

Weddings at Riverdale Manor by

TM



Catering 2012-2013

The following information is intended to help you start planning your wedding reception at Riverdale Manor. We have created some examples of popular menus that have pleased many couples and their family and friends. We are pleased to be able to coordinate all aspects of your day at Riverdale Manor.

Every wedding by Thyme & Seasons is unique. Feel free to start with these suggestions and then create a menu that reflects your style and tastes. We are pleased to guide you in making appropriate menu selections depending upon the time of day and the time of year.

Three different styles of service are presented in this packet. The Seated Served meal is a classic presentation well suited to formal affairs and accommodates guests of differing abilities. The buffet meal can increase the variety of choices of foods that are offered. Buffets require two or more entrees and two or more side dishes. A Station style menu offers a wide variety of foods and is the most social presentation. Station events require three stations each having at least one entree and one side dish. Combinations of these styles such as a served salad followed by a buffet or a seated served meal with a dessert buffet are often used to help you make your reception unique. Cost differences between styles are usually small. A buffet or station style event generally does require more food but often requires less service staff for example.

Thyme & Seasons includes all china, glass and flatware that is necessary for your menu. There are modest additional charges for the china and glassware for items that Thyme & Seasons does not provide, such as wedding cakes and champagne toasts. Our staff is happy to be of service to you and your guests. Each server is billed at an hourly rate of \$26 per hour (2012)* and the number of servers that you need depends upon your menu, style of service and your guest count.

Linens for your guest tables, buffets, etc. and napkins are additional and must be ordered through Thyme & Seasons. We have hundreds of choices of colors, patterns, and textures to select from. Their cost varies but they start at \$16.50 per basic linen and \$.50 per napkin.

Flowers, decor, music and entertainment are always very personal decisions and Thyme & Seasons will be happy to guide you to, and to coordinate your event with, these specialists. If you would like any specialty items (tents, for example) we can arrange the rentals of all these items and provide you with an accurate cost as we develop your menu. We cannot provide the alcohol for beverages but we can guide you in your selection and provide bartenders and all necessary mixers, supplies and equipment for your beverages. Please remember that Thyme & Seasons is the exclusive caterer at Riverdale Manor and that no food or beverages can be brought onto the premises including the changing suites without specific permission.

Pricing in this packet is based on current information and of course is subject to change



Bar Set-ups

We provide the following styles of set-ups. Set-ups for bars include ice, glassware or disposable glasses, paper napkins, straws, etc. to complement the client provided alcohol. We do limit bar service to five hours and we reserve the right to restrict service of alcohol for any reason at any time we deem necessary. Shots and shooters, spirits on the rocks and similar are strictly prohibited and all alcohol must be distributed by our bartenders or managers

Beer and Wine Bar \$3.95 pp

Non alcoholic beverages for client provided beer and wine include unlimited Coke, Diet Coke, Sprite, Ginger Ale and bins of ice for chilling your beer and wine

Full Service Bar \$4.95pp

Non alcoholic beverages for client provided alcohol, beer and wine include unlimited Coke, Diet Coke, Sprite, Ginger Ale, Orange Juice, Cranberry Juice, Tonic Water, Club Soda, lemons, limes, cherries and olives

Specialty Bars

Price dependent upon your requirements,

Thyme & Seasons can provide the glassware, mixers and serving equipment for any specialty drinks that you would like to offer at your event. Martini Bars, Champagne toasts, Cordials and coffee can all add to your festivities.

No Alcohol Options

you are welcome to not provide any alcoholic beverages however we will need to increase the quantity of other beverages -

Soda and Punch Bar \$5.25 pp

Coke, Diet Coke, Sprite, Ginger Ale, and bowls of Citrus Punch (Iced tea may be substituted for sodas or punch)

Thyme & Seasons does not provide alcoholic beverages. Our clients must purchase and provide all alcohol separately. We can help you calculate the appropriate amounts of alcohol that you will need to provide.

Cool Weather Specialties

Poinsettia Mimosa Punch \$2.25 per 8 oz glass

Cranberry juice and grenadine splashed with orange juice and sparkling with cider!

Hot Mulled Cider \$2.00 per 10 oz mug

Warm cider, a cold weather treat!

Hot Chocolate \$2.50 per 10 oz mug

Rich, classic, real cocoa is always welcoming.

Beverages

These beverages will complement your menu and the festivities. They are provided on a limited basis per guest and may be purchased in quantity for only some of the guests.

Coffee, Tea and Decaf Station \$1.95 pp

Including cream, sugar, sweeteners, glass coffee mugs and use of urns

International Coffee Station \$2.75 pp

Fresh brewed coffee and decaf, with bowls of whipped cream, shaved chocolate, powdered sugar, nutmeg, cream and sweeteners

Tea Station \$ 2.00 pp

Thermal pots of hot water and an assortment of herbal, decaf and English teas with lemon slices, half and half and sweeteners.

Seated Coffee Service \$2.95 pp

Coffee and Decaf served tableside in china cups and saucers. *please note this style of service must be purchased for all of your guests at a seated meal

Spring Water or Sparkling Water \$1.50 per 12 oz

Can be presented in individual bottles or in our silver punch bowl with fresh fruit garnishes

Sparkling Cider Toasts \$1.95 per glass

Sparkling cider served in champagne flutes for toasting!

Warm Weather Refreshments!

Iced Tea \$ 1.65 per 12 oz glass

Fresh brewed iced tea or herbal decaffeinated iced tea served unsweetened with lemon and sweeteners

Classic Lemonade \$1.95 per 8 oz glass

A summery thirst quencher

Blueberry Lemonade \$2.75 per 8 oz glass

Freshly made lemonade with a wonderful infusion of fresh blueberry juice

Citrus Punch \$1.95 per 8 oz glass

A blend of citrus juices sparkled with soda topped with fresh fruit garnishes

Pomegranate Punch \$2.50 per 8 oz glass

A sparkling medley of citrus and pomegranate juices

Bar snacks such as fresh popcorn, chips and pretzels can be added to your event!



Hors D'oeuvres Displays and Platters

International Cheese Board V\$4.50 pp

An imaginative presentation of hard and soft cheeses garnished with gourmet cocktail crackers, French bread and Dijon dipping sauces.

Savory Herbed Cheese Tart V\$45.00

Serves 20-25. A blend of creamy and tangy cheeses, spinach and herbs baked on a pecan crust served at room temperature with French bread for spreading

Horseradish Cheddar Spread V\$45.00

Serves 25. Tangy horseradish cheddar presented with a variety of crackers and French bread

Sherried Cheddar and Mango spread V\$27.50

Soft cheddar accented with sherry, a hint of curry, topped with mango chutney and chopped green onion served with French Bread

Boursin V\$40.00

Serves 25-30. Creamy herbed garlic cheese served with garden vegetables and French bread

Fruited Brie V\$45.00

Serves 25. A one-kilo brie topped with sliced fresh fruit attractively arranged and glazed with apricot served with French bread

Caramelized Brie V\$55.00

Serves 25. *Winter Only*

A gorgeous whole wheel of brie topped with chopped nuts and spun high with golden caramelized sugar

Pistachio Brie V\$45.00

Serves 25. A one kilo brie topped with roasted pistachios and presented on a bed of raspberry coulis served with French bread

Warm Apricot Pecan Brie V\$50.00

Serves 25. A warmed one kilo brie wheel topped with roasted pecans and an apricot glaze served with French bread

Holiday Cheese Board V\$49.50

Serves 20. Wedges of domestic cheeses, fresh fruit garnishes, nuts and pralines, crackers and French bread make a nice hors d'oeuvres tray for a small group

Fruit, Cheese and Vegetable Display V\$3.25 pp

A harvest of the season's freshest fruits and vegetables vividly displayed, served in bite size pieces. An array of domestic cheeses are served in wheels, wedges and cubes, complemented by dips and crackers

Vegetable Display V\$2.50 pp

A harvest of fresh cut bite-size vegetables attractively displayed. Served with a fresh dip

Fresh Fruit Display V\$3.50 pp

The brightest and ripest fruits available are carved into bite-size pieces and boldly displayed

From the Southwest

With a twist or two!

Mexican Trifle serves 20-25 \$35.00 each
Layers of lettuce, tomato, cheddar, seasoned beef, bean dip, guacamole, salsa, sour cream, cilantro and olives on a bed of tortilla chips.

Black Bean and Chicken Spring Rolls \$2.25
Split spring rolls of chicken, black bean and hummus with a tangy Jerk Sauce

Chunky Guacamole \$3.25
Fresh charred corn & roasted red pepper chunky guacamole served with seasoned tortilla flatbreads

Salsas V

Salsas are a popular way to provide a snack anytime

Tomato Salsa \$13.25 serves 20
Traditional chopped tomato, onion, chili peppers in lime and seasonings served with baskets of tortilla chips

Mango and Black Bean Salsa
\$19.50 serves 20
Chopped mango, black beans, tomato, cilantro served with baskets of tortilla chips

Triple Fruit Salsa \$22.50 serves 20
Pineapple, mango and kiwi with peppers and cilantro served with baskets of tortilla chips



Our Classic timeless favorites are always popular

Crab Meat and Artichoke Fondue

\$87.50 for 3 quarts serving about 60

Tender lumps of crabmeat nestled in a warm creamy sherried sauce with cubed French bread for dipping

Swiss Cheese and Artichoke Dip

\$57.50 for 3 quarts serving about 60

A warm dip of artichoke, Swiss cheese and sundried tomato served with French bread for dipping

Warm Blue Cheese Dip

\$55.00 for 3 quarts serving about 60

Warm blue cheese and bacon topped with almonds and served with cubed French bread for dipping

Nut Encrusted Chicken \$2.95 pp

Bite-size strips of chicken encrusted with nuts, served with a raspberry dipping sauce

Smoked Salmon Display \$3.95 pp

Smoked salmon presented with capers, onions, dill cream cheese, pumpernickel points, and French bread

Cocktail Shrimp \$9.00 pp

4 large peeled and cleaned shrimp per person served with cocktail sauce and lemon

Assorted Tea Canapés \$1.95 each

Our chefs select the season's freshest ingredients to prepare a variety of closed and open-faced canapés that typically include cucumber and dill, egg salad with black olive, roast beef with horseradish cream, turkey with strawberries and spinach leaf.

Swedish Meatballs \$1.75pp

We provide 3 per person of classic mini meatballs in a flavorful sour cream sauce

Bourbon Meatballs \$1.75 pp

We provide 3 per person of mini meatballs in a sweet and tangy bourbon sauce

Tiny Twice Baked Potatoes \$2.00 pp

Tiny Yukon gold potatoes stuffed with potato, sour cream, chives, bacon and parmesan cheese

Filet of beef en crouete \$3.75 pp

Beef medallions presented on Crostinis and served with a warm béarnaise sauce

Tuscan Displays

The following items make a vivid and tasty array of Mediterranean dips and hors d'oeuvres.

Antipasto platter

of Italian meats & marinated cheeses \$3.75 pp
Sliced Italian salamis and hams and wedges of marinated provolone presented with sliced French bread and breadsticks.

Crostini Platter

Small serves about 20 \$80.00,

Large serves about 50 \$160.00

A handsome display of fresh Mediterranean cheeses including gorgonzola, brie, feta with roasted seasoned almonds, walnuts, roasted red pepper, spiced caramelized onion jam, olives, cherry tomato and French bread crostinis

Marinated olives and artichokes ✓ \$1.95 pp

Black and Green Olives and artichoke hearts marinated in olive oil and Italian herbs

Panzanella Bruschetta ✓ \$1.95 pp

Colorful and tangy chopped tomato, cucumber, capers, onion, fresh basil and mixed chopped spring greens paired with bruschetta toast points

Tapenade ✓ \$1.75 pp

A traditional smooth olive, roasted red pepper and roasted garlic spread basil paired with bruschetta toast points sliced French bread

Tri-color Tapenade ✓ \$2.25 pp

Chunky chopped green and black olives, crumbled feta and roasted red pepper tossed with Mediterranean herbs and paired with seasoned flatbreads

Warm Florentine Dip

\$57.50 for 3 quarts serving about 60

Creamy Spinach herb and red pepper dip served with seasoned flat breads and Italian bread for dipping



Individual Cold Hors D'oeuvres

Asparagus wrapped in prosciutto ham \$2.50 ea

Fresh asparagus spear lightly poached and spiral wrapped with a ribbon of prosciutto ham

Cherry tomato with herbed cheese V \$1.25 ea

Bright red cherry tomatoes stuffed with lightly herbed smooth and creamy cheese

Chipotle Chicken Tostado \$1.75 ea

Pulled chicken tossed in an apple cider barbecue sauce stuffed individual tostado shells and accented with sour cream guacamole

Phyllo cups with blue cheese and sundried cherry V \$1.75 each

Phyllo pastry cups stuffed with a delightful blend of savory blue cheese and sweet dried cherries

Panzanella Bruschetta V \$1.00 each

Garlic toast round topped with savory tomato, cucumber, capers, onion and basil

Pecan and Red Grape Chicken

Salad Tartlet \$1.50 each

Finely chopped chicken, chopped red grapes and pecans lightly tossed with mayonnaise and stuffed into a flaky pastry shell

Pesto Chicken Salad \$1.50 each

Phyllo pastry cups stuffed with chunky basil pesto tossed chicken salad

Miniature Club Sandwiches \$2.25 each

Thinly sliced turkey and ham topped with bacon, lettuce, and tomato on a homemade miniature bun

Cornbread Crostinis V \$1.50 each

Sliced corn bread topped with Boursin cheese and cranberry chutney

Smoked Salmon on pumpernickel \$1.75 ea

Points of cocktail pumpernickel with rosettes of dilled cream cheese and sprigs of fresh dill

Marinated shrimp in a snow pea \$2.25 each

Large shrimp marinated in citrus and herbs wrapped with a crisp green snow pea

Filet of Beef Medallion \$3.75 each

Sliced French bread topped with a dollop of horseradish cream, thin medallions of carved beef tenderloin and a watercress sprig

Curried chicken and crushed peanuts \$1.50 ea

Milk marinated roasted chunks of chicken rolled in mild curry sauce and in crushed peanuts

Cheddar scone stuffed with ham & honey mustard \$1.50 each

Home Baked cheddar scones split and stuffed with baked ham and tangy honey mustard

Tomato, Basil and Mozzarella V \$1.75 each

Marinated fresh mozzarella cheese wrapped with a basil leaf and skewered between halves of a split cherry tomato

Cocktail Shrimp \$2.25 each

Large peeled shrimp served with cocktail sauce and lemon

Turkey and Blue Cheese Puffs \$1.50 each

Puff pastry baked with crumbled blue cheese, split and stuffed with baby spinach leaves and sliced roast turkey

Sweet Potato Wonton Stars V \$1.75 ea

Wonton shells filled with roasted seasoned sweet potato

Blackened Chicken \$1.50 each

Nicely spicy strips of blackened chicken layered on cool blue cheese dressing on French bread rounds



Individual Warm Hors D'oeuvres

Mini Burgers \$2.50 each

Fun micro beef hamburgers on biscuit rolls with lettuce tomato and ketchup

Miniature Rubeen with Corned Beef \$1.95ea

Corned beef, Swiss cheese, Russian dressing and a hint of sauerkraut grilled on pumpnickel bread

Brie and Pear Quesadilla V \$1.25 ea

Wedges of rich warm pear and melted brie with a delightful snap of red onion, grilled between tortillas

Blackened Chicken Quesadilla \$1.50 ea

Wedges of strips of grilled blackened chicken, chunky guacamole and cheddar grilled between tortillas

Miniature Maryland Crab Cake \$1.75 ea

A perfect blend of Maryland crab and Old Bay seasoning broiled and passed with a Chesapeake sauce

Mushroom Wonton V \$1.50ea

A duxelle of mushrooms wrapped in a wonton and lightly fried and passed with a warm honey soy sauce

Sea Scallop wrapped in Bacon \$2.00 ea

Skewered sea scallops wrapped in bacon and broiled

Barbecued Shrimp \$2.50 ea

Barbecued shrimp wrapped in bacon and dusted with goat cheese

Mushrooms Stuffed with Crab Imperial \$1.95 ea

Mushroom caps stuffed with crab imperial, baked and topped with imperial sauce

Citrus Scallops \$2.00 ea

Sea scallops poached in a citrus sauce and served in a scallop shell

Blue Cheese with Walnut and Pear Crostinis V \$1.50 ea

Crisp French bread topped with broiled pear, walnuts and blue cheese

Vegetable Spring Rolls V \$2.25 ea

Fresh vegetables in spring roll wrappers split and served with an apricot mustard sauce

Black Bean and Chicken Spring Rolls \$2.50

Split spring rolls of chicken, black bean and hummus with a tangy Jerk Sauce

Miami Chicken Anticucho \$1.50 ea

Strips of chicken marinated in Cuban vinegars, skewered, char-grilled with fresh tomato concasse

Chicken Sate \$1.50 ea

Asian marinated skewers of chicken passed with a peanut dipping sauce

Coconut Shrimp \$1.75 ea

Roasted coconut dipped shrimp passed with a chili-lime sauce

Mushroom Caps \$1.00 ea

A variety of cheese V, vegetable V and meat fillings roasted in mushroom caps

Miniature Quiche \$1.00 ea

A variety of meat, cheese V or vegetable V fillings in the classic egg mixture and tart shell

Charred Sea Scallop \$2.00 ea

Skewered sea scallop marinated in a lime sauce, char grilled and passed with whipped lime butter

Bruschetta V \$1.25 ea

Olive oil rubbed and toasted Italian bread, brushed with sun dried tomato pesto and topped with melted fresh mozzarella cheese

Miniature Beef Gyros \$2.25 ea

Beef gyro stuffed in a mini pita with a cucumber sauce

Spinach Purses V \$1.95 ea

Spinach and feta cheese chopped and seasoned and baked in a Phyllo pocket

Mini Shrimp Pizza \$2.50 ea

Miniature pizza crust topped with shrimp, tomatoes and garlic, baked with cheddar cheese

Mini Margherita Pizza V \$1.95 ea

Miniature pizza crust topped with fresh chopped basil, tomatoes and garlic, baked with fresh mozzarella cheese

Bacon Parmesan Tassies \$1.50ea

Bacon and parmesan cheese baked into a warm tartlet



Soups

*All of our soups are homemade and add a very original touch to your menu.
This list is of some of the most popular selections but we also prepare many other types of soup.*

\$3.25 per cup

Seafood Bisque

Creamy smooth crab and shrimp bisque with a hint of sherry

Maryland Crab Soup

Delightful brothy crab tomato and vegetables with a zesty spice

Cream of Chicken Dijon

Creamy chicken soup with a zip of dijon mustard

Cream of Asparagus

Smooth cream of asparagus, tastes like a spring day!

Cream of Chicken, Brown Rice and Mushrooms

Hearty cream soup loaded with chunks of chicken, brown rice and mushrooms

Cream of Mushroom

A light cream soup with sliced buttery mushrooms

Cream of Broccoli

A pureed cream of broccoli soup

Curried Squash

Butternut and acorn squash pureed accented with a delightful curry and smoothed with cream

Tomato Parmesan

Tangy cream of tomato dusted with parmesan. This is always a crowd pleaser.

Country Tomato

Tangy chunky cream of tomato soup

Herbed Potato

Smoothed herbed potatoes and light cream soup

Cream of Chicken and Roasted Red Peppers
Pureed roasted red peppers add delightful color and flavorful spark to creamy chicken soup

Hearty Vegetable

The season's freshest vegetables in a broth soup hearty with chunks of potato

Chilled Mango

A cool tropical treat

Chilled Gazpacho

Classic chilled tomato and cucumber soup is a great summertime accent to a meal

Mulligatawny

This is our trust us soup! Mulligatawny is curried cream of chicken and is a delightful hearty and aromatic soup your guests will love

Country Onion

Onions roasted in beef broth and dijon topped with a melted cheese topped floating crouton



Green Salads

Green Salads can be presented at a seated served meal or served from a buffet or a station.

Sonoma Valley Salad \$3.95 pp

A mesclun mix of seven tender baby greens tossed with feta cheese, sun dried cherries, and roasted cashews with a balsamic vinaigrette

Seasons Salad \$3.95 pp

A mix of tender salad greens tossed with blue cheese crumbles, sun dried cherries, and pecan pralines with a balsamic vinaigrette

Caesar Salad \$3.75pp

Crisp romaine, home-baked croutons, fresh parmesan and black pepper and our own Caesar Dressing

Italian Salad \$4.25 pp

Romaine lettuce tossed in a creamy roasted garlic dressing with bold black olives, artichoke hearts, red onion and cherry tomatoes

Summer Salad \$3.95 pp*seasonal pricing

A mix of greens topped with fresh seasonal berries (blueberries, strawberries, etc.) and served with strawberry poppy seed dressing

Garden Salad \$3.75 pp

A mix of greens topped with a colorful array of freshly sliced vegetables served with pepper-parmesan dressing

Grilled Eggplant Salad \$4.95 pp

Sliced grilled marinated eggplant layered with fresh mozzarella cheese and topped with a concasse of fresh tomatoes and basil, served on a bed of mixed greens with our balsamic vinaigrette

Autumn Salad \$4.50pp

Crisp maple-pecan encrusted bacon accents red grapes, gorgonzola cheese, fresh apples, and pears on a bed of tender salad greens with a cranberry vinaigrette

Spring Salad ✓\$3.95 pp

Roasted new potatoes, tender young asparagus cooled and tossed with plum tomatoes, topped with shaved parmesan cheese and served on a bed of tender spring greens

Blackberry Salad \$4.25 pp *seasonal availability

Spring greens topped with black raspberries, mango, kiwi and sliced almonds served with a blackberry vinaigrette

Tomato, Basil, Mozzarella Salad \$5.25 pp*seasonal pricing

Sliced ripe red and yellow tomato, fresh basil and sliced ripe mozzarella drizzled with balsamic vinaigrette and olive oil

Vibrant on a buffet or as a served salad

Spinach Salad \$4.25 pp

Tender young spinach leaves, rings of red onion, crumbled hardboiled egg, feta cheese, croutons and a warm honey Dijon dressing

Winter Salad \$4.25 pp

Baby Spinach tossed in a blue cheese vinaigrette and topped with roasted butternut squash, sautéed onions, pecans and dried cranberries

Apple Salad \$4.25 pp

Grilled Gala Apples, julienned cheddar cheese, and seasoned roasted pecans on a bed of mixed baby spinach and mesclun served with an apple cider vinaigrette

Summer Peach and Mozzarella Salad \$4.95 pp *seasonal availability

Grilled summer peaches and fresh mozzarella on a bed of greens with peach salsa dressing



Warm Side Dishes

Potato Napoleon

\$3.50 pp (minimum order of 20)

Layers of white potato and white cheeses baked in a rich egg custard, sliced into wedges and garnished with fresh herbs

Herbed Red Potato \$2.25pp

Red potatoes tossed with a medley of herbs

Double Twice Baked Potato \$3.95 ea

Baked potato split and stuffed with herbed white potato and seasoned sweet potato and baked again

Twice Baked Potato \$3.50

Baked potato shell stuffed with a blend of white potato and blue cheese, encrusted in parmesan and roasted

Garlic Roasted Potatoes \$2.50 pp

Red and white potatoes rubbed in roasted garlic and roasted pepper and roasted in olive oil makes a mouth watering warm side dish

Roasted Brown and Wild Rice \$2.75pp

Brown and wild rice roasted with garlic and seasonings

Red Bliss Garlic Mashed Potatoes \$2.95 pp

Red potatoes lightly mashed and tossed with buttery garlic and cream

Smoky Mashed Potatoes \$3.25

Mashed white potato brought to life with melted smoked Gouda cheese and a delightful hint of chipotle pepper.

Scalloped Sweet Potatoes Au Gratin \$3.25pp

Sliced sweet potatoes stacked and baked with garlic, thyme, and mozzarella cheese

Potatoes Au Gratin \$3.25 pp

Sliced white potatoes baked with a creamy cheddar cheese and onion sauce

Roasted sweet potatoes \$2.95 pp

An autumn and winter treat. Chunky sweet potatoes roasted to perfection with butter and just a hint of brown sugar.

Roasted Winter Vegetables \$3.50 pp

A robust blend of roasted butternut squash, turnips, parsnips, rutabagas and onion.

Yukon Gold Potatoes \$2.75pp

Tender and creamy Yukon gold potatoes lightly tossed in butter

Garden Vegetables \$2.75 pp

A sauté of the seasons freshest garden vegetables cooked to their peak color complements any of our entrees

Portobello Mushroom \$3.75 pp

Stuffed with spinach and melted mozzarella topped with a roasted red pepper coulis

Roasted Vegetables with Eggplant \$3.25 pp

Marinated squashes, peppers and eggplant diced and roasted with herbs

Vegetable Rings \$3.75 pp

A chef carved ring of yellow squash colorfully wraps green beans, julienne red peppers and carrots

Sautéed Green Beans and Red Peppers \$2.95 pp

Tender green beans sautéed with herbs and highlighted with julienned red peppers

Baby Acorn Squash

\$3.50 pp *seasonal pricing

Baby acorn squash stuffed with seasonal vegetables and caramelized with butter and brown sugar

Sautéed Asparagus Tips

\$3.75 pp *seasonal pricing

Tender tips of young asparagus crisply sautéed and lightly seasoned

Roasted Vegetables with Polenta \$3.95 pp

Roasted seasonal vegetables top wedges of polenta accented with a light wine sauce

Stuffed Zucchini \$3.95pp

A small zucchini hollowed out and baked with a corn and egg custard then topped with bread crumbs and shredded cheese

Stuffed Pepper \$3.95pp

Roasted red pepper stuffed with a southwestern blend of corn, tomatoes and bread crumbs



Dinner Entrees

Seafood Entree Suggestions

Horseradish Encrusted Salmon \$12.50

Salmon filet encrusted and baked with a tangy blend of horseradish, garlic, lemon, and Japanese breadcrumbs served with a lemon beurre blanc

Grilled Filet of Salmon \$12.00

Brushed with a fresh sage pesto and served with a hollandaise sauce

Mediterranean Salmon \$12.50

Seared salmon filet with a robust sauce of white bean, olive, tomato and fresh basil.

Pecan Encrusted Tilapia \$12.50

Pan seared tilapia copped with a rub of pecans and seasonings and served with a butter rum sauce

Flounder Florentine \$14.75

Flounder stuffed with spinach, red onion and red pepper served with a white wine sauce

Imperial Stuffed Flounder \$17.25

Crab imperial stuffed flounder served with an imperial sauce

Mahi Mahi \$15.00

Mahi Mahi encrusted with black and white sesame seeds and served with a soy ginger butter sauce

Crab Cakes \$16.25 *market price can vary

Maryland style crab cakes, lightly spicy, broiled and served with a Remoulade sauce

Stuffed Shrimp \$17.00

Four large butterflied shrimp filled with a spiced crabmeat blend and gently roasted served with an Imperial Sauce

Grilled Swordfish Puttanesca \$15.50

Grilled Swordfish steaks topped with a tomato, garlic, onion and caper sauce

Meat Entree Suggestions

Filet of Beef \$19.50 (6oz) or \$26.00(8 oz)

Beef filet grilled to perfection and offered with a béarnaise sauce, au poivre, portabella mushroom gorgonzola sauce, four peppercorn cognac sauce

Medallions of carved Beef Tenderloin

\$15.95(6oz) or \$21.25(8oz)

6 oz of carved beef tenderloin roasted to perfection, topped with your choice of béarnaise sauce, a portabella mushroom gorgonzola sauce or a four peppercorn cognac sauce.

Prime Rib \$18.75

Minimum order of 50

Prime Rib Au Jus served medium rare presented with a dollop of Horseradish Cream

Braised Short Ribs \$16.25

Four braised short ribs slow roasted in red wine served with an orange gremolata sauce.

Herbed Pork Loin \$11.95

Fresh pork loin filet rubbed with crushed herbs and black pepper roasted to perfection sliced into medallions and served with a port wine mushroom sauce

Tuscan Pork Loin \$13.25

Pork loin stuffed with spinach, pancetta, peppers and pine nuts sliced into roulades and topped with an aromatic herbed cream sauce

About Entree pricing:

All entrees are priced as a single 6oz entrée. Most entrees are available in an 8 oz portion.

Some items may be prepared in different portion sizes if you are offering a mixed grill. Several of these entrees would be suitable on a buffet. Let us help you with your selections and with pricing these variations

All entrees are available as described for our service at facilities with full kitchens. Allow us to guide you with your selections in other circumstances.



Vegetable Entrée Suggestions

Roasted Vegetables with Polenta Tart \$10.50
Roasted seasonal vegetables smother a wedge of polenta topped with a light wine sauce

Stuffed Portabella Mushrooms \$11.25
Large balsamic marinated portabella mushroom cap stuffed with fresh spinach and mozzarella cheese topped with a roasted red pepper coulis

Spinach and Ricotta Tart \$9.50
A blend of creamy and tangy cheeses, spinach and herbs baked on a pecan crust served with a roasted tomato sauce

Vegetable Lasagna Rolls \$9.75
Spinach and fresh garden vegetables layered with a blend of ricotta and mozzarella cheeses rolled in pasta sheets presented in twin roulades

Artichoke Hearts stuffed with Ratatouille \$10.75
Twin artichokes hand trimmed and roasted stuffed with fresh eggplant ratatouille and topped with broiled bread crumbs

Baby Acorn Squash \$9.00
Twin acorn squash halves stuffed with autumn vegetables caramelized with brown sugar and butter

Curried Lentil Burrito \$9.50
Tortilla wrapped curried lentils and vegetables topped with a light corn sauce

Grilled Eggplant \$11.50 pp
Sliced grilled marinated eggplant layered with fresh mozzarella cheese and topped with a concasse of fresh tomatoes, basil

Chicken Entree Suggestions

Chicken Galantine \$11.50
Chicken with spinach and feta cheese, rolled, sliced and napped with a red pepper beurre blanc

Chicken Chesapeake \$12.75
Chicken layered with crab imperial, rolled, sliced and topped with a béarnaise

Brandied Mushroom Stuffed Chicken \$11.25
Chicken layered with mushrooms, rolled and napped with a brandied mushroom sauce

Vegetable Stuffed Chicken \$11.25
Chicken stuffed with lightly herbed fresh garden vegetables rolled and served with a Florentine white sauce

Walnut Chicken \$11.25
Chicken stuffed with walnuts, lightly breaded, roasted and served with a creamy gorgonzola walnut sauce

Chicken Marsala \$14.00 8 oz.
Sautéed lightly breaded chicken breast served with a rich mushroom and Marsala wine sauce

Chicken Prosciutto \$11.50
Chicken stuffed with prosciutto ham, spinach, provolone cheese lightly breaded and served with a creamy dijon sauce

Chicken Tarragon \$14.00 8 oz.
Pan seared twin breasts of chicken, lightly napped with a tarragon mustard sauce.

Brie and Pear Stuffed Chicken \$12.00
Chicken breast stuffed with pears poached in red wine and brie split and topped with Beurre Rouge Sauce

Roman Chicken \$11.75
Chicken breast stuffed with sundried tomatoes, chevre and artichoke hearts napped with a creamy plum tomato and mushroom sauce

Chicken and Scallop Francese \$15.50
Lightly breaded and pan seared chicken breast napped with a lemon buerre blanc and topped with two jumbo grilled scallops garnished with slivered toasted almonds



Buffet Platters

Whole Carved Tenderloin \$195.00 each

(Serves about 15 as sandwiches or 8-10 as a main course)

Whole beef tenderloin, roasted medium rare to medium, served at room temperature, thinly sliced. We include a peppercorn cognac sauce or a horseradish cream and fresh bakery rolls.

Southwestern Grilled Flank Steak \$7.25pp

(Order in quantities of 10)

Lean marinated flank steak grilled medium rare and served with a tropical salsa of mango and kiwi and fresh bakery rolls

Or consider our nice variation of the flank steak with a coffee seasoned Vidalia-onion sauce!

Herbal Roast Breast of Turkey

\$85.00 each (serves 15-18)

Whole turkey breast encrusted with herbs, roasted, hand carved, shaped and garnished. Served with fresh bakery rolls and condiments.

Nut Encrusted Breast of Turkey

\$90.00 (each serves 10-15)

Turkey breast lightly encrusted with crispy nuts roasted and served warm with a raspberry sauce and fresh bakery rolls

Warm Grand Marnier Stuffed Turkey Breast

\$95.00 each (serves 10-15)

A breast of turkey stuffed with a nutty orange and bread stuffing sliced on the bias and served warm with an orange Grand Marnier glaze

Spinach and Herb Stuffed Turkey

\$100.00 each (serves 10-15)

A boneless breast of turkey stuffed with spinach and herbs sliced and served warm with a white wine sauce

Smoky Grilled Pork Loin

\$95.00 each (serves 15-20)

Pork Loin rubbed with traditional southern spices, grilled to perfection and lightly brushed with a mild pepper glaze. Served with a Tennessee BBQ sauce.

Whole Poached Salmon \$195.00 each

An impressive entree for 30-50 guests with a minimum of fuss. A cool whole poached salmon deboned and served with cucumber scales and a dill cream sauce is elegant and simple to serve

Crab Cake

\$market price and size dependent

Roasted crab cakes made of lump and back fin crabmeat nicely seasoned and served with a cool Remoulade or Chesapeake sauce and fresh bakery rolls.

Honey Glazed Ham

\$160.00 each (serves 45-50)

Whole boneless ham roasted and carved. The ham is served with a cool dijonaise and bakery rolls

Cranberry-Orange Glazed Ham

\$185.00 each (serves 45-50)

A diamond cut, clove studded ham baked in a brown sugar and honey sweetened cranberry-orange glaze. Served warm with a complementing fruit chutney and fresh bakery rolls

Warm Plum and Ginger Glazed Ham

\$185.00 each (serves 45-50)

Whole sliced ham presented with a ginger and plum sauce and fresh bakery rolls

Apricot Glazed Pork Loin \$75.00 each

(Loin serves 15-20)

Fresh pork roasted to perfection and lightly glazed with a slightly sweet apricot puree. The pork is presented with complementing fruit chutney and fresh bakery rolls.

Tuscan Pork Loin \$ 105.00 each

(Loin serves 15)

Pork loin stuffed with spinach, pancetta, peppers and pine nuts sliced into roulades and topped with an aromatic herbed cream sauce

Pecan Encrusted Pork Loin \$95.00 each

(Loin serves 15-20)

Fresh pork loin rubbed with crushed pecans, parmesan cheese and black pepper roasted to perfection served with a port wine mushroom sauce and fresh bakery rolls

A meal can be completed around any of these entree platters. A variety of fresh green salads, side salads, warm side dishes and of course, desserts are available



Station Style Menu

Carving Station

Select your favorite combination

for \$9.75pp

Select two (2), top rounds of beef, Virginia baked ham, herbal roasted turkey, apricot glazed pork loins which are chef carved to order, served with a host of condiments and fresh bakery rolls. To complement the meats roasted garlic potatoes are presented with the station

Or consider these Meat Carving Options

All carved meats presented with an assortment of fresh bakery rolls

Whole Carved Tenderloin \$195.00 each

(Serves up to 15 as sandwiches or 8-10 as a main course)

Whole beef tenderloin, roasted medium rare to medium, served at room temperature, thinly sliced. We include a peppercorn cognac sauce or a horseradish cream and fresh bakery rolls.

Top Round of Beef

\$270.00 each (serves 50 as sandwiches)

Top round of beef roasted medium to medium rare chef carved. We include a horseradish cream, herbed mayo or a warm au jus sauce

Apricot Glazed Pork Loin

\$75.00 each (loin serves 15-20)

Fresh pork roasted to perfection and lightly glazed with a slightly sweet apricot puree. The pork is presented with complementing fruit chutney

Herbal Roast Breast of Turkey

\$85.00 each (serves 15-20)

Whole turkey breast encrusted with herbs and served with an herbed mayo and a fruited chutney

Nut Encrusted Breast of Turkey

\$90.00 each (serves 10-15) Turkey breast encrusted with crispy nuts roasted & served with a raspberry sauce

Honey Glazed Ham

\$160.00 each (serves 50)

Warm ham, chef carved, served with herbal mayonnaise, Dijon mustard and bakery rolls

Smoky Grilled Pork Loin

\$95.00 each (serves 15-20)

Pork Loin rubbed with traditional southern spices, grilled to perfection and lightly brushed with a mild pepper glaze. Served with a Tennessee BBQ sauce.

All station style events must have three stations to create a nice flow to your event and to offer menu variety

Pasta Station ✓

Select your favorite combination

for \$9.75pp

Your selection of two pastas (tortellini, rotini, penne, bow tie, small shells) with your selection of two sauces (marinara, basil pesto, alfredo, puttanesca, creamy tomato sauce, rose sauce, vodka sauce) which are chef tossed and served with Caesar Salad, crisp romaine, home-baked croutons, fresh parmesan and black pepper and our own Caesar Dressing, and Garlic Bread.

and consider the following upgrades

Ravioli \$1.25 pp additional

Cheese filled large ravioli chef tossed in

Provencal Sauce \$.50 pp additional

Fresh chopped tomatoes, artichoke hearts black olives and yellow squash

Marinara with Andouille Sausage \$2.25 pp additional

Classic marinara with roasted Andouille Sausage

Ragu d' Agnello Sauce \$1.50 pp additional

With shredded beef, tomatoes and onions

Strips of Grilled Chicken \$1.75 pp additional

Seafood Alfredo \$2.25 pp additional

Creamy Alfredo sauce with crabmeat and shrimp

Complete your station with selections from Green Salads, Cool Side Dishes or Warm Side Dishes Menus

Many other items from our buffet platters menu also work well on stations



Seafood Station Options

Shrimp and Scallop Scampi
\$10.50 pp

Large shrimp and sea scallops sautéed in a butter, lemon and white wine sauce served with white rice

Whole Poached Salmon
\$195.00 ea

An impressive entree for 30-50 guests. Whole Poached Salmon deboned and dressed with cucumber scales and served with a dill cream cheese sauce

Creole Shrimp with rice
\$9.25 pp

Chef cooked to order

Shrimp rubbed in Creole seasonings, sautéed to order with tomato green pepper, onion and celery and served over a file' rice pilaf.

Crepes Stations

Crêpes De Mere
\$11.75 (2) per person

Fresh crepes pre-made and prepared on-site. These tender crepes are chef filled with a mélange of shrimp and crabmeat in a creamy Newburg sauce. The filled crepes will be placed in hot chafing dishes to quickly service your guests.

Chicken Crêpes
\$9.50 (2) per person

Strips of grilled chicken and roasted red pepper rolled into crêpes and topped with creamy white wine sauce

Southwestern Crepes **V**
\$8.50 (2) per person

A crepe stuffed with a spicy mixture of black beans, apples, potatoes with cumin and napped with a light corn sauce

Consider two different crepes selection at one station such one chicken and one seafood!

Sauté Stations

Chicken Stir-Fry Station
\$9.25 pp

Woks of chicken and fresh chopped vegetables are chef stir-fried in aromatic Asian herbs and oils. The chicken stir-fry is presented with white rice

Tenderloin Tips
\$11.25 pp

Tender beef tips sautéed with mushrooms, green peppers and onions

Kebab Stations

Freshly grilled Kebabs

You'll need to offer at least 2 per person of these, they are popular!

Shrimp Kebabs \$4.50 each

Shrimp and vegetables marinated, grilled and served with an orange BBQ sauce

Chicken Kebabs \$3.50 each

Chicken and vegetables marinated, grilled and glazed with an orange BBQ sauce

Hearty Vegetable Kebabs **V** \$2.75 each
Tomato, pepper, squash and onion grilled with an herbed glaze

Grilled Pizza Stations

Fresh Grilled Pizza
for \$6.25 pp

Chef grilled pizzas topped with a variety of vegetables such as spinach, olives, tomatoes, mushrooms, and feta and mozzarella cheeses



Dessert Menu

A Dessert Buffet of special treats that take advantage of the abundance of fresh seasonal fruits, presented in a variety of cakes, pies and tarts that will tempt the taste buds of all of your guests.

Cakes

Chocolate Bourbon Pecan Cake \$35.00 serves 16

Chocolate cake baked with a bourbon accent layered with chocolate and pecan ganache with chocolate icing and pecan pralines

Double Chocolate Cake \$35.00 serves 16

Chocolate cake with chocolate icing and topped with ridiculously rich coronets of chocolate

German Chocolate Cake \$35.00 Serves 16

A rich layered chocolate cake filled and topped with a creamy coconut-pecan frosting.

Chocolate Strawberry Shortcake \$35.00 serves 16

Chocolate shortcake layered with fresh whipped cream and strawberries topped with a fireworks bold display of sliced strawberries and blueberries

Blueberry Lemon Walnut Cake \$35.00 serves 16

Lemon cake layered with lemon cream and a blueberry walnut sauce topped with a lemon glaze and puffs of lemon cream, fresh blueberries and walnuts

Carrot Cake \$28.00 serves 12

Moist, sweet carrot cake with walnuts and classic cream cheese icing.

Brown Butter Pumpkin Cake \$28.00 serves 12

A nutty pumpkin cake with the spark of ginger is a cool weather specialty

Tarts

\$36.00 serves 16

Fresh Fruit Tart

Fresh fruit on a custard filled shortbread shell

Lemon Raspberry Tart (seasonal)

Fresh raspberries topping a sweetened lemon cream cheese filled shortbread crust with a raspberry coulis.

Blueberry Pecan Tart

a pecan shortbread tart shell topped with creamy cheese blend and blueberries

Apple and Almond Tart *serves 12

Roasted apple and almond accented filled tart shell.

Cheesecakes

\$40.00 serves 16

Traditional Plain

Or thin and creamy

Key Lime - or - Kahlua

Treats

Assorted Brownies \$1.25 pp

Brownies topped with chocolate chips, chocolate chips with walnuts or frosting

Assorted Cookies \$1.00 pp

An assortment of large cookies

Cookies and Brownies \$1.50 pp

A variety of freshly baked cookies and brownies baked in smaller sizes

Grandma's Cookies \$3.25 pp

A delightful assortment of specialty cookies with that home-baked feel, such as peanut blossoms, thumbprint cookies with jam, chocolate wedding cookies, chocolate chip, and classic sugar cookies

Bar Cookies \$2.95 pp

Minimum order for 40pp. Choose three of the following irresistible squares: Strawberry Lemon Shortbread Bars, Tequila Lime Coconut Bars, Double Chocolate Brownies, Blondies, Blueberry Lemon Bars, Chocolate Pecan Bars

Fresh Pies

\$16.00 serves 8

Cinnamon Apple

Simply classic

Apple Walnut Cranberry

Delightfully sweet and tart

Peach Pie with Blueberries

Delicious peaches with a blueberry pop!

Pecan Pie \$20.00

Rich and delicious

Specialties

Assorted Mini Desserts \$1.95 pp

Cookies, Brownies, Cakes, etc. all baked in miniature

Assorted Miniature French Pastries \$3.95pp

Based on the season's freshest ingredients- a classic example would include chocolate cups filled with raspberry mousse, mini fruit tarts, mini-cheese cakes dipped in chocolate, and Pecan shortbreads

Cannoli -full size \$3.25 ea -miniature \$1.50 ea

A classic Italian pastry shell filled with a sweetened ricotta cheese filling and accented with chocolate.

Thyme & Seasons Trifle \$3.95

A Belgian chocolate cup filled with sponge cake, topped with fresh sliced strawberries, whipped cream, and drizzled with raspberry coulis.

Seasonal Fresh Berries \$4.50 pp

with shortbread cookies, whipped cream and shaved chocolate

Thyme & Seasons can also set-up dessert stations offering items as simple as ice cream with fun toppings to Dessert Crepes to dramatic chef prepared Bananas Foster. Ask your coordinator for pricing information



Some practical planning information

Seasonal Features

Thyme & Seasons frequently discovers new recipes that highlight the freshest ingredients of the season.

Certain items may not be listed on these menus because they are only available or are only at their best at certain times of the year.

Fresh cranberry chutney is a terrific autumn complement to poultry or pork or, lamb is at its best in the spring. Please ask us about any new ideas or seasonal specialties for your upcoming event

Food Allergens

Thyme & Seasons prepares a wide variety of fresh foods on a daily basis including foods that contain nuts, peanuts, shellfish and other sea foods. These items, along with rare meats and several other common items, are known to cause food related allergic reactions and other discomfort for some people with weakened immune systems or other allergy problems. Intolerances such as lactose or gluten can generally be accommodated. Please notify us in advance of any guests that have special dietary restrictions so we may discuss alternatives.

Children's Meals

If you have children in attendance, our coordinator would be happy to create menus for you.

Vegetarian and Vegan Meals

Thyme & Seasons can prepare many different entrées for vegetarian or vegan guests. We have marked many items with a –V– to help guide you in finding vegetarian items on our menus. There are many variations in definition on what a vegetarian or vegan can eat. We define a vegetarian meal as including no meat, poultry or fish although it may contain cheeses and other dairy products, eggs and honey.

We define a vegan meal as including no meat, poultry, fish, dairy products (including whey or rennet), eggs, or bee pollen

Please let us know in advance of your event of how many guests have any dietary restrictions.



Served Meal for 100 Example

\$30.10 pp

Hors D'oeuvres

Fruit, Cheese, & Vegetable Display
\$3.25 pp

An elaborate fruit, cheese and vegetable display served with dips and crackers

Served Salad

Sonoma Valley Salad \$3.95 pp

A mesclun mix of seven tender baby greens tossed with feta cheese, sun dried cherries, and roasted cashews with a balsamic vinaigrette

Served Entree

Chicken Galantine \$11.50

Chicken layered with spinach and feta cheese, rolled, sliced and napped with a red pepper beurre blanc

Herbed Red Potato \$2.25pp

Red potatoes tossed with a medley of herbs

Garden Vegetables \$2.75 pp

A sauté of the season's freshest garden vegetables cooked to their peak color

Rolls and butter

Cake Cutting fee \$.50pp

Coffee and Decaf Station \$1.95 pp

Including cream, sugar, sweeteners, and use of urns

Bar Set-ups

Set-ups for bars include ice, glassware or disposable glasses, paper napkins, straws, etc. to complement the client provided alcohol

Beer and Wine Bar \$3.95 pp

Non alcoholic beverages for client provided beer and wine include unlimited Coke, Diet Coke, Sprite, Ginger ale and bins of ice for chilling your beer and wine

Station Meal for 100 Example

Please note all station style events require three stations

\$33.05 pp

Hors D'oeuvres

Fruit, Cheese, & Vegetable Display
\$3.25 pp

An elaborate fruit, cheese and vegetable display served with dips and crackers

Carving Station \$9.75pp

Select two; top rounds of beef, Virginia baked ham, herbal roasted turkey, or apricot glazed pork loin served with condiments and rolls. To complement the meats, roasted garlic potatoes are served with the station.

Pasta Station \$9.75pp

Two pastas (tortellini, rotini, penne) with two sauces (marinara, basil pesto, sun dried tomato pesto, or alfredo) served with Caesar Salad and Garlic Bread.

Whole Poached Salmon

2@ \$195.00 ea.

Whole Poached Salmon deboned and dressed with cucumber scales and served with a dill cream cheese sauce

Cake Cutting fee \$.50pp

Coffee and Decaf Station \$1.95 pp

Including cream, sugar, sweeteners, and use of urns

Bar Set-ups

Set-ups for bars include ice, glassware or disposable glasses, paper napkins, straws, etc. to complement the client provided alcohol

Beer and Wine Bar \$3.95 pp

Non alcoholic beverages for client provided beer and wine include unlimited Coke, Diet Coke, Sprite, Ginger ale and bins of ice for chilling your beer and wine

Buffet Meal for 100 Example

Please note all buffet style events require two entrees and two to three side dishes.

\$36.15pp

Hors D'oeuvres

Fruit, Cheese, & Vegetable Display
\$3.25 pp

An elaborate fruit, cheese and vegetable display served with dips and crackers

Garden Salad \$3.75 pp

Mixed greens topped with sliced garden vegetables served with pepper-parmesan dressing

Nut Encrusted Breast of Turkey

5 @ \$90.00 each, serves 10-15

Turkey breast encrusted with crispy nuts with a raspberry sauce

Grilled Filet of Salmon \$12.00 pp

Salmon filet brushed with a sage pesto and served with hollandaise

Vegetable Rings \$3.75 pp

A ring of yellow squash colorfully wraps green beans, julienned red peppers and carrots

Garlic Roasted Potatoes \$2.50 pp

Red and white potatoes rubbed in roasted garlic and roasted pepper and roasted in olive oil

Rolls and butter

Cake Cutting fee \$.50pp

Coffee and Decaf Station \$1.95 pp

Including cream, sugar, sweeteners, and use of urns

Bar Set-ups

Set-ups for bars include ice, glassware or disposable glasses, paper napkins, straws, etc. to complement the client provided alcohol

Beer and Wine Bar \$3.95 pp

Non alcoholic beverages for client provided beer and wine include unlimited Coke, Diet Coke, Sprite, Ginger ale and bins of ice for chilling your beer and wine



