King's Pointe
A WATERPARK RESORT

A La Carte Selection

Coffee, Tea, Decaffeinated Coffee
$15.00 / Gallon

Assorted Soft Drinks and Bottled Water
$2.00 / Each

Combination of assorted
Soft Drinks and Coffee
$2.75 / Person

Chilled Orange Juice
$8.00 / carafe

Fruit Punch
$14.00 / Gallon

Selection of Fruit Juices
$8.00 / carafe

Ice cold Milk
White 2% and Chocolate
$5.50 / carafe

Ice Cold Lemonade, Ice Tea
$15.00 / Gallon

Assorted Candy Bars
$1.50 / each

Seasonal assortment of cubed fresh Fruit
$2.50 / Person

Assorted whole Fruits
$1.25 / each

Assortment of individual Fruit Yogurt
$1.50 / each

Danish Pastries and Cinnamon Rolls
$15.00 / Dozen

Blueberry Muffins, Banana Nut Muffins,
and Bran Muffins
$12.00 / Dozen

Assorted Donuts
$12.00 / Dozen

Bagels with Cream Cheese
$15.00 / Dozen

Freshly Baked Cookies
Chocolate Chip, Peanut Butter and Oatmeal Raisin
$12.00 / dozen

Rich Dark Chocolate Brownies
$15.00 / Dozen

All food & beverage charges are subject to an 18% service charge and applicable local and state taxes ++.
Equipment rentals are subject to applicable local and state taxes +.

Refreshment Breaks

The Lakeshore Drive Continental
Chilled Fruit Juices, a selection of Danish Pastries, Cinnamon Rolls and Muffins, Butter and Preserves, Coffee, Tea, Decaffeinated Coffee
$4.95 / Person

The Kings Pointe Continental
Chilled Fruit Juices, an array of fresh Fruit with Fruit Yogurt, selection of Danish Pastries, Cinnamon Rolls and Muffins, Butter and Preserves, Coffee, Tea, Decaffeinated Coffee
$6.95 / Person

Chocolate Fix
An assortment of Chocolate Chip and Oatmeal Raisin Cookies, Chocolate Fudge and Chocolate Chip Brownies with assorted Soft Drinks, Coffee, Tea and Decaffeinated Coffee
$4.95 / Person

7th Inning Stretch
An assortment of Soft Pretzels, Potato Chips and Pop Corn with assorted Soft Drinks, Lemonade and Iced Tea
$4.95 / Person

Ice Cream Sundae Bar
Vanilla Ice Cream, Chocolate Syrup, Caramel Sauce, Strawberry Sauce, Oreo Cookie pieces, Butter Finger pieces, Maraschino Cherries and chopped Nuts
$6.25

From Beginning to End

Pre-Meeting (8:00 A.M.)
Chilled Fruit Juices, a selection of Danish Pastries, Cinnamon Rolls, and Muffins, Butter and Preserves, Coffee, Tea, Decaffeinated Coffee

Mid-Morning (10:00 A.M.)
Assorted Soft Drinks, Coffee, Tea, Decaffeinated Coffee

Afternoon (2:00 P.M.)
Choice of the Chocolate Fix or 7th Inning Stretch
$10.95 / Person

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Breakfast

All entrées include chilled Fruit Juice, an assortment of Breakfast Bakeries, Coffee, Tea, and Decaffeinated Coffee

Early Riser

Fluffy scrambled Eggs, crisp Bacon or plump Link Sausage and roasted Red Potatoes.
$7.95 / Person

Hot off the Griddle

Thick cut Texas French Toast with Warm Maple Syrup, plump Link Sausage or crisp Bacon and roasted Red Potatoes
$7.95 / Person

The Country Breakfast

Grilled Pork Chop with Country Gravy, scrambled Eggs, roasted Red Potatoes and a fresh baked Cinnamon Roll
$8.95 / Person

Breakfast Buffets

Breakfast Buffets are served with Coffee, Tea, Milk and a selection of chilled Fruit Juices

Breakfast Sandwich Buffet

Select from the following breakfast sandwiches; Freshly baked Croissant with Bacon, Egg and Cheese or Grilled English Muffin with Sausage Egg and Cheese served with roasted Red Potatoes and seasonal fresh Fruit
$7.95 / Person

The Regatta Breakfast

Fresh seasonal Fruit with sampler of cold Cereals, scrambled Eggs, Buttermilk Biscuits with Country Gravy, Texas French Toast with Maple Syrup, crisp Bacon, plump Link Sausage, assortment of Danish Pastries, Fruit Muffins, Cinnamon Rolls and roasted Red Potatoes
$8.95 / Person

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Salads and Sandwiches

All sandwiches are served with hand-cut Potato Chips, Coffee, Tea and Decaffeinated Coffee

Mesquite Grilled Chicken
Served with green Chile Remoulade on a soft Kaiser Roll
$9.95 / Person

Pulled Pork Sandwich
Blended with our smoky BBQ Sauce and served on a soft Hoagie Bun
$9.50 / Person

Jowa Cheese Steak
Slow roasted Iowa Beef topped with Sautéed Peppers, Onions and Provolone Cheese on a toasted Hoagie Bun
$9.95 / Person

Turkey Club Wrap
Sliced Turkey, Swiss Cheese, Crisp Bacon and Lettuce wrapped in a Flour Tortilla with a Pesto Mayonnaise Spread
$8.95 / Person

Chicken Caesar Salad
Caesar Salad topped with tender strips of grilled Chicken and topped with fresh grated Parmesan Cheese and Herbed Croutons
$10.95 / Person

South Western Cobb Salad
Grilled Breast of Chicken, Bacon, diced Tomato, Red Onion, hard boiled Egg and crumbled Bleu Cheese on Iceberg Lettuce with Chipotle Ranch Dressing
$10.95 / Person

Lunch Starters

Crisp Field Greens
With julienne Carrot, Cherry Tomato, Herbed Croutons and choice of Dressing

Caesar Salad
Crisp Romaine Lettuce tossed with Caesar Dressing and topped with fresh grated Parmesan Cheese and Herbed Croutons

Minted Fruit Compote

Soup of the Day
Prepared fresh daily

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Lunch Entrées

All entrées include choice of starter, Chef's seasonal Vegetable, baked Rolls and Butter, Coffee, Tea and Decaffeinated Coffee

Roasted Pork Loin Calvados
Tender roasted Pork Loin seasoned with fresh Herbs, served with natural Pan Gravy and Butter whipped Potatoes
$12.95 / Person

Sautéed Beef Tips
Simmered in a Mushroom Sauce and served with Buttered Egg Noodles
$12.95 / Person

Hickory Grilled Salmon
Roasted Fillet of Salmon lightly seasoned, served with a Sun Dried Tomato Sauce and an Herbed Rice Pilaf
$15.95 / Person

Vegetarian Lasagna
Served with roasted Parmesan Garlic Bread
$9.95 / Person

Seared Chicken Picatta
Served with a Lemon Caper Cream Sauce and Herb roasted Red Potatoes
$11.95 / Person

Chicken Parmesan
Baked with a Basil Marinara Sauce and served with Bow Tie Pasta
$11.95 / Person

Luncheon Desserts

All selections are $1.95

Vanilla Ice Cream with Chocolate Sauce

Marshmellow Bar with M&M's

Assortment of Cookies
(Chocolate Chip, Peanut Butter and Oatmeal)

Crispy Peanut Butter Bar

Box Lunch Selections

All box lunch selections are served with your choice of White or Wheat Bread, seasonal whole Fruit, individual Chips and choice of Brownie or Cookie and Soda
$12.95

Roasted Turkey Breast with Provolone Cheese
Shaved Roast Beef with Cheddar Cheese
Honey Baked Ham and Swiss Cheese

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Luncheon Buffets

Lunch Buffets are served with Mixed Green Salad and choice of Dressing, Chef's seasonal Vegetables and Dessert selection, Coffee, Tea and Milk

Build Your Own Buffet

Salads

Bowtie Pasta Salad / Seasonal Fruit Salad / Marinated Cucumber and Tomato Salad / Poppy Seed Cole Slaw

Entrées

Chicken Milanese with Lemon Caper Cream Sauce / Seared Top Round of Beef with Pinot Noir Jus Lie / Seared Pork Loin with Apricot Chutney / Cod Vera Cruz / Shrimp and Salmon Scampi / Vegetarian Lasagna

Starch

Herb roasted Red Potatoes / Butter whipped Potatoes / Herbed Rice Pilaf / Toasted Orzo Pasta / Herbed Couscous

Choose 1 Salad, 1 Entrée & 1 Starch	$12.95
Choose 1 Salad, 2 Entrées & 1 Starch	$15.95

Deli Buffet

Crisp Garden Greens with Ranch and House Dressing, Poppy Seed Cole Slaw, Marinated Tomato and Cucumber Salad

Thinly sliced deli meats to include; Roast Beef, Honey Baked Ham and Roast Turkey, and assortment of Swiss, Cheddar and Provolone Cheeses, Pickles, Lettuce, Onion and Tomato Garnishes, a selection of freshly baked Breads and assorted condiments

An array of freshly Baked Brownies and Cookies
$12.95 / Person

Italian Buffet

Caesar Salad Bar, Italian Crudité, Buttered Penne Pasta with Alfredo and Marinara Sauces, Chicken Parmesan, warm Foccacia Bread and Cappuccino Cheese Cake
$12.95 / Person

Meatballs or Italian Sausage available for
$2.50 / Person (select one)

Back Yard Barbecue Buffet

Crisp Garden Greens with Ranch and House Dressing, Poppy Seed Cole Slaw, Baked Beans, Char Grilled Hamburgers and Hot Dogs, Cracked Pepper Kernel Corn, assorted garnishes, condiments and Sandwich Breads

An array of freshly Baked Brownies and Cookies
$11.95

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Dinner Starters

Hearts of Romaine
With Pecan Brittle and roasted Red Peppers in a Garlic Balsamic Vinaigrette

Wild Field Greens
With Eggplant Croutons, Plum Tomatoes and shredded Parmesan Cheese and Lemon Herb Vinaigrette

Caesar Salad
Torn leaves of Romaine tossed in a Caesar Dressing with Croutons and Fresh Grated Parmesan Cheese

Soup of the Day
Prepared fresh daily

Dinner Entrées

All entrées include a choice of starter, Chef's choice of seasonal Vegetable, baked Rolls and creamy Butter, Coffee, Tea and Decaffeinated Coffee

Breast of Chicken
Seared Chicken Breast on a bed of sautéed Garlic Spinach with a Mushroom Ragout and roasted Garlic mashed Potatoes
$18.95 / Person

Broiled Salmon Fillet
Char-grilled over an open flame and laced with a Tequila Lime Cream Sauce, served with an Herbed Rice Pilaf and fresh seasonal Vegetables
$16.95 / Person

Roasted Half Chicken
Roasted half Chicken with an Onion and Fig Chutney served with Pesto mashed Potatoes
$17.95 / Person

Grilled Pork Chops
Cured in a Brown Sugar Brine and served with a Cherry Tequila Barbecue Sauce with Cheddar Cheese Polenta
$18.95 / Person

Roasted Pork Tenderloin
Served in a Marsala Wine Sauce with domestic Mushrooms and toasted Orzo Pasta
$17.95 / Person

Grilled Grouper
An eight ounce Grouper Fillet grilled and served with a caramelized Pineapple Salsa and Sweet Potato Puree
$18.95 / Person

Strip Sirloin Steak
A twelve ounce char-grilled Strip Sirloin Steak served with Bordelaise Sauce and Herb Roasted Potatoes
$25.95 / Person

Citrus Crusted Salmon
An eight ounce Salmon Fillet served with a Tomato Tapenade and Israel Couscous
$19.95 / Person

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King's Pointe
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Dinner Entrées (continued)

All entrées include a choice of starter, Chef's choice of seasonal Vegetable, baked Rolls and creamy Butter, Coffee, Tea and Decaffeinated Coffee

Flat Iron Steak
An Espresso rubbed eight ounce Flat Iron Steak served with a Red Onion Marmalade and Baby Red Potato Gratin
$22.95 / Person

Grilled Salmon and Top Sirloin Steak
Served with Sauce Béarnaise and an Herbed Rice Pilaf
$23.95

Del Monaco Steak
A broiled twelve ounce Ribeye Steak with an Herbed Matre d'Hotel Butter and Baby Red Potato Gratin
$26.95 / Person

Petite Filet and Jumbo Prawns
Served with Butter poached Garlic and shaved Fennel with Baby Red Potatoes Gratin
$28.95

Grilled Chicken and Salmon
Served with a Dilled Cream Sauce and roasted Garlic mashed Potatoes
$19.95 / Person

Chicken Roulade
Boneless breast of Chicken filled with Asparagus, Prosciutto Ham and roasted Yellow Bell Peppers in a Balsamic Boursin Cream Sauce with Mushroom Risotto
$19.95 / Person

Grilled Chicken Breast and Top Sirloin Steak
Served with a Hazlenut Demi-Glace and Pesto mashed Potatoes
$21.95 / Person

Dinner Desserts

Black Forest Cake with Brandied Cherries

White Chocolate and Raspberry Cheese Cake with Strawberry Coulis

Meyer Lemon Crème Anglasie Tart
with Citrus Whipped Cream

Chambord Crème Brulee

Carrot Cake with Pineapple Frosting

Individual Chocolate Fondue
With assorted accoutrements for dipping

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Dinner Buffet

Dinner Buffets are served with Coffee, Tea, Milk and an assortment of freshly baked Rolls and Butter

Build your own Dinner Buffet

Buffet includes chef's choice of Vegetable and Dessert selection

Salad Selection

Mixed Greens with Chef's choice of Dressing / Field Greens with poached Pear, Candied Nuts and roasted Red Bell Peppers with a Cabernet Vinaigrette Dressing / Bowtie Pasta Salad tossed with Crab, Peas and Bacon Lardons in a creamy Tarragon Dressing / Chopped Romaine Hearts with Kalamata Olives, shaved Red Onion and Feta Cheese with a creamy Balsamic Caesar Dressing
Select two Salads

Entrée Selection

Pesto Baked Salmon Fillet / Meat Lasagna / Pecan Crusted Honey Ham with a Cane Glaze / Citrus marinated Chicken Breast with a Lemon Butter Sauce / Seared Top Round of Beef with a Bordelaise Sauce / Braised Chicken in Red Wine with sauteéd Vegetables and Bacon Lardons / Pork Loin Florentine with Basil Ricotta Cream Sauce
Select one, two or three entrées

Starch Selection

Mushroom Risotto / Pesto Mashed Potato / Herbed Couscous / Baby Red Potato Gratin
Select one

One Entrée $19.95 Two Entrées $22.95 Three Entrées $25.95

Western Buffet

Mixed Green Salad with Ranch and House Dressing,
Wagon Wheel Pasta Salad

Hickory Grilled Chicken, Grilled Pork Ribs in a
Chipotle Honey BBQ Sauce

Corn on the Cob with Rosemary Butter,
Cowboy Ranch Beans, Sage Biscuits

Apple Cobbler
$24.95

South of the Border Buffet

Margarita Fruit Salad / Caesar Salad bar with fried Tortilla strips, fire roasted Corn, shredded Jack Cheese and Chipotle Dressing

Chicken Salsa Verde, seared Chicken Breast in a Tomatillo Salsa with Cheddar Cheese / Carne Asada with smoked Chile Demi-Glace and Puerco con Chile / tender Pork Butt braised with Green Chiles and Hominey / Enchilada Rice / Frijoles Negros

Sopapilas with warm Honey
$26.95

Taste of Asia Buffet

Chilled Soba Noodle Salad with Chile seared Bay Shrimp, Button Mushrooms, Red Bell Peppers and Cilantro in a Rice Wine Vinaigrette / Matchstick Salad with julienne Carrots, Squash, Green Onion and Cherry Tomatoes marinated in a Chile Soy Vinaigrette

Orange Peel Beef with Carrots and Snap Peas in an Orange Marmalade Sauce / Hibachi Chicken with Water Chestnuts / Straw Mushrooms and Scallions in a Garlic Oyster Sauce / Sesame woked Broccoli and Red Peppers / Steamed Jasmine Rice with Baby Chives

Fortune Cookies and Lemon Bars
$25.95

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Reception Specialties

Hors d'oeuvres

Cold Selection

Prices based on 50 piece orders

Cherry Tomatoes
Filled with Boursin Cheese
$65.00

Assorted Finger Sandwiches
To include; Chicken Salad, Smoked Salmon, Cucumber and Cheese
$75.00

Proscuitto Ham and Cantaloupe on Toast Pointe
$75.00

Ham and Cheese Pinwheels
$75.00

Shrimp Salad Tartlets
$85.00

Silver Dollar Sandwiches
(Turkey and Provolone, Ham and Swiss, Roast Beef and Cheddar)
with assorted condiments
$85.00

Duck Confit
with Berry Crème on Belgian Endive
$95.00

Gulf Shrimp
displayed on ice with Lemon wedges and Cocktail Sauce
$100.00

Rock Shrimp Shooters
$85.00

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Reception Specialties (continued)

Hors d'oeuvres

Hot Selection

Prices based on 50 piece orders

BBQ or Sweet and Sour Meat Balls
$50.00

Cheddar Broccoli Bites
$50.00

Fried Cheese Ravioli
with spicy Marinara Sauce
$55.00

Mini Chicken Egg Rolls
with assorted dipping sauces
$55.00

South Western Chicken Egg Rolls
with assorted dipping sauces
$65.00

Fried Mozzarella Sticks
with spicy Marinara Sauce
$65.00

Pig's in a Blanket
$70.00

Crab Rangoon
with assorted dipping sauces $75.00

Fried Fantail Shrimp
with Mango Cocktail Sauce
$75.00

Pork Potsticker
$75.00

Strawberry Rosemary Puff Pastry Twist
$90.00

Mediterranean Artichoke Tartlet
$105.00

Mini assorted Quiche
$110.00

Date Rumaki
$120.00

Smoked Chicken Cornucopia
$125.00

Maryland Crab Cakes with Lemon Aioli
$175.00

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Reception Specialties (continued)

Carving Stations

All carved items are accompanied with assorted condiments and a uniformed chef carver

Sage Roasted Breast of Turkey
with an Orange Honey Glaze and Carving Rolls
$110.00 (serves 25 people)

Oven seared Lavender rubbed Pork Loin
with a crisp Apple Relish and Cracked Black Pepper Buttermilk Biscuits
$150.00 (serves 40 people)

Pecan crusted Pitt Ham
with a Lavender Cane Syrup and Buttermilk Biscuits
$160.00 (serves 50 people)

Chef carved Garlic studded Top Round of Beef
with Carving Rolls and Herbed Mayonnaise
$325.00 (serves 60 people)

Action Stations

Butter whipped mashed Potato Bar
with Mushroom Ragout, Peppered Bacon Bits, Sour Cream, Chives and shredded Cheese
$125.00 (serves 50 people)

Chef tossed Pasta Station
with Bowtie Pasta, grilled Chicken, Spinach, roasted Red Peppers and Prosciutto Ham with a Pesto Cream Sauce
$225.00 (serves 50 people)

Sautéed Shrimp and Salmon Scampi Station
$275.00 (serves 50 people)

Petite Steak Diane
with domestic Mushrooms in a Brandied Demi-Glace
$325.00 (serves 50 people)

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Reception Specialties (continued)

Reception Favorites

Reception Trays are designed to accommodate 50 people

A selection of seasonal Fruits

$125.00

A selection of Native American and Imported Cheese served with Fruit and sliced French Bread

$150.00

A selection of Fresh Garden Vegetables with choice of Ranch or Onion Dip

$115.00

Dark Chocolate Fondue with assorted dipping accoutrements

$165.00

Dry Snacks

Dry Roasted Peanuts $10.00 per pound
Chex Mix at $1.75 per person

Pretzels
Potato Chips
Popcorn
Nachos
With Onion, Ranch, & Salsa Dips
$1.50 per person

Jalapeno Cheese Sauce
$1.50 per person

Tortilla Chips with warm Queso Blanco and fire roasted Salsa
$2.75 per person

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Beverage Program

Hosted Bar

House Brand Mixed Drinks
$3.50 ++

Call Brand Mixed Drinks
$4.50 ++

Premium Brand Mixed Drinks
$5.50 ++

Cordials
$6.00 ++ & up

Domestic Beer
$3.00 ++

Import Beer
$4.00 ++

House Wine
$4.50 ++

Soft Drinks, Juice and Sparkling Water
$1.50 ++

Domestic Keg
$175.00 ++

Import Keg
$250.00 ++

Cash Bar

House Brand Mixed Drinks
$3.75 inclusive

Call Brand Mixed Drinks
$5.00 inclusive

Premium Brand Mixed Drinks
$6.00 inclusive

Cordials
$6.50 & up inclusive

Domestic Beer
$3.25 inclusive

Import Beer
$4.50 inclusive

House Wine
$5.00 inclusive

Soft Drinks, Juice and Sparkling Water
$1.75 inclusive

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Beverage Program (continued)

By The Hour (Hosted)

House Brand Bar
First Hour
$7.00 per person ++
For Each Hour Thereafter
$4.75 ++

Call Brand Bar
First Hour
$8.25 per person ++
For Each Hour Thereafter
$5.25 ++

Premium Brand Bar
First Hour
$9.25 ++
For Each Hour Thereafter
$6.00 ++

A bartender charge of $50.00 will apply if bar sales do not exceed $250.00 per bar

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