





Wild Thyme Dinner Menu 1

Starters - Round 1 Host To Select 2

Edamame Calamari Salad Mini Old School Meatballs Hand-Pulled Mozz Pizza Creamy Hummus & Grilled Pita Mediterranean Salad

### Mid Course - Round 2

Host to Select 2

Farm House Roasted Veggie Pasta Short Rib Taco's Bison Sliders Linguine & Clams Chicken & Sausage Paella Host to Select 2 Sides

Cream of PopCorn Crispy Brussels Fingerling Potatoes Mashed Garlic Potatoes

## Sweet Endings - Round 3

Dessert Platter Assortment of House Made Cookies & Brownies

> \$39.00+ Per Guest +Price excludes sales tax and service fee.







Wild Thyme Dinner Menn 2

Starters - Round 1 Host To Select 2 Edamame Eggplant Stack Sticks Mini Old School Meatballs Creamy Hummus & Grilled Pita Coconut Conch Fritters Beet & Avocado Salad Clam Pizza Drunken Mussels

### Mid Course - Round 2

Host to Select 2 Farm House Roasted Veggie Pasta Grilled Salmon Hanger Steak Linguine & Clams Chicken Chicken Sliders Chicken & Sausage Paella

Host to Select 2 Sides Cream of PopCorn Fingerling Potatoes Crispy Brussels Roasted Garlic Mashed Potatoes

## Sweet Endings - Round 3 Dessert Platter Assortment of House Made Cookies & Brownies

#### \$49.00+ Per Guest +Price excludes sales tax and service fee.







Wild Thyme Dinner Menn 3

Upon Arrival - Round 1 Host To Select 2

Edamame Eggplant Stack Sticks Mini Old School Meatballs Creamy Hummus & Grilled Pita

Starters Round 2 Host to Select 3

Mediterranean Salad Beet & Arugula Salad Drunken Mussels Short Rib Taco's Chicken Sliders Dancing Shrimp Mid Course - Round 3 Host to Select 3

Farm House Pasta Pan Roasted Atlantic Salmon Herb Crusted Hanger Steak Linguine & Clams Pan Roasted Chicken Seafood Paella

Host to Select 2 Sides

Cream of PopCorn Cauliflower Puree Whipped Potatoes with Roasted Garlic Crispy Brussels Fingerling Potatoes

# Sweet Endings - Round 4

Dessert Platter Assortment of House Made Desserts

\$59.00+ Per Guest +Price excludes sales tax and service fee.







Wild Thyme Dinner Menn 4

Upon Arrival - Round 1 Host To Select 2

Raw Oysters Edamame Shrimp Cocktail Coconut Conch Fritters Oven Roasted Whole Cauliflower Charcuterie Board

Starters - Round 2 Host to Select 2

Eggplant Stack Champagne Tomato Fin & Claw Angel Hair Pasta Beet & Arugula Salad Parma Pizza

### Mid Course - Round 3 Host to Select 3

Host to Select 3

Lobster Corn Dog Braised Short Ribs Sliced Hanger Steak Pan Roasted Chicken Snapper Filet Seafood Paella

Host to Select 2 Sides

Cream of PopCorn Truffle Mac & Cheese Crispy Brussels Cauliflower Puree

# Sweet Endings - Round 4

Dessert Platter Assortment of House Made Desserts

\$79.00+ Per Guest +Price excludes sales tax and service fee.