



LUNCH BUFFETS

Minimum 20 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:

- Garden Greens with Grape Tomatoes, Cucumbers, and Purple Onions with Buttermilk Ranch 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
- Chopped Lettuce, Smoked Bacon, Eggs, Tomatoes, Cheddar Cheese, Herbed Crostini with Buttermilk Ranch Dressing

Composed Salads

Choose One:

- 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

Sides

Choose One:

- Roasted Trio of Potatoes
- Garlic Mashed Yukon Gold Potatoes
- Confetti Orzo Pasta with Bruniose Vegetables
- Maple Whipped Sweet Potatoes
- 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



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*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

- Three Cheese Lasagna with Provolone, Mozzarella and Ricotta with House Marinara
\$16.95
- Baked Ziti with Italian Sausage, Onions, Peppers with a Creamy Pomodoro Sauce
\$17.95

Chicken

- Chicken Cordon Bleu Served with Ham, Swiss Cheese, and Honey-Dijon Cream Sauce
\$21.95
- Herb Roasted Quartered Chicken Served with Natural Jus
\$20.95
- Pan Seared Chicken Marsala Served with Forest Mushroom Marsala Cream Sauce
\$21.95

Pork

- Brown Sugar Encrusted Roasted Pork Loin with Port Wine Demi
\$20.95
- Pan Seared Pork Chops with Bacon and Apple Cider Reduction
\$21.95

Fish

- Seared Atlantic Salmon with Whole Grain Mustard Tarragon Cream Sauce
\$23.95
- Grilled Mahi Mahi with Asian Soy Glaze and Julienne Vegetable Noodles
\$23.95

Beef

- Grilled Shoulder Tenderloin of Beef with Chimichurri
\$23.95
- Roasted New York Strip Loin with Grilled Portabella Mushroom Red Wine Demi
\$25.95

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



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

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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THE M E D L U N C H B U F F E T S

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

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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

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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

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At Thanksgiving Point