



THANKSGIVING
POINT

CATERING & EVENTS

CATERING MENU



MEET THE CHEFS



Tyler Wallace Executive Chef

Executive Chef Tyler Wallace is a seasoned culinary leader with a diverse background spanning luxury hotels, destination resorts, and high-volume operations across the country. His culinary career spans over 20 years and includes experience with world-class brands such as Walt Disney World, Hyatt Hotels and Resorts, Hilton Hotels, and numerous convention centers across the United States. His professional tenures include major food-driven cities such as Orlando, Dallas, Austin, Houston, Denver, and Salt Lake City. Chef Tyler brings a balanced expertise in refined fine-dining cuisine and large-scale banquets and catering, blending precision, creativity, and operational excellence to deliver elevated guest experiences at every level.

Ruben Aguirre Executive Sous Chef

Ruben Aguirre is the Executive Sous Chef at Thanksgiving Point, bringing over a decade of leadership and world-class culinary expertise to every menu. With more than 11 years at Thanksgiving Point, Ruben plays a key role in shaping elevated dining experiences that blend creativity, quality, and thoughtful presentation.

A graduate of the Culinary Institute of America in New York with a degree in Culinary Arts, Ruben's career spans some of Utah's most renowned destinations. He has served as Executive Chef at Sundance Resort and Canyons Resort for 11 years each, as well as Stein Eriksen Lodge for five years—delivering refined, high-end cuisine in luxury hospitality settings.

Ruben's passion for excellence has contributed to award-winning dining, including Utah Best of State – Best Sunday Brunch (2004). Today, he brings that same elevated approach to Thanksgiving Point, creating memorable menus that enhance weddings, events, and everyday guest experiences.





BREAKFAST BUFFET

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

Continental \$18

Fresh Danishes and Muffins from Thanksgiving Point Bakery, Assortment of Fresh Baked Breads and Spreads

Healthy Start \$20

House Made Granola, Individual Yogurt, Steel Cut Oatmeal, Assorted Toppings, Assorted Cold Cereal, 2% Milk

Complete Breakfast \$22

Assorted Muffins, Farm Fresh Scrambled Eggs, 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.



ASSORTED MUFFINS



WAFFLE BAR



COMPLETE BREAKFAST

Breakfast Additions

Must be added to an existing breakfast buffet order.

Assorted Breakfast Breads \$5

MAY INCLUDE: Danishes, Muffins, Scones

Oatmeal Bar \$7

INCLUDES: Brown Sugar, Butter, Dried Fruit, Cream

Assorted Fresh Bagels \$4

With Assorted Cream Cheeses, Butter, and Preserves

Cinnamon Bread Pudding with Maple Syrup \$7

Yogurt & Granola \$5

Hash Brown Casserole \$6

Cheddar Grits \$6

Biscuits & Sausage Gravy \$8

Assorted Kind Bars \$5

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

Please include an additional 20.5% service charge and sales tax to all catering services.

Prices and menu items subject to change.

Food quantities must match final guest count.



BOXED LUNCHES

\$28

Includes Kettle Chips, Cookie from Thanksgiving Point Bakery,
Bottled Water and Condiment Packets.

Selections of 3 Max

Salads

Cobb Salad GF

Chopped Romaine, Crispy Bacon, Diced Chicken, Cherry Tomatoes, Avocado, Gorgonzola, Red Wine Vinaigrette

Kale V GF

Baby Kale, Crispy Chickpeas, Roasted Cherry Tomatoes, Shaved Parmesan, Sliced Artichoke Hearts, Charred Herb Vinaigrette

Whole Grain VG

Blended Red & White Quinoa, Farro, Shredded Kale, Blueberries, Diced Seasonal Vegetables, White Balsamic Basil Vinaigrette

Sandwiches

Ham & Brie

Arugula, Pickled Red Onion, Smoked Ham, Sliced Brie Cheese, Champagne Mustard, Sourdough

Porchetta

Arugula, Fresh Mozzarella, Pesto, Pickled Red Onion, Roasted Sliced Porchetta, Garlic Aioli, Rustic Baguette

Italian Sub

Fresh Mozzarella, Ham, Salami, Pickled Red Onion, Shaved Lettuce, Red Wine Vinaigrette, Focaccia

Wraps

B.L.T

Crispy Bacon, Heirloom Tomatoes, Shaved Lettuce, Dijon Aioli, Ranch Dressing, Spinach Wrap

Tuscan Grilled Chicken

Arugula, Feta Cheese, Pickled Red Onion, Sun-Dried Tomatoes, Roasted Garlic & Basil Aioli, Spinach Wrap



COBB SALAD



ITALIAN SUB



TUSCAN GRILLED CHICKEN WRAP

Add-Ons

Food quantities must match final guest count. Priced per person.

Additional Salad Selection \$6

Additional Sandwich -or- Wrap Selection \$8

Assorted Dessert Bars \$5

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THEMED BUFFETS

Lunch Pricing 10 am - 3 pm | Dinner Pricing 3 pm - 10 pm

Lunch Includes: Listed buffet items, water service, and cookies & brownies from Thanksgiving Point Bakery

Dinner 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

Vegan Meal Request - \$5 per person on top of buffet charge

Thanksgiving Point can only accommodate to the following dietaries:

GF - Gluten Free | **V** - Vegetarian | **VG** - Vegan | **DF** - Dairy Free | **NF** - Nut free

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** Lunch **\$32** Dinner

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

Dinner Dessert - Mango-Lime Mousse Cake (V)

Italian **\$26** Lunch **\$32** Dinner

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** Lunch **\$34** Dinner

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)



LATIN TACO BAR



BRAISED BEEF SHORT RIBS



CRISPY FALAFEL

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Island Grill **\$28** Lunch **\$34** Dinner

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** Lunch **\$34** Dinner

Marinated Asian Noodle Salad (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** Lunch **\$35** Dinner

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** Lunch **\$36** Dinner

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



SMOKED BRISKET

TASTE OF ASIA

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BUILD YOUR OWN BUFFET

20 Guest Minimum

Option One **\$40** House Rolls & Butter, (1) Salad, (2) Accompaniments, (1) Entrées, (1) Desserts

Option Two **\$48** House Rolls & Butter, (2) Salads, (2) Accompaniments, (2) Entrées, (2) Desserts

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Salads

Arugula GF V

Gorgonzola Cheese Crumbles, Walnuts, Citrus Vinaigrette

Shaved Brussels Sprouts GF

Broccoli, Cabbage, Marinated Golden Raisins, Maple Bacon Vinaigrette

Farmhouse GF V

Mixed Greens, Carrot, Cucumber, Herb Croutons, Tomato, Ranch Dressing

Field Greens GF V

Candied Pecans, Dried Cherries, Goat Cheese, Champagne-Poppy Vinaigrette

Classic Caesar v

Crisp Romaine, Garlic Croutons, Parmesan Cheese, Creamy Caesar Dressing

Toasted Quinoa GF VG

Kale, Dried Cranberries, Grilled Corn, Apple Cider Vinaigrette



Entrées

Bacon-Wrapped Meatloaf

Root Beer BBQ Glaze

Braised Short Ribs GF

Port Wine Demi, Charred Cipollini Onion

Herb-Roasted Pork Loin GF

Spiced Apple Cider Reduction, Charred Pearl Onions

Potato Gnocchi v

Arugula, Brown Butter, Sage, Mushroom Ragout

Seared Salmon GF

Red Pepper Romesco, Toasted Pistachio

Quinoa-Stuffed Pepper GF VG

Roasted Vegetables, Red Pepper Coulis

Roasted Chicken Saltimbocca GF

Prosciutto, Parmesan, Lemon Cream

Soyrizo-Stuffed Portobello Mushroom GF VG

Caramelized Onion, Tofu, Chimichurri

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Accompaniments

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

Mac N' Cheese v

Sweet and Spicy Brussel Sprouts v

Roasted Garlic Mashed Potatoes v GF

Desserts

Traditional Carrot Cake

Chocolate Torte

Nutella Chocolate Cake

White Chocolate Mousse Cake

Classic NY Style Cheesecake

with Fruit Compote



CLASSIC NY STYLE CHEESECAKE



TRADITIONAL CARROT CAKE



NUTELLA CHOCOLATE CAKE

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PLATED EVENTS

25 Guest Minimum

For multiple entrees ask your event manager

Served with House Rolls and Butter

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

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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 Caesar ^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

Beef Short Rib ^{GF} **\$48**

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

Miso-Glazed Salmon ^{GF} **\$50**

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

Pan-Seared Flat Iron Steak ^{GF} **\$45**

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

Pan-Roasted Striped Bass ^{GF} **\$52**

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

All Steaks cooked to Medium.

Upgrade to Filet Mignon +\$10 per person

Plated Desserts

Select 1

Traditional Carrot Cake

Chocolate Torte

White Chocolate Mousse Cake

Nutella Chocolate Cake

Classic NY Style Cheesecake w/ Fruit Compote

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APPETIZER RECEPTION

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 hours | Pricing includes 2.5 pieces per person

Vegetarian

Caprese Crostini v

Heirloom Tomato, Fresh Mozzarella,
Basil Oil, Balsamic
3 passed, 4 stationed

Jalapeno-Cheddar Arancini v

Herb Crema
3 passed, 4 stationed

Garlic & Brie Crostini v

Berry Compote
3 passed, 4 stationed

Mini Vegetable Egg Roll v

Sweet Chili Sauce
3 passed, 4 stationed

Gazpacho Verde Shooter GF v

Charred Corn
3 passed, 4 stationed

Wild Mushroom Risotto Cake v

Truffle Crema
3 passed, 4 stationed

Meat

Korean Beef Skewer

Chile Crunch Chimichurri
3 passed, 4 stationed

Maple BBQ Meatball

Maple Bourbon BBQ, Chive
3 passed, 4 stationed

Pork Belly Skewer GF

Ancho Coffee Rub, Peach Chili Glaze
3 passed, 4 stationed

Short Rib Arancini

Chimichurri Aioli
3 passed, 4 stationed

Steak Empanada

Chimichurri Aioli
3 passed, 4 stationed

Southwest Chicken Egg Roll

Chipotle Ranch
3 passed, 4 stationed

Seafood

Shrimp Shooters GF

Sambuca Cocktail, Rosemary
4 passed, 5 stationed

Tuna Poke

Furikake, Scallion, Sweet Soy
4 passed, 5 stationed

Scallop

Tender Belly Bacon, Onion Jam,
Charred Ramp Pesto
4 passed, 5 stationed



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BOARDS AND STATIONS

Sliders \$20

Served with Kettle Chips
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

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 Sunday 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

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
+\$3 for an extra 2oz portion size per person

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-Glaze

Slow-Roasted Prime Rib \$16

Horseradish Cream, Au Jus



BBQ PULLED PORK SLIDERS

Build Your Own Trail Mix \$16

Pretzel Twists, Chocolate Candies, Peanuts,
Walnuts, Sunflower Seeds, Pumpkin Seeds, Craisins,
Mini Marshmallows, Dried Fruit Cups, Gummy Bears,
and Granola

Chips & Dip \$16

Select Chips (2): Assorted Crackers, Toasted Crostini,
Tortilla Chips
Add Vegetable Crudité for \$4

Select Dips (2): Cowboy Queso, Guacamole, Pimento
Cheese, Roasted Red Hummus, House Salsa,
Spinach & Artichoke

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DISPLAYS AND PLATTERS

Specialty Trays and Platters

50 Guest Minimum
Priced Per 50 Guests

Garden Vegetable Crudité **\$210**
Herbed Ranch Dip, Cucumber Yogurt

Gruyere Cheese Fondue **\$300**
Breadsticks, Crostini, Toasted Pita Chips

Fresh Seasonal Fruit Tray **\$220**
Assorted Fresh Fruits and Berries

Antipasti **\$260**
Chef's Selection Cured Meats,
Grilled Vegetables, Artisan Cheeses

Artisan Cheese Tray **\$360**
Imported and Domestic Cheeses,
Fruits, and Crackers

Artisan Displays

Priced Per 100 Guests

Garden Vegetable Crudité **\$600**
Garden-Fresh Vegetables with Herbed Ranch
Dip, Cucumber Yogurt

Fresh Seasonal Fruit Tray **\$650**
Seasonal Assorted Fruits,
Berries, and Hand-Carved Fruit

Towering Cheese Display **\$900**
Chef's Selection of Imported and Domestic
Cheeses, Fruits, Crackers, Honeycomb,
Seasonal Jams

Artisan Cheese Fondue **\$700**
Gruyère Fondue and Fresh Herb Fondue
with Breadsticks, Crostini, Toasted
Pita Chips, and Fresh Baked Breads
from Thanksgiving Point Bakery

Iced Shrimp Display **\$1000**
300 Gulf Shrimp served with
Cocktail Sauce, Lemon Wedges

Raw Bar **MP**
Assortment of Shrimp, Oysters, Mussels,
King Crab Legs served With
Cocktail Sauce, Lemon Wedges,
Mignonette Sauce, Remoulade

Pastries

Priced Per Dozen—Minimum Order of Two Dozen

Assorted Mini Cupcakes **\$25**

Assorted Cheesecake Bites **\$25**

Assorted Tartlets **\$25**

Assorted Cookies **\$30**
Chocolate Chip, Snickerdoodle, Oatmeal

Brownies and Bars **\$25**

Assorted Cannolis **\$25**

Chocolate Dipped Strawberries **\$32**

Late Night Bites

Priced Per Person

Donut Hole Bar **\$10**
Fresh Donut Holes with
Assorted Sauces and Glazes

Donut Wall **\$15**
Assortment of Displayed
Donuts on Thanksgiving
Point Variety Board

Pretzel Bite Bar **\$12**
Pick 2
Salted, Parmesan, or
Cinnamon Pretzel Bites.
Served with Cheese Fondue,
Mustard, Chocolate, or Caramel

Bavarian Pretzel Wall **\$18**
Jumbo Bavarian Pretzels on
Thanksgiving Point Variety Board
served with Cheese Fondue, Mustard,
Chocolate, and Caramel

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SPECIALTY BEVERAGE BARS

50 Guest Minimum

Priced per person | Service for up to 2 Hours* | All Specialty Beverage bars require
\$100 bartender fee per 100 guests

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

Mocktail Bar **\$7**

Select 2

Mojito

Lime, Agave, Club Soda,
garnished with Mint and Lime

Grapefruit-Pom Paloma

Grapefruit Juice, Pomegranate Juice,
Agave, Grapefruit Seltzer. served with a
Sugared Rim and Dried Grapefruit.

Cherry Lime Rickey

Limeade, Cherry Syrup,
Seltzer, garnished with
Cherry and Lime.

Thanksgiving Point's Mocktail

Blood Orange Juice, Ginger Ale,
served with a Sugared Rim, garnished
with a Dried Orange Wheel.

Italian Soda Bar **\$6**

Choose Three Syrup Flavors:

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

Flavored Lemonade Bar **\$5**

Choose Three Syrup Flavors:

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

Substitute for Berry Purée - \$1.50 per person

Strawberry, Blackberry, and Raspberry Purées

Flavored Soda Bar **\$6**

Assorted sodas made-to-order. (Coke, Diet Coke, Coke Zero, Sprite)

Choose Three Syrup Flavors:

Coconut, Vanilla, Cherry, Lime, Peach, Pomegranate,
Raspberry, Blackberry, Mango, or Strawberry

Dirty Soda Upgrade - \$2 per person

Half and Half creamer and Fresh Lime

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ADDITIONAL BEVERAGES

20 Guest Minimum

Priced per person unless stated otherwise
Consumption beverages are charged after the event

Beverage Dispenser \$3

Select 1

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

Sparkling Cider Toast \$5

Served in Champagne Flutes

Tray passed for an additional \$100 per 100 guests



Stations

20 can/bottle minimum, then 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 & Tea \$35 per pot

minimum of 2 pots.

Hot Chocolate \$40 per pot

minimum of 2 pots.

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