

THANKSGIVING™
POINT

Weddings

LUNCH MENU

2025



L U N C H B U F F E T S

*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.

Substitute Cookies and Brownies for a Dinner Dessert for an Additional \$3 Per Person

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



L U N C H E N T R E E S

*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



THEMED LUNCH BUFFETS

*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:

Wedge 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*

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

GORMET 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