



Hors D'oeuvres & Appetizers

PASSED PLATED PRESENTED



240-388-0468

atastebeyond@mythyme.net

www.mythyme.net

Cheese

Supreme Harvest

English Farmhouse cheddar, Prima Donna, Calabrese, Capocolo, Pepper Salami, Lemon Thyme marinated Olives, Turkish Apricots, Fig and Marsala compote, Red grapes, Granny Smith Apple, candied Walnuts, peppercorn mustard and gourmet crackers

Brie en Croute

Wheel of brie stuffed with dried blueberries, and vanilla bean sugar, wrapped in puff pastry and baked to golden brown, served with red grapes and gourmet crackers.

Spanish Manchego Board

Sliced imported manchego, fig and marsala jam, fresh grapes and granny smith apple, gourmet crackers

Stilton spread

Creamy Stilton Blue cheese whipped with Greek yogurt, lemon zest and cracked black pepper, served with fresh pear slices, candied walnuts and gourmet crackers

Spreads & Dips

Fresh Fruit Display

Sliced Hawaiian Pineapple, Red grapes, Melon, Kiwi and Mango served with Vanilla bean whipped cream

Vegetable Hummus Harvest

French green beans, new crop carrots, English cucumber, cherry tomatoes, and red bell pepper, served with traditional lemon and roasted garlic Hummus

Spinach and Artichoke Fondue

Baby Spinach, marinated artichokes, white wine and aged Vermont cheddar, served with toasted baguette and gourmet crackers

French Onion Dip

Caramelized onion cooked with Sherry and fresh Thyme, baked with Gruyere Cheese and served with French Bread crostini

Maryland Crab Dip

Blue Crab, Monterey Jack and cream cheese, Old bay, scallion and fresh tarragon, served with baguette and gourmet crackers

Baba Gannoujh

Roasted Eggplant, fresh lemon, parsley and garlic, warm flatbread and cucumber spears

Butternut Squash dip

Roasted Butternut Squash, candied shallots, fresh thyme and aged parmesan served with cumin dusted pita wedges



Chicken Hors D'oeuvres

Mediterranean Chicken Brochettes

Olive, tomato and caper tapenade sauce

Chicken and Grilled vegetable strudel

Manchego cheese, roasted plum tomato sauce

Szechwan Chicken Pot stickers

Deep fried, served with orange-soy sauce

Chicken Empanada

Grilled zucchini, red onion and jack cheese,
cumin-lime sour cream

Pulled Chicken Monte Cristo Bites

Tomatillo salsa, sharp cheddar, chipotle aioli

Thai Chicken Satay

Coconut-Sesame seed crust,
spicy peanut-lime sauce

Crispy Buffalo Chicken Skewer

with a blue cheese dip

Chicken Florentine Meatballs

with pesto béchamel sauce

Chicken Won Ton cups

Plum and Hoisin Gilled chicken salad in crispy wonton cup,
scallion and toasted sesame seed

Chicken Margarita Pizzettes

Plum tomato sauce, fresh mozzarella,
torn basil and olive oil

Savory Chicken Puffs

Caramelized shallots, gruyere cheese,
roasted pepper and pesto dip



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Meat Hors D'oeuvres

Chimichurri Lamb Lollipops

Cucumber-dill Greek yogurt sauce

Beef Tenderloin Crostini

Bell pepper salsa, red wine mayonnaise

Petite Cuban Sandwiches

Pork tenderloin, smoked ham, Swiss cheese
and chipotle sauce

Miniature Beef Wellington

Cremini mushroom, blue cheese and beef tenderloin
wrapped in flakey puff pastry

Beef and Shiitake Skewer

Pan seared with garlic and thyme,
oak barrel bourbon sauce

Beef Empanadas

Sweet corn, black beans, and jack cheese,
cumin-lime sour cream

Chorizo Mushrooms

Roasted poblano pepper, queso fresco,
oregano and garlic

Prosciutto and arugula Panini bites

Parmesan-Dijon spread, rustic artisan sourdough

Italian Sausage Skewers

with charred pepper, fennel,
and port wine aioli

Red Wine Flank Skewer

Crusted in Cashews and cilantro,
coconut-red curry sauce



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Seafood Hors D'oeuvres

Jumbo Shrimp Cocktail

Steamed with old bay, horseradish cocktail sauce and lemon wedges

Jumbo Prawns Peri Peri

Marinated in red chiles, garlic and lemon, mango-cilantro sauce

Tiger Shrimp Skewer

Marinated in ginger, kaffir lime, tamarind and coconut milk, coconut-lime dip

Tuna Tartar Cups

Ginger, shallot and Thai Chile paste stuffed into marinated cucumber cups

Smoked Salmon and Dill

Capers, parsley and lemon oil, stuffed into cucumber cups

Fried Shrimp Wontons

Orange-sesame Tiger sauce

Phyllo wrapped Shrimp Skewer

Saffron-roasted green Chile aioli

Crab and Vegetable Spring Rolls

Mango and sweet Chile dip

Chesapeake Crab Poppers

Panko fried, served with Citrus remoulade sauce

Seared Tuna

Jicama and Asian pear relish

Lobster Thermidor Puffs

Lobster tail, shallot, tarragon and Dijon, rolled in puff pastry and dusted with aged parmesan

Bacon Wrapped Scallops

Seared and served with honey-Dijon sauce

Blackened Tuna Skewer

Bell pepper and grilled red onion relish

Savory Side of Smoked Salmon

Capers, shaved red onion, and lemon-dill cream cheese, served with gourmet crackers



Vegetarian Hors D'oeuvres

Mushroom and Leek croquettes

Creamy Risotto bites rolled in Brioche crumbs, deep fried and served with tomato basil coulis

Wild Mushroom and Goat cheese Canapé

Toasted brioche round, fried shiitake, white truffle oil and chive

Grilled Vegetable Strudel

Manchego cheese, zucchini, yellow squash and Portobello mushroom, roasted pepper coulis

Shredded Vegetable Spring rolls

Thai Basil, shiitake mushroom, zucchini and lemongrass, sweet chili sauce

Phyllo wrapped asparagus

with saffron aioli

Raspberry Phyllo Puffs

Raspberry puree, lemon zest and goat cheese whipped with thyme and black pepper

Spring Vegetable Samosa

Spring Vegetable mélange, ginger, curry and cilantro, harissa yogurt sauce

Spanikopita

Baby spinach, Greek feta and fresh dill stuffed crispy Phyllo purses

Roasted Cremini Mushrooms

Stuffed with melted leeks and fromage blanc

Antipasto Skewer

Kalamata olive, cucumber, feta cheese and cherry tomato, oregano-red wine vinaigrette

Tasting Spoons

One bite tastings served on a white ceramic spoon

Poached shrimp, grape tomatoes and cucumber tossed in Greek vinaigrette.

Soba noodle and julienne vegetables, Wasabi-ginger dressing

Grilled Caribbean lobster, mango and lime relish

Sicilian Vegetable Caponata with currants and sherry vinegar.

Seared beef tenderloin, Wasabi and pickled ginger aioli

Grilled eggplant, roasted pepper and feta cheese roulade

Shooters

a teaser of soup served in a shot glass

Citrus marinated prawn skewer with spicy gazpacho

Cucumber mint shooter, lemon-dill smoked salmon skewer

Wild mushroom soup shooter with Madeira and fried shiitakes

Sweet potato Bisque with whiskey cream and crispy Prosciutto

Sweet corn and white truffle cream with fried parsley

Tomato-basil bisque, parmesan crisps and basil oil

Martini Glasses

Caribbean lump crab martini, julienne vegetables, spicy lime remoulade sauce

Tuna Tartar martini, charred sweet corn, Pico de Gallo, avocado-lime coulis



Salad Boxes

Lemon-Pepper Chicken Panzanella Box

Field greens, cucumber, tomato, red onion and sourdough crouton, lemon vinaigrette

Sesame Soba Noodle Box

Shredded Asian vegetables, radish sprouts and Wasabi-ginger vinaigrette

Arugula Salad Box

Sweet corn, cherry tomatoes red onion and barbeque chicken salad, apple cider dressing

Asian Cabbage Slaw

Cilantro-lime vinaigrette, red and Napa cabbage, scallion and julienne carrot

Quiche Bites

Quiche Florentine

Sautéed baby spinach, shallots and aged parmesan

Quiche Lorraine

Smoked bacon and gruyere cheese

Vegetarian Quiche

Grilled Zucchini, Red Onion and Greek Feta

Bruschetta

Tomato, smoked mozzarella and arugula pesto
Mission fig and marsala jam with melted gorgonzola
Grilled vegetables, citrus oil and fresh herbs
Roasted pepper with Greek feta and basil
Herbed mascarpone, crispy Prosciutto and asparagus
Slow cooked duck confit with apple and cherry jam

Meatballs

Hand Rolled

Italian with tomato basil sauce and parmesan cheese
Asian meatballs with Hoisin barbeque sauce, scallion and sesame seeds
Swedish meatballs with a creamy apricot-béchamel sauce

Pigs in a Blanket

Kosher Hot dogs rolled in puff pastry, baked to golden brown and served with honey-Dijon and ketchup



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