

Dinner Menu Options

Prices based on parties of 30 or more (sales tax not included in price)

Additional charge may apply per person for parties less than 30

Menu #1 - \$21 per person

- Grilled chicken breast
- Mashed potatoes
- Pan seared zucchini & yellow squash
- Choice of salad*
- Bread & butter

Menu #2 - \$18

- Oven roasted chicken quarters (legs & thighs)
- Macaroni & cheese
- Southern-style green beans
- Choice of salad*
- Bread & butter

Menu #3 - \$21

- Pan seared Mediterranean chicken breast
- Potatoes au gratin
- Oven roasted asparagus
- Panzanella salad*
- Bread & butter

Menu #4 - \$18

- Boneless chicken thighs
- Mashed potatoes
- Squash casserole
- Choice of salad*
- Bread & butter

Thyme to Cater



Thyme to Cater



Menu #5 - \$22

- Grilled pork chops
- Macaroni & cheese
- Green bean casserole
- Garden salad*
- Bread & butter

Menu #6 - \$24

- Pork tenderloin
- Roasted zucchini & feta
- Creamy orzo pasta
- Choice of salad*
- Bread & butter

Menu #7 - \$18

- BBQ Pulled pork
- Smoked chicken
- Cole slaw
- Baked beans
- Choice of potato or pasta salad
- Buns

Menu #8 - \$18

- Cuban mojo pork
- Cilantro-lime rice
- Braised red cabbage
- Fresh pico de gallo
- Chipotle aioli
- Soft corn tortillas

Menu #9 - \$24

- Grilled salmon with white wine burre blanc
- Oven roasted asparagus
- Lemon-citrus rice
- Kale salad
- Bread & butter

Thyme to Cater



Menu #10 - \$24

- Almond crusted salmon
- Lemon citrus rice
- Haricot verts
- Choice of salad*
- Bread & butter

Menu #11 - \$26

- Beef roast
- Baked potatoes
- Pan seared zucchini & yellow squash
- Choice of salad*
- Bread and butter

Menu #12 - \$37

- Beef tenderloin with red wine demi glaze
- Shrimp scampi
- Grilled Salmon
- Creamy pesto orzo pasta
- Oven roasted asparagus
- Choice of salad*
- Bread & butter

Menu #13 - \$31

- Grilled filet mignon
- Mashed potatoes
- Sauteed seasonal vegetables
- Choice of salad*
- Bread & butter

Menu #14 - \$25

- Beef tips
- Buttered egg noodles or rice
- Choice of vegetable
- Corn on the cobb
- Choice of salad*
- Bread & butter

Thyme to Cater

Menu #15 - \$21 (Taco bar)

- Seasoned beef
- Seasoned seared chicken breast
- Spanish rice
- Black beans
- Fresh pico de gallo
- Lettuce, diced tomatoes, shredded cheese, sour cream
- Flour & corn tortillas

Menu #16 - \$16

- Choice of beef or veggie lasagna
- Choice of salad*
- Garlic bread

Menu #17 - \$18

- Creamy Tuscan Chicken
- Penne pasta
- Choice of vegetable
- Caesar salad
- Bread & butter

* Salad Options: Garden salad, Caesar salad, Kale salad, Fall harvest salad



Add these trays to your menu at the specified price per person

- \$2 Veggie tray with dip
- \$3 Tomato & Artichoke bruchetta
- \$3 Hummus with pita chips/veggies
- \$3 Fresh fruit tray
- \$4 Cheese tray with grapes and walnuts
- \$5 Charcuterie board
- \$4 Smoked Salmon tray with Dill crème Fraiche
- \$3 Four cheese Italian stuffed mushrooms
- \$4 Shrimp cocktail
- \$5 Crab cakes with Remoulade sauce