

THYME

CATERING CO.



SOUTHERN BBQ 18.5/PP

BIBB LETTUCE SALAD. STRAWBERRIES. TOASTED ALMONDS. RED ONIONS. POPPYSEED DRESSING

LOW AND SLOW SMOKED BRISKET.
SMOKED PORK SHOULDER.
GRILLED CHICKEN QUARTERS

ADD YOUR OWN SAUCES -
CAROLINA STYLE, MUSTARD BASED.
KANSAS CITY. THICK, SWEET, TANGY.
HOUSE SAUCE. ANCHO CHERRY BBQ.

FRESH CORNBREAD. SOFT ROLLS. DILL PICKLES. HOT SAUCE

CREAMY COLE SLAW
ROSEMARY GOUDA MAC AND CHEESE. HERBED BREADCRUMBS.
COLLARDS GREENS

ALL MENUS— INCLUDE
DISPOSABLE SILVERWARE,
PLATES, NAPKINS, STERNO
FUEL , AND DISPOSABLE
CHAFERS.

CHINA AND GLASSWARE PACK-
AGES AVAILABLE. PLEASE IN-
QUIRE!

BEVERAGE PACKAGE. \$3/PP
COKE PRODUCTS, WATER, ICE
AND CUPS.

BEER/WINE PACKAGES
AVAILABLE.

MENUS REQUIRE A 50 PERSON
MINIMUM AND ARE SUBJECT
TO A 20% SERVICE FEE.



THYME

CATERING CO.



GOURMET TACO BAR . – 15/PP

SMOKED PULLED PORK SHOULDER. CILANTRO-GARLIC GRILLED SHREDDED CHICKEN. WARM BLACK BEANS.

PICKLED RED ONIONS. SHREDDED CHEDDAR CHEESE. SOUR CREAM. FRESH LIMES. SPICED GUACAMOLE.

SALSA ROJO AND TOMATILLO-CILANTRO SALSA.

FLOUR TORTILLA AND CORN TACOS

STEAMED WHITE RICE. STEAMED BROWN RICE

TRI COLOR TORTILLA CHIPS.

MEXICAN CHOCOLATE BROWNIES. DOUBLE CHOCOLATE BROWNIE WITH SPICED CHOCOLATE FROSTING. (ADD \$4)

SUNDAY NIGHT DINNER, ANY TIME YOU WANT! 26/PP

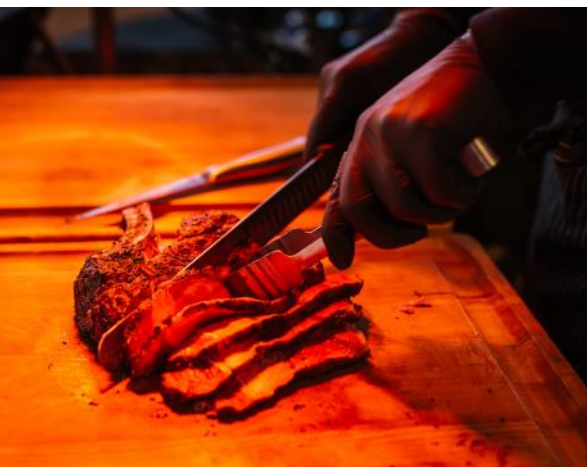
HERB CRUSTED CARVED TURKEY AND BBQ BEER BRAISED BEEF BRISKET.

WHIPPED GARLIC MASHED POTATOES. CRANBERRY SAUCE. SAGE GRAVY.

GREEN BEANS WITH GARLIC AND CARAMELIZED ONIONS.

WARM SOFT ROLLS AND WHIPPED BUTTER.

DESSERT. PECAN PIE AND PUMPKIN PIE. VANILLA WHIPPED CREAM. (ADD \$5)





THYME

CATERING CO.

MIDWEST BBQ 17/PP

DORTMUNDER GOLD BRAISED BRATS. GRILLED ITALIAN SAUSAGE. HERB GRILLED CHICKEN

SOFT PRETZELS. GRAIN MUSTARD. PEACH RELISH.

SWEET BASIL PESTO PASTA SALAD. TOMATOES, RED ONIONS, BELL PEPPERS, FETA CHEESE

GERMAN POTATO SALAD. SCALLIONS, CARAMELIZED ONIONS AND MUSTARD DRESSING.

RED CABBAGE AND CARROT SLAW. OIL AND VINEGAR BASED DRESSING.

FRESH OHIO CORN WITH HERB BUTTER.

STRAWBERRY SHORTCAKE—FRESH STRAWBERRIES, VANILLA WHIPPED CREAM, BUTTERMILK SWEET BISCUITS (ADD \$4)

ALL AMERICAN COOKOUT 16/PP

GARDEN SALAD. ROMAINE AND SPINACH. TOMATOES, RED ONIONS, CUCUMBERS, CARROTS, PARMESAN. HERBED BUTTERMILK RANCH.

BUILD YOUR OWN BURGER BAR

GRILLED BURGERS. HERBED GRILLED CHICKEN BREAST. BLACK BEAN BURGERS

SESAME SEED BUNS.

CHEDDAR CHEESE. BACON. ONIONS, TOMATO. SWEET, DILL AND SPICY PICKLES. KETCHUP, MUSTARD, MAYO, BBQ SAUCE.

WATERMELON SKEWERS. LAYERED WITH FETA CHEESE, BASIL AND BALSAMIC.

LOADED POTATO SALAD. CHEDDAR, SCALLIONS, BACON, YUKON GOLD POTATOES. SOUR CREAM DRESSING.

OHIO SWEET CORN AND HERBED BUTTER.

PEACH COBBLER AND MITCHELLS VANILLA ICE CREAM (ADD \$4)





THYME

CATERING CO.

ITALIAN FEAST 18/PP

CAPRESE SALAD. CHOPPED ROMAINE. ASSORTMENT OF TOMATOES, FRESH MOZZARELLA, BASIL, BALSAMIC SYRUP, AND EVOO.

SPICY ITALIAN SAUSAGE. PESTO GRILLED CHICKEN, GARLIC HERB MEATBALLS

FRESH ROLLS AND GARLIC BREADSTICKS

CAVATAPPI NOODLES WITH GUESTS CHOICE OF ROSEMARY MARINARA SAUCE, BASIL PESTO, GARLIC PARMESAN SAUCE, TOPPINGS—TOMATOES, BACON, SHAVED ASIAGO, SAUTÉED MUSHROOMS, SCALLIONS.

INDIVIDUAL TIRAMISU AND CHOCOLATE CANNOLI. (ADD \$2)

EAST COAST STEAKHOUSE 25/PP

STEAKHOUSE SALAD. ICEBERG LETTUCE. DICED TOMATOES, RED ONIONS, BACON, SCALLIONS, BLUE CHEESE, BUTTERMILK RANCH.

BOURBON BRAISED BEEF BRISKET WITH BRAISING REDUCTION. FRIZZLED ONION.

ROSEMARY AND SMOKED GOUDA AU GRATIN POTATOES

GRILLED AND CHILLED ASPARAGUS WITH LEMON ZEST.

FRESH PRETZELS AND BEER CHEESE.

TRIPLE CHOCOLATE AND RASPBERRY CAKE. (ADD \$3)





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.

THAT'S WHY OUR DELICIOUS MENUS ARE CUSTOM DESIGNED FOR YOUR EVENT. SO, WHILE THE PACKAGES BELOW CAN BE TAKEN "AS IS", WE WOULD LOVE TO TAKE SOME TIME TO LEARN ABOUT YOU AND YOUR EVENT, AND CREATE A MENU JUST FOR YOU. 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 CATERED FOOD ON OUR MENUS; YOU AND YOUR GUESTS DESERVE BETTER.

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

