

Build Your Own Menu

Please use this list for ideas to create a menu for your event
Contact our event planner, Amanda Brigham to discuss your
event and customize your menu- 706-338-1163

Hors d'oeuvres

- Charcuterie Boards
- Tomato & feta bruchetta
- Tomato & artichoke bruchetta
- Tomato & feta salad with red onions
- Hummus (served with raw veggies or chips)
- Spinach & artichoke dip with chips
- Cubed cheese tray with grapes & walnuts
- Soft French cheese tray with grapes
- Veggie tray with roasted red pepper dip
- Fresh fruit tray or fruit skewers
- Black bean salsa with chips
- Salsa bar with chips (salsa trio)
- Pineapple-Mango Salsa in phyllo cups with cashews (with or without Spicy Thai seasoning)
- Shrimp cocktail
- Crab cakes with remoulade sauce
- Avocado & Shrimp salad served on endive or crostini
- Salad Capresé
- Hummus with fresh veggies (add pita bread, too)
- Pesto and four cheese stuffed mushrooms
- Puff pastry wrapped asparagus
- Cucumber-dill sandwiches on rye
- Gazpacho
- Prosciutto wrapped melon
- Assorted mini quiche
- Smoked salmon canapé
- Smoked salmon tray with crème fraîche & capers
- Meatballs in Sweet Grill Sauce
- Meatballs in Marinara sauce
- Chicken salad croissants (full size and/or mini)
- Assorted Deli Sandwiches and Wraps
- Assorted Tuna Salad and Chicken salad sandwiches
- Chicken Wings with choice of sauces
- Honey glazed Chicken Skewers
- Bite-sized bacon wrapped chicken breast

THYME to CATER



Entrées

Beef

- Beef Tenderloin
- Filet Mignon
- Braised Brisket
- Flank Steak Roulades
- Beef Tournedos
- Prime Rib (Carving station available upon request, extra charge)
- Roast Beef
- NY Strip Steaks
- Osso Bucco
- Beef Skewers
- Meatloaf
- Hamburgers (& Hotdogs)
- Sloppy Joes
- Lasagna
- Fajitas
- Taco bar
- Roast beef sandwiches (sliders)

Pork

- Pork Tenderloin medallions
- Black peppercorn crusted pork tenderloin
- Red beans & rice with andouille sausage
- Stuffed or crusted pork loin
- Pan-seared, apple cider- marinated pork loin
- Pork loin “scaloppini”
- Pesto crusted pork medallions
- Pork chops
- Pulled Pork BBQ sandwiches

Chicken

- Grilled or baked chicken breast
- Grilled or baked chicken legs & thighs
- Mediterranean marinated chicken breast
- Pan Seared, seasoned chicken breast
- Hazelnut crusted chicken breast

Contact Amanda Brigham for booking and custom menus 706-338-1163

THYME to CATER



Entrées, continued

Chicken, continued

- Italian herb roasted chicken breast
- Fried chicken pieces (breasts, legs & thighs)
- Spinach & sundried tomato stuffed chicken breast
- Shredded chicken sandwiches
- BBQ chicken
- Broiled chicken breast
- Fajitas

Fish & Seafood

- Grilled salmon
- Shrimp & Grits
- Polenta crusted salmon
- Grilled salmon steaks
- Smoked salmon
- Blackened salmon
- Orange marinated salmon
- Mediterranean marinated salmon or halibut
- Pesto crusted halibut
- Pan seared Yellow fin tuna
- Grilled tuna steaks
- Broiled sole roulade
- Herb butter poached lobster
- Steamed lobster (tails or whole)
- Shrimp scampi
- Grilled Shrimp skewers

Vegetarian & Vegan

- Choose your own pasta dish (noodles, sauce, toppings)
 - Penne, spaghetti, farfalle
 - Marinara, garlic olive oil, cream sauce
 - Peppers, onions, mushrooms, broccoli, etc.
- Greek Quinoa salad
- Tri-colored quinoa pilaf with walnuts, white beans & Dijon vinaigrette
- Roasted Portobello stuffed with quinoa, pine nuts & raisins
- Roasted vegetables with brown rice
- Ask for more options, the possibilities are endless





Vegetable Side items

- Steamed vegetable medley
- Ratatouille
- Roasted butternut squash
- Fresh bean medley
- Peas & carrots
- Green beans with cherry tomatoes
- Green bean casserole
- Green bean almandine
- Baked beans
- Black beans
- Steamed baby vegetables
- Pan seared green zucchini & yellow squash
- Braised red cabbage
- Braised Savoy cabbage
- Creamed cabbage
- Orange glazed carrots
- Brown sugar glazed carrots
- Bread crumb crusted cauliflower
- Steamed broccoli
- Pan seared asparagus
- Broiled asparagus
- Oven roasted asparagus with cherry tomatoes
- Duo white & green asparagus
- Wild mushroom medley
- Sautéed peppers
- Corn on the cob

Themed Dinner Ideas

- Brunch with a mimosa bar
- Taco/fajita bar with all the fixings
- Italian- 2 pasta/entrée choices, salad, garlic bread
- Burger Bar
- Low Country Boil
- Smoked BBQ with coleslaw, mac & cheese, beans, etc.
- Breakfast for lunch or dinner

Starch Side items

- Red skin mashed potatoes
- Garlic red skin mashed potatoes
- Herb roasted red skin potatoes
- Mashed potatoes
- Truffle mashed potatoes
- Baked potato (with butter, sour cream, chives, shredded cheese & bacon pieces)
- Potatoes au gratin
- Fried potatoes
- Cheesy potatoes
- Steamed potatoes
- Mediterranean roasted baby (fingerling) potatoes
- Steamed baby (fingerling) potatoes
- Potato dumplings
- Spätzle
- Buttered noodles
- Spaghetti with sauce
- Vegetable fried rice
- Spanish rice
- White or Brown rice
- Cilantro-lime rice
- Rice pilaf
- Risotto (mushroom, herb, or Italian cheese)

Cold Sides & Salads

- Potato Salad
- Southern coleslaw
- Pasta Salad
- Greek Pasta Salad
- Taco Salad
- Waldorf Chicken Salad
- Fall Harvest Salad with cranberry, walnut, mixed greens & pear vinaigrette
- Garden Salad with assorted dressings
- Caesar Salad
- Kale & Quinoa Salad with fresh lemon vinaigrette
- Salad Capresé (tomatoes, fresh mozzarella, basil, balsamic vinegar glaze)
- Greek Salad with Balsamic Vinaigrette



Soups

- Chicken tortilla
- Creamy chicken & wild rice
- Chicken or turkey noodle
- Chicken corn chowder
- Potato leek
- Tomato-basil
- Broccoli-cheddar
- French onion
- Stuffed bell pepper soup
- Chili
- Fajita soup
- Vegetable beef
- Vegetable
- Wild mushroom Riesling cream

Sandwiches

- Assorted sandwiches on brioche, ciabatta, or pretzel rolls
- Assorted wraps, turkey, ham, roast beef, etc.
- Grilled chicken sandwiches
- Burgers & dogs
- Hawaiian ham & Swiss sliders
- BBQ pork sandwiches
- Smoked chicken sandwich

Desserts & Pastries

- Crème Brûlée
- Chocolate Mousse
- Dessert Charcuterie Boards
- Apple Crisp
- Peach cobbler
- Lemon Bars
- Assorted Cookies
- Cookies & Brownies
- Bread pudding
- Muffins & Breads (banana, zucchini, carrot, blueberry, etc...)
- Scones (blueberry, lemon poppy seed, blackberry, choc. Chip, etc)
- Pie assortment (i.e. French silk pie, chocolate cream pie, key lime, lemon meringue, apple, pumpkin, pecan, blueberry, etc.)
- Cupcakes

*We gladly take
requests to
customize your
event menu!*

THYME to CATER

