

Planning Your Event

Services Customized to Fit YOU



Full-Service Catering

My Thyme Catering offers full service off-premises catering, event staffing, and rentals, for any corporate or social event.

SERVICE OPTIONS

Passed hors d'oeuvres

Passed works well prior to dinner or substantial enough to serve in place of dinner. Easy to serve, easy to pick up, delicious.

Stationary hors d'oeuvres

A full spread of plattered and presented hors d'oeuvres on buffet tables or dispersed throughout the event space. Work well for open houses, auctions, or receptions where guests arrive intermittently or mingle around.

Dinner Buffet

A classic and popular choice for any occasion! Setup a single buffet or create multiple stations, we'll work with you to determine ideal setup.

Seated and Served

Plated and served multi course meal Works well at formal events such as weddings and Reception dinners. Keep in mind this requires more kitchen and wait staff.

Delivered Catering

An easy and efficient way to catering on a budget. Simply have us deliver your food or have us set everything up for you.

SERVICE OPTIONS

Stationary Hors D'oeuvres

Food is presented with garnish on black disposable serving platters ready to set out and serve or transferred to your own platters before serving.

Hot Buffet

Packaged in disposable aluminum tins that can either be delivered hot, or reheated in the oven at your convenience. Chafing dishes and warmers available for rental.

Cold Buffet

Great for luncheons or any event with limited resources. Food can be delivered on our disposable platters that are ready to serve, or transferred onto platters of your own.