

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 - \$23 per person

- Grilled chicken breast with White wine beurre blanc
- Roasted potatoes
- Fresh green beans
- Choice of salad*
- Baguette & butter

Menu #2 - \$23

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

Menu #3 - \$21

- Boneless chicken thighs
- Mac and Cheese
- Green bean casserole
- Choice of salad*
- Baguette & butter

Menu #4 - \$24

- Grilled pork chops
- Roasted sweet potatoes
- Southern style green beans
- Garden salad*
- Corn bread & butter



THYME to CATER

Menu #5 - \$26

- Cider marinated pork tenderloin
- Roasted Parmesan asparagus
- Celeriac puree
- Choice of salad*
- Baguette & butter

Menu #6 - \$26

- BBQ pulled pork
- Smoked chicken
- Mac and cheese
- Baked beans or green beans
- Coleslaw
- Buns
- Peach cobbler

Menu #7 - \$21

- Cuban mojo pork
- Cilantro-lime rice
- Black beans
- Fresh pico de gallo
- Chipotle aioli
- Soft corn tortillas or baguette

Menu #8- \$26

- Grilled salmon with citrus wine beurre blanc
- Oven roasted asparagus
- Lemon-citrus rice
- Kale salad
- Baguette & dipping oil

Menu #9 - \$27

- Coconut crusted salmon with pineapple chili salsa
- Pan fried sweet potatoes
- Bread crumb crusted cauliflower
- Choice of salad*
- Baguette & butter



Menu #10 - \$28

- Beef roast
- Baked potatoes or Roasted Potatoes
- Brown sugar glazed Carrots
- Choice of salad*
- Baguette and butter

Menu #11 - \$39

- Beef tenderloin with red wine demi glaze
- Shrimp scampi
- Grilled salmon
- Creamy pesto orzo pasta
- Oven roasted broccoli
- Choice of salad*
- Baguette & butter

Menu #12 - \$37

- Grilled filet mignon
- Mashed potatoes or baked potatoes
- Sauteed seasonal vegetables
- Choice of salad*
- Baguette & butter

Menu #13 - \$27

- Beef tips
- Buttered egg noodles or rice
- Choice of vegetable
- Choice of salad*
- Baguette & butter

Menu #14 – Taco Bar 1 Protein \$23 or 2 protein \$26

- 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 - \$18

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

Menu #17 - \$21

- Creamy Tuscan chicken
- Penne pasta or add one additional pasta for additional \$2/PP
- Choice of vegetable
- Caesar salad
- Baguette & butter

Menu #18- \$30

- Grilled Tuscan pork chops with balsamic glaze
- Roasted fingerling potatoes
- Maple bacon brussels sprouts
- Arugula salad
- Baguette & butter

Menu #19- \$37

- Pan roasted lamb chops
- Grilled Parmesan asparagus
- Cous cous
- Spinach pomegranate salad
- Baguette & butter

Menu #20- \$26

- Blackened Mahi Mahi tacos with pineapple mango salsa
- Elote Corn (on or off the cobb)
- Calbacitas (Mexican style zucchini dish)
- Avocado & grilled pineapple salad



Menu #21- \$45

- Tomahawk steak
- Choice of vegetable
- Hasselback potatoes
- Baby spinach salad
- Baguette & butter

Menu #22- \$36

- Pan seared wild duck
- Sesame carrots
- Mushroom & spinach risotto
- Baby spinach salad with mandarin oranges
- Baguette & butter

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

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

- \$3 Veggie tray with dip
- \$4 Tomato & artichoke bruchetta
- \$4 Hummus with pita chips/veggies
- \$4 Fresh fruit tray
- \$5 Cheese tray with grapes and walnuts
- \$6 Charcuterie board (Starts at \$6/pp)
- \$5 Smoked Salmon tray with dill crème Fraiche
- \$4 Four cheese Italian stuffed mushrooms
- \$5 Shrimp cocktail
- \$6 Crab cakes with remoulade sauce

