

who we are

THYME

CATERING CO.

At Thyme Catering, we are passionate about creating memories, celebrating, sharing in the joy of others... and eating some dang good food.

That's why, instead of being picked from a list of packages, our delicious menus are custom designed for your event. This ensures fantastic food and a unique taste for your special occasion. We create our dishes using only fresh, 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. We can assure you that our service staff will leave a good impression with both you and your guests.

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 We're not caught up in old ideas or invested in outdated décor.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.

We think your celebration should be as unique as the story that got you here.
We are excited to be part of your story.

-Mike Smith / Owner

our services

great food | exceptional service | china | bar + beverage | linens |
table + chair rentals | complete setup + breakdown

Photography Credits: Emily Millay Photography, Tiffany Joy, & Mallory + Justin



hello@thymecateringcle.com / 440.781.3025 / www.thymecateringcle.com

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sample passed appetizers

Fresh Fig. Peppercorn Shortbread Cracker. Honey Mascarpone. Pancetta.

'Chips and Dip'. Rosemary Chip. Espresso-Porcini Tenderloin. Caramelized Onion Dip. (GF)

Mole Chicken Tacos. Oaxacan Mole. Pickled Radish. Blue Corn Taco. (GF)

Crunchy Kimchi Eggroll. Carrot. Scallion. Ginger. Sweet Chili Sauce.

Coffee Rubbed Tenderloin. Sweet Potato Pancake. Chipotle Crema.

Cherry Bourbon Pork Belly. Bacon Aioli. Sweet Corn Cake.

Black Bean and Green Chili Empanada. Cotija.

Smoked Salmon Roulade. Caper Aioli. Everything Bagel Crumb.

Watermelon Cube. Whipped Mascarpone. Mint Oil. (GF)

Smoked Gouda Arancini. Breaded Risotto. Smoked Gouda. Red Pepper Jam.

Short Rib Pierogi. Horseradish Crema.

Eggplant Crouton. Whipped Ricotta Salata. Basil Pesto.

Falafel. Vegan Tzatziki. (vegan)

Scallops on the Shell. Fennel. Burnt Orange Emulsion. Caviar.



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sample stationary appetizers

Hand Made Pretzels.

Garlic-Parmesan, Truffle Salt, and Cinnamon Sugar.
Beer Cheese Sauce. Poblano Mustard Sauce. Spiced Apple Butter.
Oven Roasted Idaho Potatoes. Spicy Sausages.

Meze Display.

Spanakopita. Herbed Grape Leaves. Olive, Artichoke and Sundried Tomato Salad.
Herbed Feta. Red Pepper and Garlic Hummus. Fresh and Toasted Pita Chips.

Classic Cheese and Charcuterie.

Assortment of Imported and Artisan Cheeses. Smoked and Cured Meats.
Caramelized Onion Dip. Ranch. Garlic Hummus. Sweet Onion and Garlic Jam.
Grapes, Berries., and Seasonal Fruits.
Crisps and Crackers.

Crudite and Dips.

Beautifully Displayed Fresh Vegetables.
Baba Ghanoush. Caramelized Onion Dip. Garlic Herb Hummus.
Housemade Rosemary Crackers, Crisps, and Croutes. Grissini.

Noodle Boxes.

Carved Porcini and Espresso Rubbed Tenderloin and Garlic Rubbed Grilled Shrimp.
Served over Buckwheat Soba Noodle Salad with Kimchi Slaw, and Fried Noodles.



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sample plated salads

Bibb and Citrus Salad

Bibb and Watercress, Raspberries, Orange Segments, Broken Almond Brittle, Black Pepper Ricotta, EVOO, and Balsamic Syrup.

Watermelon Salad

Watermelon, Shaved Cucumbers, Radishes, Feta, Fresh Mint, Arugula, Field Greens, Aged Balsamic, and EVOO. Finished with Pink Salt.

Arugula and Pear Salad.

Poached Pear, Arugula, Blackberries, Spiced Cashews, Goat Cheese, Cranberry Vinaigrette.

Classic Caesar Salad.

Crisp Caesar, Sourdough Croutons, Shaved Asiago, Cherry Tomatoes, Classic Caesar Dressing.

Green Orchard Salad.

Field Greens and Red Leaf Lettuce, Crisp Granny Smith Apples, Dried Cranberries, Spiced Walnuts, Creamy Cider Dressing.

The Garden Salad.

Bibb Lettuce, Shaved Radish, Baby Green Beans, Heirloom Cherry Tomato, Fennel, Fresh Goat Cheese, Green Goddess Dressing.

Arugula Salad.

Avocado, Carrot and Beet Threads, Toasted Quinoa, White Balsamic Dressing.

Summer Peach Bibb Salad.

Bibb Lettuce, Grilled Peaches, Raspberries, Chevre, Toasted Hazelnuts, Cherry Vinaigrette.



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sample plated dinners

Pomegranate Glazed Beef Short Ribs. Sautéed Haricot Vert. Butternut Squash Puree. Demi Glace. (GF)

BBQ & Beer Braised Short Ribs. Whipped Redskin Potatoes. Roasted Brussel Sprouts. Braising Reduction.

Rosemary Sirloin. Mille-Feuille Potatoes. Bordelaise Sauce. Wild Mushroom Sauté. Asparagus.

Grilled Chicken Breast. Whipped Redskin Potatoes. Blanched French Green Beans. Lemon Caper Cream Sauce. (GF)

Herb Brined and Grilled Chicken Breast. Grilled Asparagus. Roasted Fingerling Potatoes. Basil Oil. (GF)

Bone-in Chicken Breast. Maple-Soy Beurre Blanc. Brussels Sprouts. Whipped Butternut Squash

Seared Halibut. Fennel and Frisee Slaw. Roasted Fingerling Potatoes. Burnt Orange Emulsion. (GF)

Grilled Salmon. Red Pepper Aioli. Sticky Rice. Sautéed Broccoli.

Shrimp and Crab Cake. Mustard Cream. Lemon Dressed Arugula.

Quinoa and Portobella Cake. Coconut Basil Foam. Sweet Pepper Slaw. Roasted Sesame Sweet Potatoes. Ginger Soy Drizzle. (Vegan/GF)

Vegan Pasta. Caramelized Onions. Roasted Cherry Tomatoes. Cavatappi Pasta. Basil Pistou.

Herb Roasted Cauliflower Steak. Sesame Sweet Potato. Basil Pistou. (Vegan)

Vegan 'Wellington'. Rosemary Roasted Butternut Squash. Vegan Pastry Dough. Wild Mushroom Duxelles. Warm Potato Salad.



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sample buffets

Sample 1.

Classic Caesar Salad. Romaine Lettuce, Garlic Croutes, Shaved Asiago.

Thyme and Sea Salt Focaccia. Whipped Butter.

Carved Rosemary and Garlic Prime Rib Roast. Horseradish Cream, Demi Glace, Caramelized Onions.

Grilled Maple Soy Brined Chicken Breasts. Lemon Pepper Cream.

Grilled Asparagus Platter. Lemon Zest, EVOO, Sea Salt.

Whipped Redskin Potatoes.

Roasted Garlic, Butternut Squash, and Brussel Sprout Hash.

Sample 2.

Rosemary and Red Wine Short Ribs.

Brined and Grilled Chicken Breasts.

German Potato Salad. Yukon Gold Potatoes, Caramelized Onions, Whole Grain Mustard Dressing.

Herb Roasted Vegetable Platter with Asparagus, Carrots, Winter Squash, and Other Seasonal Veggies.
Balsamic Drizzle.

Mac and Cheese Display!

Goat Cheese, Caramelized Onions, Peppadews, Shiitake Mushrooms. (Vegetarian)

Parmesan Cream Sauce, Artichokes, Fire Roasted Red Peppers. (Vegetarian)

Classic Cheddar Sauce with Grilled Red Onion, Roasted Cherry Tomatoes, Scallions and Crispy Bacon.



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desserts

Plated Desserts.

S'more Cake. Graham Cake, Velvety Chocolate Ganache, Torched Marshmallow Meringue, Smoked Raspberry Coulis, Cinnamon Graham Cracker

Chocolate Ganache Cake. Raspberry Rose Coulis and Pistachio Daquoise.

Chocolate Tahini Caramel Tart (Vegan & GF). Almond Date Crust, Tahini Caramel, Dark Chocolate Coconut Milk Ganache.

Miniature Dessert Station.

Lemon Curd Tarts, Chocolate Tarts, Cosmic Brownies, Macarons, Lemon Thyme Sable Cookies, Etc.

Donut Flambee Station.

Cake Donuts sautéed with Brown Sugar and Butter. Flamed with Bourbon. Topped with your choice of: Caramel Sauce, Vanilla Drizzle, or Chocolate Ganache. Candied Pecans, Crushed M&M's, Sprinkles, and Berries.

Roaming Cannoli.

Cannoli filled to order!

Nutella, Vanilla, and Cappuccino Fillings. Dipped in Oreos, Crushed M&M's, Chocolate Shavings, Candied Pistachios Crumbles, and Crushed Heath Bars.

late night snacks

Build Your Own Tacos. Smoked Cilantro-Lime Pork Butt. Grilled Chicken Thighs.

Pickled Red Onions, Tomatoes, Shredded Lettuce, Guacamole, Jalapenos, Sour Cream, Queso Fresco.

Hot Sauces, Salsa Verde, and Fresh Salsa.

Slider Station. Smoked Carolina BBQ Brisket. Pickled Red Onions. Arugula. Red Cabbage Slaw.

Grilled Chicken. Pumpkin Seed Mole. Chipotle Crema.

Grilled Eggplant. Spicy Lemon Baba. Greens. Served with Fresh Fried Rosemary Truffle Salt Chips. Caramelized Onion Dip.

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vendors we love

Rentals and Linens can all be coordinated through Thyme.

If you haven't decided on your perfect Venue, we would be happy to suggest a few!

The following list of Vendors offer services that we do not handle.

These professionals are people that we not only have come to trust over the years, but are also considered friends and we are always excited to work with them!!!

Photography

[Mallory and Justin](#)

[Emily Millay Photography](#)

Planning and Event Coordination

[Oak and Honey](#)

[Kirkbrides](#)

[ShiShi Events](#)

[A Charming Fete](#)

[Engaged with Nora](#)

DJ's/Bands

[Rock the House](#)

[NPI Entertainment](#)

[Cleveland Music Group.](#)

Valet

[Great Lakes Valet](#)

Floral and Design

[Molly Taylor](#)

[HeatherLily](#)

[Twig Florals](#)

Tenting

[AAble Rents](#)

Stationary and Invitations

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