



C O R P O R A T E M E N U S

2 0 2 4



B R E A K F A S T B U F F E T

*Minimum 20 Guests
Served until 11 AM*

Served with Fresh Sliced Seasonal Fruit
Roasted Breakfast Potatoes,
Chilled Orange Juice, Cranberry Juice, Coffee, and Tea

Choose One:

Assorted Bagels and Cream Cheese
Fresh Danish from the Thanksgiving Point Bakery
Assorted Breakfast Muffins
Assorted Individual Yogurt with Thanksgiving Point House Granola
Assorted Cold Cereals Served with 2% Milk
Steel-Cut Oatmeal with Dried Fruits, Chopped Pecans, and Brown Sugar

Choose One:

Farm Fresh Scrambled Eggs with Cheddar Cheese
Scrambled Eggs with Ham and Chives
Traditional Eggs Benedict with Hollandaise Sauce*
**Additional \$6.50 per person*

Choose One:

Country Style Pit Ham
Honey Cured Hardwood Smoked Bacon
Maple Pork Sausage Links
Choose two for an additional \$4.50 per person

Choose One:

Sourdough-Cinnamon French Toast with Orange-Pecan Maple Syrup
Buttermilk Blueberry Pancakes with Orange-Pecan Maple Syrup
House Made Biscuits and Sausage Gravy

\$25



B R E A K F A S T

*Minimum 20 Guests
Served until 11 AM*

RISE AND SHINE BREAKFAST

Fresh Danish and Muffins from the Thanksgiving Point Bakery
Chilled Orange Juice, Cranberry Juice, Coffee, and Tea

\$14

CONTINENTAL BREAKFAST

Fresh Danish and Muffins from the Thanksgiving Point Bakery
Fresh Seasonal Sliced Fruit
Chilled Orange Juice, Cranberry Juice, Coffee, and Tea

\$16

HEALTHY START BREAKFAST

Fresh Seasonal Sliced Fruit
House Made Granola with Individual Yogurt
Steel-Cut Oatmeal with Brown Sugar, Dried Fruit, and Nuts
Grapefruit Sliced in Half
Assorted Cold Cereal with 2% Milk
Chilled Orange Juice, Cranberry Juice, Tomato Juice, Coffee, and Tea

\$18

ALL AMERICAN BREAKFAST BUFFET

Fresh Danish and Muffins from the Thanksgiving Point Bakery
Fresh Seasonal Sliced Fruit
Farm Fresh Scrambled Eggs with Cheddar Cheese
Roasted Breakfast Potatoes
Choose One: Country Style Pit Ham, Honey Cured Hardwood Smoked Bacon, *or* Maple Pork Sausage Links
Choose two for an additional \$4.50 per person
Chilled Orange Juice, Cranberry Juice, Coffee, and Tea

\$22

THE SOUTHWESTERN BREAKFAST BUFFET

Fresh Seasonal Sliced Fruit
Southwestern Scrambled Eggs with Onions, Chorizo Sausage, Bell Peppers, and Mushrooms
Served with Warm Flour Tortillas, Sour Cream, Guacamole, House-Made Salsa,
Cheddar and Pepper Jack Cheeses
Roasted Breakfast Potatoes
Choose One: Country Style Pit Ham, Honey Cured Hardwood Smoked Bacon, *or* Maple Pork Sausage Links
Choose two for an additional \$4.50 per person
Chilled Orange Juice, Cranberry Juice, Coffee, and Tea

\$23

*Please Include an Additional 20.5% Service Charge and Sales Tax to All Catering Services
Prices and Menu Items Subject to Change*



LUNCH BUFFETS

*Minimum 20 Guests
Served from 11-3 PM*

All Lunch Buffets are Served with House Rolls and Dessert
Choose One Beverage: Lemonade, Strawberry Lemonade, Sparkling Cranberry,
Sparkling Apple, or Sparkling Cranberry-Apple

Salads

Choose Two:

- Garden Greens with Grape Tomatoes, Cucumbers, and Purple Onions with Buttermilk Ranch Dressing
- Strawberry Spinach and Basil Salad with Bacon, Red Onions, Goat Cheese, Toasted Almonds with Berry Vinaigrette
- Harvest Greens with Salt Roasted Beets, Strawberries, Oranges, Feta Cheese with Orange-Honey Vinaigrette
- Romaine with Seasoned Focaccia Croutons, Parmesan Cheese with Caesar Dressing
- Italiana Chopped Salad, with Yellow Peppers, Cucumbers, Red Onions, Black Olives, Chiffonade Basil and Parmesan Cheese with Italian Vinaigrette
- Orzo Salad with Roasted Tomatoes Fresh Basil, Feta Cheese, Kalamata Olives and Roasted Garlic Olive Oil
- Tomato and Cucumber Salad with Bermuda Onions and Balsamic Vinaigrette
- Capresé Salad with Fresh Mozzarella, Tomatoes and Basil
- Pineapple, Strawberry, and Grape Salad Tossed with Basil
- Mandarin Cavatappi Pasta Salad, with Spinach Pine- Nuts, and Dried Cranberries

Sides

Choose One:

- Roasted Trio of Potatoes
- Rustic Garlic Mashed Yukon Gold Potatoes
- Coconut Jasmine Rice
- Confetti Orzo Pasta with Bruniose Vegetables
- Maple Whipped Sweet Potatoes
- Yukon Gold Potato Gratin*
- *Additional Choice \$3 per person*

Vegetables

Choose One:

- Sautéed Vegetable Squash Medley
- Glazed Carrots with Local Honey
- Broccoli Au Gratin
- Seasonal Grilled Vegetables
- Green and Yellow English Bean Sauté with Onions and Red Peppers
- *Additional Choice \$3 per person*



LUNCH BUFFETS

*Minimum 20 Guests
Served from 11-3 PM*

*For Multiple Entrée Choices, the Higher Priced Entrée will be charged,
Plus an Additional \$8 per each Additional Entrée
Limit of Three Entrée Selections*

Pasta/Vegetarian

Three Cheese Lasagna with Provolone, Mozzarella and Ricotta with House Marinara
\$23

Tri-Color Cheese Tortellini, with Red Alfredo
\$24

Grilled Portobello Mushrooms with Herb Pomodoro Sauce
\$24

Poultry

Herb Roasted Airline Chicken Breast Served with Natural Jus
\$27

Pan Seared Chicken Marsala Served with Forest Mushroom Marsala Cream Sauce
\$28

Chicken Piccata with Lemon White Wine and Capers
\$27

Roast Turkey Breast with Traditional Sage Dressing and Turkey Gravy
\$27

Pork

Seared Black Pepper Pork Loin with Pineapple Demi
\$27

Roasted Pork Loin with Onion Marmalade
\$27

Fish

Pan Seared Salmon with Red Miso Sauce
\$31

Almond Crusted Idaho Red Trout Filet with Asian Cream Sauce
\$31

Beef

Grilled Beef Sirloin with Watercress Chimichurri
\$31

Thanksgiving Point Meat Loaf with Sweet Chili Ketchup
\$27

Roasted New York Strip Loin with Mushroom Red Wine Demi
\$33

Dessert

See Attached Dessert Menu

*Please Include an Additional 20.5% Service Charge and Sales Tax to All Catering Services
Prices and Menu Items Subject to Change*



THEMED LUNCH BUFFETS

*Minimum 20 Guests
Served from 11-3 PM*

Choose One Beverage: Lemonade, Strawberry Lemonade, Sparkling Cranberry, Sparkling Apple, or Sparkling Cranberry-Apple

ALL AMERICAN LUNCH BUFFET

Mixed Greens Salad Served with Buttermilk Ranch Dressing
Apple Cole Slaw, Red Bliss, and Yukon Gold Potato Salad
Chili-Dusted Corn on the Cob, Baked Beans

Choose of Two Entrées:

Flame-Grilled 1/3 Pound Burgers, Grilled BBQ Chicken,
Beer-Braised Bratwurst with Sauerkraut, *or* All Beef Hot Dogs

Served with Appropriate Condiments Including Sliced Tomatoes, Red Onions,
Green Leaf Lettuce, Pickles, Mayo, Ketchup, and Mustard
Swiss and Cheddar Cheeses

Choose One Dessert

\$27

SOUTHWESTERN BUFFET

Home-Made Corn Tortilla Chips, House Salsa,
Refried Beans, Spanish Style Rice

Served with Flour Tortillas, Tostada Shells, Sour Cream, Shredded Lettuce, Guacamole,
Diced Tomatoes, Cheddar, and Pepper Jack Cheeses

Choose Two Entrées:

Marinated Grilled Chicken Fajitas, Steak Fajitas, Chipotle Pork Barbacoa, or Cheese Enchiladas

Choose One Dessert

\$30

ROCKY MOUNTAIN BARBEQUE

House Rolls and Butter

Mixed Greens Salad with Tomatoes, Cucumbers, and Red Onions

Served with Ranch Dressing and Strawberry Balsamic Vinaigrette

Apple Cole Slaw, Red Bliss, and Yukon Gold Potato Salad

Chili-Dusted Corn on the Cob, Baked Beans

St. Louis Style Ribs, Smoked Chicken Quarters with Mango Chipotle BBQ Sauce

Choose One Dessert

Add Au Gratin Potatoes \$4 per person

\$33



THE M E D L U N C H B U F F E T S

*Minimum 20 Guests
Served from 11-3 PM*

Choose One Beverage: Lemonade, Raspberry Lemonade, Sparkling Cranberry,
Sparkling Apple, or Sparkling Cranberry-Apple

PACIFIC RIM BUFFET

Oriental Pasta Salad

Spinach Salad with Mandarin Oranges, Snap Peas, Onions, Grape Tomatoes with a Sesame Soy Dressing

Choose One Side: Ham Fried Rice, Jasmine Rice, *or* Lo Mein Noodles

Stir Fry Vegetables

Choose Two Entrées:

Orange Chicken, Teriyaki Chicken Breast,

Spicy Beef and Broccoli, Sweet and Sour Chicken, *or* Korean BBQ Flank Steak

Grilled Mahi Mahi with Asian Soy Glaze for an Additional \$6.50 per person

Served with Fortune Cookies

Choose One Dessert

\$29

DELI BOARD BUFFET

Freshly Baked Assorted Breads

Garden Greens Salad with Grape Tomatoes, Cucumbers, and Red Onions

Served with Ranch and Strawberry-Balsamic Vinaigrette

Smoked Turkey, Cured Ham, Slow Roasted Beef, Cheddar, Swiss, and Provolone Cheese

Choose One Specialty Salad:

Mandarin Cavatappi Pasta Salad, Orzo Pasta Salad,

Tomato Cucumber Salad, *or* Capresé Salad with Fresh Mozzarella

Served with Sliced Tomatoes, Red Onions, Green Leaf Lettuce, Dill Pickle Spears, Mayo, and Mustard

Served with Potato Chips

Freshly Baked Cookies and Brownies from the Thanksgiving Point Bakery

Add Soup for \$5 per person

*Potato-Bacon Chowder, Broccoli-Bacon Cheddar, Maple-Butternut Squash,
Cream of Tomato and Basil, Garden Vegetable, House Chili, *or* Chicken Noodle*

Served with Soup Crackers - Additional Soups Available Upon Request

\$26

ITALIAN BUFFET

Garlic Herb Rolls

Classic Caesar Salad

Sautéed Squash, Tomatoes, and Sweet Onions with Fresh Basil

Choose One Entrée:

Chicken Roma with Spinach, Prosciutto, Mozzarella Cheese,

Marinated Sun-Dried Tomatoes with Pesto Cream Sauce,

Seared Black Pepper Pork Loin with Garlic Demi

Choose One Pasta Dish *or* One Pasta with Two Sauces:

Tri-Color Cheese Tortellini, with Red Alfredo,

Three Cheese House Lasagna, *or* Spinach and Mushroom Alfredo Lasagna

Pasta Choices: Penne *or* Cavatappi

Sauces Choices: Marinara, Alfredo, Pesto Cream, *or* Bolognese

Choose One Dessert

\$29



THEMED LUNCH BUFFETS

*Minimum 20 Guests
Served from 11-3 PM*

Choose One Beverage: Lemonade, Strawberry Lemonade, Sparkling Cranberry, Sparkling Apple, or Sparkling Cranberry-Apple

LUAU BUFFET

House Rolls and Butter

Maui Salad Greens with Ranch and Poppy Seed Dressing

Diced Fresh Seasonal Fruit

Traditional Macaroni Salad

Choose Two Entrées:

Kalua Pork, Teriyaki Chicken, *or* Sweet and Sour Meatballs, Luau Style Flank Steak

Served with Steamed White Rice

Japanese Rice Noodles

Choose One Dessert

\$27

SOUP AND SALAD BUFFET

House Rolls and Butter

Choose Two Salads:

Garden Greens with Grape Tomatoes, Cucumbers, and Purple Onions with Ranch and Strawberry-Balsamic Vinaigrette

Harvest Greens with Salt Roasted Beets, Strawberries, Oranges, Feta Cheese with Orange-Honey Vinaigrette

Hearts of Romaine with Seasoned Focaccia Croutons, Parmesan Cheese with Caesar Dressing

Mandarin Cavatappi Pasta Salad, with Spinach Pine-Nuts, and Dried Cranberries

Tomato and Cucumber Salad with Bermuda Onions and Balsamic Vinaigrette

Red Bliss and Yukon Gold Potato Salad

Capresé Salad with Fresh Mozzarella, Tomatoes and Basil

Pineapple, Strawberry and Grape Salad Tossed with Basil

Choose Two Soups:

Creamy Broccoli Cheddar, Navy-Bean and Ham, Southwestern Corn Chowder,

Cream of Tomato and Basil, Garden Vegetable, House Chili, *or* Chicken Noodle

Served with Soup Crackers

Other Soup Options Available Upon Request

Freshly Baked Cookies and Brownies from the Thanksgiving Point Bakery

\$25

BOXED LUNCH

Choice of Smoked Turkey, Deli Ham, Roast Beef or Vegetarian Sandwich

Fresh Whole Fruit

Individual Bag of Chips

Cookie from the Thanksgiving Point Bakery

Bottled Water

\$21



PLATED LUNCH

*Minimum 15 Guests
Served from 11-3 PM*

All Entrées are Served with House Rolls, Chefs Choice of Seasonal Vegetable and Dessert

Choose One Beverage: Lemonade, Strawberry Lemonade, Sparkling Cranberry,
Sparkling Apple, or Sparkling Cranberry-Apple

Salads

Choose One:

Wedged Baby Iceberg with Grape Tomatoes, English Cucumbers, Red Onions with Bleu Cheese Dressing
Strawberry Spinach and Basil Salad with Bacon, Goat Cheese, Toasted Almonds with Berry Vinaigrette
Harvest Greens with Salt Roasted Beets, Strawberries, Oranges, Feta Cheese with Orange-Honey Vinaigrette
Romaine with Seasoned Focaccia Croutons, Parmesan Cheese with Caesar Dressing

Entrées

Pan Seared Chicken Breast with Forrest Mushroom Marsala Cream Sauce
Served with Garlic Mashed Potatoes
\$29

Thanksgiving Point Meat Loaf with Sweet Chili Ketchup
Served with Mashed Yukon Gold Potatoes
\$29

Chicken Piccata with Lemon White Wine and Capers
Served with Lemon Thyme Jasmine Rice
\$29

Pan Seared Chicken Florentine with Creamy Spinach and Fresh Mozzarella Ciliegine
Served with Rice Pilaf
\$29

Grilled Pork Medallions with a Port Demi Glaze
Served with Roasted Turned Potatoes
\$33

Pan Seared Salmon with Red Miso Sauce
Served with Coconut Jasmine Rice
\$34

Grilled Sirloin Steak with Watercress Chimichurri
Served with Yukon Gold Mashed Potatoes
\$34

Grilled New York Strip Loin with Red Wine Demi
Served with Herbed Mashed Potatoes
\$36

Dessert

Choose One Dessert
See Attached Dessert Menu

*For Multiple Entrée Choices, the Highest Priced Entrée will be Charged Plus an Additional \$8 per Choice
Limit of Three Entrée Selections – Entrée Quantities Required 7 Days in Advance with Final Count*

*Please Include an Additional 20.5% Service Charge and Sales Tax to All Catering Services
Prices and Menu Items Subject to Change*



DINNER BUFFET MENU

Minimum 20 Guests

Available after 3 PM

All Entrées are Served with House Rolls and Dessert
Choose One Beverage: Lemonade, Strawberry Lemonade, Sparkling Cranberry,
Sparkling Apple, or Sparkling Cranberry-Apple

Green Salads

Choose One:

Garden Greens with Grape Tomatoes, Cucumbers, and Red Onions with Ranch and Strawberry-Balsamic Vinaigrette
Strawberry Spinach and Basil Salad with Bacon, Red Onions, Goat Cheese, and Toasted Almonds with Berry Vinaigrette
Cranberry Kale Orange Salad with Candied Walnuts, Feta Cheese, and Creamy Lemon Yogurt Vinaigrette
Romaine with Seasoned Focaccia Croutons, Parmesan Cheese with Caesar Dressing
Italiana Chopped Salad with Yellow Peppers, Cucumbers, Red Onions, Black Olives, Chiffonade Basil, Parmesan Cheese
and Italian Vinaigrette

Specialty Salads

Choose One:

Quinoa Salad with Romaine Lettuce Red Peppers, Black Beans, Green Onions and Roasted Garlic Vinaigrette
Tomato and Cucumber Salad with Bermuda Onions and Balsamic Vinaigrette
Red Bliss and Yukon Gold Potato Salad
Capresé Salad with Fresh Mozzarella, Tomatoes and Basil
Pineapple, Strawberry and Grape Salad Tossed with Basil

Sides

Choose One:

Roasted Trio of Potatoes
Garlic Mashed Yukon Gold Potatoes
Confetti Orzo Pasta with Bruniose Vegetables
Maple Whipped Sweet Potatoes
Traditional Rice Pilaf
Coconut Jasmine Rice
Yukon Gold Potato Gratin*
**Additional Choice \$3.50 per person*

Vegetables

Choose One:

Sautéed Vegetable Squash Medley
Glazed Carrots with Local Honey
Broccoli Au Gratin
Seasonal Grilled Vegetables
Green and Yellow English Bean Sauté with Onions and Red Peppers
**Additional Choice \$3.50 per person*



DINNER BUFFET MENU

*Minimum 20 Guests
Available after 3 PM*

*For Multiple Entrée Choices, the Highest Priced Entrée will be Charged,
Plus an Additional \$8 per guest for each Additional Entrée
Limit of Three Entrée Selections*

Pasta/Vegetarian

- Vegetable Lasagna with Squash, Onions, Mushrooms, Broccoli, Cauliflower with Marinara
\$32
- Tri-Color Cheese Tortellini with Red Alfredo Sauce
\$33
- Grilled Portobello Mushrooms with Herb Pomodoro Sauce
\$33

Poultry

- Pan Seared Chicken Florentine with Creamy Spinach and Fresh Mozzarella Ciliegine
\$35
- Marinated Herb Roasted Airline Chicken Breast Served with Natural Jus
\$34
- Charred Chicken Curry with Apricot Curry Sauce
\$36
- Roast Turkey Breast with Traditional Sage Dressing and Turkey Gravy
\$34

Pork

- Seared Black Pepper Pork Loin with Pineapple Demi
\$33
- Roasted Pork Loin with Onion Marmalade
\$33

Fish

- Pan Seared Salmon with Red Miso Sauce
\$36
- Almond Crusted Idaho Red Trout with Asian Cream Sauce
\$36
- Grilled Salmon Medallions and Shrimp with Lemon Beurre Blanc
\$41

Beef

- House Prime Rib of Beef with Creamed Horseradish and Natural Au Jus*
\$41
- Grilled Sirloin Steak with a Watercress Chimichurri
\$42
- Roasted Strip Loin with Grilled Wild Mushroom, Buttermilk Bleu Cheese, and a Red Wine Demi
\$44
- Char-Grilled New York Steak with a Caramelized Shallot Demi
\$42

**Please Add Carving Station Fee of \$150 per 100 guests*

Desserts

Choose One Dessert
See Attached Dessert Menu

*Please Include an Additional 20.5% Service Charge and Sales Tax to All Catering Services
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THEMED DINNER BUFFETS

*Minimum 20 Guests
Available after 3 PM*

Choose One Beverage: Lemonade, Strawberry Lemonade, Sparkling Cranberry,
Sparkling Apple or Sparkling Cranberry-Apple

WASATCH BARBEQUE DINNER BUFFET

Corn Bread Muffins with Honey Butter
Mixed Greens Salad with Tomatoes, Cucumbers, and Purple Onions
Served with Ranch Dressing and Strawberry-Balsamic Vinaigrette
Sliced Watermelon and Grapes
Scalloped Potatoes
Chili-Dusted Corn on the Cob with Grilled Vegetables
Baked Beans

Entrée Choices:

Grilled Marinated Flank Steak with Fire Roasted Tomato and Onion Sauce
Carolina BBQ Pork St. Louis Ribs
House Smoked Chicken with House BBQ Sauce
Grilled Atlantic Salmon Filet with Fresh Fruit Salsa
Smoked Brisket of Beef with Horseradish Barbeque Sauce
Slow Roasted Pork Shoulder with Chipotle BBQ Sauce

Choose One Dessert

One Entrée: \$36 / Two Entrées: \$42 / Three Entrées: \$48

ITALIAN DINNER BUFFET

Served with Garlic Herb Rolls
Caesar Salad, Capresé Salad
Sautéed Squash, Tomatoes, and Sweet Onions with Fresh Basil

Choose Two Main Dishes:

Chicken Roma with Spinach, Prosciutto, Mozzarella Cheese,
Sun Dried Tomatoes with a Pesto Cream Sauce,
Lemon Rosemary Roasted Chicken,
Pan Seared Pork Medallions with Onions, Roasted Grape Tomatoes, Herbs and Pan Jus
or Grilled New York Medallions with Rosemary Thyme Sauce

Choose One Pasta Dish *or* One Pasta with Two Sauces:

Pasta Dish Choices: Tri-Color Cheese Tortellini with Red Alfredo Sauce,
Three Cheese House Lasagna *or* Spinach and Mushroom Lasagna 'Alfredo'

Pasta Choices: Penne *or* Cavatappi

Sauces Choices: Marinara, Alfredo, Pesto Cream, *or* Bolognese

Choose One Dessert

\$36



THEMED DINNER BUFFETS

*Minimum 20 Guests
Available after 3 PM*

Choose One Beverage: Lemonade, Strawberry Lemonade, Sparkling Cranberry,
Sparkling Apple or Sparkling Cranberry-Apple

SOUTHWEST DINNER BUFFET

Homemade Corn Tortilla Chips with House Salsa

Served with Flour Tortillas, Sour Cream, Shredded Lettuce, Guacamole,
Diced Tomatoes, Cheddar, and Pepper Jack Cheeses
Spanish Style Rice

Choose One:

House Cooked Pinto Beans with Green Chilies and Bacon, Traditional Refried Beans
or Slow Cooked Black Beans with Lime and Cilantro

Choice of Two Entrées:

Marinated Grilled Chicken Breast Fajitas, Steak Fajitas,
Pork Chili Verde, *or* Fire Grilled Flank Steak with Lime Chipotle Cilantro Glaze

Choose One Dessert

\$36

Add Cheese Enchiladas for an Additional \$5.00 per person

LUAU BUFFET

House Rolls and Butter

Maui Salad Greens, Tomato, Cucumber, Red Onion, Carrots with Ranch and Raspberry Poppy Seed Dressing

Pineapple, Strawberry, and Grape Salad Tossed with Basil

Traditional Macaroni Salad

Choose Two Entrees:

Kalua Pork Roast, Teriyaki Chicken, Tiki Style Flank Steak,
Sweet and Sour Meatballs, *or* Luau Pork Ribs with Peach Glaze

Choose One:

Steamed Jasmine Rice *or* Coconut Jasmine Rice

Japanese Rice Noodles

Stir Fry Vegetables

Choose One Dessert

\$36



DINNER PLATED MENU

Minimum 15 Guests

Available after 3 PM

All Entrées are Served with House Rolls and Dessert
Choose One Beverage: Lemonade, Strawberry Lemonade, Sparkling Cranberry,
Sparkling Apple, or Sparkling Cranberry-Apple

Salads

Choose One:

Wedge Baby Iceberg with Grape Tomatoes, English Cucumbers, Red Onions with Bleu Cheese Dressing
Strawberry Spinach and Basil Salad with Bacon, Red Onions, Goat Cheese, Toasted Almonds with Berry Vinaigrette
Cranberry Kale Orange Salad with Candied Walnuts, Feta Cheese, and Creamy Lemon Yogurt Vinaigrette
Romaine with Seasoned Focaccia Croutons, Parmesan Cheese, with Caesar Dressing

Entrées

Pan Seared Chicken Breast with Wild Mushroom Marsala

Served with Garlic Mashed Potatoes and Chef's choice of appropriate vegetable

\$36

Pan Seared Chicken Florentine with Creamy Spinach and Fresh Mozzarella Ciliegine

Served with Lemon Jasmine Rice and Chef's choice of appropriate vegetable

\$36

Herb Crusted Parmesan Chicken Breast with Honey-Dijon Cream

Served with Mashed Yukon Gold Potatoes and Chef's choice of appropriate vegetable

\$36

Chicken Piccata with Lemon White Wine and Capers

Served with Lemon Jasmine Rice and Chef's choice of appropriate vegetable

\$36

Roasted Pork Loin with Onion Marmalade

Served with Roasted Fingerling Potatoes and Chef's choice of appropriate vegetable

\$36

Pan Seared Salmon with Red Miso Sauce

Served with Coconut Jasmine Rice and Chef's choice of appropriate vegetable

\$41

Grilled New York Strip Loin with Red Wine Demi

Served with Boursin Herbed Mashed Potatoes and Chef's choice of appropriate vegetable

\$41

Salmon Oscar Topped with Red Crab, Asparagus, and Hollandaise Sauce

Served with Garlic Mashed Potatoes and Chef's choice of appropriate vegetable

\$50

Grilled Sirloin with Jumbo Shrimp with a Balsamic Demi

Served with Yukon Gold Mashed Potatoes and Chef's choice of appropriate vegetable

\$46

Desserts

Choose One Dessert

See Attached Dessert Menu

*For Multiple Entrée Choices, the Highest Priced Entrée will be Charged Plus an Additional \$8 per Entrée Choice
Limit of Three Entrée Selections*

*Please Include an Additional 20.5% Service Charge and Sales Tax to All Catering Services
Prices and Menu Items Subject to Change*



DESSERTS
THANKSGIVING POINT BAKERY

Large Cream Puffs
Filled with Whipped Chantilly Cream and Vanilla Pastry Cream

Vanilla Cheesecake
with Seasonal Berries

Chocolate Almond Torte (*GF*)
with Ganache Glaze and Sliced Almonds

Chocolate Toffee Crunch Cake
with Chocolate Icing

German Chocolate Cake
with Chocolate Icing

Carrot Cake
with Cream Cheese Frosting

Seasonal Fruit Tart (*Vegan available*)

Raspberry Mousse Cake
with Raspberry Glaze

Chocolate Bread Pudding
with Fudge Sauce
Buffet Only

Seasonal Fruit Crisp
with Chantilly Cream
Buffet Only

Mini Assorted Desserts
Buffet Only

Miniature Cupcakes, Miniature Cheesecakes,
Brownie Bites, Assorted Tartlets, and Mousse Cups
Add for \$6.00 per person

Additional Dessert Selections \$4.00 per person (buffet only)



H O R S D ' O E U V R E S

C O L D H O R S D ' O E U V R E S

All Prices for One Dozen Pieces – Minimum Two Dozen

Toasted Demi Baguette*

Sliced Roma Tomato, Melted Triple Cream Brie, Provolone Mozzarella, Topped with Avocado and Basil
\$30

Grilled Vegetable Bruschetta*

Char-Grilled Vegetables with Garlic and Extra Virgin Olive Oil, Topped with Feta Cheese
\$30

Iced Gulf Shrimp

with Traditional Cocktail Sauce and Wedged Lemons
\$42

Mini Italian Club

Ham, Salami, Sopressata, Provolone, Yellow Peppers
Grilled Marinated Onions on Focaccia
\$31

Antipasto Skewer*

Slow Roasted Tomatoes, Marinated Artichoke,
Fresh Mozzarella, Kalamata Olives, Genoa Salami
with a Fresh Herb Vinaigrette
\$31

Spicy Shrimp Spoon*

Avocado Sauce, Queso Fresco, and Pico de Gallo
Served with Fried Tortilla on an Asian Soup Spoon
\$36

Slow Roasted Picnic Shoulder Roast*

House BBQ Sauce, Cabbage Slaw
Served on a Mini Bun
\$34

**Available for Butler Passed at \$60 per hour per choice*



H O R S D ' O E U V R E S

HOT HORS D'OEUVRES

All Prices for One Dozen Pieces (unless otherwise noted) – Minimum Two Dozen

Pineapple-Sesame Chicken Skewers
With a Soy Pineapple Orange Ginger Glaze
\$36

Cajun Coconut Shrimp
With an Orange-Horseradish Dipping Sauce
\$48

Stuffed Mushrooms
Breadcrumbs, Sausage,
and Pecorino Romano
\$34

Argentinean Beef Chimichurri
Skewered Beef with Chimichurri Sauce
\$34

Marinated Braised Mushrooms
Served with a Sherry and Garlic Butter Broth
\$29

Spinach Artichoke Four Cheese Dip
Served with Pita Chips
\$150 per 25 guests

Gruyere Cheese Fondue
Served with Breadsticks, Crostini, and Pita Chips
\$150 per 25 guests



SPECIALTY TRAYS & PLATTERS

Minimum order of 50 Guests per item.

HEIRLOOM TOMATO PLATTER with Fresh Torn Basil, balsamic Reduction, and Extra Virgin Olive Oil.....	\$90 Per 25 Guests
ASSORTED GRILLED GARDEN VEGETABLE PLATTER with Feta Cheese and Roasted Pine Nuts.....	\$105 Per 25 Guests
GARDEN VEGETABLE CRUDITÉS served with Herbed Ranch Dip and Cucumber Yogurt.....	\$105 Per 25 Guests
GRUYERE CHEESE FONDUE served with Breadsticks, Crostini, and Toasted Pita Chips.....	\$150 Per 25 Guests
FRESH SEASONAL FRUIT TRAY.....	\$110 Per 25 Guests
SPINACH ARTICHOKE FOUR CHEESE DIP served with Toasted Pita Chips.....	\$150 Per 25 Guests
TRIO OF DIPS - Hummus, Roasted Tomato, and Pesto with Assorted Breads and Pita Chips.....	\$120 Per 25 Guests
ANTIPASTI – Genoa Salami, Prosciutto, Smoked Turkey, Grilled Vegetables, and Italian Cheeses.....	\$130 Per 25 Guests
IMPORTED AND DOMESTIC CHEESE TRAY served with Strawberries, Table Grapes, and Water Crackers.....	\$180 Per 25 Guests

CARVING BOARD

All Carving Selections provide 3 oz, include House Rolls and appropriate Condiments and Uniformed Thanksgiving Point Chef. Served Reception Style.

ROASTED BREAST OF TURKEY WITH CRANBERRY-ORANGE COMPOTE (MINIMUM 35 GUESTS).....	\$9.50 Per Guest
SMOKED PIT HAM WITH HONEY-DIJON SAUCE (MINIMUM 50 GUESTS).....	\$10.50 Per Guest
GRILLED FLANK STEAK WITH HONEY-LIME CHIPOTLE GLAZE (MINIMUM 25 GUESTS).....	\$11 Per Guest
ROAST PORK LOIN WITH NATURAL PORK JUS AND THYME ESSENCE (MINIMUM 30 GUESTS).....	\$11 Per Guest
ROASTED BARON OF BEEF WITH HORSERADISH AND AU JUS (MINIMUM 100 GUESTS).....	\$12 Per Guest
TENDERLOIN OF BEEF WITH FRESH HERB AU JUS AND HORSERADISH (MINIMUM 25 GUESTS).....	\$17 Per Guest

PASTRIES

Minimum order of two dozen pieces per item.

ASSORTED COOKIES.....	\$30 Per Dozen
ASSORTED FLAVORED CHEESECAKES - Assorted Varieties of Cheesecake Bites.....	\$23 Per Dozen
ASSORTED TARTLETS – Miniature Fruit, Lemon, Chocolate Pecan Tarts.....	\$23 Per Dozen
ASSORTED CUPCAKES – Bite-sized Cupcakes with Butter Cream Frosting.....	\$23 Per Dozen
ASSORTED MOUSSE CUPS – Whipped Mousse in Mini Cups.....	\$23 Per Dozen
CHOCOLATE ECLAIRS – Petites Eclairs filled with Vanilla Pastry Cream and Covered in Chocolate Ganache.....	\$23 Per Dozen
BROWNIES & BARS – Bite-sized Fudge Brownies, Lemon Bars, and Mint Brownie.....	\$23 Per Dozen
CHOCOLATE DIPPED STRAWBERRIES – Available May-September at Listed Price (Oct-April at Market Price).....	\$32 Per Dozen



ARTISAN DISPLAYS

Serves 100 Guests

GRUYERE CHEESE FONDUE DISPLAY

\$675

Served with Mini Breadsticks, Toasted Baguettes, Sesame Toasted Pita Chips, and Artisan Breads

Additional Guests.....\$150 Per 25

GARDEN VEGETABLE CRUDITÉS DISPLAY

\$580

Tomatoes, Cucumber, Cauliflower, Carrots, Celery, Squash, Peppers,
Mushrooms, and Radishes with Herb Ranch Dip

Additional Guests.....\$105 Per 25

SEASONAL FRUIT DISPLAY

\$650

Pineapple, Cantaloupe, Watermelon, Honeydew, Strawberries, and Grapes (Based on Seasonality)

Additional Guests.....\$110 Per 25

Add Blackberries, Raspberries, And Blueberries.....\$60 Per 25

ARTISAN CHEESE DISPLAY

\$950

Open Eye Swiss, Provolone, Cheddar, Buttermilk Blue Cheese, Brie, And Smoked Gouda Served with Table
Grapes, Strawberries, And Water Crackers

Additional Guests.....\$180 Per 25

Add Blackberries, Raspberries, And Blueberries.....\$60 Per 25 Guests

ICED SHRIMP DISPLAY

\$1,400

Display of 300 Gulf Shrimp Served with Cocktail Sauce and Wedged Lemons in Clamshell Ice Sculpture

Additional Shrimp.....\$42 Per Dozen



CHEF STATIONS

50 Guest Minimum – Stations work best for events under 200 guests

SERVED À LA CARTE TO COMPLEMENT YOUR MENU

DESSERT CREPE STATION

Choose Five Fillings:

Cream Cheese, Chocolate, Cherry, Strawberry,
Lemon, Mixed Fresh Berry, Peach, or Nutella

Served with Chantilly Cream and Toasted Pecans

\$17

LIEGE WAFFLE BAR

Choose Five Toppings:

Fresh Strawberries, Toasted Pecans, Mixed Berries, Nutella,
Cream Cheese Frosting, Cinnamon Sugar, Lemon Curd, Chantilly Cream

\$17

PIZOOKIE BAR

Choose Two Cookie Flavors

Chocolate Chip, Snickerdoodle, White Chocolate Macadamia Nut, M&M

Choose Two Ice Cream Flavors

Vanilla, Chocolate, Strawberry, Chocolate Chip Cookie Dough, Mint Chip, or Cookies and Cream.

Included Toppings

Hot Fudge and Caramel

\$13



B R E A K S

Assorted Flavored Bars
Lemon, Raspberry, Magic,
Mint and Fudge Brownies
(choose three)
\$34 per dozen

Assorted Cookies
From the Thanksgiving Point Bakery
\$30 per dozen

Assorted Fresh Danish
\$34 per dozen

Assorted Fresh Muffins
From the Thanksgiving Point Bakery
\$34 per dozen

Assorted Bagels and Cream Cheese
\$35 per dozen

Individual Assorted Yogurt
\$25 per dozen

Mini Candy Mix
\$31 per dozen

Thanksgiving Point House Granola
\$31 per 25 guests

Thanksgiving Point Snack Mix
\$70 per 25 guests

Premium Nut Mix
\$86 per 25 guests

Tortilla Chips with House Salsa
\$64 per 25 guests

Assorted Whole Fruit
\$50 per 25 guests

Trio of Dips
Hummus, Roasted Tomato and Pesto
With Mini Breadsticks and Pita Chips
\$120 per 25 guests

Garden Vegetable Crudités
With Herbed Ranch Dip
\$105 per 25 guests

SPECIALTY BREAKS

Minimum 20 guests

MORNING SNACK

Assorted Yogurt
Whole Fresh Fruit
House Made Granola
\$10

SWEET AND SALTY BREAK

Potato Chips and Onion Dip
Pretzels
Thanksgiving Point Snack Mix
Assorted Cookies from the Thanksgiving Point Bakery
\$13

FIESTA BREAK

Tri-Colored Tortilla Chips with House Salsa
Seven Layer Bean Dip
Corn and Black Bean Salsa
\$12



SPECIALTY BEVERAGE BARS

Minimum 20 guests

ITALIAN SODA BAR

Sparkling Flavored Cream Sodas Made-To-Order

Choose Three Syrup Flavors:

Caramel, Coconut, French Vanilla, Cherry, Lime, Peach,
Pomegranate, Raspberry, Blackberry, Orange or Strawberry

Served with Half & Half and Whipped Cream

\$6 per person (2 hours of service) *
\$2 per person for each additional hour of service

*Please add \$75 Bartender Fee

*Additional Bartender \$75
(Recommended per each additional 100 guests)*

FLAVORED LEMONADE BAR

Lemonade Made-To-Order with Fresh Berry Purees
of Strawberry, Raspberry, and Blackberry

\$6.50 per person (2 hours of service) *
\$2 per person for each additional hour of service

*Please add \$75 Bartender Fee

*Additional Bartender \$75
(Recommended per each additional 100 guests)*

GOURMET HOT CHOCOLATE BAR

Choose Three Syrup Flavors:

Almond, Frosted Mint, Hazelnut, Vanilla, Caramel, or Irish Cream

Served with Whipped Cream,
Marshmallows and Peppermint Chips

\$5 per person (2 hours of service) *
\$2 per person for each additional hour of service

*Please add \$75 Bartender Fee

*Additional Bartender \$75
(Recommended per each additional 100 guests)*

*Please Include an Additional 20.5% Service Charge and Sales Tax to All Catering Services
Prices and Menu Items Subject to Change*

Conferences and Catering
At Thanksgiving Point



B E V E R A G E S

Minimum 20 Guests

ASSORTED CANNED SODAS AND BOTTLED WATER

Coca-Cola, Diet Coke, Coke Zero, Barq's Root Beer, Sprite,
Minute Maid Lemonade and Dasani
\$3.00 per beverage

BEVERAGE STATION

Strawberry Lemonade, Lemonade,
Sparkling Cranberry, Sparkling Cranberry-Apple, or
Sparkling Apple
\$3.00 per person

ASSORTED BOTTLED AND SPECIALTY BEVERAGES

Monster Energy (Green) and Monster Sugar-Free
\$5.00
Bottled Minute Maid Juices
Orange, Cranberry and Apple
\$4.00

SPARKLING CIDER TOAST

Served in Champagne Flutes
\$5.00

HOT BEVERAGES

Coffee or Tea
\$35 per pot

Hot Chocolate
\$40 per pot

*Please Include an Additional 20.5% Service Charge and Sales Tax to All Catering Services
Prices and Menu Items Subject to Change*

Conferences and Catering
At Thanksgiving Point



EVENT POLICIES

FOOD AND BEVERAGE: All food and beverage must be purchased through Thanksgiving Point. No outside food and/or beverage may be brought into any banquet facility and no leftover food or beverages may be taken from the premises.

MENU SELECTIONS: Prices are subject to change without notice and are guaranteed sixty (60) days prior to the date of your function. Menu selections are required two (2) weeks in advance of your function. Changes to the Banquet Event Order (B.E.O.) or contract within seventy-two (72) hours of the function are subject to an additional 30% service charge. Signed Banquet Event Orders are required prior to the start of any function. If a signed Banquet Event Order is not received prior to the event, the last Banquet Event Order will be accepted as approved. Special rates, menus, and minimums apply during December.

GUARANTEE OF ATTENDANCE: A guaranteed number of guests attending the function and any needed dietary accommodations are required seven (7) days prior to the function date. Guarantees for Saturday events must be confirmed on the preceding Friday by 3 p.m. client will be charged the guarantee or the number served whichever is greater. Increases to guest count within 72 hours of the event are subject to an additional 30% service charge. Final payment is due in-full one business week prior to the function date. If payment is not received, the credit card on file will be charged.

DEPOSIT: Space is not contractually obligated until a signed contract, with a credit card and a non-refundable deposit, is received by Thanksgiving Point. If a contract and deposit are not received by the specified due date, space will be released without notification.

CANCELLATIONS: Deposits will not be refunded in the event of a cancellation. Events cancelled within forty-five (45) days of the event will be charged 100% of the estimated food and beverage, using the guaranteed number of guests, in addition to the cost of the room, applicable taxes and service charges.

ROOM RENTAL: Room rental charges for banquet rooms are contingent upon the anticipated food and beverage revenue. Please ask your Sales Representative and/or Event Manager for specific rate information. Thanksgiving Point reserves the right to reassign function space with written notice to the guests. Additional charges may be applied to room and/or set-up changes made within twenty-four (24) hours of the event.

SERVICES: A 20.5% service charge and sales tax will be added to all prices (excepting Room Rentals).

OUTDOOR FUNCTIONS: Thanksgiving Point maintains the right to move any outdoor function indoors based upon current weather conditions and/or local forecasted weather--including wind, rain and/or snow. The decision to move a function indoors must be made at least four (4) hours prior to the start of a function. In the event that guests choose to move a function inside after the four (4) hour cut off, delays and/or additional charges may apply.

PROPERTY DAMAGE AND LOSSES: The guest will be responsible to reimburse Thanksgiving Point for damage to premises by attendees and/or other persons associated therewith, including outside contractors hired separately. Thanksgiving Point shall not be held responsible for items lost, stolen, damaged or left on the premises. guests shall not move any Thanksgiving Point item from its current location or attach any items to any Thanksgiving Point property (including furniture, walls and windows) without prior approval from the Sales Representative and/or Event Manager.

GENERAL ETIQUETTE: With the exception of the Golf Course Clubhouse, Thanksgiving Point maintains a smoke and alcohol-free environment.

*Please Include an Additional 20.5% Service Charge and Sales Tax to All Catering Services
Prices and Menu Items Subject to Change*

Conferences and Catering
At Thanksgiving Point