

# THYME

CATERING CO.

## **COCKTAIL HOUR PASSED APPS (CHOOSE 4)**

CITRUS CURED TUNA, OLIVE AIOLI, SHAVED FENNEL,

EGGPLANT CROUTON, PANKO CRUSTED EGGPLANT, SUNDRIED TOMATO SALAD, BASIL, MOZZ,

CUCUMBER CUP, WATERMELON AND FETA SALAD, BALSAMIC SYRUP,

MOROCCAN LAMB LOLLIES, PISTACHIO CRUST, CRÈME FRAICHE

## **SALAD COURSE**

LOCAL BIBB, GRILLED PEACHES, RASPBERRIES, FRESH CHEVRE, TOASTED HAZELNUTS, CHERRY VINAIGRETTE,

THYME AND SEA SALT FOCACCIA,

## **PASTA COURSE**

OHIO CITY PASTA "SHORT CUT" CORNUCOPIA, GARLIC PARMESAN CREAM, CARAMELIZED ONIONS, CHERRYWOOD SMOKED OHIO BACON, (VEGGIE OPTION WITH BLISTERED CHERRY TOMATOES AND WITHOUT BACON)

## **PLATED DINNER**

BRINED AND GRILLED AIRLINE CHICKEN BREAST, GRILLED ASPARAGUS, WHIPPED REDKIN POTATOES, BASIL OIL,

GRILLED FILET MIGNON, THYME AND SHALLOT COMPOUND BUTTER, SAUTÉED HARICOT VERT, ROASTED FINGERLING POTATOES, DEMI GLACE,

HERB MARINATED AND GRILLED TEMPEH, GRILLED ASPARAGUS, ROASTED POTATOES, BASIL OIL AND RED PEPPER CREAM,

## **LATE NIGHT SNACKS**

SMORE STATION, - HANDMADE STRAWBERRY, MINT AND VANILLA MARSHMALLOWS,

WHITE CHOCOLATE, REESE'S CUPS, CARAMEL SQUARES, AND, OF COURSE, HERSHEY'S, GRAHAM CRACKERS,

ASSORTMENT OF CAMPBELLS' GOURMET POPCORN'S.

