

THANKSGIVING™
POINT

Weddings

RECEPTION MENU

2025

~ OPEN HOUSE BUFFETS ~

50 Guest Minimum

**All Open House Reception Buffets Include Choice of One Beverage
Lemonade, Strawberry Lemonade, Sparkling Cranberry, or Sparkling Apple,
Upgrade To Specialty Beverage Bar for An Additional \$3 Per Person + \$75 Bartender Fee. **

PASTRY BUFFET

\$11

Choose a variety of up to **Five** Assorted Miniature Pastries:

Assorted Tartlets, Assorted Macarons, Cheesecake Bites, Mini Cupcakes, Chocolate Éclairs,
Assorted Cookies, or Chocolate Dipped Strawberries (Seasonal)

BRIDAL BUFFET

\$11.50

Miniature Sandwich Served with Your Choice of Three Pastries.

Choose **One** Sandwich

Assorted Mini Wraps, Petite Croissants (Ham & Swiss OR Chicken Salad), Mini Italian Club,
Slow Roasted Picnic Shoulder Roast with House BBQ Sauce & Cabbage Slaw (served deconstructed)

Choose **Three** Pastries

Assorted Tartlets, Assorted Macarons, Cheesecake Bites, Mini Cupcakes, Chocolate Éclairs,
Assorted Cookies, or Chocolate Dipped Strawberries (Seasonal)

GARDEN BUFFET

\$15

Choose **One** Miniature Sandwich:

Assorted Mini Wraps, Petite Croissants (Ham & Swiss or Chicken Salad), Mini Italian Club,
Slow Roasted Picnic Shoulder Roast with House BBQ Sauce & Cabbage Slaw (served deconstructed)

Choose **One** Tray:

Fresh Seasonal Sliced Fruit Tray or Garden Vegetable Crudités.

Upgrade to Both for An Additional \$4 Per Person

Upgrade to An Artisan Display for An Additional \$2.50 Per Person for Each

Choose **One** Salad:

Garden Greens with Grape Tomatoes, Cucumbers, and Onions Served with Ranch Dressing
Baby Spinach with Caramelized Walnuts, Pears, and Gorgonzola Served with Strawberry-Balsamic Vinaigrette
Penne Pasta with Greek Feta, Broccoli Spears, Roasted Red Onions, Kalamata Olives and Herb Vinaigrette

Upgrade to An Additional Salad Option For \$3.00 Per Person

Choose **Three** Pastries:

Assorted Tartlets, Assorted Macarons, Cheesecake Bites, Mini Cupcakes, Chocolate Éclairs,
Assorted Cookies, or Chocolate Dipped Strawberries (Seasonal)

GOURMET SLIDERS

\$19

Served with House-Made Buns and Kettle Chips

Included Condiments: Lettuce, Red Onions, Yellow Peppers, Dill Pickle Chips, Ketchup, Mayo, Mustard, Cheddar Cheese, Tomatoes

Choose **Two**:

Angus Beef, Seasoned Turkey, Salmon Burgers, Pulled Pork, Seasoned Pulled Chicken

Choose **One** Salad:

Garden Greens with Grape Tomatoes, Cucumbers, and Onions Served with Ranch Dressing
Baby Spinach with Caramelized Walnuts, Pears, and Gorgonzola Served with Strawberry-Balsamic Vinaigrette
Penne Pasta with Greek Feta, Broccoli Spears, Roasted Red Onions, Kalamata Olives and Herb Vinaigrette

Upgrade to An Additional Salad Option For \$3.00 Per Person

Upgrade from Kettle Chips to French Fry Bar for An Additional \$6.50 Per Person

CELEBRATION BUFFET

\$20

Choose **One**

Fresh Seasonal Sliced Fruit Tray or Garden Vegetable Crudités.

Upgrade to Both for An Additional \$4 Per Person

Upgrade to An Artisan Display for An Additional \$2.50 Per Person for Each

Choose **Three** Hors D' Oeuvres

Assorted Mini Wraps, Antipasto Skewer, Grilled Vegetable Bruschetta, Mini Italian Club Sandwich, Pineapple-Sesame Chicken Skewers, Argentinean Beef Chimichurri, Italian Spiced Meatballs, Pork Pot Stickers, Stuffed Mushrooms, Slow Roasted Picnic Shoulder Roast with House BBQ Sauce & Cabbage Slaw (served deconstructed)
or Spicy Mesquite Chicken Rolled Quesadillas

Choose **Three** Pastries

Assorted Tartlets, Assorted Macarons, Cheesecake Bites, Mini Cupcakes, Chocolate Éclairs,
Assorted Cookies, or Chocolate Dipped Strawberries (Seasonal)

LIEGE WAFFLE BUFFET

\$22

Display of Liege Waffle with Authentic Pearl Sugar

Choose **Five** Toppings:

Fresh Strawberries, Toasted Pecans, Mixed Berries, Nutella,
Cream Cheese Frosting, Cinnamon Sugar, Lemon Curd, Chantilly Cream

Served with Fresh Seasonal Sliced Fruit Tray

STREET TACOS

\$22

Corn Tortillas and Served with Guacamole, Diced Jalapeno, Pico De Gallo,
Queso Fresco, Crema, Lime Wedges, Salsa Verde

Choose **Two**:

Asado Chicken

Carne Asada

Pork Al Pastor

Served with Fresh Seasonal Sliced Fruit Tray

Choose **One**:

Garden Vegetable Crudités or Grilled Garden Vegetable Platter

Choose **Three** Pastries:

Assorted Tartlets, Assorted Macarons, Cheesecake Bites, Mini Cupcakes, Chocolate Éclairs,
Assorted Cookies, or Chocolate Dipped Strawberries (Seasonal)

CARVING BOARD BUFFET

\$23

All Carving Selections include House Rolls, Appropriate Condiments, and Uniformed Thanksgiving Point Chef

Served with Fresh Seasonal Sliced Fruit Tray *and* Garden Vegetable Crudités.

Upgrade to An Artisan Display for An Additional \$2.50 Per Person for Each

Choose **One** Salad:

Garden Greens with Grape Tomatoes, Cucumbers, and Onions served with Ranch Dressing
Baby Spinach with Caramelized Walnuts, Pears, and Gorgonzola served with Strawberry-Balsamic Vinaigrette
Penne Pasta with Greek Feta, Broccoli Spears, Roasted Red Onions, Kalamata Olives and Herb Vinaigrette

Upgrade to An Additional Salad Option For \$3.50 Per Person

Choose **One** Carving Station:

Roasted Turkey Breast, Smoked Pit Ham, Grilled Flank Steak, or Roast Pork Loin.

Upgrade to Beef Tenderloin for an additional \$8.50 per person

Choose **Three** Pastries:

Assorted Tartlets, Assorted Macarons, Cheesecake Bites, Mini Cupcakes, Chocolate Éclairs,
Assorted Cookies, or Chocolate Dipped Strawberries (Seasonal)

~ COMPLIMENT YOUR MENU WITH ~

FRENCH FRY BAR

[Outdoor Venues Only]

\$12

Freshly Made Fries with Assorted Salts and Seasonings with Dipping Sauces Includes
Curry Cilantro, Green Goddess, House Ketchup, Utah Fry Sauce, Sriracha Aioli

Choose **Three**

Shoestring, Sweet Potato, Sidewinder, Homestyle Cut

ICE CREAM SUNDAE BAR

\$12

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** Reeds' Dairy Ice Cream Flavors

Vanilla, Chocolate, or Strawberry

Specialty Flavors \$2 Upgrade Per Flavor

Cam's Caramel, Grasshopper, 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

PIZOOKIE BAR

\$13

Choose **Two** Cookie Flavors

Chocolate Chip, Snickerdoodle, M&M

Choose **Two** Reeds' Dairy Ice Cream Flavors

Vanilla, Chocolate, or Strawberry

Specialty Flavors \$2 Upgrade Per Flavor

Cam's Caramel, Grasshopper, or Cookies and Cream

Included Toppings

Hot Fudge and Caramel

~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

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

Skewered Beef with Chimichurri Sauce
\$34

~ SPECIALTY TRAYS & PLATTERS ~

Minimum order of 50 Guests per item.

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
CHARCUTERIE CUPS Domestic Cheeses, Dried Fruit, and Walnuts with Crackers.....	\$250 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 HORSE RADISH (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 CUPCAKES– Bite-Sized Cupcakes with Buttercream Frosting	\$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

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



~ 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

Served with Half & Half and Whipped Cream

Choose **Three** Syrup Flavors:

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

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

Please Include an Additional 20.5% Service Charge and Sales Tax to All Catering Services

Prices and Menu Items Subject to Change



~ B E V E R A G E S ~

*Minimum 20 Guests
Consumption Beverages are Charged After the Event*

GOURMET HOT CHOCOLATE STATION

\$5 per person

Served with Whipped Cream, Marshmallows and Peppermint Sticks

Choose **Three** Syrup Flavors:

Almond, Frosted Mint, Hazelnut, Vanilla, Caramel, or Irish Cream

BEVERAGE STATION

Strawberry Lemonade, Lemonade, Sparkling Cranberry, or Sparkling Apple

\$3.00 per person

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

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