



FRESH THYME

C A T E R I N G

QUALITY AND TIME MATTER

Passed Appetizers

- Sesame Pot Stickers-\$5.50
- Veggie Egg Rolls-\$5.50
- Tomato Bruschetta-\$5.50
- Grilled Cheese Shots w/ Tomato Bisque-\$5.50
- Herb Stuffed Mushrooms\$5.50
- Turkey Meatballs\$5.50
- Beef Empanadas w/ Adobo Sauce-\$5.50
- Fruit Skewers-\$5.50
- Spring Rolls-\$9.00
- Crab Cakes w/ Citrus Cilantro Aioli-\$9.00
- Bacon Wrapped Shrimp-\$9.00
- Seared Beef Canapé-\$9.00
- Smoked BBQ Shooter-\$9.00
- Chicken & Waffles-\$9.00
- Prosciutto Rolls-\$9.00
- Petite Quiche - Lorraine-\$7.00
- Petite Quiche - Broccoli Cheddar-\$7.00
- Petite Quiche - Tomato Basil-\$7.00
- Shrimp Ceviche Shooters-\$9.95
- Smoked Brisket Sliders-\$7.00
- Caprese Skewers w/ Balsamic Reduction-\$5.50
- Falafels-\$7.00
- Tuscan Steak Skewers-\$9.00
- Charcuterie Cups-\$7.00

Italian

SALADS (CHOOSE 1)

Caesar Salad

Garden Salad w/ Italian Dressing

ENTRÉE (CHOOSE 1)

Chicken Parmesan w/ Housemade Marinara-

Roasted Lemon Pepper Chicken w/ Herb Veloute over Pasta-

Bolognese Lasagna w/ Ricotta and Marinara-

Chicken Piccata

Grilled Chicken Penne w/ Asiago Cream Sauce-

Chicken Marsala

Spaghetti and Meatballs

Baked Penne w/ Italian Sausage

Cheese Lasagna

Vegetable Primavera Lasagna

Shrimp Fettuccini Alfredo

Blackened Chicken Primavera

Seared Salmon w/ Lemon Beurre Blanc

Prosciutto and Feta Stuffed Chicken w/ Lemon Caper Sauce

6oz Filet Mignon w/ Gorgonzola Butter

Porcini Stuffed Chicken w/ Asiago Cream Sauce

SIDES (CHOOSE 2)

Rosemary Roasted New Potatoes

Pasta Salad w/ Seasonal Veggies and Feta Vinaigrette

Grilled Seasonal Vegetables

Sautéed Green Beans

Sautéed Asparagus and Red Peppers

Creamed Spinach and Artichoke Hearts

Mediterranean

SALADS (CHOOSE 1)

Mediterranean Salad w/ Feta Vinaigrette
Seasonal Fruit Salad
Garden Salad w/ Italian Dressing
Pearl Couscous Salad w/ Seasonal Vegetables
Spinach Salad w/ Bacon and Onion Vinaigrette

ENTRÉE (CHOOSE 1)

Beef Moussaka w/ Bechamel sauce
Chicken, Eggplant and Tomato Stew w/ Saffron Rice
Chicken Kabobs
Beef Kabobs
Falafels w/ pita bread and fresh veggies
6oz Grilled Ribeye Steak w/ Brandy and Thyme Demi-glace
Beef and Chicken Kebab Station

SIDES (CHOOSE 2)

Basmati Rice
Grilled Seasonal Vegetables
Pearl Couscous w/ Red Bell Peppers and Onions
Sautéed Green Beans w/ Onion
Hummus
Roasted Eggplant & Tomatoes

EXTRAS

Attended Falafel Station
Spanakopita Appetizer
Grape Leaf Dolmas

Tex-Mex

SALADS (CHOOSE 1)

Black Bean and Corn Salad w/ Bell Peppers

Seasonal Fruit Salad

Garden Salad w/ Ranch and Italian Dressing

Jalapeno Cole Slaw

Salad w/ Honey Lime Vinaigrette

Spinach Salad w/ Bacon and Onion Vinaigrette

ENTRÉE (CHOOSE 1)

Chicken Enchiladas w/ Sour Cream Sauce

Monterrey Chicken Breast w/ Tomato and Avocado Relish

Chili Rubbed Chicken Quarters w/ Poblano Coulis

Grilled Chipotle Chicken Breast w/ Mango Pico de Gallo

Ground Beef Enchilada w/ Chili Sauce

Cheese Enchiladas w/ Chili Sauce

Smoked Brisket Tacos

Chipotle Pulled Pork Tacos w/ Mango Pico de Gallo

Poblano and Cheddar Stuffed Smoked Chicken Breast

Shrimp Veracruz w/ Grilled Vegetables

Smoked Duck Enchiladas

Grilled Chipotle Pork Chops w/ Mango Pico de Gallo

SIDES (CHOOSE 2)

Southwest Rice

Grilled Squash and Peppers

Pinto Beans w/ Bacon

Green Chili Cheese Grits

Elotes w/ Queso Fresco

Jalapeno Cheddar Scalloped Potatoes

EXTRAS

Attended Street Taco Station

Southern Comfort

SALADS (CHOOSE 1)

Texas Potato Salad

Seasonal Fruit Salad

Garden Salad w/ Ranch Dressing

Caesar Salad w/ House-made Croutons

Salad w/ Honey Lime Vinaigrette

Spinach Salad w/ Bacon and Onion Vinaigrette

SIDES (CHOOSE 2)

Creamy Mac & Cheese,

Grilled Veggies,

Sautéed Green Beans w/ Bacon and Onion

Red Skin Mashed Potatoes w/ Gravy

Whipped Garlic Potatoes

Red Beans & Rice

Dirty Rice

Jalapeno Cheddar Scalloped Potatoes

ENTRÉE (CHOOSE 1)

Chicken and Dumplings

Smoked Ham w/ Brown Sugar Glaze

Smoked Turkey w/ Cranberry Sauce

Herbed Turkey Breast w/ Gravy

Classic Meatloaf w/ Tomato Sauce

Homestyle Pot Roast w/ Veggies

Fried Catfish and Hush Puppies

Shrimp Étouffée over White Rice

Chicken and Sausage Jambalaya

Chicken and Sausage Gumbo

Seafood Gumbo

Grilled Ribeye w/ Brandy

Thyme Demi-glace

Baby Back Ribs

EXTRAS

Mac & Cheese Bar w/ assorted toppings

Herbed Prime Rib Carving Station

Frito Chili Pie Station

Texas BBQ Dinner

SALADS (CHOOSE 1)

Texas Potato Salad
Seasonal Fruit Salad
Garden Salad w/ Chipotle Ranch Dressing
Jalapeno Cole Slaw
Salad w/ Honey Lime Vinaigrette
Spinach Salad w/ Bacon and Onion Vinaigrette

ENTRÉE (CHOOSE 2)

BBQ Chicken Quarters
Chopped Beef Brisket
Smoked Chicken Breast
Honey Mustard Chicken Quarters
Smoked Turkey Breast
Smoked Ham w/ Brown Sugar Glaze
Chili Rubbed Filet Mignon w/ Tomato Demi-glace
Baby Back Ribs

SIDES (CHOOSE 2)

Creamy Mac & Cheese,
Grilled Veggies,
Red Skin Mashed Potatoes w/ Gravy,
BBQ Baked Beans,
Elotes w/ Queso Fresco,
Sautéed Green Beans w/ Bacon and Onion

1 DESSERT (SEE DESSERT MENU)

EXTRAS

Mac & Cheese Bar w/ assorted toppings
Frito Chili Pie Station

Pan Asian Dinner

SALADS (CHOOSE 1)

Seasonal Fruit Salad
Garden Salad w/ Ginger Peanut Dressing
Salad w/ Honey Lime Vinaigrette
Spinach Salad w/ Bacon and Onion Vinaigrette

ENTRÉE (CHOOSE 1)

Korean BBQ Beef w/ Peppers and Onions
Beef and Broccoli w/ Ginger Soy Sauce
Grilled Teriyaki Chicken Breast
Red Curry Chicken w/ Carrots and Onions
Orange Chicken
Shrimp & Steak Fried Rice
Seared Salmon Filet w/ Ginger Soy Glaze
Grilled Ribeye Steak w/ Ginger Soy Sauce
Braised Beef Short Ribs w/ Sesame Soy Glaze

SIDES (CHOOSE 2)

Vegetable Fried Rice
Lo Mein Noodles
Stir Fried Seasonal Vegetables w/ Sesame
Garlic & Ginger, White Rice
Basmati Rice
Sautéed Green Beans w/ Onion

French Dinner

Choose 2 appetizers, 1 entree and 2 sides

OR

Choose 3 appetizers, 2 entrees, 2 sides

APPETIZERS

Roasted Bone Marrow

Escargot

Seared Foie Gras

Mussels

Steak Tartare

ENTRÉE

Seared Diver Scallops (entrée or appetizer)

6oz Prime Filet Mignon

Braised Beef Short Rib "Boeuf Bourguignon"

Salmon

Lobster Thermidor

Coq Au Vin Braised Chicken

Snapper w/ Lemon Beurre Blanc

Duck Confit

Beef Wellington

Ratatouille (entrée or side)

SIDES

Morrell Mushroom

Wild Mushroom Medley

Herbed Mushroom Soup

French Onion Soup

Asparagus w/ Hollandaise

Scalloped Potatoes

Niçoise Salad

Duchess Potatoes

French Glazed Carrots

Lyonnais Potatoes w/ Parsley

Haricots Verts Amandine

French Peas

Traditional French Broccoli Gratin

Creamed Leeks



FRESH THYME
CATERING
QUALITY AND TIME MATTER

Persian Dinner

9 COURSE MEAL

Shirazi Salad

Must O Khiar

Chicken Kabob

Beef Kabob

Gormch Sabzi (Beef with Herb Stew)

Ghaimh Bademjoon (Beef with Eggplant)

Lamb Shank with Dill Rice

Salmon Kabob

Barg Kabob



Dessert Menu

Cinnamon Apple Cobbler
Peach Crumble w/ Vanilla Cream Sauce
Banana Pudding
Bread Pudding w/ Bourbon Sauce
German Chocolate Cake Trifle
Crème Brûlée w/ Fresh Fruit
Strawberry Cheesecake w/ Fresh Berries
Italian Cream Cake
Triple Layer Chocolate Cake w/ Buttercream Frosting
Triple Chocolate Brownies
Chocolate Chip Cookies

