

THANKSGIVING™  
POINT

*Weddings*

RECEPTION MENU

2025

# ~ O P E N   H O U S E   B U F F E T S ~

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. \**

## **P A S T R Y   B U F F E T**

\$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)

## **B R I D A L   B U F F E T**

\$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)

## **G A R D E N   B U F F E T**

\$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)

# ~ C O M P L I M E N T Y O U R M E N U W I T H ~

## F R E N C H F R Y B A R

[ O u t d o o r V e n u e s O n l y ]

\$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

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

\$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

## P I Z O O K I E B A R

\$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

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

*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

## ~ 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 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



## ~ A R T I S A N   D I S P L A Y S ~

*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*



## ~ 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*

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*

### **GORUMET 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

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