Welcome to Lake Point Conference Center at Arkansas Tech University in Russellville, Arkansas. This Catering Guide provides an indication of the scope of available catering services. Aside from the items listed in this guide, arrangements can be made to design a menu, which reflects the special needs of your particular group. 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 services, 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. Any head count changes can be made up to 24 hours prior to the 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.

Catering Services
Any event scheduled at Lake Point Conference Center must use our Catering services. 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 catered functions except weddings and receptions will be invoiced after event and due upon receipt. Visa, MasterCard, 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 and receptions the deposit 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. For class reunions the deposit must be received four weeks 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. The deposit fee must be received four weeks prior to the event. 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 BUFFETS**

- **Lake Point Continental** $9.50/person
  An assortment of Danishes, muffins, bagels with flavored cream cheese, cereal, and yogurt.

- **Healthy Start** $10.50/person
  A high energy breakfast of an assortment of whole fruit, granola bars, oatmeal and cereal bars.

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

- **Sunrise Start** $12.50/person
  Scrambled eggs, bacon, sausage, griddle home fries, Choice of Pancakes or French toast, and fresh fruit.

- **Waffles & More** $12.75/person
  Made just for you! Toppings include: whipped butter, whipped cream, strawberries, sliced fire roasted apples, blueberry compote, maple syrup, strawberry topping, hot fudge topping and served with sausage or bacon, griddle home fries, and fresh fruit.

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

- **Omelet for You** $13.75/person
  Pan fried omelet made to order just for you by our Chef! With your choice of the following toppings: onions, diced tomatoes, diced peppers, mushrooms, Pico De Gallo, salsa, shredded mozzarella cheese, shredded cheddar cheese, shredded Asiago cheese, diced ham, diced chicken, baby spinach, diced bacon, marinated artichokes and served with bacon, sausage, scrambled eggs, biscuit and gravy, griddle home fries, fresh fruit, and mini-pastries.

**PLATED BREAKFAST**

- **Just Breakfast** $8.50/person
  Scrambled eggs, Choice of bacon or sausage, hash browns, and toast.

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

- **French Quarter** $9.75/person
  Eggs Benedict, beignets, 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.
**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 choice of homemade fried ranch chips, cup of soup, or house salad. Your choice of chocolate brownie, 2 cookies, or fresh fruit cup for dessert and water, tea, coffee.

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**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**
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**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

**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

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

**Traditional Reuben**
Marble rye with corned beef, Swiss cheese, sauerkraut, and 1000 island dressing.
$13.75/person ~ ½ - $9.95/person

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**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

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

**Southwest Chicken Wrap**
Jalapeno wrap filled with grilled chicken fajita meat, cheddar cheese, lettuce, onion and tomatoes dressed with our own southwestern ranch dressing.
$12.25/person ~ ½ - $8.95/person

**Turkey Au Poivre Croissant**
Smoked turkey with a herbed garlic spread.
$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

**Ham and Apple**
Honey ham served on raisin bread with cheddar and spiced apple spread.
$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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Chicken salad with grapes served on grilled French bread.
$12.25/person ~ ½ - $8.95/person

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Jalapeno wrap filled with grilled chicken fajita meat, cheddar cheese, lettuce, onion and tomatoes dressed with our own southwestern ranch dressing.
$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

**Ham and Apple**
Honey ham served on raisin bread with cheddar and spiced apple spread.
$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
Champagne Steak Salad $12.25/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.

Shrimp Scampi Salad $13.50/person
Chilled garlic and lemon shrimp tossed with mixed greens, penne pasta, and tomatoes in a creamy garlic dressing.

Grecian Isle Salad $12.25/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.

Tuscan Farfalle Pasta Salad $12.25/person
An old Italian favorite, bowtie pasta blended with Roma tomatoes, red onions, crispy prosciutto ham and marinated artichokes tossed with a tangy tomato basil dressing.

Chicken Baja Salad $12.25/person
Southwest spiced chicken, romaine, roasted black bean and corn relish, tortilla strips, and topped with a mango vinaigrette.

Grilled Chicken Caesar Salad $12.25/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 $12.25/person
Mixed greens with tomato, honey ham, smoked turkey, eggs, cheddar and Swiss cheese, with your choice of dressing.
**LUNCH SELECTION:** Before 4:00 PM
Each menu item includes entrée selection, plated house salad, 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, plated house salad, two combo salads, 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

**SOUP SELECTION**

- Chicken Noodle
- Minnesota Wild Rice
- Home-Style Vegetable
- Italian Wedding
- Potato & Corn Chowder
- Chicken & Sausage Gumbo
- Cheesy Broccoli
- Southwestern Chili
- Potato & Chive
- Wisconsin Beer & Cheese
- Tomato Basil
- Mexican Tortilla
- French Onion *Plated meals

**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 unbreaded and 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.

**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.

**Pork Moutard**
Chargrilled pork loin served with a light cream sauce flavored with scallions and mushrooms.
**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.

**Chicken Roulades**
Chicken medallions stuffed with fresh basil, sun dried tomatoes, fresh mozzarella cheese topped with a home-style tomato basil sauce.

**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.

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

**Mesquite Broiled Chicken Breast**
Mesquite seasoned chicken breast charbroiled and coated with a light smoky glaze.

**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 Sauce poulette.

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

**PASTA**

**Deep Dish Lasagna**
Homemade Italian meat sauce layered with our own blended Ricotta cheese and mozzarella cheese.

**Pasta Prima**
Herbed pasta served with fresh sautéed vegetables.

**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.

**Pasta Shells Puttanesca**
Pasta shells filled with a low-fat ricotta cheese and served with light Sauce puttanesca.
**BEEF**

**Stuffed Burgers-Option of:**
- **Old English Burger** - Stuffed with bacon and cheddar.
- **Italiano Burger** - Stuffed with tomato, sautéed peppers, onion, pepperoni and provolone cheese.
- **All American Burger** - Stuffed with American cheese, onions, tomatoes, and pickles.
- **Mushroom & Swiss Burger** - Stuffed with sautéed mushrooms and Swiss cheese.

**Yankee Pot Roast with Roasted Vegetables**
A slow roasted choice pot roast with a self made gravy and traditional roasted potatoes.

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

**6oz. Sirloin**
Charbroiled sirloin of beef dressed with sautéed cremini mushrooms and onions, served with a light Cabernet sauce.

**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.

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

**SEAFOOD**

**Scampi Tilapia**
Tilapia filet with a parsley garlic butter.

**Tortilla Ancho Crusted Tilapia Filet**
Crushed tortilla chips flavor with ancho chilies and cilantro coated around a tilapia filet.

**Fish & Chips**
Beer battered tilapia fillets and pub style chips served with fresh Cole slaw.

**Southern Fried Catfish**
Farm raised catfish filet breaded with cornmeal and deep fried and served with hushpuppies.
CULINARY CLASSICS

Culinary classics are reserved for dinner ONLY.
Plate Served - Less than 20 guests (one entrée, two vegetables and a plated salad)
Buffet Style - Over 20 guests - Unless otherwise requested.

DINNER SELECTION: After 4:00 PM
Each menu item includes entrée selection, plated house salad, two combo salads, fresh baked rolls and butter, proper pasta/rice/potato, two vegetables, specialty 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.

T-Bone Steak
20 oz. charbroiled choice T-bone.

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.

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 mozzarela and Swiss cheese, wrapped with prosciutto ham.

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

Salmon en Crute
Alaskan salmon fillets wrapped with puff pastry and baked to perfection. Served with a lemon butter sauce.

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**  
$13.95 per person  
Mini Salad Bar to include Cole slaw, char-grilled hamburgers and Hot dogs, fried ranch chips, baked beans, and assortment of cookies.

**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**  
$17.95 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, provolone cheese and deep dish apple pie.

**Italian Theme**  
$18.95 per person  
Mixed green salad with toppings and dressings, Fire and Ice Salad, Antipasto platter, choice of either Italian wedding soup or Minestrone soup, Capellini de Angelo, marinara sauce, Sauce Bolognese, Alfredo sauce, sautéed zucchini Italiano, lasagna, herbed garlic asiago bread, and Tiramisu.

**Mexican Theme**  
$18.95 per person  
Tortilla Soup, beef tacos, super chicken burritos, Spanish rice, refried beans, quesdip and chips, and sopapillas. Served with traditional toppings to create your own culinary delight.

**Down Home**  
$19.95 per person  
Mixed green salad with toppings and dressings, baked potato salad and southern Cole slaw, smoked sausage with peppers and onions, honey stung fried chicken, catfish with hushpuppies, down home pinto beans, fried potatoes with onions, buttered kissed corn cobblets, home style cheese biscuits, and assorted fruit cobblers with ice cream.

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

**BBQ Roundup**  
$19.95 per person  
Mixed Green salad with toppings and dressings, Choice of 2 side salads: potato salad, Fire & Ice salad or Cole slaw; Choice of 2 sides: Fried potatoes, baked beans, corn on the cob, fried ranch chips; Choice of 2 meats: BBQ Chicken, BBQ Ribs, or Pulled Pork sandwiches and Cobbler and Ice Cream.

**Carve It Up**  
$24.50 per person  
Mixed green salad with toppings and dressings, mandarin orange chicken salad, cucumber slaw, choice of TWO carved meats: Top Round of Beef, honey baked pit ham, beef brisket, carved breast of turkey, or carved savory pork shoulder roast, rice pilaf, butcher style roasted potatoes, sautéed green beans with bacon and onions, rolls and butter, and cheesecake.
Appetizers

BREAKS & APPETIZER PACKAGES

THE CELEBRATION
$17.95
❖ Crudités served with country ranch and savory dips
❖ Seasonal fruit and domestic cheeses served with delicate wafers
❖ Pastry cups filled with deli salads (ham, chicken, boursin cheese and/or seafood.)
❖ Mini cordon bleu served with either a savory bistro sauce or dusted with powdered sugar and orchard fresh preserves
❖ New York style pinwheel sandwiches
❖ Breaded mozzarella batons with spicy marinara sauce

A SPECIAL SOCIAL AFFAIR
$21.25
❖ Crudités 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.)
❖ 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
❖ Crudités 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
❖ Crudités 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

BREAK SERVICE (per person)
Water & Coffee: $2.50 Morning OR Afternoon/ $3.25 for all day
Beverages ONLY: $4.00 Morning OR Afternoon / $6.50 for all day
Beverages and Snacks: $7.25 Morning OR Afternoon/ $10.25 for all day
Beverages ALL DAY with EITHER Morning or Afternoon Snacks: $8.95