



Antelope Point Marina Catering Menu

The enclosed catering menu has been created to guide you in preparing your special event. From coffee breaks and luncheon to unique gourmet dinners, our chef will be delighted to design a menu specifically tailored for your special occasion.

From small groups or a gala dinner, we have the unique room to suit your needs. We look forward to assisting you.

Whether it's for your private party, banquet, wedding or any other important activity, allow us to make your function special.

Additional add on of \$150 per person rates apply for Off Premises Beach Events.

Our Chef will assist in creating the Special Occasion Preparation and Total Plate Cost for you.

We look forward to serving you!

Please Contact the Special Events Coordinator

Phone (928) 645-5900 ext. 5064

Email: bnorris@apmlp.com

Antelope Point Marina Address: 533 Marina Parkway, Page AZ 86040

There will be an additional 6.9% tax fee and an 18% food gratuity on all food provided

Plated Breakfast Selections

Includes chilled orange or apple juice, regular and decaffeinated coffee, and hot tea selections

Buffet Style Additional – \$ 7 per person

(Minimum 10 guests)

American Classic

Scrambled eggs, pan-fried potatoes, hickory bacon and sausage, seasonal fruit garnish

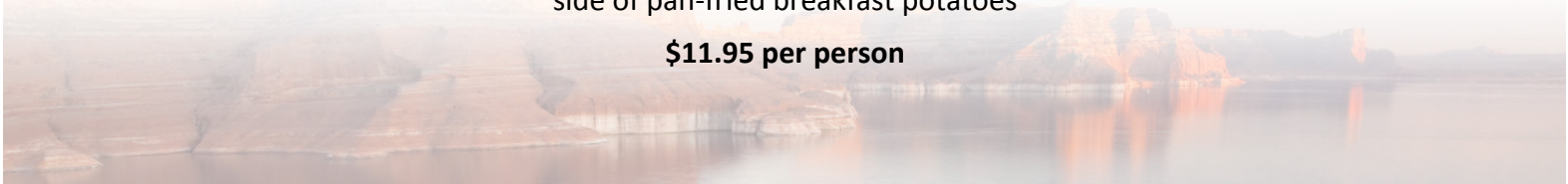
\$10.95 per person

Southwest Gourmet Breakfast

Roasted chili and cheddar scrambled eggs, hickory bacon and sausage, pan-fried potatoes, flour tortillas.

“Roll it up” – wrap your breakfast in a fresh flour tortilla, smothered in green chili sauce, side of pan-fried breakfast potatoes

\$11.95 per person



Breakfast burrito additions

Char grilled flat iron steak	\$ 6.00 per person
Chorizo Sausage	\$ 3.00 per person
Fit for you (low carb, low fat, low cholesterol)	
Assortment of melon, pineapple and fresh berries, low fat fruit yogurt, fresh low fat baked blueberry muffin	\$10.00 per person

Breakfast Style Breakfasts

The Wake Up Call

Assortment of muffins, Danish pastries, selection of chilled Apple, Cranberry, and Orange juice.
Freshly brewed regular and decaffeinated coffee, hot tea

\$11.95 per person

The Bagel Bar

(Minimum 10 persons)

Assorted of bagels; cream cheese, assorted fruit yogurts, selection of chilled Apple and Orange juices,
Freshly brewed regular and decaffeinated Coffee

\$11.95 per person

The Executive

(Minimum 10 persons)

Seasonal Fresh fruit, Assortment of baked muffins, Danish pastries and Croissants, Scrambled eggs,
Bacon, sausage, pan-fried potatoes, Chilled Apple, Cranberry, and Orange Juices, Freshly brewed
regular and decaffeinated coffee, hot tea

"The Southwest Touch"

add local flavor to your buffet

Substitute Breakfast potatoes for Spicy Black Beans; add flour tortilla, Green Chili-Cheddar,
Fresh Cilantro Scrambled Eggs, Charred Tomato Salsa

Unique Breakfast Buffet Enhancements

Add French toast, Maple Butter	\$3.00 per person
Add a Breakfast Burrito Scrambled Eggs, Sausage. Scallions, Cheddar Cheese, Tortilla wrapped. Charred Tomato Salsa	\$3.95 per person



Plated Luncheon

Monte Cristo

Thinly Sliced ham and turkey layered with melted Swiss on Battered egg bread,
served with French Fries

\$16.00 per person

The Grandwich

Sliced Ham/Turkey/Salami/lettuce/
Tomato/Cheddar Cheese/marinated red onion/Mayo on a French Roll

\$18.00 per person

Black Angus Beef Burger

1/3 lb. beef patty/lettuce/Tomato/Onion/pickle

\$17.00 per person

Desert Dipper

Thinly sliced Roast Beef, sautéed onions and peppers/between a French roll, served with au Jus

\$17.00 per person

Southwest Grilled Breast of Chicken

Green Chili/Pepper Jack Cheese/Tomato/Caramelized Onion/Ciabatta Roll

\$18.00 per person

All Sandwiches served with Water and Iced Tea

Choose from the following Items to enhance your lunch experience

Layered Carrot cake with Cream Cheese Frosting	\$3.25 per person
Chocolate Brownie with Cinnamon Whipped Cream	\$3.25 per person
Apple Pie topped with Cheddar Cheese	\$3.00 per person

Luncheon Buffets

(Minimum 40 persons)

Pizza & Wings

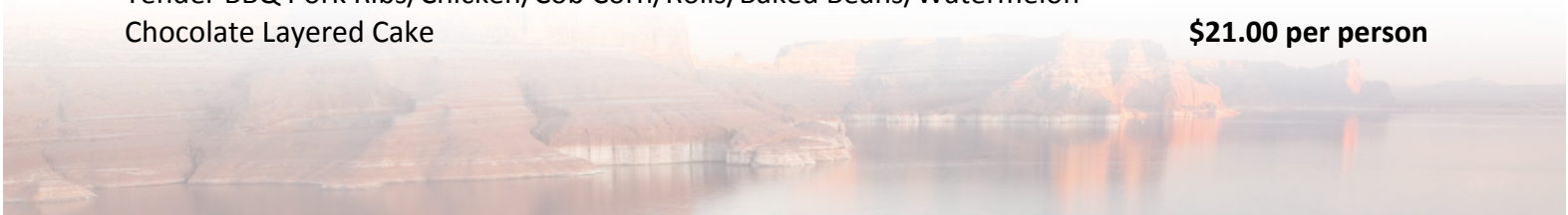
Selection of three wood fired pizzas/mild or spicy wings with
Ranch dressing/house salad/Layered Carrot Cake

\$25.00 per person

The Chuck Wagon

Tender BBQ Pork Ribs/Chicken/Cob Corn/Rolls/Baked Beans/Watermelon
Chocolate Layered Cake

\$21.00 per person



Deli Table

Featuring; sliced Ham, Turkey, Salami, and shaved Roast Beef
Provolone, Cheddar, and Swiss cheeses/Deli Mustard/Mayonnaise
Lettuce/Tomato/Red onion/Assorted Breads/Cole Slaw, Potato and
Pasta Salads, New York Style Cheese Cake and layered Carrot Cake

20.00 per person

Plated Dinners

*All Plated Dinners are Served with a Garden Salad, Fresh Baked Rolls and
Creamery Butter and Dessert Choice*

Cajun Chicken Pasta

Blackened Breast/Scallions/
Fresh Parmesan/Sun-Dried Tomato/
Tossed with penne pasta in Alfredo sauce

\$28.00 per person

Seared Salmon

Grain Mustard/Maple Syrup/
Fresh Rosemary and lemon

\$35.00 per person

Filet Mignon

10oz Filet/Forest Mushroom and cabernet
Demi Glaze

\$38.00 per person

Roast Pork Loin

Bacon wrapped/Stewed Apple/Leek chutney

35.00 per person

Grilled Chicken Breast

Marcella Wine/Mushrooms

\$34.00 per person

Choose Two

Apple Maple Wild Rice

Rice Pilaf

Scallop Potato

Roasted Garlic and Rosemary Potato

Ranch Mashed Yukon Gold Potato

Baby Carrots and Asparagus

Haricot Verts/Baby Green Beans

Ratatouille

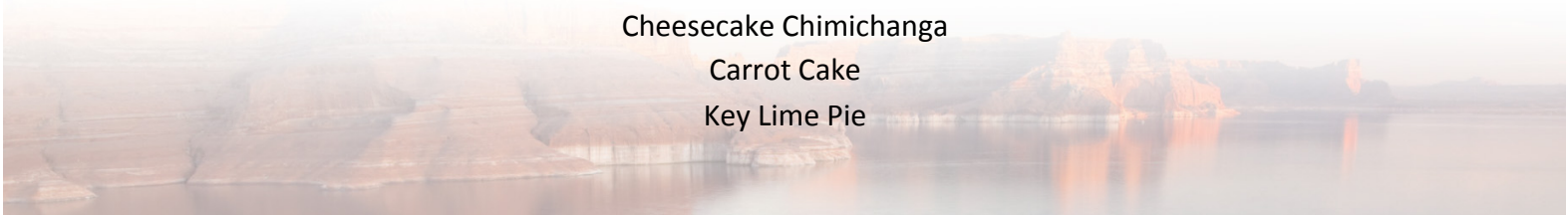
Choose One Dessert

Baked Apple Pie

Cheesecake Chimichanga

Carrot Cake

Key Lime Pie



Dinner Buffets

(Minimum 40 persons)

The Smokehouse Buffet

Tender BBQ Pork Ribs/Fire grilled Chicken Breast/Smoked Kielbasa Sausage/Mini Corn Cobettes
Fresh Baked Rolls and Creamery Butter/Fresh Cole Slaw and Pasta or Potato Salad
New York Style Cheesecake/Layered Carrot Cake

\$32.00 per person

Tour of Italy

Meat or Vegetable Lasagna/Grilled Chicken Marsala
Antipasto Platter/Tossed Caesar Salad with Garlic Croutons/Summer Squash Ratatouille
Fresh bread sticks with Alfredo

Tiramisu/Lemon Tarte

\$29.00 per person

The Point Classic

Garden Green salad assorted Dressings/Pasta Salad
Warm Rolls with Creamery Butter/Chefs fresh Vegetables

Your Choice of Starches

Ranch Mashed Yukon Gold Potato/Rice Pilaf

Entrée Choices

Chicken Marsala/Soy Ginger Seared Salmon Filet /Meat Lasagna
Baked Penne Alfredo with Smoked Ham/Grilled Flat Iron Steak Mushroom Cabernet Demi
Roast Turkey with Sage Dressing/Roast Pork loin with Peppercorns/Wood Fired Pizza

Choose Two Desserts

Layered Carrot Cake/Key Lime Pie/Cheesecake Chimichanga/German Chocolate Layered Cake

Two Entrees \$27.00 per person

Three Entrees \$32.00 per person

Plus applicable taxes and Gratuity



Hors d' Oeuvres

All Hors d' Oeuvres priced per 50 pieces

Black Tiger Shrimp Horseradish Cocktail Sauce/Lemon Wedges	\$100.00
Pinwheels/Turkey Caramelized Onion Asparagus	\$ 75.00
Pinwheels/Lox Cream Cheese Capers	\$ 85.00
Pinwheels/Roast Beef Horseradish Mayo	\$ 75.00
Pinwheels/Shrimp Wasabi Mayo red onion	\$ 85.00
Petite Finger Sandwiches	\$ 70.00
Watermelon Topped With Goat Cheese and Mint	\$ 70.00
Chicken Wings/BBQ/Asian/Hot/Mild	\$ 50.00
Swedish Meatballs	\$ 50.00
Spring Rolls/Sweet Chili Sauce	\$ 75.00
Mini Crab Cakes/Garlic Herb Aioli	\$120.00
Hickory Bacon Wrapped Pineapple	\$ 90.00
Garlic Chicken Hawaiian Style	\$ 50.00

Carving Stations

Prime Rib

Slow Roasted with Cracked Pepper, Garlic and Herbs. We proudly serve only USDA Grade Beef. Served with Au Jus, Creamy Horseradish/Fresh Roll Basket/Dijon Mustard
(Serves 30 People)
\$300.00

Slow Roasted Turkey

Oven – Browned Breast
Cranberry Sauce/Stone Ground Mustard
Fresh Roll Basket *(Serves 40)*
\$225.00

Honey Glazed Ham

Oven Baked/Orange Brown Sugar and Cloves/Fresh Roll Basket *(Serves 40)*
\$175.00

Reception Platters and Themed Breaks

Selections Based on a 25 person minimum purchase, please

Vegetable Crudité

Crisp Garden Vegetables/Layered Around Our House Sweet Chili Ranch.
\$5.75 per person

Fresh Fruit Platter

Fresh Melons/Pineapple/Berries
Yogurt Dipping Sauce
\$6.00 per person

Cheese and Cracker Display

Imported and Domestic Cheeses
Assortment of Crackers/Fruit Garnish
\$6.25 per person

Antipasto Display

Genoa Salami/Pepperoni/Provolone/Marinated Vegetables/Pepperoncini Peppers/Olives
Italian Breads
\$7.25 per person



Chefs Sweet Tooth

Brownies/Assorted Cookies
Lemon bars **\$8.00 per person**

Half Time Break

Freshly Popped Buttered Popcorn/
Jumbo Soft Pretzel with ball Park Mustard/
Fresh Baked Cookies/Corn Chips with fire
Roasted Tomato Salsa **\$10.25 per person**
Add Hot Queso **\$35.00 per qtr.**

East Meets Southwest

Pot Stickers/Spring Rolls/
Mini Tacos/Southwest Egg roll
East West Dipping Sauce
\$13.95 per person

Beverages

Arrowhead Spring Water	\$ 2.50 ea
Fiji Spring Water	\$ 3.50 ea
Perrier Sparkling water liter bottles	\$ 11.95 ea
Assorted Regular and Diet Sodas	\$ 3.00 ea
Fresh brewed regular and Decaffeinated Coffee	\$ 25.00 per gallon
Chilled Fruit Juices	\$ 14.50 48 oz pitchers
Red Bull Energy Drinks	\$ 5.00 ea
Lemonade Iced Tea	\$ 22.00 per gallon
Sparkling Citrus Punch	\$ 22.00 per gallon

Additional Items to Enhance Your Menu

Assorted Mixed Nuts	\$15.00 per pound
Hot "Queso" Dipping Sauce with Chips	\$40.00 per quart

