



E n t r é e s

S a l a d s

S i d e s



My Thyme

240-388-0468

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www.mythyme.net

Green Salads

House Salad

Mesclun greens, raspberries, toasted almonds, cucumber and feta cheese, raspberry vinaigrette

Lolo Rosa Greens

Warm Goat Cheese, shaved red onion, toasted hazelnuts, tarragon-champagne vinegar dressing

Classic Caesar Salad

Baby Romaine Caesar salad with parmesan croutons and classic Caesar dressing

Vietnamese Salad

Rice Noodles, mango, bell pepper, toasted peanuts, Thai basil and mixed greens, mandarin sesame dressing

Baby Arugula Salad

Tossed with roasted peppers, Kalamata olives, marinated artichokes and toasted pine nuts, sherry vinaigrette

Cucumber and Tomato Salad

Avocado, red onion and mixed greens, cumin lime vinaigrette

House Salads

seasonal

Spring

Mesclun greens, raspberries, toasted almonds, cucumber and feta cheese, raspberry vinaigrette

Summer

Organic Mixed Greens, Maryland heirloom tomatoes, goat cheese, toasted hazelnuts, tarragon champagne vinegar dressing

Fall

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

Winter

Red Oak Greens tossed with Roasted butternut squash, shiitake mushrooms, maple roasted pumpkin seeds and smoked bacon, creamy roasted garlic and parmesan dressing



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Beef Entrées

Wasabi crusted Flat Iron Steak

with a scallion and shiitake mushroom sauce

Garlic and Thyme Marinated Beef Tenderloin

Grilled red onions, horseradish cream

Blackened Tenderloin of Beef

Roasted red pepper, parsley and sherry vinegar relish

Chimichurri Flank Steak

Garnished with a spring salad of baby lettuce and Dijon vinaigrette

Sesame Short Ribs

Slow cooked until tender, glazed with
toasted sesame seeds, Hoisin and scallions

Ropa Vieja

Cuban marinated flank steak braised and
shredded with bell peppers and red onions,
served with cilantro and fresh lime

Seared Pepper Steak

Beef tips seared with sweet bell peppers,
red onion and roasted garlic

Beef with Mushrooms

Sliced filet of beef, forest mushroom
and red wine sauce

Beef and Red onion Brochettes

Marinated in cilantro, garlic and beer, salsa verde

Pork Entrees

Baby Back Ribs

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

Pork Loin Roulade

Stuffed with arugula, almonds and gorgonzola

Pork Tenderloin Medallions

Asparagus, mushroom and shallot sauté



Chicken Entrées

Chicken Paillard

Thin sliced Chicken scaloppini crusted in herbs and brioche bread crumbs, sweet corn sauce

Almond Crusted Chicken

Braised artichoke and sun-dried tomato sauce

Chicken Piccata

with a white wine, lemon and caper sauce

Chicken Marsala

Sautéed with cremini mushrooms and Marsala wine

Prosciutto wrapped Chicken breast

with a sherry vinegar and cherry tomato pan sauce

Whole Roasted Organic Chicken

Marinated in Citrus, bay leaf and fresh thyme, citrus pan sauce

Chicken Fricassee

With field mushrooms, country ham, white wine and fresh tarragon

Le Coq Au Vin

Seared chicken braised in red wine, garnished with bacon and pearl onions

Sweet and Sour Chicken

Stir fried with red bell pepper, scallion and water chestnut

Coconut-Red Curry Chicken

Shredded and served with Thai basil and lime

Lemon-Oregano Chicken Breast

Salad of cucumber, olive, tomato and torn basil



Seafood Entrées

Whole Grain Mustard Crusted Salmon filet

with a fresh citrus-fennel slaw

Pesto Crusted Atlantic Salmon

Herb and Balsamic roasted cherry tomatoes

Carolina Rainbow Trout

Sweet corn, lump crab and toasted almond sauce

Seared Sea Scallops

Champagne, leek and vegetable sauce

Cajun Rubbed Rockfish Filet

Chorizo, bell pepper, and cherrystone clam ragout

Blackened Mahi Mahi

with a guava mojo glaze, Pineapple and lime salsa

Swordfish Milanese

Crusted with Panko and brioche, olive, caper,
roasted pepper and white wine sauce

Honey-Soy Glazed Tilapia filet

with a mandarin orange, lime and cilantro salad

Jumbo Prawn skewers

marinated in ginger, garlic, chili and lemongrass,
and a coconut-lime sauce

Jumbo shrimp

sautéed with roasted garlic butter, tomato
and fresh basil

Maryland style Crab Cakes

with Creole Remoulade sauce

Latin Style Crab Cakes

with roasted poblano pepper, red onion, cilantro
and orange-chipotle Remoulade

Seared Ahi Tuna Steak

Crusted in fines herbs, baby lettuce and cherry
tomato salad



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Vegetarian Entrees

Roasted vegetable Lasagna
with arugula pesto and béchamel sauce

Stuffed Portobello Mushroom
with spinach, shallots and aged parmesan

Mediterranean stuffed Tomatoes
Stuffed with ratatouille, olives and basil

Mushroom Tart
Caramelized shallots, goats cheese and baby spinach,
mushroom and white wine sauce

Vegetable Curry
with cauliflower, potatoes, carrots, sweet peas, zucchini
and green chili cooked with ginger, garlic and tomato

Black Bean and Sweet Corn Cakes
With a cilantro-lime sour cream

Pasta Entrees

Lasagna Bolognese
Layers of artisan lasagna noodles, slow cooked
meat sauce, mozzarella and ricotta cheese

Baked Spaghetti and Meatballs
Slow cooked meatballs in momma's marinara sauce
with al dente spaghetti and aged parmesan

Baked Ziti
With cremini mushrooms, caramelized onions,
manchego and white truffle béchamel sauce

Orichiette Pasta
tossed in a walnut, spinach and blue cheese cream



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Sides

Crab and Asparagus Risotto
White truffle and chive mashed potatoes
Potato and braised leek gratin with aged parmesan
Warm bacon-horseradish potato salad
Honey whipped sweet potato mash
Roasted fingerling potatoes with rosemary and sea salt
Grilled vegetable couscous with lemon and parsley
Spring onion Basmati Rice with lemon zest and herbs
Wild rice pilaf with toasted pine nuts and fresh herbs
Cheddar-jalapeno potato rosti with ranchero sauce and sour cream
Baby Artichoke and fingerling potato hash
Moroccan Couscous and Carrot salad with raisins, chickpeas, parsley
Lobster and white truffle Mac n Cheese
Orzo with sweet peas, cherry tomatoes and arugula pesto

Vegetables

Petite green beans amandine
Glazed baby carrots with ginger butter
Caramelized Brussels sprouts with smoked bacon
Green bean, sweet corn, cipollini onion and cherry tomato melange
Sautéed broccoli raab with garlic and pine nuts
Steamed broccoli florets with Fontina and white truffle butter
Sautéed Chard with caramelized shallots
Roasted asparagus with cremini mushrooms and thyme
Green Beans with roasted peppers, nicoise olives and lemon oil
Sweet peas with cremini mushroom and roasted garlic butter
Roasted vegetables with chickpeas and lemon vinaigrette
Eggplant gratin with tomato-basil sauce and manchego cheese

Breads

Potato Rosemary, Challah, Brioche, Baguettes,
Jewish Rye, Multigrain, Potato Rolls, Sourdough, Ciabatta,
Rasin Nut, Sesame Semolina, Casareccio



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Sample Menus

Menu 1

Salad

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

Main

Chicken Piccata with a white wine, lemon and caper sauce

Whole Grain Mustard Crusted Salmon filet with a fresh citrus-fennel slaw

Sides

Wild rice pilaf with toasted pine nuts and fresh herbs

Potato gratin with braised leeks and aged parmesan

Vegetable melange with green bean, sweet corn, cipollini onion and cherry tomato

Warm dinner rolls with whipped honey butter

Dessert

Summer Berry Trifle with Layers of lemon pound cake, vanilla bean whipped cream and summer berries

Menu 2

Salad

Baby Arugula Salad tossed with roasted peppers, kalamata olives, marinated artichokes and toasted pine nuts, sherry vinaigrette

Main

Horseradish-Rosemary Beef Tenderloin with a cognac-green peppercorn sauce

Whole Roasted organic Chicken in Citrus, bay leaf and fresh thyme, citrus pan sauce

Sides

White truffle and chive mashed potatoes

Grilled vegetable couscous with lemon and parsley

Roasted asparagus with cremini mushrooms and thyme

Warm dinner rolls with whipped honey butter

Dessert

Assorted Cheese cake bites, Chocolate Mousse Cups, Miniature Key Lime Custard Pies, Creme de Menthe cookies, Fudge Brownies

Menu 3

Salads

Mandarin Spinach Salad with cucumber, bell pepper, green onion and slivered almonds with a mandarin sesame vinaigrette

Main

Braised short ribs glazed with toasted sesame seeds, hoisin and scallions

Jumbo Prawn skewers with ginger, garlic, chili and lemongrass, and a coconut-lime sauce

Sides

Maple-Rosemary roasted butternut squash

Coconut Jasmine rice with fresh basil

Baby Bok Choy with sesame ginger pan sauce

Dessert

Toasted Coconut Cream pies

Fruit Tarts filled with vanilla pastry cream and fresh seasonal fruit

Country Apple Pie with cinnamon whipped cream



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