

Summer Hors D'oeuvres

Raspberry Brie En Croute

Stuffed with fresh raspberries and vanilla bean sugar,
Baked in puff pastry and finished with candied almonds,
gourmet crackers and red grapes

Lemon-Pepper Chicken Panzanella Salad Box

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

Vietnamese Noodle Box

Rice Vermicelli noodles, field greens, mango,
Bell pepper, Thai basil and toasted peanuts tossed with
Orange-sesame vinaigrette

Vegetable Summer Rolls

Paper thin rice wrapper rolled with Shredded carrot,
red pepper, cucumber, mango, and Thai basil

Lobster Thermidor Puffs

Caribbean lobster tail sautéed in shallot, tarragon and Dijon,
Rolled in puff pastry and dusted with aged parmesan

Tempura of Spring Vegetables

Baby carrot, zucchini, Asparagus and cremini mushroom,
Salsa verde dip

Chicken Margarita Pizzettes

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

Peri Peri Shrimp Cocktail

Spicy East African marinated Jumbo shrimp steamed
With white wine and fresh thyme, lime and cilantro cocktail sauce

Flat Iron Steak Slider

Caramelized onion mayonnaise, gruyere cheese
And baby arugula on miniature soft white roll

Shrimp and Gazpacho Shooter

Traditional chilled soup from Southern Spain garnished
With cucumber, sea salt and chive

HOT SUMMER SPECIALS!!

Pomegranate Lemonade



FREE For all your guests
ALL SUMMER!
(*\$250 min order*)

Strawberry Shortcake Trifle



FREE For all your guests
ALL SUMMER!
(*\$500 min order*)


My Thyme

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Platters

Mediterranean Grilled Chicken Platter

Lemon-oregano grilled chicken breast served with kalamata olives, pita bread, cucumber-dill yogurt sauce and crumbled feta cheese

Grilled Flank Steak Platter

Marinated in honey, balsamic and thyme, served with field greens, bell pepper relish, horseradish cream, and French baguette rolls

Maryland Crab Cake Platter

Lump crab cakes sautéed in extra virgin olive oil, served with Bibb lettuce, summer tomato, citrus remoulade sauce and fluffy knotted brioche rolls

Honey Soy Braided Salmon Platter

Savory side of salmon marinated in clover honey, soy sauce, ginger, garlic and chili paste, roasted and crusted with toasted sesame seeds and scallion, served with pickled ginger mayonnaise and Asian cabbage slaw

Blackened Beef Tenderloin Platter

Hand trimmed Filet of Beef marinated in house made blackening spice, sliced and served with caramelized onion mayonnaise, grilled red onion, Bibb lettuce and miniature sourdough rolls

Flatbreads

- Summer tomato, zucchini and gruyere with lemon oil and chive
- Wild mushroom, caramelized shallot and manchego cheese
- Smoked salmon with shaved red onion, capers and lemon-dill spread
- Barbeque Chicken with shaved red onion, sharp cheddar and oregano
- Chorizo, cremini mushroom and Fontina cheese

Salads

- Iceberg Wedge salad with crisp smoked bacon, cucumber, tomato and shaved red onion, blue cheese dressing
- Orzo Pasta Caprese salad with summer tomato, fresh mozzarella, toasted pine nuts and sweet basil pesto
- Summer tomato salad with zucchini ribbons, shaved manchego, grilled red onion and toasted pine nuts
- Petite green bean salad with sweet corn, shaved red onion and cherry tomatoes, shallot-apple cider dressing
- Roasted Beet and fresh goat's cheese salad with orange segments and baby lettuce
- Steamed Asparagus Salad with shallots and Dijon vinaigrette
- Grilled vegetable quinoa salad, basil-red wine vinaigrette

Sliders

Angus beef sliders, with miniature knotted brioche rolls and fixings platter with tomato, lettuce, red onion and pickles

- Classic Cheeseburger Slider with sharp cheddar
- Smoked bacon Slider with Gruyere cheese
- Spicy pepper Jack burger with pickled jalapeños
- Monterey Jack Slider with chipotle mayonnaise
- Sautéed mushroom and Swiss cheese Slider



Smoked Salmon Flatbread