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## CORPORATE CATERING LUNCH MENUS 2016

The following information is intended to help you start planning your luncheon delivery or special event. These popular menus have pleased many guests but you are welcome to consider our dinner menus too. Many of our dinner entrees can be prepared in a lunch sized portion.

Most of these items must be ordered in quantities of ten or more. Delivery charges may be applied for deliveries outside of ten miles from our kitchen or if return trips to pick up equipment is necessary.

Every event 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 location of your event, the time of day and the time of year.

All orders include high quality disposable plates, cups, utensils and serving pieces appropriate to your menu.

*Thyme & Seasons Catering is a full service caterer and can help you coordinate any items related to this or larger events such as tables, chairs, linens, tenting, etc. Thyme & Seasons can arrange the rentals of all these items and provide you with an accurate cost as we develop your menu. 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.*

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



## 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.*

**\$4.25 per cup** \*seafood additional

Seafood Bisque \$5.25

Creamy smooth crab and shrimp bisque with a hint of sherry

Maryland Crab Soup **G** \$5.25

Delightful brothly crab, tomato and vegetables with a zesty spice

Cream of Chicken Dijon

Creamy chicken soup with a zip of dijon mustard

Cream of Asparagus **V**

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 **V**

A light cream soup with sliced buttery mushrooms

Cream of Broccoli **V**

A pureed cream of broccoli soup

Curried Squash **V**

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

Tomato Parmesan **V**

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

Country Tomato **V**

Tangy chunky cream of tomato soup

Herbed Potato **V**

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 **G V**

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

Chilled Mango **G V**

A cool tropical treat

Chilled Gazpacho **G V**

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

Summer Corn Chowder

A light cream soup with corn potato and vegetables

Crab and Corn Chowder \$5.25

Creamy crab, corn, potato and vegetables



## Luncheon Green Salads

### Classic Salads

*Luncheon portion pricing*

#### Caesar Salad **V**

\$3.75pp

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

#### Garden Salad **G V**

\$3.75 pp

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

#### Italian Salad **G V**

\$4.25 pp

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

### Specialty Salads

*Luncheon portion pricing*

#### Apple Salad

\$4.25 pp **G V**

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

#### Seasons Salad **G V**

\$3.95 pp

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

#### Sonoma Valley Salad **G V**

\$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

#### Spaghetti Squash Salad **G V**

\$4.95 pp

*A fresh variation of Greek Salad*

Shredded spaghetti squash lightly tossed with olives, feta and Greek vinaigrette served on a bed of baby spinach

#### Spinach Salad **V**

\$4.25 pp

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

#### Spring Salad **G V**

\$3.95 pp

*This is a hearty salad that could serve as a side dish too!*  
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 with a creamy roasted garlic dressing

#### Summer Salad **G V**

\$3.95 pp

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

#### Tomato, Basil, Mozzarella Salad **G V**

\$5.25 pp\*summer pricing

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

#### Winter Salad **G V**

\$4.25 pp

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



## Luncheon Sandwich Menu

*Complete your meal with any of our side dishes, soups, salads and desserts.*

### Assorted Deli Sandwiches \$6.25 pp

Assortment of freshly roasted turkey, rare roast beef, Virginia baked ham, tarragon chicken salad, tuna salad on an assortment of breads with lettuce, tomato, and condiments on the side.

### Mini Sandwiches \$6.55 pp

Assortment of roasted turkey, rare roast beef, Virginia baked ham, tarragon chicken salad, tuna salad on small rolls with lettuce, tomato and appropriate condiments fully prepared for fast and easy service. We include 2 sandwiches per person.

### Rustic Sandwiches \$6.95 pp

Hearty whole grain rolls stuffed with - freshly roasted turkey, homemade apple relish and sharp cheddar - Roast beef with spinach, roasted red peppers and blue cheese - grilled chicken with caramelized onions, spinach and provolone - grilled portabella mushrooms, fresh mozzarella, tomato and a balsamic reduction.

### Executive Sandwiches \$7.25pp

A combination of these sandwiches will make a great impression on your guests!

Rare roast beef with soft fresh brie cheese and honey mustard on French bread - roasted turkey served with mango chutney and havarti cheese - Tarragon Chicken Salad on a large croissant with lettuce.

### Holiday Sampler Sandwiches \$7.50 pp

Homemade cranberry bread stuffed with herbal roast turkey - homemade cheddar scone bread with Virginia baked ham and honey mustard - roast beef with brie on French bread

### Classic Wrap Sandwiches \$6.95pp

Flat Bread with – Roast beef, lettuce, tomato and horseradish cream – Artichoke hearts, cucumber, sliced mushroom, carrots, cream cheese, lettuce and tomato - Sliced sautéed chicken breast, apple, onion, fresh spinach leaves, almonds and goat cheese -Turkey with baby spinach, sliced strawberries and cream cheese –

### Hearty Wraps \$7.50 pp

Hearty Wraps include an assortment of -- Paper thin sliced corned beef, swiss cheese, and slaw - Sliced grilled portabella mushrooms, marinated squash, tomato, boursin cheese, and crisp romaine – Italian wrap of salami, capocola, provolone, hot peppers, lettuce and tomato – Roast turkey with swiss, spinach and tomato

### Ciabatta Sandwiches \$8.50 pp

Ciabatta bread grilled and stuffed with - Roast beef, Roasted red pepper and gorgonzola cheese spread and fresh basil leaves – Turkey breast, sautéed apples and brie - Sliced grilled marinated eggplant layered with fresh mozzarella cheese and topped with a concasse of fresh tomatoes, basil

### Banh Mi Sandwiches \$ 8.25pp

A classic Vietnamese French baguette sandwich stuffed with roast beef or grilled sliced chicken and topped with pickled vegetables and cilantro mayonnaise

### *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.*

*Please ask us about any new ideas or seasonal specialties for your upcoming event*



## Luncheon Sandwich Accents

*Luncheon size portions (3 oz) of your favorite side dishes*

Pasta Primavera Salad **V** \$1.75 pp

Penne pasta tossed in herbed Italian vinaigrette, dusted with parmesan cheese and mixed with slivers of fresh veggies

Pasta Salad \$ **V** 1.45 pp

Tri-color rotini, chopped fresh tomato, green pepper, basil, tossed in a parmesan dressing

Traditional (well almost) Potato Salad **V** \$1.45 pp

White potatoes, celery, a hint of onion, chopped fresh dill tossed in a mayonnaise dressing

Cole Slaw \$.95 pp

Homemade cabbage and apple cole slaw tossed in a creamy vinaigrette

Pickled Vegetable Slaw \$1.25 pp

Cauliflower, carrots, celery and the seasons freshest vegetables in a lightly pickled chopped slaw

Potato Chips \$.60 each

Individual bags

### **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.*

## Snacks

### **Salsas **V****

*Salsas are a popular way to provide a snack anytime*

Tomato Salsa \$13.25 serves 20

Traditional chopped tomato, onion, chili peppers, lime and cilantro 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

Chunky Guacamole \$3.25 pp

Fresh charred corn & roasted red pepper chunky guacamole served with seasoned tortilla flatbreads

Holiday Cheese Board \$49.50

Serves 20. Wedges of domestic cheeses, fresh fruit garnishes, nuts and pralines, crackers and French bread make a nice hors d'oeuvres accent. This also may be prepared in larger quantities.

Hummus Tray **V** \$35.00

Serves 25-30

A combination of classic smooth and creamy garbanzos with garlic, olive oil, and tahini and a roasted red pepper hummus paired with handmade pita points

Sundried Tomato and White Bean Dip **V** \$35.00

Serves 25-30

A warm dip of pureed cannellini beans, garlic, green onion with finely chopped sundried tomatoes served with pita chips



## Luncheon Entree Salads

All entrée salads are served with the salad dressing on the side unless otherwise noted and with rolls and butter

### **Caesar Salad with Chicken** \$7.95pp, **Shrimp** \$9.95

A bed of cut romaine, home baked croutons, parmesan, fresh ground pepper topped with grilled, chopped boneless breast of chicken or large shrimp, rubbed in herbs and spices, and served with our own Caesar dressing

### **Mediterranean Salad with Chicken** \$8.25, **Shrimp** \$10.25 **G**

A bed of mixed greens topped with a combination of grilled green beans, hard boiled eggs, olives, feta cheese and roasted red potatoes tossed in a honey mustard vinaigrette and topped with chicken or shrimp.

### **Grilled Tuscan Chicken Salad** \$8.95

Fresh green beans, asparagus, sugar snap peas, cherry tomatoes, cucumbers, roasted sweet peppers, olives, and basil tossed in light red wine vinaigrette served on a bed of greens topped with grilled breast of chicken and grilled Tuscan bread croutons.

### **Chicken Marbella Salad** \$8.95 pp **G**

Boneless breast of chicken marinated overnight with olive oil, olives, capers and figs, basted with white wine and a hint of brown sugar served on top a bed of greens with a homemade Greek dressing

### **Seasons Salad with Chicken** \$8.50 pp **G**

A toss of baby greens topped with a grilled breast of chicken, crumbled gorgonzola cheese, sun dried cherries, pecan pralines and a balsamic vinaigrette

### **Sonoma Valley Salad with Chicken** \$8.50 pp **G**

Mesclun mix of baby greens topped with a grilled breast of chicken, sun dried cherries, crumbled feta, cashews and balsamic vinaigrette

### **Spinach Salad with Chicken** \$7.95 pp

Baby spinach leaves topped with a grilled breast of chicken, rings of red onion and green pepper, crumbled feta, croutons and hardboiled egg. Served with balsamic vinaigrette

### **Nut Encrusted Chicken Salad** \$8.95 pp

Breast of chicken encrusted with crispy nuts, sliced and served on a bed of salad greens with mandarin oranges, fresh seasonal berries and a raspberry vinaigrette

### **Basil Pesto Chicken Salad** \$8.50

Chicken tossed with basil pesto and mayonnaise Stuffed into ripe Campari tomatoes on a bed of salad greens with a creamy garlic dressing

### **Pecan and Red Grape Chicken Salad** \$8.95 pp

Chicken, red grapes and pecans tossed in a mayonnaise dressing served over a bed of greens with raspberry vinaigrette.

### **Mexican Chicken Salad** \$7.95 pp

Chunks of chicken tossed with salsa and mayonnaise served on a bed of greens with tomatoes, cilantro, crunchy tortilla chips and a lime salsa dressing.

### **Classic Chef's Salad** \$7.25 pp **G**

A garden salad topped with ham, turkey, cheddar, Swiss cheese, and egg. Served with pepper parmesan dressing

### **Beef Flank Steak Salad** \$8.95 pp

Carved, grilled marinated flank steak topped with chopped tomato, roasted red pepper, red onion, blue cheese, served with crouton style toast points over a bed of greens and a basil horseradish dressing

### **Eggplant Salad** \$8.75 pp **G V**

Fresh chopped greens topped with sliced grilled marinated eggplant layered with fresh mozzarella cheese and topped with a concasse of fresh tomatoes, basil and our balsamic vinaigrette dressing

### **Tortellini Pasta Primavera Salad** \$7.75 pp **V**

Tri-color asiago cheese tortellini tossed with a medley of sliced garden vegetables and herbs in a vinaigrette dressing dusted with parmesan cheese and presented on a bed of salad greens.

### **Chicken Salad Veronique** \$7.95 pp **G**

Chunks of fresh chicken breasts tossed with white grapes, white pepper and mayonnaise presented on a bed of spring greens.

### **Shrimp Panzanella Salad** \$10.25 pp

Large shrimp tossed with tomato, cucumber, capers, onion and basil served on a bed of greens with bruschetta bread toast points.





## Luncheon Warm Pasta Entrees

All luncheon portion pasta entrees are served with rolls and butter or garlic bread

Beef Lasagna \$8.25p

Please order in quantities of 10.

The traditional, layers of pasta, beef, cheeses and a marinara sauce - Please order in quantities of 10.

Vegetable Lasagna **V** \$7.95 pp

Please order in quantities of 10.

Layers of pasta, blended Italian cheeses, chopped garden vegetables and marinara sauce

Baked Penne Pasta **V** \$7.95pp

Penne pasta baked with a host of cheeses in a marinara sauce.

Baked Penne Pasta with Chicken \$ 8.95pp

Chunks of chicken breast dusted with parmesan and roasted with penne pasta, marinara sauce, ricotta and mozzarella cheese.

Lasagna Rolls **V** \$8.50 pp

Ricotta, mozzarella, thin sliced red pepper, carrot and yellow squash hand wrapped in pasta sheets, baked with a marinara sauce.

Stuffed Shells **V** \$7.95 pp (3pp)

Small shells stuffed with a blend of classic Italian cheeses spinach and basil and topped with marinara

Seafood Stuffed Shells \$10.25 pp (3pp)

Crab, shrimp and sea scallops, blended with ricotta cheese and seasonings topped with a red pepper Mornay sauce

Gourmet Macaroni and Cheese **V** \$7.95

Elbow macaroni with a blend of four creamy cheeses With peas and vegetable accents topped with an almond breadcrumb crust

## Warm Luncheon Entrees

Many of our dinner entrees are available in luncheon portions. Please check our dinner menu and ask us for pricing information.

## Cool Side Dishes

Tortellini Primavera Salad **V** \$3.95 pp

Tri-color tortellini pasta tossed in herbed Italian vinaigrette, dusted with parmesan cheese and mixed with slivers of fresh veggies.

Garlic Roasted Potatoes **G V** \$2.75 pp

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

Marinated Grilled Vegetables **G V** \$3.25 pp

Yellow squash, mushrooms and red pepper marinated grilled and cooled

Broccoli, Bacon and Sunflower Seed Salad **G**  
\$2.95 pp

Crisp broccoli and bacon tossed in slightly sweet creamy vinaigrette with toasted sunflower seeds

Fresh Fruit Salad **G V** \$3.25 pp \*in-season pricing

Melons, cantaloupes, grapes, berries and whatever fruit is at the peak of its season

Baby New Potato Salad **G** \$3.25 pp

A colorful array of roasted new potatoes tossed with olive oil, hard boiled eggs, fresh herbs and mixed greens topped with a roasted sweet red pepper and olive oil dressing

Sweet Potato Salad **G V** \$3.25

A wonderful balance of sweet and spicy are created with a combination of roasted sweet potato, red onions, crushed red pepper flakes tossed with a sweet apple vinaigrette



## Treats

Assorted Brownies \$1.50 pp

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

Assorted Cookies \$1.25 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

*Minimum order for 20pp. We will provide at least three of the following kinds of specialty cookies, 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 20pp. We will provide at least three of the following kinds of the following irresistible squares:*

*Strawberry Lemon Shortbread Bars, Tequila Lime Coconut Bars, Double Chocolate Brownies, Blondies, Blueberry Lemon Bars, Chocolate Pecan Bars*

## 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*

Canoli --miniature \$1.50 ea

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

## 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.*

## Beverages

### Hot Beverages

20 pp minimum

Coffee, Tea and Decaf \$1.95 pp

*Including tea bags, ½ and ½, sugar, artificial sweeteners, cups/mugs and use of airpots*

### Cold Beverages

10 pp minimum

Assorted Canned Sodas \$1.50 per 12 oz can

*An assortment of coke, diet coke and sprite.*

Spring Water or Sparkling Water \$1.50 per 16 oz

*Bottles of spring water or sparkling water*

Iced Tea \$ 1.95 per 16 oz bottle

*Bottled iced tea assortments including herbal decaffeinated iced tea*

### Juices

Assorted bottle juices @ \$2.25 pp

*Including Orange, Cranberry and Apple juices*

Cold Beverage Variety \$1.95 pp

*Canned or bottled soda, water, iced tea and juices*

*Need something different for a conference break or afternoon reception?*

### Hot Beverage Specialties

15 pp minimum (approx 1 gallon)

Hot Mulled Cider \$1.75 per 8 oz mug

*Warm cider, a cold weather treat!*

### Cold Beverages Specialties

15 pp minimum (approx 1 gallon)

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 \$2.25 per 8 oz glass

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

