

# Antelope Point Marina The Point Restaurant Catering Menu 2019



The enclosed catering menu has been designed to guide you in preparing for your special event. From coffee breaks and luncheons, to unique gourmet dinners, our chef will customize a menu specifically tailored for your special occasion. Whether it's for your private party, banquet, wedding or any other important occasion, we strive to make your function special. Our chef will assist in creating detailed preparation and total plate cost for your event based on your preferences. The following information is designed to assist you in planning your event at Antelope Point Marina on Lake Powell. Our facility accommodates up to 150 guests.

There will be an additional 6.9% state tax fee and a 19% gratuity added on all food and beverage services provided.

An additional add on of \$150.00 per person rates apply for Off Premise Events.

Please note: We do not book events on the following holidays: Memorial Day weekend, 4<sup>th</sup> of July, Labor Day weekend, Christmas Eve and day, New Year's Eve and day.

We look forward to serving you!



Please Contact the Special Projects Coordinator, Amber McDaniel at:

P: 928.645.5900 ext. 5064 or Email: [amcdaniel@apmlp.com](mailto:amcdaniel@apmlp.com)

Antelope Point Marina Address: 537 Marina Parkway, Page, AZ 86040

**Breakfast Selections** – All of our breakfast selections include chilled orange or apple juice, regular and decaffeinated coffee, and hot tea selections.

**The Bagel Bar - \$12.00 per person**

Assorted bagels, cream cheese, assorted fruits and yogurts.

**American Classic - \$14.00 per person**

Scrambled eggs, pan-fried potatoes, hickory bacon and sausage, seasonal fruit, assorted breakfast pastries

**The Southwest Touch - \$15.00 per person**

Green chili – cheddar scrambled eggs, pan-fried potatoes, black beans, bacon and sausage, charred tomato salsa, flour tortillas

**Breakfast Enhancements**

French toast with maple butter - additional \$3.00

Pancakes – additional \$2.00

**Break Options**

**Vegetable Crudit  - \$6.00 per person**

Crisp garden vegetables, layered around our house sweet chili

**Cheese & Crackers - \$6.50 per person**

Imported and domestic cheeses, assortment of crackers, fruit garnish

**Fresh Fruit Platter - \$6.00 per person**

Fresh melons, pineapple, and berries with yogurt dipping

**Sweet Tooth - \$8.00 per person**

Brownies, assorted cookies, lemon bars

**Half-Time Break- \$11.00 per person**

Freshly popped buttered popcorn, jumbo soft pretzels with ball park mustard, baked cookies, tortilla chips with fire roasted salsa

Add hot queso – additional \$3.00



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**East Meets Southwest - \$15.00 per person**

Pot stickers, spring rolls, mini tacos, southwest eggrolls, dipping sauce

**Plated Lunch Selections** – All of our lunch selections include water, iced

tea or fountain drinks and a choice of a side\*: tator tots, french fries, sweet potato fries, lattice chips or side salad

(\*Main Salad Entrees do not receive a side)

**Black Angus Beef Burger - \$15.00 per person**

1/3 lb. beef patty, lettuce, tomato, onion, pickle

Add Cheese – \$1.00

**Vegetarian Burger- \$14.00 per person**

Gluten free vegan burger, spring greens, caramelized onion, pesto aioli on naan bread

Add Cheese-\$1.00

**The Monte Cristo - \$16.00 per person**

Thinly sliced ham and turkey, layered with melted swiss cheese on egg battered bread

**The Grandwich - \$16.00 per person**

Sliced ham, turkey, salami, cheddar cheese, lettuce, tomato, marinated red onions, mayo, French roll

**Desert Dipper - \$17.00 per person**

Thinly sliced roast beef, grilled green chilies, sautéed onions and mushrooms, provolone cheese, on a French roll, served with au jus

**Southwest Chicken Sandwich - \$17.00 per person**

Grilled chicken breast, pepper jack cheese, tomato, caramelized onions, on a ciabatta roll

**Chicken Caesar Salad - \$14.00 per person**

Grilled chicken breast, romaine lettuce, garlic croutons, asiago cheese, Caesar dressing

**Gorgonzola Steak Salad - \$18.00 per person**

Mixed greens, grilled sirloin steak, marinated mushrooms, garlic French green beans, gorgonzola crumbles, crispy onion straws, roasted shallot dressing



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**Chopped Salad - \$14.00 per person**

Crisp mixed greens, bacon, tomato, egg, cucumber, shredded cheese blend, choice of dressing

**Plated Dinner Selections** – 60 Guests Maximum. All of our dinner selections include water, iced tea or fountain drinks, side house salad, two side choices\* and dessert choice

(\*Pasta Entree does not come with sides)

**Point Pasta- \$28.00 per person**

Grilled chicken breast, sun-dried tomatoes, artichokes, mushrooms, garlic bread, tossed with bow tie pasta in a parmesan cream sauce

**Grilled Chicken Breast - \$34.00 per person**

Marsala wine sauce with mushrooms

**Seared Salmon - \$35.00 per person**

Grain mustard, fresh rosemary and lemon

**Roast Pork Loin - \$35.00 per person**

Bacon wrapped pork, stewed apples, leek chutney

**Filet Mignon - \$38.00 per person**

10 oz filet, forest mushrooms with a cabernet demi-glace

**Side Choice Options**

Apple maple wild rice

Rice pilaf

Roasted garlic and rosemary roasted potatoes

Ranch mashed Yukon gold potatoes

Carrots and asparagus

Brussel Sprouts with Cranberry and Bacon

Ratatouille – onions, zucchini, tomatoes, eggplant, peppers



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### **Dessert Options**

Baked apple pie  
Cheesecake chimichangas  
Carrot cake  
Key lime pie  
German chocolate layered cake

**Buffet Options** – All of our dinner selections include water, iced tea or fountain drinks

### **Pizza & Wings - \$25.00 per person**

Selection of three wood fired pizzas/ mild or spicy wings with ranch and blue cheese, house salad, choice of dessert

### **The Chuck Wagon - \$27.00 per person**

Tender BBQ pork ribs, grilled chicken, corn on the cob, baked beans, rolls, watermelon, choice of dessert

### **Deli Table - \$25.00 per person**

Ham, turkey, salami, roast beef, provolone, cheddar and swiss cheeses, mustard, mayonnaise, lettuce, tomato, red onion, assorted breads, cole slaw, potato and pasta salad, choice of dessert

### **Tour of Italy - \$32.00 per person**

Meat or vegetable lasagna, grilled chicken marsala, antipasto platter, tossed caesar salad, summer squash ratatouille, bread sticks, choice of two dessert

### **The Smokehouse Buffet - \$32.00 per person**

Tender BBQ pork ribs, grilled chicken breast, smoked kielbasa sausage, corn on the cob, baked rolls and butter, coleslaw, pasta or potato salad, choice of two desserts

### **Dessert Options**

Baked apple pie  
Cheesecake chimichangas  
Carrot cake  
Key lime pie  
German chocolate layered cake  
New York style cheesecake



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## **The Point Classic – Build Your Own Buffet**

This build your own buffet comes with green garden salad, pasta salad, and rolls

**Two Entrees: \$30.00 per person    Three Entrees: \$37.00 per person**

### **Entree Options**

Chicken marsala

Soy ginger seared salmon filet

Meat Lasagna

Baked penne alfredo with smoked ham

Grilled flat iron steak with mushroom cabernet demi-glace

Roast turkey with sage dressing

Roast pork loin with peppercorns

Wood fired pizza

Prime rib\* (there will be a \$5.00 upcharge per person to have prime rib as an entrée selection. There is also a separate chef attendant fee)

### **Side Choice Options – choose two:**

Rice pilaf

Roasted garlic and rosemary roasted potatoes

Ranch mashed Yukon gold potatoes

Carrots and asparagus

Brussel Sprouts with Bacon and Cranberries

Ratatouille – onions, zucchini, tomatoes, eggplant, peppers

### **Dessert Options – choose two**

Baked apple pie

Cheesecake chimichangas

Carrot cake

Key lime pie

German chocolate layered cake

New York style cheesecake



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**Hors d' Oeuvres Options** – All of hors d' oeuvres are priced per 50 pieces

Black tiger shrimp with horseradish cocktail sauce and lemon wedges	<b>\$100.00</b>
Turkey, caramelized onion, and asparagus pinwheels	<b>\$75.00</b>
Lox, cream cheese, and caper pinwheels	<b>\$85.00</b>
Roast beef and horseradish mayo pinwheels	<b>\$75.00</b>
Shrimp, wasabi mayo and red onion pinwheels	<b>\$85.00</b>
Petite finger sandwiches	<b>\$70.00</b>
Watermelon topped with goat cheese and mint	<b>\$70.00</b>
Chicken wings with BBQ, Asian, hot and mild sauces	<b>\$100.00</b>
Swedish meatballs	<b>\$50.00</b>
Spring rolls with sweet chili sauce	<b>\$75.00</b>
Mini crab cakes with a garlic herb aioli	<b>\$120.00</b>
Hickory bacon wrapped pineapple	<b>\$90.00</b>
Garlic chicken Hawaiian style	<b>\$50.00</b>

**Carving Stations\*** – All carving stations include a fresh roll basket.

(\*A chef attendant fee of \$150.00 will be applicable to all items)

**Honey Glazed Ham - \$225.00 per ham (Serves 40)**

Oven baked ham, glazed with orange, brown sugar and cloves

**Slow Roasted Turkey - \$275.00 per turkey (Serves 40)**

Oven roasted brown breast turkey, with cranberry sauce and stone ground mustard

**Prime Rib - \$350.00 per prime rib (Serves 30)**

Slow roasted with cracked pepper, garlic and herbs, served with au jus and creamy horseradish. We proudly serve only USDA grade beef.





## **Additional Catering Information**

### **Prices**

All quoted prices are subject to change. Prices will be guaranteed one year in advance only when a signed contract is executed and the 30% BEO deposit is received. Otherwise all food and beverage prices are guaranteed ninety (90) days prior to the date of the function. Please note that all buffet menus are offered with a minimum order requirement and are offered for a maximum of two (2) continuous hours. We will assess a taxable service charge for each additional half hour.

### **Menu Selection**

Antelope Point Marina requires the menu selections and details to be finalized two (2) weeks prior to your function. Once the Banquet Event Order is finalized they will need to be signed and returned at least ten (10) days prior to the scheduled event. The Banquet Event Order will serve as the food and beverage contract.

### **Guarantee of Attendance**

Final guaranteed attendance must be provided TWO WEEKS in advance of the wedding. If no guarantee is given, the host is responsible for the contracted number. Charges for guests over the guaranteed count will be payable upon the conclusion of the event. If fewer than the guaranteed number of guests attend the function, the client is charged the original guaranteed number. An increase in attendees after the due date will be subject to an additional \$3.00 per person plus service charge and sales tax increase to the price of that menu or item and is subject to possible substitution of other items based on availability.

### **Final Consultation Meeting**

Approximately 30 days prior to event, a final consultation meeting will be held either in person or by phone. At that time, room layout, event timeline and any last-minute details will be discussed.

### **Deposit & Payment Information**

All events must be reserved at least 60 days before your requested date. A 30% deposit of the estimated cost is required to hold the date. The remaining balance is due 30 days before your event with a signed contract and credit card number on file. A Banquet Event Order (food & beverage details) must be finalized at least 14 days before the wedding. Events will not take place until all payments due are received. Payment can be by cash, credit card or check. Charges for guests over the guarantee or other charges are payable upon the conclusion of the event.

### **Service Charges & Taxes**

A standard service charge of 19% will be added on all food and beverages served. Food and non-alcoholic beverages are also subject to 6.9% Arizona sales tax.

### **Cancellation**

Events cancelled prior to 90 days before scheduled date will be entitled to a refund of 100% of advance deposit. No refunds will be extended to cancellations within 10 days of event.



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