

# THYME

CATERING CO.

## **PASSED APPS**

SWEET PEA, SHITAKI AND PARMESAN POTSTICKER. WATERCRESS PUREE

SOUS VIDE FLANK STEAK. WHIPPED GORGONZOLA. BALSAMIC SYRUP. CROME TASTING SPOON

LOBSTER CORN DOGS. MANGO HONEY MUSTARD

## **CHARCUTERIE AND CHEESE**

ARTISAN CHEESE AND CHARCUTERIE. GARLIC HUMMUS, CARAMELIZED ONION DIP. CRUDITÉ. CRACKERS AND CRISPS.

## **WINE AND CRAFT BEER BAR WITH BUTLERED COCKTAILS**

SIBLING REVELRY, MARKET GARDEN, FATHEADS, AND BUD LIGHT

OXFORD LANDING CABERNET AND CHARDONNAY

STRAWBERRY BASIL SPRITZER WITH TITOS VODKA.

## **TAPAS AND SMALL PLATES STATIONS (SERVED ON BRANDED BAMBOO PLATES, 2 MIRRORRED STATIONS)**

COMPOSED PANNA COTTA. ENGLISH PEA. SAUTÉED SCAMPI. MICRO GREEN SALAD. LEMON AIOLI

SEARED TUNA LOIN. - WASABI-YUZU SAUCE. BLACK RICE SALAD. WONTON CRISPS.

MARINATED TEMPEH. SUMMER GREEN SALAD.

LAMB MERGEZE. SAUTÉED PEIROGIES, CARAMELIZED ONIONS AND WHOLE GRAIN MUSTARD

## **WINE AND CRAFT BEER BAR WITH BUTLERED COCKTAIL**

SIBLING REVELRY, MARKET GARDEN, FATHEADS, AND BUD LIGHT

OXFORD LANDING CABERNET AND CHARDONNAY

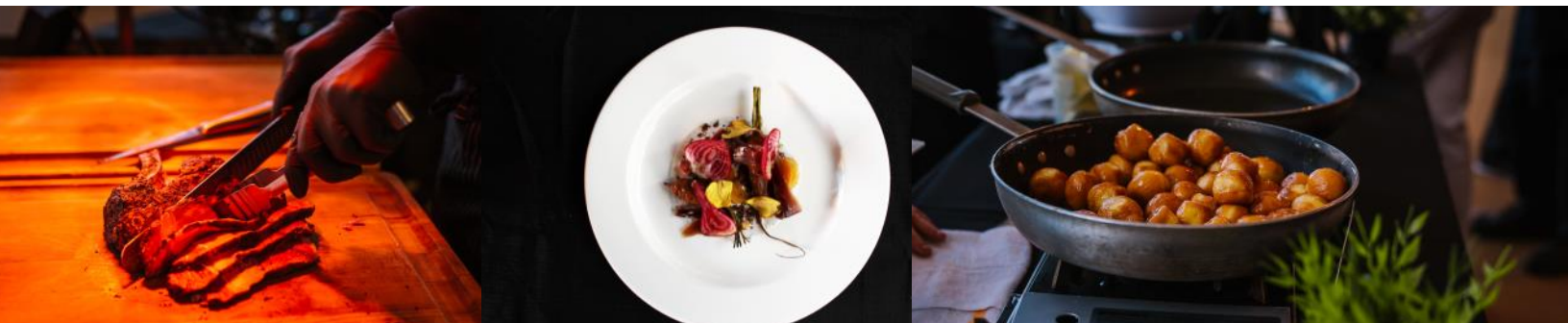
THE CIRLCE COOLER. CHERRY SIMPLE SYRUP, LEMON, CLUB SODA AND BULLEIT BOURBON.

## **FIRE AND ICE.**

PICCADILLY DISPLAY.—NITROGEN ICE CREAM DISPLAY, MADE TO ORDER! DRAGON'S BREATH POPCORN

TORCHED HANDMADE VANILLA MARSHMALLOW, CHOCOLATE MOUSSE, GRAHAM CRUMBLE.

ASSORTMENTS OF MACARONS BY COQUETTE.



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**20TH FLOOR BAR, DESSERT AND DRINKS**

