

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 Crudit 

Choose one Salad:

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

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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

<p><u>VEGETARIAN</u></p> <p>CAPRESE CROSTINI V Heirloom Tomato, Fresh Mozzarella Basil Oil, Balsamic 3 passed, 4 stationed</p> <p>GARLIC & BRIE CROSTINI (V) Berry Compote 3 passed, 4 stationed</p> <p>GAZPACHO VERDE SHOOTER (GF, V) Charred Corn 3 passed, 4 stationed</p> <p>JALAPEÑO-CHEDDAR ARANCINI (V) Herb Crema 3 passed, 4 stationed</p> <p>MINI VEGETABLE EGG ROLL (V) Sweet Chili Sauce 3 passed, 4 stationed</p> <p>WILD MUSHROOM RISOTTO CAKE (V) Truffle Crema 3 passed, 4 stationed</p> <p><u>MEAT</u></p> <p>KOREAN BEEF SKEWER Chile Crunch Chimichurri 3 passed, 4 stationed</p> <p>MAPLE BBQ MEATBALL Maple Bourbon BBQ, Chive 3 passed, 4 stationed</p> <p>PORK BELLY SKEWER (GF) Ancho Coffee Rub, Peach Chili Glaze 3 passed, 4 stationed</p> <p>SHORT RIB ARANCINI Chimichurri Aioli 3 passed, 4 stationed</p> <p>STEAK EMPANADA Chimichurri Aioli 3 passed, 4 stationed</p> <p>SOUTHWEST CHICKEN EGG ROLL Chipotle Ranch 3 passed, 4 stationed</p>	<p><u>SEAFOOD</u></p> <p>SHRIMP SHOOTERS (GF) Sambuca Cocktail, Rosemary 4 passed, 5 stationed</p> <p>TUNA POKE Furikake, Scallion, Sweet Soy 4 passed, 5 stationed</p> <p>SCALLOP Tender Belly Bacon and Onion Jam, Charred Ramp Pesto 4 passed, 5 stationed</p>
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<u>Specialty Trays and Platters</u> 50 Guest Minimum	<u>Artisan Displays</u> Priced Per 100 Guests
Garden Vegetable Crudité 210 Herbed Ranch Dip and Cucumber Yogurt	Garden Vegetable Crudité 600 Flowing Display of Garden-Fresh Vegetables with Herbed Ranch Dip and Cucumber Yogurt
Gruyere Cheese Fondue 300 Breadsticks, Crostini, Toasted Pita Chips	Artisan Cheese Fondue 700 Gruyere Fondue and Fresh Herb Fondue with Breadsticks, Crostini, Toasted Pita Chips, and Fresh Baked Breads from Thanksgiving Point Bakery
Artisan Cheese Tray 360 Imported and Domestic Cheeses, Fruits, and Crackers	Towering Cheese Display 900 Chef's Selection of Imported Domestic Cheeses, Fruits, Crackers, Honeycomb, and seasonal Jams
Antipasti 260 Chef's Selection Cured Meats, Grilled Vegetables, Artisan Cheeses	Fresh Seasonal Fruit Tray 650 Grand display of seasonal assorted fruits, berries, and hand-carved fruit
Fresh Seasonal Fruit Tray 220 Assorted Fresh Fruits and Berries	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
<u>Pastries</u> Priced Per Dozen – minimum order of two dozen	<u>Late Night Bites</u> Per Person Price
Assorted Cookies 30 (chocolate chip, snickerdoodle, oatmeal)	Donut Hole Bar 10 Fresh Donut Holes with assorted sauces and glazes
Assorted Cheesecake bites 25	Donut Wall 15 Assortment of Displayed Donuts on Thanksgiving Point Variety Board
Assorted Tartlets 25	Pretzel Bite Bar 12 Assortment of Salted Pretzel Bites and Cinnamon Sugar Pretzel Bites with Cheese fondue, Mustard, Chocolate, and Caramel
Assorted Mini Cupcakes 25	Bavarian Pretzel Wall 18 Jumbo Bavarian Pretzels on Thanksgiving Point Variety Board served with Cheese fondue, Mustard, Chocolate, and Caramel
Assorted Cannoli's 25	
Brownies and Bars 25	
Chocolate Dipped Strawberries 32	

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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

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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 5

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

Charged on Consumption

Monster Energy (Green) and Monster Sugar-Free 5

Bottled Juices: Orange, Cranberry or Apple 4

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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