

# FOOD STATIONS

GRAZING DISPLAYS & LIVE STATIONS





# The Details

Thank you so much for considering Bright Thyme Catering for your upcoming event. We truly appreciate your interest and are delighted at the opportunity to be part of your celebration. Below, you'll find important details regarding our pickup and delivery services.

## HOW FAR IN ADVANCE SHOULD I PLACE MY ORDER?

Pickup Orders:

Please allow a minimum of 3 business days for preparation.

Large Trays & Display Installations:

For large trays or curated food displays that require on-site assembly, we kindly ask that services be scheduled at least 10 days in advance to accommodate planning and logistics.

## HOW MANY PEOPLE DOES A FOOD TRAY SERVE?

- 12" Round Tray: Serves 10–15 guests
- 16" Round Tray: Serves 15–25 guests
- 18" Round Tray: Serves 25–35 guests
- 2 x 2 ft Board: Serves 50–65 guests

For larger-scale displays, we are happy to travel to your event space and create an elevated food presentation designed to impress your guests

## ARE DISPOSABLE PRODUCTS INCLUDED?

Disposable products are not included with food orders. However, paper goods (plates, napkins, cutlery) may be added for an additional fee. Please request these items at the time of ordering.

## BOOKING & PAYMENT TERMS

- A 20% non-refundable service retainer is required at the time of booking, based on the final bill.
- The remaining balance must be paid 3 days prior to the scheduled pickup or delivery date to ensure seamless service.
- For your convenience, payments made by credit or debit card will include a 3.5% processing fee, which will be added to the final invoice.

## DELIVERY & PICKUP DETAILS

- Delivery services require a minimum food order of \$700.
- Delivery fees are calculated based on distance and added to the final invoice.
- Pickup orders have no minimum requirement.

## PRICING NOTICE

Menu prices are subject to change. Bright Thyme Catering reserves the right to update pricing at any time. A finalized invoice will always be provided for review prior to final payment.



# The Grazing Station

## *Bright Thyme Style*

Meaningful celebrations deserve beautifully crafted presentations. This grazing station is a true work of art, ideal for unforgettable celebrations such as wedding cocktail hours and special corporate events. Each display is thoughtfully curated based on the season, your event theme, color palette, and most importantly your personality.

We bring together imagination, craftsmanship, and experience to create with our existing equipment a one-of-a-kind masterpiece inspired by every event we serve. While we always welcome your ideas and suggestions, like any artist, our signature style remains at the heart of each presentation. No two displays are ever the same.

Thank you for trusting our vision and allowing us to create a presentation your guests will remember long after the last bite.

### **Includes:**

#### **Artisan Cheese & Charcuterie Board**

A curated selection of regional and international cheeses and cured meats, paired with peak-season fruits, marinated olives, toasted nuts, and hearth-baked sourdough.

#### **Seasonal Crudité**

A vibrant display of fresh, seasonal vegetables served with house-made dips.

#### **Taste of the Mediterranean**

Hummus, tabbouleh, spanakopita, pita bread, dolmas, and tzatziki.

#### **Bright Thyme Mix**

Tortellini pasta salad and creamy spinach pesto salad.

Roasted corn salad

Classic Shrimp Cocktail

Spiedie Chicken Skewers

**\$3,950 / Based on 50 Guests**

***Includes food, equipment, setup, and pickup. Travel fees may apply based on event location and distance.***

**Plates, flatware and tables are not included**





# Trays and Boards

## *Bright Thyme Style*

Every celebration deserves delicious food, and our most affordable options, beautifully presented trays and boards, are available for both delivery and pickup.

### **Party Trays**

**Order by 12", 16" or 18" Round Tray**

#### **Cheese & Fruit**

12" \$90 / 16" \$150 / 18" \$210

#### **Charcuterie & Cheese**

12" \$130 / 16" \$185 / 18" \$235

#### **Mediterranean Platter**

12" \$115 / 16" \$165 / 18" \$215

#### **Crudité**

12" \$55 / 16" \$85 / 18" \$130

#### **Bite Size Desserts**

12" \$75 / 18" \$210

#### **Assorted Cookies**

12" \$45 / 18" \$150

### **Boards (2 x 2 Ft)**

**Cheese & Fruit \$480**

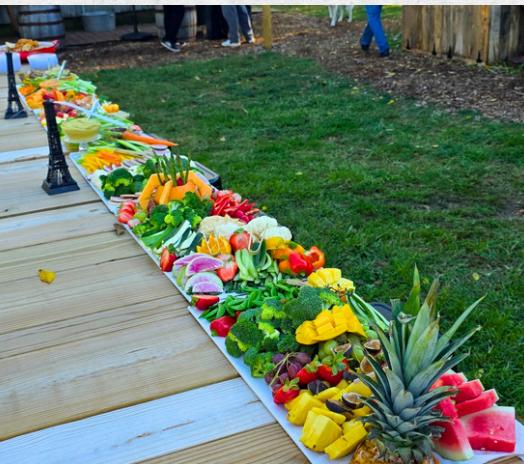
**Charcuterie & Cheese \$550**

**Mediterranean Board \$550** (Hummus, Tabbouleh, Baba ghanoush, Spanakopita, Falafel, Tzatziki, Dolmas, Pita Bread)

**Crudité \$380**

**Bite Size Desserts \$480**

**Assorted Cookies \$320**





# Mexican Station

## *Bright Thyme Style*

Elevate your themed Mexican party with our delicious food and vibrant presentations that are as festive as they are unforgettable.

### **Taco 'Bout a Party Menu:**

#### **Includes:**

**Choice of three proteins from:** Carnitas, Al Pastor, Birria, Seasoned Chicken, Fish, Shrimp and Ground Beef.

Soft Corn Tortillas, Guacamole, Pico de Gallo, Onions and Cilantro, Pickled Onions, Hot Tomatillos, Lime, Sour Cream, Hot Sauces.

**\$2,500 | Based on 50 Guests**

***Includes food, Mexican style equipment, tablecloth, setup, and pickup. Travel fees may apply based on event location and distance.***

### **Nacho Average Fiesta Menu:**

#### **Includes:**

Everything from Taco 'Bout a Party and:

Duo Rice: Mexican Rice and Cilantro Lime Rice

Black Beans

Sweet Plantains

Palmito Salad

Mexican Street Corn Salad (Roasted Corn, Queso Fresco, Cotija Cheese, sour cream)

Tortilla Chips

Hot Cheese Dip

**\$3,750 | Based on 50 Guests**

***Includes food, Mexican style equipment, tablecloth, setup, and pickup. Travel fees may apply based on event location and distance.***

***Plates, flatware and tables are not included***





# Live Pasta Station

## *Bright Thyme Style*

Add an interactive touch to your event with our Live Pasta Station, where a chef cooks pasta to order, offering a variety of delicious options and colorful displays.

**Includes:**

Cheese Tortellini Pasta, Penne Pasta, Macaroni Pasta, Bow Tie.

Sauces: Vodka, Alfredo, Mac & Cheese Sauce, Marinara

Protein Sides: Chicken, Shrimp, Bolognese Style Beef, Bacon

Vegetarian Sides: Mushrooms, Corn, Cherry Tomatoes, Black Olives, Red Peppers, Peas, Zucchini & Parmesan Cheese.

**\$2,800 | Based on 50 Guests**

***Includes food, 2 hour - service, 2 chefs, 1 culinary assistant, food service equipment, tablecloth, setup, and pickup. Travel fees may apply based on event location and distance.***

***Plates, flatware and tables are not included***

