

Thyme Heals All

CATERING MENU-SPRING/SUMMER 2021



Appetizers/Passed Hors D'oeuvres

Small Bites \$5 per person

WATERMELON, FETA & MINT SQUARES
balsamic reduction drizzle, mint chiffonade

CUCUMBER MOUSSE AND DILL SHRIMP BITES
wild caught shrimp, crispy toast circle, fresh dill

SUMMERTIME GAZPACHO SHOOTERS
heirloom tomato, red bell pepper, cucumber, basil, chives

TOMATO-ASPARAGUS CROSTINI
asparagus tips, tomato confit, crumbled feta, basil

MINI TEMPEH "SAUSAGE" PATTIES
served over fire-roasted red pepper romesco sauce

MINI SWEET POTATO QUIONA CAKES
blackberry jalapeno salsa, micro greens

BBQ MEATBALLS
mini grass-fed, organic beef or turkey meatballs, housemade asian bbq sauce

Larger bites/priced accordingly
per person

SHORT RIB SLIDERS \$8
fresh slaw, mini brioche buns

STEAK TARTARE \$10
non-gmo, grass-fed top sirloin, shallots, capers, celery leaves, wonton crisp

PRIME RIB & BLUE CHEESE CROSTINI \$10
blue cheese spread, arugula, garlic toast, microgreens

RUSTIC SHRIMP TOASTS \$7
wild caught shrimp, capers, scallions, housemade aioli, thick country style bread

LOUISIANA STYLE CRAB CAKES \$8
wild caught jumbo lump crab, siracha remoulade, microgreens ,

CHARCUTERIE & CHEESE BOARD \$10
assorted meats, olives, flat breads, crackers, seasonal dips/tapenades, cheeses



Salads

\$5 per person

KALE CAESAR SALAD

homemade herby croutons, shaved parmesan, traditional Caesar dressing/vegan caesar dressing

BLISTERED CORN, PEACH AND WATERCRESS SALAD

fresh herbs (mint, basil + dill), shallots, whole grain mustard dressing

BUTTERMILK POACHED SALMON SALAD +\$2

herbs, leek and caper dressing

Mains/Pastas & Grains

\$9 per person, +\$1 for gluten free

SPRING VEGGIE CARBONARA

gemelli, pancetta, asparagus, cherry tomatoes, peas

COUNTRY RIGATONI

Italian sausage, mushroom, roasted grape tomatoes, herbs, tomato garlic cream sauce

BEEF & STRAWBERRY RISOTTO

arborio rice, shallots, white wine, creme fraiche

Mains/Poultry

\$12 per person

CHICKEN PICCATA

artichoke hearts, capers, lemon and white wine sauce

PERI-PERI CHICKEN

boneless, skinless chicken thighs, homemade peri-peri sauce, preserved lemons

CHICKEN PARMESAN

baked or fried breaded chicken breast, fresh marinara sauce, mozzarella

Mains/Red Meat

\$15 per person

BEEF MIGNONETTES

grass-fed filet mignon slices, curried peppercorn cream sauce, shallots, brandy, creme fraiche

FLANK STEAK WITH SMOKED BBQ SAUCE

served with crusty peasant bread & marinated tomatoes

GRILLED DOUBLE LAMB CHOPS

herb marinated lamb chops, served with tomato-bread pudding

Mains/Seafood

\$15 per person

CRISPY SNAPPER WITH ROOT VEGGIE MASH

skin-on snapper, vanilla bean infused parsnip and celery mash, salsa verde

TUNA STEAK WITH JALAPENO, GINGER & LIME SAUCE

seared sushi grade tuna coated with cilantro, jalapeño, ginger and lime sauce over sautéed green beans

PAN SEARED SALMON WITH STRAWBERRY SALSA

wild caught pacific salmon, strawberry, onion and fresh herb salsa

Mains/Vegetarian

\$10 per person

TOFU, ROASTED VEGGIE + SOBA NODDLE SALAD

Thai peanut vinaigrette

LENTIL-WALNUT LOAF WITH APPLE BUTTER GLAZE

CREAMY TRUFFLE CAVATAPPI

wild mushrooms, tuscan kale, white wine + truffle infused sauce

EGGPLANT & ZUCCHINI LASAGNA

lasagna noodles, tofu ricotta, tomato basil sauce

Sides

\$5 per person

ROASTED CARROTS WITH RED LENTIL HUMMUS

served with fresh pita chips

BRUSSEL SPROUTS WITH BACON BITS, FETA & LOCAL HONEY

ROASTED PURPLE KALE

drizzled lemon & garlic

BROCCOLI RABE

sauteed shallots, golden raisins, sun-dried tomatoes, toasted pine nuts

Desserts

\$5 per person

CHOCOLATE, OLIVE OIL & CITRUS CAKE (GLUTEN FREE, DAIRY FREE)

MINI ALMOND BUNDT CAKES WITH FRESH BLUEBERRY JAM

CREAMY CHOCOLATE MOUSE CUPS WITH FRESH COCONUT WHIPPED CREAM

SALTED HAZELNUT BUTTER TRUFFLES (GLUTEN FREE)