



# Thyme & Again

CATERING & EVENT PLANNING

thymetotable@gmail.com



## Winter Menu



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## Passed Hors d'Oeuvres

### *From the Sea*

Mini Crab Cakes with Lemon-Caper Aioli  
Oysters with Champagne Mignonette  
Warm Lobster Tartlets with Tarragon  
Tuna Tartare on Crispy Lavash  
Shrimp Cocktail with Chili-Lime Sauce  
Crab & Avocado Endive Boats  
Seared Scallops with Parsnip Purée  
Smoked Salmon Blini with Crème Fraîche  
Dill Crêpe & Smoked Salmon Pinwheels  
Deviled Quail Eggs with Caviar Garnish  
Seared Tuna on Crispy Rice with Ponzu & Sesame  
Crispy Coconut Shrimp with Mandarin Orange Sauce

### *Garden & Cheese*

Roasted Mushroom & Gruyère Tartlets  
Pear, Blue Cheese & Walnut Endive Boats  
Whipped Goat Cheese & Fig Phyllo Cups  
Sweet Potato Fritters with Maple-Dijon Cream  
Spinach & Gouda Phyllo Twists  
Wild Mushroom Arancini with Parmesan Cream  
Roasted Beet & Goat Cheese Skewers  
Warm Brie & Cranberry Tartlets  
Charcuterie Cones  
Truffled Grilled Cheese Bites  
Sharp Cheddar & Bacon Grilled Cheese Bites  
Classic Grilled Cheese Bites  
Classic Cheese Puffs  
Artichoke Cheese Puffs  
Caramelized Onion & Gruyère Puff Pastry Bites





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## Passed Hors d'Oeuvres

### *Chicken / Poultry*

Chicken & Waffle Bites with Maple-Dijon Glaze

Chicken Satay with Peanut Sauce

Crispy Wonton Cups with Ginger-Sesame Chicken

Thai Chicken Meatballs with Chili Glaze

Sesame Chicken with Thai Dipping Sauce

Mini Duck Tacos with Hoisin, Pickled Cucumber & Scallions

Peking Duck Pancakes with Hoisin

Turkey & Sage Meatballs with Cranberry Glaze

Chicken Empanadas with Smoked Paprika Aioli

Golden, flaky pastry filled with tender chicken, caramelized onions, roasted red peppers, and melted Monterey Jack cheese, seasoned with cumin and a touch of lime.

### *Meat & Savory*

Marinated Steak Skewers with Chimichurri

Crisp Prosciutto-Wrapped Italian Sausage Bites with Fig-Dijon Glaze

Filet of Beef on Rosemary Scones with Horseradish Cream

Beef Negimaki with Scallions & Teriyaki Glaze

Beef Satays with Peanut Sauce

Mini Reubens with Corned Beef, Swiss, Sauerkraut & Russian Dressing

Beef Tenderloin on Potato Crisps with Horseradish Cream

Braised Short Rib on Sweet Potato Crisps

Lamb Meatballs with Yogurt Sauce

Mini Philly Cheesesteak Spring Rolls

Mini Pulled Pork Sliders with Apple Slaw

Pigs in a Blanket with Dijon Mustard





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## Stations

### Coastal Raw Bar

Freshly shucked oysters, littleneck clams, poached shrimp, and chilled lobster with mignonette, cocktail sauce, lemon, and optional caviar service

### Live Action Sushi Station

Chef-attended nigiri and specialty rolls with traditional accompaniments

### Winter Burrata & Mozzarella Bar

Burrata and mozzarella with roasted beets, winter squash, marinated peppers, prosciutto, pears, fig preserves, and crusty bread

### Mediterranean Mezze

Hummus, baba ganoush, tzatziki, whipped feta, olives, roasted vegetables, and warm pita

### Taco & Street Food

Chicken, steak, and roasted mushroom tacos with guacamole, salsa, slaw, crema, and lime

### Dumpling & Bao

Pork, chicken, and vegetable dumplings with bao buns and dipping sauces

### Winter Grain & Market Bowls

Farro and quinoa with roasted root vegetables, mushrooms, kale, herbs, and seasonal vinaigrettes





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### First Course Selections

#### **Burrata with Roasted Beets & Citrus**

Arugula, pistachios, balsamic

#### **Winter Garden Salad**

Baby greens, shaved carrots, radishes, champagne vinaigrette

#### **Seared Tuna with Citrus & Avocado**

Orange, grapefruit, avocado, sesame

#### **Warm Artichoke & Wild Mushroom Salad**

Arugula, shaved Parmesan, lemon vinaigrette

#### **Warm Farro Salad with Roasted Squash**

Baby kale, dried cranberries, pepitas, cider vinaigrette

#### **Grilled Shrimp with White Bean Purée**

Lemon, parsley, extra virgin olive oil

#### **Endive, Pear & Blue Cheese Salad**

Toasted walnuts, Dijon vinaigrette

#### **Roasted Carrot & Ginger Soup**

Coconut cream, chives

#### **Roasted Beet & Goat Cheese Salad**

Pistachios, arugula, balsamic

#### **Wild Mushroom Soup**

Thyme, crème fraîche

#### **Avocado & Lump Crab Salad**

Citrus, herbs

#### **Jumbo Lump Crab Cake**

Lemon aioli

#### **Chilled Lobster with Caviar & Crème Fraîche**

Potato chip garnish

#### **Twice-Baked Fingerling Potato**

Caviar, crème fraîche

#### **Roasted Pear with Gorgonzola**

Baby greens, balsamic

#### **Rosemary Butternut Squash Bisque**

Roasted butternut squash, fresh rosemary, a touch of cream





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## Plated Dinner Options

### **Grilled Flank Steak with Chimichurri**

Roasted root vegetables, crispy fingerling potatoes

### **Red Wine-Braised Short Ribs**

Parmesan polenta, roasted carrots

### **Beef Tenderloin with Red Wine Jus**

Truffled potato purée, haricots verts

### **Roasted Salmon with Citrus-Herb Butter**

Wild rice pilaf, roasted Brussels sprouts

### **Miso Cod**

Jasmine rice, bok choy, shiitake mushrooms

### **Grilled Tuna with Ginger-Sesame Glaze**

Coconut rice, sautéed winter greens

### **Roast Breast of Chicken with Herb Pan Sauce**

Potato gratin, roasted carrots

### **Chicken Breast with Wild Mushroom Cream**

Parmesan mashed potatoes, haricots verts

### **Winter Vegetable Paella**

Saffron rice, artichokes, mushrooms, cauliflower, sweet peppers

### **Lemon Ricotta Pasta with Roasted Mushrooms**

Baby spinach, Parmesan, fresh herbs

### **Lasagna Bolognese**

Layers of pasta, slow-simmered beef Bolognese, creamy béchamel, Parmesan





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## Dessert

### **Red Wine-Poached Pears**

Honey mascarpone, toasted almonds

### **Apple & Cranberry Crisp**

Oat streusel, vanilla ice cream

### **Warm Gingerbread Cake**

Whipped cream, caramel sauce

### **Pear & Apple Cobbler**

Cinnamon ice cream

### **Cranberry Almond Tart**

Powdered sugar

### **Orange Almond Cake**

Mascarpone ice cream

### **Meyer Lemon Tart**

Raspberry sauce

### **Crème Brûlée**

Vanilla or espresso

### **Pumpkin Cheesecake**

Biscoff crust

### **Holiday Raspberry & Kiwi Trifle**

Vanilla cake, vanilla custard, raspberries, kiwi, whipped cream

### **Chocolate Mousse**

Shaved chocolate

### **Chocolate Ganache Tart**

Sea salt, whipped cream

### **Trio of Sorbet**

Citrus, raspberry, pear

### **Signature Winter Sundaes**

Vanilla ice cream, warm chocolate sauce, caramel, toasted pecans

### **Assorted Finger Desserts**

Seasonal selection

### **Freshly Baked Cookies**

House-made

### **Petit Fours**

Classic

*Coffee & Tea Service - Hot or Cold*

