Welcome to Lake Point Conference Center at Arkansas Tech University in Russellville, Arkansas. This Culinary Guide provides an indication of the scope of available culinary offerings. Our professional staff would be delighted to assist you in planning the details of your function to make it a truly special event.

We appreciate your business and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our offerings, please call our Event Coordinator, Alison Ahlert, at 479.356.6244 or email aahlert@atu.edu.

We look forward to serving you!
Scheduling Your Event
To schedule your event please call Alison Ahlert, Event Coordinator, at 479.356.6244 or email date request to aahlert@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 except weddings and receptions will be invoiced after event and due upon receipt. 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. For weddings, receptions, and class reunions, the booking fee must be made at the time of booking to be placed on the calendar. Payment in FULL must be received three days prior to the event.

Weddings/Receptions/Reunions
The signed policy guide and deposit for weddings and receptions must be received at the time of the booking in order for the wedding date to be placed on the calendar. A preliminary planning meeting with the Event Coordinator, Chefs, Facility Manager, and designated contact person for the event should be held four-six 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. The class reunion policy must be signed before the event is placed on the calendar. Until payment is received the 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.
BREAKFAST

**PLATED BREAKFAST**

**Rise and Shine Breakfast**  $9.75/person
Scrambled eggs, Choice of bacon or sausage, hash browns, biscuit and gravy, and a fresh fruit cup.

**All-American Breakfast**  $10.75/person
Scrambled eggs, Choice of bacon, sausage or grilled ham, griddle home fries, biscuit and gravy, Choice of pancakes or French toast, and a fresh fruit cup.

**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.

**BREAKFAST BUFFETS**

**The Morning Agenda**  $12.00/person
Scrambled eggs, choice of bacon or sausage, griddle home fries, biscuits and gravy, and fresh fruit.

**Sunrise Start**  $12.50/person
Scrambled eggs, choice of bacon or sausage, griddle home fries, pancakes and fresh fruit.

**Lake Point Sunrise**  $13.25/person
Scrambled eggs, bacon, sausage, griddle home fries, pancakes, biscuits and gravy, a variety of mini-pastries, and fresh fruit.

**Omelet for You**  $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, biscuit and gravy, griddle home fries, fresh fruit.

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 Buffet Style - Over 20 guests
Plate Served - Less than 20 guests

All breakfasts include freshly brewed coffee, assorted juices, selection of fine teas, milk and water.
Sandwiches

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

Choose 1 half sandwich that will be plate served with choice of flavored homemade fried chips, cup of soup, or house salad. Your choice of chocolate brownie, 2 cookies, or fresh fruit cup for dessert and water, tea, coffee.

Flavored Chip options: Ranch, BBQ, Parmesan-Garlic

**Philly Steak and Cheese**
Shaved beef with sautéed onions, peppers and mozzarella cheese on a French roll.
$13.75/person ~ ½ - $9.95/person

**Hot Turkey Bacon Melt**
Toasted thick sliced hearth baked roll piled high with roasted turkey, hickory smoked bacon and roma tomatoes smothered with a creamy homemade cheese sauce. Served open faced.
$13.75/person (whole only)

**Big Easy Muffaletta**
Ham, Swiss cheese, hard salami, and provolone topped with an herbed olive salad on round French bread and grilled to perfection.
$13.75/person ~ ½ - $9.95/person

**Turkey Au Poivre Croissant**
Smoked turkey with a herbed garlic spread.
$12.25/person ~ ½ - $8.95/person

**Chicken Salad Veronique**
Chicken salad with grapes served on grilled French bread.
$12.25/person ~ ½ - $8.95/person

**California Roll Up**
Tomato basil wrap filled with smoked turkey, cheddar cheese, roasted red peppers, avocados, red onion, lettuce, and tomatoes.
$12.25/person ~ ½ - $8.95/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 ~ ½ - $8.95/person

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**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.
$12.25/person (whole only) add bacon -.75¢

**Pulled Pork Sandwich**
BBQ pulled pork served with crispy onion straws and creamy cole slaw.
$13.75/person (whole only)

**Turkey, Bacon, Avocado**
Smoked turkey with bacon, sliced avocado and served with a southwestern ranch dressing on French bread.
$13.75/person ~ $9.95/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.
$13.75/person ~ ½ - $9.95/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.
$13.75/person ~ ½ - $9.95/person
Salads are served with coffee, water, tea, and a dessert.

Champagne Steak Salad $13.25/person
Marinated grilled flank steak layered with parmesan cheese and romaine lettuce topped with a champagne vinaigrette dressing and served with a crusty cheese crostini.

Grecian Isle Salad $13.25/person
Traditional Greek salad of lettuce, red onions, cucumbers, olives, tomatoes and Feta cheese dressed with a tangy Greek dressing. Served with a freshly baked Spanakopita.

Chicken Baja Salad $13.25/person
Southwest spiced chicken, romaine, roasted black bean and corn relish, tortilla strips, and topped with a mango vinaigrette.

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 French croutons and served with lemon, basil and parmesan crackers.

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.
LUNCH SELECTION: Before 4:00 PM
Each menu item includes entrée selection, salad bar, fresh baked rolls and butter, soup, pasta/rice/potato, vegetable, dessert, water, coffee and tea.

One Entrée Selection - $14.95 per person
Two Entrée Selection- $16.95 per person

DINNER SELECTION: After 4:00 PM
Each menu item includes entrée selection, salad bar, one combo salad, fresh baked rolls and butter, pasta/rice/potato, two vegetables, dessert, water, coffee and tea.

One Entrée Selection- $19.95 per person
Two Entrée Selection- $22.95 per person

PORK

Pork Chops
5 oz. bone in pork chop breaded country style and grilled to a golden brown and served with country gravy or can be served charbroiled.

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.

Pork Lemonada
Breaded pork cutlet served with a lemon herb sauce.

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.
**POULTRY**

**Chicken Piccata**
A lightly breaded chicken breast grilled and topped with a white wine, lemon and caper sauce.

**Chicken Saltimbocca**
A chicken breast filled with ham and cheese served over a bed of herbed pasta and enhanced by a light sage cream sauce.

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

**Roasted Chicken**
Seasoned fresh young chicken roasted to perfection.

**Chicken Italiano**
Chicken breast, marinated in olive oil and herbs then charbroiled and served with a light garlic chicken sauce.

**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 Tosca**
Parmesan battered chicken breast served with a white wine garlic sauce.

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

**Chicken Divan**
A succulent chicken breast served a top seasoned rice and topped with a light curry sauce.

**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 Alfredo**
A grilled chicken breast tossed with Alfredo sauce and fettuccini noodles. The Alfredo sauce is a creamy white sauce with parmesan cheese and garlic.

**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.

**Monterrey Mushroom Steak**
Choice seasoned beef accompanied by sautéed mushrooms and onions and topped with Monterrey Jack cheese.

**London Broil**
Marinated flank steak charbroiled topped with a bordelaise sauce.

**6oz. Sirloin**
Charbroiled sirloin of beef seasoned to perfection.

**Chicken Fried Steak**
Hand breaded cube steak topped with white country gravy.

**Chophouse New York Strip**
Choice chargrilled strip loin steak served with caramelized mushrooms and onions flavored with a hint of Bourbon.
CULINARY CLASSICS

DINNER SELECTION: After 4:00 PM
Each menu item includes entrée selection, salad bar, one combo salad, fresh baked rolls and butter, proper pasta/rice/potato, two vegetables, dessert, water, coffee and tea.

One entrée selection- $22.50 per person
Two entrée selection- $24.50 per person
(If one culinary classic is paired with a bountiful entrée option the price is $24.50 per person)

Rib Eye Steak
Hand cut 12 oz. choice rib eye charbroiled to your specification.

Vermont Beef Brisket
Maple sugar smoked brisket.

Steak Via Veneto
Chargrilled choice of strip loin topped with sautéed onions and mushrooms, tri colored peppers and a light red wine sauce.

Tenderloin Au Poivre
Tenderloin of Beef seasoned with peppercorn and topped with our own specialty seasoned butter.

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

Virginia Chicken
Pounded chicken breast stuffed with fresh mozzarella and Swiss cheese, wrapped with prosciutto ham.

Chicken Mayflower
Pounded chicken breast stuffed with herbed cream cheese and lump crab meat.

Tortilla Ancho Crusted Tilapia with Shrimp
 Flavorful sautéed garlic shrimp served a top a tilapia filet that is coated in crushed tortilla chips flavored with ancho chilies and cilantro.

Shrimp Scampi
Shrimp sautéed in a delicate white wine garlic sauce.

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

THEME BUFFETS

Burgers & Dogs $14.45 per person
Mini Salad Bar to include cole slaw, char-grilled hamburgers and Hot dogs, fried ranch chips, baked beans, and assortment of cookies.

Amore Pizza $15.95 per person
Mixed green salad with toppings and dressings, assortment of pizzas, breadsticks with marinara sauce, and Minestrone Soup and dessert.

The Dagwood $18.95 per person
New York chicken noodle soup, mixed green salad with toppings and dressings, ranch vegetable salad, and potato salad, variety of breads to include: honey white, wheat berry, Kaiser, Asiago ciabatta rolls, pita. 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 $19.95 per person
Mixed green salad with toppings and dressings, Fire and Ice Salad, Antipasto salad, Minestrone soup, Capellini de Angelo, Penne pasta, marinara sauce, Sauce Bolognese, Alfredo sauce, sautéed zucchini Italiano, lasagna, herbed garlic asiago bread, and Tiramisu.

Mexican Theme $19.95 per person
Mixed green salad with toppings and dressings, tortilla soup, beef tacos, super chicken burritos, Spanish rice, refried beans, queso dip and chips, and sopapillas. Served with traditional toppings to create your own culinary delight.

Rajun Cajun $19.95 per person
Mixed Green salad with toppings and dressings, seafood gumbo, blackened chicken breast on julienne vegetables, red beans and rice, sautéed vegetables and bananas foster.

Down Home $19.95 per person
Mixed green salad with toppings and dressings, southern cole slaw, honey stung fried chicken, catfish with hushpuppies, Lake Point green beans, fried potatoes with onions, home style cheese biscuits, and All American Apple Pie.

BBQ Roundup $19.95 per person
Mixed Green salad with toppings and dressings, cole slaw; Choice of 2 sides: Fried potatoes, baked beans, or corn; Choice of 2 meats: BBQ Chicken, BBQ Ribs, or Pulled Pork sandwiches and dessert.

Carve It Up $24.50 per person
Mixed green salad with toppings and dressings, cucumber slaw, choice of TWO carved meats: Top sirloin, honey baked pit ham, beef brisket, carved breast of turkey, or carved savory pork shoulder roast, roasted carrots, butcher style roasted potatoes, Lake Point green beans, rolls and butter, and cheesecake.
Breaks

MEETING BREAK PACKAGES

Lake Point Perk
Seasonal fruit
Assorted mini-muffins
Fresh baked scones
Granola Bars
Water, Coffee, Juices

Morning Delight
Seasonal fruit
Apple Strudel Sticks
Bagels with cream cheese
Assortment of fresh baked cookies
Water, Coffee, Juices

The Leadership Break
Vegetable Crudités with country ranch
Soft baked pretzels
Assortment of bagged snacks
Chocolate brownies
Water, Coffee, Tea

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
Seasonal fruit
Assorted soft drinks and Water

$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. The break packages are for meetings only.
A LA CARTE PRICING

Assorted Mini Danishes ................................................. $8.00
Bagels and Cream Cheese ............................................ $10.25
Assorted Muffins ......................................................... $5.00
Cinnamon Churros ..................................................... $7.00
Chocolate Brownies .................................................. $8.00
Scones ......................................................................... $7.00
Assorted Cookies ....................................................... $8.00
Assorted Granola bars ............................................... $1.25

Above pastries and snacks are priced by the dozen.

Assorted Mini Muffins .................................................. $5.00
Bagels and Cream Cheese ............................................ $10.25
Apple Strudel Sticks .................................................... $7.00
Assorted Cookies ....................................................... $8.00
Assorted Granola bars ............................................... $1.25
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Above snacks are priced individually.

Assorted Granola bars ............................................... $1.25
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Bagels and Cream Cheese ............................................ $10.25

Above snacks are priced individually.

Regular Coffee ................................................................. $9.00
Decaffeinated Coffee ..................................................... $9.00
Assorted Teas ................................................................ $7.50
Choice of Tea: Unsweetened, Sweet, Peach, Raspberry or Mango
Hot Tea ........................................................................ $1.25
Lemonade ....................................................................... $7.50
Hot Chocolate ................................................................. $9.00
Wassail .......................................................................... $9.00
Lake Point Punch ............................................................ $7.50

Above Beverages are priced per Gallon.
APPETIZER PACKAGES

THE CELEBRATION $17.95 per person
❖ Crudité served with country ranch and savory dips
❖ Seasonal fruit and domestic cheeses served with delicate wafers
❖ Pastry cups filled with deli salads (Choice of two: ham, chicken, boursin cheese or seafood.)
❖ Chicken Fontina Bites
❖ New York style pinwheel sandwiches
❖ Breaded mozzarella batons with spicy marinara sauce

A SPECIAL SOCIAL AFFAIR $21.25 per person
❖ Crudité served with country ranch and savory dips
❖ 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.)

LAKE POINT EXTRAVAGANZA $26.25 per person
❖ Crudité served with country ranch and savory dips
❖ 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 (ham, chicken, boursin cheese and/or seafood.)
❖ Seafood station- an array of lightly breaded and sautéed gifts from the sea
❖ Latin flavors- quesadillas, jalapeno poppers
❖ Chicken station- home-style chicken strips, hot wings, potato munchers with an array of sauces
❖ Spinach artichoke dip and pita chips

THE VIP $29.50 per person
❖ Crudité served with country ranch and savory dips
❖ Seasonal fruit and domestic cheeses served with delicate wafers
❖ Antipasto celebration (various tastes for your taste buds.)
❖ Fresh smoked Alaskan salmon accompanied by traditional garnishes..water wafers and toasted herbed French bread
❖ Boiled Shrimp
❖ Choice of two Chef carved meats: honey glazed pit ham, roasted herb crusted pork or beef accompanied by silver dollar rolls and served with regular dressings and our own specialties
❖ Fried Green Beans with avocado ranch dip
❖ Country style chicken tenders served with your favorite dipping sauces
❖ Spinach artichoke dip and pita chips