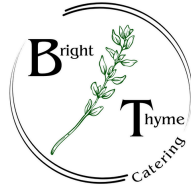


WEDDING MENU SAMPLES

**CONTACT BRIGHT THYME CATERING
908.275.0230
BRIGHTTHYME.COM
81 OLD YORK ROAD, BRIDGEWATER, NJ
INFO@BRIGHTTHYME.COM**





ABOUT WEDDING MENU SAMPLES

Thank you so much for considering Bright Thyme Catering for your upcoming wedding.. We truly appreciate your interest and are thrilled at the opportunity to be a part of your special day.

We are delighted to present these fantastic menu options, developed using the freshest ingredients.

Below, you'll find details regarding our exquisite wedding menus and services:

- Coffee and Tea Service and Dinner Rolls are Included in all our menus.
- Pricing and Staffing: The per-person price includes the staffing fee for weddings with a minimum guest count of 60 for up to 10-hours work. For weddings with fewer than 60 guests, the staffing fee will be determined based on the wedding details and the required staff.
- Food Truck Experience: We offer two different options: full staff or only the culinary team. The staffing fee will be charged based on your preference.
- Equipment: Cooking appliances and food service equipment are included up to our inventory limit. (Chafers, serving utensils, equipment for display, trays)
- Staff: Our team consists of culinary professionals, a leader, and servers.
- Additional Costs: Rental coordination of equipment such as tables, chairs, plates, silverware.
- Gratuity: We do not impose a gratuity fee. Should you wish to express appreciation to the staff overseeing the event, you are welcome to do so at your discretion.
- Pricing: All pricing is referential. Bright Thyme Catering reserves the right to update pricing. Current pricing may differ from the pricing online.

We look forward to the possibility of working with you to make your wedding day truly special.

Contact Bright Thyme Catering:

908.275.0230

Brightthyme.com

Info@brightthyme.com



Build Your Own Menu Based on the Following Packages:

- Diamond Package: You can select items from both the Platinum and Gold packages without altering the pricing.
- Platinum Package: You can select items from the Gold package without altering the pricing. Selecting items from the Diamond package will incur an extra fee depending on the item.
- Gold Package: You can choose items from the Platinum and Diamond packages for an extra fee depending on the item.

BITE SIZED APPETIZERS: CHOOSE 5

GOLD PACKAGE

- Chicken Waldorf Cup
- Chicken Wings
- Mini Chicken Pastelitos
- Mini Chicken Parm Siders
- Chicken Vegetable Dumplings
- Italian Meatballs
- Swedish Meatballs
- Mini Beef Pastelitos (Ground Beef)
- Shrimp Cocktail
- Seasoned White Fish Pastelito
- Vegetable Dumplings
- Caprese Skewers
- Brie and Apricot Tart
- Whipped Ricotta and Garlic Peas Crostini
- Tomato Soup with Grilled Cheese
- Colombian Buñuelo (Cheese Fritter)
- Spanakopita
- Yuca Frita
- Falafel Bites
- Rosemary Grilled Pineapple & Mozzarella Skewer

PLATINUM PACKAGE

- Teriyaki Chicken Skewers
- Sesame Chicken Skewers
- Spiedie Chicken Skewers
- Mini Fried Chicken Waffles
- Seasoned Chicken Empanadas
- Mini Arepa Stuffed with Chicken-Avocado Salad
- Mini Chicken Kabobs
- Mini Seasoned Beef Sliders
- Filet Tenderloin Crostini
- Mini Skirt Steak Tacos
- Mini Seasoned Beef Empanadas
- Sesame Shrimp Skewer
- Shrimp Salad Cup
- Guacamole Shrimp Tostada
- Camarones al Ajillo
- Mini Seasoned Fish Empanadas
- Deviled Eggs Topped with Pancetta / or Smoked Salmon
- Mini Cuban Sandwich
- Tortilla Española
- Mini Hashbrown Avocado Toast
- Tomato Jam and Goat Cheese Canape
- C-Bliss Potato with Horseradish Cream
- Mini Crudité Cup
- Traditional Bruschetta
- Melon and Prosciutto
- Bacon Wrapped Date
- Watermelon Gazpacho

DIAMOND PACKAGE

- Beef Tenderloin Kabob
- Steak - Mushroom - Creamy Burrata Crostini
- Baby Lamb Chops
- Skirt Steak Skewers
- Mini Italian Sandwich
- Brocheta de Camaron y Pulpo
- Bourbon Tuna Tartare
- Tuna Crispy Rice Bites
- Takoyaki
- Crab Stuffed Shrimp
- Pan Seared Scallop Over Corn Puree
- Lobster - Four Cheese Mac and Cheese
- Shrimp Stuffed Buñuelo (Cheese Fritter)
- Beet Cured Salmon & Cheese Sablé Galette
- Seafood Empanadas
- Rainbow Salmon Paté - Herbs Sablé Galette
- Ceviche with Tostones
- Pork Belly Bites
- Pork Belly Buns
- Honey & Pea Sweet Potato Gnocchi in a Brown Butter Sauce

SALAD OPTIONS: CHOOSE 1

- *Burrata Salad: Baby Mesclun, Tomatoes, Honey Comb, Balsamic Vinaigrette*
- *Beet Salad: Green Apples, Arugula, Toasted Walnuts, Red Onions, Goat Cheese, Honey - Citrus Vinaigrette*
- *Spinach Strawberry Salad: Cherry Tomatoes, Feta Cheese, Candies Pecans, Balsamic Vinaigrette*
- *Caprese Salad: Mozzarella Cheese, Tomatoes, Basil, Balsamic or Pesto*
- *Greek Salad: Cucumber, Peppers, Cherry Tomatoes, Feta Cheese, Black Olives, Olive Oil - Wine Vinegar Dressing*
- *Fennel and Peach Salad (Seasonal): Cucumber, Feta, Pistachios, Ripe Peaches, Lemon, Pesto*
- *Citrus Salad with Fennel & Avocado: Mandarin Oranges, Fennel, Radicchio, Avocado, Shaved Parmesan Cheese, Pumpkin Seeds, Lemon Dressing*
- *Chickpea Salad: Cucumber, Tomatoes, Black Olives, Red Onion, Parsley, Lemon Dressing*
- *Garden Salad: Romaine Lettuce, Shredded Carrots, Tomatoes, Balsamic Vinaigrette*

ENTRÉE OPTIONS: CHOOSE 2

GOLD PACKAGE

- Balsamic Chicken
- Honey Mustard Chicken
- Chicken Teriyaki
- Chicken Marsala
- Chicken Parmesan
- Chicken Kabobs
- Garlic & Thyme Roasted Chicken Tights with Potatoes
- Pollo Asado (Roasted Chicken Quarters)
- Chicken Française
- Sausage, Pepper, and Onions
- Carne Mechada (Seasoned Shredded Beef)
- Rigatoni Bolognese
- Almond Crust Tilapia
- Arroz Chaufa with Shrimp
- Italian Meatballs
- Saint Louis Spare Pork Ribs
- Cauliflower Steak over Cauliflower Puree
- Eggplant Parmesan
- Fried Rice with Mushroom

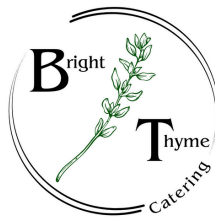
PLATINUM PACKAGE

- Creamy Tuscan Chicken
- Chicken Cordon Bleu
- Coq au vin
- Arroz con Pollo
- Flank Steak with Corn Relish
- Skirt Steak with Chimichurri
- Pasticho
- Beef Kabobs
- German Goulash
- Salmon with Dill Sauce
- Salmon with Mango Salsa
- Honey-Soy- Orange Glazed Salmon
- Camarones al Ajillo (Shrimp in Lemon- Garlic Sauce with Parsley)
- Shrimp Risotto
- Pork Osso bucco
- Pernil
- Leeks and Brioche Stuffed Pork Loin with Raspberry Compote
- Mushroom & Truffle Oil Risotto

DIAMOND PACKAGE

Choose one option from this list and one from the Gold or Platinum Package.

- Filet Tenderloin with Gremolata
- Braised Short Ribs
- Veal Osso bucco
- NY Strip
- Rib Eye with Charred Scape and Chimichurri
- Lobster Tail with Clarified Butter or Creamy - Sage - Butter Sauce
- Seafood Paella
- Lobster Risotto
- Seared Ahi Tuna with Sesame Seed Crust



SIDE OPTIONS: CHOOSE 3

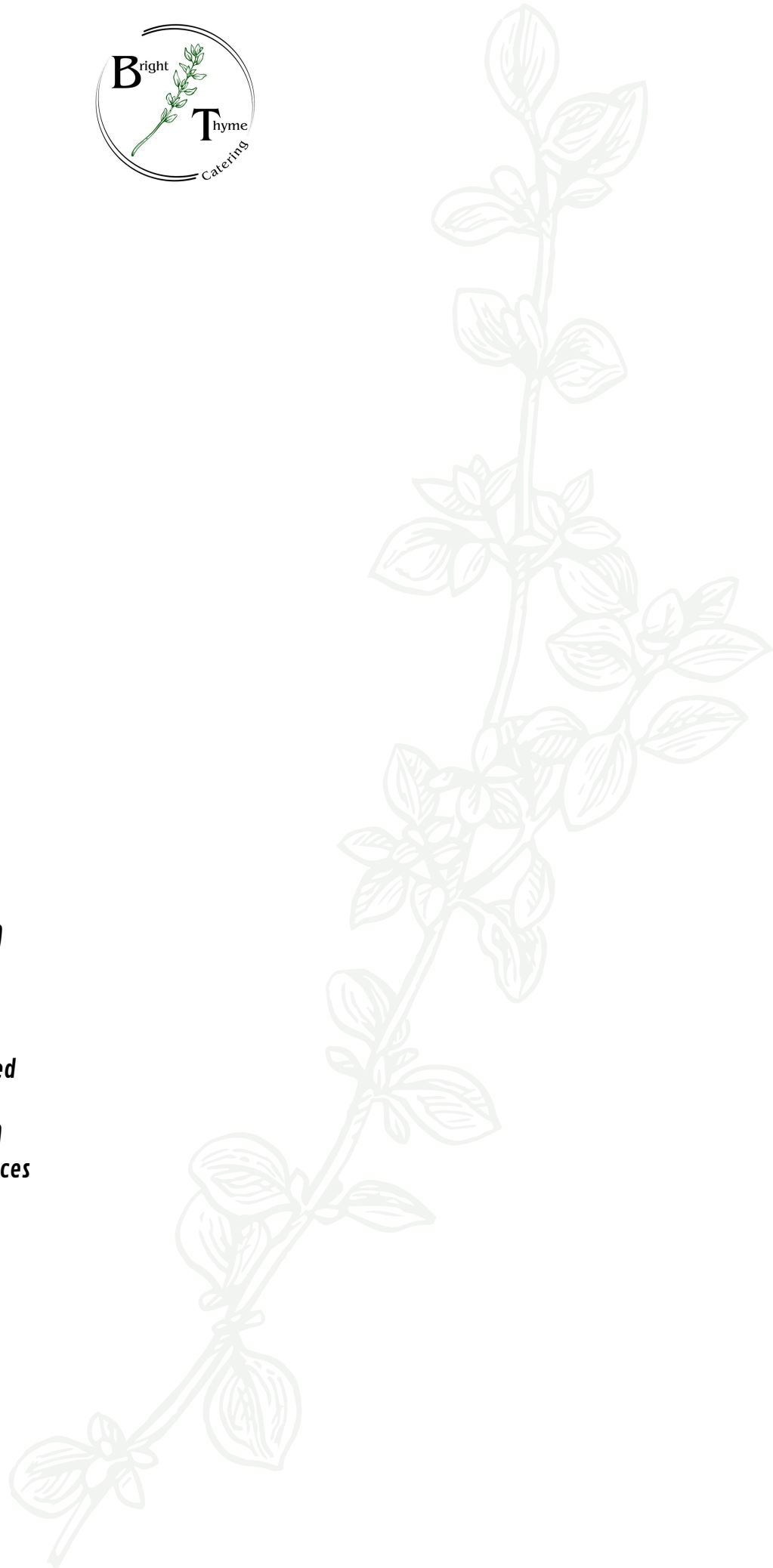
- *Wild Rice Pilaf with Cranberries*
- *Vegetarian Fried Rice*
- *Carrot Rice*
- *Coconut Rice and Black Eyed Peas*
- *Yellow Rice*
- *Yellow Rice and Peas*
- *Lemon Rice*

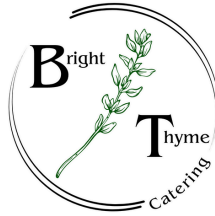
- *Penne Alla Vodka (Vegetarian)*
- *Pasta Primavera*
- *Farfalle Pesto*
- *Creamy Mushroom and Leeks Pasta*
- *Four Cheese Mac & Cheese*
- *Asian Style Noodles*

- *Seasonal Roasted Vegetables*
- *Creamy Mashed Potatoes*
- *Grilled Chef Mushrooms Sampler*
- *Garlic - Thyme Roasted Potatoes*
- *Honey Roasted Beets*
- *Roasted Root Vegetables*
- *Seasonal Vegetable Medley*
- *Maduros (Tajadas - Sweet Plantains)*
- *Pesto Haricot Verts*
- *Asparagus & Mushrooms*
- *Roasted Pumpkin*
- *Maple- Butter - Sweet Potato Mashed*
- *Brussels & Bacon*
- *SemmelKnödel (German Bread Balls)*
- *Butter Pan Seared SemmelKnödel Slices*
- *Yuca Frita with Chimichurri*

- *Slow Cooked Black Beans*
- *Slow Cooked Garbanzo Beans*
- *Slow Cooked Lentils*

- *Vegetable Focaccia*
- *Garlic Rolls*
- *Toasted Garlic Bread*





PER PERSON PRICE

- *The per person price includes food, staff, cooking and serving equipment, and coffee service.*
- *If the guest count is less than 60 guests, the staffing fee will be adjusted based on event details.*
- *Serving and cooking equipment will be provided as long as it is part of our catering equipment inventory.*
- *If we do not have enough equipment due to your guest count or special menu requirements, an extra fee for equipment will be added to the invoice.*
- *This will be mentioned and discussed once the menu has been finalized and prior to the signature of the contract.*

GOLD PACKAGE

Family Style: \$165 PP
Buffet Style: \$170 PP

PLATINUM PACKAGE

Family Style: \$175 PP
Buffet Style: \$180 PP

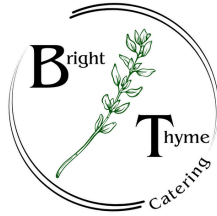
DIAMOND PACKAGE

Family Style: \$185 PP
Buffet Style: \$198 PP

SUGGESTED ADD-ONS

APPETIZERS DISPLAY:

- *Cheese & Charcuterie Display: National and International Cheeses and Meats Vegetables, Fruits , Assorted Dips and Artisan Bread. \$18 Per Person*
- *Crudit : \$8 Per Person*
- *Middle Eastern Platter: Hummus, Spanakopita, Baba Ghanouj, Tabbouleh, Stuffed Grape Leaves, Feta Cheese, Olives, Tzatziki, Grilles Pita Bread. \$18 Per Person*
- *Master Display: A combination of Cheese and Charcuterie and Middle Eastern Display. \$25 Per Person*
- *Flatbread Station: Up to 3 Flavor combinations \$18 Per Person*
- *Pasta Station: Live – Cook to order \$20 Per Person. Three Pastas, Three Sauces, Six Vegetable Sides, Chicken and Bacon.*
- *Pasta Station Self-Served: \$15 Per Person Three Pastas with Sauces, Six Vegetables, Chicken and Bacon*
- *Mac & Cheese Station: \$18 Per Person. Six Vegetables, Chicken and Bacon*
- *Mashed Potatoes Bar: Traditional Mashed Potatoes, Sweet Mashed Potatoes, and Purple Peruvian Potatoes with Assorted Toppings. \$18 Per Person*
- *Empanadas Station: Three Flavors. Chimichurri, Salsa Verde and Sriracha Mayo. \$18 Per Person*
- *Tacos Station: Beef, Chicken, Al Pastor and Vegan, Guacamole, Pico de Gallo, Sour Cream. \$20 Per Person*
- *Seafood Paella Station: Market Price*



SUGGESTED ADD-ONS

DESSERTS:

- *Assorted Bite Size Desserts: \$10 Per Person*
- *Ice Cream Bar: Three Flavors, Assorted Toppings \$15 Per Person*
- *Pancake Balls with Assorted Toppings and Vanilla Ice Cream \$6.00 Per Person*
- *French Toast with Assorted Toppings and Vanilla Ice Cream \$8.00 Per Person*
- *Churros (Cinnamon and Sugar) with Mexican Chocolate Sauce \$6 Per Person*
- *Latin American Flan \$5 Per Person*

**CONGRATULATIONS!
WE ARE EAGER TO HEAR ABOUT YOUR WEDDING.
PLEASE CONTACT US TO DISCUSS DETAILS ABOUT YOUR MENU**

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