

BRIGHT THYME

CATERING

weddings

2026



Hello!

Bright Thyme Catering was built on the belief that exceptional food and genuine hospitality create unforgettable gatherings.

Wedding Catering with Heart, Flavor & Style

Your wedding day is one of life's most meaningful celebrations, and at Bright Thyme Catering, we are honored to be part of it. With years of experience catering weddings, we bring thoughtful cuisine, beautiful presentation, and seamless service together to create a dining experience your guests will remember.

Fresh, Seasonal Wedding Cuisine

We believe exceptional weddings begin with exceptional food. Our wedding menus are crafted using fresh, high-quality ingredients, inspired by the season and designed to reflect your personal style.

From elegant plated dinners to abundant family-style feasts and lively cocktail-hour stations, each menu is customized to suit your vision, guest count, and atmosphere.

Fresh ingredients • Custom wedding menus • Dietary accommodations



Contact us

908.275.0230

BRIGHTTHYME.COM

The Menu

The following menu has been the preferred choice for 85% of our weddings. It can serve as a foundation, and you're welcome to customize it to suit your preferences.

At Bright Thyme Catering, we also offer alternative service styles such as Food Truck Wedding Menus, Cookout-style events, and more. We'd love to hear your vision and create a personalized proposal that reflects your style and celebration.

Our per-person pricing includes food, all necessary cooking equipment, and service staff

GATHER & GRAZE

Elevated presentation of Artisan Cheese & Charcuterie Board – A curated selection of regional and international cheeses and meats, peak-season fruits, marinated olives, toasted nuts, and hearth-baked sourdough.

Crudit  – A vibrant display of fresh seasonal vegetables served with house-made dips.

THE DINNER EXPERIENCE (SERVED FAMILY STYLE OR BUFFET)

Roasted Salmon with Mango Salsa featuring farm-fresh herbs

Balsamic-Glazed Local Pasture-Raised Chicken

Heirloom Tomato Penne alla Vodka

Harvest Driven Seasonal Roasted Vegetables

Garden Salad – Crisp greens and hand-tended vegetables, tossed with house-made dressing and edible blooms.

Bright Thyme Focaccia Herb-infused, golden-crust home made focaccia

HAPPILY EVER AFTER DESSERTS

Choice of Assorted Bite Sized Desserts or Pie Station

COFFEE SERVICE

\$170 PER PERSON FAMILY STYLE

\$175 PER PERSON BUFFET

OUR PER-PERSON PRICING INCLUDES THE FOOD, ALL REQUIRED COOKING EQUIPMENT, OUR SIGNATURE ELEVATED GATHER & GRAZE DISPLAY PRESENTATION, AND PROFESSIONAL SERVICE STAFF.

The Details

Thank you so much for considering Bright Thyme Catering for your upcoming wedding. We truly appreciate your interest and would be honored to be part of your special day. On the previous page, you'll find our most beloved menu. Below, we share a few important details about our offerings and service:

Menu & Customization

We offer a wide variety of appetizers, mains, sides, food stations, and desserts. Menus can be customized to reflect your preferences and vision.

Service Styles

We provide multiple service options including buffet, food stations, grills, and food trucks—perfect for farm weddings. If you're looking for something unique, just ask.

Pricing & Staffing

Per-person pricing includes staffing for weddings with a minimum of 60 guests. For events under 60 guests, staffing fees are determined based on event needs. Our team includes culinary professionals, a leader, and servers.

Gather & Graze Display

As part of this package, we are delighted to offer a complimentary elevated appetizer display, artfully designed to enchant your guests. Inspired by your love story, wedding aesthetic, and the season, our team thoughtfully curates each detail and provides all display elements from our in-house collection. This display is our gift to you, lovingly prepared, with no substitutions offered.

Equipment & Beverages

Cooking appliances and food service equipment are included up to our inventory limit. Coffee and tea service are included in all menus except food-truck-only events.

Food Truck Experience

We offer two service options: full service staff or culinary team only. Staffing fees vary based on your selection. Our food truck wedding menus are thoughtfully designed around your preferences, offering flexible and creative options.

Additional Costs

Rentals and rental coordination fee for specialty equipment, plates, glassware etc.

NJ taxes are not included unless otherwise noted.

Gratuity & Pricing Notes

Gratuity is not required, though it is always warmly appreciated and encouraged at your discretion.

All pricing is referential and subject to change.

We look forward to the opportunity to create a memorable and seamless wedding experience for you.

Contact Bright Thyme Catering: 908.275.0230 / Brightthyme.com / Info@brightthyme.com

The Plan



Once you have booked your venue, we can coordinate a tasting.
Here's how it works:

Create Your Menu

Work with us to curate a menu that reflects your vision and preferences.

Book a Tasting

Tastings are designed for two guests.

If you reserve our services the same day as your tasting, the tasting is complimentary.

If you need additional time to decide, the per-person menu price will be charged on the day of the tasting.

Reserve Our Services

Your date is officially reserved once a contract is signed and a 20% non-refundable service retainer is received. This retainer is applied toward your final total.

Final Payment

The final guest count and remaining balance are due 21 days prior to the event.

Easy, right? 😊

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The Inspiration



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