

your *Event*



BY KING'S POINTE | STORM LAKE, IOWA

King's Pointe offers the perfect ambiance for your next gathering, whether it is an elegant, formal wedding reception, a relaxed and casual family reunion, or a comfortable, professional business convention.

Our catering staff provides you with the best service and most delicious food and drink selections to make your event memorable. With impressive service, distinguished accommodations and delectable fare, your gathering is sure to be a success. We will work with you to make planning a pleasure while you relax and enjoy, knowing you're in the best hands.

Your guests will thank you for a memorable event at King's Pointe!



A LA CARTE | BREAKFAST | LUNCH | DINNER
HORS D'OEUVRES | BEVERAGES

A LA CARTE BAKERY ITEMS

All break items are priced per quantity listed.

- Assorted Cookies** / 18.00 per dozen
- Danish Pastries** / 18.00 per dozen
- Assorted Donuts** / 18.00 per dozen
- Mini Muffins** / 15.00 per dozen
- Homemade Cinnamon Rolls** / 18.00 per dozen
- Bagels & Cream Cheese** / 18.00 per dozen
- Assorted Fruit Yogurt** / 1.75 each
- Seasonal Fresh Fruit Cups** / 2.99 each
- Chocolate Brownies** / 20.00 per dozen

A LA CARTE SNACK ITEMS

All break items are priced per quantity listed. Quantity for approximately 25 guests.

- Pretzels** / 9.00 per bowl
- Assorted Candy Bars** / 1.50 each
- Mixed Nuts** / 25.00 per bowl
- Salsa & Chips** / 20.00 per bowl
- Potato Chips & Ranch Dip** / 16.00 per bowl

A LA CARTE BEVERAGE ITEMS

All break items are priced per quantity listed.

- Regular & Decaf. Coffee** / 17.50 per gallon
- Iced Tea** / 16.00 per gallon
- Assorted Soft Drinks** / 2.00 each
- Bottled Water** / 2.00 each
- Chilled Juice** / 7.00 per carafe
- Fruit Punch** / 16.00 per gallon
- Lemonade** / 16.00 per gallon

Prices are subject to 18% service charge and applicable sales tax.



A LA CARTE | BREAKFAST | LUNCH | DINNER
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PLATED BREAKFAST

All Plated Breakfasts are served with regular and decaffeinated coffee and orange juice.

Traditional Breakfast / 9.99

Farm fresh scrambled eggs, bacon, breakfast potatoes and buttermilk biscuits.

Breakfast Croissant / 7.99

Farm fresh egg, a slice of ham and melted cheese served on a butter croissant with seasonal fresh fruit.

Country Breakfast / 8.29

Biscuits with gravy and farm fresh scrambled eggs, served with two slices of bacon.

Steak & Eggs / 12.99

A 6 ounce choice Angus steak, scrambled eggs, breakfast potatoes and buttermilk biscuits.

BREAKFAST BUFFET

All Breakfast Buffets are served with regular and decaffeinated coffee and orange juice. Minimum 30 guests.

Healthy Start Breakfast / 7.99

An array of seasonal fresh fruit, muffins, assorted yogurt and cold cereal.

All American Breakfast / 8.99

Farm fresh scrambled eggs, breakfast potatoes, bacon, sausage and seasonal fruit.

Country Breakfast / 9.99

Farm fresh scrambled eggs, breakfast potatoes, bacon, sausage, homemade biscuits with sausage gravy and seasonal fresh fruit.

Regatta Grand Breakfast Buffet / 10.99

Farm fresh scrambled eggs, breakfast potatoes, bacon, sausage, biscuits with gravy, French toast, seasonal fresh fruit and assorted fresh Danish pastries.

Prices are subject to 18% service charge and applicable sales tax.



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PLATED LUNCH

All Plated Lunches are served with regular and decaffeinated coffee and tea. Add soup or side salad for an additional \$1.00. Add dessert for \$1.99.

Chef Salad / 9.99

Turkey, ham, Swiss and cheddar cheese, bacon, tomato and hard boiled egg over a bed of lettuce served with house dressing and a dinner roll.

Regatta Chicken Supreme Salad / 10.99

Grilled chicken cut into strips over a bed of lettuce with tomatoes, cucumbers and red onion served with house dressing and a dinner roll.

Storm Lake Dip / 9.99

Slow roasted choice Angus beef topped with Swiss cheese, served with the best au jus in Iowa and beer battered fries.

Grilled Chicken Sandwich / 9.79

Chicken sandwich topped with lettuce, tomato, pickle and red onion served with fries.

Choice Angus Steak Sandwich / 10.99

Prime rib sandwich served with au jus and fries.

Hot Beef / 9.99

Roast beef served with corn, mashed potatoes and gravy.

Grilled Steak Burger / 8.99

Grilled steak burger topped with cheese, lettuce, tomatoes, pickle and red onion served with beer battered fries.

Gourmet Club Wrap / 9.50

A flour tortilla stuffed with slow roasted turkey, ham, bacon, cheese, lettuce, tomato and pickle served with fries or seasoned chips.

Teriyaki Chicken Wrap / 9.50

Marinated chicken, cheese, lettuce, tomato and pickle served with fries or seasoned chips.

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LUNCH BUFFET

All Lunch Buffets are served with regular and decaffeinated coffee and iced tea. Add dessert for \$1.99. Priced per plate.

Deli Buffet / 10.99

Roast beef, turkey, ham, potato salad, coleslaw, tossed salad, potato chips and all of the fixin's for a great sandwich. Add soup for an additional \$1.00.

Taco Bar / 10.99

Chicken and beef with all of the toppings you need, plus refried beans, rice, tortilla chips and salsa.

Picnic Buffet / 10.99

Includes baked beans, chips, coleslaw, potato salad and slow cooked BBQ beef or smoky pulled pork.

Hot Luncheon Buffet / 11.99

Your choice of roast turkey, pork loin or roast beef served with mashed potatoes and gravy, corn and a tossed salad.

Salad Buffet / 8.99

Fresh salad greens, pasta salad, coleslaw, seasonal fresh fruit and our homemade bread.

Italian Buffet / 11.99

Meat lasagna, pasta salad and tossed salad served with toasted garlic bread.

Gourmet Club Wrap / 8.99

Flour tortilla stuffed with slow roasted turkey, ham, bacon, cheese, lettuce, tomato and pickle served with tossed salad and chips. Add soup for an additional \$1.00.

LUNCH ON THE RUN

Gourmet Brown Bag Lunch / 11.99

Deli style sandwich piled high with roast beef, turkey, ham or corned beef and cheese served with chips, fruit, cookie and bottled water or soft drink.

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PLATED DINNER

All Plated Dinners are served with caesar salad, vegetable, wild rice or potato, dinner roll, coffee and iced tea.
Add shrimp to any Plated Dinner for an additional \$3.99. Add dessert for an additional \$2.50.

- Choice Angus 6 or 8 ounce Filet Mignon / Market Price**
- Choice Angus 8 ounce Sirloin Steak / 18.99**
- Choice Angus 10 ounce New York Strip / 21.99**
- Choice Angus 10 ounce Rib Eye Steak / 22.99**
- Choice Angus 10 ounce Slow Roasted Prime Rib / 24.99**
- Burgundy Beef Tips / 16.99**
- Chicken Cordon Bleu / 17.99**
- Herbed 8 ounce Chicken Breast / 16.99**
- Baked Salmon / 18.99**
- Pork Loin Medallions in Wine Sauce / 16.99**
- House Specialty - Marinated London Broil / 17.99**
- Shrimp Platter / 16.99**

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DINNER BUFFET

All Dinner Buffets are served with regular and decaffeinated coffee and iced tea. Add dessert for \$2.50. Minimum 30 guests.

Choice Angus Prime Rib / 22.99

One starch, one vegetable, one salad and a dinner roll.

Italian Buffet / 15.99

Choice of two – Chicken Parmesan, Fettuccine Prima Vera, Meat or Veggie Lasagna. Served with tossed salad, vegetable and garlic bread.

Chuckwagon Dinner Buffet / One Meat \$13.99 – Two Meats \$15.99 – Three Meats \$17.99

BBQ pork, BBQ beef and / or BBQ chicken breast served with baked beans potato salad, coleslaw, vegetable and hot biscuits and honey.

Taco & Fajita Bar / 13.99

Chicken and steak fajitas with all of the trimmings, plus refried beans, rice tortilla chips and salsa.

Basic Hot Buffet / 14.99

Choice of one entrée, one starch, one vegetable and a dinner roll.

Two Meat Buffet / 16.99

Choice of two entrées, one starch, one vegetable, two salads and a dinner roll.

Three Meat Buffet / 18.99

Choice of three entrées, two starches, vegetable, two salads and a dinner roll.

ENTREE SELECTIONS

London Broil • Glazed Pit Ham • Pork Loin • Burgundy Beef Tips • Roasted Turkey • Herbed Chicken • Angus Roast Beef

STARCH SELECTIONS

Baked Potato • Baby Reds • Wild Rice • Au Gratin • Mashed Potatoes • Rice Pilaf

SALAD SELECTIONS

Caesar • Tossed • Potato Salad • Coleslaw • Pasta • Seasonal Fresh Fruit

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CHILLED HORS D'OEUVRES

Combination trays available. Prices based on 50 guests.
We suggest three items when served with dinner or five items without dinner.

- Shrimp Cocktail** / Market Price
- Peel & Eat Shrimp** / 125 per tray
- Deviled Eggs** / 85 per tray
- Chips & Salsa** / 45 per bowl
- Cheese & Cracker Tray** / 119 per tray
- Cheese, Meat & Cracker Tray** / 165 per tray
- Fresh Vegetable Tray** / 95 per tray
- Seasonal Fresh Fruit Tray** / 95 per tray
- Fruit Kabobs** / 125 per tray
- Ham or Turkey Brochettes** / 120 per tray
- Bread Display with Assorted Dip** / 75 per tray
- Assorted Finger Sandwiches** / 145 per tray
- Strawberry Shortcake Kabobs (seasonal)** / 110 per tray
- Cherry Tomatoes Stuffed with Crab Meat** / 125 per tray

HOT HORS D'OEUVRES

Combination trays available. Prices based on 50 guests.
We suggest three items when served with dinner or five items without dinner.

- Breaded Chicken Wings** / 95 per tray
- Breaded Hot Wings** / 99 per tray
- Honey Dipped Boneless Wings** / 110 per tray
- Swedish Meatballs** / 89 per tray
- BBQ Meatballs** / 89 per tray
- Sweet & Sour Meatballs** / 89 per tray
- Cocktail Franks** / 89 per tray
- Italian Sausage (marinated in our own sauce)** / 99 per tray
- Shrimp Wrapped in Bacon** / 125 per tray
- Mini Tacos** / 89 per tray
- Coconut Shrimp** / 130 per tray
- Teriyaki Chicken Skewers** / 115 per tray

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BEVERAGE SELECTION

Ask your event coordinator for pricing.

Domestic Beer Selection

Budweiser, Bud Light, Miller Genuine Draft, Coors Light, Miller Light, Michelob Ultra, O'Douls

Imported Beer

Corona, Heineken, Stella

Wine Selection

House Wines, Salmon Creek, Merlot, Cabernet, Chardonnay, White Zinfandel. Additional wine selections are available on our Regatta Grille wine list.

Liquor Selection

Our party bars are stocked with both house brands and call liquor.

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CATERING GUIDELINES

Cake Cutting & Serving

Our staff can cut and serve your cake for \$50 per 100 guests.

Decorations

We can decorate your event with items provided by the client for \$20 per hour.

Alcohol

All alcohol must be furnished by King's Pointe. There are no exceptions to this policy.

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