



## Corporate Event Catering 2016-2017

2016 and 2017 bring fresh new menus with a fantastic amount of selections of Thyme & Seasons Catering fare. Familiar and classic menu items with a fresh twist, updated presentations and more emphasis than ever on flavors that combine beautifully from course to course will make your event even more memorable!

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.

Thyme & Seasons Catering includes the cost of all china, glass and flatware that is necessary for your event. For events where we are only dropping off and setting up the food we provide disposable wares. For larger events or when real china and glassware is needed, our professional and courteous staff is ready to serve you and your guests (typically 4 hr minimum). Each server is billed at an hourly rate of \$30 per hour (2016)\* and the number of servers that you need depends upon your menu, style of service and your guest count. There is not any additional gratuity or service charge.

Linens can be supplied by Thyme & Seasons. Flowers, décor, music and entertainment are personal decisions and we are happy to refer you to our preferred vendor list for these things. Our list includes the best in the business at many different price levels. You may select vendors that are not on the list but they may need to submit insurance or similar information before they can be approved.

We cannot provide the alcohol for beverages but we can guide you in your selection and we do provide bartenders and all necessary mixers, supplies and equipment for your beverages.

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

## *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. We have marked menu items with a – G - to help guide you in finding gluten free items on our menus*

### **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 menu 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.*



## 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.

### Beer and Wine Bar \$4.95 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 \$7.95pp

Non alcoholic beverages for client provided alcohol, beer and wine include unlimited Coke, Diet Coke, Sprite, Ginger Ale, Orange Juice, Cranberry Juice, Sour Mix, 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. Specialty 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 \$5.95 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!

Warm Cranberry Punch \$2.50 per 8 oz glass  
Mulled cranberry, apple cider and spices

## 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.

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

## 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 \$2.25 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

Sparkling Pear Punch \$2.50 per 8 oz glass  
A sparkling medley of pear nectar and lemon lime soda

**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\$4.95 pp

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

### 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

### 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

### 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

Fruit, Cheese and Vegetable Display V\$3.75 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.

Chicken Enchiladas \$1.95 ea  
Mini tortillas stuffed with roasted chicken, green chile salsa, Monterey jack cheese, jalapeños, sour cream and salsa

Hot Jalapeno Corn Dip  
\$57.50 for 3 quarts serves about 60  
A creamy blend of Monterey jack and cheddar combined with sweet corn and spicy accents of jalapeno peppers, chili powder and onion paired with tortilla chips for dipping

Chunky Guacamole \$3.25 pp  
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 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

## 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 \$4.25 pp  
Sliced Italian salamis and hams and wedges of marinated provolone presented with sliced French bread and breadsticks.

### Crostini Platter

Small serves about 25 \$95.00,

Large serves about 50 \$180.00

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 **V** \$1.95 pp

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

Panzanella Bruschetta **V** \$1.95 pp

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

Tapenade **V** \$39.50

Serves 25-30

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

Tri-color Tapenade **V** \$49.50

Serves 25-30

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

Rosemary Caramelized Onion Dip \$27.50

Served 25-30

Creamy and tangy caramelized onion and herb spread paired with homemade crostini crackers

**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

### Smoked Salmon Display \$3.95 pp

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

### Cocktail Shrimp **G** \$9.95 pp

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

### Swedish Meatballs \$1.95pp

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

### Bourbon Meatballs **G** \$1.95 pp

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

### Spicy Apple Glazed Meatballs \$1.95 pp

We provide 3 mini meatballs per person. The spicy apple glaze is the perfect balance of sweet and spicy.

### Smoked Meats Charcuterie Display \$4.95pp

With Smoked Trout, Country Pate and Salamis course mustards, chopped onions, pickles and capers Presented with pumpernickel and French Baguettes



## Individual Cold Hors D'oeuvres

*Some of these items are not suited to drop-offs  
They require last minute assembly by our staff.*

### **Steak Bruschetta with herbs and roasted red peppers \$3.25 ea**

Grilled flank steak served on cheesy grilled Italian bread with roasted red peppers and fresh herbs

### **Blackened Chicken \$1.50 each**

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

### **Buffalo Chicken Wonton Cups \$1.95 ea.**

Wonton cups filled with a spicy blend of chopped Buffalo style chicken and celery topped with crumbled blue cheese

### **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

### **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

### **Asparagus wrapped in prosciutto ham G \$2.50 ea**

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

### **Cheddar scone stuffed with ham & honey mustard \$1.75 each**

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

### **Bacon cups with deviled eggs G \$1.75 ea.**

Small bite sized cups of crisp bacon filled with deviled egg and garnished with chives

### **Charcuterie Cones G \$1.50 each**

Soppressata salami rolled with radicchio slaw, goat cheese and pine nuts

### **Smoked Salmon on pumpernickel \$1.95 ea**

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

### **Cocktail Shrimp G \$2.50 each**

Large peeled shrimp served with cocktail sauce and lemon

### **Spicy Shrimp Bruschetta \$2.75 ea**

Grilled spicy shrimp on a herbed bruschetta topped with tri-color mango salsa

### **Marinated shrimp in a snow pea G \$2.50 each**

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

### **Coconut Chile Shrimp Tostados \$2.25 ea**

with pineapple salsa and guacamole

### **Cornbread Crostinis V \$1.50 each**

Sliced corn bread topped with Boursin cheese and cranberry chutney

### **Sweet Potato Wonton Stars V \$1.75 ea**

Wonton shells filled with roasted seasoned sweet potato

### **Tomato, Basil and Mozzarella G V \$2.25 each**

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

## Individual Warm Hors D'oeuvres

*Some of these items are not suited to drop-offs  
They require last minute assembly by our staff.*

### **Miniature Beef Gyros** \$2.25 ea

Beef gyro stuffed in a mini pita with a cucumber sauce

### **Mini Meatloaf** \$2.50 ea

Homemade beef meatloaf baked in small muffins tins with a sweet tomato glaze and topped with whipped mashed potatoes

### **Mini Burgers** \$2.75 each

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

### **Black Bean and Chicken Spring Rolls** \$2.50 ea

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

### **Chicken Enchiladas** \$1.95 ea

Mini tortillas stuffed with roasted chicken, green chile salsa, Monterey jack cheese, jalapeños, sour cream and salsa

### **Chicken Saltimbocca** G \$2.00 ea

Roasted chicken breast wrapped with sage and prosciutto passed with an aioli sauce

### **Cashew Encrusted Chicken** \$2.00 ea

Skewers of chicken marinated in sake (Japanese rice wine) and encrusted in chopped cashews and served with an Asian sweet chili sauce

### **Chicken Sate** G \$1.75 ea

Asian marinated skewers of chicken passed with a peanut dipping sauce

### **Chicken Picatta with a lemon sauce** @\$1.95 ea

Lightly breaded skewers of chicken served with a classic picatta sauce for dipping of capers, lemon and butter

### **Blackened Chicken Quesadilla** \$1.75 ea

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

### **Miniature Maryland Crab Cake** \$1.95 ea

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

### **Mushrooms Stuffed with Crab Imperial** \$2.25 ea

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

### **Citrus Scallops** G \$2.75 ea

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

### **Sea Scallop wrapped in Bacon** G \$2.95 ea

Skewered sea scallops wrapped in bacon and broiled

### **Barbecued Shrimp** G \$2.95ea

Barbecued shrimp wrapped in bacon

### **Fish Tacos** \$2.50 ea

Pan fried tender white fish coated in panko bread crumbs stuffed in a mini flour tortilla and topped with pickled red cabbage and sirachi mayonnaise

### **Teriyaki Salmon Skewer** \$2.25 ea.

Bite sized pieces of Salmon tossed in a sesame, garlic, ginger and honey sauce and encrusted in black sesame seeds

### **Cubanito** \$2.25 ea

Traditional Cuban open face mini sandwich on grilled ciabatta bread brushed with olive oil and garlic topped with roast pork with pickles, melted Swiss cheese, and yellow mustard



## Individual Vegetarian Warm Hors D'oeuvres

*Some of these items are not suited to drop-offs  
They require last minute assemble by our staff.*

### **Mushroom Caps** **G** \$1.50 ea

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

### **Miniature Quiche** \$1.50 ea

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

### **Wild Mushroom Garlic and Thyme Bouchée** **V** @\$1.95ea

Puffed pastry cups filled with sautéed mushrooms and  
sour cream mixture

### **Bruschetta** **V** \$1.50 ea

Olive oil rubbed and toasted Italian bread topped with  
fresh chopped tomato, sundried tomato, garlic and basil  
and with melted fresh mozzarella cheese

### **Grilled Eggplant Bruschetta** **V** \$1.75 ea

Chopped grilled eggplant and Vidalia onion tossed with  
creamy parmesan on bruschetta toast points

### **Blue Cheese, Walnut and Pear Crostinis** **V** \$1.75 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

**Upside down mini-mushroom tartlets** \$1.95 ea  
Cremeni mushrooms sautéed with shallots and baked with  
gruyere cheese in a mini- puffed pastry tart shell

### **Brie and Pear Quesadilla** **V** \$1.50 ea

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

### **Fig, caramelized onion, goat cheese pizza** \$1.95ea

A thin crust pizza topped w/ figs, caramelized onions, goat  
cheese baked and drizzled w/ a balsamic glaze

### **Spinach Purses** **V** \$1.95 ea

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

### **Mini Margarita Pizza** **V** \$1.95 ea

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

### *Soup Shooters*

*A fun way to add great seasonal flavors to your event. For  
example, flavorful Gazpacho in July or zesty Curried  
Squash in the fall is a great accent to your menu.  
Select from any of our soups and we'll pass 'shot glass' size  
portions to your guests.*

*\$2.00 pp*



## 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 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 **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



## Green Salads

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

### **Roasted Acorn Squash and Burrata Salad G V**

\$5.50pp

A quarter of a baby acorn squash roasted with garlic butter and stuffed with salad greens, fresh burrata cheese and drizzled with balsamic dressing

### **Apple Salad G V**

\$4.95 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

### **Autumn Salad G**

\$4.95pp

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

### **Golden Beet and Blood Orange Salad G V**

\$4.95 pp

Served on a bed of greens with Chevre and sunflower seeds with a citrus honey Dijon dressing

*\*blood oranges are not available year round – Substitutions can be made with the best in season citrus*

### **Blackberry Salad G V**

\$4.95 pp \*seasonal availability

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

### **Caesar Salad**

\$4.25pp

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

### **Chopped Salad G V**

\$5.25 pp

Chopped romaine and salad greens tossed with slivers of carrots, red onion, cucumber, squash and tomatoes tossed with a creamy garlic dressing

### **Grilled Eggplant Salad G V**

\$5.25 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

### **Garden Salad G V**

\$4.25 pp

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

### **Italian Salad G V**

\$4.75 pp

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

### **Seasons Salad G V**

\$4.75 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**

\$4.75 pp

A spring 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

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

### **Spinach Salad V**

\$4.50 pp

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

### **Summer Salad G V**

\$4.50 pp

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

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

\$5.75 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

### **Winter Salad G V**

\$4.75 pp

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



## Warm Side Dishes *V*

Herbed Red Potato **G** \$2.50pp

Red potatoes tossed with a medley of herbs

Roasted Fingerling Potatoes **G** \$3.25

Fingerling potatoes with colorful tiny potato accents roasted in olive oil and cracked sea salt

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

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

Red Bliss Garlic Mashed Potatoes **G** \$2.95 pp

Red potatoes lightly mashed and tossed with buttery garlic and cream

Smoky Mashed Potatoes **G** \$3.25

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

Potatoes Au Gratin \$3.95 pp

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

Yukon Gold Potatoes **G** \$2.95pp

Tender and creamy Yukon gold potatoes lightly tossed in butter

Roasted Brown and Wild Rice **G** \$2.75pp

Brown and wild rice roasted with garlic and seasonings

Spanish Rice **G** \$2.75 pp

Sautéed white rice, saffron, tomatoes, garlic, red pepper, onion and seasonings

Chef's Choice Seasonal Veggies **G** \$2.95 pp

We will select the freshest vegetables of the season that complement your entrees

Heirloom Honey Bourbon Roasted Carrots **G** \$3.95 pp

Colorful young heirloom carrots roasted in a honey bourbon sauce.

Brussels Sprouts **G** \$3.25pp

Fresh Brussels sprouts roasted with apple, garlic and zesty balsamic is a great fall and winter side dish

Grilled Asparagus **G** \$3.75pp

Fresh asparagus grilled with olive oil and seasonings is a delightful room temperature side dish in the spring and summer

Grilled Green Beans \$3.50 pp

Market fresh green beans are lightly blanched and then grilled with thyme, lemon zest, and tossed with olive oil.

Summer Succotash \$3.50 pp

Our twist on this classic summer vegetable combination.

Locally grown fresh corn and lima beans are sautéed with chopped tomato, red peppers, onions fresh rosemary and butter  
*Seasonal availability*

Hearty Vegetable Kebabs *V* **G** \$2.95 each

Tomato, pepper, squash and onion grilled with an herbed glaze

Roasted Corn **G** \$3.00

Roasted corn accented with sweet peppers, parmesan and rosemary

Garden Vegetables **G** \$3.75 pp

A sauté of colorful yellow squash, carrots, red peppers and broccoli

Eggplant Parmesan \$ 3.25

Twin petite medallions of breaded eggplant pan fried and topped with chunky tomato sauce and melted fresh mozzarella

Vegetable Rings **G** \$3.95 pp

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

Sautéed Green Beans and Red Peppers **G** \$3.25 pp

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

Baby Acorn Squash **G**

\$3.50 pp \*seasonal pricing

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

Root Vegetable Gratin \$3.75

Thin sliced layers of sweet potato, butternut squash and rutabaga baked with a light cream sauce and topped with butter crumbs. *This is a new favorite!*

Grilled Butternut Squash Skewer **G** \$3.25 pp

Grilled smoke kissed butternut squash on a skewer  
Makes a nice plate presentation!

Roasted Winter Vegetables **G** \$3.50 pp

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



## Dinner Entrees

### Seafood Entree Suggestions

*In addition to these entrees, we work with many types of fish with great seasonal sauces and pairings. Pricing for some types of fish changes dramatically by the season so they aren't included in this packet. If you have interest in these items let us know and we will guide you to the best values by the season*

#### Horseradish Encrusted Salmon \$15.50

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

#### Mediterranean Salmon **G** \$15.50

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

#### Imperial Stuffed Flounder \$21.25

Crab imperial stuffed flounder served with an imperial sauce

#### Crab Cakes \$18.25 \*market price can vary

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

#### Roasted Grouper with Mornay Sauce \$18.00

Pan seared and roasted fresh grouper served with a flavorful light cheese sauce.

### Meat Entree Suggestions

#### Medallions of carved Beef Tenderloin

\$19.95(6oz) or \$28.50(8oz)

6 oz of carved beef tenderloin roasted to perfection, topped with your choice of béarnaise sauce, a portabella mushroom gorgonzola sauce **G** or a four peppercorn cognac sauce, red wine & juniper berry sauce.

#### Braised Short Ribs \$18.95

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

#### Tuscan Pork Loin \$14.25

Pork loin stuffed with spinach, pancetta, peppers and pine nuts sliced into roulades and topped with an smoky red pepper cream sauce

### About Entree pricing:

All entrees are priced as a single 6oz entrée. Most entrees are 6 oz but 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

#### Polenta Vegetable Torte **V** \$10.95

Cheesy polenta baked with yellow squash, zucchini, mushrooms, peppers and cherry tomatoes

#### Vegetable Lasagna Rolls **V** \$10.75

Spinach and fresh garden vegetables layered with a blend of ricotta and mozzarella cheeses rolled in pasta sheets presented in twin roulades

#### Stuffed Shells **V** \$9.25 pp

Filled with a blend of Italian cheeses, spinach and basil baked with a chunky tomato sauce (4 pp)

### Vegan Entrée Suggestions **V**

#### Zucchini with Chickpea and Mushroom Stuffing

*Vegan* \$11.75

Small zucchini squash halves hollowed and stuffed with deliciously seasoned chick peas and mushrooms, served with a roasted tomato sauce

#### Baby Acorn Squash **G Vegan** \$10.50

Twin acorn squash halves overstuffed with autumn vegetables caramelized with brown sugar and olive oil

#### Eggplant Rollatini **G Vegan** \$12.50

Thinly sliced eggplant rolled and baked with a chick pea puree, sautéed spinach and mushrooms topped with a chunky tomato basil sauce. 4 served as an entrée.



## Chicken Entree Suggestions

### Chicken Caponata **G**

\$15.75 8 oz.

Twin breasts of chicken, marinated in white wine and garlic grilled and topped with a Caponata sauce of roasted eggplant, tomato and capers.

### Fico Pollo **G**

\$14.00

Boneless breast of chicken stuffed with tart apple, cranberries and feta cheese and topped with a rustic sauce of figs and a balsamic glaze.

*This is a delightful autumn and winter selection*

### Pomodore Pollo **G**

\$16.25 8 oz.

A traditional Italian entrée of pan seared twin breasts of chicken topped with sundried tomatoes, chevre and spinach served with a buttery white wine sauce

### Chicken and Scallop Francese

\$17.50

Lightly breaded and pan seared chicken breast napped with a lemon beurre blanc and topped with two jumbo grilled scallops garnished with slivered toasted almonds

### Chicken Picatta

\$15.50 8 oz.

Pan seared flour dredged twin breasts of chicken served with a classic picatta sauce of capers, lemon and butter

### Chicken Marsala

\$15.50 8 oz

Pan seared flour dredged twin breasts of chicken served with a rich mushroom and Marsala wine sauce

### Chicken Prosciutto

\$13.25

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

### Chicken Galantine **G**

\$12.50

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

### Chicken Chesapeake

\$15.50

Chicken layered with crab imperial, rolled, sliced and topped with a béarnaise

### Brandied Mushroom Stuffed Chicken **G**

\$12.50

Chicken layered with mushrooms, rolled and napped with a brandied mushroom



## Buffet Platters

### Whole Carved Tenderloin \$225.00 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 **G** and fresh bakery rolls.

### Southwestern Grilled Flank Steak **G** \$9.55pp

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 **G**

\$95.00 each (serves 15-18)

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

### Nut Encrusted Breast of Turkey

\$105.00 (each serves 10-15)

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

### Chicken Cannelloni \$9.50 pp (approx. 4 oz pp)

Sliced roasted chicken, spinach leaves and a blend of ricotta, feta and mozzarella cheeses wrapped in pasta and baked in a marinara sauce

### Stuffed Shells \$6.95 pp (3pp)

Large shells stuffed with a blend of classic Italian cheeses and topped with marinara

### Seafood Stuffed Shells \$10.25 pp (3pp)

Large shells stuffed with crab, shrimp and sea scallops, blended with ricotta cheese and seasonings topped with a red pepper Mornay sauce

### Whole Poached Salmon **G** \$225.00 each

An impressive entree for 30-45 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

### Spinach and Herb Stuffed Turkey

\$105.00 each (serves 10-15)

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

### Crab Cake

\$8.95 ea (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 **G**

\$225.00 each (serves 40-45)

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

### Cranberry-Orange Glazed Ham **G**

\$240.00 each (serves 40-45)

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

### Southern Ham **G**

\$295.00 each (serves up to 40)

Well seasoned whole shank bone in ham is chef carved and served with Bourbon Mustard Sauce, corn bread and biscuits

### Apricot Glazed Pork Loin \$125.00 each **G**

(Loin serves 15-18)

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

### Tuscan Pork Loin \$ 110.00 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

### Smoky Grilled Pork Loin **G**

\$115.00 each (serves 15-18)

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

### Slow Roasted Pork Loin

\$115.00 each (serves 15-18)

Medallions of slow roasted pork loin over thyme basted mushrooms, topped with fresh herb and cashew gremolata

## Station Style Menus

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

### **Carving Station G**

**Select your favorite combination** for \$10.75pp

Select two (2), top rounds of beef, Virginia baked ham, herbal roasted turkey, apricot glazed pork loins, or smoky grilled pork loin 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 \$225.00 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**

\$315.00 each (serves 50 as sandwiches)

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

#### **Southern Ham G**

\$295.00 each (serves up to 40)

Well seasoned whole shank bone in ham is chef carved and served Bourbon Mustard sauce, corn bread and biscuits

#### **Herbal Roast Breast of Turkey**

\$95.00 each (serves 15-18)

Whole turkey breast encrusted with herbs and served with a fruited chutney

**Nut Encrusted Breast of Turkey \$105.00 each (serves 10-15)**

Turkey breast encrusted with crispy nuts roasted & served with a raspberry sauce

#### **Smoky Grilled Pork Loin G**

\$115.00 each (serves 15-18)

Pork Loin rubbed with traditional southern spices grilled to perfection and lightly brushed

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

### **Seafood Stations**

**Shrimp and Scallop Scampi** **G** \$14.50 pp  
Large shrimp and sea scallops sautéed in  
a butter, lemon and white wine sauce  
served with white rice

### **Whole Salmon Presentations**

**Classic Whole Poached Salmon** **G**  
\$225.00 ea

An impressive entree for 30-50 guests.

Whole Salmon deboned, poached,  
chilled, presented with its head on and  
dressed with cucumber scales. Served  
with a dill cream cheese sauce

### **Taco Station**

**\$ 8.50 pp 2 per person**

Soft Tortillas loaded with your choice of seasoned  
fillings. Toppings include lettuce, tomato, shredded  
cheese, salsa, sour cream and guacamole. Served  
with Spanish rice and black beans.

**Tacos** - Ground beef or strips of grilled  
chicken or a combination of both.

**Flank Steak Taco** \$ .75 each additional.  
Stuffed with seasoned grilled flank steak

**Southwestern Taco** \$ .50 each additional.  
Stuffed with a medley of delicious black  
beans, apples, potatoes and cumin and  
corn

**Shrimp Taco** \$.95 each additional.  
Sautéed chipotle seasoned chopped shrimp

*A fun accent for a station!*

**Mashed Potato Bar** **G**

\$3.50 pp

*White mashed potato with toppings to include sour cream, cheddar  
cheese, bacon & chives*

*Presented in martini glasses!*

## Crepes Station

*Fresh crepes are pre-made and chef filled at the crepes station. The filled crepes are placed in hot chafing dishes to quickly service your guests. You can offer two or more of one kind or your favorite combination of two crepes at this station.*

**Crêpes De Mere \$12.75** (2) per person- These tender crepes are chef filled with a mélange of shrimp and crabmeat in a creamy Newburg sauce.

**Chicken and Mushroom Crêpes \$9.75** (2) per person- These crepes are filled with creamy mixture of chicken, mushrooms, onion and spinach. The crepes are topped with mushroom florentine sauce.

**Buffalo Chicken Crepes \$9.95** pp (2) per person- These crepes are filled with chicken tossed with Buffalo style hot sauce, honey, lime and celery and topped with smooth and creamy blue cheese sauce

**Southwestern Crepes V \$8.95** (2) per person- Crepes stuffed with a nicely spicy mixture of black beans, tart apples, potatoes and cumin napped with a light corn sauce

## Sauté Stations

**Chicken Stir-Fry G \$9.25** pp  
Woks of chicken and fresh chopped vegetables are chef stir-fried in aromatic Asian oils and tossed with white rice

**Garlicky Beef and Bean Stir-Fry G \$10.50**pp-  
Thin strips of sirloin stir fried in a garlicky lime soy sauce tossed with fresh green beans, corn and seasonal vegetable accents served over white rice.

**Tenderloin Tips G \$13.50** pp  
Tender beef tips sautéed with mushrooms, green peppers and onions

**Paella Station G \$13.00** pp  
Flavorful Spanish dish prepared with smoked chorizo, shrimp, chicken, peas, peppers and onions with saffron rice classically presented in a large copper Paella pan

## **Pasta Station**

**Select your favorite combination for \$10.75pp**

### **Your selection of two pastas**

cheese tortellini                  fusilli  
tri-color rotini                      penne  
small shells                          bow tie  
   orichette

### **With your selection of two sauces**

Alfredo – heavy cream, parmesan, garlic V

Amatriciana- Tomato, garlic, onion, pancetta

Basil pesto – fresh basil, garlic, olive oil, parmesan V

Cacio Pepe –Heavy cream, white wine spinach, parmesan, fresh ground pepper V

Caponata– roasted eggplant, tomato and capers sauce V

Marinara –a classic tomato sauce V

Pesto Alfredo - heavy cream, fresh basil, parmesan, garlic V

Provençal Sauce -Fresh chopped tomatoes, artichoke hearts black olives and yellow squash V

Puttanesca- rustic spicy tomato, olive, onion, red pepper flakes V

Ragu Alla Bolognese – Tomato, ground beef, soffritto, heavy cream, fresh basil

Sautéed creamed corn sauce with wilted tomatoes and arugula V

Vodka sauce – tomato, cream, parmesan, butter, vodka V

**The pastas are served with Caesar Salad, crisp romaine, home-baked croutons, fresh parmesan and black pepper and our own Caesar Dressing, and Garlic Bread.**

### **Consider the following upgrades:**

Large cheese Ravioli \$1.25 pp additional V

Marinara with Andouille Sausage \$2.25 pp additional

Classic marinara with roasted Andouille Sausage

Strips of Grilled Chicken \$1.75 pp additional added to any of our sauces

Seafood Alfredo \$2.25 pp additional

Creamy Alfredo sauce with crabmeat and shrimp

Bari Bari \$2.00 pp additional

Sweet Italian Sausage, broccoli rabe, white wine, butter and sage

## Dessert, Treats and Sweets Menu

### Cakes

**Chocolate Bourbon Pecan Cake**  
\$39.00 serves 12

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

**Double Chocolate Cake \$39.00**  
serves 12

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

**Angel Food Cake \$39.00 Serves 12**  
*A layered light moist white cake with whipped cream and a crown of fresh strawberries*

**Flourless Chocolate Torte G \$39.00**  
Serves 12

*Rich bittersweet chocolate kissed with a hint of coffee, covered in chocolate ganache and sliced almonds*

**Chocolate Strawberry Shortcake**  
\$39.00 serves 12

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

**Lemon Bundt Cake \$39.00 serves**  
12

*A tall luscious lemon cake with a sweet blueberry filling spilling over the top*

**Carrot Cake \$39.00 serves 12**

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

**Brown Butter Pumpkin Cake**  
\$39.00 serves 12

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

### Tarts

\$42.00 serves 12

**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*

**Coconut Custard Tart**

*Creamy custard with sweet coconut baked in a tart shell*

**Apple and Almond Tart**

*Roasted apple and almond accented filled tart shell.*

### Cheesecakes

\$45.00 serves 12

**Traditional Plain Cheesecake**

*Or thin and rich*

**Key Lime Cheesecake**

**Pumpkin Cheesecake**

**Chocolate Cheesecake**

### Fresh Pies

\$24.00 serves 8

**Cinnamon Apple Pie**

*Simply classic*

**Apple Walnut Cranberry Pie**

*Delightfully sweet and tart*

**Peach Pie with Blueberries**

*Delicious peaches with a blueberry pop!*

**Blueberry Crumb Pie**

*An explosion of blueberries with a crisp cinnamon crumb topping*

**Cherry Almond Pie**

*Sweet tart cherries baked with a crunchy almond crumb topping*

**Pumpkin Pie**

*A cool weather classic*

**Lemon Meringue Pie**

*Light as air meringue over tangy lemon filling on a flakey pastry case*

**Pecan Pie \$28.00**

*Rich and delicious*

### Petite Treats

**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*

**Cookies and Brownies \$1.50 pp**

*A variety of freshly baked cookies and brownies*

*baked in smaller sizes*

**Cannoli miniature \$1.50 ea**

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

**Mini Mousse Cups G \$2.00 ea**

*Decadent chocolate, vanilla and raspberry mousse cups in cutely garnished individual mini cups*

### Treats

**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*

**Mini Whoopie Pies (min order 50)**  
\$1.95

**Add a touch of Lancaster County tradition!**

**An assortment of smaller sized whoopee pies. Chocolate or red velvet with vanilla filling or pumpkin with cream cheese filling**



