

THANKSGIVING™  
POINT

# *Weddings*

DINNER MENU

2025



## 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*

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



## 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



## THEMED 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:

Wedge 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*



## DINNER 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  
*Lunch – Add for \$7.00 per person*  
*Dinner – 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

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





## 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

Premium Nut Mix  
\$86 per 25 guests

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

Tortilla Chips with House Salsa  
\$64 per 25 guests

Assorted Bagels and Cream Cheese  
\$35 per dozen

Assorted Whole Fruit  
\$50 per 25 guests

Individual Assorted Yogurt  
with House Granola  
\$28 per dozen

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

Mini Candy Mix  
\$31 per dozen

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

Thanksgiving Point Snack Mix  
\$70 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