



holidays



the wild thyme way





PASSED HORS D'OEUVRES

SEA

SCALLOP CRUDO ON HALF SHELL coconut milk, lime & serrano pepper, leche de tigre, micro cilantro

JUMBO SHRIMP SKEWER applewood-smoked bacon

EDAMAME FRITTER sweet chili shrimp, black sesame, micro cilantro

EVERYTHING MACARON everything bagel spiced french macaron, beet cured salmon, herb whipped cream cheese, wild arugula, maldon salt

LOCAL SCALLOP BLT SLIDER crisp bacon, butter lettuce, sweet tomato, burnt lemon aioli, brioche bun

AHI NICOISE hard cooked egg, olive, haricots verts, fingerling potato, citrus-mint vinaigrette

SURF & TURF SKEWER shrimp, beef tenderloin, garlic butter, sea salt

CLASSIC CRAB CAKE harissa aioli, micro cilantro

LOBSTER BISQUE SHOOTER shrimp beignet, vanilla cream

TUSCAN FIVE-SPICED SCALLOP luxardo cherry gastrique, shaved fennel, in a tasting spoon

OPAH BELLY PASTRAMI caraway potato latke, pickled fennel & red onion, spicy red russian dressing

COOP

SAGE & GREEN APPLE TURKEY MEATBALL cranberry gastrique

CINNAMON CHICKEN EMPANADA coriander, tumeric, red onion, currants, harissa aioli

APPLE FRITTER herb roasted chicken, mozzarella, marjoram, micro bulls blood

TANDOORI CHICKEN SLIDER raita, cilantro chutney, buttered brioche

CHICKEN POT PIE sweet potato-sage biscuit, fresh thyme

TIKKA SHOT chicken tikka masala, raita, spicy cucumber relish

GRILLED CHICKEN mushroom risotto, asparagus, chicken chicharrone, demi-glace, in a spoon

CHICKEN 'N WAFFLE crispy chicken, cheddar-bacon corn waffle, sage crispelle, maple sauce

ACORN SQUASH SOUP SHOOTER chicken cracklins, crispy shallot

CURRY DUCK CREPE hoisin-citrus glazed duck, madras curry crepe

NASHVILLE HOT CHICKEN SLIDER housemade b&b pickles, pepper-jack cheese, slaw

5-SPICE DUCK CONFIT hoisin glaze, macadamia curry crumble, taro chip

FARM

BAO BUN braised pork rib, pickled mustard greens, peanuts, green onion, five-spice sticky glaze

CORN GRIDDLE CAKE bbq pulled pork, cabbage slaw, lemon-poppy dressing

B'STILLA spiced beef, buttered phyllo cup, ginger, toasted almond, powdered sugar

CRISPY POUTINE BITE red wine braised short rib, cheddar cheese curd, garlic mashed potato, tiny greens

LAMB LOLLI rosemary, garlic, demi-glace

PROSCIUTTO & PEAR bosc pear, goat cheese mousse, prosciutto, lavender honey, micro greens

SHORT RIB PARFAIT braised beef, cabernet demi-glace, yukon gold mash, cipollini onion, roasted brussels

CRISPY PORK BELLY TOSTADA hoisin, star anise, green onion, rice "chicharrone", corn chip

BROWN BUTTER TRUFFLE BLINI honey-mascarpone whip, prosciutto, blackberry

PAN DE QUESO shaved ham, cuban garlic chicken, pickled red onion, oregano

CHICKEN FRIED BACON cheddar & chive biscuit, maple cherry compote

GARDEN

FIG & RICOTTA CROSTINI lemon glaze, honey, thyme, evoo, candied citrus zest

CAMEMBERT BRUSCHETTA cinnamon poached pears, honeycomb

SWEET POTATO RAVIOLI maple butter sauce, spiced pecans

SPICED CARROT SOUP SHOOTER coconut ginger crisp, green curry crème, thai basil

FRENCH ONION FONDUE gruyere, brioche bowl, thyme, parmesan

CAPRESE SKEWER fresh mozzarella, cherry tomatoes, basil pesto, sweet balsamic drizzle

WARM CRANBERRY & BRIE BITE puff pastry, cranberry jam, triple cream brie

ROASTED PORTOBELLO SLIDER herbed hummus, tomato, spinach, brioche bun

GRAZING STATIONS FOR COCKTAIL HOUR

ARTISAN CHEESE BOARD

CHEESE SELECTION triple cream, semi-soft, bleu, hard cheeses

SEASONAL FRUIT candied nuts, dried fruit

SEASONAL HOUSEMADE COMPOTE

RUSTIC BREAD LOAVES & GOURMET CRACKERS

HARVEST CHARCUTERIE BOARD

WILD THYME & HONEY ROASTED TURKEY BREAST

MAPLE & SPICED GLAZED HAM

PORK TENDERLOIN PROVENCAL

SEASONAL PICKLED VEGETABLES

ACCOMPANIMENTS whole grain & dijon mustard, lemon-herb aioli, seasonal fruit chutney, artisan rolls

MEZZE PLATTER

GARLIC HUMMUS lemon zest, evoo, paprika

BABAGANOUSH grilled flatbread

TZATZIKI yogurt, cucumber, dill

GREEK SALAD BROCHETTES cherry tomato, artichoke heart, cucumber, marinated feta

MARINATED OLIVES & FETA CHEESE

ANTIPASTO

CHICKEN SAUSAGE & SHAVED PROSCIUTTO seeded mustard

PARMESANO-REGGIANO & POINT REYES BLEU honey drizzle, truffle-salted nuts

MARINATED ITALIAN VEGETABLES olives, roasted red peppers, mustard-dressed asparagus, pickled mushrooms

GRISSINI & SLICED BAGUETTE

HOLIDAY GRAZING BOARD

WARM CRANBERRY & BRIE puff pastry, cranberry jam, triple crème brie

GRILLED TENDERLOIN MEDALLIONS spiced apple chutney

ROASTED BUTTERNUT SQUASH DIP candied pecan, parmesan

ROCKY ROAD FUDGE

FRUIT & NUT CROSTINI

HERB GRILLED FLATBREAD

TWTC FAVORITE NOSHING TABLE

HOLIDAY GRAZING BOARD

WARM CRANBERRY & BRIE puff pastry, cranberry jam, triple crème brie

GRILLED TENDERLOIN MEDALLIONS spiced apple chutney

ROASTED BUTTERNUT SQUASH DIP candied pecan, parmesan

ROCKY ROAD FUDGE

FRUIT & NUT CROSTINI

HERB GRILLED FLATBREAD

GRAZING GOODIES

PAN DE QUESO shaved ham, Cuban garlic chicken, pickled red onion, oregano

SAGE & GREEN APPLE TURKEY MEATBALL cranberry gastrique

CAPRESE SKEWER fresh mozzarella, cherry tomatoes, basil pesto, sweet balsamic drizzle

CHICKEN POT PIE sweet potato-sage biscuit, fresh thyme

EVERYTHING MACARON everything bagel spiced french macaron, beet cured salmon, herb whipped cream cheese
wild arugula, maldon salt

FOODIE FAVORITES

CHOCOLATE CHIP CANNOLI sweet ricotta, chocolate, cookie

SALTED CARAMEL CHOCOLATE TARTLET caramel, chocolate ganache, maldon salt

GRASSHOPPER SHOT peppermint mousse, chocolate mousse, oreo cookie crumbles

APPLE STREUSEL

ENGLISH TOFFEE BISCOTTI





CARVING BOARDS

ROASTED TURKEY

CITRUS-THYME ROASTED TURKEY BREAST cranberry-orange compote
SAGE & CIABATTA STUFFING
LEMON & GARLIC GREEN BEANS
RUSTIC DINNER ROLLS creamy butter

TURKEY ROULADE

ROASTED TURKEY ROULADE boneless breast, swiss chard & fontina stuffing
CHARRED POBLANO MASHED POTATOES
ROASTED BUTTERNUT SQUASH DIP candied pecan, parmesan
HERB GRILLED FLATBREAD

GLAZED HAM

HONEY SPICED HAM whole grain mustard
DELUXE MAC & CHEESE
FALL CAPRESE roasted butternut squash, ginger scented tomatoes, fresh mozzarella, candied hazelnuts, sage pesto
RUSTIC DINNER ROLLS creamy butter

HOLIDAY ROAST

ROSEMARY CRUSTED TRI TIP au jus, creamy horseradish
HERB ROASTED NEW POTATOES
PARMESAN BUTTERNUT SQUASH & BRUSSEL GRATIN
FRESHLY BAKED POTATO ROLLS creamy butter

PRIME RIB

ROSEMARY & GARLIC CRUSTED PRIME RIB OF BEEF horseradish cream, au jus
MINI TWICE BAKED POTATOES cheddar, chives, crème fraiche
BABY WEDGE SALAD iceberg lettuce, bacon, diced tomatoes, shaved red onions, crumbled bleu cheese, bleu cheese dressing
LAVAIN ROLLS salted butter

FILET MIGNON

FILET MIGNON cabernet demi-glace
SWISS CHARD & FONTINA CHEESE BREAD PUDDING
BRUSSEL & KALE CAESAR shaved pecorino, pickled red onions, parsley, chives, breadcrumbs, caesar dressing
CARAMELIZED ONION ROLLS creamy butter

PORTOBELLO WELLINGTON

PORTOBELLO MUSHROOM swiss chard, dried cherries, boursin cheese, cherry gastrique
BABY RAINBOW CARROTS coriander, feta, mint
SHAVED KALE SALAD herb roasted baby potatoes, spiced chickpeas, burnt lemon vinaigrette

UPGRADE YOUR CARVING BOARD

SHRIMP SCAMPI DISPLAY

JUMBO SHRIMP SCAMPI garlic butter, fresh herbs

PERFORMANCE STATIONS

PRIMO ITALIANO

WILD MUSHROOM RISOTTO sautéed garlic spinach, pecorino romano

TIGER SHRIMP & HOUSE-DRIED TOMATO RISOTTO pickled basil, parmesan

ARTICHOKE TOASTS roasted garlic, aioli, basil leaves

INSALATA escarole, oranges, castelvetrano & oil-cured olives, red wine vinegar, evoo, italian parsley

PEEL FLATBREADS

BUTTERNUT SQUASH bourbon pecan sauce, caramelized onions, pepitas, point Reyes bleu cheese

CAPRESE pesto, ripe tomato, fresh mozzarella, balsamic drizzle

PROSCIUTTO & ARUGULA mozzarella, parmesan, red bell pepper, arugula, truffle salt

HARVEST SPINACH SALAD dried cranberries, poached pears, manchego cheese, pumpkin seeds, maple-sherry vinaigrette

ON THE BOARD

CREAMY HERBED POLENTA fresh herbs, parmesan

RED WINE BRAISED PORK & WILD MUSHROOM RAGU mascarpone cheese

CAPONATA OF STEWED EGGPLANT tomato, capers, roasted red bell peppers, golden raisins, picked herbs, shaved parmesan

WEDGE CAESAR SALAD oven-dried tomatoes, parmesan, torn croutons, traditional caesar dressing

SUNDAY SUPPER

BROWN BUTTER GNOCCHI butternut squash, arugula, parmesan, golden raisins, toasted pine nuts, touch of cream

ITALIAN SAUSAGE PENNE broccoli rabe, tomatoes, fresh basil, chili flake

MUSHROOM RAVIOLI asparagus, peas, truffle oil, barely cooked spinach, creamy parmesan sauce

RUSTIC ROLLS salted butter

MASHED POTATO BAR

YUKON GOLD MASHED POTATOES

MASHED SWEET POTATOES

SHORT RIB GRAVY & GRILLED VEGETABLE HASH

TOPPINGS BAR applewood-smoked bacon, shredded cheddar, boursin cheese, sour cream, green onions, sautéed mushrooms

STRAWBERRY BLEU baby spinach, bleu cheese, strawberries, candied walnuts, strawberry balsamic vinaigrette

WITHOUT BEING CHEESY...

CREAMY DELUXE MACARONI 'N CHEESE large elbow mac, cheddar, parmesan, onion crust

TRUFFLE CHEESE ORECCHIETTE

TOPPINGS WITH pulled pork, warm mushroom melange, arugula, roasted poblanos, caramelized onions, blistered cherry tomatoes, jalapeno-parmesan cracker crumbles

RED KALE & CABBAGE SLAW sour orange dressing

LITTLE BURGERS

PETITE ANGUS BEEF butter lettuce, tomato, sharp cheddar, caramelized onions, roasted garlic aioli

TUSCAN CHICKEN crispy pancetta, baby arugula, tomato, balsamic aioli

GARDEN & GRAIN sweet potato, quinoa, cranberry compote, sage cheddar

PARMESAN TRUFFLE CHIPS



SWEET ENDINGS

BY THE BITE

choice of (3) | (2) pieces per guest

MINIS

EGGNOG CHEESECAKE BITES gingersnap crust, eggnog, cheesecake mousse, chocolate-cinnamon ganache, shaved nutmeg

SALTED CHOCOLATE POT DE CRÈME raspberries, pistachios

CHOCOLATE CHIP CANNOLI sweet ricotta, chocolate, cookie

LINZER TARTLET hint of lemon, raspberry jam

COCONUT CREAM PIE BITES coconut custard, toasted coconut, meringue

CANDY CANE PROFITEROLES dark chocolate drizzle

SALTED CARAMEL CHOCOLATE TARTLET layered salted caramel, chocolate ganache, maldon salt

CRÈME BRÛLÉE PROFITEROLES vanilla bean custard, burnt sugar top

CHESS TARTLET cranberry marmalade, brown sugar, powdered sugar

MINI YULE LOG chocolate cake, chocolate mousse, deco of cranberries

SHOTS

GRASSHOPPER SHOT peppermint mousse, chocolate mousse, oreo cookie crumbles

BANANA PUDDING PIE SHOT caramel, 'nilla cookie

FLUFFERNUTTER SHOT peanut butter mousse, banana cream, marshmallow fluff, peanut cookie

PINEAPPLE UPSIDE DOWN SHOT butter cake, butter rum braised pineapple, brandied cherry

BUTTERSCOTCH POT DE CRÈME SHOT ganache caramel, chocolate shavings, caramel corn

S'MORES SHOT chocolate mousse, toasted marshmallow, graham crumble

PUMPKIN CHEESECAKE SHOT gingersnap crust, cinnamon whipped cream

TIRAMISU SHOT lady cakes, mascarpone, espresso, chocolate

TRES LECHES SHOT espresso hazelnut cream, spice cake, chocolate ganache, candied hazelnut, cocoa nib

APPLE PIE SHOT oatmeal streusel, smoked whipped cream

CUPCAKES

CARAMEL APPLE whipped cream cheese frost, caramel drizzle

VANILLA-VANILLA vanilla bean buttercream, white chocolate pearl

CARROT cream cheese frosting, coconut flakes

CHOCOLATE CHIP brown sugar cake, caramel buttercream, caramel drizzle

CHOCOLATE nutella buttercream, candied hazelnut

LEMON lemon meringue, lemon curd, Italian meringue

CRÈME BRÛLÉE vanilla cake, crème custard, burnt sugar top

RED VELVET cream cheese frosting

BROWNIES & BARS

small tray serves 20 | large tray serves 40

S'MORES

APPLE STREUSEL BAR

ROCKY ROAD FUDGE

DARK CHOCOLATE PEPPERMINT BROWNIES

PUMPKIN CHEESECAKE STREUSEL

SALTED CARAMEL BROWNIES

PECAN PIE BAR

COOKIES

small tray serves 20 | large tray serves 40

HOLIDAY SUGAR COOKIES

GINGERSPICE

ENGLISH TOFFEE BISCOTTI

FIGGY THUMBPRINTS

HOT COCOA melted marshmallow, chocolate shavings

CHERRY CRISP THUMBPRINT

COOKIES & BARS

small tray serves 20 | large tray serves 40

CAN'T DECIDE?

HOLIDAY COOKIE JAR

HOLIDAY SUGAR COOKIES

FIGGY THUMBPRINTS

HOT COCOA melted marshmallow, chocolate shavings

GINGERSPICE

FOODIE FAVORITES

CHOCOLATE CHIP CANNOLI sweet ricotta, chocolate, cookie

SALTED CARAMEL CHOCOLATE TARTLET caramel, chocolate ganache, maldon salt

GRASSHOPPER SHOT peppermint mousse, chocolate mousse, oreo cookie crumbles

APPLE STREUSEL

ENGLISH TOFFEE BISCOTTI

DRINK UP!

HOT DRINKS

by the gallon | one gallon serves up to 15 people

COFFEE STATION

CAFE MOTO REGULAR & DECAF
CREAMER & SWEETENER

DELUXE COFFEE BAR

CAFE MOTO REGULAR & DECAF
SYRUPS vanilla, ghirardelli chocolate, caramel, vanilla, hazelnut
CHOCOLATE SHAVINGS & WHIPPED CREAM

HOT APPLE CIDER

BAR PACKAGES

SELECT

SPIRITS tito's handmade vodka, boodles london dry gin, mount gay silver rum, buffalo trace whiskey, el jimador reposado tequila, famous grouse scotch
WINE (choice of 2) maggio family cabernet, maggio family merlot, leese-fitch pinot noir, maggio family chardonnay, leese-fitch sauvignon blanc, rosehaven rosé, wycliff sparkling brut
BEER (choice of 3) sam adams boston lager, miller lite, blue moon, pacifico, guinness, coronado islander ipa
NON-ALCOHOLIC mixers, soda, citrus water
INCLUDES garnish, ice, chill tubs, bar tools, trash cans, biodegradable cups, cocktail napkins, setup & breakdown

SIGNATURE

SPIRITS trust me vodka, hendrick's gin, cutwater three sheets rum, elijah craig small batch whiskey, corralejo reposado tequila, cutty sark scotch
WINE (choice of 2) j. lohr seven oaks cabernet, william hill merlot, bridlewood pinot noir, true myth chardonnay, rabble sauvignon blanc, angels & cowboys rosé, la marca prosecco
BEER (choice of 3) corona, sierra nevada pale ale, coronado mermaid's red, saint archer white ale, mike hessteel beach lager, green flash soul style ipa
NON-ALCOHOLIC mixers, soda, citrus water
INCLUDES garnish, ice, chill tubs, bar tools, trash cans, biodegradable cups, cocktail napkins, setup & breakdown

PREMIUM

SPIRITS ketel one vodka, hendrick's gin, malahat white rum, maker's mark whiskey, casamigos reposado tequila, glenlivet founders reserve single malt scotch
WINE (choice of 2) louis m. martini cabernet, educated guess merlot, cloudline pinot noir, trefethen chardonnay, whitehaven sauvignon blanc, sunseeker rosé, baily-lapierre blanc brut
BEER (choice of 3) modelo especial, coronado orange ave. wit, ale smith .394 pale ale, karl strauss mosaic ipa, mike hess claritas kolsch, ballast point sculpin ipa
NON-ALCOHOLIC mixers, soda, citrus water
INCLUDES garnish, ice, chill tubs, bar tools, trash cans, biodegradable cups, cocktail napkins, setup & breakdown

HOLIDAY COCKTAILS

THYME WILL TELL bourbon, maple syrup, lemon thyme simple syrup, nutmeg
MISTLETOE MARGARITA tequila, lime, agave, white cranberry juice, rosemary
SPICY POMEGRANATE MOSCOW MULE vodka, pomegranate, lime, grapefruit, ginger beer, mint
SPIKED EGGNOG spiced rum, cinnamon eggnog
MULLED WINE bourbon, maple syrup, lemon thyme simple syrup, nutmeg *served hot
IRISH COFFEE irish whiskey, coffee, sugar, whip cream *served hot
S'MORES MARTINI vodka, vanilla, chocolate, cinnamon, cream, honey graham cracker rim
HARVEST BUCK spiced rum, pumpkin spice, ginger beer, lime

ZERO PROOF BAR KITS

available upon request

INCLUDES non-alcoholic sodas & mixers, garnish, ice, bar tools, biodegradable cups, cocktail napkins, setup & breakdown





*tried & true
holiday packages*

by The Wild Thyme Company

celebrate

TRAY PASSED

PAN DE QUESO shaved ham, cuban garlic chicken, pickled red onion, oregano

SAGE & GREEN APPLE TURKEY MEATBALL cranberry gastrique

CAPRESE SKEWER fresh mozzarella, cherry tomatoes, basil pesto, sweet balsamic drizzle

CHICKEN POT PIE sweet potato-sage biscuit, fresh thyme

EVERYTHING MACARON everything bagel spiced french macaron, beet cured salmon, herb whipped cream cheese, wild arugula, maldon salt

GRAZING

ARTISAN CHEESE BOARD

CHEESE SELECTION triple cream, semi-soft, bleu, hard cheeses

SEASONAL FRUIT candied nuts, dried fruit

SEASONAL HOUSE-MADE COMPOTE

RUSTIC BREAD LOAVES & GOURMET CRACKERS

SWEET TREATS

HOLIDAY COOKIE JAR

HOLIDAY SUGAR COOKIES

FIGGY THUMBPRINTS

HOT COCOA melted marshmallow, chocolate shavings

GINGERSPICE





glee

PERFORMANCE STATIONS

GLAZED HAM

HONEY SPICED HAM whole grain mustard

DELUXE MAC & CHEESE

FALL CAPRESE roasted butternut squash, ginger scented tomatoes, fresh mozzarella, candied hazelnuts, sage pesto

RUSTIC DINNER ROLLS creamy butter

MASHED POTATO BAR

YUKON GOLD MASHED POTATOES

MASHED SWEET POTATOES

SHORT RIB GRAVY & GRILLED VEGETABLE HASH

TOPPINGS BAR applewood-smoked bacon, shredded cheddar, boursin cheese, sour cream, green onions, sautéed mushrooms

STRAWBERRY BLEU baby spinach, bleu cheese, strawberries, candied walnuts, strawberry balsamic vinaigrette

PEEL FLATBREADS

BUTTERNUT SQUASH bourbon pecan sauce, caramelized onions, pepitas, point Reyes bleu cheese

CAPRESE pesto, ripe tomato, fresh mozzarella, balsamic drizzle

PROSCIUTTO & ARUGULA mozzarella, parmesan, red bell pepper, arugula, truffle salt

HARVEST SPINACH SALAD dried cranberries, poached pears, manchego cheese, pumpkin seeds, maple cherry vinaigrette

SWEET TREATS

HOLIDAY COOKIE JAR

HOLIDAY SUGAR COOKIES

FIGGY THUMBPRINTS

HOT COCOA

PUMPKIN CHAI LATTE

festive

GRAZING

MEZZE PLATTER

GARLIC HUMMUS lemon zest, evoo, paprika

BABAGANOUSH grilled flatbread

TZATZIKI yogurt, cucumber, dill

GREEK SALAD BROCHETTES cherry tomato, artichoke heart, cucumber, marinated feta

MARINATED OLIVES & FETA CHEESE

PERFORMANCE STATIONS

HOLIDAY SIGNATURE SALAD BAR

HARVEST SPINACH dried cranberries, poached pears, manchego cheese, pumpkin seeds, maple cherry vinaigrette

TORTELLINI NICOISE tortellini pasta, olives, hericort verts, tomatoes, pine nuts, hard-cooked eggs

MOROCCAN SPICED CARROTS z'atar, feta, mint, evoo, lemon

KALE & BRUSSELbacon, pecorino, lemon, toasted hazelnut, burnt lemon vinaigrette

ROASTED TURKEY CARVING BOARD

CITRUS-THYME ROASTED TURKEY BREAST cranberry-orange compote

SAGE & CIABATTA STUFFING

LEMON & GARLIC GREEN BEANS

RUSTIC DINNER ROLLScreamy butter

SUNDAY SUPPER

BROWN BUTTER GNOCCHI butternut squash, arugula, parmesan, golden raisins, toasted pine nuts, touch of cream

ITALIAN SAUSAGE PENNE broccoli rabe, tomatoes, fresh basil, chili flake

MUSHROOM RAVIOLI asparagus, peas, truffle oil, barely cooked spinach, creamy parmesan sauce

RUSTIC ROLLS salted butter

SWEET TREATS

MINI & BARS

CANDY CANE PROFITEROLES dark chocolate drizzle

PUMPKIN CHEESECAKE SHOT gingersnap crust, cinnamon whipped cream

APPLE STREUSEL BAR





gala

GRAZING

ARTISAN CHEESE BOARD

CHEESE SELECTION triple cream, semi-soft, bleu, hard cheeses

SEASONAL FRUIT candied nuts, dried fruit

SEASONAL HOUSE-MADE COMPOTE

RUSTIC BREAD LOAVES & GOURMET CRACKERS

TABLESCAPE BUFFET

HOLIDAY SIGNATURE SALAD BAR

HARVEST SPINACH dried cranberries, poached pears, manchego cheese, pumpkin seeds, maple-

TORTELLINI NICOISE tortellini pasta, olives, hericot verts, tomatoes, pine nuts, hard-cooked eggs sherry vinaigrette

MOROCCAN SPICED CARROTS z'atar, feta, mint, evoo, lemon

KALE & BRUSSEL bacon, pecorino, lemon, toasted hazelnut, burnt lemon vinaigrette

MAIN ENTREES

CABERNET BRAISED SHORT RIBS griddled cipollini onions, fig-balsamic reduction

ROASTED CHICKEN BREAST mushroom melange, mustard-ginger sauce

VEGETARIAN ENTRÉE (based on percentage of guest count)

BUTTERNUT SQUASH bourbon pecan sauce, caramelized onions, pepitas, point Reyes blue cheese

SIDES

YUKON GOLD MASH roasted garlic, chives

LEMON & GARLIC GREEN BEANS

SWEET TREATS

MINI & BARS

CANDY CANE PROFITEROLES dark chocolate drizzle

SALTED CARAMEL CHOCOLATE TARTLET layered salted caramelchocolate ganache, maldon salt

PUMPKIN CHEESECAKE STREUSEL BAR

joy

TRAY PASSED HORS D'OEUVRES

LAMB LOLLI rosemary, garlic, demi-glace

EVERYTHING MACARON everything bagel spiced french macaron, beet cured salmon, herb whipped cream cheese, wild arugula, maldon salt

ACORN SQUASH SOUP SHOOTER chicken cracklins, crispy shallot

SWEET POTATO RAVIOLI maple butter sauce, spiced pecans

GRAZING STATION

HOLIDAY GRAZING BOARD

WARM CRANBERRY & BRIE puff pastry, cranberry jam, triple crème brie

GRILLED TENDERLOIN MEDALLIONS spiced apple chutney

ROASTED BUTTERNUT SQUASH DIP candied pecan, parmesan

ROCKY ROAD FUDGE

FRUIT & NUT CROSTINI

HERB GRILLED FLATBREAD

PERFORMANCE STATIONS

PRIME RIB

ROSEMARY & GARLIC CRUSTED PRIME RIB OF BEEF horseradish cream, au jus

MINI TWICE BAKED POTATOES cheddar, chives, crème fraîche

BABY WEDGE SALAD iceberg lettuce, bacon, diced tomatoes, shaved red onions, crumbled bleu cheese, bleu cheese dressing

LAVAIN ROLLS salted butter

PRIMO ITALIANO

WILD MUSHROOM RISOTTO sautéed garlic spinach, pecorino romano

TIGER SHRIMP & HOUSE-DRIED TOMATO RISOTTO pickled basil, parmesan

ARTICHOKE TOASTS roasted garlic, aioli, basil leaves

INSALATA escarole, oranges, castelvetro & oil-cured olives, red wine vinegar, evoo, italian parsley

SWEET TREATS

FOODIE FAVORITES

CHOCOLATE CHIP CANNOLI sweet ricotta, chocolate, cookie

SALTED CARAMEL CHOCOLATE TARTLET layered salted caramel, chocolate ganache, maldon salt

GRASSHOPPER SHOT peppermint mousse, chocolate mousse, oreo cookie crumbles

APPLE STREUSEL BAR

ENGLISH TOFFEE BISCOTTI





TABLESCAPE BUFFET

DESIGN YOUR OWN

choice of (2) entrées, (2) sides, (3) sweets

FEATURING

HOLIDAY SIGNATURE SALAD BAR

HARVEST SPINACH dried cranberries, poached pears, manchego cheese, pumpkin seeds, maple cherry vinaigrette

TORTELLINI NICOISE tortellini pasta, olives, hericot verts, tomatoes, pine nuts, hard-cooked eggs

MOROCCAN SPICED CARROTS za'atar, feta, mint, evoo, lemon

KALE & BRUSSEL bacon, pecorino, lemon, toasted hazelnut, burnt lemon vinaigrette

MAIN ENTRÉE

ROASTED TURKEY ROULADE boneless breast, swiss chard & fontina stuffing

ROASTED SALMON mustard-brown sugar glaze

CIDER PORK TENDERLOIN apple & onion chutney, whole grain mustard sauce

HONEY SPICED HAM whole grain mustard

CABERNET BRAISED SHORT RIBS griddled cipollini onions, fig-balsamic reduction

PAPRIKA RUBBED TRI TIP red chimichurri

MAPLE CHICKEN spiced bourbon reduction

VEGETARIAN ENTRÉE OPTIONS (available upon request)

BUTTERNUT SQUASH & HAZELNUT LASAGNA

STUFFED ACORN SQUASH rainbow carrot, white beans

PORTOBELLO MUSHROOM swiss chard, dried cherries, boursin cheese, cherry gastrique

SIDES

YUKON GOLD MASHED POTATOES roasted garlic, chives

CHEESEY SCALLOPED POTATOES

PARMESAN BUTTERNUT & BRUSSEL GRATIN

ROASTED CAULIFLOWER STUFFING

PRALINE SWEET POTATO SOUFFLÉ

CORN SPOON-BREAD

LEMON & GARLIC GREEN BEANS

BRUSSEL SPROUTS & CIPOLLINI ONIONS bacon & fig balsamic

BABY RAINBOW CARROTS coriander, feta, mint

SWEETS

APPLE PIE SHOT oatmeal streusel, smoked whipped cream

GINGERSPICE COOKIE

ENGLISH TOFFEE BISCOTTI

CANDY CANE PROFITEROLES chocolate drizzle

PUMPKIN CHEESECAKE STREUSEL BAR

DARK CHOCOLATE PEPPERMINT BROWNIES

SALTED CARAMEL POT DE CRÈME raspberries, pistachios

THE NITTY-GRITTY

ORDERING INFORMATION & POLICY

- All of our menu offerings are customizable based on food & dietary restrictions; vegan & gluten-free options available upon request.
- Certain dates are subject to food & beverage minimums; contact your sales representative for more details.
- All menu items & services are subject to 7.75% sales tax.
- Decor packages include standard holiday decor.
- All orders include biodegradable plates, flatware, cups, napkins & serving utensils
- Final Payment must be made three days before the event date.
- Notice of cancellations must be placed four days prior to event date.
- We encourage our clients to consider the environment by reducing, reusing & recycling whenever possible!

DEPOSIT & PAYMENTS

A signed contract and 20% deposit secures the date for your event. Your final minimum guest count and menu changes are due ten days prior to the event. You may increase your guest count up to three days prior, but your numbers cannot decrease. Final balance of the remaining estimated charges are due three days prior to the event.

You are welcome to make multiple payments leading up to your event by credit card, cash, or check. If there are extra charges or expenses related to your event, you will receive a final invoice itemizing these additions. Any remaining balance will be due upon receipt of the final invoice. Gratuity is not included in our estimates. If you would like to tip the staff, you can do so on the day and your gratuity will be distributed to the staff accordingly.

RENTALS

We work very closely with local, reputable rental companies and will assist you with your rental needs as appropriate to our services. At The Wild Thyme Company we pride ourselves in assisting with all your event needs. Should you require additional rental coordination, our expert events team is available to guide you through the process.





keep calm &
call wild thyme

holiday parties should be fun...
let us do the work!



858.527.0226
TheWildThymeCompany.com