

**KONOCTI*HARBOR*RESORT*&*SPA
BANQUET*MENU**

BREAKFAST

Konocti Continental - \$9.95

Orange Juice

Assorted Breakfast Breads to Include:

***Petite Croissants, Danish, Sticky Nut Buns,
Bear Claws & Muffins***

Butter & Preserves

Coffee, Decaf, and Assorted Tea's

With Bagels and Cream Cheese - \$10.95

Cobb Mountain Continental - \$11.95

Assorted Juices

Sliced Fresh Fruit

Assorted Breakfast Breads to Include:

***Petite Croissants, Danish, Sticky Nut Buns,
Bear Claws & Muffins***

Butter & Preserves

Coffee, Decaf, and Assorted Tea's

With Bagels and Cream Cheese - \$12.95

BREAKFAST ENTREES

The Sunrise - \$12.50

Choice of Juice

Scrambled Eggs

Choice of Bacon or Sausage

North of the Bay - \$13.50

Choice of Juice

**The Classic Eggs Benedict; and English muffin Topped
With Canadian bacon, Poached Eggs and
Hollandaise Sauce**

*****Breakfast Entrees are accompanied with Breakfast Potatoes, Hot Biscuits,
Butter & Preserves, Coffee and Assorted Hot Tea**

**15% SERVICE CHARGE AND 8.25% SALES TAX
NOT INCLUDED**

**KONOCTI*HARBOR*RESORT*&*SPA
BANQUET*MENU**

BREAKFAST BUFFETS

(Minimum of 25 people)

The Lake County Special - \$12.00

Assorted Juices

Fresh Fruit

Choice of French Toast

Or

Waffles with Syrup

Bacon & Sausage

Coffee, Decaf, and Assorted Tea's

With Scrambled Eggs Americana - \$12.95

The Pomo Special - \$14.00

Assorted Juices

Sliced Fresh Fruit

Scrambled Eggs

Bacon & Sausage

Breakfast Potatoes

Biscuits & Gravy

Preserves & Butter

Coffee, Decaf, and Assorted Tea's

The Pow Wow Special - \$14.00

Assorted Juices

Sliced Fresh Fruit

Scrambled Eggs

Assorted Breakfast Breads to Include:

Petite Croissants, Danish, Sticky Nut Buns,

Bear Claws, & Muffins

Breakfast Potatoes

Assorted Cereals & Granola

Coffee, Decaf and Assorted Tea's

**15% SERVICE CHARGE AND 8.25% SALES TAX
NOT INCLUDED**

**KONOCTI * HARBOR * RESORT * & * SPA
BANQUET * MENU**

LUNCHEON MENU

*****Cold Lunch Entrée selections-Include Warm Bread Sticks
And Carrot Cake for Dessert*****

Butter Leaf Salad - \$12.95
Butter Leaf & Mesculine Salad Mix Tossed
with Green Apples, Sweet Walnuts, Bleu
Cheese Crumbs, Sun Dried Cranberries
And Balsamic Vinaigrette

Sandwich & Salad - \$12.95
(This Selection Does Not Include Bread Sticks)
Ham, Turkey, Roast Beef, Cheddar & Swiss
Cheese Sandwich with Lettuce, Tomato,
Onion & Pickles, Served on a French Roll,
Accompanied by Potato Salad

Grilled Chicken Caesar Salad - \$13.50
Grilled Chicken Breast, Romaine Lettuce,
Croutons, Caesar Dressing, Parmesan Chips and a Lemon Twist

HOT LUNCH ENTRÉE SELECTIONS

(All Hot Lunch Entrees Include Tossed Green Salad with Ranch Dressing)

Grilled Chicken Breast - \$15.50
Grilled Chicken Breast Topped with Pineapple Salsa, Broccoli, Rice Pilaf
And Chocolate Cake for Dessert

Roasted Pork Loin - \$15.95
Served With a Mushroom-Pork Sauce, Apple Compote, Mashed Potatoes, Glazed
Baby Carrots and Peach Pie for Dessert

Oriental Stir Fry - \$15.00
Choice of Gingered Chicken or Vegetarian; Served with
Steamed Rice, an Egg Roll, Pot Stickers, and Coconut Cake
For Dessert

Roasted Tri-Tip - \$16.95
Slow Roasted Tri-Tip, Topped with a Mushroom Sauce; served with Garlic
Mashed Potatoes and Asparagus, and
Warm Apple Pie for Dessert

Italian Sausage - Penne Pasta - \$16.95
Penne Pasta Sautéed with Italian Sausage, Calamata Olives, Wild Mushrooms,
Sun-Dried Tomatoes, Fresh Herbs and White Wine
And Spumoni Ice Cream for Dessert

**15% SERVICE CHARGE AND 8.25% SALES TAX
NOT INCLUDED**

KONOCTI*HARBOR*RESORT*&SPA BANQUET MENU

LUNCH BUFFET

(All Lunch Buffets Include the Konocti Salad Bar)
(Minimum of 25 People)

Konocti Salad Bar Includes the Following:

Tossed Greens, Cherry Tomatoes, Sliced Cucumber, Croutons, Sliced Mushrooms, Potato Salad, Baby Corn, Fresh Fruit, Seasonal Salad, Sliced Beets, 3-Bean Salad and Two Dressings

Chuck Wagon Lunch Buffet - \$19.50

Choice of two of the Following: Sliced Tri-Tip, BBQ Pork Spare Ribs or BBQ Chicken; Country Style Green Beans with Bacon & Onions, Quartered Potatoes with Herbs, Jalapeno Corn Bread and Apple Pie for Dessert
Coffee, Decaf, Assorted Tea's

Luau Lunch Buffet - \$18.95

Roasted Red Pork, Teriyaki Chicken, Steamed Rice, Stir Fried Vegetables, Potato Rolls and Coconut Cream Pie for Dessert
Coffee, Decaf, Assorted Tea's

Konocti Deli Buffet - \$18.95

Assorted Cold Cuts: Ham, Turkey, Roast Beef and Salami; Assorted Cheeses: Swiss, Cheddar and Jack; Assorted Breads: Wheat, Sourdough, Rye and Dutch Crunch Rolls; Appropriate Condiments: Lettuce, Pickle, Onion and Tomato
And Chocolate Cake for Dessert
Coffee, Decaf, Assorted Tea's

BOX LUNCHES

The Quick Getaway - \$11.50

Turkey & Ham Sandwich with Swiss cheese on Your Choice of a French Roll Or Croissant...Served With Fresh Fruit, Potato Chips, and Granola Bar
Soda or Bottled Water

Italian Submarine - \$11.50

Turkey, Ham & Salami with Provolone & Mozzarella Cheese on a French Roll, Served with a Packet of Italian Dressing, Fresh Fruit, Potato Chips, Granola Bar
Soda or Bottled Water

15% Service Charge and 8.25% Sales Tax
Not Included

**KONOCTI*HARBOR*RESORT*&*SPA
BANQUET*MENU**

DINNER MENU

Dinner Entrees Include Choice of a Spinach Salad with Honey-Dijon Bacon Dressing, Caesar Salad or Tossed Green Salad with Ranch Dressing; Dinner Rolls With Butter, Coffee, Decaf and Assorted Tea's

Filet Mignon - \$31.00

A Tender Pepper Crusted Filet Mignon Wrapped In Bacon & Served With Wild Mushroom Demi Glace, Grilled Red Potatoes, Fresh Broccoli And Dark Fudge Chocolate Cake For Dessert

Broiled Salmon - \$24.50

Fresh Salmon Served With Lemon-Dill Sauce, Konocti Rice Pilaf, Baby Carrots And Kona Cheesecake for Dessert

Chicken Breast Florentine - \$19.95

A Chicken Breast Filled With Spinach & Shiitake Mushrooms, Served With Marsala-Mushroom Wine Sauce, Accompanied By Oven Roasted Red Potatoes, Fresh Cauliflower And New York Cheesecake with Mango Sauce For Dessert

Filet Mignon & Skewered Prawns - \$35.00

Tenderloin of Beef Served on Wild Mushroom Demi-Glace, Large Prawns Served on a Skewer; Accompanied by Fresh Asparagus, Grilled Red Potato And Strawberry Margarita Cheesecake for Dessert

**15% Service Charge and 8.25% Sales Tax
Not Included**

**KONOCTI*HARBOR*RESORT*&*SPA
BANQUET*MENU**

DINNER MENU

Dinner Entrees Include Choice of a Spinach Salad with Honey-Dijon Bacon Dressing, Caesar Salad or Tossed Green Salad with Ranch Dressing; Dinner Rolls With Butter, Coffee, Decaf and Assorted Tea's

Roasted Prime Rib - \$26.50

Tender Slow Roasted Prime Rib Served with Au-Jus & Creamed Horseradish, Baked Potato, Fresh Baby Carrots and Amaretto Mousse Cake For Dessert

Chicken Breast Piccata - \$19.95

Boneless Chicken Breast Topped with Caper-Lemon Sauce; Accompanied by Konocti Rice Pilaf, Sautéed Zucchini and Carrot Cake for Dessert

Konocti Vegetarian Plate - \$19.95

Vegetarian Meatballs Served Over Spinach Fettuccini and Topped With a Port-Cream Sauce, Dessert

Konocti Vegan Plate - \$21.95

Artichoke Heart Filled with A Grilled Vegetable Ratatouille; Served on A Pecan-Saffron Rice Pilaf; Accompanied by Grilled Beef Steak Tomatoes & Topped with A Balsamic Vinaigrette, Dessert

**15% Service Charge and 8.25% Sales Tax
Not Included**

KONOCTI*HARBOR*RESORT*&*SPA BANQUET * MENU

DINNER BUFFETS

MINIMUM OF 40 PPL

Country B.B.Q. Buffet - \$24.95

Assorted Relish Tray (Includes Black & Green Olives, Pepperoncini's, Baby Corn, Swiss Cheese, Green Onions & Cherry Tomatoes) Tossed Green Salad with Ranch & Italian Dressing, Cole Slaw, Potato Salad, Corn on the Cob, Baked Beans or Oven Roasted Potatoes with Red Onions, Country Corn Muffins with Honey Butter; Choice of Two of the Following: BBQ Chicken, BBQ Beef Ribs or BBQ Country Pork Spare Ribs, Coffee, Decaf and Assorted Tea's
Apple Cobbler For Dessert

With Carved Tri-Tip - \$25.95

With Carved Prime Rib - \$27.50

ADD THAT EXTRA SPECIAL TOUCH TO THE COUNTRY B. B. Q. BUFFET LET OUR EXPERIENCED STAFF CREATE THAT TRUE WILD WEST COUNTRY FEELING. FOR AN EXTRA **\$6.00 PER PERSON** FOR YOUR CHOSEN MENU, WE WILL PROVIDE THE FOLLOWING: A COMPLIMENTARY COW PERSON HAT & BANDANAS; OUR SERVICE STAFF DRESSED IN WESTERN ATTIRE; HOUSE PIPED COUNTRY & WESTERN MUSIC; RED AND WHITE CHECKERED TABLECLOTHS; AND A FULLY DECORATED BUFFET LINE WITH ALL THE WILD WEST DECORATIONS.

Hawaiian Luau Buffet - \$25.95

Curried Chicken Salad, Tropical Fruit Salad, Grilled Mahi Mahi with Pineapple Salsa, Roasted Red Pork, Teriyaki Chicken, Stir Fry Vegetables, Pork Fried Rice, Potato Rolls
Coffee, Decaf and Assorted Tea's
Kona Coffee Cheesecake For Dessert

EXPERIENCE A LUAU THE WAY IT SHOULD BE...

WITH A FULLY THEMED LUAU BUFFET

OUR EXPERIENCED STAFF WILL CREATE THAT TROPICAL LUAU EXPERIENCE FOR AN ADDITIONAL **\$5.00 PER PERSON**. THIS EXPERIENCE WILL INCLUDE: COMPLIMENTARY FLOWERED LEIS FOR EVERYONE; OUR SERVICE STAFF DRESSED IN TROPICAL APPAREL; HOUSE PIPED HAWAIIAN MUSIC. LUAU STYLE TABLE SKIRTS & TABLECLOTHS; A FULLY DECORATED BUFFET LINE AND TABLES WITH ALL THE FAVORITES OF THE TROPICS.

**15% SERVICE CHARGE & 8.25% SALES TAX
NOT INCLUDED**

**KONOCTI*HARBOR*RESORT*&*SPA
BANQUET*MENU**

DINNER BUFFETS

MINIMUM OF 40 PPL

Italian Buffet - \$24.95

Antipasti Trays (Includes Black & Green Olives, Swiss Cheese, Cherry Tomatoes, Salami, Green Onions & Artichoke Hearts), Tomato-Basil Salad, Tortellini Salad, Meat Lasagna, Italian Vegetables, Herbed Bread Sticks, Penne Pasta with Sun Dried Tomatoes, Portobello Mushroom Raviolis with an Herbed Olive Oil, Chicken Marsala, Egg Plant Parmagiana
Coffee, Decaf and Assorted Tea's
Tiramisu For Dessert

Add Carved Prime Rib - \$26.50

Konocti Dinner Buffet - \$25.95

Fresh Vegetable Tray, Tossed Green Salad with Ranch & Italian Dressing, Two Seasonal Salads, Broccoli Florets, Konocti Rice Pilaf, Hot Rolls, & Butter, Choice of Two of the Following: Teriyaki Sirloin Strips, Roast Pork Loin With a Natural Sauce, Baked Salmon with Lemon-Dill Sauce, Veggie Plate Or Chicken Breast with a Light Cream Sauce
Coffee, Decaf and Assorted Tea's

New York Cheesecake with Melba Sauce For Dessert

Add Carved Prime Rib - \$27.50

South of the Border Buffet - \$25.50

Roasted Corn & Wild Rice Salad, House Salad with Dressings, Tri-Colored Tortilla Chips & Salsas (House Salsa, Pico de Gallo, Tomatillo);

Build Your Own Chicken Fajita & Meat Taco Bar...with Hard Corn Tortillas & Flour Tortillas; All the Appropriate Condiments; Chicken Enchiladas; Chili Verde; Spanish Rice, Re-fried Beans; Mexi Style Cut Corn.

Coffee, Decaf and Assorted Tea's
Flan with Vanilla Sauce for Dessert

**15% SERVICE CHARGE & 8.25% SALES TAX
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**KONOCTI*HARBOR*RESORT*&*SPA
BANQUET * MENU**

BREAK SERVICE - BREADS

**Assorted Breakfast Breads - \$5.00/per person
(minimum 10 people)**

**Selection Includes: Petite Croissants, Danish, Sticky Nut Buns,
Bear Claws and Muffins
Served with Butter and Preserves**

**Assorted Nuts - \$19.00/pound
(one-pound minimum)
one pound serves 6 people**

**Large Soft Pretzels- \$4.00/each
(one-dozen minimum)
Served with a Honey-Mustard Dip**

**Cookies- \$15.50/dozen
(Two dozen minimum)
Freshly baked Assortment Includes: Oatmeal Raisin,
Chocolate Chip and Sugar Cookies**

**Brownies- \$16.00/dozen
(Two dozen minimum)
Freshly baked**

**Trail - Snack Mix- \$12.00/pound
(one-pound minimum)
one pound serves 6 people**

**15% Service Charge and 8.25% Sales Tax
Not Included**

**KONOCTI*HARBOR*RESORT*&*SPA
BANQUET * MENU**

BREAK SERVICE - BEVERAGES

**Brewed Coffee - \$22.00/gallon
Regular and Decaffeinated – One Gallon Serves 18 Cups**

Assorted Teas - \$2.00/tea bag

Iced Tea - \$8.00/pitcher

**Assorted Soda's - \$2.00/can
Regular and Diet**

Aquafina Bottled Water - \$2.00/bottle

**Assorted Juice's - \$13.00/pitcher
Orange, Cranberry, Apple, Tomato and Grapefruit
One Pitcher Serves 10 Glasses**

Apple Cider - \$12.50/bottle

Fruit Punch - \$8.00/pitcher

**15% Service Charge and 8.25% Sales Tax
Not Included**

**KONOCTI*HARBOR*RESORT*&*SPA
BANQUET * MENU**

HORS D'OEUVRES AND PLATTERS

CHILLED TEMPTATIONS

Fresh Fruit Kabobs - \$18.00/dozen
(three-dozen minimum)

Prociutto Wrapped Cantaloupe - \$18.00/dozen
(three-dozen minimum)

Deviled Eggs - \$16.50/dozen
(three-dozen minimum)

Assorted Canapés...Made in House - \$18.00/dozen
(three-dozen minimum)

Large Peeled Shrimp - \$25.00/dozen
(five-dozen minimum)

Asian B.B.Q. Pork Tenderloin - \$32.00/platter (30 pieces)

CHEESE, CRACKER & GRAPE PLATTER

Small...serves 10-20 people - \$40.00

Medium...serves 30-40 people - \$60.00

Large...serves 50-60 people - \$90.00

FRESH FRUIT PLATTER

Small...serves 10-20 people - \$40.00

Medium...serves 30-40 people - \$60.00

Large...serves 50-60 people - \$90.00

Fresh Vegetable Tray - Serves 30 People - \$70.00

Choice of Dips: Honey Dijon Mustard or Caramelized Red Onion Dip...

Artichoke-Crab Dip - \$65.00

Baked in a Bread Bowl w/Crustinis

Serves 20 people

Chips and Salsa - \$35.00/platter
serves 20 people

15% Service Charge and 8.25% Sales Tax
Not Included

**KONOCTI*HARBOR*RESORT*&*SPA
BANQUET * MENU**

HORS D'OEUVRES AND PLATTERS

HOT EXPECTATIONS

Pork Pot Stickers - \$18.50/dozen
Served with Plum Sauce, Hot Mustard & Soy Sauce
(three-dozen minimum)

Swedish Meatballs - \$18.95/dozen
(three-dozen minimum)

Vegetarian Spring Rolls - \$22.50/dozen
Served with Chinese Hot Mustard & Mango Sauce
(three-dozen minimum)

B.B.Q. Saint Louis Style Pork Ribs - \$21.00/dozen
(three-dozen minimum)

Teriyaki Chicken Wings - \$16.00/dozen
(three-dozen minimum)

Chicken Drumettes - \$17.00/dozen
(three-dozen minimum)

**15% Service Charge and 8.25% Sales Tax
Not Included**

**KONOCTI*HARBOR*RESORT*&*SPA
BANQUET*MENU**

CATERING BEVERAGE SERVICE

Beverages

Premium Brands - \$7.00 & Up
Call Brands - \$6.00
House Brands - \$5.00

Beers

Imported & Micro Brew - \$4.75
Domestic - \$3.75
Imported Keg of Beer - \$380.00
Domestic Keg of Beer - \$280.00

Wine

Wine available by the Glass

Corkage Fee \$10.00/Bottle

15% Service Charge and 8.25% Sales Tax
Not Included