



THANKSGIVING POINT
WEDDING MENU
2024

One only has to visit Thanksgiving Point to see we offer countless and unparalleled settings for your wedding event. From garden or room selection to menu and décor, our seasoned event planners will assist you in making your wedding experience one you will cherish for the rest of your life.



OPEN HOUSE RECEPTION BUFFETS

50 Guest Minimum

All Open House Reception Buffets Include Choice of One Beverage
Lemonade, Strawberry Lemonade, Sparkling Cranberry, Sparkling Apple, or Fruited Water
Upgrade To Specialty Beverage Bar For An Additional \$2 - \$3 Per Person + \$75 Bartender Fee.

PASTRY BUFFET

\$11

Choose a Variety of up to Five Assorted Miniature Pastries:

Assorted Tartlets, Mousse Cups, Assorted Macarons
Cheesecake Bites, Mini Cupcakes, Chocolate Éclairs, Assorted Cookies,
Or Chocolate Dipped Strawberries (Seasonal)

**Upgrade with a Seasonal Fruit Tray*
\$110 per 25 Guests*

BRIDAL BUFFET

\$11.50

Miniature Sandwich Served with Your Choice of Three Pastries.

Choose One Sandwich
Assorted Mini Wraps, Petite Croissants (Ham & Swiss Or Chicken Salad), Or Mini Italian Club

Choose Three Pastries
Assorted Tartlets, Mousse Cups, Cheesecake Bites, Mini Cupcakes, Chocolate Éclairs, Assorted Cookies,
Assorted Macarons Or Chocolate Dipped Strawberries (Seasonal)

**Upgrade with a Seasonal Fruit Tray*
\$110 per 25 Guests*

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



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Upgrade To Specialty Beverage Bar For An Additional \$2-\$3 Per Person + \$75 Bartender Fee.

GARDEN BUFFET

\$15

Choose One Miniature Sandwich:
Assorted Mini Wraps, Petite Croissants (Ham & Swiss or Chicken Salad), Mini Italian Club

Choose One Tray:
Fresh Seasonal Sliced Fruit Tray or Garden Vegetable Crudités.
Upgrade to Both for An Additional \$4 Per Person
Upgrade to An Artisan Display for An Additional \$2.50 Per Person for Each

Choose One Salad:
Garden Greens with Grape Tomatoes, Cucumbers, and Onions Served with Ranch Dressing
Baby Spinach with Caramelized Walnuts, Pears, and Gorgonzola Served with Strawberry-Balsamic Vinaigrette
Penne Pasta with Greek Feta, Broccoli Spears, Roasted Red Onions, Kalamata Olives and Herb Vinaigrette
Upgrade to An Additional Salad Option For \$3.00 Per Person

Choose Three Pastries:
Assorted Tartlets, Mousse Cups, Cheesecake Bites, Mini Cupcakes, Chocolate Éclairs, Assorted Cookies,
Assorted Macarons Or Chocolate Dipped Strawberries (Seasonal)

CELEBRATION BUFFET

\$20

Choose One
Fresh Seasonal Sliced Fruit Tray or Garden Vegetable Crudités.
Upgrade to Both For An Additional \$4 Per Person
Upgrade to An Artisan Display For An Additional \$2.50 Per Person For Each

Choose Three Cold Hors D' Oeuvres
Assorted Mini Wraps, Antipasto Skewer, Grilled Vegetable Bruschetta, Mini Italian Club Sandwich, Pineapple-Sesame Chicken Skewers,
Argentinean Beef Chimichurri, Italian Spiced Meatballs, Pork Pot Stickers, Stuffed Mushrooms,
or Spicy Mesquite Chicken Rolled Quesadillas

Choose Three Pastries
Assorted Tartlets, Mousse Cups, Cheesecake Bites, Mini Cupcakes, Chocolate Éclairs, Assorted Cookies,
Assorted Macarons Or Chocolate Dipped Strawberries (Seasonal)

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OPEN HOUSE RECEPTION BUFFETS

50 Guest Minimum

All Open House Reception Packages Include Choice of One Beverage
Lemonade, Strawberry Lemonade, Sparkling Cranberry, Sparkling Apple, or Fruited Water
Upgrade To Specialty Beverage Bar For An Additional \$2-\$3 Per Person + \$75 Bartender Fee.

GOURMET SLIDERS

\$19

Served with House-Made Buns and Kettle Chips along with Condiments that includes
Lettuce, Red Onions, Yellow Peppers, Dill Pickle Chips, Ketchup, Mayo, Mustard, Cheddar Cheese, Tomatoes

Choose Two:

Angus Beef, Seasoned Turkey, Salmon Burgers, Pulled Pork, Seasoned Pulled Chicken

Choose One Salad:

Garden Greens with Grape Tomatoes, Cucumbers, and Onions Served with Ranch Dressing
Baby Spinach with Caramelized Walnuts, Pears, and Gorgonzola Served with Strawberry-Balsamic Vinaigrette
Penne Pasta with Greek Feta, Broccoli Spears, Roasted Red Onions, Kalamata Olives and Herb Vinaigrette

Upgrade to An Additional Salad Option For \$3.00 Per Person

Upgrade from Kettle Chips to French Fry Bar for An Additional \$6.50 Per Person

CARVING BOARD BUFFET

\$23

All Carving Selections include House Rolls, Appropriate Condiments, and Uniformed Thanksgiving Point Chef

Choose One Carving Station:

Roasted Turkey Breast, Smoked Pit Ham, Grilled Flank Steak, or Roast Pork Loin.

Upgrade to Beef Tenderloin for an additional \$8.50 per person

Fresh Seasonal Sliced Fruit Tray *and* Garden Vegetable Crudités.

Upgrade to An Artisan Display For An Additional \$2.50 Per Person For Each

Choose One Salad:

Garden Greens with Grape Tomatoes, Cucumbers, and Onions served with Ranch Dressing
Baby Spinach with Caramelized Walnuts, Pears, and Gorgonzola served with Strawberry-Balsamic Vinaigrette
Penne Pasta with Greek Feta, Broccoli Spears, Roasted Red Onions, Kalamata Olives and Herb Vinaigrette

Upgrade to An Additional Salad Option For \$3.50 Per Person

Choose Three Pastries:

Assorted Tartlets, Mousse Cups, Cheesecake Bites, Mini Cupcakes, Chocolate Éclairs, Assorted Cookies,
Assorted Macarons Or Chocolate Dipped Strawberries (Seasonal)

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STATIONS

[Outdoor Venues Only]

SERVED À LA CARTE
TO COMPLEMENT YOUR MENU

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

*Add a Beverage Station for \$3.00 Per Person
Lemonade, Strawberry Lemonade, Sparkling Cranberry, Sparkling Apple, Or Fruited Water*

FRENCH FRY BAR

\$12

Freshly Made Fries with Assorted Salts and Seasonings with Dipping Sauces Includes
Curry Cilantro, Green Goddess, House Ketchup, Utah Fry Sauce, Sriracha Aioli

Choose Three

Shoestring, Sweet Potato, Sidewinder, Homestyle Cut, Rustic (Skin On) Chips

**Upgrade with A Seasonal Fruit Tray*
\$110 per 25 Guest*

STREET TACOS

\$17.50

Corn Tortillas and Served with Guacamole, Diced Jalapeno, Pico De Gallo,
Queso Fresco, Crema, Lime Wedges, Pickled Vegetables, Salsa Verde, Tomato Salsa

Choose Two

Grilled Mahi Mahi Fish with Shredded Cabbage, Shaved Red Onion, Green Salsa, Chipotle Crème, Cilantro
Pork Carnitas- Slow Roasted Pulled Pork, Avocado Slices, Fire Roasted Tomato Salsa, Diced Red Onion, Cilantro

Carne Asada- Marinated Flank Steak, Shredded Lettuce, Fresh Pico De Gallo

Pork Tacos Bon Mi Style – Seasoned Pork Shoulder, Sliced Cucumbers, Sliced Jalapeno, Radish, Carrots, Beets, Mint, Siracha Crème

**Upgrade with A Seasonal Fruit Tray*
\$110 per 25 Guest*

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STATIONS

S E R V E D À L A C A R T E
T O C O M P L E M E N T Y O U R M E N U

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

Add a Beverage Station for \$3.00 Per Person

Lemonade, Strawberry Lemonade, Sparkling Cranberry, Sparkling Apple, Or Fruited Water

ICE CREAM SUNDAE BAR

\$12

Ice Cream Sundae Bar with Choice of Ice Cream and Toppings
Served with House Made Chocolate Chip Cookies, Whipped Cream, Toasted Nuts, And Cherries

Choose Two Ice Cream Flavors
Chocolate, Vanilla, Strawberry, Chocolate Chip Cookie Dough, Cookies & Cream, or Mint Chip

Choose Two Sauces
Hot Fudge, Caramel, or Strawberry

Choose Three Toppings
Sprinkles, Oreo Cookies, M&Ms, Reese's Peanut Butter Cups, Butterfinger, or Heath Bar

PIZOOKIE BAR

\$13

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

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T O C O M P L E M E N T Y O U R M E N U

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Add a Beverage Station for \$3.00 Per Person

Lemonade, Strawberry Lemonade, Sparkling Cranberry, Sparkling Apple, Or Fruited Water

LIEGE WAFFLE BAR

\$17

Choose Five Toppings

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

Upgrade with A Seasonal Fruit Tray

\$110 per 25 Guest

DESSERT CREPES

\$17

Served with Chantilly Cream and Toasted Pecans

Choose Five Fillings

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

Upgrade with A Seasonal Fruit Tray

\$110 per 25 Guest

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

COLD HORS D'OEUVRES

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 \$50 per hour / per choice*

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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
Served with 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

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SPECIALTY TRAYS & PLATTERS

Minimum order 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

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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 Guests

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

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 Guests

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

ICED SHRIMP DISPLAY

\$1,300

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

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

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SPECIALTY BEVERAGE BARS

Minimum 50 Guests

FLAVORED SODA BAR

\$5.00 Per Person + \$75 Bartender Fee [Includes Two Hours of Service] \$1.50 Per Person Each Additional Hour

(Recommended per each additional 100 guests)

Assorted Sodas Made-To-Order. [Coke, Diet Coke, Sprite]

Choice of Up to Three Syrup Flavors

Coconut, French Vanilla, Cherry, Lime, Peach, Pomegranate, Raspberry, Blackberry, Mango, And Strawberry

ITALIAN SODA BAR

\$6 Per Person + \$75 Bartender Fee [Includes Two Hours of Service] \$1.50 Per Person Each Additional Hour

(Recommended per each additional 100 guests)

Sparkling Flavored Cream Sodas Made-To-Order Served with Whipped Cream.

Choose Up to Three Syrup Flavors

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

FLAVORED LEMONADE BAR

\$5.00 Per Person + \$75 Bartender Fee [Includes Two Hours of Service] \$1.50 Per Person Each Additional Hour

(Recommended per each additional 100 guests)

Choice of Lemonade Mixed-To-Order

Choose Up to Three Syrup Flavors

Lavender, Cherry, Lime, Peach, Pomegranate, Raspberry, Blackberry, Apple, or Strawberry

Berry Puree Upgrade \$1.50 Per Person

Strawberry, Blackberry, and Raspberry Purées

GOURMET HOT CHOCOLATE BAR

\$5 Per Person + \$75 Bartender Fee [Includes Two Hours of Service] \$1.50 Per Person Each Additional Hour

(Recommended per each additional 100 guests)

Hot Chocolate

Served with Whipped Cream, Marshmallows, and Peppermint Sticks.

Choose Up to Three Syrup Flavors

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

ADDITIONAL BEVERAGES

Minimum 25 Guests

SODAS AND BOTTLED WATER

\$3.00 Per Beverage [Based on Consumption]

Coca-Cola, Diet Coke, Coke Zero, Barq's Root Beer, Sprite, Minute Maid Lemonade, And Dasani

BEVERAGE STATION

\$3.00 Per Person - Choose one Beverage -

Strawberry Lemonade, Lemonade, Sparkling Cranberry, Or Sparkling Apple

SPARKLING APPLE CIDER TOAST

\$5 Per Person

Served in Champagne Flutes

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THANKSGIVING
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LUNCH BUFFETS

Minimum 20 Guests
Served from 11:00 AM – 3:00 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 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 and Tomatoes

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 and Turnip 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*

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LUNCH BUFFETS

*Minimum 20 Guests
Served from 11:00 AM – 3:00 PM*

*For Multiple Entrée Choices, the Highest 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 with Traditional Sage Dressing and Turkey Gravy
\$25

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
\$31

DESSERT

See Attached Dessert Menu

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THEMED LUNCH BUFFETS

*Minimum 20 Guests
Served from 11:00 AM – 3:00 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,
Served with Flour Tortillas, Tostada Shells, Sour Cream, Shredded Lettuce, Guacamole,
Diced Tomatoes, Cheddar, and Pepper Jack Cheeses
Refried Beans, Spanish Style Rice

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 \$4.00 per person

\$33

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THEMED LUNCH BUFFETS

*Minimum 20 Guests
Served from 11:00 AM – 3:00 PM*

Choose One Beverage: Lemonade, Strawberry 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 Mabi Mabi with Asian Soy Glaze for an Additional \$6.50

Served with Fortune Cookies

Choose One Dessert

\$29

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

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

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THEMED LUNCH BUFFETS

Minimum 20 Guests
Served from 11:00 AM – 3:00 PM

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

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
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

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
Mesclun 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 and Tomatoes
Pineapple, Strawberry and Grape Salad Tossed with Basil
Choose Two Soups:
Creamy Potato Leek, 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

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



THANKSGIVING
POINT
Weddings

PLATED LUNCH

Minimum 15 Guests

Served from 11:00 AM – 3:00 PM

Offered in Indoor Venues Only

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, 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 \$6 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*



D E S S E R T S
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

Additional Dessert Selections \$4 per person (buffet only)

B U F F E T D E S S E R T S O N L Y

Chocolate Bread Pudding
with Fudge Sauce

Seasonal Fruit Crisp
with Chantilly Cream

Mini Assorted Dessert Buffet
Miniature Cupcakes, Miniature Cheesecakes,
Brownie Bites, Assorted Tartlets, and Mousse Cups
Add for \$6 per person

Additional Dessert Selections \$4 per person

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



THANKSGIVING
POINT
Weddings

DINNER BUFFET MENU

*Minimum 20 Guests
Available After 3:00 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 Two

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

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 and Tomatoes

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 and Turnip Gratin*

**Additional \$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 \$3.50 per person*

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



THANKSGIVING
POINT
Weddings

DINNER BUFFET MENU

*Minimum 20 Guests
Available After 3:00 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 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
** Carving Station Fee of \$150 (per 100 guests)*
\$41

Grilled Sirloin Steak with a Watercress Chimichurri
\$42

Roasted New York 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

DESSERTS

Choose One 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*



THANKSGIVING
POINT
Weddings

THEMED DINNER BUFFETS

*Minimum 20 Guests
Available After 3:00 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 Bread Knots
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

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



THANKSGIVING
POINT
Weddings

THEMED DINNER BUFFETS

*Minimum 20 Guests
Available After 3:00 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

Choose One:

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

Spanish Style Rice

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 \$5 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

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



THANKSGIVING

POINT
Weddings

DINNER PLATED MENU

Minimum 15 Guests

Available After 3:00 PM

Indoor Venues Only

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

Please Include an Additional 20.5% Service Charge and Sales Tax to All Catering Services

Prices and Menu Items Subject to Change



D E S S E R T S
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

Additional Dessert Selections \$4 per person (buffet only)

BUFFET DESSERTS ONLY

Chocolate Bread Pudding
with Fudge Sauce

Seasonal Fruit Crisp
with Chantilly Cream

Mini Assorted Dessert Buffet
Miniature Cupcakes, Miniature Cheesecakes,
Brownie Bites, Assorted Tartlets, and Mousse Cups
Add for \$6 per person

Additional Dessert Selections \$4 per person

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



IMPORTANT INFORMATION

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.

CELEBRATORY CAKES – including but not limited to wedding, anniversary, and birthday cakes. Cakes NOT ordered through Thanksgiving Point are subject to a \$1.50 per guest cake cutting service fee. (Minimum of \$25)

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 three weeks in advance of your function. Changes to the Banquet Event Order (B.E.O.) or contract within 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 one business week prior to the function date. Guarantees for Saturday events must be confirmed on the proceeding Friday by 3PM. The Client will be charged the confirmed guaranteed guest count, 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 client. 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 applicable sales tax will be added to all prices (Except 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 hours prior to the start of a function. If client chooses to move a function inside after the four hour cut off, delays and/or additional charges may apply.

PROPERTY DAMAGE AND LOSSES: The client 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. Client 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: Thanksgiving Point maintains a smoke and alcohol-free environment, except for the Golf Course Clubhouse events. As a client & guest of Thanksgiving Point, we expect everyone to comply with all guidelines and regulations as directed by the federal, state, and local government including Utah County Health Department at time of scheduled event.

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