



Culinary Guide

2018

Lake Point

CONFERENCE CENTER
at Arkansas Tech University

Planning Your Event



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 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.



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

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

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

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

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
2. 6oz Sirloin (lunch only)
3. Buttermilk Chive Chicken
4. Tortilla Ancho Crusted Tilapia
5. Mesquite Grilled Chicken Breast
6. Smothered Pork Chop(s)
7. Chicken Alfredo
Fresh Garlic Bread

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

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

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

A La Carte Pricing

Pricing is for meetings only.

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