



THANKSGIVING POINT WEDDING MENU

One only has to visit Thanksgiving Point to see we offer countless and unparalleled settings for your wedding event. From garden or room selection to menu and décor, our seasoned event planners will assist you in making your wedding experience one you will cherish for the rest of your life.



OPEN HOUSE RECEPTION BUFFETS

50 Guest Minimum

All Open House Reception Buffets Include Choice of One Beverage
Lemonade, Strawberry Lemonade, Sparkling Cranberry, Sparkling Apple, or Fruited Water
Upgrade To Specialty Beverage Bar For An Additional \$2.50- \$3.50 Per Person + \$50 Bartender Fee.

PASTRY BUFFET

\$8.50 Per Person

Choice a Variety of up to Five Assorted Miniature Pastries:

Seasonal Fruit Tartlets, Assorted Tartlets, Mousse Cups,
Cheesecake Bites, Mini Cupcakes, Chocolate Éclairs, Assorted Cookies,
Or Chocolate Dipped Strawberries (Seasonal)

Upgrade with a Seasonal Fruit Tray
\$85 per 25 Guest

BRIDAL BUFFET

\$9.00 Per Person

Miniature Sandwich Served with Your Choice of Three Pastries.

Choose One Sandwich
Assorted Mini Wraps, Petite Croissants (Ham & Swiss Or Chicken Salad), Or Mini Italian Club

Choose Three Pastries
Seasonal Fruit Tartlets, Assorted Tartlets, Mousse Cups, Cheesecake Bites, Mini Cupcakes, Chocolate Éclairs, Assorted Cookies,
Or Chocolate Dipped Strawberries (Seasonal)

Upgrade with a Seasonal Fruit Tray
\$85 per 25 Guest

*Please Include an Additional 19.5% Service Charge and Sales Tax to All Catering Services
Prices and Menu Items Subject to Change*



OPEN HOUSE RECEPTION BUFFETS

50 Guest Minimum

All Open House Reception Buffets Include Choice of One Beverage
Lemonade, Strawberry Lemonade, Sparkling Cranberry, Sparkling Apple, or Fruited Water
Upgrade To Specialty Beverage Bar For An Additional \$2.50- \$3.50 Per Person + \$50 Bartender Fee.

GARDEN BUFFET

\$11.00 Per Person

SAMPLE MENU USED IN ALL OPEN HOUSE RECEPTION PACKAGES

Choose One Miniature Sandwich:
Assorted Mini Wraps, Petite Croissants (Ham & Swiss or Chicken Salad), Mini Italian Club

Choose One Tray:
Fresh Seasonal Sliced Fruit Tray or Garden Vegetable Crudités.
Upgrade to Both for And Additional \$3.00 Per Person
Upgrade to An Artisan Display for An Additional \$1.60 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 \$2.50 Per Person

Choose Three Pastries:
Seasonal Fruit Tartlets, Assorted Tartlets, Mousse Cups, Cheesecake Bites, Mini Cupcakes, Chocolate Éclairs, Assorted Cookies,
or Chocolate Dipped Strawberries (Seasonal)

GOURMET SLIDERS

\$14.50 Per Person

Served with House-Made Buns and Kettle Chips along with Condiments that includes
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 \$2.50 Per Person

Upgrade from Kettle Chips to French Fry Bar for An Additional \$5.00 Per Person

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OPEN HOUSE RECEPTION BUFFETS

50 Guest Minimum

All Open House Reception Packages Include Choice of One Beverage
Lemonade, Strawberry Lemonade, Sparkling Cranberry, Sparkling Apple, or Fruited Water
Upgrade To Specialty Beverage Bar For An Additional \$2.50- \$3.50 Per Person + \$50 Bartender Fee.

CELEBRATION BUFFET

\$15.00 Per Person

Choose One

Fresh Seasonal Sliced Fruit Tray or Garden Vegetable Crudités.

Upgrade to Both For And Additional \$3.00 Per Person

Upgrade to An Artisan Display For An Additional \$1.60 Per Person For Each

Choose Three Cold 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,
or Spicy Mesquite Chicken Rolled Quesadillas

Choose Three Pastries

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

CARVING BOARD BUFFET

\$17.95 per person

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

Choose One Carving Station:

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

Upgrade to Beef Tenderloin for an additional \$6 per person

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

Upgrade to An Artisan Display For An Additional \$1.60 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 \$2.50 Per Person

Choose three Pastries:

Seasonal Fruit Tartlets, Assorted Tartlets, Mousse Cups, Cheesecake Bites, Mini Cupcakes, Chocolate Éclairs, Assorted Cookies,
Or Chocolate Dipped Strawberries (Seasonal)

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ACTION STATIONS

[Outdoor Venues Only]

50 Guest Minimum

Add a Choice of One Beverage \$2.50 Per Person

Lemonade, Strawberry Lemonade, Sparkling Cranberry, Sparkling Apple, Or Fruited Water

Upgrade To Specialty Beverage Bar For An Additional \$2.50- \$3.50 Per Person + \$50 Bartender Fee.

Ask Your Event Manager About Multiple Station Discount

FRENCH FRY BAR

\$9.00 Per Guest

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, Rustic (Skin On) Chips

Upgrade with A Seasonal Fruit Tray

\$85 per 25 Guest

STREET TACOS

\$13.00 Per Guest

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

Choose Two

Grilled Mahi Mahi Fish with Shredded Cabbage, Shaved Red Onion, Green Salsa, Chipotle Crème, Cilantro

Pork Carnitas- Slow Roasted Pulled Pork, Avocado Slices, Fire Roasted Tomato Salsa, Diced Red Onion, Cilantro

Carne Asada- Marinated Flank Steak, Shredded Lettuce, Fresh Pico De Gallo

Pork Tacos Bon Mi Style – Seasoned Pork Shoulder, Sliced Cucumbers, Sliced Jalapeno, Radish, Carrots, Beets, Mint, Siracha Crème

Upgrade with A Seasonal Fruit Tray

\$85 per 25 Guest

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ACTION STATIONS

50 Guest Minimum.

Add a Choice of One Beverage \$2.50 Per Person

Lemonade, Strawberry Lemonade, Sparkling Cranberry, Sparkling Apple, Or Fruited Water

Upgrade To Specialty Beverage Bar For An Additional \$2.50- \$3.50 Per Person + \$50 Bartender Fee.

Ask Your Event Manager About Multiple Station Discount

ICE CREAM SUNDAE BAR

\$9.00 Per Guest

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 Cream Flavors

Chocolate, Vanilla, Strawberry, Chocolate Chip Cookie Dough, Cookies & Cream, or Mint Chip

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

ICE CREAM SANDWICH BAR

\$9.00 Per Guest

Choose Three Cookie Flavors

Chocolate Chip, Peanut Butter, Double Chocolate Fudge, White Chocolate Macadamia Nut, Lemon Poppyseed, M& M.

Choose Two Ice Cream Flavors

Vanilla, Chocolate, Strawberry, Chocolate Chip Cookie Dough, Mint Chip, or Cookies and Cream.

Choose Three Toppings

Sprinkles, Oreos, M&Ms, Butterfinger, Reese's, or Heath

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Action Stations

50 Guest Minimum.

Add a Choice of One Beverage \$2.50 Per Person

Lemonade, Strawberry Lemonade, Sparkling Cranberry, Sparkling Apple, Or Fruited Water

Upgrade To Specialty Beverage Bar For An Additional \$2.50- \$3.50 Per Person + \$50 Bartender Fee.

Ask Your Event Manager About Multiple Station Discount

LIEGE WAFFLE BAR

\$12.00 Per Guest

Liege Waffles made to order by a Uniformed Chef
Served with Toasted Pecans

Choose Five Toppings

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

Upgrade with A Seasonal Fruit Tray

\$85 per 25 Guest

DESSERT CREPES

\$12.00 Per Guest

Dessert Crepes made to order by a Uniformed Chef
Served with Chantilly Cream and Toasted Pecans

Choose Five Fillings

Cream Cheese, Chocolate, Cherry, Strawberry, Lemon, Mixed Fresh Berry, Pineapple, Peach, or Nutella

Upgrade with A Seasonal Fruit Tray

\$85 per 25 Guest

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H O R S D ' O E U V R E S

COLD HORS D'OEUVRES

All Prices for One Dozen Pieces – Minimum Two Dozen

Toasted Demi Baguette*

Sliced Roma Tomato, Melted Triple Cream Brie, Provolone Mozzarella, Topped with Avocado and Basil
\$22.00

Grilled Vegetable Bruschetta*

Char-Grilled Vegetables with Garlic and Extra Virgin Olive Oil, Topped with Feta Cheese
\$22.00

Iced Gulf Shrimp

with Traditional Cocktail Sauce and Lemon
\$33.00

Mini Italian Club

Ham, Salami, Sopressata, Provolone, Yellow Peppers
Grilled Marinated Onions on Focaccia
\$23.00

Antipasto Skewer*

Slow Roasted Tomatoes, Marinated Artichoke,
Fresh Mozzarella, Kalamata Olives, Genoa Salami
with a Fresh Herb Vinaigrette
\$23.00

Spicy Shrimp Spoon*

Avocado Sauce, Queso Fresco, and Pico de Gallo
Served with Fried Tortilla on an Asian Soup Spoon
\$28.00

Slow Roasted Picnic Shoulder Roast*

House BBQ Sauce, Cabbage Slaw
Served on a Mini Bun
\$26.00

**Available for Butler Passed at \$35 per hour per choice*

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H O R S D ' O E U V R E S

HOT HORS D'OEUVRES

All Prices for One Dozen Pieces (unless otherwise noted) – Minimum Two Dozen

Pineapple-Sesame Chicken Skewers
With a Soy Pineapple Orange Ginger Glaze
\$28.00

Cajun Coconut Shrimp
With an Orange-Horseradish Dipping Sauce
\$38.00

Stuffed Mushrooms
Served with Bread Crumbs, Sausage,
and Pecorino Romano
\$26.00

Argentinean Beef Chimichurri
Skewered Beef with Chimichurri Sauce
\$26.00

Marinated Braised Mushrooms
Served with a Sherry and Garlic Butter Broth
\$22.00

Spinach Artichoke Four Cheese Dip
Served with Pita Chips
\$125.00 per 25 guests

Gruyere Cheese Fondue
Served with Breadsticks, Crostini, and Pita Chips
\$125.00 per 25 guests

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SPECIALTY TRAYS & PLATTERS

Minimum order of two dozen pieces per item.

HEIRLOOM TOMATO PLATTER with Fresh Torn Basil, balsamic Reduction, and Extra Virgin Olive Oil.....	\$68 Per 25 Guests
ASSORTED GRILLED GARDEN VEGETABLE PLATTER with Feta Cheese and Roasted Pine Nuts.....	\$79 Per 25 Guests
GARDEN VEGETABLE CRUDITÉS served with Herbed Ranch Dip and Cucumber Yogurt.....	\$79 Per 25 Guests
GRUYERE CHEESE FONDUE served with Breadsticks, Crostini, and Toasted Pita Chips	\$125 Per 25 Guests
FRESH SEASONAL FRUIT TRAY	\$89 Per 25 Guests
SPINACH ARTICHOKE FOUR CHEESE DIP served with Toasted Pita Chips	\$95 Per 25 Guests
TRIO OF DIPS - Hummus, Roasted Tomato, and Pesto with Assorted Breads and Pita Chips	\$95 Per 25 Guests
ANTIPASTI – Genoa Salami, Prosciutto, Smoked Turkey, Grilled Vegetables, and Italian Cheeses	\$105 Per 25 Guests
IMPORTED AND DOMESTIC CHEESE TRAY served with Strawberries, Table Grapes, and Water Crackers	\$142 Per 25 Guests

CARVING BOARD

All Carving Selections include House Rolls and appropriate Condiments and Uniformed Thanksgiving Point Chef. Served Reception Style.

ROASTED BREAST OF TURKEY WITH CRANBERRY-ORANGE COMPOTE (MINIMUM 35 GUESTS)	\$6.95 Per Guest
SMOKED PIT HAM WITH HONEY-DIJON SAUCE (MINIMUM 50 GUESTS).....	\$7.95 Per Guest
GRILLED FLANK STEAK WITH HONEY-LIME CHIPOTLE GLAZE (MINIMUM 25 GUESTS)	\$7.95 Per Guest
ROAST PORK LOIN WITH NATURAL PORK JUS AND THYME ESSENCE (MINIMUM 30 GUESTS)	\$7.95 Per Guest
MARINATED BEEF SHOULDER TENDERS WITH HORSERADISH AND AU JUS (MINIMUM 25 GUESTS).....	\$8.95 Per Guest
TENDERLOIN OF BEEF WITH FRESH HERB AU JUS AND HORSERADISH (MINIMUM 25 GUESTS)	\$12.95 Per Guest

PASTRIES

Minimum order of two dozen pieces per item.

ASSORTED WEDDING COOKIES – Short Bread, Coconut Macarons, Chocolate Cookies	\$12 Per Dozen
ASSORTED FLAVORED CHEESECAKES - Assorted Varieties of Cheesecake Bites.....	\$18 Per Dozen
ASSORTED TARTLETS – Assorted Varieties of Miniature Tarts.....	\$18 Per Dozen
ASSORTED CUPCAKES – Bite-sized Flavored Cupcakes with Butter Cream Frosting	\$18 Per Dozen
ASSORTED MOUSSE CUPS – Whipped Mousse in a Crispy Tart Shell	\$18 Per Dozen
CHOCOLATE ECLAIRS – Petites Eclairs filled with Vanilla Pastry Cream and Covered in Chocolate Ganache.....	\$18 Per Dozen
BROWNIES & BARS – Bite-sized Fudge Brownies, Lemon Bars, and Mint Brownie.....	\$18 Per Dozen
CHOCOLATE DIPPED STRAWBERRIES – Available May-September at Listed Price (Oct-April at Market Price)	\$24 Per Dozen
SEASONAL TARTLETS – Assorted Fruit with a Vanilla Pastry Cream.....	\$24 Per Dozen

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ARTISAN DISPLAYS

Serves 100 Guests

GRUYERE CHEESE FONDUE DISPLAY

\$350

Served with Mini Breadsticks, Toasted Baguettes, Sesame Toasted Pita Chips, and Artisan Breads

Additional Guests.....\$75 Per 25

GARDEN VEGETABLE CRUDITÉS DISPLAY

\$450

Tomatoes, Cucumber, Cauliflower, Carrots, Celery, Squash, Peppers, Mushrooms, and Radishes with Herb Ranch Dip

Additional Guests.....\$75 Per 25

SEASONAL FRUIT DISPLAY

\$500

Pineapple, Cantaloupe, Watermelon, Honeydew, Strawberries, and Grapes (Based on Seasonality)

Additional Guests.....\$85 Per 25 Guests

Add Blackberries, Raspberries, And Blueberries \$40 Per 25 Guests

ARTISAN CHEESE DISPLAY

\$750

Open Eye Swiss, Provolone, Cheddar, Buttermilk Blue Cheese, Brie, And Smoked Gouda Served with Table Grapes, Strawberries,
And Water Crackers

Additional Guests.....\$135 Per 25 Guests

Add Blackberries, Raspberries, And Blueberries \$40 Per 25 Guests

ICED SHRIMP DISPLAY

\$975

Display of 300 Gulf Shrimp Served with Cocktail Sauce and Lemon Wedges in Carved Ice Bowl

Additional Shrimp.....\$33 Per Dozen

Upgrade to Clam Shell Ice Sculpture \$350

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SPECIALTY BEVERAGE BARS

FLAVORED SODA BAR

\$4.00 Per Person + \$50 Bartender Fee [Includes Two Hours of Service] \$1.00 Per Person Each Additional Hour
Assorted Sodas Made-To-Order. [Coke, Diet Coke, Sprite]

Choice of Up to Three Syrup Flavors
Coconut, French Vanilla, Cherry, Lime, Peach, Pomegranate, Raspberry, Blackberry, Mango, And Strawberry

ITALIAN SODA BAR

\$4.50 Per Person + \$50 Bartender Fee [Includes Two Hours of Service] \$1.00 Per Person Each Additional Hour
Sparkling Flavored Cream Sodas Made-To-Order Served with Whipped Cream.

Choose Up to Three Syrup Flavors
Caramel, Coconut, French Vanilla, Cherry, Lime, Peach, Pomegranate, Raspberry, Blackberry, Orange, or Strawberry

FLAVORED LEMONADE BAR

\$3.50 Per Person + \$50 Bartender Fee [Includes Two Hours of Service] \$1.00 Per Person Each Additional Hour
Choice of Lemonade Mixed-To-Order

Choose Up to Three Syrup Flavors
Lavender, Cherry, Lime, Peach, Pomegranate, Raspberry, Blackberry, Apple, or Strawberry

Berry Puree Upgrade \$1.00 Per Person
Strawberry, Blackberry, and Raspberry Purées

GOURMET HOT CHOCOLATE BAR

\$3.50 Per Person + \$50 Bartender Fee [Includes Two Hours of Service] \$1.00 Per Person Each Additional Hour
Hot Chocolate
Served with Whipped Cream, Marshmallows, and Peppermint Sticks.

Choose Up to Three Syrup Flavors
Almond, Frosted Mint, Hazelnut, Vanilla, Caramel, Coconut, Irish Cream, Or Raspberry

ADDITIONAL BEVERAGES

ASSORTED SODAS AND BOTTLED WATER

\$2.50 Per Beverage [Based on Consumption]
Coca-Cola, Diet Coke, Barq's Root Beer, Sprite, Minute Maid Lemonade, And Dasani

ASSORTED BEVERAGES

Choice of ONE Beverage - \$2.50 Per Person
Strawberry Lemonade, Lemonade, Sparkling Cranberry, Or Sparkling Apple

SPARKLING APPLE CIDER TOAST

\$3.50 Per Person
Served in Champagne Flutes

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DINNER BUFFET MENU

*Minimum 20 Guests
Available after 3 PM*

All Dinner Buffets are Served with House Rolls and Dessert
Choose One Beverage: Lemonade, Strawberry Lemonade, Sparkling Cranberry,
Sparkling Apple, or Sparkling Cranberry-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
Italiana Chopped Salad with Yellow Peppers, Cucumbers, Red Onions, Black olives, Chiffonade, Basil, Parmesan Cheese and Italian
Vinaigrette

Specialty Salads

Choose One:

Quinoa Salad with Romaine Lettuce Red Peppers, Black Beans, Green Onions and Roasted Garlic Vinaigrette
Tomato and Cucumber Salad with Bermuda Onions and Balsamic Vinaigrette
Red Bliss and Yukon Gold Potato Salad
Capresé Salad with Fresh Mozzarella, Basil and Tomatoes
Pineapple, Strawberry and Grape Salad Tossed with Basil

Sides

Choose One:

Roasted Trio of Potatoes
Garlic Mashed Yukon Gold Potatoes
Confetti Orzo Pasta with Bruniose Vegetables
Maple Whipped Sweet Potatoes
Traditional Rice Pilaf
Yukon Gold Potato Gratin*
**Additional \$1.5 per person*

Vegetables

Choose One:

Sautéed Vegetable Squash Medley
Glazed Carrots with Local Honey
Broccoli Au Gratin
Seasonal Grilled Vegetables
Green and Yellow English Bean Sauté with Onions and Red Peppers

Desserts

Choose One Dessert

See Attached Dessert Menu

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DINNER BUFFET MENU

*Minimum 20 Guests
Available after 3 PM*

*For Multiple Entrée Choices, the Highest Priced Entrée will be Charged,
Plus an Additional \$5.95 per guest for each Additional Entrée
Limit of Three Entrée Selections*

Pasta/Vegetarian

Vegetable Lasagna with Squash, Onions, Mushrooms, Broccoli, Cauliflower with Marinara
\$23.95

Tri-Color Cheese Tortellini with Red Alfredo Sauce
\$24.95

Grilled Portobello Mushrooms with Herb Pomodoro Sauce
\$24.95

Poultry

Airline Chicken Breast Stuffed with Spinach, Mushrooms, Spanish Onions, with a Veloute Sauce
\$26.95

Marinated Herb Roasted Airline Chicken Breast Served with Natural Jus
\$25.95

Charred Chicken Curry with Apricot Curry Sauce
\$26.95

Roast Turkey Breast with Traditional Sage Dressing and Turkey Gravy
\$25.95

Pork

Seared Black Pepper Pork Loin with Pineapple Demi
\$24.95

Roasted Pork Loin with Onion Marmalade
\$24.95

Fish

Seared Atlantic Salmon with Whole Grain Mustard Tarragon Cream Sauce
\$27.95

Pan Seared Idaho Red Trout Filet with Puttanesca Salsa
\$29.95

Grilled Salmon Medallions and Shrimp with Lemon Beurre Blanc
\$32.95

Beef

House Prime Rib of Beef * with Creamed Horseradish and Natural Au Jus
\$32.95

Roasted New York Strip Loin with Grilled Wild Mushroom, Buttermilk Bleu Cheese, and a Red Wine Demi
\$33.95

Char-Grilled New York Steak with a Caramelized Shallot Demi, Grilled Shrimp, and an Herbed Butter Sauce
\$35.95

Pan Seared Peppered Tenderloin of Beef with a Mango Chutney Sauce
\$37.95

**Please Add Carving Station Fee of \$125*

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THEMED DINNER BUFFETS

*Minimum 20 Guests
Available after 3 PM*

Choose One Beverage: Lemonade, Strawberry Lemonade, Sparkling Cranberry,
Sparkling Apple or Sparkling Cranberry-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
Scalloped Potatoes
Chili-Dusted Corn on the Cob with Grilled Vegetables
Baked Beans

Entrée Choices:

Grilled Marinated Flank Steak with Fire Roasted Tomato and Onion Sauce
Carolina BBQ Pork St. Louis Ribs
House Smoked Chicken with House BBQ Sauce
Grilled Atlantic Salmon Filet with Fresh Fruit Salsa
Smoked Brisket of Beef with Horseradish Barbeque Sauce
Slow Roasted Pork Shoulder with Chipotle BBQ Sauce

Choose One Dessert

One Entrée: \$27.95, Two Entrées: \$32.95, Three Entrées: \$37.95

Italian Dinner Buffet

Served with Garlic Bread Knots
Caesar Salad, Capresé Salad
Sautéed Squash, Tomatoes, and Sweet Onions with Fresh Basil

Choose Two Main Dishes:

Chicken Roma with Spinach, Prosciutto, Mozzarella Cheese,
Sun Dried Tomatoes with a Pesto Cream Sauce,
Lemon Rosemary Roasted Chicken,
Pan Seared Pork Medallions with Onions, Roasted Grape Tomatoes, Herbs and Pan Jus
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,
Three Cheese House Lasagna or Spinach and Mushroom Lasagna 'Alfredo'

Pasta Choices: Penne or Cavatappi

Sauces Choices: Marinara, Alfredo, Pesto Cream, or Bolognese

Choose One Dessert

\$27.95

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THEMED DINNER BUFFETS

*Minimum 20 Guests
Available after 3 PM*

Choose One Beverage: Lemonade, Strawberry Lemonade, Sparkling Cranberry,
Sparkling Apple or Sparkling Cranberry-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

Choose One:

House Cooked Pinto Beans with Green Chilies and Bacon, Traditional Refried Beans
or Slow Cooked Black Beans with Lime and Cilantro

Spanish Style Rice

Choice of Two Entrées:

Marinated Grilled Chicken Breast Fajitas, Steak Fajitas,
Pork Chili Verde, *or* Fire Grilled Flank Steak with Lime Chipotle Cilantro Glaze

Choose One Dessert

\$27.95

Add Cheese Enchiladas \$2.95

Add Grilled Salmon with Watermelon Salsa \$6.95

Luau Buffet

House Rolls and Butter

Maui Salad Greens, Tomato, Cucumber, Red Onion, Carrots with Ranch and Raspberry Poppy Seed Dressing

Pineapple, Strawberry, and Grape Salad Tossed with Basil

Traditional Macaroni Salad

Choose Two Entrees:

Kalua Pork Roast, Teriyaki Chicken, Tiki Style Flank Steak,
Sweet and Sour Meatballs, *or* Luau Pork Ribs with Peach Glaze

Choose One:

Steamed Jasmine Rice *or* Coconut Jasmine Rice

Japanese Rice Noodles

Stir Fry Vegetables

Choose One Dessert

\$27.95

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THANKSGIVING

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DINNER PLATED MENU

Minimum 15 Guests

Available after 3 PM

All Dinners are Served with House Rolls and Dessert
Choose One Beverage: Lemonade, Strawberry Lemonade, Sparkling Cranberry,
Sparkling Apple, or Sparkling Cranberry-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
Hearts of 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 vegetable
\$27.95

Herb Crusted Parmesan Chicken Breast with Honey-Dijon Cream

Served with Mashed Yukon Gold Potatoes and Chef's choice of appropriate vegetable
\$27.95

Chicken Piccata with Lemon White Wine and Capers

Served with Lemon Jasmine Rice and Chef's choice of appropriate vegetable
\$27.95

Roasted Pork Loin with Onion Marmalade

Served with Roasted Fingerling Potatoes and Chef's choice of appropriate vegetable
\$27.95

Seared Atlantic Salmon with Whole Grain Mustard Tarragon Cream Sauce

Served with Lemon Jasmine Rice and Chef's choice of appropriate vegetable
\$31.95

Roasted Beef Medallions with a Three Mushroom Bordelaise

Served with Yukon Gold Mashed Potatoes and Chef's choice of appropriate vegetable
\$33.95

Grilled New York Strip Loin with Red Wine Demi

Served with Boursin Herbed Mashed Potatoes and Chef's choice of appropriate vegetable
\$35.95

Salmon Oscar Topped with Red Crab, Asparagus, and Hollandaise Sauce

Served with Garlic Mashed Potatoes and Chef's choice of appropriate vegetable
\$38.95

Pan Seared Peppered Tenderloin of Beef with a Mango Chutney

Served with Yukon Gold Mashed Potatoes and Chef's choice of appropriate vegetable
\$37.95

Desserts

Choose One Dessert

See Attached Dessert Menu

*For Two Entrée Choices, the Higher Priced Entrée will be Charged Plus an Additional \$5.95 per Entrée Choice
Limit of Three Entrée Selections*

Please Include an Additional 19.5% Service Charge and Sales Tax to All Catering Services

Prices and Menu Items Subject to Change



D I N N E R D E S S E R T M E N U

Large Cream Puffs
Filled with Whipped Chantilly Cream and Vanilla Pastry Cream Topped with Ganache

Vanilla Cheesecake
With Seasonal Berries

Chocolate Torte (GF)

Lemon Swirl Cheesecake
With Coconut Chantilly and Blueberry Compote

Chocolate Turtle Cake
With Caramel and Pecans

Carrot Cake
With Cream Cheese Frosting

Seasonal Fruit Tart (DF/Vegan)

White Chocolate Mousse Cake
With Dark Chocolate Ganache

Cinnamon Apple Bread Pudding
With Carmel Sauce
Buffet Service Only

Seasonal Fruit Crisp
With Chantilly Cream
Buffet Service Only

Mini Assorted Desserts
(buffet service only)
Miniature Cupcakes, Miniature Cheesecakes,
Brownie Bites, Assorted Tartlets, and Mousse Cups
Additional \$4.95 per person

Additional Dessert Selections \$2.50 per person

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IMPORTANT INFORMATION

FOOD AND BEVERAGE: All food and beverage must be purchased through Thanksgiving Point. No outside food and/or beverage may be brought into any banquet facility and no leftover food or beverages may be taken from the premises.

MENU SELECTIONS: Prices are subject to change without notice and are guaranteed sixty (60) days prior to the date of your function. Menu selections are required three weeks in advance of your function. Changes to the Banquet Event Order (B.E.O.) or contract within seventy-two (72) hours of the function are subject to an additional 30% service charge. Signed Banquet Event Orders are required prior to the start of any function. If a signed Banquet Event Order is not received prior to the event, the last Banquet Event Order will be accepted as approved. Special rates, menus, and minimums apply during December.

GUARANTEE OF ATTENDANCE: A guaranteed number of guests attending the function and any needed dietary accommodations are required one business week prior to the function date. Guarantees for Saturday events must be confirmed on the proceeding Friday by 3 p.m. guests will be charged the guarantee or the number served whichever is greater. Increases to guest count within 72 hours of the event are subject to an additional 30% service charge. Final payment is due in-full one business week prior to the function date. If payment is not received, the credit card on file will be charged.

DEPOSIT: Space is not contractually obligated until a signed contract, with a credit card and a non-refundable deposit, is received by Thanksgiving Point. If a contract and deposit are not received by the specified due date, space will be released without notification. Wedding reception deposits are \$1000.

CANCELLATIONS: Deposits will not be refunded in the event of a cancellation. Events cancelled within forty-five (45) days of the event will be charged 100% of the estimated food and beverage, using the guaranteed number of guests, in addition to the cost of the room, applicable taxes and service charges.

ROOM RENTAL: Room rental charges for banquet rooms are contingent upon the anticipated food and beverage revenue. Please ask your Sales Representative and/or Event Manager for specific rate information. Thanksgiving Point reserves the right to reassign function space with written notice to the client. Additional charges may be applied to room and/or set-up changes made within twenty-four (24) hours of the event.

SERVICES: A 19.5% service charge and Utah State sales tax will be added to all prices (excepting Room Rentals).

OUTDOOR FUNCTIONS: Thanksgiving Point maintains the right to move any outdoor function indoors based upon current weather conditions and/or local forecasted weather--including wind, rain and/or snow. The decision to move a function indoors must be made at least four (4) hours prior to the start of a function. If client chooses to move a function inside after the four (4) hour cut off, delays and/or additional charges may apply.

PROPERTY DAMAGE AND LOSSES: The client will be responsible to reimburse Thanksgiving Point for damage to premises by attendees and/or other persons associated therewith, including outside contractors hired separately. Thanksgiving Point shall not be held responsible for items lost, stolen, damaged or left on the premises. Client shall not move any Thanksgiving Point item from its current location or attach any items to any Thanksgiving Point property (including furniture, walls and windows) without prior approval from the Sales Representative and/or Event Manager.

GENERAL ETIQUETTE: With the exception of the Golf Course Clubhouse, Thanksgiving Point maintains a smoke and alcohol free environment.

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Prices and Menu Items Subject to Change*