



CATERING MENU

2025



BREAKFAST BUFFET

Minimum 20 Guests

Served until 11 AM

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

Choose One:

Assorted Bagels and Cream Cheese
Fresh Danish from the Thanksgiving Point Bakery
Assorted Breakfast Muffins
Assorted Individual Yogurt with Thanksgiving Point House Granola
Assorted Cold Cereals Served with 2% Milk
Steel-Cut Oatmeal with Dried Fruits, Chopped Pecans, and Brown Sugar

Choose One:

Farm Fresh Scrambled Eggs with Cheddar Cheese
Scrambled Eggs with Ham and Chives
Traditional Eggs Benedict with Hollandaise Sauce*
**Additional \$6.50 per person*

Choose One:

Country Style Pit Ham
Honey Cured Hardwood Smoked Bacon
Maple Pork Sausage Links
Choose two for an additional \$4.50 per person

Choose One:

Sourdough-Cinnamon French Toast with Maple Syrup
Buttermilk Blueberry Pancakes with Maple Syrup
House Made Biscuits and Sausage Gravy

\$25



B R E A K F A S T

*Minimum 20 Guests
Served until 11 AM*

CONTINENTAL BREAKFAST

Fresh Danish and Muffins from the Thanksgiving Point Bakery
Fresh Seasonal Sliced Fruit
Chilled Orange Juice, Cranberry Juice, Coffee, and Tea

\$16

HEALTHY START BREAKFAST

Fresh Seasonal Sliced Fruit
House Made Granola with Individual Yogurt
Steel-Cut Oatmeal with Brown Sugar, Dried Fruit, and Nuts
Grapefruit Sliced in Half
Assorted Cold Cereal with 2% Milk
Chilled Orange Juice, Cranberry Juice, Tomato Juice, Coffee, and Tea

\$18

ALL AMERICAN BREAKFAST BUFFET

Fresh Danish and Muffins from the Thanksgiving Point Bakery
Fresh Seasonal Sliced Fruit
Farm Fresh Scrambled Eggs with Cheddar Cheese
Roasted Breakfast Potatoes
Choose One: Country Style Pit Ham, Honey Cured Hardwood Smoked Bacon, *or* Maple Pork Sausage Links
Choose two for an additional \$4.50 per person
Chilled Orange Juice, Cranberry Juice, Coffee, and Tea

\$22

THE SOUTHWESTERN BREAKFAST BUFFET

Fresh Seasonal Sliced Fruit
Southwestern Scrambled Eggs with Onions, Chorizo Sausage, Bell Peppers, and Mushrooms
Served with Warm Flour Tortillas, Sour Cream, Guacamole, House-Made Salsa,
Cheddar and Pepper Jack Cheeses
Roasted Breakfast Potatoes
Choose One: Country Style Pit Ham, Honey Cured Hardwood Smoked Bacon, *or* Maple Pork Sausage Links
Choose two for an additional \$4.50 per person
Chilled Orange Juice, Cranberry Juice, Coffee, and Tea

\$23



LUNCH BUFFETS

Minimum 20 Guests

Served from 11-3 PM

All Lunch Buffets are Served with House Rolls, Freshly Baked Cookies and Brownies, Water and One beverage.

Choose One Beverage

Lemonade, Strawberry Lemonade, Sparkling Cranberry, or Sparkling Apple

Salads

Choose One:

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

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, Tomatoes and Basil

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*

**Add Creamy Garlic or Brown Gravy \$2 per person*

Coconut Jasmine Rice

Maple Whipped Sweet Potatoes

Yukon Gold Potato Au Gratin**

***\$3 per person*

Additional Choice \$3 per person

Vegetables

Choose One:

Sautéed Vegetable Squash Medley

Glazed Carrots with Local Honey

Seasonal Grilled Vegetables

Green Beans Sautéed with Onions and Red Peppers

Additional Choice \$3 per person



LUNCH ENTREES

Minimum 20 Guests

Served from 11-3 PM

*For Multiple Entrée Choices, the Highest Priced Entrée will be charged,
Plus, an Additional \$8 per 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

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

Beef

Grilled Beef Sirloin with Bleu Cheese Compound Butter
\$31

Thanksgiving Point Meat Loaf with Sweet Chili Ketchup
\$27

Roasted New York Strip Loin with Mushroom Red Wine Demi
\$33



THEMED LUNCH BUFFETS

Minimum 20 Guests

Served from 11-3 PM

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

TAILGATE BBQ BUFFET

Mixed Greens Salad Served with Buttermilk Ranch Dressing

Apple Cole Slaw

Chili-Dusted Corn on the Cob

Baked Beans

Choose One:

Red Bliss and Yukon Gold Potato Salad or Roasted Trio of Potatoes

Choose of One Entrées:

Flame-Grilled 1/3 Pound Burgers, Grilled BBQ Chicken, Smoked Chicken Quarters with Mango Chipotle BBQ Sauce

Beer-Braised Bratwurst with Sauerkraut, or All Beef Hot Dogs

Additional Entrée Selection - \$6 per person, per entrée (Max 2)

Served with Appropriate Buns and Condiments Including Sliced Tomatoes, Red Onions,

Green Leaf Lettuce, Pickles, Mayo, Ketchup, and Mustard

Swiss and Cheddar Cheeses

Freshly Baked Cookies and Brownies from the Thanksgiving Point Bakery

\$27

SOUTHWESTERN BUFFET

Home-Made Corn Tortilla Chips, House Salsa,

Refried Beans, Spanish Style Rice

Served with Flour Tortillas, Sour Cream, Shredded Lettuce, Guacamole,

Diced Tomatoes, Cheddar, and Pepper Jack Cheeses

Choose One Entrées:

Marinated Grilled Chicken Fajitas, Steak Fajitas, Chipotle Pork Barbacoa, or Cheese Enchiladas

Additional Entrée Selection - \$4 per person, per entrée (Max 2)

Freshly Baked Cookies and Brownies from the Thanksgiving Point Bakery

\$30

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 One Entrées:

Orange Chicken, Teriyaki Chicken Breast,

Spicy Beef and Broccoli, Sweet and Sour Chicken, or Korean BBQ Flank Steak

Additional Entrée Selection - \$4 per person, per entrée (Max 2)

Served with Fortune Cookies

Freshly Baked Cookies and Brownies from the Thanksgiving Point Bakery

\$29



THE M E D L U N C H B U F F E T S

Minimum 20 Guests

Served from 11-3 PM

Choose One Beverage

Lemonade, Strawberry Lemonade, Sparkling Cranberry, or Sparkling Apple

DELI BOARD BUFFET

Freshly Baked Assorted Breads

Smoked Turkey, Cured Ham, Slow Roasted Beef, Cheddar, Swiss, and Provolone Cheese
Served with Sliced Tomatoes, Red Onions, Green Leaf Lettuce, Dill Pickle Spears, Mayo, and Mustard

Served with Potato Chips

Garden Greens Salad with Grape Tomatoes, Cucumbers, and Red Onions

Served with Ranch and Strawberry-Balsamic Vinaigrette

Choose One Specialty Salad:

Mandarin Cavatappi Pasta Salad, Orzo Pasta Salad,

Tomato Cucumber Salad, *or* Capresé Salad with Fresh Mozzarella

Freshly Baked Cookies and Brownies from the Thanksgiving Point Bakery

Add Soup for \$5 per person

Potato Bacon Chowder, Broccoli Cheddar, Cream of Tomato and Basil, House Chili, or Chicken Noodle

Served with Soup Crackers

\$26

ITALIAN BUFFET

Garlic Herb Rolls

Classic Caesar Salad

Sautéed Squash, Tomatoes, and Sweet Onions with Fresh Basil

Choose One Entrée:

Chicken Caprese *or* Seared Black Pepper Pork Loin with Garlic Demi

Additional Entrée Selection - \$4 per person, per entrée (Max 2)

Choose One Pasta Dish *or* One Pasta with Two Sauces:

Tri-Color Cheese Tortellini with Red Alfredo *or* Three Cheese House Lasagna

Pasta Choices: Penne or Cavatappi

Sauces Choices: Marinara, Alfredo, Pesto Cream, *or* Bolognese

Freshly Baked Cookies and Brownies from the Thanksgiving Point Bakery

\$29

LUAU BUFFET

House Rolls and Butter

Maui Salad Greens with Ranch and Poppy Seed Dressing

Diced Fresh Seasonal Fruit

Traditional Macaroni Salad

Choose One Entrées:

Kalua Pork, Teriyaki Chicken, *or* Luau Style Flank Steak

Additional Entrée Selection - \$4 per person, per entrée (Max 2)

Served with Steamed White Rice

Freshly Baked Cookies and Brownies from the Thanksgiving Point Bakery

\$27



GRAB AND GO LUNCH

"Build Yourself"

Choice of Smoked Turkey, Deli Ham, Roast Beef or Vegetarian Sandwich
Fresh Whole Fruit
Individual Bag of Chips
Cookie from the Thanksgiving Point Bakery
Bottled Water

\$21

BOXED LUNCH

Turkey Swiss, Ham Cheddar or Chicken Salad Croissant Sandwich
Mixed Fruit
Pasta Salad
Individual Bag of Chips
Cookie from the Thanksgiving Point Bakery
Bottled Water

\$27



PLATED LUNCH

*Minimum 15 Guests
Served from 11-3 PM*

All Entrées are Served with House Rolls, Chefs Choice of Seasonal Vegetable and Dessert

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

Salads

Choose One:

Wedged 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 Bleu Cheese Compound Butter
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 \$8 per Choice
Limit of Three Entrée Selections – Entrée Quantities Required 7 Days in Advance with Final Count*



DINNER BUFFET MENU

*Minimum 20 Guests
Available after 3 PM*

All Entrées are Served with House Rolls and Dessert

Choose One Beverage

Lemonade, Strawberry Lemonade, Sparkling Cranberry, or Sparkling Apple

Green Salads

Choose One:

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

Specialty Salads

Choose One:

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
Red Bliss and Yukon Gold Potato Salad
Capresé Salad with Fresh Mozzarella, Tomatoes and Basil
Pineapple, Strawberry and Grape Salad Tossed with Basil

Sides

Choose One:

Roasted Trio of Potatoes
Garlic Mashed Yukon Gold Potatoes*
**Add Creamy Garlic or Brown Gravy \$2 per person*
Maple Whipped Sweet Potatoes
Traditional Rice Pilaf
Coconut Jasmine Rice
Yukon Gold Potato Au Gratin**
***\$3 per person*

Additional Choice \$3 per person

Vegetables

Choose One:

Sautéed Vegetable Squash Medley
Glazed Carrots with Local Honey
Seasonal Grilled Vegetables
Green Beans Sauté with Onions and Red Peppers
**Additional Choice \$3 per person*



DINNER BUFFET MENU

Minimum 20 Guests

Available after 3 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

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

Grilled Salmon Medallions and Shrimp with Lemon Beurre Blanc

\$41

Beef

House Prime Rib of Beef with Creamed Horseradish and Natural Au Jus*

**Add Carving Station Fee of \$150 per 100 guests*

\$41

Grilled Sirloin Steak with a Bleu Cheese Compound Butter

\$42

Roasted 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



THEMED DINNER BUFFETS

Minimum 20 Guests

Available after 3 PM

Choose One Beverage

Lemonade, Strawberry Lemonade, Sparkling Cranberry, or Sparkling 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

Baked Baby Red Rosemary Potatoes

Chili-Dusted Corn on the Cob with Grilled Vegetables

Baked Beans

Entrée Choices:

House Smoked Chicken with House BBQ Sauce

Carolina BBQ Pork St. Louis Ribs

Slow Roasted Pork Shoulder with Chipotle BBQ Sauce

Grilled Marinated Flank Steak with Fire Roasted Tomato and Onion Sauce

Smoked Brisket of Beef with Horseradish Barbeque Sauce

Grilled Atlantic Salmon Filet with Fresh Fruit Salsa

Choose One Dessert

One Entrée: \$36

ITALIAN DINNER BUFFET

Served with Garlic Herb Rolls

Caesar Salad, Capresé Salad

Sautéed Squash, Tomatoes, and Sweet Onions with Fresh Basil

Choose Two Main Dishes:

Chicken Caprese, Lemon Rosemary Roasted Chicken,

Pan Seared Pork Medallions *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 *or* Three Cheese House Lasagna

Pasta Choices: Penne *or* Cavatappi

Sauces Choices: Marinara, Alfredo, Pesto Cream, *or* Bolognese

Choose One Dessert

\$36



THEME DINNER BUFFETS

*Minimum 20 Guests
Available after 3 PM*

Choose One Beverage
Lemonade, Strawberry Lemonade, Sparkling Cranberry, or Sparkling 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
Spanish Style Rice

Choose One:

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

Choice of Two Entrées:

Cheese Enchiladas
Marinated Grilled Chicken Breast Fajitas
Steak Fajitas
Pork Chili Verde
Fire Grilled Flank Steak with Lime Chipotle Cilantro Glaze

Choose One Dessert

\$36

LUAU BUFFET

House Rolls and Butter
Maui Salad Greens with Tomato, Cucumber, Red Onion, Carrots
Served with Ranch and Raspberry Poppy Seed Dressing
Pineapple, Strawberry, and Grape Salad Tossed with Basil

Traditional Macaroni Salad

Japanese Rice Noodles

Stir Fry Vegetables

Choose Two Entrees:

Kalua Pork Roast
Teriyaki Chicken
Tiki Style Flank Steak,
Luau Pork Ribs with Peach Glaze

Choose One:

Steamed Jasmine Rice *or* Coconut Jasmine Rice

Choose One Dessert

\$36



DINNER PLATED MENU

*Minimum 15 Guests
Available after 3 PM*

All Entrées are Served with House Rolls and Dessert

Choose One Beverage

Lemonade, Strawberry Lemonade, Sparkling Cranberry, or Sparkling Apple

Salads

Choose One:

Wedged 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 vegetables

\$36

Pan Seared Chicken Florentine with Creamy Spinach and Fresh Mozzarella Ciliegine

Served with Lemon Jasmine Rice and Chef's choice of appropriate vegetables

\$36

Herb Crusted Parmesan Chicken Breast with Honey-Dijon Cream

Served with Mashed Yukon Gold Potatoes and Chef's choice of appropriate vegetables

\$36

Chicken Piccata with Lemon White Wine and Capers

Served with Lemon Jasmine Rice and Chef's choice of appropriate vegetables

\$36

Roasted Pork Loin with Onion Marmalade

Served with Roasted Fingerling Potatoes and Chef's choice of appropriate vegetables

\$36

Pan Seared Salmon with Red Miso Sauce

Served with Coconut Jasmine Rice and Chef's choice of appropriate vegetables

\$41

Grilled New York Strip Loin with Red Wine Demi

Served with Boursin Herbed Mashed Potatoes and Chef's choice of appropriate vegetables

\$41

Salmon Oscar Topped with Red Crab, Asparagus, and Hollandaise Sauce

Served with Garlic Mashed Potatoes and Chef's choice of appropriate vegetables

\$50

Grilled Sirloin with Jumbo Shrimp with a Balsamic Demi

Served with Yukon Gold Mashed Potatoes and Chef's choice of appropriate vegetables

\$46

Desserts

Choose One Dessert

*For Multiple Entrée Choices, the Highest Priced Entrée will be Charged Plus an Additional \$8 per Entrée Choice
Limit of Three Entrée Selections*



DESSERTS

THANKSGIVING POINT BAKERY

Large Cream Puffs
Filled with Whipped Chantilly Cream and Vanilla Pastry Cream

Vanilla Bean Cheesecake
with Berry Compote

Almond Torte (GF)
with Sugared Berries

Chocolate Toffee Crunch Cake
with Chocolate Icing

White Chocolate Mousse Cake
with Chocolate Ganache

Carrot Cake
with Cream Cheese Frosting

Vanilla Cake
With Caramel Mousse Filling

Seasonal Fruit Tart
Buffet Only

Raspberry White Chocolate Bread Pudding
Buffet Only

Seasonal Fruit Crisp
with Chantilly Cream
Buffet Only

Mini Assorted Desserts
Buffet Only
Crème Puffs, Miniature Cheesecakes,
Brownie Bites, Assorted Tartlets, and Macarons
Add for \$6.00 per person

Additional Dessert Selections \$4.00 per person (buffet only)



HORS D'OEUVRES COLD HORS D'OEUVRES

All Prices for One Dozen Pieces – Minimum Two Dozen

**Available for Butler Passed at \$60 per hour per choice*

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

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

Slow Roasted Picnic Shoulder Roast

House BBQ Sauce, Cabbage Slaw

Served on a Mini Bun

Served Deconstructed

\$34

Spicy Shrimp Spoon*

Avocado Sauce, Queso Fresco, and Pico de Gallo

Served with Fried Tortilla on an Asian Soup Spoon

\$36

Iced Gulf Shrimp

with Traditional Cocktail Sauce and Wedged Lemons

\$42

HOT HORS D'OEUVRES

Pork Potstickers

\$30

Pineapple-Sesame Chicken Skewers

With a Soy Pineapple Orange Ginger Glaze

\$36

Cajun Coconut Shrimp

With Orange-Horseradish Dipping Sauce

\$48

Stuffed Mushrooms

Breadcrumbs, Sausage, and Pecorino Romano

\$34

Argentinean Beef Chimichurri Skewers

\$34



SPECIALTY TRAYS & PLATTERS

ASSORTED GRILLED GARDEN VEGETABLE PLATTER with Feta Cheese and Roasted Pine Nuts.....	\$210 Per 50 Guests
GARDEN VEGETABLE CRUDITÉS served with Herbed Ranch Dip and Cucumber Yogurt.....	\$210 Per 50 Guests
GRUYERE CHEESE FONDUE served with Breadsticks, Crostini, and Toasted Pita Chips.....	\$300 Per 50 Guests
FRESH SEASONAL FRUIT TRAY.....	\$220 Per 50 Guests
SPINACH ARTICHOKE FOUR CHEESE DIP served with Toasted Pita Chips.....	\$300 Per 50 Guests
ANTIPASTI – Genoa Salami, Prosciutto, Smoked Turkey, Grilled Vegetables, and Italian Cheeses.....	\$260 Per 50 Guests
IMPORTED AND DOMESTIC CHEESE TRAY served with Strawberries, Table Grapes, and Water Crackers.....	\$360 Per 50 Guests

CARVING BOARD

All Carving Selections provide 3 oz, include House Rolls and appropriate Condiments and Uniformed Thanksgiving Point Chef.

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
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 (CHOCOLATE CHIP, SNICKERDOODLE, OATMEAL)	\$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 MOUSSE CUPS – Whipped Mousse in Mini Chocolate Tarte Shells.....	\$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



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

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

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

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

ICED SHRIMP DISPLAY

\$1,400

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

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



SPECIALTY DESSERTS

50 Guest Minimum

*Specialty Desserts are Made to Order and Recommend being Served in Addition to Other Items
Include Complimentary Water Service*

PIZOOKIE BAR

Choose **Two** Cookie Flavors
Chocolate Chip, Snickerdoodle, M&M

Choose **Two** Ice Age Creamery Ice Cream Flavors
Vanilla, Chocolate, or Strawberry

*Specialty Flavors \$2 Upgrade Per Flavor
Cam's Caramel, Mint Cookie, or Cookies and Cream*

Included Toppings
Hot Fudge and Caramel

\$13

ICE CREAM SUNDAE BAR

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 Age Creamery Ice Cream Flavors
Vanilla, Chocolate, or Strawberry

*Specialty Flavors \$2 Upgrade Per Flavor
Cam's Caramel, Mint Cookie, or Cookies and Cream*

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

\$12



B R E A K S

Assorted Fresh Danish
\$34 per dozen

Assorted Fresh Muffins
From the Thanksgiving Point Bakery
\$34 per dozen

Assorted Bagels and Cream Cheese
\$35 per dozen

Individual Assorted Yogurt
with House Granola
\$28 per dozen

Mini Candy Mix
\$31 per dozen

Thanksgiving Point Snack Mix
\$70 per 25 guests

Premium Nut Mix
\$86 per 25 guests

Tortilla Chips with House Salsa
\$64 per 25 guests

Assorted Whole Fruit
\$50 per 25 guests

Charcuterie Cups
Cheddar, Smoked Gouda, Pepper Jack Cheeses,
Dried Fruit, Walnuts
With Crackers
\$125 per 25 guests

Trio of Dips
Hummus, Roasted Tomato and Pesto
With Mini Breadsticks and Pita Chips
\$120 per 25 guests

SPECIALTY BEVERAGE BARS

Minimum 50 guests

**All Specialty Beverage Bars Require a \$75 Bartender Fee Per 100 Guests*

MOCKTAIL BAR

\$6 per person (2 hours of service) *
\$2 per person for each additional hour of service

Choose **Three**:

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 Fresh 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

Mermaid Refresher

Mix Seltzer, Blue Punch, Pineapple Juice, and Lemonade. Garnished with Cherry and Lemon Wedge

ITALIAN SODA BAR

\$6 per person (2 hours of service) *
\$2 per person for each additional hour of service

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 per person (2 hours of service) *
\$2 per person for each additional hour of service

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 per person (2 hours of service) *
\$2 per person for each additional hour of service
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



B E V E R A G E S

Consumption Beverages are Charged After the Event

GOURMET 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

BEVERAGE STATION

Strawberry Lemonade, Lemonade,
Sparkling Cranberry, or Sparkling Apple

\$3.00 per person

Coffee or Tea

\$35 per pot

Charged on Consumption

Hot Chocolate

\$40 per pot

Charged on Consumption

Monster Energy (Green) and Monster Sugar-Free

\$5.00

Charged on Consumption

Bottled Minute Maid Juices
Orange, Cranberry and Apple

\$4.00

Charged on Consumption

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

\$3.00 per beverage

Charged on Consumption

SPARKLING CIDER TOAST

Served in Champagne Flutes

\$5.00 per person

Tray Passed for An Additional \$75 Per 100 Guests

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

Conferences and Catering

At Thanksgiving Point