

# 2026 Thanksgiving Point Reception Menu

## Reception Buffets

50 Guest Minimum

Buffets come with water and 1 Beverage Selection

Lemonade, Strawberry Lemonade, Sparkling Apple Juice, or Sparkling Cranberry Juice

*Upgrade to a Specialty Beverage Bar for \$3 per person*

### **Pastry Buffet**

**12**

Choose 5: Assorted Tartlets, Assorted Macarons, Cheesecake Bites, Mini Cupcakes, Cannoli, Assorted Cookies, or Chocolate Dipped Strawberries

### **Garden Buffet**

**16**

#### **Choose One Miniature Sandwich:**

Petite Chicken Salad Croissant, Petite Ham and Cheese Croissant, Italian Club, Slow Roasted Pulled Pork with House BBQ sauce and Cabbage Slaw

#### **Choose One Tray:**

Fresh seasonal fruit, Farden Vegetable Crudité

#### **Choose one Salad:**

Garden Greens Salad w/ candied pecans, dried cherries, goat cheese, champagne-poppysseed vinaigrette

Shaved Brussels Sprouts w/ broccoli, cabbage, marinated golden raisins, maple Dijon vinaigrette

Toasted Quinoa w/ Kale, Dried Cranberries, Grilled Corn, Apple Cider Vinaigrette

#### **Choose three Pastries:**

Assorted Tartlets, Assorted Macarons, Cheesecake Bites, Mini Cupcakes, Cannoli, Assorted Cookies, or Chocolate Dipped Strawberries

### **Slider Bar – Served with kettle chips**

**20**

SELECT (2):

#### **BBQ Pulled Pork**

Chipotle BBQ Sauce, Crispy Onions, Vinegar Slaw

#### **Crispy Falafel (v)**

Arugula, Curried Carrot Cucumber Slaw, Roasted Garlic Aioli

#### **Honey Chipotle Grilled Chicken**

Cotija Spread, Pickled Carrots, Poblano Aioli

#### **Wagyu Beef**

Caramelized Onions, Dill Pickle, Roasted Garlic Aioli, Aged Cheddar

### **Mac N' Cheese Bar**

**20**

Served With:

Crumbled Bacon, Grilled Chicken, Caramelized Onions, Mushrooms, Grilled Zucchini, Hatch Chili, Green Onions, Shaved Parmesan, Toasted Breadcrumbs, Assorted Hot Sauces

### **Street Tacos**

**24**

Served with: Elote Salad, Corn Tortillas, Guacamole, Diced Jalapeno, Pico de Gallo, Queso Fresco, Crema, Lime Wedges, Salsa

#### **Choose one protein:**

Carne Asada

Asado Chicken

Pork Al Pastor

#### **Choose three pastries:**

Assorted Tartlets, Assorted Macarons, Cheesecake Bites, Mini Cupcakes, Cannoli, Assorted Cookies, or Chocolate Dipped Strawberries

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

*Prices and Menu Items Subject to Change*

**Carving Board Buffet****25**

Chef-attended, 3 oz cut portion, includes House Rolls and butter.  
One chef per 75 guests – First chef is \$150, each additional is \$75

**Choose One Tray:**

Fresh seasonal fruit OR Farden Vegetable Crudité

**Choose one Salad:**

Garden Greens Salad w/ candied pecans, dried cherries, goat cheese, champagne-poppyseed vinaigrette  
Shaved Brussels Sprouts w/ broccoli, cabbage, marinated golden raisins, maple Dijon vinaigrette  
Toasted Quinoa w/ Kale, Dried Cranberries, Grilled Corn, Apple Cider Vinaigrette

**Choose one protein:**

Herb Roasted Turkey Breast w/Cranberry Chutney, Turkey Gravy  
Coffee-Rubbed Pork Loin w/Spiced Apple and Peach Reduction  
Grilled Flank Steak w/Roasted Mushrooms, Red Wine Demi-Glace  
Beef Tenderloin (additional \$9/pp)

**Choose three Pastries:**

Assorted Tartlets, Assorted Macarons, Cheesecake Bites, Mini Cupcakes, Cannoli, Assorted Cookies, or Chocolate Dipped Strawberries

**Stations****50 Guest Minimum****French Fry's (Outdoor Venues Only)****14**

Freshly made fries with assorted salts, seasonings, and dipping sauces.  
Includes: Chimichurri aioli, green goddess mayo, house ketchup, Utah fry sauce, sriracha aioli

**Choose three:**

Shoestring  
Sweet Potato  
Sidewinder  
Homestyle Cut

*French Fry Station Requires a \$100 Attendant Fee Per 100 Guests*

**Ice Cream Brownie Sundae****14**

Choose two 'Ice Age Creamery' ice cream flavors (vanilla, chocolate, strawberry)  
Inquire about seasonal specialty flavors for \$2 upgrade  
INCLUDES: Decadent fudge brownies, whipped cream, toasted nuts, cherries, hot fudge and caramel, and assorted candy pieces  
*Ice Cream Brownie Sundae Station Requires a \$100 Attendant Fee Per 100 Guests*

## Appetizer Reception

**DETAILS:** Minimum of (2) Selections Required • Food Quantities Must Match Final Guest Count

**TRAY PASSED:** Service for up to 1 Hour • Pricing includes 1.5 pies per person • \$125 Passer Fee Required per 50 Guests

**STATIONED:** Service for up to 2 Hour • Pricing Includes 2.5 Pieces per Person

<b>VEGETARIAN</b>	<b>SEAFOOD</b>
<b>CAPRESE CROSTINI V</b> Heirloom Tomato, Fresh Mozzarella Basil Oil, Balsamic 9 passed, 15 stationed	<b>SHRIMP SHOOTERS (GF)</b> Sambuca Cocktail, Rosemary 10 passed, 17 stationed
<b>GARLIC &amp; BRIE CROSTINI (V)</b> Berry Compote 9 passed, 15 stationed	<b>TUNA POKE</b> Furikake, Scallion, Sweet Soy 10 passed, 17 stationed
<b>GAZPACHO VERDE SHOOTER (GF, V)</b> Charred Corn 9 passed, 15 stationed	<b>SCALLOP</b> Tender Belly Bacon and Onion Jam, Charred Ramp Pesto 10 passed, 17 stationed
<b>JALAPEÑO-CHEESE ARANCINI (V)</b> Herb Crema 8 passed, 15 stationed	
<b>MINI VEGETABLE EGG ROLL (V)</b> Sweet Chili Sauce 9 passed, 15 stationed	
<b>WILD MUSHROOM RISOTTO CAKE (V)</b> Truffle Crema 8 passed, 15 stationed	
 <b>MEAT</b>	
<b>KOREAN BEEF SKEWER</b> Chile Crunch Chimichurri 10 passed, 17 stationed	
<b>MAPLE BBQ MEATBALL</b> Maple Bourbon BBQ, Chive 10 passed, 17 stationed	
<b>PORK BELLY SKEWER</b> (GF) Ancho Coffee Rub, Peach Chili Glaze 9 passed, 15 stationed	
<b>SHORT RIB ARANCINI</b> Chimichurri Aioli 10 passed, 17 stationed	
<b>STEAK EMPANADA</b> Chimichurri Aioli 10 passed, 17 stationed	
<b>SOUTHWEST CHICKEN EGG ROLL</b> Chipotle Ranch 10 passed, 17 stationed	

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<h3><u>Specialty Trays and Platters</u></h3> <p><b>50 Guest Minimum</b></p> <table> <tbody> <tr> <td>Garden Vegetable Crudité</td> <td>210</td> </tr> <tr> <td>Herbed Ranch Dip and Cucumber Yogurt</td> <td></td> </tr> <tr> <td>Gruyere Cheese Fondue</td> <td>300</td> </tr> <tr> <td>Breadsticks, Crostini, Toasted Pita Chips</td> <td></td> </tr> <tr> <td>Artisan Cheese Tray</td> <td>360</td> </tr> <tr> <td>Imported and Domestic Cheeses, Fruits, and Crackers</td> <td></td> </tr> <tr> <td>Antipasti</td> <td>260</td> </tr> <tr> <td>Chef's Selection Cured Meats, Grilled Vegetables, Artisan Cheeses</td> <td></td> </tr> <tr> <td>Fresh Seasonal Fruit Tray</td> <td>220</td> </tr> <tr> <td>Assorted Fresh Fruits and Berries</td> <td></td> </tr> </tbody> </table>	Garden Vegetable Crudité	210	Herbed Ranch Dip and Cucumber Yogurt		Gruyere Cheese Fondue	300	Breadsticks, Crostini, Toasted Pita Chips		Artisan Cheese Tray	360	Imported and Domestic Cheeses, Fruits, and Crackers		Antipasti	260	Chef's Selection Cured Meats, Grilled Vegetables, Artisan Cheeses		Fresh Seasonal Fruit Tray	220	Assorted Fresh Fruits and Berries		<h3><u>Artisan Displays</u></h3> <p><b>Priced Per 100 Guests</b></p> <table> <tbody> <tr> <td>Garden Vegetable Crudité</td> <td>600</td> </tr> <tr> <td>Flowing Display of Garden-Fresh Vegetables with Herbed Ranch Dip and Cucumber Yogurt</td> <td></td> </tr> <tr> <td>Artisan Cheese Fondue</td> <td>700</td> </tr> <tr> <td>Gruyere Fondue and Fresh Herb Fondue with Breadsticks, Crostini, Toasted Pita Chips, and Fresh Baked Breads from Thanksgiving Point Bakery</td> <td></td> </tr> <tr> <td>Towering Cheese Display</td> <td>900</td> </tr> <tr> <td>Chef's Selection of Imported Domestic Cheeses, Fruits, Crackers, Honeycomb, and seasonal Jams</td> <td></td> </tr> <tr> <td>Fresh Seasonal Fruit Tray</td> <td>650</td> </tr> <tr> <td>Grand display of seasonal assorted fruits, berries, and hand-carved fruit</td> <td></td> </tr> <tr> <td>Iced Shrimp Display</td> <td>1000</td> </tr> <tr> <td>Display of 300 Gulf Shrimp served with cocktail sauce and lemon wedges</td> <td></td> </tr> <tr> <td>Raw Bar</td> <td>MP</td> </tr> <tr> <td>Assortment of Shrimp, Oysters, Mussels, and King Crab Legs served with cocktail sauce, lemon wedges, mignonette sauce, remoulade</td> <td></td> </tr> </tbody> </table>	Garden Vegetable Crudité	600	Flowing Display of Garden-Fresh Vegetables with Herbed Ranch Dip and Cucumber Yogurt		Artisan Cheese Fondue	700	Gruyere Fondue and Fresh Herb Fondue with Breadsticks, Crostini, Toasted Pita Chips, and Fresh Baked Breads from Thanksgiving Point Bakery		Towering Cheese Display	900	Chef's Selection of Imported Domestic Cheeses, Fruits, Crackers, Honeycomb, and seasonal Jams		Fresh Seasonal Fruit Tray	650	Grand display of seasonal assorted fruits, berries, and hand-carved fruit		Iced Shrimp Display	1000	Display of 300 Gulf Shrimp served with cocktail sauce and lemon wedges		Raw Bar	MP	Assortment of Shrimp, Oysters, Mussels, and King Crab Legs served with cocktail sauce, lemon wedges, mignonette sauce, remoulade	
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## Specialty Beverage Bars

DETAILS: Service for up to 2 hours\* • Requires a minimum order of 50 guests • All Specialty Beverage Bars Require a \$100 Bartender Fee Per 100 Guests

\*\$2 per person per each additional hour of service

### Mocktail Bar

7

Choose **Two**:

#### **Mojito**

Infused Mint, Fresh Limes, Agave Syrup, and Club Soda. Garnished with Mint and Lime

#### **Grapefruit-Pom Paloma**

Grapefruit Juice, Pomegranate Juice, Honey, Grapefruit Seltzer. Served with Sugared Rim and Garnished with Mint

#### **Cherry Lime Rickey**

Mix of Cherries, Limeade, Fresh Lime Juice, and Seltzer, Garnished with a Lime Wheel

#### **Thanksgiving Point's Mocktail**

Blood Orange, Thyme, and Ginger Ale. Served with a Sugared Rim and Garnished with Orange Wheel

### Italian Soda Bar

6

Choose **Three** Syrup Flavors:

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

Served with Half & Half and Whipped Cream

### Flavored Lemonade Bar

5

Choose **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

### Flavored Soda Bar

5

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

Choose **Three** Syrup Flavors:

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

## Additional Beverages

DETAILS: Prices are per person unless stated otherwise • Consumption Beverages are Charged After the Event • Minimum 20 on per person charges

**Beverage Dispenser: Select One** 3

Strawberry Lemonade, Lemonade, Sparkling Cranberry Juice, or Sparkling Apple Juice

### **Hot Chocolate Station**

Choose **Three** Syrup Flavors:  
Almond, Frosted Mint, Hazelnut, Vanilla, Caramel, or Irish Cream

Served with Whipped Cream, Marshmallows and Peppermint Sticks  
\$5 per person

**Sparkling Cider Toast** 5  
Served in Champagne Flutes  
Tray Passed for An Additional \$100 Per 100 Guests

## Stations

Monster Energy (Green) and Monster Sugar-Free

## Bottled Juices: Orange, Cranberry or Apple

Coca-Cola, Diet Coke, Coke Zero, Barq's Root Beer, Sprite, Minute Maid Lemonade and Dasani 3

**Coffee or Tea** 35 per pot

Hot Chocolate 40 per pot

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