



# THYME

CATERING CO.

## **APPETIZER DISPLAY**

### **HANDMADE SOFT PRETZELS AND SAUSAGES.**

TRUFFLE SALT, SEA SALT AND GARLIC PARMESAN  
BEER CHEESE SAUCE, POBLANO MUSTARD SAUCE, SPICED APPLE BUTTER  
SLICED DORTMUNDER BRATS AND SMOKED ANOUILLE SAUSAGE

### **CRUDITE AND DIPS-**

BEAUTIFULLY DISPLAYED FRESH VEGETABLES. BABA GANOUGH, CARAMELIZED ONION DIP,  
GARLIC HERB HUMMUS. GRASSINI.

## **DINNER BUFFET.**

### **SALADS.**

HEIRLOOM TOMATO SALAD. MIXED GREENS. MULTISIZED FRESH MOZZARELLA, LOCAL  
BASIL, BALSAMIC, AND EVOO. FINISHED WITH PINK SEA SALT AND CRACKED BLACK PEPPER.

### CAESAR SALAD.

CRISP ROMAINE, SOURDOUGH CROUTONS, SHAVED ASIAGO, AND GARLICY CAESAR  
DRESSING

ROSEMARY SEA SALT FOCACCIA. WHIPPED BUTTER.

### **BRISKET STATION.**

COFFEE PORTER BRAISED BEEF BRISKET.

GERMAN POTATO SALD. YUKON GOLD POTATOES, CARAMELIZED ONIONS, WHOLE GRAIN  
MUSTARD DRESSING.

HERB ROASTED VEGETABLE PLATTER WITH ASPARAGUS, CARROTS, WINTER SQUASH, AND  
OTHER SEASONAL VEGGEIS. BALSAMIC DRIZZLE.

### **MAC AND CHEESE DISPLAY!**

GOAT CHEESE, CARAMELIZED ONIONS, PEPPADEWS, SHIITAKE MUSHROOMS. (V)  
PARMESAN CREAM SAUCE, ARTICHOKEs, FIRE ROASTED RED PEPPERS. (V)  
CLASSIC CHEDDAR SAUCE WITH GRILLED RED ONION, ROASTED CHERRY TOMATOES,  
SCALLIONS AND CRISPY BACON.

