

THYME & SEASONS

CATERING



2024-2025 MENU

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the knot
Best of
Weddings
2024

the knot
BEST OF
WEDDINGS
HALL OF FAME

WEDDINGWIRE
COUPLES' CHOICE
AWARDS®
★★★★★
2024



Your Culinary Canvas: Customized Menus and Service for Memorable Moments

The 2024-2025 season brings fresh, updated menus to Riverdale Manor, featuring Thyme & Seasons Catering's classic dishes with modern twists, enhanced presentations, and a focus on cohesive flavors. This packet offers a range of menu options tailored to your event's style, whether seated, buffet, or station service.

- **Seated Served Meal:** Ideal for formal events, this classic style requires minimal floor space and accommodates guests of all abilities. Meals are pre-selected by guests in advance, based on your invitation. Salads, entrees, and desserts must be provided for 100% of guests, while hors d'oeuvres can be planned for 75% of guests if you include at least one stationary hors d'oeuvres display and three passed options. This style of service is great for maximizing space.
- **Buffet:** Buffets allow for greater variety but need more room. Buffets require at least three entrées and two side dishes and must account for 100% of your guests. Since more food and staff are necessary, buffets generally cost more compared to other service styles.
- **Stations:** Station-style meals offer the broadest variety and encourage a more social atmosphere. At least three stations, each featuring one entrée with accompaniments, are recommended. Like seated meals, stations typically require food for 100% of guests, but they offer flexibility in portion sizes and presentation. Station service can also help optimize floor space.

Combinations of these styles, such as a served salad followed by a buffet or a seated meal with a dessert station, are popular for customizing your reception. While cost differences between seated and station service are generally small, buffets tend to require more food and staffing.

Additional Details:

China, glassware, and flatware are included, with modest charges for items not provided by Thyme & Seasons, such as champagne toasts or wedding cakes. Servers are billed at \$36 per hour, with the number of servers needed based on your menu, guest count, and service style. There are no additional gratuity or service charges.

Linens start at \$19 per tablecloth and \$0.50 per napkin, with many options for patterns, textures, and colors to suit your theme. We can also refer you to our preferred vendors for flowers, décor, and entertainment, though outside vendors may need to submit insurance.

Thyme & Seasons does not provide alcohol but offers bartending services, mixers, and necessary supplies. Please note that no outside food or beverages are allowed at Riverdale Manor without permission.

Important: Pricing in this packet is based on current information and may change. Thyme & Seasons reserves the right to accept or reject menus to ensure they meet our standards and your guests' needs.

DIETARY KEY | (GF) GLUTEN FREE | (DF) DAIRY FREE | (V) VEGETARIAN | (VE) VEGAN | (CN) CONTAINS NUTS

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BAR & BEVERAGE

Bar Service

Bar set-ups include ice, glassware or disposables, napkins, straws, and more to accompany client-provided alcohol. Bar service is limited to five hours, and we may restrict alcohol service at any time. Shots, shooters, and spirits on the rocks are prohibited. All alcohol must be served by our bartenders or managers. If no alcohol is provided, we will increase the quantity of other beverages. We offer the following bar set-up styles:

BEER AND WINE BAR | \$6.75 pp

Nonalcoholic beverages for client provided beer and wine include unlimited Coke, Diet Coke, Sprite, Ginger Ale, and includes: Coffee and Decaf Station

Add a specialty drink or two! (cost varies by ingredient)

Pre-mixed spirit-based cocktails require the purchase of the Full-Service Bar or a specialty drink upcharge

FULL-SERVICE BAR | \$9.75 pp

Nonalcoholic beverages for client-provided spirits, beer, and wine include unlimited Coke, Diet Coke, Sprite, Ginger Ale, orange juice, cranberry juice, pineapple juice, sour mix, tonic water, club soda, simple syrup, lemons, limes, oranges and maraschino cherries and includes: Coffee and Decaf Station

SODA AND PUNCH BAR | \$10.95 pp

Coke, Diet Coke, Sprite, Ginger Ale, and bowls of citrus punch. Iced tea may be substituted for sodas or punch and includes: Coffee and Decaf Station

Beverages

These beverages complement your menu and festivities. They are offered in limited quantities per guest but can be purchased in bulk for select guests.

COFFEE & DECAF STATION | \$3.50 pp

Including cream, sugar, sweeteners, coffee mugs, and use of urns. Hot tea available upon request

INTERNATIONAL COFFEE STATION | \$4.25 pp

Two freshly brewed coffees from around the world and Colombian decaf, with bowls of whipped cream, flavored syrups, shaved chocolate, powdered sugar, nutmeg, cream, milks, and sweeteners

SEATED COFFEE SERVICE | \$4.95 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

SPARKLING CIDER TOAST | \$1.95 per glass

Sparkling cider served in champagne flutes for toasting



Seasonal Beverages

COLD WEATHER

POINSETTIA MIMOSA PUNCH | \$2.95 | 8 oz glass
Cranberry juice and grenadine splashed
with orange juice and sparkling with cider!

HOT MULLED CIDER | \$2.95 | 5 oz mug
Warm cider, a cold weather treat!

HOT CHOCOLATE | \$3.95 | 5 oz mug
Rich, classic, real cocoa is always welcoming

Specialty Drinks!

Specialty Drinks are a great personal accent to
add to your wedding. Fun, colorful, seasonal
and
tasty cocktails are a budget-friendly way to
expand your bar offerings.
Ask for our suggestions list

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

WARM WEATHER

SPARKLING PEAR PUNCH | \$2.95 | 8 oz glass
A sparkling medley of pear nectar and
lemon lime soda

CITRUS PUNCH | \$2.95 | 8 oz glass
A blend of citrus juices, sparkled with soda,
and topped with fresh fruit garnishes

CLASSIC LEMONADE | \$2.75 | 8 oz glass

BLUEBERRY LEMONADE | \$3.25 | 8 oz glass
Freshly made lemonade with a
wonderful infusion of fresh blueberry juice

ICED TEA | \$2.25 | 12 oz glass
Fresh brewed iced tea, served unsweetened
with lemon and sweeteners. Decaf is
optional

ICED COFFEE | \$2.95pp
Chilled coffee and condiments



HORS D'OEUVRES DISPLAYS & PLATTERS

Hors D'oeuvres Displays & Platters

INTERNATIONAL CHEESE BOARD (V, GF) | \$6.25 pp

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

FRUITED BRIE (V) | \$47.25 | Serves 25

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

MASHED POTATO BAR (GF) | \$4.95 pp

White mashed potatoes with toppings to include sour cream, cheddar cheese, bacon and chives
Presented in martini glasses

CRISPY TATER TOT BAR (GF) | \$3.95 pp

Load up crispy tater tots with toppings to include sour cream, cheddar cheese, bacon, chives & ketchup

HOLIDAY CHEESE BOARD (V, CN, GF) | \$89.50 | Serves 25-30

Domestic cheeses arranged in ready-to-eat slices, garnished with fresh fruit, nuts, pralines, crackers*, and French bread* make a nice hors d'oeuvres accent

This also may be prepared in larger quantities

HUMMUS TRAY (GF, DF, VE) | \$79.50 | Serves 25-30

A combination of classic smooth and creamy garbanzos with garlic, olive oil, and tahini, and a roasted red pepper hummus accented with sliced fresh vegetables and seasoned pita chips*

FRUIT, CHEESE, & VEGETABLE DISPLAY (GF, V) | \$4.25 pp

A harvest of the season's freshest fruits and vegetables vividly displayed, served in bite size pieces with a bounty of cubed domestic cheeses, and complemented by dips and crackers*

VEGETABLE TRAY (GF, VE) | \$82.50 | Serves 25-30

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

COCKTAIL SHRIMP (GF, DF) | 3 pp | \$7.95 pp

Large peeled steamed shrimp, served with cocktail sauce and lemon



Raw Bar (DF, GF)

A fun interactive station where our chefs hand-shuck

RAW EASTERN BAY OYSTER | \$3.25 each
| 3 dozen min.

Our seafood suppliers advise on the best seasonal oysters available throughout the year

STEAMED LITTLE NECK CLAMS | \$1.95 each
| 4 dozen min.

Delightful and flavorful
-AND-

CHILLED SHRIMP | \$2.25 each | 3 dozen min

ACCOMPANIED BY

Pickled Slaw | Lemon wedges | Drawn butter*
Chesapeake-style cocktail sauce

ENHANCEMENT OPTION

BLUE CRAB CLAWS | +\$3.95 pp

Slider Bar

Select 3 | 2 sliders pp | \$5.25 pp

PULLED PORK

Bite-size rolls packed with slow roasted pork
in a house made barbecue sauce
topped with fresh coleslaw

MINI BURGERS

Fun micro beef cheeseburgers on bite-size rolls
with lettuce, tomato, and ketchup

BUFFALO CHICKEN

Shredded roasted chicken tossed in
buffalo hot sauce and topped
with slivered celery
and blue cheese crumble
on a bite-size roll

PORTABELLA BURGERS (V)

Portabella burgers
with tomato aioli and Jack cheese
served on a bite-size roll

Meatballs! Meatballs! Meatballs!

3 pieces pp | \$3.95 pp | Select 1

SWEDISH MEATBALLS

Classic mini meatballs in a flavorful
sour cream sauce

HONEY GARLIC MEATBALLS

Mini meatballs in a sweet and savory
honey-roasted garlic sauce

BOURBON MEATBALLS

Mini meatballs in a sweet and tangy
pineapple, chili, & bourbon sauce

HONEY SRIRACHA MEATBALLS

Meatballs tossed in a sweet and spicy
honey sriracha glaze with a hint of sesame

Quesadilla Bar

Assorted Grilled Quesadilla Wedges
2 pieces pp | \$4.50 pp | Select 3

BLACKENED CHICKEN QUESADILLA

Wedges of grilled tortillas stuffed with blackened chicken,
chunky guacamole, and melted cheddar,
with a cilantro sour cream dip

SHREDDED BEEF QUESADILLA

Slow-roasted Cuban style beef that
is shredded, and topped with pickled onions,
and melted Monterey Jack cheese

BLACK BEAN QUESADILLA

Black beans, avocado and jack cheese

SPINACH AND MUSHROOM

Fresh spinach, roasted red pepper, and sliced mushrooms
grilled with Swiss cheese in a tortilla
with a tomato concasse

*Corn tortillas can be substituted to make these gluten free



Dim Sum

Dim sum is a range of small Cantonese dishes
2 pieces pp | \$4.75 pp | Select three

BEEF BAO BUNS (DF)

Ribeye steak, shaved thin and finished with a house-made ginger soy bulgogi marinade
Served on mini bao buns,
topped with sesame seeds and scallions

TOFU BITES (DF, GF, VE)

Pan fried tofu
glazed with a sweet and savory hoisin sauce

DUMPLINGS (DF)

Steamed chicken lemongrass dumplings
served with tamari dipping sauce

VEGGIE SPRING ROLLS (DF, GF, VE)

Deep fried vegetable and cabbage spring rolls
served with sweet thai chili dipping sauce

CHICKEN YAKITORI (GF, DF)

Marinated grilled skewers of
chicken thigh and scallions

Spring Roll Bar (DF)

Assorted Spring Rolls | \$5.50 pp | Select three

BLACK BEANS & CHICKEN SPRING ROLLS

Split spring rolls of chicken, black bean,
and hummus with a Caribbean jerk sauce

VEGETABLE SPRING ROLLS (V)

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

PULLED PORK SPRING ROLL

Split spring rolls of pork, pickled red onion
with a sweet chipotle BBQ sauce

CUBAN SHREDDED SPRING ROLL

Split spring rolls of slow roasted Cuban style
pulled beef with pickled red onion

From the Southwest

SKILLET TACO DIP | \$55.00 | Serves 25

Seasoned ground beef, black beans, tomatoes, cheddar cheese, queso and cilantro baked in a large cast iron skillet
Served with sour cream and corn tortilla chips

CHUNKY GUACAMOLE (GF, VE) | \$85.00 | Serves 25

Fresh charred corn, roasted red pepper, chunky avocado, and seasonings; served with seasoned corn tortilla chips

TOMATO SALSA (GF, VE) | \$19.95 | Serves 20

Traditional chopped tomato, onion, chili peppers, lime and cilantro served with corn tortilla chips

MANGO & BLACK BEAN SALSA (GF, VE) | \$24.95 | Serves 20

Chopped mango, black beans, tomato, cilantro served with corn tortilla chips

TRIPLE FRUIT SALSA (GF, VE) | \$29.50 | Serves 20

Pineapple, mango and kiwi with peppers and cilantro served with corn tortilla chips

Warm Dips

CRAB & ARTICHOKE FONDUE | \$95.00 for 3 qts. | Serves 50

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

SWISS CHEESE & ARTICHOKE DIP (V) | \$60.50 for 3 qts. | Serves 50

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

MUSHROOM & GOUDA FONDUE (V) | \$60.50 for 3 qts | Serves 50

A large cast iron skillet filled with a creamy blend of Gouda cheese and cremini mushrooms, paired with French bread cubes

HOT JALAPENO CORN DIP (GF, V) | \$60.50 for 3 qts | Serves 50

A creamy blend of Monterey jack and cheddar, with sweetcorn, spicy jalapeno peppers, chili powder and onion. Paired with corn tortilla chips for dipping



Tapas Bar

Tapas are a sophisticated variety of Spanish appetizers
2 pieces pp | Select three kinds | \$5.50 pp

FLAUTAS

Slow-cooked beef and cheeses wrapped in a flour tortilla and pan-fried golden brown served with harissa dipping sauce

PATATAS BRAVAS (DF,GF)

Toasted fingerling potatoes served with spicy aioli

CHORIZO FLATBREADS (DF)

Flatbread topped with pureed garbanzos, tomato, onion, and slivered chorizo

PORK BELLY- BARRIGA DE CERDO (DF, GF)

Tender morsels of pork belly, dry marinated with herbs and spices and pan fried

GAMBAS AL AJILLO (DF)

Juicy jumbo shrimp simmered in a garlic olive oil sauce served with French Bread

Nacho Bar (GF)

| \$5.95 pp

Individual boats of corn tortillas with your choice of velvety melted cheddar, and savory beef chili including chef-selected toppings such as guacamole, salsa, sour cream, black beans and jalapenos...etc.

Grilled Flatbread Pizza Bar

2 pieces pp | \$4.25 pp

PROSCIUTTO AND PARMESAN,
ROASTED VEGETABLES WITH BASIL PESTO (V),
TOMATO BRUSCHETTA AND ARUGULA (V),
all with marinara and mozzarella

ANTIPASTO PLATTER | (GF) | \$5.95pp

Sliced Italian salamis and hams, wedges of marinated provolone, and olives presented with sliced French bread* and breadsticks*

CROSTINI PLATTER | (V, CN) | \$99.50 | Serves 25

A handsome display of fresh Mediterranean cheeses, including gorgonzola, brie, and feta, with roasted seasoned almonds, walnuts, roasted red pepper, spiced caramelized onion jam, olives, cherry tomatoes, and assorted toasted crostini

PANZANELLA BRUSCHETTA (V) | \$59.50 | Serves 25-30

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

MARINATED OLIVES & ARTICHOKES (GF, DF, VE) | \$75.50 | Serves 25-30

Roasted black and green olives and artichoke hearts marinated in olive oil and Italian herbs

MEDITERRANEAN BRUSCHETTA BAR (VE) | \$7.95 pp

Homemade hummus, eggplant spread, pickled cucumbers and onions, white bean salad, lentil tabbouleh, grape leaves, and mushroom pate. served with seasoned pita

TAPENADE (VE) | \$45.50 | Serves 25-30

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

TRI-COLORED TAPENADE (V) | \$52.50 | 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 (V) | \$60.50 for 3 qts | Serves 25

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

BUILD YOUR OWN BRUSCHETTA BAR | \$8.95 pp

Fresh mozzarella, shaved parmesan, brie, smoked salmon and trout, prosciutto ham, salami, pancetta, and arugula, paired with corn slaw, marinated cannellini beans, arugula pesto, basil pesto, caramelized balsamic onions, sun dried tomatoes, roasted peppers, and tapenade; served with grilled homemade bruschetta



TRAY-PASSED HORS D'OEUVRES

Cold Tray-Passed Hors D'oeuvres

TOMATO, BASIL, & MOZZARELLA (GF, V) | \$2.50 each
Marinated fresh mozzarella cheese wrapped with a basil leaf
and skewered between a split cherry tomato

SWEET POTATO WONTON STARS (V) | \$2.25 each
Crispy fried wonton shells filled
with roasted and seasoned sweet potato

AUTUMN BRUSCHETTA (V) | \$2.95 each
Whipped goat cheese on toasted French bread
with butternut squash, cranberries, maple syrup with sage

SUMMER BRUSCHETTA (V) | \$2.95 each
Whipped goat cheese on toasted French bread
with summer tomatoes, basil and balsamic



Warm Tray-Passed Hors D'oeuvres

MINI BURGERS | \$3.25 each
Fun micro beef cheeseburgers on biscuit rolls
with lettuce, tomato and ketchup

MINI BEEF EMPANADAS (DF) | \$2.95 each
Ground beef with sautéed vegetables stuffed
into puff pastry crescents and baked golden brown

MINI MEATLOAF | \$2.95 each
Homemade beef meatloaf baked in mini muffin tins
with a sweet cranberry-tomato glaze and topped
with whipped mashed potatoes

CASHEW-ENCRUSTED CHICKEN (CN, DF) | \$2.95 each
Skewers of chicken marinated in Sake
and encrusted in chopped cashews,
served with an Asian sweet chili sauce

CHICKEN SALTIMBOCCA (GF, DF) | \$2.50 each
Roasted chicken breast
wrapped with sage and prosciutto,
passed with red pepper aioli

Warm Tray-Passed Hors D'oeuvres

SEA SCALLOP WRAPPED IN BACON (GF, DF) | \$3.95 each
Skewered sea scallops wrapped in crispy bacon

CITRUS SCALLOPS (GF, DF) | \$3.75 each
Sea scallops flame-broiled in a citrus sauce
and served on the half shell

COCONUT-CRUSTED AHI TUNA (GF, DF, CN) | \$3.25 each
Seared skewered cubes of Ahi tuna encrusted in coconut
passed with a lemongrass peanut sauce and tropical salsa

FISH TACOS | \$3.75 each
Pan-fried panko-breaded white fish stuffed
in a mini flour tortilla, topped with pickled red cabbage
and a honey sriracha aioli

MINIATURE MARYLAND CRAB CAKE (DF) | \$3.95 each
A perfect blend of Maryland crab
and old bay seasoning, broiled
and passed with Chesapeake cocktail sauce

OYSTER PO' BOY | \$3.75 each
Breaded oyster, fried and
served open-face on a traditional baguette
with a Cajun-inspired remoulade slaw

CHICKEN DUMPLINGS (DF) | \$2.50 each
Seasoned chicken dumplings, steamed and served
with a seasoned soy sauce

CHICKEN SATAY (GF, DF, CN) | \$2.50 each
Thai-inspired chicken skewers
passed with a peanut dipping sauce

CHICKEN ENCHILADA CUPS (GF) | \$2.50 each
Mini corn tortillas baked with roasted chicken, green chili salsa,
Monterey jack cheese, jalapeños, sour cream, and salsa

CUBANITO | \$2.50 each
Traditional Cuban open-face mini sandwich on grilled bread
topped with roast pork, ham, house-made pickles,
melted Swiss cheese, and yellow mustard



Warm Tray-Passed Hors D'oeuvres

VEGETABLE SPRING ROLL (VE) | \$2.75 each
Fresh vegetables in spring roll wrappers, split
and served with an apricot mustard sauce

SAMOSAS (V) | \$2.75 each
A curried mix of peas, potato, carrots, and onion baked
in flaky puffed pastry served with a yogurt mint sauce

SPANAKOPITA WEDGES (V) | \$2.50 each
Spinach and feta cheese chopped and seasoned
baked in a phyllo pocket

RAVIOLI BITES(V) | \$2.50 each
Breaded and pan fried, cheese filled raviolis
passed in a tangy marinara dipping sauce

NASHVILLE HOT CAULIFLOWER BITES (V, GF) | \$2.50 each
Chef- seasoned, battered and fried cauliflower bites tossed in
buffalo sauce and served with creamy ranch dressing

SWEET POTATO TOSTADA (VE, GF) | \$2.50 each
Mini corn tostada cups filled with a creamy
sweet potato and pineapple mash
with a lime pickled cabbage and tropical salsa

MINI BLACK BEAN ENCHILADAS (GF, V) | \$2.50 each
Mini corn tortillas baked with black beans, refried beans,
enchilada sauces, green chilis and Monterey cheese

MUSHROOM CAPS (VE, CN) | \$2.50 each
Fried shallots, garlic, winter herbs, panko breadcrumbs
and pine nuts roasted in mushroom caps

MINIATURE QUICHE | \$2.50 each
Wedges of spinach, tomato, mushroom and feta baked
with a classic egg mixture on pie crust

SUN DRIED TOMATO BRUSCHETTA (V) | \$2.50 each
Toasted Italian bread drizzled with olive oil and topped
with fresh chopped tomato, sun-dried tomato, garlic,
and basil, with melted fresh mozzarella cheese

TOMATO SOUP SHOOTERS (V) | \$3.50 each
A 'shot glass' size portion of tomato parmesan soup
served with mini grilled cheese Sandwich wedge

QUINOA ZUCCHINI BITES (VE, GF) | \$2.50 each
Herb encrusted quinoa and shredded
zucchini bites with Sriracha mayo



SOUP AND SALAD STARTERS

Soups | 4.75 pp

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

HEARTY VEGETABLE (GF, VE)

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

CURRIED SQUASH (GF,V)

Butternut and acorn squash puree, accented with a delightful curry, and smoothed with cream

TOMATO PARMESAN (GF,V)

Tangy cream of tomato dusted with parmesan.

HERBED POTATO (GF, V)

Smoothed potatoes and herbs in a light cream soup

SEAFOOD BISQUE | \$5.50

Creamy, smooth crab and shrimp bisque with a hint of sherry

MARYLAND CRAB SOUP (GF, DF) | \$5.50

Delightful brothy crab, tomato and vegetables with a zesty spice

Plated Salads

ROASTED SEASONAL SQUASH AND BURRATA SALAD (GF, V) | \$5.95 pp

Roasted squash with garlic butter layered on salad greens, topped with fresh burrata cheese and drizzled with balsamic reduction

*Made with the best in-season squash from Acorn to Zucchini

APPLE SALAD (GF, V, CN) | \$5.95 pp

Grilled gala apples, julienned cheddar cheese, and roasted pecans on a bed of mixed baby spinach and mesclun, served with apple cider vinaigrette

WEDGE SALAD (GF) | \$5.75 pp

A hearty wedge of iceberg lettuce topped with chopped tomatoes, chives, and crumbled applewood-smoked bacon, served with a creamy blue cheese dressing

GREEK SALAD (GF, V) | \$5.95 pp

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

GOLDEN BEET AND SEASONAL ORANGE SALAD (GF, V) | \$5.95 pp

Served on a bed of greens with chevre and sunflower seeds, with a citrus honey dijon dressing

*Made with the best in-season citrus

STRAWBERRY BURRATA SALAD (GF, V, CN) | \$6.25pp

Freshly pulled burrata topped with sliced toasted almonds, slivered red onion, fresh strawberries, basil and mixed greens, and a fresh basil vinaigrette

THE SUMMER SALAD (GF, VE, DF) | \$5.50 pp

A mix of greens topped with fresh seasonal berries and served with strawberry poppy seed dressing
+\$.50 pp for a goat cheese accent

THE WINTER SALAD (GF, V, CN) | \$5.50 pp

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

THE AUTUMN SALAD (GF, CN) | \$5.95 pp

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

QUINOA AND ROASTED VEGETABLE SALAD (GF, VE) | \$5.50 pp

Roasted carrots, zucchini, and red onions tossed with quinoa on top of a bed of greens drizzled with lemon tahini dressing

GARDEN SALAD (GF, V) | \$5.50 pp

Mixed greens topped with a colorful array of freshly sliced vegetables, served with pepper-parmesan dressing or can be prepared with a French vinaigrette (GF, DF, VE)

SONOMA VALLEY SALAD

(V, GF, CN) | \$5.95 pp

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



SIDES

ROOT VEGETABLE GRATIN (V) | \$3.95 pp

Thinly sliced layers of sweet potatoes, butternut squash, and rutabaga baked with a light cream sauce topped with buttered bread crumbs

ROASTED FINGERLING POTATOES

(GF, VE) | \$3.50 pp

Colorful fingerling potatoes, roasted in olive oil and cracked sea salt

SMOKY MASHED POTATOES

(GF, V) | \$3.50 pp

Mashed white potatoes brought to life with melted smoked gouda cheese and a snap of chipotle pepper

HERBED RED POTATOES (GF, VE) | \$3.25 pp

Split red potatoes tossed in a rosemary-infused olive oil and fresh herbs

RED BLISS GARLIC MASHED POTATOES

(GF, V) | \$3.50 pp

Red potatoes, lightly mashed and tossed with buttery garlic and cream

GARLIC ROASTED POTATOES

(GF, VE) | \$3.25 pp

Red and white potatoes roasted with garlic pepper and olive oil

ROASTED WINTER VEGETABLES

(GF, VE) | \$4.25 pp

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

GRILLED GREEN BEANS (GF, VE) | \$4.25 pp

Market fresh green beans are lightly grilled with olive oil, thyme, lemon zest

HEARTY VEGETABLE KEBABS

(GF, VE) | \$4.25 each

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

GOLDEN CAULIFLOWER GRATIN(V,GF)\$4.25pp

Cauliflower baked in a Swiss cheese and almond béchamel

CHEF'S CHOICE OF SEASONAL VEGETABLES

(GF, VE) | \$3.95 pp

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

HEIRLOOM HONEY BOURBON ROASTED

CARROTS (GF, V) | \$4.50 pp

Colorful young heirloom carrots roasted in a honey bourbon sauce

GARDEN VEGETABLES (GF, VE) | \$4.25 pp

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

GRILLED ASPARAGUS (GF, VE) | \$4.50 pp

Fresh asparagus grilled with olive oil and seasoning

RATATOUILLE (GF, VE, CN) | \$4.50 pp

Classic spirals of eggplant, tomato, and zucchini topped with basil pine nut pesto

BRUSSELS SPROUTS (GF,V) | \$4.25 pp

Fresh Brussels sprouts roasted with apple, onion, garlic, butter, and zesty balsamic glaze are a great fall and winter side dish



ENTREES



Fish and Seafood

MISO SALMON (GF, DF) | \$18.25 pp

Salmon with miso onion vinaigrette:
Pan seared filet of salmon with a vinaigrette of miso, lime, ginger, honey and topped with green onion

BOURBON GLAZED SALMON (GF, DF) | \$18.00 pp

A sweet and tangy glaze consisting of bourbon, garlic, ginger, brown sugar and mustard

MEDITERRANEAN SALMON (GF, DF) | \$18.25 pp

Seared salmon filet served over a garlic cannellini puree and topped with a chunky Mediterranean tomato sauce

HORSERADISH CRUSTED SALMON | \$18.25 pp

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

SEARED FILET OF SALMON (GF) | \$18.00 pp

Brushed with fresh sage pesto and served with a hollandaise sauce

CRAB CAKES (DF) | \$55.00 pp

Two 4oz *market price can vary

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

GREEK GROUPER (GF, DF) | \$29.00 pp

Seared grouper topped with a concasse of olives, tomatoes, garlic and balsamic vinegar

HALIBUT WITH CHARRED CORN (GF, DF) | \$29.00 pp

Char-grilled corn and cherry tomatoes combined with fresh parsley, balsamic vinegar and olive oil

MAHI WITH HERBED VINAIGRETTE (GF, DF) | \$22.00 pp

A blend of cilantro, parsley, garlic, shallot, lemon zest and citrus juice, drizzled with olive oil

Chicken



CHICKEN OSCAR | \$22.75 pp | 8 oz
Twin breaded pan-seared chicken breasts topped with shaved asparagus, crabmeat, and a buttery hollandaise sauce

VIETNAMESE GINGER CHICKEN (GF, DF)
| \$16.75 pp | 8 oz
Pan seared double breast of chicken served with a ginger, honey, tamari glaze topped with green onion and sesame seeds

CAPRESE CHICKEN (GF) | \$16.75 pp | 8 oz
Twin breasts of chicken grilled and then topped with melted mozzarella, fresh chopped tomatoes, served with our house made basil pesto

POLLO POMODORO (GF) | \$16.50 pp | 8 oz
A traditional Italian entrée of grilled twin breasts of chicken, topped with sun-dried tomatoes, chevre, and spinach; served with a buttery white wine sauce

CHICKEN PICCATA | \$16.25 pp | 8 oz
Pan-seared breaded twin breasts of chicken served with a classic piccata sauce of capers, lemon, and butter

TUSCAN CHICKEN (GF) | \$16.25 pp | 8 oz
Twin breasts of chicken pan-seared with a creamy sauce of artichokes, sun-dried tomatoes and a ray of sunshine!

CHICKEN MARSALA (DF) | \$16.25 pp | 8 oz
Pan-seared lightly breaded twin breasts of chicken, served with a rich mushroom and Marsala wine sauce

CHICKEN CACCIATORE (GF, DF)
| \$16.50 pp | 8 oz
Classic twin breasts of chickens braised in a saucy medley of peppers, onions, mushroom, and tomatoes

Red Meat

FILET OF BEEF (DF upon request)
| \$39.95 pp | 6oz
| \$55.00 pp | 8oz

Beef filet grilled to perfection offered with bourbon mushroom au jus (GF, DF), au poivre (GF), portabella mushroom gorgonzola sauce (GF), four peppercorn cognac sauce (GF, DF), or red wine & juniper berry sauce (GF, DF)

PRIME RIB | \$52.50 pp | Minimum order of 20
Prime Rib au jus served medium-rare presented with a dollop of horseradish cream

MEDALLIONS OF CARVED BEEF TENDERLOINS

(DF upon request for entire group)
| \$27.50 pp | 6oz
| \$36.50 pp | 8oz

Carved beef tenderloin roasted to perfection, topped with your choice of bourbon mushroom au jus (GF,DF), portabella mushroom gorgonzola sauce, four peppercorn cognac sauce, or red wine & juniper berry sauce

BEEF OSSO BUCCO (GF, DF) | \$27.00 pp*
*Market Price

Cross-cut shank of beef seared and braised in red wine and mirepoix. Served with a fresh lemon gremolata

PORK FILET WITH PLUM SAUCE (DF, GF) | \$19.50 pp
Filet grilled and topped with sweet plum, rosemary, and mustard reduction

Mixed-Grill

MEDALLIONS OF BEEF TENDERLOIN & CRAB CAKES | \$52.25pp
A classic surf and turf entree

Twin medallions of beef tenderloin (4 oz) with a juniper berry sauce and a Maryland style crab cake (4 oz), lightly spicy, broiled and served with a remoulade sauce

PETITE FILET & COCONUT-CRUSTED AHI TUNA (GF, DF, CN) | \$39.00 pp
Petite tenderloin filet (4 oz) with a juniper berry sauce
Petite Seared Ahi Tuna Steak (4 oz) encrusted in coconut served with a lemongrass peanut sauce and tropical salsa

MEDALLIONS OF BEEF TENDERLOIN & SKEWERED SHRIMP (GF) | \$34.50 pp
Twin medallions of beef tenderloin (4 oz) with a four- peppercorn sauce and served with four large grilled shrimp

CHICKEN & SCALLOP FRANCESE (CN) | \$29.50 pp
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

Vegetarian

VEGETABLE LASAGNA ROLLS (V) | \$15.00 pp

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

STUFFED SHELLS (V) | \$15.50 pp | 3 pieces pp

Large shells filled with a blend of Italian cheeses, spinach and basil, baked with a robust tomato sauce

POLENTA VEGETABLE TORTE (V, GF) | \$15.25 pp

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

GOLDEN CAULIFLOWER GRATIN ENTREE (V, GF) | \$16.95 pp

Cauliflower baked in a Swiss cheese and almond béchamel

FRIED PORTOBELLO STEAK (V, GF) | \$15.75 pp

Chef-seasoned and battered fried portobello steaks with a rich mushroom gravy

Vegan

CHILE RELLENOS (GF, VE) | \$15.25 pp

Whole red pepper overflowing with flavor-packed chipotle and black bean quinoa, with fresh cilantro and a corn salsa

PORTOBELLO WELLINGTON (VE, CN) | \$16.95 pp

Grilled Portobello mushrooms with a duxelle of shallots, pecans and sage, wrapped in a puff pastry and served as a roulade on sautéed spinach with a mushroom jus

EGGPLANT ROLLATINI (GF, VE) | \$16.50 pp

Thinly sliced eggplant, grilled and rolled with a chickpea puree, sautéed spinach and mushrooms, topped with a robust tomato basil sauce

RATATOUILLE (GF, VE, CN) | \$16.50 pp

Classic spirals of eggplant, tomato and zucchini topped basil pesto

ITALIAN STUFFED ZUCCHINI (GF, VE, CN) | \$15.25 pp

A halved zucchini stuffed with a combination of quinoa, black beans, walnuts, fresh herbs then roasted and topped with our house-made marinara

LENTIL STUFFED ACORN SQUASH (GF, VE, CN) | \$15.25 pp

Half an acorn squash, roasted and stuffed with hearty curried lentils and topped with a cashew crema



BUFFET

SELECT THREE ENTREES | TWO SIDES | ONE STARTER

Buffet Entrees

| Select Three

WHOLE CARVED TENDERLOIN (GF) | \$265.00 each

| Serves 15 as sandwiches or 8-10 as a main course

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

CARVED TOP ROUND BEEF (DF, GF)

| \$350.00 each | Serves 40

Whole Top Round of Beef roast medium-rare to medium Paired with au jus (DF) and horseradish cream and bakery rolls

SOUTHWESTERN GRILLED FLANK STEAK (DF, GF) | \$15.95pp

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

-OR-

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

CHICKEN CACCIATORE (GF, DF) | \$9.25 pp | 4 oz buffet portion

Twin chicken breasts braised in a saucy medley of peppers, onions, mushroom, and tomatoes

SOUTHERN HAM (DF, GF)

| \$295.00 each | Serves up to 40

Well-seasoned whole-shank bone-in ham is chef carved and served with Bourbon Mustard au jus (GF), house-made cornbread, and biscuits

HONEY GLAZED HAM (DF, GF)

| \$225.00 each | Serves 40

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

CHIPOTLE-ORANGE PORK LOIN (GF, DF)

| \$120.00 each | Serves 15

Well-seasoned pork loin, marinated overnight in orange juice, brown sugar, garlic and chipotle then chef grilled and served with a sweet and spicy orange glaze

SMOKY GRILLED PORK LOIN (DF, GF)

| \$120.00 each | Serves 15

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

Buffet Entrees | Continued

| Select Three

WHOLE-POACHED SALMON (GF)
| \$295.00 each

An impressive entree for 35 guests
A cool, whole poached salmon, deboned and
served with cucumber scales and a dill cream sauce

GRILLED WHOLE SALMON (GF, DF)
| \$295.00 each pair | Serves 35

Twin sides of a whole salmon are grilled and
served warm with herbed vinaigrette
or with Korean BBQ glaze a sweet and tangy glaze
with gochujang, tamari, sweet rice vinegar, and ginger

CRAB CAKE (DF)
| \$27.50 4 oz
| \$41.25 6 oz

Roasted crab cake(s) made of jumbo lump and backfin crabmeat,
nicely seasoned, served with a cool remoulade
or Chesapeake sauce and fresh bakery rolls

HERBAL ROASTED BREAST OF TURKEY (GF, DF)
| \$150.00 each | Serves 15-18

Whole turkey breast crusted with herbs,
roasted, hand-carved, shaped and garnished,
served with fresh bakery rolls* and condiments*

STUFFED SHELLS (V)
| \$15.50 pp | 3 pieces pp

Large shells filled with a blend of Italian cheeses, spinach
and basil, baked with a robust tomato sauce

SMOKED GOUDA MAC & CHEESE (V)
| \$8.95 pp

A hint of shallot and thyme
underscore this sinfully creamy classic,
broiled golden brown

**MOST OF OUR CHICKEN, VEGAN AND VEGETARIAN ENTREES
CAN BE PREPARED IN BUFFET SIZED PORTIONS**



STATIONS

Curry Station

Select Two Curries | \$11.95 pp

THAI CURRY (GF, DF)

Rice noodles tossed with Asian style vegetables, served with sautéed greens in a zesty coconut milk reduction noodles and vegetables are served with chicken, pork, or both

Substitute Shrimp | \$1.25 pp

Substitute Tofu (VE) | \$1.25 pp

THAI PEANUT CHICKEN RAMEN (DF, CN)

Ramen noodles with strips of chicken, red peppers, mushrooms, spinach tossed in a creamy peanut coconut Thai curry sauce

CHICKEN TIKKA-MASALA (GF)

Grilled chunks of marinated chicken in a creamy tomato sauce served with basmati rice

ALOO GOBI (GF, VE) | + \$2.50 pp

Red skin potatoes and cauliflower in a mild yet flavorful curry sauce, topped with fresh cilantro

ACCENTED WITH:

Baskets of traditional naan bread

Pickled Cucumber Slaw (GF,DF) -OR- Lentil Bean Salad (GF, DF)

Grilled Pizza Station

Select Three Pizzas | \$12.50 pp

MARGHERITA (V)

Fresh mozzarella, basil, tomato

LANCASTER (V)

Roasted corn, chopped tomato, mixed cheese

MEDITERRANEAN (V)

Mushrooms, black olive, feta cheese, red onion

WHITE PIZZA (V)

Roasted broccoli, red onion, and mozzarella with a creamy garlic, parmesan white sauce

CHEF'S ROASTED VEGETABLE PIZZA (V)

Roasted zucchinis, peppers, red onion, mozzarella, marinara topped with basil pesto

SLICED PEPPERONI

Pepperoni + \$.50 pp

MEAT LOVER'S PIZZA | + \$1.25 pp

Prosciutto, pepperoni, and salami

ACCENTED WITH:

ITALIAN SALAD (V, GF)

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

-OR-

MARINATED GRILLED VEGETABLES (GF, VE)

A colorful display of house marinated and chef grilled squashes, peppers, and mushrooms

The Pacific Rim

Aloha! A combination of entrees and side dishes from Hawaii and Pacific nations makes for a fun and delicious change of pace station
Select one seafood | two meats | & two side dishes | \$13.95pp

COCONUT CRUSTED AHI (GF, DF, CN)

Petite seared Ahi tuna steaks, encrusted in coconut and served with a lemongrass peanut sauce and tropical salsa

AHI TUNA POKE BOWLS (GF, DF)

Seared Ahi Tuna cubes tossed with cucumber, edamame, seaweed and brown rice tossed in a tamari, ginger, chili garlic sauce

SHRIMP CEVICHE (GF, DF)

Citrus marinated chopped shrimp tossed with cucumber, tomato, red onion, and fresh cilantro

GRILLED HAWAIIAN BEEF KEBABS (GF, DF)

Grilled marinated beef tip steak and fresh chunks of pineapple skewers with a sweet ginger garlic vinaigrette reduction

HULI HULI CHICKEN (GF, DF)

Tender grilled chicken thighs with a pineapple ginger sauce

SLOW COOKED HAWAIIAN PULLED PORK (GF, DF)

Pulled pork in a tropical barbecue sauce served with small Hawaiian rolls

ACCENTED WITH:

JASMINE RICE (GF, VE)

Warm, long grain, fragrant rice

KULA TROPICAL BEET SLAW (GF, VE)

Red beets pickled in rice wine vinegar and topped with carrot, cucumber, daikon and lemongrass

Taco Station

Select Two Tacos | \$12.95 pp | Two Tacos pp

Flour Tortillas loaded with your choice of seasoned fillings:

GROUND BEEF (GF, DF)

GRILLED CHICKEN (GF, DF)

COMBINATION OF BOTH

FLANK STEAK (GF, DF) | + \$1.00 each

Stuffed with seasoned grilled flank steak

CARNITAS (GF, DF) | + \$.75 each

Sweet, tangy, house-made pulled pork

CUBAN SHREDDED BEEF (GF, DF) | + \$1.00 each

Slow roasted beef, peppers and onions

SHRIMP (GF, DF) | + \$1.25 each

Chipotle-seasoned grilled & chopped shrimp

FISH | + \$.95 each

Strips of fried, panko breaded tilapia

BBQ JACKFRUIT (GF, VE) | + \$.50 each

Pulled jackfruit tossed in chili seasonings and doused in our sweet and tangy BBQ sauce

TOPPINGS:

individual jars of lettuce, tomato, shredded cheese, salsa, sour cream, black beans and guacamole

ACCENTED WITH:

Spanish rice (GF, DF)

*Gluten free corn tortillas available by request



Raw Bar

A fun interactive station where our chefs hand shuck | \$16.95 pp

RAW EASTERN BAY OYSTER (GF, DF)

Our seafood suppliers advise on the best seasonal oysters available through the year

STEAMED LITTLE NECK CLAMS (GF, DF)

Delightful and flavorful

CHILLED SHRIMP (GF, DF)

SERVED WITH

Pickled slaw (GF, VE)

Lemon wedges (GF, VE)

Drawn butter (GF)

Chesapeake-style cocktail sauce (GF, VE)

ACCENTED WITH

MARINATED GRILLED VEGETABLES (GF, VE)

A colorful display of house-marinated and chef grilled squashes, peppers, and mushrooms

MINI STEAMED CORN ON THE COB (VE, GF)

Short ears of corn for easy nibbling

ENHANCEMENT OPTION

BLUE CRAB CLAWS (GF, DF) | + \$3.50 pp

Little Havana

A fusion of Caribbean, African and Spanish food traditions

Select two proteins | \$15.50 pp

PORK SHOULDER (GF, DF)

Rubbed with spices and citrus marinated then slow roasted to juicy perfection served with our house mojo sauce

FLAT IRON STEAK (GF, DF)

Citrus marinated then chef grilled served with our house mojo sauce

GRILLED MARINATED SHRIMP SKEWER

Three Cuban style marinated grilled skewered shrimp served with our house mojo sauce

ACCENTED WITH

SIMMERED BLACK BEANS (V, GF)

Topped with goat cheese, and sweet, tangy braised collard greens

-AND-

CUBAN SPICED ROASTED SWEET POTATOES (VE, GF)

Roasted sweet potatoes tossed in a blend of smoky and sweet spices

Salmon Station

| \$14.95 pp 40 person minimum

WHOLE-POACHED SALMON (GF)

An impressive entree!

A chilled, whole poached salmon deboned and served with cucumber scales and a dill cream sauce

-OR-

GRILLED WHOLE SALMON (GF, DF)

Twin sides of a whole salmon are grilled and served warm with a herbed vinaigrette or with a Korean BBQ glaze sweet and tangy glaze with gochujang, tamari, sweet rice vinegar, and ginger

ACCENTED WITH

ROASTED CORN, TOMATO AND ASPARAGUS PLATTERS (V, GF)

Roasted corn, cherry tomatoes and grilled asparagus dusted with shredded parmesan and cracked pepper

-OR-

QUINOA TABBOULEH (VE, GF)

Quinoa tossed with diced cucumber, tomato, parsley, mint, lemon juice and extra virgin olive oil



The Grilling Station

Select 2 meats | 1 vegetable | 1 starch | \$14.50 pp

GRILLED ORANGE CHIPOTLE PORK (DF, GF)

Well-seasoned pork loin marinated overnight in orange juice, brown sugar, garlic and chipotle then chef grilled
Served with a sweet and spicy orange glaze

MARINATED FLAT IRON STEAK (DF, GF)

Grilled and served with a sweet and tangy tamari glaze

GRILLED BONE-IN CHICKEN THIGHS (DF, GF)

Dusted with Herbs de Provence. Served with a honey lemon glaze

ACCENTED WITH

GARDEN VEGGIE KEBABS (GF, VE, DF)

Seasonal veggies grilled with an herbed glaze

-OR-

GRILLED GREEN BEANS (GF, VE)

Green beans are lightly grilled with olive oil, thyme, lemon zest

SKILLET POTATOES (V, GF)

Tiny roasted Yukon gold potatoes tossed with butter and thyme served smashed in a cast-iron skillet topped with parmesan

-OR-

SKILLET MAC AND CHEESE (V)

Cast irons baked with our take on classic mac and cheese

The Carving Station

CARVING STATION ENHANCEMENTS

WHOLE CARVED TENDERLOIN

(GF, DF upon request for entire group)

| + \$15.95 pp

Whole beef tenderloin, roasted medium rare to medium served at room temperature, thinly sliced. We include your choice of portabella mushroom gorgonzola sauce (GF) four peppercorn cognac sauce (GF, DF) or red wine & juniper berry sauce (GF, DF) and a horseradish cream (GF)

SOUTHWESTERN GRILLED FLANK STEAK (GF, DF) | + \$3.50 pp

Lean marinated flank steak grilled medium rare served with a tropical salsa of mango and kiwi or caramelized onion and horseradish cream

YOUR FAVORITE COMBINATION | \$13.50 pp | Select two

Top rounds of beef (GF, DF)

Virginia baked ham (GF, DF)

herb roasted turkey (GF, DF)

chipotle orange pork loins (GF, DF)

chef carved to order, served with related condiments* and fresh bakery rolls*

SMOKY GRILLED PORK LOIN (GF, DF) | + \$.95 pp

Pork loin rubbed with traditional southern spices, grilled to perfection and lightly brushed with a mild pepper glaze served with a Tennessee BBQ sauce*

ACCENTED WITH ROASTED GARLIC POTATOES (VE, GF)

Red and white potatoes roasted with garlic pepper and olive oil

ENHANCEMENT OPTION:

THE MASHED POTATO BAR (GF) | \$3.75 pp

White mashed potato with toppings to include sour cream, cheddar cheese, bacon & chives presented in martini glasses



Grilled Kebabs

These fun, colorful, and flavorful kebabs are grilled outdoors by exhibition chefs (weather dependent)
Select Two Kebabs | \$13.50 pp

CHICKEN KEBABS (GF)

Chicken marinated in buttermilk, tomato, squash, and onion, grilled and doused in a bourbon barbecue sauce

ZESTY CHICKEN KEBABS (GF, DF)

Hearty chunks of chicken, peppers and garden vegetables, marinated in a tongue tingling vinaigrette

PORK & PINEAPPLE KEBABS (GF, DF)

Grilled and served with a spicy coconut sauce

GRILLED HAWAIIAN BEEF KEBABS (GF, DF) | +\$.95 pp

Grilled marinated beef tip steak and fresh chunks of pineapple skewers served with a sweet ginger garlic vinaigrette reduction

SALMON AND PEPPER KEBABS (GF, DF) | +\$.95 pp

served with a mango and avocado salsa

SCALLOP SPIEDINI (GF, DF) | +\$2.00 pp

A twist on an Italian classic. Two grilled jumbo sea scallops, red pepper, and scallion, marinated in fresh herb vinaigrette Topped with a honey citrus glaze

SHRIMP KEBABS (GF, DF) | + \$2.00 pp

Grilled Shrimp, tomato, squash, and onion served with an orange BBQ sauce

VEGAN ALTERNATIVE

HEARTY VEGETABLE KEBABS (GF, VE)

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

ACCENTED WITH

PICKLED CABBAGE SLAW (VE, GF)

-AND-

QUINOA TABBOULEH (VE, GF)

Quinoa tossed with diced cucumber, tomato, parsley, mint, lemon juice and evoo

- OR -

PENNE PASTA SALAD (V)

Penne, slivered veggies, an Italian vinaigrette and dusted with parmesan

Greens and Grains Bowls Bar

| \$13.95 pp

PLATTERS OF GRILLED HARISSA CHICKEN (DF, GF)

ENHANCEMENTS | +\$2.50 pp

FALAFEL (V)

-OR-

GRILLED CITRUS HONEY SHRIMP (DF, GF)

ACCENTED WITH

Chopped romaine, spring greens, basmati rice,
roasted quinoa and warmed pitas (VE)*

-AND-

Topping cups of roasted corn salsa, olive medley, diced
cucumber, and red cabbage slaw (DF, GF, VE)

Station includes spreads and sauces of

Spanish feta,
red pepper hummus,
eggplant,
honey harissa,
zhoug,
lemon tahini dressing



The Pasta Station

| \$12.95 pp

SELECT TWO PASTAS

FUSILLI (VE)

PENNE (VE)

BOWTIE (VE)

SMALL SHELLS (VE)

ORECCHIETTE (VE)

TRI-COLOR ROTINI (VE)

CHEESE TORTELLINI (V)

ENHANCEMENT OPTION

LARGE CHEESE RAVIOLI (V) | + \$1.25 pp

SELECT TWO SAUCES

ALFREDO (GF, V)

Heavy cream, parmesan, garlic

AMATRICIANA (GF, DF)

Tomato, garlic, onion, pancetta

BASIL PESTO (GF, V)

Fresh basil, garlic, olive oil, parmesan

CACIO E PEPE (GF, V)

Heavy cream, white wine, spinach,
parmesan, fresh ground pepper

MARINARA (GF, VE)

A classic tomato sauce

PUTTANESCA (GF, VE)

Rustic spicy tomato, olive, onion, red pepper flakes

VODKA SAUCE (GF, V)

Tomato, cream, parmesan, butter, vodka

ENHANCEMENT OPTIONS

RAGU ALLA BOLOGNESE | + \$1.75 pp (GF)

Tomato, ground beef, soffrito, cream, fresh basil

ANDOUILLE SAUSAGE MARINARA (GF, DF) | + \$2.25 pp

Classic marinara with roasted Andouille sausage

GRILLED CHICKEN STRIPS (GF, DF) | + \$1.75 pp

added to any of our sauces

SEAFOOD ALFREDO (GF) | + \$3.75 pp

Creamy alfredo sauce with crabmeat and shrimp

ACCOMPANIED BY

CAESAR SALAD (V)

Crisp romaine, home-baked
croutons, fresh parmesan, black
pepper, and Caesar dressing

-AND-

GARLIC BREAD (V)

Seasonal pastas and sauces available.
Share your ideas! Gluten-free options
upon request (small price difference).





SWEET TREATS

The Dessert Buffet

These desserts may be purchased as listed, or combined to create a Dessert Buffet
5 items consisting of your selection of any 3-4 Cakes, Pies, Tarts, or Cheesecakes and 1-2 Petit Treats,
to create a personal dessert buffet of your favorites. 60 person minimum. Dessert must be provided for all guests | \$9.25 pp

ANGEL FOOD CAKE (V)

A layered light moist white cake
with whipped cream and a crown of fresh strawberries

BROWN BUTTER PUMPKIN CAKE (V, CN)

A nutty pumpkin cake with the spark of ginger

CARROT CAKE (V,CN)

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

CHOCOLATE STRAWBERRY SHORTCAKE (V)

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

DOUBLE CHOCOLATE CAKE (V)

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

FLOURLESS CHOCOLATE TORTE (V, GF)

Rich bittersweet chocolate kissed with a hint of coffee,
covered in chocolate ganache

MOCHA CAKE (CN)

Coffee flavored cake with a mocha mousse filling
and frosting with chocolate ganache accents

HONEY LEMON CAKE

Sponge cake with honey jelly center and lemon mousse

ORANGE CHARLOTTE CAKE

Chilled lady finger cake filled with orange mousse and Bavarian
cream. Accented with fresh seasonal oranges.

CHOCOLATE PEANUT BUTTER CAKE (CN)

Chocolate cake with layers of peanut butter cream
and chocolate ganache

WHITE CHOCOLATE STRAWBERRY MOUSSE CAKE

Yellow cake filled with rich and creamy
white chocolate mousse, with fresh
strawberries and finished with
white chocolate

The Dessert Buffet | Continued

These desserts may be purchased as listed, or combined to create a Dessert Buffet. Select any 5 items consisting of your selection of any 3-4 Cakes, Pies, Tarts, or Cheesecakes and 1-2 Petit Treats to create a personal dessert buffet of your favorites 60 person minimum. Dessert must be provided for all guests | \$9.25 pp

APPLE AND ALMOND TART (V, CN)

Almonds accent a roasted apple filled tart shell

BLUEBERRY PECAN TART (V, CN)

Pecan shortbread tart shell topped with creamy cheese blend and blueberries

CRUSTLESS CHERRY-BERRY TART (V, GF)

Cherries and seasonal berries baked with an egg custard

FRESH FRUIT TART (V)

Fresh fruit beautifully stacked 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

TRADITIONAL PLAIN CHEESECAKE (V)

With whipped cream and a berry accent

PUMPKIN CHEESECAKE (V)

CHOCOLATE CHEESECAKE (V)

CINNAMON APPLE PIE (V)

CRUMB PIE (V)

Apple, blueberry or cherry

An explosion of fruit with a crisp cinnamon crumb topping

KEY LIME PIE (V)

Tart Key Lime custard in a graham cracker crust topped with fresh whipped cream

LEMON MERINGUE PIE (V)

Sweet tart lemony custard topped with airy meringue

PEACH PIE

Delicious peaches with a blueberry pop and lattice crust

PUMPKIN PIE

A cool weather classic



The Dessert Buffet | Continued

These desserts may be purchased as listed, or combined to create a Dessert Buffet 5 items consisting of your selection of any 3-4 Cakes, Pies, Tarts, or Cheesecakes and 1-2 Petit Treats to create a personal dessert buffet of your favorites. 60 person minimum. Dessert must be provided for all guests | \$9.25 pp



PETITE TREATS

Petite treats are priced and sized to be an accent to other whole desserts, sheet cakes, etc. They are not substantial enough to be a standalone dessert

ASSORTED MINIATURE FRENCH PASTRIES | \$4.95 |
3 Pieces pp

Based on the season's freshest ingredients. A classic example would include chocolate cups filled with raspberry mousse, mini fruit tarts, coconut macaroons, cheese cakes dipped in chocolate, and cookie cream puffs

BAR COOKIES (V) | \$4.25 pp
| Minimum order of 40 pieces

Choose three of the following irresistible squares: strawberry lemon shortbread bars, tequila lime coconut bars, double chocolate brownies, blondies (CN), blueberry lemon bars

COOKIES & BROWNIES (V) | \$2.55 pp
A variety of freshly baked cookies and brownies baked in smaller sizes (CN)

MINI TIRAMISU CUPS | \$3.50 pp
Rum soaked Ladyfingers and mascarpone dusted with cocoa in mini cups

COCONUT MACAROONS (V, DF, GF) | \$3.25 ea
Petite tender yet chewy and delicious coconut macaroons with a chocolate accent

MINI CANNOLI (V) | \$3.50 pp
A mini classic Italian pastry shell filled with a sweetened ricotta cheese filling, and accented with chocolate

MINI MOUSSE CUPS (GF) | \$2.95 pp
Decadent chocolate, vanilla, and raspberry mousse in garnished individual mini cups

MINI WHOOPIE PIES (V) | \$2.95 pp
| Minimum order of 50
Add a touch of Lancaster County tradition! An assortment of smaller sized whoopie pies. Chocolate or red velvet with vanilla filling, or pumpkin with cream cheese filling

Specialty Sweets (V)

50 pieces minimum

FRENCH MACARONS (GF, CN) | \$4.95 pp

Delicate colorful almond flour and meringue cookies with buttercream sandwiched in between. Ask about available flavors and colors
Select more than 2 colors add \$.25 pp

SEASONAL FRESH BERRIES (VE) | \$5.95 pp

With shortbread cookies, whipped cream* and shaved chocolate

Favors!

Many of our desserts make great favors (50 pp min)

We'll package them individually and you provide the label or gift tag!

FRENCH MACARONS (GF,CN) | \$4.95 each

COCONUT MACAROONS (DF,GF) | \$3.25 each

MINI WHOOPIE PIES | \$3.50 each

DESSERT KEBABS* | \$5.95 each

HEARTS SHAPED COOKIES (V) | \$4.50 each

S'MORES KITS* | \$4.25 each

Dessert Stations

Chef attended dessert stations with made-to order treats | 50 pieces minimum unless noted

BUDGET BUFFET!(V) | \$6.25 pp

Single Tier 6 inch wedding cake, sheet cake, and mini cookies and brownies!

WARM COBBLER (V) | \$6.75pp

Pick just one, it serves 30; all 3 flavors serve 90
Fresh out-of-the-oven apple cobbler, peach cobbler, and blueberry cobbler with a vanilla ice cream accent

S'MORES STATION | \$4.25 pp

Toast skewered marshmallows over table top open-flame, and your guests can put together their own s'mores on graham crackers and milk chocolate bars

ICE CREAM SUNDAE BAR (V) | \$7.25 pp

Vanilla ice cream, crumbled Oreos, chocolate sprinkles, jimmies, chocolate syrup, M&Ms, brownie crumbles and whipped cream

CHOCOLATE FONDUE STATION (V) | \$7.95pp

Warm blended chocolate with cubed pound cake, strawberries, pineapples, sliced apples, pretzels, and marshmallows for dipping

THE TRIFLE STATION | \$6.95 pp

The vintage classic dessert is back. Select 3

Chocolate Trifle

Chocolate custard creme layered with brownies and crushed Oreos

Strawberry Shortcake Trifle

Strawberry shortcake layered with whipped cream and fresh strawberries

Chocolate Banana Trifle (CN)

Chocolate cake layered with nutella, fresh bananas and whipped cream

Pineapple Upside Down Trifle

A classic dessert reimagined! Yellow cake layered with pineapples tossed in a buttery brown sugar sauce and layers of whipped cream

Red Velvet and Peppermint Trifle (seasonal)

A Holiday favorite! Red Velvet cake, layered with a cream cheese peppermint flavored frosting and accented with chopped peppermints





WEDDING CAKES

Wedding Cakes (V)

Dessert must be provided for all guests

TWO TIER WEDDING CAKE
| Six and ten-inch two tiered cake

NAKED CAKE | \$185.00
Any flavor cake with any filling

FROSTED CAKES | \$195.00
Any flavor cake and filling with smooth buttercream
-or-
Stucco buttercream

CAKE FLAVORS | Select one
Chocolate - Red Velvet -Lemon - Yellow
Pumpkin – Carrot (CN) \$25.00 additional

CAKE FILLINGS | Select one
Peanut Butter (CN) - Strawberry
Cream Cheese – Buttercream - Raspberry

SHEET CAKES
Chocolate or Yellow cake with Buttercream Frosting
Sheet cake serve 96 \$280.00
½ Sheet cake serves 48 \$140.00
10" Kitchen cake serve 16 \$75.00

SPECIALTY CAKES

Six and ten-inch two tiered cake

NAKED CHOCOLATE AND STRAWBERRY SHORTCAKE | \$195.00

BROWN BUTTER PUMPKIN CAKE | \$195.00

CHOCOLATE CAKE WITH CHOCOLATE GANACHE | \$210.00

You supply any topper, flowers, ribbon etc.

Fresh berry accents for the cake only | \$25.00

Your wedding cake can be accented with the following items

CHOCOLATE DIPPED STRAWBERRIES | \$2.95 pp

FRESH BERRIES | \$2.95 pp

SCOOP OF VANILLA ICE CREAM | \$2.25 pp

WARM FUDGE SAUCE AND BERRY COULIS | \$1.75 pp

Chafing dish of warm fudge sauce and bowls
of raspberry coulis for drizzling

SINGLE TIER WEDDING CAKES

6 inch Naked | \$85.00 | Frosted | \$95.00

10 inch Naked | \$105.00 | Frosted | \$115.00

Wedding cake design is a personal choice, and we offer a range of custom options. Whether you're envisioning an elegant diamond pattern or something rustic like a birch tree or winter wonderland theme, we can create it. To explore these designs, just ask for our photo album!



LATE NIGHT BITES

LATE NIGHT BITES

S'MORES STATION

Chef attended station | \$4.50 pp | 50 pieces minimum

Toast skewered marshmallows over table top open-flame and your guests can put together their own s'mores on graham crackers and chocolate bars

NACHO BAR (GF,V)

Chef attended station | \$4.95 pp

Individual boats of corn tortillas with your choice of velvety melted cheddar and savory beef chili*, including chef selected toppings such as guacamole, salsa, sour cream, black beans and jalapeños

GO NUTS FOR DONUTS WALL (V)

| \$25.00 dozen | 6 dozen minimum

Plain cake

Sour cream

white or can be iced in your colors

Check with your coordinator for available flavors

We'll provide the boards!

POPCORN STATION (GF, V)

Fresh popped popcorn straight out of the popper
| \$150.00 serves 75

caramel corn

lime and chili

white cheddar

and bags to munch it from!

IT'S CRUNCH TIME (GF, V)

| \$95 for serves about 40

A salty sea of crunchy potato chips is a late-night snack treat!

Seven flavors of chips from seven local 'tateries', dunked in our favorite dips can't be beat. Kettle cooked, BBQ, ripples, classic, salt-n-vinegar, golden russet, and more!

PHILLY STYLE SOFT PRETZEL STATION (V)

| \$3.50 each | 50 pieces minimum

Warm salty soft pretzels hanging on our custom stand, and served with

yellow or spicy mustard

Warm cheese dip \$55.00

LATE NIGHT MINI BRUNCH

| \$5.25 pp

An assortment of mini quiche, mini cinnamon buns, mini waffles with blueberries and syrup, and tater tots



MANY OF OUR OTHER MENU ITEMS CAN BE PREPARED FOR A LATE NIGHT SNACK!

PLANNING INFO

SEASONAL FEATURES

Thyme & Seasons often discovers new recipes using the freshest seasonal ingredients. Some items may not be listed as they are only available or at their peak during specific times of the year. For example, fresh cranberry chutney pairs perfectly with autumn poultry or pork, and lamb is best in spring. Ask us about seasonal specialties for your event!

FOOD ALLERGENS & DIETARY RESTRICTIONS

We prepare a variety of fresh foods daily, including nuts, shellfish, and rare meats, which can cause allergic reactions for some. We can accommodate intolerances like gluten or lactose with advance notice. Please inform us of any dietary restrictions or allergies, including for vegetarian or vegan guests.

Vegetarian: No meat, poultry, or fish; may include dairy, eggs, and honey.

Vegan: No meat, poultry, fish, dairy, eggs, or bee products.

Let us know how many guests have restrictions in advance.

KEY (GF) Gluten-Free | (DF) Dairy-Free | (V) Vegetarian | (VE) Vegan | (CN) Contains Nuts

Some items may contain allergens in sauces or accompaniments (e.g., fruit display is (V, VE, GF, DF), but the yogurt dip is not).

CHILDREN'S MEALS

Our coordinator can create custom menus for children in attendance.

Served Meal for 130 Example
\$53.15 pp

Hors D'oeuvres
Fruit, Cheese, & Vegetable Display (V) | \$4.25 pp
An elaborate fruit, cheese and vegetable display served
with dips and crackers*

GREEK SALAD (GF, V) | \$5.95 pp
Shredded spaghetti squash lightly tossed
with olives, feta, and Greek vinaigrette
served on a bed of baby spinach

Chicken Oscar | \$22.75 pp | 8 oz
Twin breaded pan-seared chicken breasts
topped with shaved asparagus, crabmeat,
and a buttery hollandaise

Garlic Roasted Potatoes (GF, VE) | \$3.25 pp
Red and white potatoes roasted with garlic pepper and
olive oil make a mouth-watering warm side dish

Chef's Choice Seasonal Veggies (GF, VE) | \$3.95 pp
We will select the freshest vegetables of the season that
complement your entrees

Rolls and Butter

BUDGET BUFFET!
50 person minimum. Dessert must be provided for all guests |
\$6.25 pp

Single Tier 6 inch Wedding Cake, Sheet Cake, and Mini
Cookies and Brownies!

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 | \$6.75 pp
Nonalcoholic beverages for client provided beer and wine
include unlimited Coke, Diet Coke, Sprite, Ginger Ale,
and

Coffee and Decaf Station
Including cream, sugar, sweeteners

Station Meal for 130 Example
Please note all station style events require three stations
\$ 58.20 pp

Hors D'oeuvres
Fruit, Cheese, & Vegetable Display (V) | \$4.25 pp
An elaborate fruit, cheese, and vegetable display served with
dips and crackers*

Carving Station | \$13.50 pp | Select two
top rounds of beef, Virginia baked ham, herbal roasted turkey,
smoky grilled pork loin, or apricot glazed pork loin, served with
condiments and rolls. To complement the meats, roasted garlic
potatoes are served with the station

Pasta Station (V) | \$12.50 pp
Your selection of two pastas with two sauces from our extensive
menu, which are chef prepared and served with Caesar salad,
crisp romaine, home-baked croutons, fresh parmesan, and
black pepper, and our own Caesar dressing, with garlic bread

Salmon Station | \$14.95 pp
Grilled Whole Salmon (GF, DF) |
Twin sides of a whole salmon are grilled and served warm with
herbed vinaigrette
Accented with
Roasted Corn, Tomato and Asparagus Platters (V, GF)
Roasted corn, cherry tomatoes and grilled asparagus dusted
with shredded parmesan and cracked pepper

BUDGET BUFFET!
50 person minimum. Dessert must be provided for all guests |
\$6.25 pp

Single Tier 6 inch Wedding Cake, Sheet Cake, and Mini
Cookies and Brownies!

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 | \$6.75 pp
Nonalcoholic beverages for client provided beer and wine
include unlimited Coke, Diet Coke, Sprite, Ginger Ale,
and

Coffee and Decaf Station
Including cream, sugar, sweeteners

Buffet Meal for 130 Example
Please note for buffet style you will need to choose 3 entrees,
2 side dishes and 1 soup or salad
\$62.60 pp

Hors D'oeuvres
Fruit, Cheese, & Vegetable Display (V) | \$4.25 pp
An elaborate fruit, cheese, and vegetable display
served with dips and crackers*

SONOMA VALLEY SALAD
(V, GF, CN) | \$5.95 pp
A spring mesclun mix of seven tender baby greens, tossed with feta cheese,
sun-dried cherries, and roasted cashews with a balsamic vinaigrette

(8) Smoky Grilled Pork Loin (GF)
\$120.00 each (serves 15)
Pork Loin rubbed with traditional southern spices,
grilled to perfection and lightly brushed with a mild pepper glaze.
Served with a Tennessee BBQ sauce

CHICKEN CACCIATORE (GF, DF) | \$9.25 pp | 4 oz buffet portion
Twin breasts of chickens braised in a saucy medley of peppers, onions,
mushroom, and tomatoes

VEGETABLE LASAGNA ROLLS (V) | \$15.00 pp
Spinach and fresh garden vegetables layered with a blend of ricotta and
mozzarella cheeses, presented in twin pasta roulades

Grilled Green Beans (VE, GF) | 4.25pp
Market fresh green beans lightly grilled with thyme lemon zest, and olive oil

ROASTED FINGERLING POTATOES (GF, VE) | \$3.50 pp
Colorful fingerling potatoes roasted in olive oil and cracked sea salt

Rolls and Butter

BUDGET BUFFET!
50 person minimum. Dessert must be provided for all guests | \$6.25 pp
Single Tier 6 inch Wedding Cake, Sheet Cake, and Mini Cookies and
Brownies!

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 | \$6.75 pp
Nonalcoholic beverages for client provided beer and wine include unlimited
Coke, Diet Coke, Sprite, Ginger Ale,
and

Coffee and Decaf Station
Including cream, sugar, sweeteners