

THYME

CATERING CO.

Who we are.

AT THYME CATERING, WE ARE PASSIONATE ABOUT CREATING MEMORIES, CELEBRATING, AND SHARING IN THE JOY OF OTHERS... AND EATING SOME DANG GOOD FOOD.

WE BELIEVE THAT YOUR CELEBRATION SHOULD BE AS UNIQUE AS THE STORY THAT GOT YOU HERE. WE ARE EXCITED TO BE A PART OF YOUR STORY.

THAT'S WHY OUR DELICIOUS MENUS ARE CUSTOM DESIGNED FOR YOUR EVENT, INSTEAD OF BEING PICKED FROM A LIST OF PACKAGES. THIS ENSURES FANTASTIC FOOD AND A UNIQUE TASTE FOR YOUR SPECIAL OCCASION. WE CREATE OUR DISHES USING ONLY FRESH AND HIGH QUALITY INGREDIENTS AND TAKE PRIDE IN OUR CULINARY ARTISTRY. YOU WON'T FIND THE SAME TIRED, TRADITIONAL WEDDING RECEPTION FOOD ON OUR MENUS; YOU AND YOUR GUESTS DESERVE BETTER.

OUR SERVICE IS TOP NOTCH. WE ONLY HIRE THE BEST IN THE BUSINESS AND BELIEVE CLEAN AND PRESENTABLE ARE TWO ATTRIBUTES THAT ARE IMPERATIVE. THE SERVICE STAFF WILL LEAVE A LASTING IMPRESSION WITH THE CLIENT AND THEIR GUESTS. WE ASSURE YOU THAT IT WILL BE A GOOD IMPRESSION.

INNOVATIVE IDEAS. IN THE NORTHEAST OHIO CATERING MARKET, WE AIM TO BE TREND SETTERS, NOT FOLLOWERS. WE'RE NOT CAUGHT UP IN OLD IDEAS OR INVESTED IN OUTDATED DÉCOR. WE BELIEVE THAT YOUR EVENT IS UNIQUE AND SPECIAL, NOT JUST ANOTHER RUN-OF-THE-MILL CATERING JOB.

-MIKE SMITH

OUR SERVICES

GREAT FOOD | EXCEPTIONAL SERVICE | CHINA | BAR + BEVERAGE | LINENS | LIGHTING | DÉCOR | TABLE + CHAIR RENTALS | CHIAVARI CHAIRS | COMPLETE SETUP + BREAKDOWN

SERVICES TO WHICH WE PROVIDE REFERRALS

WEDDING PLANNING + COORDINATION | EVENT DESIGN | PHOTOGRAPHERS | PHOTO BOOTHS | GOURMET COFFEE + CAPPUCCINO CART | CIGAR ROLLERS | TRANSPORTATION | TENT RENTALS



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MENUS ARE ALWAYS CUSTOM CREATED FOR EACH EVENT. THE FOLLOWING OPTIONS ARE A SAMPLING OF SOME OF OUR FAVORITE DISHES. WE WILL WORK WITH YOU TO CREATE THE PERFECT ENTREES TO SUIT YOUR EVENT.

BUTLERED APPETIZER MENU SUGGESTIONS

FRESH FIG. PEPPERCORN SHORTBREAD CRACKER. HONEY WHIPPED MASCARPONE. CRISP PANCETTA.

'CHIPS AND DIP'. TRUFFLED CHIP. PORCHINI TENDERLOIN. ONION DIP.

KOREAN LOBSTER TATER TOT. SPICY SOY AIOLI.

MOLE CHICKEN TACOS. OAXACAN MOLE. PICKLED RADISH.

BEET CURED DEVILLED EGG. CHIVE. MURRAY RIVER SALT

COFFEE RUBBED TENDERLOIN. SWEET POTATO DUTCHESS PANCAKE. CHIPOTLE CREMA

CHERRY BOURBON PORK BELLY. BACON AIOLI. SWEET CORN CAKE.

SMOKED SALMON ROULADE. CAPER AIOLI. EVERYTHING BAGEL CRUMB.

WATERMELON CUBE. COCONUT FOAM. MINT OIL.

SMOKED GOUDA ARANCHINI. SWEET AND SPICY PEPPER JAM.

SHORT RIB PEIROGI. CHIPOTLE CREMA

EGGPLANT CROUTON. WHIPPED RICOTTA SALATA. BASIL PESTO

CHICKPEA CAKE. EGGPLANT GREMOLATA. BASIL AIOLI

SCALLOPS ON THE SHELL. FENNEL. BURNT ORANGE EMULSION. CAVIAR.

SAVORY CANNOLI.

FIG AND GOAT CHEESE MOUSSE. TOASTED PISTACHIO.

WALNUT AND BLUE CHEESE MOUSSE. HONEY CRYSTALS.

CHERRY AND BRIE MOUSSE. TOASTED ALMONDS.



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TABLE DISPLAYED APPETIZER SUGGESTIONS

NO MATTER WHAT YOU ARE LOOKING FOR, LET US KNOW AND WE WILL CREATE A DISPLAY TO SUIT THE NEEDS OF YOUR EVENT. LET US KNOW!

HAND MADE PRETZELS

**GARLIC-PARMESAN, TRUFFLE SALT, AND SEA SALT.
BEER CHEESE SAUCE. POBLANO MUSTARD SAUCE. SPICED APPLE BUTTER.
OVEN ROASTED IDAHO POTATOES. SPICY SAUSAGES.**

MEZE DISPLAY

**SPANIKOPITA ROULADE. HERBED GRAPE LEAVES. OLIVES, ARTICHOKE AND SUN-DRIED TOMATO SALAD. HERBED FETA.
RED PEPPER AND GARLIC HUMMUS. FRESH AND TOASTED PITA CHIPS.**

CLASSIC CHEESE AND CHARCUTERIE

ASSORTMENT OF CHEESE, SWEET ONION AND GARLIC JAM, GRAPES, BERRIES, CRISPS AND CRACKER, AND CURED MEATS.

CRUDITE AND DIPS-

**BEAUTIFULLY DISPLAYED FRESH VEGETABLES. BABA GANOUGH, CARAMELIZED ONION DIP, GARLIC HERB HUMMUS.
GRASSINI.**

SLIDER STATION.

**SIRLOIN BURGER. SMOKED GOUDA SAUCE. CHERRY BBQ. THICK CUT BACON.
FRIED CHICKEN. RED CABBAGE SLAW. PICKLE. SPICY MAYO.
"BLT". BRUSSEL SPROUT SLAW. LEMON AIOLI. FRIED GREEN TOMATOES.
TRUFFLED KETTLE CHIPS. CARAMELIZED ONION CHIP DIP.**

NOODLE BOXES.

**PORCHINI AND ESPRESSO RUBBED TENDERLOIN OR GARLIC GRILLED SHRIMP
SERVED OVER SOBA NOODLE SALAD WITH KIMCHI SLAW.**



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PLATED SALAD SUGGESTIONS

BIBB AND WATERCRESS. RASPBERRIES. ORANGE SEGMENTS. BROKEN ALMOND BRITTLE. BLACK PEPPER RICOTTA CREAM. EVOO AND BALSAMIC SYRUP.

WATERMELON AND FETA. RED LEAF AND FIELD GREENS. LIGHTLY PICKLED RED ONION. TOASTED PISTACHIOS. BASIL OIL AND WHITE BALSAMIC.

POACHED PEAR. ARUGULA. BLACKBERRIES. SPICED CASHEW. GOAT CHEESE. CRANBERRY VINAIGRETTE

CLASSIC CAESAR. LOCAL HYDROPONIC ROMAINE. GARLIC CROUTE. SHAVED ASIAGO. CREAMY CAESAR DRESSING

THE ORCHARD. SHREDDED BRUSSELS AND ARTISAN GREENS. GRANNY SMITH AND GALA APPLES. SUGARED WALNUTS. DRIED CHERRIES. MAPLE VINAIGRETTE.

THE GARDEN. BIBB LETTUCE. SHAVED RADISH. BABY GREEN BEANS. CARROT AND BEET THREADS. FENNEL. AGED GRASSFED GOAT CHEESE. GREEN GODDESS DRESSING.

ARUGULA. CARROT AND BEET THREADS. AVOCADO. TOASTED QUINOA. SHAVED TALEGGIO. WHITE BALSAMIC DRESSING



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SAMPLE PLATED DINNER OPTIONS.

POMEGRANATE GLAZED BONELESS BEEF SHORT RIBS, SAUTÉED HARICOT VERT, CHIPOTLE AND BUTTERNUT SQUASH PUREES, DEMI GLACE,

BBQ BEER BRAISED BONELESS BEEF BRISKET, WHIPPED REDSKIN POTATOES, BLANCHED FRENCH GREEN BEANS, BRAISING REDUCTION,

SOUS VIDE ROSEMARY SIRLOIN, MILLE FUILLE POTATOES, BORDELAISE SAUCE, WILD MUSHROOM SAUTEE, ASPARAGUS,

GRILLED CHICKEN BREAST, WHIPPED REDSKIN POTATOES, BLANCHED FRENCH GREEN BEANS, LEMON CAPER CREAM SAUCE,

BRINED AND GRILLED AIRLINE CHICKEN BREAST, GRILLED ASPARAGUS, ROASTED GARLIC REDSKIN POTATOES, BASIL OIL,

SEARED HALIBUT, FENNEL AND APPLE SLAW, ROASTED FINGERLING POTATOES, BURNT ORANGE EMULSION,

GRILLED SALMON, RED PEPPER AIOLI, STICKY RICE, SAUTÉED BROCCOLI,

SHRIMP AND CRAB CAKE, MUSTARD CREAM, LEMON DRESSED ARUGULA,

PORTOBELLA AND QUINOA CAKE, BASIL FOAM, SWEET PEPPER SALAD, YUZU SOY DRIZZLE,

VEGETARIAN PASTA, CARAMELIZED ONIONS, ROASTED CHERRY TOMATOES, GARLIC PARMESAN CREAM, CAVATAPPI PASTA

HERB MARINATED AND GRILLED TEMPEH, GRILLED ASPARAGUS, ROASTED POTATOES, BASIL OIL AND RED PEPPER CREAM,

Thinking of a late night snack?

Ask about our flambeed donuts, have one of our food trucks serve sliders, "Steaker Mayfield" cheesesteaks, or a custom creation just for you!!



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SAMPLE BUFFET OPTIONS

WE LOVE CREATING NEW MENU ITEMS..... SO NO MATTER WHAT YOU ARE LOOKING FOR, LET US KNOW AND WE WILL CREATE A DISPLAY TO SUIT THE NEEDS OF YOUR EVENT. THESE ARE JUST A FEW BUFFETS WE LOVE!

SAMPLE 1.

CLASSIC CAESAR SALAD, ROMAINE LETTUCE, GARLIC CROUTES, SHAVED ASIAGO,

THYME AND SEA SALT FOCACCIA, WHIPPED HONEY BUTTER

CARVED ROSEMARY AND GARLIC PRIME RIB ROAST, HORSERADISH CREAM, DEMI GLACE, CARAMELIZED ONIONS,

GRILLED MAPLE SOY BRINED CHICKEN BREASTS, LEMON PEPPER CREAM,

GRILLED ASPARAGUS PLATTER, LEMON ZEST, EVOO, SEA SALT,

WHIPPED REDSKIN POTATOES,

ROASTED GARLIC, BUTTERNUT SQUASH AND BRUSSEL SPROUT HASH,

SAMPLE 2.

BRISKET STATION,

ROSEMARY AND RED WINE BRAISED BEEF BRISKET,

GERMAN POTATO SALD, YUKON GOLD POTATOES, CARAMELIZED ONIONS, WHOLE GRAIN MUSTARD DRESSING,

HERB ROASTED VEGETABLE PLATTER WITH ASPARAGUS, CARROTS, WINTER SQUASH, AND OTHER SEASONAL VEGGIES, BALSAMIC DRIZZLE,

MAC AND CHEESE DISPLAY!

GOAT CHEESE, CARAMELIZED ONIONS, PEPPADEWS, SHIITAKE MUSHROOMS, (v)

PARMESAN CREAM SAUCE, ARTICHOKEs, FIRE ROASTED RED PEPPERS, (v)

CLASSIC CHEDDAR SAUCE WITH GRILLED RED ONION, ROASTED CHERRY TOMATOES, SCALLIONS AND CRISPY BACON,



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SAMPLE DESSERT OPTIONS

PLATED DESSERTS.

MAPLE BOURBON CHEESECAKE, SALTED CARAMEL CANDIED ALMONDS,

RASPBERRY CHOCOLATE TART, BERRY COULIS,

LEMON CURD, GRAHAM CRUMB CRUST, BERRIES,

DESSERT STATIONS

SMORES

STRAWBERRY, VANILLA AND MINT MARSHMALLOWS / WHITE CHOCOLATE, REESE'S, CARAMEL SQUARES, HERSHEY'S

CINNAMON SUGAR GRAHAMS.

DONUT FLAMBEE

GLAZED DONUTS SAUTÉED WITH BROWN SUGAR AND BUTTER AND FLAMED WITH MAKER'S MARK!

VANILLA, CHOCOLATE, AND CARAMEL SAUCES, OREOS, SPRINKLES, MINI M&MS, CRUSHED NUTS, AND BERRY COMPOTE TOPPINGS,

PASSED DESSERTS—BRING THE DESSERT TO YOUR GUESTS!

LEMON CURD TARTS, LAVENDER SHORTBREAD, MINI MACARONS,

WE ALSO PARTNER WITH SOME OF CLEVELAND'S COOLEST COMPANIES FOR SOME SUPER AWESOME STATIONS!

PICADILLY ICE CREAM - MADE TO ORDER LIQUID NITROGEN ICE CREAM

ART OF SUCRE - GOURMET COTTON CANDY WITH AMAZING CUSTOM FLAVORS



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VENDORS WE LOVE

VENUES, RENTALS AND LINENS CAN ALL BE COORDINATED THROUGH THYME. THE FOLLOWING LIST OF VENDORS OFFER SERVICES THAT WE DO NOT HANDLE, THESE PROFESSIONALS ARE PEOPLE THAT WE NOT ONLY HAVE COME TO TRUST OVER THE YEARS, AND ARE CONSIDERED FRIENDS AND WE ARE ALWAYS EXCITED TO WORK WITH!!!

PHOTOGRAPHY

[MALLORY AND JUSTIN](#)

[TESS SMITH PHOTOGRAPHY](#)

PLANNING AND EVENT COORDINATION

[OAK AND HONEY](#)

[KIRKBRIDES](#)

[SHISHI EVENTS](#)

[JOBEE EVENTS](#)

DJS/LIGHTING

[ROCK THE HOUSE](#)

[ONE T](#)

[CLEVELAND MUSIC GROUP.](#)

Valet

[Great Lakes Valet](#)

Floral and design

[Molly Taylor](#)

[Heatherlily](#)

[Twig florals](#)

Tenting

[Aable rents](#)

Stationary and invitations

[Minor Details](#)

[Ting Stationary](#)

Etc....

[Sweetwater Caravan](#)

JUST LIKE YOU ARE PARTICULAR ABOUT WHO YOU WORK WITH FOR YOUR SPECIAL EVENT, WE MAKE SURE THAT OUR PARTNERS ARE THE BEST AT WHAT THEY DO... THIS IS A SMALL LIST OF WHO WE LOVE TO WORK WITH.

[BORROW RENTALS](#) | [L'NIQUE LINENS](#) | [ALL OCCASIONS PARTY RENTAL](#) |

