

Build Your Own Lunch Menu

Please use this list for ideas to create a menu for your event
Contact Event Planner, Amanda Brigham, to discuss your event and customized menu- 706-338-1163 or catering@thymetocater.com

Sandwiches

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

Cold Sides & Salads

- Potato salad
- Southern coleslaw
- Pasta salad
- Pesto pasta salad
- Greek pasta salad
- Egg salad
- Chicken salad
- Fresh fruit cups
- Fresh fruit tray
- Fresh vegetables & dip
- Fresh veggies & hummus



Salads

- Cobb salad
- Kale & quinoa salad with fresh lemon vinaigrette
- Taco salad
- Waldorf chicken salad
- Fall harvest salad with cranberry, walnut, mixed greens & raspberry vinaigrette
- Garden Salad with assorted dressings
- Caesar salad
- Salad capresé (tomatoes, fresh mozzarella, basil, balsamic vinegar glaze)
- Greek salad with red bell peppers, kalamata olives, feta cheese, and balsamic vinaigrette
- Bell pepper salad with feta & white balsamic vinaigrette



THYME to CATER



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
- White chicken chili

Popular Lunch Combos

All menus can be customized to suit your party needs

Menu #1-\$14

- Assorted sandwiches on assorted artisan bread
- Pasta or potato salad
- Kale quinoa salad
- Kettle chips
- Cookie

Menu #2- \$14

- Chicken salad croissants & sandwiches
- Cobb salad
- Fresh fruit tray
- Kettle chips
- Cookie

Menu #3- \$15

- Build your own sandwiches (choose up to 3)
 - Chicken salad, pimento cheese, ham, turkey, roast beef
- Pasta salad or potato salad
- Cobb salad
- Cole slaw

Menu #4- Taco Bar-\$15

- Seasoned beef or chicken
- Black beans
- Spanish rice
- Tortilla chips & salsa
- Flour or corn tortillas

Menu #5- \$16

- Mac & Cheese bar
 - 2 kinds of mac & cheese
 - 6 toppings (ie. Bacon, pulled pork, chives, tomatoes, pico, bleu cheese, etc)
- Garden salad
- Fruit platter
- Corn bread

Menu #6- \$15

- BBQ pulled pork or smoked chicken with buns
- Potato salad
- Southern-style green beans
- Garden salad
- Homemade cookies

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Desserts & Pastries

- Dessert charcuterie boards
- Chocolate covered strawberries
- Peach cobbler
- Apple crisp
- Apple pie bars
- Lemon bars
- Derby bars (chocolate chip pecan pie bars)
- Peanut butter pie
- Assorted cookies
- Cookies & brownies
- Ooey gooey bars (coconut, chocolate chip, or plain)
- Crème brûlée
- Chocolate mousse
- Bread pudding
- Muffins & breads (banana, zucchini, carrot, blueberry, etc...)
- Scones (blueberry, chocolate chip, lemon poppy seed, orange-cranberry, etc...)
- Pie assortment (i.e. Peanut butter pie, French silk pie, chocolate cream pie, key lime, lemon meringue, apple, pumpkin, pecan, blueberry, etc.)
- Cupcakes
- Tiramisu
- Strawberry tiramisu



We cater anything, anytime, anywhere. Please contact us to craft a custom menu for your event.

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