

Catering Menu Packages:

Thyme
To-Go

Catering by

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*Please note: Special accommodations will be made for dietary restrictions
All Prices exclude taxes and service charge
Please note that minimums may apply*

Breakfast
Buffet Options - Minimum of 20 Guests

Continental Breakfast **\$15.50 per Person**
Includes fresh fruit, mini muffins, mini breakfast breads, croissants, mini scones, fresh preserves and butter, coffee, tea & chilled assorted juices

The Healthy Way Breakfast **\$18.50 per Person**
Includes assorted sliced melons, house made granola, yogurt & milk, mini muffins, breakfast protein balls, scones, butter preserves, chilled apple & orange juices, fair trade coffee, and herbal teas

Good Morning Spread **\$18.50 per Person**
Includes sausages, sundried tomato-egg biscuits, potato pancakes, seasonal waffles, coffee, tea & assorted juices

Full Breakfast **\$21.00 per Person**
Bacon, maple baked ham, potato hash, tomato & spinach quiche, fresh fruit, mini muffins, mini breakfast breads, croissants, mini scones, coffee, tea, and assorted juices

Breakfast Hors D'oeuvres
Minimum of 2 dozen per item must be butler passed

Buttermilk pancake stack w/ Grand Marnier maple syrup.....**\$30.00 per Doz**
Asparagus & feta frittata with crispy pancetta.....**\$30.00 per Doz**
Scrambled egg and ham rolls with potato.....**\$30.00 per Doz**
Eggs, ham & cheese on brioche.....**\$30.00 per Doz**
Oatmeal & orange crème brûlée.....**\$30.00 per Doz**
Mini French toast with ricotta and fresh seasonal berries.....**\$30.00 per Doz**
Fried chicken & waffle skewer.....**\$30.00 per Doz**

Add On Platters

Breakfast Platters
Mini Muffins, Mini Breakfast Breads, Croissants & Mini Scones
Large (15-20 people)..... **\$65.00**

Our Lavish Fruit Platters
Large (15-20 people)..... **\$75.00**

Smoked Salmon and Bagel Platter
Large (15-20 people)..... **\$95.00**

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Lunch Buffet or Platter Style Meals - Minimum of 20 Guests

Business Luncheon **\$20.00 per person**
Loaded vegetable salad, light Caesar salad, vegetable crudités and dip, freshly prepared sandwiches and wraps.

Mediterranean Lunch **\$27.00 per person**
Antipasto platter, fattoush salad, Greek chickpea salad, chicken souvlaki with lemon-herb couscous, four cheese baked ravioli with mushroom cream sauce, grilled pita chips, hummus and tzatziki.

Italian Lunch **\$27.00 per person**
Antipasto platter, garden salad with balsamic vinaigrette, chicken scaloppini, penne with meat sauce, mixed vegetables, herb roasted potatoes and focaccia bread.

Parisian Lunch **\$27.00 per person**
Lemon-thyme chicken crêpes, cheese board, poach pear and pecan salad with champagne vinaigrette, roasted sweet potato and mushroom lentil salad and assorted croissant sandwiches.

Standard High Tea **\$26.00 per person**
Three assortments of traditional, croissant style, and open faced tea sandwiches, mini quiches, vegetable crudités, petit fours, assorted mini scones with Devonshire cream and fruit preserves (*buffet style only*).

Add vintage assorted teacups **\$3.00 per person**

Exquisite High Tea **\$35.00 per person**
Three assortments of traditional, croissant style, and open faced tea sandwiches, roasted beet, goat cheese, and walnut salad, quinoa pepper salad, bacon cheddar scones, lavish fruit platter, chocolate covered strawberries, macaron, petit fours, mini fruit scones with Devonshire cream and fruit preserves, and sparkling orange juice (*buffet style only*)

Bar Mitzvah/Bat Mitzvah **\$28.00 per person**
Egg salad sandwiches, tuna sandwiches, roasted asparagus, mushroom, and goat cheese wraps, hummus vegetable wraps, lavender cream cheese and cucumber sandwiches, mini bagels with cream cheese, smoked salmon, capers, and red onions, orzo pesto salad, roasted beet, goat cheese, and walnut salad, light Caesar salad, fruit platter, and Italian pastries

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Sandwich Variety Options

Standard Sandwiches

Roast Beef and Horseradish
Ham and Brie Croissant
Turkey and Smoked Cheddar
Tuna Salad
Egg Salad
Vegetable and Goat Cheese

Tea Sandwiches

Grape and Chicken Salad
Maple Pecan and Chicken
Pesto Turkey
Cucumber and Cream Cheese

Wraps

Maple Pecan Chicken
Pesto Turkey
Hummus Vegetable
Roasted Mushroom, Red pepper, and Goat cheese
Roasted Sweet Potato and Kale

Open Face Sandwiches

Roast Beef and Asparagus
Smoked Salmon and Cream Cheese
Butternut Squash and Sage

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Stationary Platters

Brie & Berries Platter

Double Cream Brie Wheel, Fruit Preserves & Berries w/ in-house made crostini's
Large (15-20 people).....\$75.00

Antipasto Skewers Platter (GF)

Artichokes, Bocconcini, Tomatoes, and Salami on a bamboo skewer
Large (15-20 people).....\$75.00

Domestic Cheese Board

Large (15-20 people).....\$75.00

Veggie & Dip Platter (GF)

Large (15-20 people)\$75.00

Breads & Spreads Platter (V)

Creamy Artichoke Dip, Bruschetta & Roasted Garlic, and Sun Dried Tomato Dip
Large (15-20 people)\$75.00

Poached Shrimp w/ trio dipping sauces (GF)(S)

Large (15-20 people)\$115.00

Kettle Chips & Dips Platter (V)

Baba Ghanoush, Dill Dip and Creamy Romesco Sauce
Large (15-20 people)\$75.00

Cajun Grilled Shrimp w/ Coconut Dip (GF)(S)

Large (15-20 people)\$115.00

Tuscan Burrata Platter (V)

Chard Tomatoes, Olives, Garlic, Basil and Chard Baguette
Large (15-20 people).....\$85.00

Spring Vegetable Platter (GF)

Beet Hummus, Spinach Dip and Dill Dip
Large (15-20 people).....\$85.00

Charcuterie Board

Assortment of Meats, Cheeses, Fruits and Crackers
Large (15-20 people).....\$115.00

Vegan Cheese Platter (GF)(V)

Assortment of 4 Cheeses from The Vegan Gardiners & Garnishes and Crackers
Large (15-20 people).....\$125.00

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Butler Passed Hors D'oeuvres

Cold

Pistachio Crusted Goat Cheese Truffles (GF) (V)
Mini Lobster Rolls
Charcuterie Skewers (GF)
Savory Bacon Corn Panna Cotta (GF)
Endive, Cherry, Pecan & Goat Cheese Cups (GF) (V)
Mini Tuna Tartar Spoons (GF)
Roasted Grape and Goat Cheese Crostini (V)
Roasted Tomato & Burrata Crostini (V)
Butternut Squash Crostini (V)
Marinated Mussel Half Shell (GF)
Vegetable Rice Paper Rolls w/ Yuzu-Ginger Sauce (GF) (V)

HOT

Mini Fried Chicken & Waffles
Falafel Balls with Tzatziki (V)
Grilled Pear & Brie Sandwiches (V)
Asian Vegetable Beef Wraps (GF)
Roasted Sweet Potato & Caramelized Onion Tart (V)
Leek, Mushroom & Goat Cheese Tart (V)
Ginger-Pork Fried Dumplings w/ Ponzu Sauce
Honey-Garlic Chicken Bites
Filet Mignon Bites (GF)
Avocado Fried Wontons (V)
Mexican Mini Potato Skins (GF) (V)
Black Bean & Corn Samosas w/ Lime-Sour Cream (V)
Birria Beef Spring Rolls
Indian Onion Fritters (GF) (V)
Mini Cheese Burgers
Grilled Thai Chicken Satays w/ Peanut Dipping Sauce (GF)
Mini Beef Wellingtons
BBQ Pulled Pork Flatbread
Pizza Spring Rolls
Coconut Shrimp
Lamb Lollipops with Mint-Macadamia Nut Sauce (GF)
Chipotle Beef Meat Balls (GF)
Grilled Caribbean Shrimp w/ Pineapple Sauce (GF)
Mini Mushroom Wellingtons (V)

Pricing

4 Bites per person **\$10.00**
5 Bites per person **\$12.50**
10 Bites per person **\$25.00**
20 Bites per person **\$50.00**

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Dinner Buffet Options

All Options Include Bread, Water, Coffee/Tea Station, Linens & Napkins - Minimum of 30 Guests

Option #1 \$50.00 per person

Light Caesar Salad, Bacon, Croutons, Lemon Vinaigrette & Mixed Greens
Garden Salad Loaded with Vegetables
Tomato & Basil Penne
Herb Roasted Chicken Breast (GF)
Roasted New Potatoes w/ Herb Butter (GF) (V)
Mixed Vegetables

Option #2 \$52.00 per person

Antipasto Platter
Light Caesar Salad, Bacon, Croutons, Lemon Vinaigrette & Mixed Greens
Garden Salad Loaded w/ Vegetables
Roasted Sweet Potato & Mushrooms Pasta in Nutmeg-Cream Sauce
Herb Roasted Chicken Breast (GF)
Roasted New Potatoes w/ Herb Butter (GF) (V)
Roasted Root Vegetables

Option #3 \$55.00 per person

Antipasto Platter
Light Caesar Salad, Bacon, Croutons, Lemon Vinaigrette & Mixed Greens
Garden Salad Loaded w/ Vegetables
Tomato & Basil Pasta
Roasted Sweet Potato & Mushrooms Pasta in Nutmeg-Cream Sauce
Braised Chicken Topped w/ Peppers & Tomatoes (GF)
Roasted New Potatoes w/ Herb Butter (GF)
Glazed Carrots (GF)

Option #4 \$60.00 per person

Antipasto Platter
Light Caesar Salad, Bacon, Croutons, Lemon Vinaigrette & Mixed Greens
Garden Salad Loaded w/ Vegetables (V) (GF)
Tomato & Basil Pasta (V)
Roasted Sweet Potato & Mushrooms Pasta in Nutmeg-Cream Sauce (V)
Braised Chicken Topped w/ Peppers & Tomatoes (GF)
Beef Tip Skewer (GF)
Potato-Pavé Gratin (GF)
Glazed Carrots (GF)

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Dinner Plated Menu

Starter Courses

Seasonal Soup.....	\$8.00 per person
Soup & Salad Duo.....	\$10.00 per person
Roasted Beet, Goat Cheese & Walnut Salad.....	\$10.00 per person
Light Caesar Salad, Bacon, Croutons, Lemon Vinaigrette.....	\$10.00 per person
Roasted Beet, Mint and Grapefruit Salad.....	\$10.00 per person
Apple Fennel Salad with Citrus Vinaigrette.....	\$10.00 per person
Caprese Salad w/ Arugula and Balsamic Reduction.....	\$10.00 per person
Platter Style Pasta & Salad.....	\$13.00 per person
Three Cheese Ravioli w/ Blush Sauce.....	\$10.00 per person
Pesto Cream Gnocchi.....	\$10.00 per person

Main Course Red Meat

Beef Tenderloin Filet with Soy Butter Reduction

With Potato Pavé, Glazed Carrots & Soy Butter Reduction.....\$45.00 per person

6oz Filet Topped with Peppercorn Sauce

With Potato Pavé & Mini Glazed Carrots\$45.00 per person

6oz Filet Topped with Red Wine Sauce

With Roasted Sweet Potato, Spinach & Bacon\$45.00 per person

12 Hour Braised Short Rib 8oz

With Potato Puree and Butter Asparagus\$45.00 per person

Coffee Crusted Beef Tenderloin

Sliced and Served with Mini Red Skin Potatoes & Romanesco.....\$45.00 per person

Herb Crusted Rack of Lamb

With Bacon, Fingerling Potatoes and Carrots\$45.00 per person

Poultry Options

Roasted Red Peppers & Feta Topped Chicken Supreme

With Potato Pavé and Green Beans.....\$35.00 per person

Prosciutto Wrapped Chicken

Stuffed with Sundried Tomatoes & Goat Cheese with Cauliflower Puree and Brussel Sprouts.....\$40.00 per person

Herb Roasted Chicken Supreme

With Spaetzli and Wilted Greens\$40.00 per person

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Wild Mushroom Stuffed Chicken

With Roasted Fingerling Potatoes, Bok Choy & Mushroom Broth.....\$40.00 per person

Duck Confit

With Lentils, Wilted Greens and Pan Juices\$45.00 per person

Duck Confit

With Potato Puree with Rappini and Red Wine Sauce\$45.00 per person

Smoked Duck Breast

With Roasted Fingerling Potatoes, Tri Coloured Carrots and Cherry Sauce\$45.00 per person

Fish & Seafood Options

Roasted Salmon

Topped with Pineapple Salsa, Served with Rice Pilaf and Green Beans.....\$45.00 per person

Seared Salmon

New Potatoes, Carrots & Asparagus w/ Beurre Blanc\$45.00 per person

Poached Salmon

With Leek Puree, Asparagus, New Potatoes and Creamy Caper Sauce.....\$45.00 per person

Pan Seared Halibut

With Fingerling Potatoes, Olives, Sundried Tomatoes With Pomodoro Sauce\$50.00 per person

Herb Crusted Halibut

With Asparagus, New Potatoes and Buerre Blanc Sauce\$50.00 per person

Shrimp & Scallops

Over Dauphinoise Potatoes, Oyster Mushrooms, Peas and Butter Sauce\$45.00 per person

Vegetarian Options

Carrot “Coq” au Vin

With Potato Pavé\$30.00 per person

Mushroom Wellington

With Roasted Carrots and Mashed Potatoes.....\$30.00 per person

White Bean Ratatouille

Over Quinoa\$30.00 per person

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Dessert Course

Seasonal Crème Brûlée.....	\$9.00 per person
Seasonal Crumble w/ Homemade Vanilla Ice Cream.....	\$9.00 per person
Seasonal Cheesecake.....	\$10.00 per person
Lemon Tart.....	\$10.00 per person
Apple Tatin.....	\$11.00 per person
Chocolate Molten Cake.....	\$11.00 per person
Chocolate Mousse Pyramid.....	\$12.00 per person

Platter Style Meals

1 Starter, 1 Starch, 1 Main & 1 Vegetable	\$50.00 per person
2 Starters, 1 Starch, 1 Main & 1 Vegetable	\$54.00 per person
2 Starters, 2 Starches, 1 Main & 1 Vegetable	\$58.00 per person
2 Starters, 2 Starches, 2 Mains & 2 Vegetables	\$64.00 per person

Starter Choices

- Roasted Beet, Goat Cheese & Walnut Salad
- Loaded Vegetable Salad w/ Balsamic
- Caprese Salad
- Light Caesar Salad, Bacon, Croutons, Lemon Vinaigrette & Mixed Greens
- Tomato & Basil Penne
- Roasted Sweet Potato & Mushrooms Orzo in Nutmeg-Cream Sauce

Starch Choices

- Potato-Pavé Gratin
- Roasted New Potatoes w/ Herb Butter
- Basmati, Wild Rice & Mushroom Pilaf

Mains Choices

- Herb Roasted Chicken Breast (GF)
- Chickpea Vegetable Ragout (V)
- Tomato & White Wine Braised Chicken (GF)
- Blackened Salmon w/ Herb Butter (add \$2/per person) (GF)
- Coffee Crusted Beef Tenderloin (add \$4/per person)

Vegetable Choices

- Glazed Carrots & Spinach
- Mixed Vegetables
- Roasted Parsnips & Carrots
- Roasted Red Peppers & Green Beans

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Fine Dining Dinner

4 Course Fine Dining Menu - Minimum 10 Guests Max 50 Guests

Option #1

\$125.00 per person

Braised Oxtail Raviolo with Leek Puree and Red Wine Reduction
Apple Fennel Salad with Citrus Vinaigrette
Herb Crusted Rack of Lamb with Bacon, Fingerling Potatoes and Carrots
Lemon Meringue Torte

Option #2

\$125.00 per person

Confit Pork Belly with Asian Slaw and Greens
Roasted Beet and Goat Cheese Ravioli
Caulfat Wrapped Roasted Chicken Breast Stuffed with Sundried Tomatoes with
Cauliflower Puree and Roasted Brussel Sprouts
Flourless Chocolate Cake with Cherry Ice Cream

Option #3

\$125.00 per person

Cajun Shrimp and Scallops over Grits
Roasted Beet, Mint and Grapefruit Salad
Duck Confit with Lentils and Edamame
Blueberry Cobbler with Vanilla Ice Cream

Option #4

\$125.00 per person

Vichyssoise Soup with Shrimp
Poached Egg and Bacon Salad
Grilled Rib Eye with Soy Reduction Fingerling Potatoes and Baby Squash
Rose Water Panna Cotta with Lavender Cookies

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Dessert Options

Platter Style Desserts - Decadent desserts brought to each table

French Pastries **\$3.75 per person**
 Macarons, éclairs, petit fours, chocolate bites, fruit tarts

Italian Pastries **\$3.50 per person**
 Cannolis, Italian cream puffs, biscotti, tiramisu bites, pizzelle, peach cookies

Traditional Desserts **\$3.25 per person**
 Mini brownie bites, mini chocolate chip cookies, mini cupcakes, assorted mini bars

Dessert Table or Buffet Style - A variety of elegantly displayed desserts of your choice

French Macarons Chocolate Covered Strawberries Champagne Mini Cupcakes Chocolate Mousse Cups Lemon-Meringue "shooters" Mini Crème Brûlée Cheese Cake Bites	Apple Crumble Bars Pecan-Caramel Brownies Assorted Fruit Tarts Chocolate-Raspberry Cannoli Fruit Skewers Carrot Cake Mini Brownie Bites
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4 Bites per person **\$4.50 per person**
6 Bites per person **\$6.50 per person**

Buffet Add On

Seasonal Cheese Displays..... **\$4.99 per person**
Lavish Fruit Platter..... **\$3.50 per person**
Candy Table **\$6.00 per person**
Cupcake Display..... **\$3.00 per person**
Fruit Carvings **\$55.00 each**
Popcorn Station **\$7.00 per person**

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Bar Package
\$300 Bar Minimum

Standard Bar Our Standard Bar includes:

Vodka, Rum, Whiskey, Gin, Corrs Light, Walkerville Brewery's Honest Larger, Sprucewood Winery's Pinot Grigio and Lady in Red. Also all glassware, mixes, garnishes, bartenders and ice.

Host Bar\$6.50 per drink
Cash Bar\$7.00 per drink

Other options

Wine on the tables..... \$30.00 per bottle
Sparkling Wine..... \$30.00 per bottle
Soft Drinks.....\$2.50 per drink

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