

THANKSGIVING™
POINT

Weddings

DINNER MENU

2025



D I N N E R B U F F E T M E N U

*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 Gray \$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



D I N N E R B U F F E T M E N U

*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 DINNERS 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 DINNERS 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,
Luuau 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*



D I N N E R D E S S E R T S

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



S P E C I A L T Y T R A Y S & P L A T T E R S

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

C A R V I N G B O A R D

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

P A S T R I E S

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



S P E C I A L T Y D E S S E R T S

50 Guest Minimum

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

P I Z O O K I E B A R

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

I C E C R E A M S U N D A E B A R

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



S P E C I A L T Y B E V E R A G E B A R S

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