

Classic Thyme Catering Menu Choices

908-232-5445



We are happy to take into considerations all dietary restrictions and will work with you to design a spectacular menu making substitutions or accommodations where necessary to meet you and your guests needs.

Full Dinner Hors D' Oeuvres

Lobster Scampi Puffs
Chicken, Beef or Pork Potstickers with Dipping Sauce
Asparagus Rollup with Romano Cheese in Puff Pastry
Shrimp Cocktail with Dipping Sauce
Spinach Pesto Crustini with Fontina Cheese
Seasoned Beef Bruschetta
Seafood Shumai with Dipping Sauce
Coconut Shrimp with Honey Mustard
Cheese Straws
Mini Beef Wellingtons
Chicken Teriyaki Sate with Peanut Dipping Sauce
Asian Marinated Filet Mignon on Cocktail Skewers
Seared Peppered Ahi Tuna on Endive Leaves with Wasabi Dressing
Stuffed Plum Tomatoes Provencal
Crudités and Cheese Platters
Assorted Bruschetta - Classic Tomato, Spicy Eggplant, and White Bean
Scallops Wrapped in Bacon
Cocktail Franks in Puff Pastry with Honey Mustard
Smoked Salmon Quesadilla
Mixed Olive Plates
Bacon Wrapped Dried Apricots
Porcini Risotto Croquette
Bacon Wrapped Chopped Sirloin & Gorgonzola
Cheese Brochette
Mini Citrus Infused Jumbo Lump Crab Cake
Crab in Phyllo Cups with Spicy Aioli
Duck a l' Orange Filo Bundle
Chicken Roasted Apple Empanada
Mediterranean Olive Filo Triangles
Bruschetta with Moroccan Oil Cured Olive and Roasted Pepper Tapenade
Foie Gras Mousse on Green Apple Slices
Grilled Smokey Black Bean Roasted Pepper Quesadillas
Curried Chicken Salad on Cucumber Slices
Champagne Glasses filled with Gazpacho Topped with Tortilla Chips
Mini Crab Cakes with Roasted Garlic Roasted Red Pepper Aioli
Potato Pancakes with Apple Compote
Mini Vegetable Egg Rolls with Dipping Sauce
Chicken Cornucopia served with Salsa
Spanokopita
Poached Pear & Brie in Phyllo Bundle
Mini Beef Empanadas
Garlicky Shrimp Tartlet
Roasted Mini Lamb Chops
Southwest Black Bean Spring Rolls with Salsa
Butter Marinated Lobster en Brochette
Wasabi Encrusted Salmon en Brochette
General Tso's Chicken Dumplings
Edamame Dumplings
Ham & Cheese Spring Rolls
Sausage & Pepper Spring Rolls
Mushroom Asparagus Spring Roll
Philly Cheese Steak Spring Rolls
Spicy Shrimp Spring Rolls

Hoisen Duck Spring Rolls
Thai Peanut Chicken Wontons
Shumai
Brie with Raspberry & Almond in Phyllo
Julienne Vegetable Tortilla
Mini Pizza Bagel

Appetizers and First Courses

Creamy Garlic Soup

Beggars Purse with Wild Mushroom Duxelles Served with Carrot and Broccoli Puree

Assorted Cheeses, Fruit and Crackers

Champagne Glasses filled with Gazpacho Topped with Lobster Meat & Tortilla Chips

Exotic Wild Mushroom Strudel with Cognac Cream Sauce

Madeira Infused Creamy Soup of Wild Mushrooms and leek

Portobello Mushroom Pizza

Salads

Grilled Roasted Balsamic Shallot Garlic Salad with Blue Cheese and Toasted Nuts

Spinach Salad Raspberry Ranch Dressing with Sliced Mushrooms, Grape Tomatoes and Bacon

Potpourri of Baby Greens with Champagne Vinaigrette

Mesclun Salad with Lemon Scented Champagne Vinaigrette

Mesclun Salad with Sherry Wine Vinaigrette with Shallots

Barbado Voodoo Salad, Hearts of Romaine Lettuce with Balsamic Marinated Diced Pears, Crumbled

Gorgonzola Cheese, and Toasted Nuts

Mesclun Salad with Balsamic Vinaigrette

Salad of Baby Greens with Sliced Beets, Pancetta, Gorgonzola Cheese, Toast Nuts and Honey Mustard Dressing

Wild Rice Salad with Hearts of Palm, Roasted Red Peppers, Arugula, Toasted Nuts, and Asian Dressing (Can add chicken, asparagus or shrimp)

Orzo Salad with Diced Plum Tomatoes, Sliced Calamata Olives, Scallions, and a Balsamic Splash

Mesclun Salad with Sautéed Portobello Mushrooms & Sherry Wine Vinaigrette

Tomato & Hearts of Palm Salad

Tomato and Fresh Mozzarella with Basil and Extra Virgin Olive Oil

Salad of Baby Greens with Marinated Sliced Beets, Goat Cheese and Toasted Nuts

Wheat Berry Salad with Pineapple Dried Cranberries and Citrus Cumin Dressing

Classic Caesar Salad

Braised Beets & Shallots with Balsamic Demi-Glaze & Chived Goat Cheese Mousse Served in Grilled Portobello Caps

Orzo Salad with Roasted Vegetables, Lemon Citrus Vinaigrette and Feta Cheese

Romaine Salad with Corn, Black Beans, Red Bell Peppers, and Sherry Vinaigrette

Mesclun Greens with Raspberry Honey Dijon Dressing

Salad with Mesclun Greens with Citrus Cumin Vinaigrette topped with a Stuffed Italian Long Hot Pepper

Salad of Baby Greens & Arugula with Fresh Berries, Gorgonzola Cheese, Toasted Nuts and

Dressed with Creamy Berry Dressing

Salad of Baby Greens, Shredded Carrot, Red Cabbage with Miso Dressing

Mesclun Salad with Sautéed Portobello Mushrooms and Raspberry Vinaigrette

Black Bean Salad with Hearts of Palm, Red Pepper, Corn & Celery

Smoked Salmon Salad with Avocado & Pink Grapefruit & Bacon Sherry Cream Vinaigrette

Calamari Salad

Curried Chicken Salad on Cucumber Slices

Cured smoked duck breast salad with lentils

Salad Nicoise

Mediterranean Salad with Oranges, Glazed Baby Carrots, Pomegranate Vinaigrette

Red Cabbage Salad with Raspberry Vinaigrette and Bacon

Simple Frisée Salad with Lardons and Raspberry Vinaigrette

Antipasto Table

Sugar Snap Peas Lightly Sautéed with Citrus Zest and Olive oil

Roasted Peppers

Marinated Mushrooms

Tiny Mozzarella Balls with Grape Tomatoes Oil and Basil

Tender Marinated Asparagus

Marinated Artichoke Hearts

Assorted Olives

Spiced Country Salami

Assorted Cheeses

Grilled Green Tomato Slices with Tamarind Paste

Meat Courses

Rosemary Scented Fruit Stuffed Pork Loin

Beef Wellington

Chateaubriand

Rack of Lamb Provencale

Carving Station or Roasted Flank Steak or Top-Round Roast Beef with Creamy Horseradish Sauce

Garlic Crusted Filet Mignon

Roasted Filet Mignon with Chestnut Cognac Demi Glaze

Sliced Marinated Flank Steaks

Burgundy Beef

Roasted Filet Mignon with Roasted Garlic Ginger Black Bean Sauce

Sliced Peppered Filet Mignon with Brandy Cream Sauce

Asian Marinated Filet Mignon

Stuffed Filet Mignon

Marinated Grilled Filet Mignon Steaks

Burgundy Beef over Mini Penne

Sausage, Peppers and Onions (regular or with red sauce)

Swedish Meatballs

Sliced Roast Beef with Gravy

Sliced Filet Mignon with Horseradish Sauce and or Au Jus on the side)

Roasted Filet Mignon served with Red Zinfandel Demi Glace Sauce

Spiral Cut Glazed Ham

Meatballs with Tomato Sauce

Sliced Filet Mignon with Chimi-Churi

Sliced Filet mignon with Chipotle Aioli

Sliced Filet Mignon with Red Wine Shallot Butter

Seared Beef Tenderloin with Creamy Dijon Sauce

Seafood

Sole on a Bed of Fresh Tomato Basil Coulis Served with Parmesan Chips

Roasted Monkfish on a Bed of Smokey Savoy Cabbage

Lobster, Jumbo Shrimp, and Scallop Sauté with Butter Wine Sauce

Swordfish Brochette Moroccan Spices

Spicy Shrimp and or Scallop Skewers

Grilled Spicy Baby Lobster Tails Olive Oil Chipotle Marinade

King Crab Legs

Mussels with Basil Cream Sauce, Marinara Sauce, or Lemon Grass, Cilantro, Ginger, Coconut Broth

Mini Lobster Tails Grilled

Sesame Seed Crusted Roasted Salmon with Spicy Aioli Sauce

Poached Salmon with Roasted Red Pepper Roasted Garlic Aioli

Salmon in Puff Pastry Stuffed with Mushroom Duxelle with Basil Avgolemono Sauce

Roasted Salmon with Roasted Red Pepper Roasted Garlic Aioli

Sole Filet Stuffed with Crabmeat with Lemon Caper Sauce

Baked Paupiette of Sole with Lobster Stuffing and Saffron Cream Sauce

Herb Crusted Roasted Salmon Filet with Citrus Sauce

Poached Salmon with Spiced Japanese Tofu Sauce

Roast Salmon with Chive Oil

Roast Salmon with Dill Sauce

Sole Filet with Mushroom or Spinach Stuffing

Grilled Swordfish with Mango Salsa

Baked Crab Cakes with Roasted Red Pepper-Roasted Garlic Aioli

Seared Peppered Tuna with Wasabi Vinaigrette

Grilled Salmon with Pumpkin Seed Chipotle Pesto

Grilled Rosemary Margarita Shrimp

Butterflied Shrimp Stuffed with Crab Meat Stuffing

Crab Angels, Crab Cake Mixture in Puff Pastry with Roasted Garlic Roasted Red Pepper Aioli

Seared Sushi Grade Tuna on a Bed of Baby Greens with Wasabi Dressing

Roasted Red Snapper Filet with Fresh Vegetable and Lemon Confit

Rosemary Margarita Shrimp Skewers with Avocado Tomato Salsa

Salmon Skewers with Pumpkin Seed Chipotle Pesto

Pan Grilled Salmon with Sweet & Pungent Black Current Onions

Red Snapper with Ginger Beurre Blanc

Grilled Swordfish with Mango Salsa

Sesame Seed Crusted Stripped Bass with Ginger Miso Dressing

Mustard Glazed Salmon with Asian Cucumber Salad

Mussels Simmered in White Wine with Onions, Cumin, and Coriander

Fish Fillet en Papillote

Sautéed Alaskan Prawns or Shrimp Licked with a Spicy Ginger Soy Deglazing

Spicy Shrimp with Corn and Pepper Salsa

Sautéed Shrimp with a Spicy Ginger Soy Deglazing served over Greens with Mango Vinaigrette

Grilled Mahi-Mahi with Arugula, Tomato and Caper Sauce

Chicken and Duck

Roasted Marinated Poussin with Sauce Diable

Duck Breast au Poivre

Boneless Chicken Stuffed and Rolled Fresh Bread and Sausage Stuffing

Stuffed Chicken Breast with Peppered Aged Goat Cheese, Fresh Bread, Calamata Olive & Roasted Pepper Stuffing

Grilled Poussin (Baby Organic Chicken)Seasoned with South Western Spice Rub

Sautéed Chicken Breast Roll-ups with Mushroom and Spinach Stuffing

Stuffed Chicken Ballotine, served cold, Stuffed with Fresh Bread, Sun-

Dried Tomatoes, Sautéed Mushrooms, Shallots, and Asiago Cheese

Sautéed Chicken Breast with Lemon Caper Sauce

Chicken Breast Stuffed with Fresh Bread

Sun-Dried Tomatoes & Sautéed Mushrooms

Chicken Savoy Balsamic Demi-Glaze Sauce

Chicken with White Wine Sauce

Chicken, Plum Tomatoes, Leeks, Artichoke Hearts with Balsamic Splash
Chicken Marsala with Mushrooms
Breaded Chicken Breast with Mushrooms and Madeira Wine Sauce
Chicken with Wild Mushrooms and White Wine Sauce
Breaded Chicken Cutlets with Arugula, Tomato and Fresh Mozzarella Salad on Top
Sautéed Chicken Breast with Garlicky Rosemary Scented Lemon Wine Sauce
Grilled Teriyaki Marinated Chicken
Chicken Breast Stuffed with Sun-Dried Tomato, Mushroom, Fresh Bread Stuffing and Asiago Cheese
Chicken Parmesan
Chicken Marsala
Quail Stuffed with Wild Rice & Ratatouille with Peppered Merlot Sauce

Pasta and Risotto

Risotto with Sautéed Shrimp
Chestnut and Wild Mushroom Risotto
Stuffed Shells
Baked Ziti
Creamy Wild Mushroom Saffron Pearl Couscous
Penne with Vodka Cream Sauce
Asparagus Risotto with Creamy Brie & Toasted Pine Nuts
Risotto Milanese
Bow Tie Pasta with Pros. Diced Plum Tomatoes & Fresh Mozzarella
Pasta Putanesca
Cavatelli and Broccoli moistened with Oil, Garlic, and Chicken Stock
Cous Cous with Spring Vegetables and Citrus Cumin Vinaigrette
Bow Tie Pasta with Fileto di Pomodoro Sauce and Fresh Mozzarella
Saffron Scented Risotto with Dried Cranberries and Brie
Pasta Con La Norma, Pasta with Sun-Dried Tomatoes, Plum Sautéed Eggplant, Sautéed Red Onion Garlic Oil and Plum Tomatoes
Tortellini Carbonara
Pasta with Red, Black or Basil Pesto
Pasta with Fileto de Pomodoro Sauce
Tortellini with Asparagus in a Gorgonzola Cream Sauce

Potatoes and Vegetables

Broccoli with Oil & Garlic
Sautéed Wild Mushrooms with Balsamic Syrup Drizzle
Sugar Snap Peas Tossed with Sesame Oil and Sesame Seeds
Baby Glazed Carrots
Rosemary Scented Roasted Baby Red New Potatoes
String Beans Almandine
Baby Glazed Carrots
Roasted Winter Vegetables with Garlic
Brandy Steamed Asparagus
Grilled Vegetables with Spicy Asian Dressing
Seasoned Garlic Mashed Potato Tort
Tower of London - Potato & Leek Casserole Gratinee
Pistachio Rice Pilaf
Julienne of Snow Peas Tossed with Light Sesame and Citrus Zest
Marinated Portobello Mushroom Slices with Chived Goat Cheese Mousse

Cold Asparagus with Raspberry Vinaigrette
Seasoned Mashed Potatoes in Puff Pastry
Stuffed Plum Tomatoes Provencal
Seasoned Garlic Mashed Potatoes in Puff Pastry
Mashed Potato Pie
Roasted Fennel
Sautéed Garlic & Rosemary Infused Beets
Italian Potato Salad with Garlic and Bay Oil
Roasted Spicy Brussels Sprouts
Roasted Garlic Brussels Sprouts

Desserts

Winter Spiced Red Wine Poached Pear with Chocolate Amaretto Crème Chantilly
Fruit Platter with California Dipping Sauce
Fresh Orange Supremes with Assorted Seasonal Berries Marinated in Grand Marnier, Ginger and Pomegranate Syrup with Shaved Chocolate Served over Lemon Sorbet
Bananas Flambé over Ice Cream
Chocolate Covered Strawberries
Assorted Mini Petite Fours
Dessert Table with Assorted Cheesecakes, Cakes, Pastry, & Cookies
Individual Lemon Tart with a raspberry and Chocolate Sauce Drizzle, Chocolate Crème Chantilly
Rum Basted Baked Bananas over Iced Cream
Balsamic Pears Glazed with Light Brown Sugar Served with Ice Cream And Flavored Whipped Cream And Chocolate Syrup
Classic Cheesecake Squares with Gratin of Zabaglione and Fresh Fruit Puree