

Thanksgiving Point can only accommodate to the following dietaries:

GF – Gluten Free V – Vegetarian VG – Vegan DF – Dairy Free NF – Nut free

Prices are per person unless otherwise stated. All food service is for a maximum of 2 hours unless otherwise stated.

2026 Thanksgiving Point Catering Menu

Breakfast Buffet

Served with sliced seasonal fruit, chilled orange juice, cranberry juice, coffee, tea

Continental

18

Fresh Danishes and muffins from Thanksgiving Point Bakery, Assortment of Fresh baked breads and spreads

Healthy Start

20

House made granola with individual yogurt, steel cut oatmeal with assorted toppings, assorted cold cereal with 2% milk,

Complete Breakfast

22

Assorted Muffins, Farm Fresh Scrambled Eggs, Seasoned Breakfast Potatoes
choose one: country style pit ham, applewood smoked bacon, or maple pork sausage links
Choose two for an additional \$4.50 per person

Waffle Bar

22

Belgian Waffles, Fried Chicken, Butter & Maple Syrup, Assorted Preserves, Candied Nuts, Fresh Berries, Whipped Cream

BUILD-YOUR-OWN-TACOS

26

Bacon, Sausage, Chorizo, Fluffy Scrambled Eggs, Breakfast Potatoes, Corn Chips, Flour Tortillas, Cheddar Cheese, Salsa, Sour Cream
Make it Vegan/Vegetarian-

5 additional

Calabacitas, Grilled Potatoes, Avocado Crema, Vegan Cheddar, Guajillo Salsa, Corn Tortillas

Breakfast Additions - Must be added to an existing breakfast buffet order

Assorted Breakfast Breads

5

MAY INCLUDE: Danishes, Muffins, Scones

Yogurt & Granola

5

Biscuits & Sausage Gravy

8

Cheddar Grits

6

Cinnamon Bread Pudding with Maple Syrup

7

Hash Brown Casserole

6

Oatmeal Bar

7

INCLUDES: Brown Sugar, Butter, Dried Fruit, Cream

Assorted Fresh Bagels

4

With Assorted cream cheeses, butter, and preserves

Assorted Kind Bars

5

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Themed Buffets

20 Guest Minimum

Lunch Pricing 10am-3pm Cost includes listed buffet items, water service, and cookies & brownies from the Thanksgiving Point Bakery	Dinner Pricing 3pm-10pm Cost includes listed buffet items, water service, (1) beverage selection from the list below, and dinner dessert listed below buffet items. Dinner Buffet Beverage Selections Lemonade, Strawberry Lemonade, Sparkling Apple Juice, or Sparkling Cranberry Juice
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Vegan Meal Request - \$5 per person on top of Buffet Charge

Lunch Cost / Dinner Cost

TRADITIONAL DELI

27 (Lunch Only)

Market Soup, Farmer's Green Salad w/house dressings (GF), Pasta Salad, Classic Chicken Salad (GF)
Served With Deli meats (smoked turkey breast, black forest ham, roast beef, Assorted cheeses, Sandwich accompaniments, selection of breads and artisan rolls, kettle chips, Fresh baked Cookies and Brownies from Thanksgiving Point Bakery

LATIN TACO BAR

26 / 32

Elote Salad (GF, V), Chicken Al Pastor (GF), Pork Carnitas (GF),
Served with Borracho Beans, Cilantro-Lime Rice (GF V), Flour Tortillas (V), Pickled Onion (V GF), Pico de Gallo (V GF), Queso Fresco, Salsa
Dinner Dessert - Mango-Lime Mousse Cake (V)

ITALIAN

26 / 32

Caesar Salad, Orzo Pasta Salad, Braised Beef Short Ribs w/Mushroom Marsala (GF), Chicken Parmigiana
Served with Herb Creamy Mascarpone Polenta (GF), Grilled Italian Vegetables (V, GF), Garlic Herb Rolls
Dinner Dessert - Sicilian Orange Cake

MEDITERRANEAN

28 / 34

Cucumber Salad (V GF), Lemon Artichoke Couscous Salad (V), Za'atar Spiced Grilled Chicken (GF), Crispy Falafel (VG)
Served with Roasted Red Pepper Hummus (V GF), Tzatziki Sauce (V GF), Grilled Seasonal Vegetables (V GF), Pita Bread
Dinner Dessert - Lemon Almond Sponge Cake (V)

ISLAND GRILL

28 / 34

Mango Superfood Slaw (V GF), Jerk Grilled Chicken (GF), Sweet Chili Pineapple Pulled Pork
Served with Caribbean Vegetable Blend (V GF), Coconut Basmati Rice (V GF), Hawaiian Sweet Rolls
Dinner Dessert - Guava-Strawberry Cake

TASTE OF ASIA

28 / 34

Marinated Asian Noodle Sald (GF), Hoisin-Grilled chicken thighs w/ charred scallion (GF), Soy-Ginger Glazed Salmon w/braised Bok choi
Served with Vegetable Fried Rice (V GF), Stir-fried Vegetables (V GF), House Rolls & Butter
Dinner Dessert - Yuzu Meringue Cake (V)

THE WESTERN

29 / 35

Farmhouse Salad, Buttermilk Herb Dressing (GF V), Ancho and Coffee Rubbed Pork Loin (GF), Elk Chili (GF),
Served with Hatch Chili Mac N' Cheese (V), Seasonal Squash (GF V), House Rolls & Butter
Dinner Dessert - Cinnamon Roll Bread Pudding (V) with Bourbon Whipped Cream

SMOKEHOUSE BBQ

30 / 36

Country Style Potato Salad (GF, V), Dry Rubbed BBQ Chicken (GF), House Smoked Brisket (GF),
Served with Coleslaw (GF, V), Creamed Corn (GF, V) Corn Bread (V), House BBQ Sauce (V GF)
Dinner Dessert - Seasonal Cobbler (V) with Chantilly Cream

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Build Your Own Buffet

20 Guest Minimum

OPTION ONE House Rolls & Butter, (1) Salad, (2) Accompaniments, (1) Entrées, (1) Desserts **40**

OPTION TWO House Rolls & Butter, (2) Salads, (2) Accompaniments, (2) Entrées, (2) Desserts **48**

Vegan Meal Request - \$5 per person on top of Buffet Charge

<p>Salads</p> <p>Arugula (GF, V) Gorgonzola Cheese Crumbles, Walnuts, Citrus Vinaigrette</p> <p>Shaved Brussels Sprouts (GF) Broccoli, cabbage, marinated golden raisins, maple bacon vinaigrette</p> <p>Farmhouse (GF, V) Mixed Greens, Carrot, Cucumber, Herb Croutons, Tomato, Ranch Dressing</p> <p>Field Greens (GF, V) Candied Pecans, Dried Cherries, Goat Cheese, Champagne-Poppy Vinaigrette</p> <p>Classic Caesar (V) Crisp Romaine, Garlic Croutons, Parmesan Cheese, Creamy Caesar Dressing</p> <p>Toasted Quinoa (GF, VG) Kale, Dried Cranberries, Grilled Corn, Apple Cider Vinaigrette</p> <p>Entrées</p> <p>Bacon-Wrapped Meatloaf Root Beer BBQ Glaze</p> <p>Braised Short Ribs (GF) Port Wine Demi, Charred Cippolini Onion</p> <p>Herb Roasted Pork Loin (GF) Spiced Apple Cider Reduction, Charred Pearl Onions</p> <p>Potato Gnocchi V Arugula, Brown Butter, Sage, Mushroom Ragout</p> <p>Roasted Chicken Saltimbocca (GF) Prosciutto, Parmesan, Lemon Cream</p> <p>Quinoa Stuffed Pepper (GF, VG) Roasted Vegetables, Red Pepper Coulee</p> <p>Seared Salmon (GF) Red Pepper Romesco, Toasted Pistachio</p> <p>Soyrizo Stuffed Portobella Mushroom (GF, VG) Caramelized Onion, Tofu, Chimichurri</p>	<p>Accompaniments</p> <p>Brown Butter Green Beans (V GF) Buttered Corn (V GF) Honey Glazed Heirloom Carrots (V GF) Seasonal Roasted Vegetables (V GF) Herb Roasted Potatoes (V GF) Sweet and Spicy Brussel Sprouts (V) Mac n’ Cheese (V) Roasted Garlic Mashed Potatoes (V GF)</p> <p>Desserts</p> <p>Mini Cupcakes Chef’s selection of mini cupcakes</p> <p>Chocolate Covered Strawberries Jumbo strawberries hand dipped in dark chocolate</p> <p>White Chocolate Cake Bites Decadent Chocolate Cake with White Chocolate Mousse</p> <p>Mini Assorted Cookies Fresh Baked Assorted Cookies from Thanksgiving Point Bakery</p> <p>Italian Cannoli Italian Cream Filling and Pistachio</p> <p>Assorted Tartlets Seasonal selection of tartlets with fruit</p> <p>Brownie Bites Chocolate Fudge Brownie Bites</p> <p>Assorted Cheesecake Bites Chef’s Selection of Seasonal Cheesecake Bites</p>
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Plated Events

3-COURSE MENU

Served with House Rolls and Butter

(1) Pre-Set Starter, (1) Pre-Selected Entrée, (1) Pre-Set Dessert

Upgrade to Duo Entrée - Please Inquire for Pricing

DETAILS: Requires a minimum order of 25 guests

Vegan Meal Request - \$5 per person on top of Plated Charge

STARTER - SELECT (1):

BABY ICEBERG WEDGE (GF)

Crispy Bacon, Shaved Red Onion Tomato, Blue Cheese Dressing, Balsamic Glaze

CUCUMBER BUTTERMILK SALAD (V)

Candied Chili, Honey Buttermilk Dressing, Fried Herbs

ELOTE SALAD (V)

Charred Corn, Cilantro, Crispy Tortilla Strips, Red Onion, Queso Fresco, Creamy Chili-Lime Dressing

SALT ROASTED BABY BEET SALAD (V)

Whipped Burrata, Spiced Pepitas, Herb Oil, Arugula

BABY KALE CEASAR (V)

Brown Butter Panko, Shaved Parmesan Cheese, Creamy Caesar Dressing, Pickled Red Onion

ENTRÉES - SELECT (1):

QUINOA STUFFED PEPPER (GF, VG)

32

Roasted Vegetables, Spaghetti Squash, Red Pepper Coulis

GRILLED STUFFED PORTOBELLO (VG)

34

Seasonal Vegetables, Toasted Panko, Chimichurri

SMOKE ROASTED AIRLINE CHICKEN BREAST (GF)

40

Creamy Mascarpone Polenta, Roasted Broccolini, Port Wine Reduction, Gremolata

PAN ROASTED BONE-IN PORK CHOP (GF)

42

Chorizo Hash, Shaved Brussels Sprouts, Roasted Garlic Jus, Spiced Chicharrons

PAN SEARED FLAT IRON STEAK (GF)

45

Herb Roasted Potatoes, Grilled Broccolini, Roasted Beach Mushrooms, Chimichurri

All Steaks Cooked to Medium, No customization of Meat Temperatures

Upgrade to Filet Mignon +10 Per Person

BEEF SHORT RIB (GF)

48

Brown Butter Whipped Potatoes, Roasted Heirloom Carrots, Wild Mushroom Sherry Demi-Glace

MISO GLAZED SALMON (GF)

50

Tri-Color Herb Quinoa, Roasted Shiitake Mushrooms, Blistered Cherry Tomato, Red Miso Cream Sauce

PAN ROASTED STRIPED BASS (GF)

52

BBQ Hazelnuts, Cornbread Puree, Corn and Fava Bean Succotash, Spanish Chorizo Vinaigrette

PLATED DESSERTS - SELECT (1):

Traditional Carrot Cake

Chocolate Torte (GF)

White Chocolate Mousse Cake

Nutella Chocolate Cake

Classic NY Style Cheesecake w/fruit compote

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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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Boards and Stations

Sliders – 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, Hatch Chili, Green Onions, Shaved Parmesan, Toasted Breadcrumbs, Assorted Hot Sauces

Carving Stations

Chef-attended, 3 oz portion, includes House Rolls and Butter

One chef per 75 guests – First chef is \$150, each additional is \$75

Herb Roasted Turkey Breast **10**

Cranberry Chutney, Pan Sauce

Coffee-Rubbed Pork Loin **12**

Spiced Apple and Peach Reduction

Roasted Beef Tenderloin **14**

Roasted Mushrooms, Red Wine Demi-Glace

Slow-Roasted Prime Rib **16**

Horseradish Cream, Au Jus

Breaks

Energy Builder **14**

Yogurt and Granola Parfaits, trail mix, string cheese, and whole seasonal fruit

Ice Cream Brownie Sundae Bar* **14**

Select 'Ice Age Creamery' ice cream flavors (2): 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 Bar Requires a \$100 Attendant Fee Per 100 Guests*

Sweet and Salty **15**

Individual bags of assorted chips, pretzels, popcorn, peanut M&Ms, and assorted candy bars

Build Your Own Trail Mix **16**

Pretzel twists, chocolate candies, peanuts, walnuts, sunflower seeds, pumpkin seeds, raisins, mini marshmallows, dried fruit chips, gummy bears, and granola

Chips & Dip **16**

Select Chips (2): Assorted Crackers, Toasted Crostini, Tortilla Chips

Add Vegetable Crudité **4**

Select Dips (2):

Cowboy Queso, Guacamole, Pimento Cheese, Roasted Red Pepper Hummus, House Salsa, Spinach & Artichoke

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Specialty Beverage Bars

DETAILS: Prices are per person • 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 additional hour of service

Mocktail Bar 7

Select **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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