

# Catering Menu





## *Meetings & Events*

King's Pointe Resort 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 Resort!*



# Meetings & Events

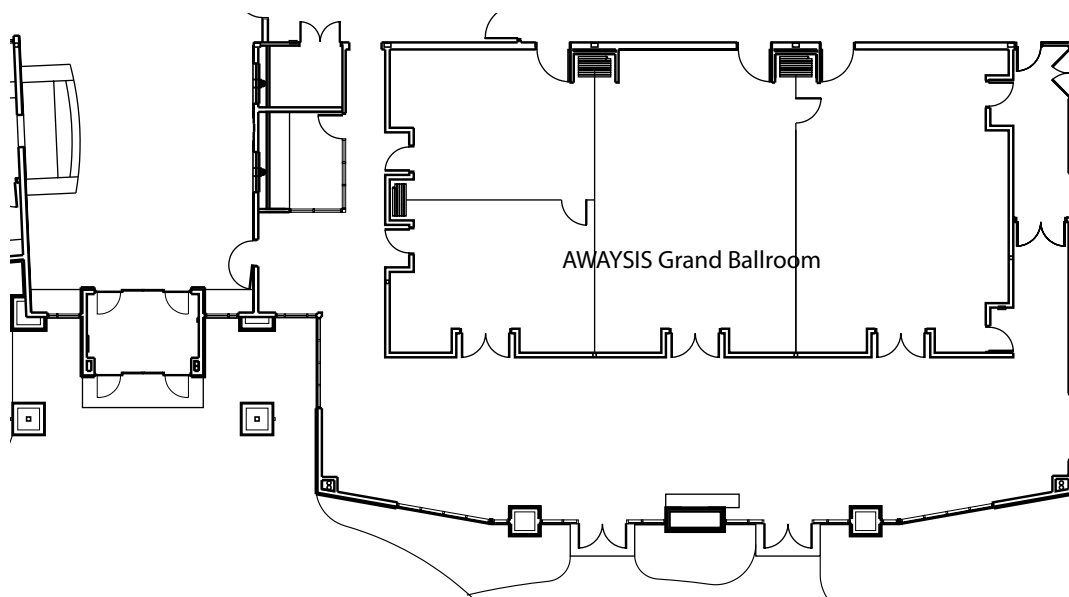
## Meeting & Event Space

All quantities listed below are maximum seating for each space.

- **3,000 sq/ft of flexible banquet space for up to 270 guests.**
- **On-site catering with customized drink and dinner menus.**
- **Catering Manager on-site to help plan your event/meeting.**

See page 5 for information on outdoor events

*\*Due to high demand for the AWAYSIS Ballroom during the summer months, a minimum billing fee may apply for Saturday events from Memorial Day weekend through Labor Day weekend.*



Meeting Room	Rental Fee	Square Footage	Theater	Classroom	Banquet Rounds	U-shape
AWAYSIS Ballroom	\$750	2,751	305	100	230	60
Ballroom A & B	\$300	1,841	204	60	150	40
Ballroom A, B, C/D	\$150	915	102	30	60	16
Ballroom C or D	\$100	455	50	20	30	10
Lake View Boardroom	\$100	x	x	x	x	x

*All conference, U-shape, and classroom set-ups use 6' tables. Banquet rounds seat 8-10 people.*





## Meetings & Events

### Audio/Visual Equipment

All audio/visual items are priced per quantity listed.

<b>King's Pointe Podium</b> . . . . .	No Charge
<b>Wireless Internet Access</b> . . . . .	No Charge
<b>Table Top Podium</b> . . . . .	No Charge
<b>AV Cart &amp; Screen</b> . . . . .	No Charge
<b>White Board with Markers</b> . . . . .	10.00
<b>Flipchart with Markers</b> . . . . .	15.00
<b>Speaker Phone</b> . . . . .	25.00
<b>Lapel Microphone</b> . . . . .	15.00
<b>Copies</b> . . . . .	0.15 each
<b>LCD Projector</b> . . . . .	100.00
<b>Dance Floor 4 x 4</b> . . . . .	150.00
Square four foot by four foot section. (256 sq./ft.)	
<b>Dance Floor 5 x 5</b> . . . . .	200.00
Square five foot by five foot section. (400 sq./ft.)	
<b>Wireless Microphone</b> . . . . .	20.00 each
<b>Risers</b> . . . . .	50.00 each
<b>Pipe &amp; Drape</b> . . . . .	25.00 per section
<b>Ballroom Uplighting</b>	
<b>1 Light</b> . . . . .	50.00
<b>Set of 6 Lights</b> . . . . .	250.00
<b>Full Table Decor</b> . . . . .	10.00 per table
*Fresh materials extra	
<b>Vases</b> . . . . .	3.00 each
For table centerpiece	
<b>Mirrors</b> . . . . .	3.00 each

\*Fees may be charged for special set up requests as determined by King's Pointe Resort.  
Prices subject to change.

\*\*Your conference room selection also depends on the equipment your program requires. Items not included on this list may be rented by special arrangement.



## *Additional Services*

### *Outdoor Wedding Ceremony*

Imagine having your wedding on the beautiful shores of Storm Lake. King's Pointe Resort is a perfect location for an outdoor wedding ceremony. Guests can easily go from the wedding ceremony to our ballroom in just minutes.

- **Breathtaking views of the lake**
- **Seats up to 270 guests**
- **Customize the area to your specifications**

**South Lawn Rental Fee** . . . . .500.00

\*Complimentary with reception in the ballroom.

**Chair Set-Up Fee** . . . . .125.00

**Cost Per Chair** . . . . .2.50

### *Cake Cutting & Serving*

Our staff will cut and serve your cake for you. Priced per 100 guests.

**Sheet Cake** . . . . .75.00

**Tiered Cake** . . . . .150.00

### *Decor Services*

Our staff can decorate your event with items provided by the client. Priced per hour.

**Event Decorating** . . . . .40.00

### *Food & Beverage*

All food & beverage must be furnished by King's Pointe Resort. In addition, no food or beverage may be taken home after a catered event. There are no exceptions to this policy.



## A La Carte

### *Bakery Items*

All break items are priced per quantity listed.

<b>Granola Bars</b>	1.50 each
<b>Cubed Fresh Fruit</b>	1.50 per person
<b>Yogurt Parfait</b>	2.25 each
<b>Mini Muffins</b>	15.00 per dozen
<b>Danish Pastries</b>	18.00 per dozen
<b>Assorted Donuts</b>	18.00 per dozen
<b>Homemade Cinnamon Rolls</b>	20.00 per dozen
<b>Homemade Caramel Rolls</b>	22.00 per dozen

### *Beverage Items*

All break items are priced per quantity listed.

<b>Assorted Soft Drinks</b>	2.00 each
<b>Bottled Water</b>	2.00 each
<b>Assorted Hot Teas</b>	2.00 per bag
<b>Chilled Juice</b>	7.00 per carafe
<b>Iced Tea</b>	16.00 per gallon
<b>Fruit Punch</b>	16.00 per gallon
<b>Lemonade</b>	16.00 per gallon
<b>Regular &amp; Decaf. Coffee</b>	17.50 per gallon
<b>Sherbet Punch</b>	20.00 per gallon

### *Snack Items*

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

<b>Assorted Candy Bars</b>	2.00 each
<b>Healthy Trail Mix Buffet</b>	3.00 per person
<b>Pretzels</b>	9.00 per bowl
<b>Chex Mix</b>	12.00 per bowl
<b>Homemade Chips &amp; Ranch Dip</b>	16.00 per bowl
<b>Assorted Cookies</b>	18.00 per dozen
<b>Chocolate Brownies</b>	20.00 per dozen
<b>Scotcheroos</b>	20.00 per dozen
<b>Mixed Nuts</b>	25.00 per bowl
<b>Salsa &amp; Chips</b>	20.00 per bowl





# Breakfast

## Plated

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

### **Steak & Eggs . . . . . 12.99**

A 5 ounce Choice Angus sirloin; served with scrambled eggs, breakfast potatoes and white toast.

### **Traditional Breakfast . . . . . 9.99**

Farm fresh scrambled eggs; served with bacon, breakfast potatoes and white toast.

### **Country Breakfast . . . . . 8.99**

Flaky buttermilk biscuits smothered with gravy; served with farm fresh scrambled eggs, two slices of bacon, and hash browns.

### **Breakfast Croissant . . . . . 7.99**

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

## Buffet

All Breakfast Buffets are served with regular and decaffeinated coffee and orange juice. Minimum 25 guests. If less than 25 guests an additional \$25.00 buffet set-up fee will be added to final bill.

### **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.

### **Country Breakfast . . . . . 9.99**

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

### **All American Breakfast . . . . . 8.99**

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

### **Healthy Start Breakfast . . . . . 7.99**

An array of seasonal fresh fruit, muffins, donuts, and yogurt parfaits.



## Lunch

### Plated

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.

#### **Steak Sandwich . . . . . 12.99**

A hearty cut of slow roasted prime rib grilled to perfection and placed between a ciabatta French roll served alongside the best au jus in Iowa and crispy fries.

#### **Grilled Country Chicken Sandwich . . . . . 10.99**

Grilled chicken tossed with mixed greens, bacon, cheese sliced egg, tomatoes, and honey Dijon dressing on the side.

#### **Chicken Bruschetta . . . . . 10.99**

Marinated chicken breast dressed with pesto aioli, romaine lettuce and bruschetta tomatoes on a grilled wheat bun, served with crispy fries.

#### **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.

#### **Storm Lake Dip . . . . . 9.99**

Slow roasted Choice Angus beef topped with Swiss cheese and grilled onions, served alongside the best au jus in Iowa and crispy fries.

#### **Hot Beef . . . . . 9.99**

Slow roasted Angus beef served on a bed of grilled Texas toast, and smothered with homemade gravy. Served alongside mashed potatoes and corn.

#### **Grilled Steak Burger . . . . . 9.99**

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

#### **Chicken Salad Croissant . . . . . 8.99**

Savory chicken salad served on a flaky croissant with a side of fresh fruit.

#### **Half Club Sandwich and Soup . . . . . 8.99**

Slow roasted turkey, ham, crispy bacon, lettuce, and tomato served between grilled Texas toast, with a cup of homemade soup.





## Lunch

### Buffets

All Lunch Buffets are served with regular and decaffeinated coffee and iced tea. Add dessert for \$1.99. Priced per plate. Minimum 25 guests. If less than 25 guests an additional \$25.00 buffet setup fee will be added to final bill.

#### **Picnic Buffet . . . . . 11.99**

Includes baked beans, chips, tossed salad and creamy pasta salad and slow cooked BBQ beef or smoky pulled pork.

#### **Hot Luncheon Buffet . . . . . 11.99**

Your choice of glazed ham, pork loin or roast beef served with mashed potatoes and gravy, vegetable medley, a tossed salad and a dinner roll.

#### **Italian Buffet . . . . . 11.99**

A choice of meat lasagna, chicken Parmesan, or pasta primavera, served with Italian pasta salad, Caesar salad and a toasted garlic breadstick.

#### **Soup and Sandwich Buffet . . . . . 11.99**

Assorted half sandwiches, piled high with roast beef, turkey or ham served with chips, tossed salad, and choice of soup.

#### **Deli Buffet . . . . . 10.99**

Roast beef, turkey, ham, tossed salad and creamy pasta 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.

#### **Gourmet Club Wrap . . . . . 10.99**

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

### On The Run

#### **Gourmet Brown Bag Lunch . . . . . 11.99**

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



## Plated Dinner

### Beef

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

#### **Filet Mignon. . . . . 27.99**

Eight ounce Choice filet grilled to perfection.

#### **Slow Roasted Prime Rib. . . . . 24.99**

Twelve ounce cut of Choice prime rib seasoned and slow roasted to perfection and served with the best au jus in Iowa.

#### **New York Strip . . . . . 23.99**

Hand cut and boneless ten ounce New York Strip, grilled to perfection.

#### **Ribeye. . . . . 22.99**

Hand cut twelve ounce aged Choice ribeye, boneless and grilled to perfection.

#### **Sirloin . . . . . 18.99**

Ten ounce hand cut Choice sirloin, grilled to perfection.

#### **Burgundy Beef Tips . . . . . 17.99**

Tender Angus beef tips, slow cooked in our house specialty Burgundy Port Wine gravy. A must try!

#### **Marinated London Broil . . . . . 17.99**

Grilled flank steak cut on a bias to ensure maximum tenderness; topped with our own American style Jerk sauce; a sweet and spicy flare.

### Seafood

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

#### **Panko Breaded Walleye. . . . . 19.99**

Fried walleye lightly dusted with our signature Panko breading and homemade tartar sauce.

#### **Grilled Salmon. . . . . 18.99**

Atlantic salmon grilled to perfection and served with herbed garlic butter.

#### **Coconut Shrimp Platter. . . . . 16.99**

Golden delicious. Six butterflied, and coconut coated shrimp served with our very own "mocktail" sauce.



## Plated Dinner

### Chicken

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

#### **Chicken Cordon Bleu . . . . . 17.99**

A grilled chicken breast smothered with ham and swiss cheese.

#### **Smothered Chicken . . . . . 17.99**

Grilled chicken breast smothered with onions, mushrooms and crispy bacon topped with melted provolone cheese.

#### **Italian Herbed Chicken. . . . . 16.99**

An eight ounce juicy chicken breast marinated in a homemade vinaigrette, and grilled with a blend of herbs and spices.

#### **Creamy Mushroom Chicken . . . . . 16.99**

A juicy pan seared chicken breast smothered with a white wine mushroom gravy. A must try!

#### **Cashew Crusted Apricot Chicken . . . . . 17.99**

An oven baked chicken breast crusted with chopped cashews, and topped with an apricot glaze.

### Pork

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

#### **Roasted Pork Loin . . . . . 16.99**

Slow roasted Iowa pork, served with a citrus white wine sauce.

### Pasta

All Plated Pastas are served with Caesar salad, regular and decaffeinated coffee and iced tea.

#### **Cajun Pasta . . . . . 17.99**

Pan-seared shrimp, andouille sausage and red peppers, cooked in our Cajun cream sauce with bowtie pasta.

#### **Chicken Florentine . . . . . 16.99**

Sun-dried tomatoes and spinach tossed in a pesto cream sauce with fettuccine pasta, and topped with a grilled chicken breast.

#### **Shrimp Alfredo . . . . . 15.99**

Sautéed shrimp served over a bed of fettuccine pasta topped with a creamy Parmesan white wine reduction.

#### **Chicken Alfredo . . . . . 14.99**

Grilled chicken breast served over a bed of fettuccine pasta topped with a creamy Parmesan white wine reduction.





## Dinner Buffets

### Specialty

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 . . . . . 24.99**

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

See options below. *Carving station additional \$1.00 per guest.*

#### **Ultimate BBQ Buffet**

##### **Three Meat . . . . . 19.99**

##### **Two Meat . . . . . 17.99**

##### **One Meat. . . . . 15.99**

BBQ Pork ribs, BBQ beef or BBQ chicken breast served with baked beans or macaroni and cheese, potato salad, coleslaw, vegetable and hot biscuits and honey.

#### **Italian Buffet . . . . . 15.99**

Choice of two – Chicken Parmesan, Fettuccine Primavera, Meat or Veggie Lasagna. Served with tossed Caesar salad, vegetable and garlic breadstick.

#### **Chicken Taco & Fajita Bar. . . . . 15.99**

#### **Shrimp or Steak. . . . . 17.99**

Choice of tender chicken, steak or shrimp seared in Regatta's own blend of herbs and spices and served with sautéed onions and peppers, and all the trimmings for a great fajita!

### Traditional

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

#### **One Entrée Buffet. . . . . 15.99**

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

#### **Two Entrée Buffet. . . . . 17.99**

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

#### **Three Entrée Buffet. . . . . 19.99**

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

#### **Entrée**

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

#### **Starch**

Twice Baked Mashed Potato | Roasted Reds  
Garlic Mashed Potatoes | Au Gratin  
Rice Pilaf | Asiago Mashed Potatoes

#### **Salad**

Caesar | Tossed | Potato Salad  
Creamy Pasta | Italian Pasta  
Seasonal Fresh Fruit | Coleslaw

#### **Vegetable**

Steamed Broccoli | Almond Green Beans  
Vegetable Medley | Country Green Beans



## Hors D'oeuvres

### Chilled

Price is per 100 pieces (or 50 guests).

<b>Shrimp Cocktail</b>	Market Price
<b>Cheese, Meat &amp; Cracker Tray</b>	165.00 per tray
<b>Assorted Finger Sandwiches</b>	145.00 per tray
<b>Cherry Tomatoes Stuffed</b> with Crab Meat	135.00 per tray
<b>Assorted Crustinis</b> Hawaiian Chicken, Black and Blue, and Bruschetta with Goat Cheese	125.00 per tray
<b>Fruit Kabobs</b>	125.00 per tray
<b>Cheese &amp; Cracker Tray</b>	119.00 per tray
<b>Strawberry Shortcake Kabobs</b> (seasonal)	110.00 per tray
<b>Pinwheels</b>	95.00 per tray
<b>Tomato &amp; Mozzarella Bites</b>	95.00 per tray
<b>Fresh Vegetable Tray</b>	95.00 per tray
<b>Seasonal Fresh Fruit Tray</b>	95.00 per tray
<b>Deviled Eggs</b>	85.00 per tray
<b>Sweet, Spicy, Savory Bread Display</b> with assorted Dip	75.00 per tray
<b>Fruit Salsa</b> with Cinnamon Sugar Points	65.00 per bowl
<b>Chips &amp; Salsa</b>	45.00 per bowl
<b>Candy Bar Station</b>	5.00 per person



## Hors D'oeuvres

### Hot

Price is per 100 pieces (or 50 guests).

<b>Coconut Shrimp</b>	130.00 per tray
<b>Shrimp Wrapped in Bacon</b>	125.00 per tray
<b>Mini Crab Cakes</b>	120.00 per tray
<b>Honey, Buffalo, BBQ Boneless Wings</b>	110.00 per tray
<b>Italian Sausage</b>	99.00 per tray
Marinated in our own sauce.	
<b>Swedish Meatballs</b>	89.00 per tray
<b>BBQ Meatballs</b>	89.00 per tray
<b>Sweet &amp; Sour Meatballs</b>	89.00 per tray
<b>Cocktail Franks</b>	89.00 per tray
<b>Mini Tacos</b>	89.00 per tray
<b>Spinach &amp; Artichoke Dip</b>	79.00 per tray
<b>Jalapeño Bottle Caps</b>	69.00 per tray
<b>Cheeseburger Sliders</b>	2.25 per piece
Old Western, Black & Blue, Bottle Cap	





## Beverages

### Non-Alcoholic

**Soft Drinks. . . . . 2.00**

### Beer & Liquor

The complete reception package includes well and premium liquors, domestic and imported beer, wine, all the mixes and is priced per drink. A \$100.00 bar fee will be charged on all bars. Hosted bars are subject to service charge and sales tax.

**Domestic Bottle Beer . . . . . 4.00**

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Busch Light

**Specialty Bottle Beer . . . . . 5.00**

Corona, Heineken, Fat Tire, Sam Adams

*Others available upon request.*

**Call Brand Liquor . . . . . 5.00**

**Premium Brand Liquor . . . . . 6.00**

**Cordials & Top Shelf . . . . . 7.00**

**Domestic Keg. . . . . 250.00**

Miller Lite, Coors Light, Bud Light

*Ask for additional selections.*

**Speciality Keg . . . . . 325.00**

Blue Moon, Fat Tire, 312, Stella Artois

*Ask for additional selections.*

### Wine

The complete reception package includes well and premium liquors, domestic and imported beer, wine, all the mixes and is priced per drink. A \$100.00 bar fee will be charged on all bars. Hosted bars are subject to service charge and sales tax.

**House Wine by the Glass . . . . . 5.00**

Chardonnay, White Zin, Moscato, Pink Moscato, Cabernet, Merlot, Pino Noir

**House Wine by the Bottle. . . . . 20.00**

Chardonnay, White Zin, Moscato, Pink Moscato, Cabernet, Merlot, Pino Noir

**Champagne by the Bottle. . . . . 20.00**



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[www.KingsPointeResort.com](http://www.KingsPointeResort.com)