



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.

PLATED MENU SUGGESTIONS—POULTRY

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

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

**SAUTEED CHICKEN BREAST
WILD MUSHROOM AND WHITE BEAN SAUTEE. CHERRY TOMATO AND
PARSLEY GREMOLATA. LEMON CAPER BUERRE BLANC.**

**GARLIC THYME MARINATED FRENCHED CHICKEN BREAST
PARSNIP AND POTATO PUREE. BORDELAISE. CUMIN DUSTED PARSNIP
CHIP**

**SEARED DUCK BREAST
FIVE SPICE AND BOURBON POACHED PEACHES. TOASTED QUINOA. RED
CURRANT AND BALSAMIC GLAZE.**

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

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





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PLATED MENU SUGGESTIONS . BEEF / LAMB

CHERRY-STOUT BRAISED BEEF SHORT RIBS.
SIBLING REVELRY OATMEAL STOUT AND DRIED CHERRY BRAISE. SPICED
BUTTERNUT SQUASH PUREE. ROASTED BRUSSEL SPROUTS

THYME AND RED WINE BRAISED BEEF SHORT RIBS.
CLASSIC MIREPOIX-HERB BRAISE. FINGERLING POTATOES. CARROT-
PARSLEY SLAW

CHILI CUMIN AND COFFEE RUBBED FLANK STEAK.
ROASTED PEPPERS, ARTICHOKE HEARTS, AND RED ONIONS. CHEDDAR
GRITS.

GRILLED CENTER CUT FILET
WHIPPED SOUR CREAM AND HORSERADISH POTATOES. SAUTÉED HARI-
COT VERT. DEMI GLACE.

KNIFE AND FORK BURGER.
OHIO C.A.B. BURGER THICK CUT BACON. BRIOCHE BUN. SEARED FOIS
GRAS. OYSTER MUSHROOMS. DUCK FAT FRIES WITH ROSEMARY SEA
SALT.

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

LAMB MERGUEZ SAUSAGE.
FIG AND OLIVE SAUTEE. ISRAELI COUSCOUS. FIVE-SPICE MUSTARD
CREAM.

SEARED BISTRO FILET.
AU GRATIN POTATOES. LIGHTLY DRESSED FRISSE SALAD. BORDELAISE.

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

GRILLED RACK OF LAMB.
MUSTARD CRUST. POMME ANNA. ASPARAGUS. HAZELNUT AND RED PEP-
PER ROMESCO.

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



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PLATED 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

SEARED GROUPE

WHEATBERRY. CHERRY TOMATOES. BASIL. AVOCADO. GRAPEFRUIT-PINK PEPPERCORN BUERRE BLANC.

SALMON

POTATOES AU GRATIN. WATERCRESS PUREE. SWEET PEPPER SLAW.

WALLEYE

REDSKIN POTATOES, PANCETTA AND TURNIP HASH. WHOLE GRAIN MUSTARD BECHAMEL.

TUNA

FORBIDDEN BLACK RICE. SESAME AND CORRIANDER CRUSTED TUNA. CARROT-CUCUMBER SLAW.

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PLATED MENU SUGGESTIONS - SALADS

BIBB SALAD. GOLDEN RAISINS. CARROT THREADS. SHAVED RED RADISH. RED ONIONS. CHIVE VINAIGRETTE.

ASPARAGUS SALAD. GRILLED ASPARAGUS, PLUM TOMATOES, FETA, BLACK OLIVES & SWEET PEPPERS. DIJON VINAIGRETTE

TREMONT SALAD. RED LEAF, FIELD GREENS & FRISÉE. GARLIC CROUTON, ROASTED APPLE, MELTED RED ONION, CANDIED ALMONDS & BAKED BRIE. CHAMPAGNE VINAIGRETTE

BEET SALAD. RED AND GOLD BEETS. FRISEE. CANDIED HAZELNUTS. AGED GOAT CHEESE. RED WINE VINAIGRETTE.

POACHED PEAR SALAD. RED WINE AND STAR ANISE POACHED PEAR. SHAVED PROSCIUTTO, PECORINO CHEESE, CARAMELIZED RED ONION & DRIED CHERRIES. PORT WINE DRESSING.

ARUGULA SALAD. BLEU CHEESE CRISP, TOASTED WALNUTS, PANCETTA, & ROASTED PEPPERS. BALSAMIC VINAIGRETTE

STEAKHOUSE SALAD. CHERRY TOMATOES, RED ONION, CRISPY BACON, CREAMY ONION VINAIGRETTE, GORGONZOLA CRUMBLES





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

