

# Thyme Tables

CATERING &  
EVENT PLANNING

180 Church Street  
PO Box 541  
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(802)447-3896

[www.thymetables.com](http://www.thymetables.com)

*“Proprietors of Custom Culinary Inspiration”*

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*Thyme Tables Catering Inc. is a full service catering company serving southern Vermont and the surrounding area. Our primary objective is to offer superior quality cuisine tailored to customer taste, in a creative, artistic and cutting edge manner. Thyme Tables Catering Inc. and all staff members are fully insured and Vermont state liquor certified. We offer our clients aid in finding and choosing event related vendors. We truly offer event capability from beginning stages through to event completion.*

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<i>Birthdays</i>	<i>Housewarming Parties</i>
<i>Surprise Parties</i>	<i>Anniversaries</i>
<i>Bar and Bat Mitzvahs</i>	<i>Dessert Parties</i>
<i>Christenings</i>	<i>Barbeques</i>
<i>Fondue Parties</i>	<i>Picnics</i>
<i>Tapas and Hor D'oeuvres Parties</i>	<i>Brunch</i>
<i>Cocktail Parties</i>	<i>Rehearsal Dinners</i>
<i>Homecoming Parties</i>	<i>Weddings</i>

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*We can accommodate all dietary requirements such as gluten-free, vegetarian, lactose-free and kosher and ethnic specifications.  
Please ask for ideas.*

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## ∞ Casual Gatherings ∞

### ∞ Sample Menu 1 ∞

Creamy Tomato and Fresh Pesto Soup  
served with Parmesan Toasts

Chicken-Curry Salad on Mini-Croissants  
or Finger Rolls

Roast Beef on Mini-Croissants or Finger Rolls

Choice of Spicy Sesame Noodle Salad  
or Cape Cod Chopped Salad

Lemon Pound Cake

Price for this package is \$20.00/Guest

### ∞ Sample Menu 2 ∞

Tossed Fresh Green Salad with our  
Signature Basil Vinaigrette

Traditional Beef Lasagna (Ground Chicken or  
Ground Turkey can replace Beef upon request)

White Vegetable Lasagna made with Rosemary and  
Garlic infused Bechamel Sauce or  
Butternut Squash Lasagna when in Season

In-House Herbed Mozzarella Bread  
Raspberry Bars and Traditional Brownies

Price for this package is \$25.00/Guest

### ∞ Sample Menu 3 ∞

Hot Turkey and Hot Roast beef Sandwiches served  
with Homemade Mashed Potatoes

Bread Basket • Fruited Cole Slaw

Cranberry Sauce • Mini Pastry Display

Price for this package is \$18.25/Guest

## ∞ Menu for Corporate ∞ Luncheons and Conferences

**Soup Options** (Choose one of the following)

- Butternut Squash with Curry
- Red Pepper and Smoked Gouda Bisque
- Cream of Asparagus
- Gourmet Italian Wedding
- New England Clam Chowder
- French Onion

Vermont Specialty Cheese Tray with Seasonal Fruits

### **Gourmet Sandwich Tray**

(Choose three of the following)

(All Sandwiches served on Finger Rolls  
or Mini-Croissants)

- Fresh Herb and Panko encrusted Salmon with  
Jalapeno, Cilantro and Mustard Sauce
- Tarragon Chicken Salad
- Roast Beef with Fresh Baby Spinach,  
Red Onion and Manchego Cheese
- Fresh Turkey with Lettuce and Cranberry Aioli
- Italian Antipasto
- Fresh Maplebrook Farm Mozzarella Cheese,  
Tomato and Basil with Balsamic Glaze
- Tomato and Goat Cheese Tarts

**Choice of Salad** (Choose one of the following)

- House Green Salad
- Pasta Salad
- Warm Vegetable Salad

Cookie and Brownie Tray

Items listed can be mixed and matched  
to individual tastes and price will be  
determined accordingly.

Price for this package is \$23.95/Guests

All packages come with Bottled Water, Coffee, Specialty Teas and a choice of Iced Tea or Lemonade  
Alcoholic Beverage Service Options Available Upon Request

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∞ *New England Clam and Lobster Bake* ∞

*New England Clam Chowder*

*Manhattan Clam Chowder*

*Steamed Clams*

*Steamed Lobster*

*Grilled Marinated London Broil*

*Prime Cut Sirloin Steaks*

*Baked Potato Bar served with Sour Cream, Butter, Broccoli, Roasted Garlic, Chives and Cheddar Cheese*

*Seasonal Grilled Vegetable Platter with our Signature Ginger-Soy Sauce*

*Fresh Grilled Corn on the Cob served with a variety of Compound Butters*

*Homemade Strawberry Shortcake*



*Cookies, Brownies, Seasonal Desserts*

*Ben and Jerry Ice Cream Cart*

*Items listed can be mixed and matched to individual tastes and price will be determined accordingly.*

*Alcoholic and Non-Alcoholic Beverage selections available*

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∞ **Barbeque Offerings** ∞

*Barbeque Baby Back Ribs*

*Barbeque Beef Brisket*

*Pulled Pork with our In-House Barbeque Sauce*

*Flavored Sausages*

*Hamburgers and Hotdogs*

*Marinated Barbeque Chicken with our own Marinade*

*Grilled Portabella Mushroom stuffed with Spinach, Garlic and Panko  
Smothered with Melted Vermont Cheddar*

*Baked Potatoes (Sweet or White served with plenty of condiments)*

*Old Fashioned Potato Salad or Red Bliss Potato Salad with Dill and Mustard Vinaigrette*

*Baked Beans*

*Fresh Fruited Cole Slaw*

*Seasonal Grilled Vegetable Platter with our in-house Ginger Soy Sauce... Delicious!!*



*Broccoli and Carrot Salad*

*Grilled Vegetable Orzo Salad with Pine Nuts and Feta Cheese tossed with our in-house Lemon Vinaigrette*

*Homemade Seasonal Fruit Crisps and Pies*

*Ben and Jerry's Ice Cream with or without cart... when available*

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Non-alcoholic and Alcoholic Beverage Packages available.*



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## ☞ Brunch Offerings ☞

*Ham and Vermont Cheddar Cheese Strata*

*English Plum Strata*

*Quiche Options:*

*Fresh Basil, Tomato and Vermont*

*Maplebrook Farm Mozzarella*

*Asparagus and Vermont Cheddar with Dill*

*Wild Mushroom with a Gruyere Cheese  
and Marsala*

*Fresh Fruit Bowl*

*Homemade Granola served  
with Yogurt-House Favorite!!*

*Toasted Bagels with Accoutrements*

*Fruit*

*Breads/Mini Muffins*

*Homemade Cinnamon Rolls made with  
Maple Syrup, Maker's Mark Bourbon and Pecans*

*Homemade Coffee Cakes*

*Grilled Chicken Salad with Celery and Apples  
tossed in our own Maple-Mustard  
Vinaigrette-Another House Favorite  
Specialty Crepes with a variety of fillings...*

*Please ask for Details*

*Hot Baked Brie with Toasted Baguettes,  
Fruit and Nuts*

*Bacon/Sausage Platter*

*Smoked Salmon Platter with condiments  
(red onion, diced egg, capers and pickles)*

*or*

*Cold Poached Salmon*

*Deviled Egg Platter*



*Stuffed Tomato with Lobster or Crab  
(market price)*

*Juices, Coffee, Specialty Teas Included*

*Bar service available upon request at  
additional cost. We offer many  
specialty Sangrias, Bellini's, Bloody Marys,  
Mimosas, Martinis and Flavored Coffees.*

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∞ **Culinary Inspirations for an Evening of Hors D'oeuvres** ∞

*Grilled Portabella Bruschetta topped with Vermont Jasper Hill Farm Blue Hazy  
Butter Pecan Shrimp rolled in an aromatic mixture of Pecan, Coconut and Breadcrumbs  
Chili-Lime Chicken Kabob a blend of Chili, Lime, Cilantro, Poblano and Red Peppers*

*Homemade Gourmet Focaccia mini Pizza Slices*

*Mini Beef or Tuna Sliders*

*Our Creamy Gourmet Macaroni and Cheese served in  
Bennington Pottery Cups with a crumbly Bread topping*

*Fresh Asparagus rolled in Asiago Phyllo Dough brushed with Bourbon Butter*

**Bar Bites**

*Gourmet Popcorn*

*Vermont Maple-Spiced Nut Mix*

*Puff Pastry Cheese Straw*

*Gruyere and Thyme Crisps with Sea Salt*

*Nachos and Salsa*

*Salty Olives with Hummus and Pita Chips*

**Bar Service**

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## ∞ Culinary Inspirations ∞

### **Passed Hors D'oeuvres:**

*House Favorite, Jumbo Shrimp stuffed with Date, Stilton Cheese, and Basil all wrapped in Bacon Drizzled with Molasses, Garlic and Basil.... This is delicious and not messy*

*Potato Pancakes with Onion Marmalade*

*Asparagus wrapped with Prosciutto*

*Pigs in a Blanket with a Spicy Mustard Sauce*

*Artichoke and Lemon stuffed Mushrooms topped with Parmesan Cheese*

*Fried Coconut Shrimp with Pineapple Salsa*

*Baked Brie, Raspberry and Almond in a Puff Pastry*

*Our version of Spicy Asian Meatballs soaked in a Red Wine Demi-glace*

*Gourmet Mini Pizzas...Let's create yours*

*House favorite... Hand-rolled Mini Tuna Cones with Garlic, fresh Ginger, Soy and Sesame Oil tossed with Wasabi topped with Crème Fraiche and Sesame Seeds*

*Cucumber encased Smoked Salmon with fresh Avocado and a Lemon Caper Cream Cheese*

*Butter Pecan Fried Shrimp*

### **Our Bruschetta Selections:**

*Bruschetta with Herb infused Olive Oil paired with one of the following:*

*Seared Scallop, Apple-Smoked Bacon and creamy melted Fontina Cheese finished with Pea Shoots (this is our version of Scallops and Bacon).*

*Beef Tenderloin with Roasted Red Pepper and Vermont Grafton Cheddar topped with fresh Arugula.*

*Grilled Portabella Mushroom topped with Vermont Jasper Hill Farm Blue Hazy.*

*Traditional-Half a Roasted Plum Tomato with fresh Basil and Vermont Maplebrook Farm Mozzarella.*

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## **Stationary Offerings**

*Artisan Display - Antipasto Meats, Cheese, Olives, Capers, Grilled Vegetables and Fresh Baked Breads.  
Olive Oils and Sea Salts will be available.*

*Parmesan Cheese Bowl with Creamy Macaroni and Cheese-please ask us for details.*

*All Vermont Cheese Board with fresh Fruits, Crackers and Breads.*

*Our famous Mexican Display with Grilled Shrimp, Guacamole, Salsa and Chips.  
Shrimp and more Shrimp, please ask to see our pictures.*

*Baked Brie Display-5 different Varieties of Baked Brie, sweet and savory, all served with Baguettes.*

*Shrimp Cocktail served in our Signature Trough (ask for details)*

## **Soup and Salad Combination Course**

*Presented on a 5" x 11" white rectangular display plate*

### **Soups**

*Butternut Squash with Curry...savory and sweet taste achieved with a Curry blend and a hint of Honey  
Red Pepper and Smoked Gouda Bisque...Red Pepper with Basil and Gouda Cheese and of course, lots of Cream*

*Cream of Asparagus...a delicious and creamy Vegetarian option*

*Gourmet Italian Wedding Soup...Italian Meatballs with Garden Vegetables and Stellini Pasta*

*Carrot, Ginger and Dill Soup...Fresh and Light served hot or cold*

*Of Course...Ultimate New England Clam Chowder...loaded with Clams,  
Potatoes and lots and lots of Cream, all seasoned with Thyme*

### **Salads**

*Winter Waldorf salad with Dried Cranberries, Bacon and Vermont Cheddar Cheese  
drizzled with Homemade Maple-Mustard Vinaigrette*

*Fresh Frissee salad topped with marinated Red Grapes and Crumbly Bleu Cheese  
garnished with Popcorn Shoots*

*Traditional Caprese salad Fresh sliced Tomatoes (Heirloom when in Season)  
with Vermont Maplebrook Farm Mozzarella cheese, locally grown Baby Greens topped with homemade  
Balsamic Vinaigrette or our Signature Basil Vinaigrette*

*Pickled or Roasted Beets on a bed of Fresh Greens topped with Maplebrook Farm  
Feta and a Raspberry Vinaigrette*

*Asian Salad...Baby Red Bok Choy topped with Mandarin Oranges, Toasted Almond and crispy  
Szechuan Noodles and a Homemade Citrus Rum Vinaigrette*

*Mediterranean Salad...Roasted Red and Yellow Peppers with  
Shaved Manchego Cheese and Gourmet Olives*

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## **Stationary Entrees**

### **Meat Carving Station**

*Sliced Marinated London Broil • Grilled Sliced Flank Steak*

*Beef Tenderloin with Brandy Mushroom demi-glaze*

*New York Strip Steaks • Sliced Blackened Pork Loin*

*Sliced Baby-Back Ribs with our Homemade Barbeque Sauce (Market Price)*

*Grilled Marinated Statler Chicken • Leg or Rack of Lamb (Market Price)*

*Grilled Duck Breasts with Currant Sauce*

### **Accoutrement Station**

*Roasted Corn and Black Bean Salad with Cumin Vinaigrette*

*Roasted Vegetable and Orzo Salad with Pine Nuts and Feta with a Lemon Vinaigrette  
(Can be served warm or cold)*

*Marinated Grilled Chicken Salad with Apples and Celery tossed in Maple-Mustard Vinaigrette*

*Spicy Sesame Noodles with our in House Szechuan Dressing*

*Fresh Broccoli and Shrimp Salad with a Homemade Creamy Garlic Dressing*

### **Pasta and Potato Station**

*There is nothing that tops our Flaming Wheel of Pasta. Gourmet pasta tossed in our flaming Parmesan cheese wheel served with a smorgasbord of toppings. Delicious!*

*Baked Potato Bar.... Combination of Russet Potatoes and Sweet Potatoes with all the Toppings*

*Homemade Creamy Macaroni and Cheese with Toppings*

*Roasted Fingerling Potatoes tossed with Fresh Rosemary, Red Pepper and Onion*

*Roasted Yukon Gold Garlic Smashed Potatoes*

*Long grain and Wild Rice with Dried Fruit with Horseradish Sauce*

*Spicy Indian Couscous*



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## **Seafood Station Selections**

*Sauteed Tilapia with Capers and Lemon Butter*

*Caribbean Mahi Mahi... Mahi Mahi Deglazed with Dark Meyers Rum topped with Plantains drizzled in a sweet and tangy brown sugar sauce*

*Pan-seared Scallops served with a Lime Aioli (Market Price)*

*Cold Poached Salmon with necessary condiments*

*Mushroom and Water Chestnut Stuffed Red Snapper with White Wine and Fresh Herbs*

## **Vegetable Station Selections**

*Green Beans Almandine*

*Grilled Fresh Vegetable Platter with our Signature Soy Ginger Sauce*

*Candied Baby Carrots with Vermont Maple Syrup*

*Roasted Beets with Raspberry Vinaigrette and Feta Cheese*

*Cold Poached Asparagus with Thyme Vinaigrette and Crumbly Bleu Cheese*

*Brussels Sprouts tossed in Lemon and Toasted Hazelnuts*

*Seasonal Fresh Eggplant Ratatouille*

## **Bar Service**

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