



My Thyme
inc.

Breakfast

Whole Quiche

\$29 each - 6 large slices

Quiche Lorraine *Classic French quiche with gruyere cheese, ham and fresh herbs*

Mediterranean Quiche *Marinated artichokes, sun dried tomato and kalamata olives*

Quiche Bites

\$17 / dozen - 4 dozen minimum

Florentine; sauteed spinach, shallots and Parmesan

Lorraine; Black Forest Ham and Swiss Cheese

Grilled Zucchini, red onion and Greek Feta

Cremini Mushroom, Fontina cheese, and Chive

Frittata

\$36 each

Baked in an aluminum half tin - serves 9-12

Grilled vegetable and feta cheese

Sweet potato, scallion and Asiago cheese

Prosciutto and grilled zucchini

Muffins

Fresh Baked Blueberry, Cranberry, Banana Walnut,

Chocolate Chip Cappuccino, Morning Glory Muffin

\$29/dozen - 2 dozen minimum

Breakfast Breads

Your choice of Cranberry Orange, Apple Cinnamon, or Poppy

\$19 each - serves 8-10 guests

Fresh Fruit

Fresh Cut Seasonal Fruit salad served with citrus and mint

\$4 person

Please see our Beverage section for hot and cold refreshments!



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Cold Lunch

Sandwiches - \$6.50 each
 minimum of 10 per selection

Roasted Beef Tenderloin with grilled red onion, bibb lettuce and horseradish cream and Kaiser roll

Waldorf Chicken Salad with Bibb lettuce, candied walnuts, granny smith apple and red grapes on potato roll

Momma My Thyme Lean Turkey Breast, aged cheddar, lettuce, tomato and mayonnaise on potato roll

Wraps - \$6.75 each
 minimum of 10 per selection

Smokehouse Turkey Club with Monterey Jack, smoked bacon, lettuce, tomato, and chipotle sauce.

Roasted Chicken Caesar wrap with hearts of Romaine, Parmesan and Caesar dressing

Grilled vegetable Provencal wrap with eggplant, zucchini, Portobello, Nicoise olives, sun dried tomatoes and herbed goat cheese spread

Sides

Asian Cabbage Slaw - \$3
 Homestyle Potato Salad - \$3
 Sesame Soba Noodles with vegetables - \$3
 Tuscan Orzo Pasta Salad - \$3
 Fresh Seasonal Fruit Salad - \$4
 Potato Chips - \$1.25
 Pretzels - \$1.25

Lunch Boxes

Individual Lunch boxes filled with your choice of wrap or sandwich, bag of potato chips, fresh baked cookie and bottled water. Substitute with a serving of potato salad or cole slaw for \$1.50.

Wrap Lunch Box - \$10.50 per person
Sandwich Lunch Box - \$10 per person

Green Salads

A delicious and healthy addition to any lunch!

\$5 Side Salad Size

\$8 Entree Size

Classic Caesar

Hearts of romaine tossed with cherry tomatoes, Parmesan and garlic crouton - classic Caesar dressing

Chop Salad

Crisp iceberg lettuce, vine ripened tomato, shaved red onion, cucumber, smoked bacon and crumbled blue cheese, honey-Dijon dressing

House Salad

Mesclun greens tossed with dried cherries, candied walnuts, blue cheese and granny smith apple, walnut-whole grain mustard dressing

Garden Salad

Tender field greens with cherry tomatoes, cucumber and carrot, honey-balsamic dressing

minimum of 10 per selection

Salad can be served buffet style or individually packaged

Sweets

Assorted Cookie Platter

\$34.00 - Serves 18-22

Chocolate Chip, Oatmeal Raisin and Snickerdoodle Cookies

Cookie and Brownie Platter

\$36.00 - Serves 18-22

Chocolate Chip, Oatmeal Raisin Snickerdoodle Cookies and Fresh baked double chocolate Brownies

The Big Brownie

\$38.00 - Serves 18-22

Double Fudge Brownies, Wonder Bars, and Blondies



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Hot Lunch

Chicken Piccata

with a white wine, lemon and caper sauce

served with Wild Rice Pilaf, Fresh green salad, and dinner rolls

\$15.75

Chicken Parmesan

Chicken breast rolled in Italian brioche bread crumbs, topped with mozzarella and marinara sauce, served over spaghetti noodles.

Served with Caesar Salad and garlic bread

\$15.75

Chicken Marsala

Sauteed with cremini mushrooms and marsala wine.

Served with green beans almondine, wild rice pilaf and dinner rolls

\$15.75

Beef Tenderloin crusted in horseradish, garlic and rosemary

Served with grilled vegetables, thyme roasted new potatoes and dinner rolls

\$18.75

Blackened Flank steak with Argentinean Chimichurri sauce

Served with Spanish rice and fresh green salad

\$16.75

Lasagna Bolognese

Artisan pasta layered with Italian sausage, ground beef, tomato sauce, mozzarella and ricotta cheese.

served with a green Salad and garlic bread

\$14.75

Roasted vegetable Lasagna with arugula pesto and béchamel sauce

served with a green Salad and garlic bread

\$14.75

Baby Back Ribs

Dry rubbed Pork baby back ribs glazed with tangy honey-barbeque sauce

served with horseradish potato salad, Cole slaw, and dinner rolls

\$22.75

Portobello mushroom stuffed with spinach, shallots and aged parmesan

served with pasta salad and fresh green salad

\$12.75



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Beverages

Cold Refreshments

by the bottle

Sodas

Coke, Diet Coke, Sprite, Ginger Ale
\$1.25 each – 12 ounce cans

Deer Park Spring Water

\$1.25 each - 9 ounce bottles

Pelligrino Sparkling Water

\$3 each – 1 Litre bottles

Snapple

\$2.00 each – 16 ounce bottles
 Raspberry Iced Tea, Mango Madness
 Kiwi Strawberry Juice, Lemonade

Very Fine Fruit Juices

Orange, Apple, Grapefruit Juice
\$1.75 each - 10 ounce bottles

Bulk Cold Refreshments

served from beverage dispenser
\$2.25/person - minimum of 20

Mandarin Iced Tea
 Iced Green Tea with ginger syrup
 Pomegranate Lemonade
 Orange-lime and mint punch

ICE

\$4.50 per 10 lb bag

Disposables

Paper Cocktail Napkins	\$7 (per 50)
Paper Dinner Napkins	\$11 (per 50)
Plastic Cocktail Plates	\$.50 each
Plastic Dinner Plates	\$.60 each
Plastic Fork, Knife, Spoon	\$7 (per 50)
Clear Plastic Beverage Cups	\$6 (per 50)

Hot Beverages

Coffee

Fresh brewed Regular or Decaf Coffee
 Includes creamer, sugar, and sweeteners
\$2.00 person - minimum of 12

Herbal Tea

Organic Full Leaf Paromi Herbal Tea
 Includes, sweeteners, and lemon wedges
\$2.00 person - minimum of 12

Spiced Hot Apple Cider

mulled with cinnamon and cloves
\$2.50 person - minimum of 20

Bar Setups

alcohol not provided

Mimosa Bar

Fresh squeezed orange juice and ice cold
 champagne, perfect for brunch

Lemon-Berry Blini Bar

Chilled champagne poured over fresh puree of the
 ripest fruits or berries, perfect cocktail for brunch

Grapefruit Champagne Fizz

Chilled champagne poured over fresh squeezed
 grapefruit juice, perfect brunch cocktail

Mixer / Setups for Full Bar

\$4.75 / per person - minimum of 20
 Tonic water, club soda, Rose's lime juice,
 sour mix, Bloody Mary mix, assorted
 soda, juice, garnishes, fruit wedges, ice,
 bottled water & beverage napkins

Mixer / Setups for beer & wine bar

\$3.75 / per person - minimum of 20
 Soda, Juice, ice, bottled water and
 cocktail napkins



Continental Breakfast

\$10 / person

Bakers Harvest

Assortment of Blueberry Muffins, Banana Walnut muffins & Apple cinnamon Breakfast Cake

Fresh Fruit

Seasonal Fruit salad tossed with citrus, mint and vanilla bean

Beverages

Fresh brewed Columbian Coffee
Orange, Apple, and Grapefruit Juice

Big Breakfast

\$14 / person

Bakers Harvest

Assortment of Blueberry Muffins, Banana Walnut muffins, Apple cinnamon Breakfast Cake, & plain Bagels
served with cream cheese and fruit preserves

Quiche Bites

Lorraine with smoked bacon and Gruyere
Florentine with baby spinach, shallots, and aged Parmesan

Fresh Fruit

Seasonal Fruit salad with citrus, mint and vanilla bean

Beverages

Fresh brewed Columbian coffee
Orange, Apple, and Grapefruit Juice

Branch

\$25 / person

Breakfast

Assortment of Blueberry Muffins, Chocolate Chip Cappuccino & Apple Cinnamon Breakfast Cake
Bistro Style Quiche Lorraine with Black Forest Ham and Swiss Cheese
Seasonal Fruit salad tossed with citrus, mint and vanilla bean

Wraps & Sandwiches

Szechwan marinated beef tenderloin wrap with shredded Napa cabbage, carrot, and scallion, chili lime mayo

Salads & Sides

Waldorf Chicken Salad with Bibb lettuce, candied walnuts, granny smith apple and red grapes on croissant
Hearts of romaine Caesar Salad with cherry tomatoes, Parmesan and garlic crouton
Sesame soba noodles with julienne vegetables, ginger-Wasabi dressing

Dessert Platter

Double Fudge Brownies, Wonder Bars, and Blondies
Assorted Chocolate Chip, Oatmeal Raisin, Snickerdoodle Cookies

Beverages

Fresh brewed Columbian coffee
Orange, Apple, and Grapefruit Juice
Assorted Sodas and Bottled Water