



brunch

brunch menu - \$18 per guest

bibb salad.
seasonal fruit. almond brittle. goat cheese. cider vinaigrette.

build your own yogurt parfait.
greek yogurt, house granola. berries. honey drizzle.

frittata bar.
sausage & red pepper. asparagus & caramelized onion. smoked salmon & potato.

red potato hash.
bacon and sausage.

assortment of mini desserts & berries.

additional options:

ham carving station.
carved to order country ham. buttermilk biscuits. honey. whole grain mustard. (add \$6)

french waffle bar.
french waffles, maple syrup. chocolate ganache. fresh berries. raspberry compote. whipped cream. (add \$4)

eggs benedict
poached eggs. ham. spinach. tomatoes. hollandaise. made to order. (add \$6)

all packages includes fountain beverages, ice tea & water service.
coffee / tea service available \$4 / guest

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luncheon buffet

menu option 1 - \$20 per guest

caesar or garden salad.

slider bar.

- braised bbq brisket. crispy onions. arugula. smoked gouda cream
- grilled chicken. pumpkin seed mole. spicy slaw.
- fried green tomato, brussel sprout slaw, lemon aioli

rosemary chips and truffle dip.

fruit salad.

assortment of mini desserts and berries.

additional options:

welcome display. hummus, ranch, pita, crudite
(add \$6)

menu option 2 - \$27 per guest

caesar or garden salad.

choose 2:

- grilled chicken breast, whipped garlic potatoes, sauteed haricot vert, mustard jus. - or -
- bbq and beer braised short rib. sweet corn grits. garlic brocolini. - or -
- reggie risotto.

assortment of mini desserts and berries.

additional options:

welcome display cheese and charcuterie. spent grain crackers. fresh berries. (add \$10)

all packages includes fountain beverages, ice tea & water service.
coffee / tea service available \$4 / guest

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plated luncheon.

menu option 1 - \$27 per guest

caesar or garden salad.

entree selections:

grilled chicken breast, whipped garlic potatoes, sauteed haricot vert, mustard jus.

veggie risotto.seasonal vegetables. basil pistou.

thyme burger. grilled red onion. smoked gouda. herbed fries.

fgt sandwich. fried green tomato, brussel sprout slaw. lemon aioli. herbed fries.

menu option 2 - \$29 per guest

caesar or garden salad.

choose 2:

black pasta. shrimp. garlic cream sauce.

bbq and beer braised short rib. sweet corn grits. garlic brocolini.

veggie risotto.seasonal vegetables. basil pistou.

thyme burger. grilled red onion. smoked gouda. herbed fries.

vegan entree

plated dessert selections:

vanilla creme brulee. fresh berries. - or -
rich chocolate torte.

additional options:

welcome display cheese and charcuterie. spent grain crackers. fresh berries. (add \$10)

all packages includes fountain beverages, ice tea & water service.
coffee / tea service available \$4 / guest

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beverages.

mimosa bar. \$6 per guest.

grapefruit juice. peach nectar. orange juice. berries. prosecco and blanc de blanc

bloody mary bar. \$6 per guest.

spiked tomato juice. all the fixins. vodka.

beer and wine. \$15 per guest.

house Wines. draft beers.

full bar. \$25/\$32

top shelf excluded. selected wines.

host bar.

open bar with a tab to be paid by the host.

cash bar.

all guests pay as they go.



the details.

private events can be held during the following times:

monday - saturday 11-2pm.

Sundays 11-2 or 4-10pm.

arrival 1 hour prior for setup

all guests must depart no later than 1 hour after event.

Weekday Lunch \$ 800 / Minimum + 20% gratuity

Weekend-Sunday \$1,000 / Minimum + 20% gratuity