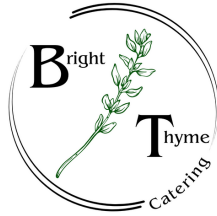


ABOUT WEDDING MENU SAMPLES

Thank you so much for considering Bright Thyme Catering for your upcoming wedding. We truly appreciate your interest, and we're absolutely thrilled at the opportunity to be a part of your special day. Below, you'll find details you need regarding our exquisite wedding menus.

- Coffee and tea service is included in all our menus except for the food truck style.
- The per person price includes the staffing fee for weddings with a minimum guest count of 65. For weddings with fewer than 65 guests, the staffing fee will be determined based on the wedding details and the required staff.
- The previous point applies to all wedding menu samples except for the Food Truck Sample. For the 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.
- Our staff consists of the culinary team, a leader, and servers.
- For the food truck experience option, there is a mobile kitchen use fee that will be determined based on the event details and distance. If permits are required for the event, it is the client's responsibility to obtain them and cover the associated costs.
- The menus below are samples, and if you love any of the options as they are, we can absolutely provide our services based on them. However, please keep in mind that we are flexible and can make changes to tailor the menu to meet your expectations. It's important to note that changes may affect the overall food cost.
- The rental of catering equipment, plates, glassware, etc., as well as taxes, and beverages are not included in the per person price.
- We kindly refrain from imposing a gratuity fee. Should you desire to express appreciation to the staff overseeing the event, you are welcome to do so at your discretion.
- All pricing is referential. Bright Thyme Catering reserves the right to update pricing. Current pricing may differ from the pricing online.





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APPETIZERS

Guacamole Shrimp Cup
Mini Chicken & Vegetarian Empanadas
Mini Beef Sliders

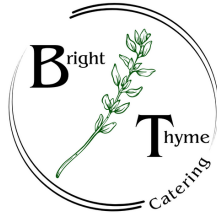
DINNER

Pork Spare Ribs
Pollo Asado (Roasted Chicken Quarters)
Four Cheese Mac & Cheese
Cornbread
Coleslaw

DESSERT

Fried Oreos
Ice Cream

**\$53/PP Food Only - Minimum 50 Guests
Additional Staffing Fee & Mobile Kitchen Fee Will Be
Based On Event Details**



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PASSED APPETIZERS

Brie & Nutella Bite
Rainbow Vegetable Spring Roll
Mini Beef Empanadas
Mini Chicken Pastelito

STATIONARY APPETIZER - MEDITERRANEAN DISPLAY

Spanakopita - Hummus - Baba Ghanouj -
Tabbouleh - Stuffed Grape Leaves - Feta
cheese - Olives - Grilled Pita Bread

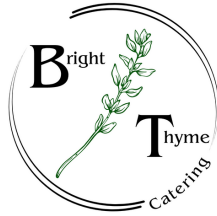
DINNER

Creamy Tuscan Chicken
Goulash
Yellow Rice and Peas
Mascarpone Mashed Potatoes
Seasonal Roasted Vegetables
Salad

DESSERT

Bite Size Desserts

\$130/PP Includes Food and Staff



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PASSED APPETIZERS

Mini Beef Sliders
Vegetable Dumplings
Spiedie Chicken Skewers
Grilled Sesame Shrimp
Tomato Soup & Grilled Cheese

STATIONARY APPETIZERS

Cheese, Vegetables & Fruit Display

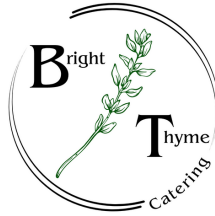
DINNER

Marry Me Chicken
Orange-Soy-Honey Glazed Salmon
Carrot Rice
Creamy Mashed Potatoes
Seasonal Roasted Vegetables
Salad

DESSERT

Bite Size Desserts

\$145/PP Includes Food and Staff



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PASSED APPETIZERS

Gazpacho & Shrimp Shooter
Baby Lamb Chops Horseradish Dressing
Chicken Stuffed Potato Ball
Falafel Bites with Tzatziki Dressing
Vegan or Vegetarian Empanadas

STATIONARY APPETIZERS

Cheese, Charcuterie, Fruit, Veggies & Dips Display

DINNER

First Course

Salad

Entrée

Choice of

Filet Mignon Thyme-Rosemary-Parsley Butter
Or

Pan Seared Salmon with Lemon Butter Sauce

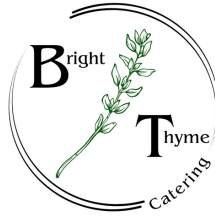
All served with

Creamy Mashed Potatoes
Garlic Asparagus

DESSERT

Ice Cream Bar

\$170/PP Includes Food and Staff



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PASSED APPETIZERS

Bacon Wrapped Shrimp
Caprese Skewer
Chicken Waldorf Cup
Smoked Salmon Canape
Brie & Raspberry Jam Bite

TACO STATION

Three Options From: Chicken - Beef- Fish - Shrimp - Vegetarian
Side of Guacamole, Slaw, Pico de Gallo,
Sour Cream, Refried Beans

PASTA STATION

Three Choices of Pasta, Three Sauces, Assorted Sides

CARVING STATION

Filet Tenderloin
Prime Rib
Pork Loin
Dinner Roll
Assortment of Dressings

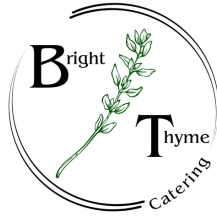
SALAD BAR

Assortment of Greens, Vegetables & Dressings to Build your Own Salad

DESSERT

Ice Cream Station

\$185/PP Includes Food and Staff



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PASSED APPETIZERS

Bacon Wrapped Shrimp
Caprese Skewer
Chicken Waldorf Cup
Smoked Salmon Canape
Brie & Raspberry Jam Bite

PASTA STATION

Three Choices of Pasta, Three Sauces,
Assorted Sides

SLIDERS STATION

Pulled Pork Slider
Beef Slider
Pork Belly Slider
Black Bean Slider
Assorted Condiments & Vegetables

TACO STATION

Three Options From: Chicken - Beef - Fish - Shrimp - Vegetarian
Side of Guacamole, Slaw, Pico de Gallo,
Sour Cream, Refried Beans

SALAD BAR

Assortment of Vegetables to Build your Own Salad

DESSERT

Bite Size Desserts

\$170/PP Includes Food and Staff