



# *Culinary Guide*

2018

*Lake Point*

CONFERENCE CENTER  
at Arkansas Tech University

# Planning Your Event

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## SCHEDULING YOUR EVENT

To schedule your event please call Zachary Wade, Event Coordinator, at 479.356.6240 or email date request to [zwade@atu.edu](mailto:zwade@atu.edu) to see if the date for your function is available. Even if the date is still tentative please make arrangements to place it on the calendar. We can hold tentative dates for up to two weeks. If you have a firm date we can place your event on the calendar. All other information such as number of guests and menu selection, need to be decided at least four weeks prior to your event date.

## EVENT CONFIRMATION AND GUARANTEES

At least four weeks before your event, contact our office. This is the time for a thorough discussion of all specifics and details. We can help you make all the necessary decisions to determine which of the services that we offer would best fit your needs. After we have finalized all the details of your event, you will receive a Service Agreement to be signed and sent back to us. This agreement will include the exact times, location, attendance, menu choices and room set up. The Service Agreement **MUST** be signed at least ten days prior to your event. You will be invoiced based upon the final head count given to us. If the number of guests is higher than the number that you gave us we will charge accordingly.

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## CULINARY OFFERINGS

Any event scheduled at Lake Point Conference Center must use our culinary offerings. No outside food or off-site caterers can be used.

## CANCELLATIONS

If your event is cancelled, you are responsible for contacting our office and cancelling the event. You will be liable for all cost the Center has incurred for any event that is not cancelled within five business days.

## PAYMENT

All events will be required to be held with a credit card. The event will be invoiced after the event, and is due net 30. If after 60 days your account is not paid, your card will be charged. Visa, MasterCard, Discover, check, Departmental Accounts, and Foundation Accounts are all valid payment methods. For any University function that will be paid with general funds we must have the purchase order at least 24 hours prior to the event.

## WEDDING RECEPTIONS/CLASS REUNIONS

The signed policy guide and deposit for the wedding reception or class reunion must be received at the time of booking in order for the date to be confirmed on the calendar. A preliminary planning meeting for the event should be held four months in advance. A final meeting will be held four weeks prior to the event to finalize all the details. The Service Agreement must be signed ten days prior to the event with payment in full within three business days of the event. Until payment is received all dates are considered tentative and are subject to cancellation

## FOOD REMOVAL POLICY

For the health and safety of our guests it is our strict policy that food items are not to be removed from the catering site.

## LINEN CHARGES

Linens are included with your event set up for the guest count guaranteed for your catered event. The registration table linens are also included with the price of your facility fee. Any linen requested above for vendor tables, silent auction tables, linens for meeting space tables, etc. will be charged \$3.00 per cloth.

## DIETARY/ALLERGY NEEDS

When planning your event please make sure to let us know in advance if anyone in your group has a special allergy or dietary restriction so that our staff will be able to make any accommodation necessary.

# Breakfast

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Buffet Style - Over 30 guests | Plate Served - Less than 30 guests

*\*If buffet is requested for less than 30, a \$3.50 service charge per person will be added.*

All breakfasts include freshly brewed coffee, assorted juices, and water.

## **Rise and Shine Breakfast** **\$9.75/person**

Scrambled eggs, Choice of bacon or sausage, griddle home fries, biscuit and gravy, and mixed fruit bowl.

## **Quiche & More** **\$11.25/person**

Breakfast quiche, cinnamon spiced caramelized apples topped with granola, griddle home fries with onions and tri-colored sautéed peppers, and a hot filled croissant.

## **The Morning Agenda** **\$13.00/person**

Scrambled eggs, bacon and sausage, griddle home fries, biscuits and gravy, and mixed fruit bowl.

## **Omelet for You (buffet only)** **\$14.75/person**

Pan fried omelet made to order just for you by our Chef! With your choice of the following toppings: onions, diced peppers, mushrooms, Pico De Gallo, salsa, shredded mozzarella cheese, shredded cheddar cheese, diced ham, diced chicken, baby spinach, and served with bacon, sausage, scrambled eggs, biscuits, griddle home fries, and mixed fruit bowl.

## A LA CARTE .....

**Pancakes** **\$1.50/person**

**French Toast** **\$1.50/person**

**Mini Pastries** **\$1.50/person**



# Sandwiches

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*Whole sandwiches are served with homemade fried ranch chips, kosher pickle spear, dessert, water, tea, and coffee. Add House Salad or Cup of Soup- \$2.50*

*Half sandwiches are plate served with homemade fried ranch chips and choice of 1; cup of soup, house salad, pasta salad, or cole slaw; dessert, water, tea, and coffee.*

## All American Cheeseburger

Chargrilled 1/3 lb. burger with cheddar cheese, lettuce, onion, tomato, and pickle served on the side. Served with seasoned french fries.

**\$13.25/person (whole only) add bacon - .75c**

## Turkey, Bacon, Avocado

Smoked turkey with bacon, sliced avocado and served with a southwestern ranch dressing on French bread.

**\$14.75/person ~ \$10.95/person**

## Tuscan Grilled Chicken Breast

Spicy charbroiled chicken breast topped with bacon and provolone cheese. Served on a grilled Asiago ciabatta roll with roasted red pepper mayonnaise.

**\$14.75/person ~ 1/2 - \$10.95/person**

## French Dip

Grilled Asiago ciabatta rolls layered with seasoned shaved choice beef, provolone cheese and onion straws, presented with our own roasted red pepper Au Jus.

**\$14.75/person ~ 1/2 - \$10.95/person**

## Reuben

Marble rye with corned beef, swiss cheese, sauerkraut, and 1000 island dressing.

**\$14.75/person ~ 1/2 - \$10.95/person**

## Philly Steak and Cheese

Shaved beef with sautéed onions, peppers and mozzarella cheese on a French roll.

**\$14.75/person ~ 1/2 - \$10.95/person**

## Turkey Au Poivre

Smoked turkey with a herbed garlic spread.

**\$13.25/person ~ 1/2 - \$9.95/person**

## Cajun Chicken Salad

Cajun chicken salad served on a croissant.

**\$13.25/person ~ 1/2 - \$9.95/person**

## Chicken Caesar Wrap

Honey wheat wrap layered with grilled chicken breast and romaine lettuce tossed with a tangy parmesan garlic dressing.

**\$12.25/person ~ 1/2 - \$8.95/person**

## Ranch Turkey BLT Wrap

Honey wheat wrap with smoked turkey, bacon, lettuce, and tomato with a ranch spread.

**\$12.25/person ~ 1/2 - \$8.95/person**

## Lake Point Sub

Fresh sub roll with choice of ham, turkey, or roast beef.

**\$13.25/person ~ 1/2 - \$9.95/person**

# Salads

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## Grilled Chicken Caesar Salad

**\$13.25/person**

Traditional salad of chopped romaine tossed with a zesty Caesar salad dressing with garlic and lemon grilled chicken breast topped with croutons.



## Traditional Chef Salad

**\$13.25/person**

Mixed greens with tomato, honey ham, smoked turkey, eggs, cheddar and Swiss cheese, with your choice of dressing.

## Soup and Salad Buffet

**\$12.95/person**

Bountiful selection of freshly prepared salad toppings and mixed greens accompanied by one soup created by our Chef.

# Culinary Classics

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Plate Served - Less than 30 guests | Buffet Style - Over 30 guests (unless otherwise requested)

*\*If buffet is requested for less than 30, a \$3.50 service charge per person will be added.*

Plate served meals include choice of soup or house salad, entrée, vegetable, pasta, rice or potato, dessert, water, tea, & coffee.

**One entrée selection \$19.95 per person**

**Two entrée selection \$22.95 per person**

Buffet will include entrée selection, salad, soup, fresh baked rolls and butter, pasta/rice/potato, vegetable, dessert, water, coffee, and tea.

Lunch - Soup / Dinner - Choice of soup or second vegetable.

## LUNCH SPECIALS SERVED BEFORE 3PM

**One entrée selection \$16.95 per person**

**Two entrée selection \$19.95 per person**

- |                             |                                    |   |
|-----------------------------|------------------------------------|---|
| 1. Chicken Fried Steak      | 4. Tortilla Ancho Crusted Tilapia  | 7. Chicken Alfredo<br><i>Fresh Garlic Bread</i> |
| 2. 6oz Sirloin (lunch only) | 5. Mesquite Grilled Chicken Breast |   |
| 3. Buttermilk Chive Chicken | 6. Smothered Pork Chop(s)          |   |

## Pork

### Smothered Pork Chops

5 oz. bone in pork chop, lightly breaded and grilled then covered with a tasty brown onion gravy and smothered in the oven until tender.

### Dijon Crusted Pork Loin

Lightly seasoned baked pork loin covered with Dijon mustard and butter crumbs.

### Maple Bourbon Pork Loin

Sliced pork loin slightly grilled covered with a maple bourbon sauce topped with candied pecans.



## Fish

### Lemon Pepper Tilapia

Grilled tilapia seasoned with lemon & pepper.

### Tortilla Ancho Crusted Tilapia

Tilapia filet coated in crushed tortilla chips flavored with ancho chilies and cilantro.

### Grilled Salmon

Chargrilled Alaskan salmon fillet served with your choice of topping: Classic (no topping), Cherry Glaze, Mango Salsa, Lemon Dill Butter

# Culinary Classics continued

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## Poultry

### Chicken Parmesan

Sautéed chicken breast covered with our own Marinara sauce and Parmesan cheese.

### Roasted Chicken

Seasoned fresh young chicken roasted to perfection.

### Southern Fried Chicken

Delicately hand breaded fryers, deep fried to a golden brown.

### Mesquite Broiled Chicken Breast

Mesquite seasoned chicken breast charbroiled and coated with a light smoky glaze.

### Chicken Bruschetta

Grilled seasoned chicken breast served with our own fresh tomato and basil sauce over herbed angel hair pasta.

### Buttermilk Chive Chicken

A panko breaded chicken breast seasoned with chives and topped with a buttermilk dressing.



### Chicken Marsala

A lightly breaded chicken breast, grilled and topped with a chicken base sauce with mushrooms, scallions, and a Marsala wine.

### Chicken Oscar (market price)

A lightly breaded chicken breast, grilled and topped with fresh asparagus, crab meat, and hollandaise sauce.

### Grilled Chicken

A marinated chicken breast grilled to perfection.

## Beef

### Yankee Pot Roast with Roasted Vegetables

A slow roasted choice pot roast with a self made gravy and traditional roasted potatoes.

### Deep Dish Lasagna

Homemade Italian meat sauce layered with our own blended Ricotta cheese and mozzarella cheese.

### London Broil

Marinated flank steak charbroiled topped with a bordelaise sauce.

### Chophouse New York Strip (market price)

Choice chargrilled strip loin steak served with caramelized mushrooms and onions flavored with a hint of Bourbon.

### Vermont Beef Brisket

Maple sugar smoked brisket.

### Chicken Fried Steak

Hand breaded cube steak topped with white country gravy.

### Rib Eye Steak (market price)

Hand cut 12 oz. choice rib eye charbroiled to your specification.  
*\*Plate Serve Only*

### Tenderloin Au Poivre (market price)

Tenderloin of Beef wrapped in bacon and seasoned with peppercorn and topped with our own specialty seasoned butter.  
*\*Plate Serve Only*

### Prime Rib (market price)

Herbed Crusted slow roasted Prime Rib served with our special Au Jus.

# Theme Buffets

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Buffet Style Only - Over 30 guests

*\*If buffet is requested for less than 30, a \$3.50 service charge per person will be added.*

## **Burgers & Dogs** **\$14.95 per person**

Mini Salad Bar to include cole slaw, char-grilled hamburgers and Hot dogs, fried ranch chips, baked beans, and assortment of cookies.

## **The Dagwood** **\$19.95 per person**

Mini Salad Bar, New York chicken noodle soup, homemade fried ranch chips, potato salad, and a variety of breads, choice of meat and cheeses: honey ham, smoked turkey, roast beef, old English cheddar cheese, big eye Swiss cheese, and deep dish apple pie.

## **Italian Theme** **\$21.95 per person**

Mini salad bar, Antipasto salad, Capellini de Angelo, Penne pasta, marinara sauce, Sauce Bolognese, Alfredo sauce, sautéed zucchini Italiano, pizza, garlic bread sticks, and Tiramisu.

## **Mexican Theme** **\$21.95 per person**

Mini salad bar, tortilla soup, beef tacos, super chicken burritos, Spanish rice, refried beans, salsa and chips, and sopapilla cheesecake squares. Served with traditional toppings to create your own culinary delight.

## **Down Home** **\$21.95 per person**

Mini salad bar, southern cole slaw, honey stung fried chicken, catfish with hushpuppies, Lake Point green beans, fried potatoes with onions, fresh baked rolls, and deep dish apple pie.

## **BBQ Roundup** **\$21.95 per person**

Mini salad bar, cole slaw; Choice of 2 sides: Fried potatoes, baked beans, potato salad, or corn; Choice of 2 meats: BBQ Chicken, BBQ Ribs, or Pulled Pork sandwiches and dessert.

## **Oriental Express** **\$21.95 per person**

Mixed green salad with toppings and dressings, choice of 2 appetizers: Eggrolls, Pot Stickers, Crab Rangoon's, or Fried Wontons; Choice of 1 soup: Wonton, Hot & Sour, or Chinese Vegetable with Tofu; Choice of 2 entrees: Cashew Chicken, Chicken Subgum, Pepper Steak, Beef & Broccoli, Beef Chow Mein, Shrimp Lo Mein; Choice of 1 side: Fried rice, Steamed rice, or Jasmine rice; Choice of 1 vegetable: Stir Fry vegetables or vegetables with curry sauce; Choice of 1 dessert: Banana Spring Roll, Mandarin Orange Cake, Almond Cookies, or Macaroons.



# Meeting Break Packages

**\$6.25 per package  
(priced per person)**

Price includes initial delivery of package based upon the guaranteed headcount.  
Additional items requested will be charged per A La Carte pricing.  
*The break package will be out for no longer than a four-hour duration. Packages are for meetings only.*

## Lake Point Perk

Mixed fruit  
Assorted mini-muffins  
Fresh baked scones  
Granola Bars  
Water, Coffee, Juices

## Morning Delight

Mixed fruit  
Apple Strudel Sticks  
Mini Danishes  
Assortment of fresh baked cookies  
Water, Coffee, Juices

## The Learning Break

Buttered popcorn  
Domestic cheese tray with crackers  
Chex Mix  
Assortment of fresh baked cookies  
Water, Tea, Coffee

## South of the Border

Tortilla Chips with fresh salsa  
Guacamole  
Cinnamon Churros  
Assortment of fresh baked cookies  
Assorted soft drinks and Water

# Appetizer Packages (min. 30 ppl) Pricing includes water, tea, and coffee.

## THE CELEBRATION

**\$18.95 per person**

Crudités served with country ranch dip  
Seasonal fruit and domestic cheeses served with delicate wafers  
Pastry cups filled with deli salads (Choice of two: ham, chicken, boursin cheese or seafood.)  
Boneless Wings Choice of Two: Buffalo, Honey BBQ, Teriyaki, or Homestyle  
New York style pinwheel sandwiches  
Breaded mozzarella batons with spicy marinara sauce  
Petit Fors

**Exchanges:** *You may exchange any item within a package from the list below at no additional charge:*

- Quesadilla
- Mini Tacos
- Mini Quiche
- Chicken Tenders
- Fried Green Beans
- Spinach and Artichoke Dip with Pita Chips
- Boneless Wings Choice of Two: Buffalo, Honey BBQ, Teriyaki, or Homestyle
- Beer Battered Fish Planks
- Jalapeno Poppers
- Tortilla Chips & Cheese Dip
- Potato Munchers
- Sweet & Sour Meatballs

## A SPECIAL SOCIAL AFFAIR

**\$21.25 per person**

Crudités served with country ranch dip  
Seasonal fruit and domestic cheeses served with delicate wafers  
Choice of two freshly sliced meats Turkey, Ham or Roast Beef accompanied by silver dollar rolls and served with regular dressings and our own specialties  
Pastry cups filled with deli salads (Choice of two: ham, chicken, boursin cheese or seafood.)  
Bite size egg rolls served with traditional Chinese mustard and raspberry pepper sauces  
Country style chicken tenders served with your favorite dipping sauces  
Potato munchers (golden brown diced potatoes and cheese.)  
Spanakopita (spinach, garlic, and feta cheese delicately wrapped in phyllo dough.)  
Petit Fors

**A La Carte:** *Items below can be added to either package for an additional charge:*

Breaded Shrimp	<b>\$5.00/person</b>
Seafood Scampi	<b>\$5.00/person</b>
Smoked Salmon	<b>\$5.00/person</b>
Assorted Mini Cheesecakes	<b>\$5.00/person</b>
Boiled Shrimp	<b>Market Price</b>



# A La Carte Pricing

*Pricing is for meetings only.*

<b>Regular Coffee</b>	\$11.00/gal	<b>Assorted Mini Danishes</b>	\$10.00/doz
<b>Decaffeinated Coffee</b>	\$11.00/gal	<b>Bagels and Cream Cheese</b>	\$10.25/doz
<b>Assorted Teas</b>	\$9.00/gal	<b>Cherry Strudel Sticks</b>	\$7.00/doz
<i>Choice of Tea: Unsweetened, Sweet, Peach, Raspberry or Mango</i>		<b>Assorted Mini Muffins</b>	\$5.00/doz
<b>Lemonade</b>	\$7.50/gal	<b>Cinnamon Churros</b>	\$7.00/doz
<b>Hot Chocolate</b>	\$11.00/gal	<b>Assorted Granola bars</b>	\$9.00/doz
<b>Hot Tea</b>	\$1.25/person	<b>Chocolate Brownies</b>	\$9.00/doz
<b>Assorted Pepsi Products</b>	\$1.25/ea.	<b>Scones</b>	\$8.00/doz
<i>Choice of: Pepsi, Diet Pepsi, Sierra Mist, Mtn. Dew, Diet Mtn. Dew</i>		<b>Assorted Cookies</b>	\$12.00/doz
<b>Bottled Waters</b>	\$2.00/ea.	<i>White Chocolate Macadamia Nut, Chocolate Chunk, Sugar, Lemon Breeze, Oatmeal Cranberry Raisin</i>	
<b>Juices: Orange and Apple</b>	\$2.00/ea.		
<b>Unlimited Water Service</b>	\$1.25/person		
<b>Butter Popcorn</b>		Small - \$5.00	Medium - \$7.00 Large - \$10.00
<b>Chex Mix</b>		Small - \$6.00	Medium - \$10.00 Large - \$12.00
<b>Vegetable Crudités with Country Ranch Dip</b>		Small - \$15.00	Medium - \$37.00 Large - \$60.00
<b>Domestic Cheese tray with delicate wafers</b>		Small - \$18.00	Medium - \$50.00 Large - \$80.00
<b>Seasonal fruit tray with cream cheese dip</b>		Small - \$20.00	Medium - \$42.00 Large - \$65.00
<b>Salsa with Tortilla chips</b>		Small - \$12.50	Medium - \$30.00 Large - \$50.00

*Above trays or bowls are priced per Small, Medium, or Large. Small– 10 people; Medium– 30 people; Large– 50 people*