers, crostini and French bread.
- Minervas Crab & Artichoke Dip** (Serves 50)\$199
A blend of crabmeat, artichoke, cream cheese and spices topped with cheddar and Monterey Jack cheese blend. Served hot with a variety of crackers, crostini and French bread.
- Minervas Spinach & Artichoke Dip** (Serves 50)\$135
Served hot with fresh bread, assorted crackers and Minervas croutons.
- South of the Border Taco Dip** (Serves 50).....\$95
Refried beans, seasoned ground beef and cheese baked, then topped with a sour cream spread, sliced ripe olives, sliced jalapeños, diced tomatoes and sliced green onions.
Served with crisp tortilla chips and tomato salsa.
- Deluxe Dipping Display** (Serves 50)\$110
Hot and Creamy Roasted Red Pepper Dip, Brie Puff Pastry, Roasted Garlic, Goat Cheese and Apple Chutney. Served with a variety of crackers, crostini and French bread.

Chef Attended Carving Stations

A chef carving fee of \$50 applies for each carving station

Roast Turkey Breast

With cranberry sauce and cocktail buns.

Serves 30

\$90

Honey Glazed Ham

With pineapple salsa and cocktail buns.

Serves 50

\$150

Herb Encrusted Pork Loin

With Dijon Mustard and cocktail buns.

Serves 80

\$240

Shank of Pork

With honey BBQ and cocktail buns.

Serves 80

\$250

Prime Rib of Beef

With horseradish, au jus and French bread.

Serves 30

\$240

Roast Tenderloin of Beef

With horseradish and cocktail buns.

Serves 20

\$200

We require a 100% guarantee of the number of people to be served at least four days prior to your function. This will be the minimum number that you will be charged. All food, beverage and equipment prices are subject to a service charge and applicable taxes. Prices are subject to change according to our defined policies.

Desserts & Sweets

Prices per person



New York Cheesecake	\$3.79
With assorted fruit toppings, chocolate or caramel.	
Double Chocolate Cake	\$3.59
Tiramisu	\$5.99
Carrot Cake	\$3.59
Raspberry Bread Pudding	\$4.99
Topped with whiskey sauce.	
Turtle Cheesecake	\$5.99
Chocolate Mint Pie	\$4.99
Malted Chocolate Layer Cake	\$5.59
Ice Cream	\$2.00
One scoop of ice cream served with choice of cookie, chocolate or caramel sauces.	

Dessert Buffets

Prices per person



Chocolate Fondue Display

(35 pieces per item)

Strawberries, pineapple, peanut butter cookies
and pound cake, with melted chocolate
for dipping.

\$80

Minervas Classic

An assortment of whole and plated pies and
cakes, including carrot cake, chocolate mint
pie, double chocolate cake and assorted
cheesecakes.

\$7.99

Minervas Gourmet

Classic Italian tiramisu, French Éclairs,
assorted mini cheesecakes, white
chocolate raspberry swirl mousse
and ultimate chocolate cake.

\$8.99

We require a 100% guarantee of the number of people to be served at least four days prior to your function. This will be the minimum number that you will be charged. All food, beverage and equipment prices are subject to a service charge and applicable taxes. Prices are subject to change according to our defined policies.

Off Property Rental Prices



Linen Rentals

81 x 81	\$2.50/unit
52 x 96	\$2.50/unit
52 x 120	\$2.50/unit
Napkins	\$. 25 each

Tableware & Miscellaneous Rentals

Knives	\$. 15/each
Forks	\$. 15/each
Spoons.....	\$. 15/each
Steak Knives	\$. 15/each
Water Glasses	\$. 30/each
Wine Glasses	\$. 30/each
B & B Plates	\$. 25/each
Salt & Pepper Shakers	\$. 15/each
Sugar Caddies	\$. 15/each
Salad Plates	\$. 35/each
Entrée Plates	\$. 40/each

We require a 100% guarantee of the number of people to be served at least four days prior to your function. This will be the minimum number that you will be charged. All food, beverage and equipment prices are subject to a service charge and applicable taxes. Prices are subject to change according to our defined policies.



Minervas & 
catering & events

Arrowwood Resort
1405 Hwy 71 South
Okoboji, Iowa 51355
www.arrowwood-okoboji.com

1-800-727-4561
712-332-5296
minervascatering@mchsi.com
minervascatering2@mchsi.com