



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

## DINNER BUFFET MENU

*Minimum 20 Guests  
Available after 3 PM*

All Entrées are Served with House Rolls and Dessert  
Choose One Beverage: Lemonade, Raspberry Lemonade, Sparkling Cranberry,  
Sparkling Apple, Sparkling Cran-Apple, Limeade, *or* Passion-Orange Guava

### Green Salads

Choose One:

Garden Greens with Grape Tomatoes, Cucumbers, and Purple Onions with Ranch and Strawberry-Balsamic Vinaigrette  
Baby Spinach Salad with Caramelized Walnuts, Pears, Gorgonzola Cheese with Strawberry-Balsamic Vinaigrette  
Mesclun Greens with Salt Roasted Beets, Strawberries, Oranges, Feta Cheese with Orange-Honey Vinaigrette  
Hearts of Romaine with Seasoned Focaccia Croutons, Parmesan Cheese with Caesar Dressing  
Chopped Lettuce, Smoked Bacon, Eggs, Tomatoes, Cheddar Cheese, Herbed Crostini with House Ranch Dressing

### Specialty Salads

Choose One:

Penne Pasta with Greek Feta, Broccoli Spears, Roasted Red Onions, Kalamata Olive with House Herb Vinaigrette  
Tomato and Cucumber Salad with Bermuda Onions and Balsamic Vinaigrette  
Red Bliss and Yukon Gold Potato Salad  
Capresé Salad with Fresh Mozzarella and Tomatoes  
Pineapple, Strawberry and Grape Salad Tossed with Basil  
Red Potatoes and Marinated Green Bean Salad with Shaved Red Onions and Grape Tomatoes

### 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 and Turnip Gratin\*

*\*Additional \$2 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

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

## Conferences and Catering

At Thanksgiving Point



## DINNER BUFFET MENU

*Minimum 20 Guests  
Available after 3 PM*

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

### Pasta Entrées

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

Baked Ziti with Sausage, Onions, Peppers with a Creamy Pomodoro Sauce  
\$24.95

### Chicken Entrées

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

Marinated Herb Roasted Quartered Chicken Served with Natural Jus  
\$25.95

Pan Seared Chicken Breast Supreme Stuffed with Cured Ham and Provolone, Served with Mushroom Cream Sauce  
\$26.95

### Pork Entrées

Brown Sugar Encrusted Roasted Pork Loin with Port Demi Glace  
\$24.95

Grilled Center-Cut Boneless Pork Loin Chop with Bacon and Apple Cider Reduction  
\$24.95

### Fish Entrées

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

Grilled Mahi Mahi with Asian Soy Glaze and Julienned Vegetable Noodles  
\$29.95

Grilled Salmon Medallions with Seared Scallops, Shrimp with Lemon Beurre Blanc  
\$35.95

### Beef Entrées

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  
\$37.95

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

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

### Desserts

Choose One Dessert

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

At Thanksgiving Point



*See Attached Dessert Menu*

## THEMED DINNER BUFFETS

*Minimum 20 Guests  
Available after 3 PM*

Choose One Beverage: Lemonade, Raspberry Lemonade, Sparkling Cranberry, Sparkling Apple, Sparkling Cran-Apple, Limeade, *or* Passion-Orange Guava

### 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: Baked Ziti with Sausage, Onions, Peppers with Creamy Pomodoro Sauce,  
Three Cheese House Lasagna *or* Spinach and Mushroom Lasagna 'Alfredo'

Pasta Choices: Penne, Cavatappi, *or* Fettucine

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

Choose One Dessert

\$27.95

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## Conferences and Catering

At Thanksgiving Point



## THEMED DINNER BUFFETS

*Minimum 20 Guests  
Available after 3 PM*

Choose One Beverage: Lemonade, Raspberry Lemonade, Sparkling Cranberry,  
Sparkling Apple, Sparkling Cran-Apple, Limeade, *or* Passion-Orange Guava

### Southwest Dinner Buffet

Tri-Colored 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 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 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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## Conferences and Catering

At Thanksgiving Point



# DINNER PLATED MENU

*Minimum 15 Guests  
Available after 3 PM*

All Entrées are Served with House Rolls and Dessert  
Choose One Beverage: Lemonade, Raspberry Lemonade, Sparkling Cranberry,  
Sparkling Apple, Sparkling Cran-Apple, Limeade, *or* Passion-Orange Guava

## Salads

Choose One:

Wedge Baby Iceberg with Grape Tomatoes, English Cucumbers, Red Onions with Bleu Cheese Dressing  
Baby Spinach Salad with Caramelized Walnuts, Pears, Gorgonzola Cheese with Strawberry-Balsamic Vinaigrette  
Mesclun Greens with Salt Roasted Beets, Strawberries, Oranges, Feta Cheese with Orange-Honey 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  
\$27.95

Herb Crusted Parmesan Chicken Breast with Honey-Dijon Cream  
Served with Mashed Yukon Gold Potatoes  
\$27.95

Frenched Pork Loin Chop with Bacon and Apple Cider Reduction  
Served with Roasted Fingerling Potatoes  
\$27.95

Seared Atlantic Salmon with Whole Grain Mustard Tarragon Cream Sauce  
Served with Lemon Jasmine Rice  
\$31.95

Roasted Beef Medallions with a Three Mushroom Bordelaise  
Served with Yukon Gold Mashed Potatoes  
\$33.95

Grilled New York Strip Loin with Red Wine Demi  
Served with Boursin Herbed Mashed Potatoes  
\$35.95

Salmon Oscar Topped with Red Crab, Asparagus, and Hollandaise Sauce  
Served with Garlic Mashed Potatoes  
\$38.95

Pan Seared Peppered Tenderloin of Beef with a Mango Chutney Sauce  
Served with Yukon Gold Mashed Potatoes  
\$37.95

## Desserts

Choose One Dessert  
*See Attached Dessert Menu*

*For Two Entrée Choices, the Higher Priced Entrée will be Charged Plus an Additional \$4.95 per Entrée  
Limit of Two Entrée Selections*

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

At Thanksgiving Point



DESSERTS  
THANKSGIVING POINT BAKERY

Vanilla Cheesecake  
With Seasonal Berries

Lemon Swirl Cheesecake  
With Coconut Chantilly and Blueberry Compote

Traditional Napoleon  
Filled with Vanilla Bean Pastry Cream

Chocolate Turtle Cake  
With Caramel and Pecans

Carrot Cake  
With Cream Cheese Frosting

White Chocolate Mousse Cake  
With Dark Chocolate Ganache

Cinnamon Apple Bread Pudding  
With Carmel Sauce  
*Buffets Only*

Seasonal Fruit Crisp  
With Chantilly Cream  
*Buffets Only*

Dessert Buffet  
Miniature Cupcakes, Miniature Cheesecakes,  
Petites Fours, Assorted Tartlets, and Mousse Cups  
*Add for \$4.95 per person*

*Additional Dessert Selections \$2.50 per person*

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Prices and Menu Items Subject to Change*

Conferences and Catering  
At Thanksgiving Point



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

### C O L D H O R S D ' O E U V R E S

All Prices for One Dozen Pieces – Minimum Two Dozen

#### Assorted Mini Wraps\*

Turkey and Cheddar with Cranberry Aioli and  
Ham and Swiss with Honey Dijon Spread  
\$24.00

#### Mini Italian Club\*

Ham, Salami, Sopressata, Provolone Cheese,  
Yellow Peppers, Grilled Marinated Onions on Focaccia  
\$28.00

#### Toasted Demi Baguette\*

Sliced Roma Tomato, Melted Triple Cream Brie,  
Provolone Mozzarella, Topped with Avocado and Basil  
\$26.00

#### Trio of Dips

Hummus, Roasted Tomato, and Pesto  
with Mini Breadstick, Crostinis, and Pita Chips  
\$110.00 per 25 guests

#### Petite Croissants\*

Chicken Salad *or* Ham and Swiss  
\$26.00

#### Antipasto Skewer\*

Slow Roasted Tomatoes, Marinated Artichoke,  
Fresh Mozzarella, Kalamata Olives, Genoa Salami  
with a Fresh Herb Vinaigrette  
\$28.50

#### Grilled Vegetable Bruschetta\*

Char-Grilled Vegetables with Garlic and Extra Virgin  
Olive Oil, Topped with Feta Cheese  
\$28.00

#### Spicy Rock Shrimp\*

Avocado Sauce, Queso Fresco, and Pico de Gallo  
Served with Fried Tortilla on an Asian Soup Spoon  
\$34.50

#### Iced Black Tiger Shrimp

with Traditional Cocktail Sauce and Lemon  
\$38.00

#### Slow Roasted Picnic Shoulder Roast\*

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

*\*Available for Butler Passed at \$25 per hour*

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## Conferences and Catering

At Thanksgiving Point



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

### HOT HORS D'OEUVRES

All Prices for One Dozen Pieces – Minimum Two Dozen

Pineapple-Sesame Chicken Skewers  
With a Soy Pineapple Orange Ginger Glaze  
\$31.00

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

Stuffed Mushrooms  
Served with Bread Crumbs, Sausage,  
and Pecorino Romano  
\$28.00

Pork Pot Stickers  
Served with a Coconut Soy Dipping Sauce  
\$24.00

Chicken Rolled Quesadillas  
Served with House Pico De Gallo  
\$28.00

Argentinean Beef Chimichurri  
Skewered Beef with Chimichurri Sauce  
\$30.00

Italian Spiced Meatballs  
Served with a Wild Mushroom Supreme Sauce  
\$23.50

Marinated Braised Mushrooms  
Served with a Sherry and Garlic Butter Broth  
\$24.00

Pork Kabobs  
With a Teriyaki Plum Sauce  
\$32.00

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

Gruyere Cheese Fondue  
Served with Breadsticks, Crostini, and Pita Chips  
\$110.00 per 25 guests

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**Conferences and Catering**  
At Thanksgiving Point





# HORS D'OEUVRES

## TRAYED HORS D'OEUVRES

*Serves 25 Guests*

Assorted Grilled Garden Vegetable Platter  
With Feta Cheese and Roasted Pine Nuts  
\$90.00 per tray

Garden Vegetable Crudités  
Tomato, Cucumber, Broccoli, Cauliflower, Carrot,  
Asparagus, Squash, Pepper, and Radish  
Served with Herbed Ranch Dip  
\$85.00 per tray

Fresh Seasonal Fruit Tray  
Pineapple, Cantaloupe, Honeydew,  
Watermelon, Strawberries, and Grapes  
*Based on Seasonality*  
\$90.00 per tray

Antipasti  
Genoa Salami, Prosciutto, Smoked Turkey,  
Grilled Vegetables and Italian Cheeses  
\$150 per tray

Artisan Cheese Tray  
Open Eye Swiss, Provolone, Cheddar,  
Buttermilk Bleu Cheese, Brie, and Smoked Gouda  
Served with Table Grapes, Strawberries, and Water Crackers  
\$185.00 per tray

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**Conferences and Catering**  
At Thanksgiving Point



## H O R S D ' O E U V R E S A R T I S A N D I S P L A Y S

*Serves 100 Guests*

Gruyere Cheese Fondue Display  
With Mini Breadsticks, Toasted Baguettes,  
Assorted Artisan Breads, and Sesame Toasted Pita Chips  
\$450

Garden Vegetable Crudités Display  
Tomato, Cucumber, Broccoli, Cauliflower, Carrot,  
Asparagus, Squash, Pepper, and Radish  
Served with Herbed Ranch Dip  
\$495

Additional Vegetables  
\$75.00 per 25 guests

Seasonal Fresh Fruits Display  
Pineapple, Cantaloupe, Honeydew,  
Watermelon, Strawberries, and Grapes  
\$550

*Available May – September at Listed Price, Available at Other Times at Market Price*

Additional Fruit  
\$85.00 per 25 guests

Add Blackberries, Blueberries, and Raspberries  
Available at \$75 per 25 guests

*Available May – September at Listed Price, Available at Other Times at Market Price*

Artisan Cheese Display  
Open Eye Swiss, Provolone, Cheddar,  
Buttermilk Bleu Cheese, Brie, and Smoked Gouda  
Served with Table Grapes, Strawberries, and Water Crackers  
\$750

Additional Imported and Local Cheeses  
\$135.00 per 25 guests

Add Blackberries, Blueberries, and Raspberries  
\$75 per 25 guests

*Available May – September at Listed Price, Available at Other Times at Market Price*

Iced Shrimp Display  
300 Shrimp Served with Traditional Cocktail Sauce and Lemon Wedges  
Includes Ice Bowl  
\$950

Additional Shrimp  
Available at \$38.00 per Dozen  
*Upgrade to a Carved Ice Clamshell Display for an additional \$300*

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**Conferences and Catering**  
At Thanksgiving Point



## CHEF STATIONS SERVED A LA CARTE

*Following are Served Reception Style*

### CARVING STATION

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

Roasted Breast of Turkey  
With a Cranberry-Orange Compote  
\$6.95 per person  
*minimum 35*

Smoked Pit Ham  
With a Honey-Dijon Sauce  
\$7.95 per person  
*minimum 50*

Roast Baron of Beef  
With Horseradish and Au Jus  
\$8.95 per person  
*minimum 100*

Grilled Flank Steak  
With Honey-Lime Chipotle Glaze  
\$7.95 per person  
*minimum 25*

Roast Pork Loin  
With a Natural Pork Jus and Thyme Essence  
\$7.95 per person  
*minimum 30*

Tenderloin of Beef  
With a Fresh Herb Au Jus and Horseradish  
\$12.95 per person  
*minimum 25*

### DESSERT CREPE STATION *Minimum 50*

Crepes Made-to-Order by Uniformed Chef

Choose Five Fillings:

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

Served with Chantilly Cream and Toasted Pecans

\$9.95 per person

### ICE CREAM SUNDAE STATION *Minimum 50*

Choose Two Ice Cream Flavors:  
Chocolate, Vanilla, Chocolate Chip Cookie Dough,  
Cookies and Cream, Mint Chip, or Strawberry

Choose Two Sauces:  
Hot Fudge, Caramel, Strawberry

Choose Three Toppings:  
Sprinkles, Oreo's, M & M's, Reese's,  
Butterfinger, Heath, or Gummy Bears

Served with Whipped Cream, Toasted Almonds, and  
Cherries

\$7.95 per person

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**Conferences and Catering**  
At Thanksgiving Point



## P A S T R I E S

### Chocolate Dipped Strawberries

Available May – September at Listed Price

*Available at Other Times at Market Price*

\$24.00 per dozen

### Assorted Petites Fours

Almond Sponge Cake  
With White or Dark Chocolate

\$20.00 per dozen

### Fresh Fruit Tartlets

Assorted Fruit with a Vanilla Pastry Cream

\$24.00 per dozen

### Assorted Flavored Cheesecakes

\$15.00 per dozen

### Assorted Tartlets

Assorted Varieties of Miniature Tarts

\$18.00 per dozen

### Assorted Cupcakes

With Butter Cream Frosting

\$18.00 per dozen

### Assorted Mousse Cups

Assorted Flavors of Mousse in a Crispy Phyllo Shell

\$18.00 per dozen

### Chocolate Éclairs

Filled with Whipped Pastry Cream  
and Chocolate Ganache

\$18.00 per dozen

### Crème Puffs

Raspberry, Orange, and Vanilla Crème

\$18.00 per dozen

### Assorted Wedding Cookies

Biscotti, Linzer, Coconut Macaroon

\$12.00 per dozen

### Brownies and Bars

Bite-sized Fudge Brownies,  
Lemon Bars, and Pecan Bars

\$18.00 per dozen

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## Conferences and Catering

At Thanksgiving Point



## SPECIALTY BEVERAGE BARS

### ITALIAN SODA BAR

Sparkling Flavored Cream Sodas Made-To-Order

Choose Three Syrup Flavors:  
Coconut, French Vanilla, Hazelnut, Almond, Cherry, Lime, Peach,  
Pomegranate, Raspberry, Blackberry, Apple, and Strawberry

Served with Whipped Cream

\$4.50 per person (2 hours of service)\*  
*\$.50 per person for each additional hour of service*

\*Please add \$50 Bar Tender Fee

Additional Bar Tender \$50  
*(Recommended per each additional 100 guests)*

### FLAVORED LEMONADE BAR

Choose One:  
Lemonade or Limeade  
Made-To-Order with Fresh Berry Purees

\$4.50 per person (2 hours of service)\*  
*\$.50 per person for each additional hour of service*

\*Please add \$50 Bar Tender Fee

Additional Bar Tender \$50  
*(Recommended per each additional 100 guests)*

### GOURMET HOT CHOCOLATE BAR

Hot Chocolate Mixed-To-Order

Choose Three Syrup Flavors:  
Almond, Crème De Menthe, Hazelnut, French Vanilla, Caramel,  
Coconut, Irish Cream, Raspberry, Strawberry, and Cherry

Served with Sweetened Whipped Cream,  
Marshmallows and Peppermint Sticks

\$3.50 per person (2 hours of service)\*  
*\$.50 per person for each additional hour of service*

\*Please add \$50 Bar Tender Fee

Additional Bar Tender \$50  
*(Recommended per each additional 100 guests)*

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**Conferences and Catering**  
At Thanksgiving Point



## B E V E R A G E S

### SPARKING CIDER TOAST

Sparkling Cider  
Served in Champagne Flutes  
\$3.50 per person

### ASSORTED CANNED SODAS AND BOTTLED WATER

Coca-Cola, Diet Coke, Barq's Root Beer, Sprite,  
Minute Maid Lemonade and Dasani  
\$3.00 per beverage

### ASSORTED BEVERAGES

Raspberry Lemonade, Lemonade,  
Limeade, Sparkling Cranberry, Sparkling Cran-Apple,  
Sparkling Apple, or Passion-Orange Guava  
Served in punch bowl  
\$2.50 per person

### ASSORTED BOTTLED AND SPECIALTY BEVERAGES

Monster Energy (Green) and Monster Sugar-Free  
\$4.00  
Bottled Minute Maid Juices  
Orange, Cranberry and Apple  
\$3.50

### HOT BEVERAGES

Coffee, Tea, and Hot Chocolate  
\$25.00 per pot

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Choose One Beverage: Lemonade, Raspberry Lemonade, Sparkling Cranberry,  
Sparkling Apple, Sparkling Cran-Apple, Limeade, *or* Passion-Orange Guava

### All American Lunch Buffet

Mixed Greens Salad Served with Buttermilk Ranch Dressing  
Apple Cole Slaw, Red Bliss, and Yukon Gold Potato Salad

Choose of Two Entrées:

Flame-Grilled 1/3 Pound Burgers, Grilled BBQ Chicken,  
Beer-Braised Bratwurst with Sauerkraut, *or* All Beef Hot Dogs

Chili-Dusted Corn on the Cob, Baked Beans

Served with Appropriate Condiments Including Sliced Tomatoes, Red Onions,  
Green Leaf Lettuce, Pickles, Mayo, Ketchup, and Mustard  
Swiss and Cheddar Cheeses

Choose One Dessert

\$20.95

### Southwestern Buffet

Tri-Colored Corn Tortilla Chips, House Salsa,  
Served with Flour Tortillas, Tostada Shells, Sour Cream, Shredded Lettuce, Guacamole,  
Diced Tomatoes, Cheddar, and Pepper Jack Cheeses

Choose Two Entrées:

Shredded Chipotle Chicken, Pulled Beef, Pork Barbacoa, *or* Cheese Enchiladas  
Refried Beans, Spanish Style Rice

Choose One Dessert

\$21.95

*Add Grilled Salmon with Watermelon Salsa for \$6.95 per person*

### Barbeque Lunch Buffet

House Rolls and Butter

Mixed Greens Salad with Tomatoes, Cucumbers, and Purple Onions

Served with Ranch Dressing and Strawberry Balsamic Vinaigrette

Apple Cole Slaw, Red Bliss, and Yukon Gold Potato Salad

Chili-Dusted Corn on the Cob, Baked Beans

St. Louis Style Ribs, Smoked Chicken Quarters with House BBQ Sauce

Choose One Dessert

\$24.95

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## Conferences and Catering

At Thanksgiving Point



## THE MED LUNCH BUFFETS

*Minimum 20 Guests*

*Served from 11-3 PM*

Choose One Beverage: Lemonade, Raspberry Lemonade, Sparkling Cranberry, Sparkling Apple, Sparkling Cran-Apple, Limeade, *or* Passion-Orange Guava

### 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 Two Entrées:

Orange Chicken, Teriyaki Chicken Breast,

Spicy Beef and Broccoli, Sweet and Sour Chicken, *or* Korean BBQ Flank Steak

Served with Fortune Cookies

Choose One Dessert

\$22.95

*Add Grilled Mahi Mahi with Asian Soy Glaze for an Additional \$6.95*

### Deli Board Buffet

Freshly Baked Assorted Breads

Garden Greens Salad with Grape Tomatoes, Cucumbers, and Purple Onions

Served with Ranch and Strawberry-Balsamic Vinaigrette

Smoked Turkey, Cured Ham, Slow Roasted Beef, Cheddar, Swiss, and Provolone Cheese

Choose One Specialty Salad:

Penne Pasta Salad, Red Bliss Yukon Gold Potato Salad,

Tomato Cucumber Salad, *or* Capresé Salad with Fresh Mozzarella

Served with Sliced Tomatoes, Red Onions, Green Leaf Lettuce, Dill Pickle Spears, Mayo, and Mustard

Served with Potato Chips

Freshly Baked Cookies and Brownies from the Thanksgiving Point Bakery

\$19.95

*Add Soup for \$3.50*

*Potato-Bacon Chowder, Broccoli-Bacon Cheddar, Maple-Butternut Squash, Cream of Tomato and Basil, Garden Vegetable, House Chili, or Chicken Noodle Served with Soup Crackers - Additional Soups Available Upon Request*

### Italian Buffet

Garlic Bread Knots

Classic Caesar Salad

Sautéed Squash, Tomatoes, and Sweet Onions with Fresh Basil

Choose One Entrée:

Chicken Roma with Spinach, Prosciutto, Mozzarella Cheese,

Marinated Sun Dried Tomatoes with Pesto Cream Sauce,

Italian Herb Garlic Pork Loin with Pork Jus, *or* Lemon Rosemary Chicken

Choose One Pasta Dish *or* One Pasta with Two Sauces:

Baked Ziti with Italian Sausage, Onions, Peppers with Creamy Pomodoro Sauce,

Three Cheese House Lasagna, *or* Spinach and Mushroom Alfredo Lasagna

Pasta Choices: Penne, Cavatappi, *or* Fettucine

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

Choose One Dessert

\$22.95

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

*Prices and Menu Items Subject to Change*

## Conferences and Catering

At Thanksgiving Point





## THEMED LUNCH BUFFETS

*Minimum 20 Guests  
Served from 11-3 PM*

Choose One Beverage: Lemonade, Raspberry Lemonade, Sparkling Cranberry,  
Sparkling Apple, Sparkling Cran-Apple, Limeade, *or* Passion-Orange Guava

### Luau Buffet

House Rolls and Butter  
Maui Salad Greens with Ranch and Poppy Seed Dressing  
Diced Fresh Seasonal Fruit  
Traditional Macaroni Salad

Choose Two Entrées:

Kalua Pork, Teriyaki Chicken, *or* Sweet and Sour Meatballs, Luau Style Flank Steak

Served with Steamed White Rice  
Japanese Rice Noodles  
Choose One Dessert  
\$20.95

### Soup and Salad Buffet

House Rolls and Butter

Choose Two Salads:

Garden Greens with Grape Tomatoes, Cucumbers, and Purple Onions with Ranch and Strawberry-Balsamic Vinaigrette  
Baby Spinach Salad with Caramelized Walnuts, Pears, Gorgonzola Cheese with Strawberry-Balsamic Vinaigrette  
Mesclun Greens with Salt Roasted Beets, Strawberries, Oranges, Feta Cheese with Orange-Honey Vinaigrette  
Hearts of Romaine with Seasoned Focaccia Croutons, Parmesan Cheese with Caesar Dressing  
Chopped Lettuce, Smoked Bacon, Eggs, Tomatoes, Cheddar Cheese, Herbed Crostini with House Ranch Dressing  
Penne Pasta with Greek Feta, Broccoli Spears, Roasted Red Onions, Kalamata Olives with House Herb Vinaigrette  
Tomato and Cucumber Salad with Bermuda Onions and Balsamic Vinaigrette  
Red Bliss and Yukon Gold Potato Salad  
Capresé Salad with Fresh Mozzarella and Tomatoes  
Pineapple, Strawberry and Grape Salad Tossed with Basil  
Red Potatoes and Marinated Green Bean Salad with Shaved Red Onions and Grape Tomatoes

Choose Two Soups:

Potato-Bacon Chowder, Broccoli-Bacon Cheddar, Maple-Butternut Squash,  
Cream of Tomato and Basil, Garden Vegetable, House Chili, *or* Chicken Noodle  
Served with Soup Crackers

*Other Soup Options Available Upon Request*

Freshly Baked Cookies and Brownies from the Thanksgiving Point Bakery  
\$18.95

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

## Conferences and Catering

At Thanksgiving Point



## PLATED LUNCH

*Minimum 15 Guests  
Served from 11-3 PM*

All Entrées are Served with House Rolls and Dessert  
Choose One Beverage: Lemonade, Raspberry Lemonade, Sparkling Cranberry,  
Sparkling Apple, Sparkling Cran-Apple, Limeade, *or* Passion-Orange Guava

### Salads

Choose One:

Wedge Baby Iceberg with Grape Tomatoes, English Cucumbers, Red Onions with Bleu Cheese Dressing

Baby Spinach Salad with Caramelized Walnuts, Pears, Gorgonzola Cheese with Strawberry-Balsamic Vinaigrette

Mesclun Greens with Salt Roasted Beets, Strawberries, Oranges, Feta Cheese with Orange-Honey Vinaigrette

Hearts of 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  
\$22.95

Herb Crusted Parmesan Chicken Breast with Honey-Dijon Cream  
Served with Mashed Yukon Gold Potatoes  
\$23.95

Stuffed Chicken Breast with Artichokes, Spinach, Roasted Tomatoes with Lemon Caper Sauce  
Served with Rice Pilaf  
\$23.95

Grilled Pork Medallions with a Port Demi Glaze  
Served with Roasted Turned Potatoes  
\$24.95

Seared Atlantic Salmon with Whole Grain Mustard Tarragon Cream Sauce  
Served with Lemon Jasmine Rice  
\$25.95

Grilled Shoulder Tenderloin with a Three Mushroom Bordelaise  
Served with Yukon Gold Mashed Potatoes  
\$25.95

Grilled New York Strip Loin with Red Wine Demi  
Served with Boursin Herbed Mashed Potatoes  
\$26.95

### Dessert

Choose One Dessert  
See Attached Dessert Menu

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

**Conferences and Catering**  
At Thanksgiving Point