



# Private Events



## Menu Options

### **Cheese, Charcuterie, and Crudite \$16 | pp**

Imported Cheese. Cured Meats. Dips. Fruit. Veggies. Crisps.

### **Meze Display \$15 | pp**

Grape Leaves. Olives. Herbed Feta. Spanakopita. Hummus. Pita.

### **Mini Focaccia Sandwich Display \$15 | pp**

Beef Tenderloin. Arugula. Pickled Red Onions. Horsey Cream.  
Chicken. Bacon. Cheddar. Gotchu-Peach Compote. Fresh Greens.  
Sundried Tomato. Vegan Pesto Aioli. Avocado. Fresh Greens.  
Fresh Fried Chips with Herbed Sea Salt.

### **Mini Dessert Station \$6 | pp**

Seasonal Tarts. Brownies. Cookies. Macaron. Dessert Bars.

## Bar Packages

### **Beer and Wine Package \$21 | pp**

House Wines and Beers.  
Coke, Diet, Ginger Ale, Ice Water.  
Coffee and Espresso Drinks.

### **Full Bar Package \$25 | pp**

House Wines. Beers. Vodka, Gin, Bourbon, Tequila, and more!  
Coke, Diet, Ginger Ale, Ice Water.  
Coffee and Espresso Drinks.

Inquire for Custom Drink packages!

Available for Rental

Monday - Saturday 6pm-9pm

Sunday 2pm-5pm

Inquire for Full Buyouts

Capacity

26 guests seated | 40 cocktail-style

Weeknights | \$500 minimum

Friday - Sunday | \$750 minimum

(includes food + beverage, tip and tax additional)

Or email: [luke@thymecateringcle.com](mailto:luke@thymecateringcle.com)