



THYME

CATERING CO.

MENUS ARE ALWAYS CUSTOM CREATED FOR EACH EVENT. THE FOLLOWING OPTIONS ARE A SAMPLING OF SOME OF OUR FAVORITE DISHES. WE WILL WORK WITH YOU TO CREATE THE PERFECT ENTREES TO SUIT YOUR EVENT.

BUFFET MENU SUGGESTIONS. POULTRY

MAPLE BRINED AND GRILLED FRENCHED CHICKEN BREAST. ROASTED ROOT VEGETABLES.

GRILLED CHICKEN BREAST. CHEDDAR POBLANO POLENTA. SAUTEED MUSTARD GREENS. RED PEPPER COULIS

SAUTEED CHICKEN BREAST. CHERRY TOMATO AND PARSLEY GREMOLATA. LEMON CAPER BUERRE BLANC.

GARLIC THYME MARINATED GRILLED CHICKEN BREAST. ROASTED RED-SKIN POTATO. CUMIN DUSTED PARSNIP CHIP.

SOUTHERN FRIED CHICKEN. CREAMY COLE SLAW. HOT SAUCE. PICKLES. HAWAIIAN SWEET ROLLS.

DUCK CONFIT. WALNUT, WATERCRESS AND LENTIL SALAD. MUSTARD CREAM. WILD MUSHROOMS.

CHICKEN PAPRIKASH. HANDMADE SPAETZEL. OREGANO AND GARLIC BONELESS BRAISED CHICKEN THIGHS. PAPRIKA CREAM.





THYME

CATERING CO.

BUFFET MENU SUGGESTIONS PORK / LAMB / PORK

CHERRY-STOUT BRAISED BEEF SHORT RIBS. SIBLING REVELRY OATMEAL STOUT AND DRIED CHERRY BRAISE.

THYME AND RED WINE BRAISED BEEF SHORT RIBS. CLASSIC MIRPOIX AND HERB BRAISE.

CHILI CUMIN AND COFFEE RUBBED FLANK STEAK.

CARVED ROSEMARY CRUSTED BEEF TENDERLOIN

**GARLIC LEMON AND HERB BRAISED LAMB SHANK. CREAMY PARMESAN POLENTA.
POMEGRANATE MOLASSES**

LAMB MERGEZE SAUSAGE. FIG AND OLIVE SAUTEE. FIVE-SPICE MUSTARD CREAM.

**ASIAN MARINATED HANGAR STEAK.
GARLIC-SCALLION SOY MARINADE. FORBIDDEN RICE SALAD. CARROT-CHIPOTLE REDUCTION.**

BBQ BEER BRAISED BEEF BRISKET. CRISPY ONIONS.

**PORK OSSO BUCCO.
SWEET POTATO PUREE. BACON BRUSSEL SPROUT HASH. FIG-MOLASSES REDUCTION.**

BACON WRAPPED MEATLOAF. ANCHO-CHERRY BBQ SAUCE. WHIPPED CHEDDAR POTATOES

TAMALES. SMOKED PORK, BRAISED BEEF, AND VEGETARIAN. SALSA ROJO. SALSA VERDE.

**RACK OF LAMB. DIJON CRUSTED, CARVED TO ORDER. OLIVE ARTI-CHOKE SALAD.
YELLOW PEPPER PUREE.**

HOG WINGS. FRANKS HOT SAUCE. GARLIC PARMESAN. MOLASSES BBG. KETTLE CHIPS AND COLE SLAW.



THYME

CATERING CO.



BUFFET MENU SUGGESTIONS

VEGETARIAN

FALAFEL. CHICKPEA PATTIES. BULGAR WHEAT SALAD. SPICY TAHINI. CUCUMBER TOMATO SALAD
MUSHROOM RISOTTO CAKE. LEMON DRESSED ARUGULA. ROASTED ZUCCHINI. BALSAMIC SYRUP.
MEDITERRANEAN TOFU. OVEN DRIED TOMATO. EGGPLANT. BASIL. SWEET PEPPERS. VEGAN TZATZIKI
ACORN SQUASH. WILD RICE. TEMPEH. POMEGRANATE. SWEET POTATO AND COCONUT MILK PUREE.
QUINOA-SHITAKI CAKE. SESAME CARROT NOODLES. BASIL COCONUT CREAM

SEAFOOD

SHRIMP AND GRITS. BACON, GARLIC AND ONIONS. CREAMY CHEDDAR STONE GROUND GRITS. SCALLION
GARNISH
HALIBUT. ROASTED RED AND GOLD BEETS. CITRUS-EVOO EMULSION. CRISPY POTATO THREADS
ROASTED SIDE OF SALMON. POTATOES AU GRATIN. WATERCRESS PUREE. SWEET PEPPER SLAW.
CRAB CAKES. RED PEPPER REMOULADE. CABBAGE AND CARROT SLAW.
CARVED TUNA. SESAME AND CORIANDER CRUSTED TUNA. FORBIDDEN BLACK RICE. CARROT-CUCUMBER
SLAW.

SIDES

SPICED BUTTERNUT SQUASH PUREE.
ROASTED BACON, BRUSSEL SPROUT AND POTATO HASH
GERMAN FINGERLING POTATOES. CARAMELIZED ONIONS. CIDER-GRAIN MUSTARD DRESSING.
CHEDDAR GRITS TOPPED WITH ROASTED PEPPERS, ARTICHOKE HEARTS, AND RED ONIONS.
WHIPPED SOUR CREAM AND HORSERADISH POTATOES.
ROSEMARY AND PARMESAN POTATOES AU GRATIN.
SESAME CARROT NOODLES. SWEET PEPPERS, RED ONION, CARROT THREADS. SOBA NOODLES. GINGER
SOY VINAIGRETTE

THYME

CATERING CO.



BUFFET MENU SUGGESTIONS - SALADS

CLASSIC CAESAR. CRISP ROMAINE. SOURDOUGH CROUTONS. SHAVED ASIAGO. CHERRY TOMATOES. CAESAR DRESSING.

MIXED GREENS. FRESH BERRIES. TOASTED ALMONDS. GRAPEFRUIT SEGMENTS. FETA CHEESE. POPPY SEED DRESSING.

GARDEN SALAD. BABY LETTUCE, BASIL, ASPARAGUS, CARROTS, RADISH, SNOW PEAS, WHITE MUSHROOMS, CUCUMBER & RADISH SPROUTS LEMON HERB VINAIGRETTE

OHIO CITY SALAD. CRISP RED LEAF, ROMAINE & BIBB DRIED CRANBERRIES, SPICED WALNUTS, CARAMELIZED RED ONION, SLICED PEARS & FETA CHEESE CRANBERRY VINAIGRETTE

EAST COAST. PEPPERED BACON, HARD BOILED EGG, SUNFLOWER SEEDS, SHREDDED JACK CHEESE & CHERRY TOMATOES BUTTERMILK RANCH DRESSING

WEST COAST. RED LEAF, ROMAINE & RADICCHIO FRIZZLED SCALLION, CALAMATA OLIVES, GRATED ASIAGO, ROMA TOMATOES & ARTICHOKE HEARTS. AGED BALSAMIC VINAIGRETTE

GREEN ORCHARD SALAD. FIELD GREENS & RED LEAF LETTUCE CHOPPED APPLES, FRIZZLED SWEET POTATOES, DRIED CHERRIES & SPICED WALNUTS. CREAMY CIDER DRESSING



THYME

CATERING CO.



BUFFET MENU SUGGESTIONS - CHEF ATTENDED STATIONS

**TUNA CARVING STATION. SEARED TUNA LOIN.
WASABI-YUZU SAUCE. SEAWEED SALAD. BLACK RICE. WONTON CRISPS.
MIXED GREEN SALAD. ORANGE-CURRENT DRESSING. TOASTED ALMONDS.**

**TOMAHAWK STEAK CARVING.
GRILLED ROSEMARY CRUSTED BONE IN RIBEYE. PEPPERCORN SAUCE. SWEET POTATO AND BRUSSEL
SPROUT HASH.**

**SUSHI DISPLAY.
CHEFS HAND ROLLING ASSORTMENT OF SUSHI AND SASHIMI. PICKLED GINGER. SOY. WASABI.**

**CHICKEN AND WAFFLES.
CIDER BRINED AND FRIED BONELESS CHICKEN THIGHS. BUTTERMILK WAFFLES. SPICED HONEY.**

**SAUSAGE STATION.
LAMB MERGEZE. CHICKEN-APPLE. SPICY ITALIAN. DORTMUNDER BRATWURST.
BLUEBERRY BBQ. ANCHO-CHERRY BBQ. BEER CHEESE. HANDMADE PRETZELS.**

**CAPRESE STATION.
HEIRLOOM TOMATOES. FRESH MOZZARELLA. LOCAL HYDROPONIC BASIL.
PINK HIMALAYAN SEA SALT. BLACK SALT. FIRST PRESS EXTRA VIRGIN OLIVE OIL. 10 YR BALSAMIC VINEGAR.**

**TAMALE STATIONS
VEGGIE, PORK, AND CHICKEN. MOLE, SALSA VERDE, SALSA ROJO. TORTILLAS.**

**BUDDHA BOWLS.
QUINOA. BULGAR WHEAT. SPICED CHICKPEAS.
SLICED MUSHROOMS. SWEET PEPPERS. BEAN SPROUTS. TOMATOES. CARROT THREADS. CILANTRO. RED
CABBAGE. PINEAPPLE. CHICKEN.
CHILI PASTE. SRIRIACHA. SOY SAUCE. FISH SAUCE. RICE WINE VINEGAR.**

**MAC AND CHEESE STATION
CAVATAPPI PASTA.
TOSSED WITH: BEER AND CHEDDAR, SMOKED GOUDA ROSEMARY, OR SPICY GOAT CHEESE.
ADD-INS: SUN-DRIED TOMATO, CHICKEN, BACON, SCALLION, TOMATO, ROASTED RED AND YELLOW PEPPERS,
CHORIZO, MUSHROOMS, PANKO, AND SPINACH.**

**RAW BAR.
SHRIMP. OYSTERS. CRAB CLAWS. LOBSTER SALAD.**



THYME CATERING CO.

WHO WE ARE.

AT THYME CATERING, WE ARE PASSIONATE ABOUT CREATING MEMORIES, CELEBRATING, AND SHARING IN THE JOY OF OTHERS... AND EATING SOME DANG GOOD FOOD.

WE BELIEVE THAT YOUR CELEBRATION SHOULD BE AS UNIQUE AS THE STORY THAT GOT YOU HERE. WE ARE EXCITED TO BE A PART OF YOUR STORY.

THAT'S WHY OUR DELICIOUS MENUS ARE CUSTOM DESIGNED FOR YOUR EVENT, INSTEAD OF BEING PICKED FROM A LIST OF PACKAGES. THIS ENSURES FANTASTIC FOOD AND A UNIQUE TASTE FOR YOUR SPECIAL OCCASION. WE CREATE OUR DISHES USING ONLY FRESH AND HIGH QUALITY INGREDIENTS AND TAKE PRIDE IN OUR CULINARY ARTISTRY. YOU WON'T FIND THE SAME TIRED, TRADITIONAL WEDDING RECEPTION FOOD ON OUR MENUS; YOU AND YOUR GUESTS DESERVE BETTER.

OUR SERVICE IS TOP NOTCH. WE ONLY HIRE THE BEST IN THE BUSINESS AND BELIEVE CLEAN AND PRESENTABLE ARE TWO ATTRIBUTES THAT ARE IMPERATIVE. THE SERVICE STAFF WILL LEAVE A LASTING IMPRESSION WITH THE CLIENT AND THEIR GUESTS. WE ASSURE YOU THAT IT WILL BE A GOOD IMPRESSION.

INNOVATIVE IDEAS. IN THE NORTHEAST OHIO CATERING MARKET, WE AIM TO BE TREND SETTERS, NOT FOLLOWERS. WE'RE NOT CAUGHT UP IN OLD IDEAS OR INVESTED IN OUTDATED DÉCOR. WE BELIEVE THAT YOUR EVENT IS UNIQUE AND SPECIAL, NOT JUST ANOTHER RUN-OF-THE-MILL CATERING JOB.

OUR SERVICES

GREAT FOOD | EXCEPTIONAL SERVICE | CHINA | BAR + BEVERAGE | LINENS | LIGHTING | DÉCOR | TABLE + CHAIR RENTALS | CHIAVARI CHAIRS | COMPLETE SETUP + BREAKDOWN

SERVICES TO WHICH WE PROVIDE REFERRALS

WEDDING PLANNING + COORDINATION | EVENT DESIGN | PHOTOGRAPHERS | PHOTO BOOTHS | GOURMET COFFEE + CAPPUCCINO CART | CIGAR ROLLERS | TRANSPORTATION | TENT RENTALS

