



BANQUET MENU



Thornapple Pointe

DINNER BUFFETS

Gluten-free & customized menus available upon request.

ONE ENTRÉE BUFFET

Your choice of One Entrée, Two Sides, House Salad, Rolls & Coffee | 25

TWO ENTRÉE BUFFET

Your choice of Two Entrées, Two Sides, House Salad, Rolls & Coffee | 28

ENTRÉE OPTIONS

Bistro Steak with Garlic Butter (*Add sautéed Mushrooms and Onions \$1pp*)

Slow Roasted Beef Brisket with Au Jus

Parmesan Crusted Chicken with Garlic Cheese Sauce

Chicken Marsala

Teriyaki Chicken Breast with Grilled Pineapple

Hickory Smoked Honey Glazed Ham

Fettuccini Alfredo (add chicken 2, add shrimp 3)

Pesto Penne Primavera with Roasted Veggies

Bacon Wrapped Pork Fillet with Bacon Maple Glaze

SIDE OPTIONS

Parmesan Garlic Russet Potato

Roasted Redskins

Garlic Redskin Mashed Potato

Rice Pilaf

Green Bean Almondine

California Blend

Honey Glazed Carrots

Sweet Kernel Corn

Additional \$.75 Each:

Cheesy Potatoes

Asparagus

KIDS MEALS

*(For children under ten,
\$15 per child)*

Chicken Tenders served with
French Fries and a Dinner Roll

PLATED ENTRÉES

Accompanied with Two Sides, House Salad, Dinner Rolls & Coffee Station

Top Sirloin — 8-oz. Tender Sirloin grilled to perfection topped with Crispy Onion Tangles served with Red Wine Demi Glace | 32

Bistro Steak — 8-oz. Tender Beef Chuck Steak grilled to perfection topped with a Garlic Herb Butter Sauce | 31

Garlic Cheese Chicken Parmesan — 7-oz. Crispy Parmesan Crusted Breast of Chicken topped with Garlic Cheese Sauce | 28

Chicken Marsala — 7-oz. Grilled Chicken Breast covered with a Creamy Marsala Mushroom Wine | 28

Bacon Wrapped Pork Filet — 6-oz. Boneless Pork Filet wrapped in Smoked Applewood Bacon topped with Bacon Maple Glaze | 27

Tilapia — 7-oz. Herb Crusted Tilapia served with Lemon Wine Sauce | 27

COMBINATION

Accompanied with One Vegetable, One Starch, House Salad, Dinner Rolls & Coffee Station

Choice of 6-oz. Bistro & One Chicken, Fish or Vegetarian Entrée | 33

VEGETARIAN

Accompanied with House Salad or Caesar Salad & Dinner Rolls

Broccoli Fettuccini Alfredo — Fettuccini Pasta with Alfredo Sauce served with Broccoli | 26

Pesto Primavera — Penne Pasta with a Pesto Sauce, Roasted Vegetables & Parmesan Cheese | 26

SIDE OPTIONS

Parmesan Garlic Russet Potato

Roasted Redskins

Garlic Redskin Mashed Potato

Rice Pilaf

Green Bean Almondine

California Blend

Honey Glazed Carrots

Sweet Kernel Corn

Additional \$.75 Each:

Cheesy Potatoes

Asparagus

WEDDING HORS D'OEUVRES

PACKAGES

(PRICE PER PERSON)

Packages will be stocked for 1 hour. Package prices are based on dinner following.

Vegetables with Dip & Domestic Cheeses & Crackers | 5

Seasonal Fresh Fruit & Domestic Cheese Displays | 6

Vegetables with Dip, Domestic Cheese with Crackers & BBQ Meatballs | 7

Seasonal Fresh Fruit, Vegetables with Dip & Domestic Cheese & Crackers | 8

GOURMET DIPS & SNACKS

(SERVES 25)

Bruschetta with Crostini | 50

Spinach & Artichoke Dip with Grilled Pita | 50

Buffalo Chicken Dip with Pita & Tortilla Chips | 75

Deluxe Mixed Nuts | 35

A LA CARTE

(PER 100 PIECES)

BBQ Meatballs | 75

Stuffed Mushroom Caps | 150

Chicken Fingers w/choice of sauce | 160

Chicken Drumsticks | 180

Spring Rolls | 225

Jumbo Shrimp Cocktail | 250

DISPLAYS

(SERVES 25 PEOPLE)

Vegetables with Dip | 60

Seasonal Fresh Fruit | 75

Cheese & Crackers | 85

Antipasto Platter | 90

CARVING STATION BUFFETS

*Banquet packages include tax & gratuity.
Gluten-free & customized menus available upon request.*

Our Chef will hand carve your entrée of choice at the buffet.

*Accompanied with a Fresh Garden Salad or Caesar Salad, Second Entrée of your choice,
Two Sides, Fresh Baked Dinner Rolls & Coffee Station*

CARVED ENTRÉE OPTIONS (CHOOSE 1)

Prime Rib — Seasoned & Slow Roasted to Medium Rare served with Au Jus & Horseradish Cream Sauce | 35

Roast Beef — Top Round of Roast seasoned in Garlic Herb Butter & Slow Roasted to Medium served with Au Jus | 30

Honey Glazed Ham — Hickory Smoked Honey Glazed Ham served with Pineapple Chutney | 30

Roasted Turkey Breast — Rubbed and Roasted in Garlic Herb Butter. Served with Pan Gravy and Cranberry Relish | 29

SECOND ENTRÉE OPTIONS (CHOOSE 1)

Parmesan Crusted Chicken with Garlic Cheese Sauce

Chicken Marsala

Teriyaki Glazed Chicken Breast with Grilled Pineapple

Herb Crusted Tilapia with Lemon Butter Sauce

SIDE OPTIONS

Parmesan Garlic Russet Potato
Roasted Redskins

Garlic Redskin Mashed Potato
Rice Pilaf

Green Bean Almondine

California Blend

Honey Glazed Carrots

Sweet Kernel Corn

Additional \$.75 Each:

Cheesy Potatoes

Asparagus