



TASTE. SAVOR. CELEBRATE.  
THE WILD THYME WAY







# WORDS WE LIVE BY

## COLLABORATION

We share thoughts and crazy ideas to continually inspire our team and clients.

## COMMITMENT

We develop relationships that last a lifetime.

## SUSTAINABILITY

We make ethical choices, use sustainable products and practices, and carefully select our suppliers.

## INNOVATION

We handcraft cuisine that is both classic and trend setting while maintaining the highest standards of culinary excellence with an emphasis on seasonal options.

## DETAIL

We create one-of-a-kind experiences.

## EDUCATION

We develop a loyal and talented staff through education and training, and teach passion through example.

## DEDICATION

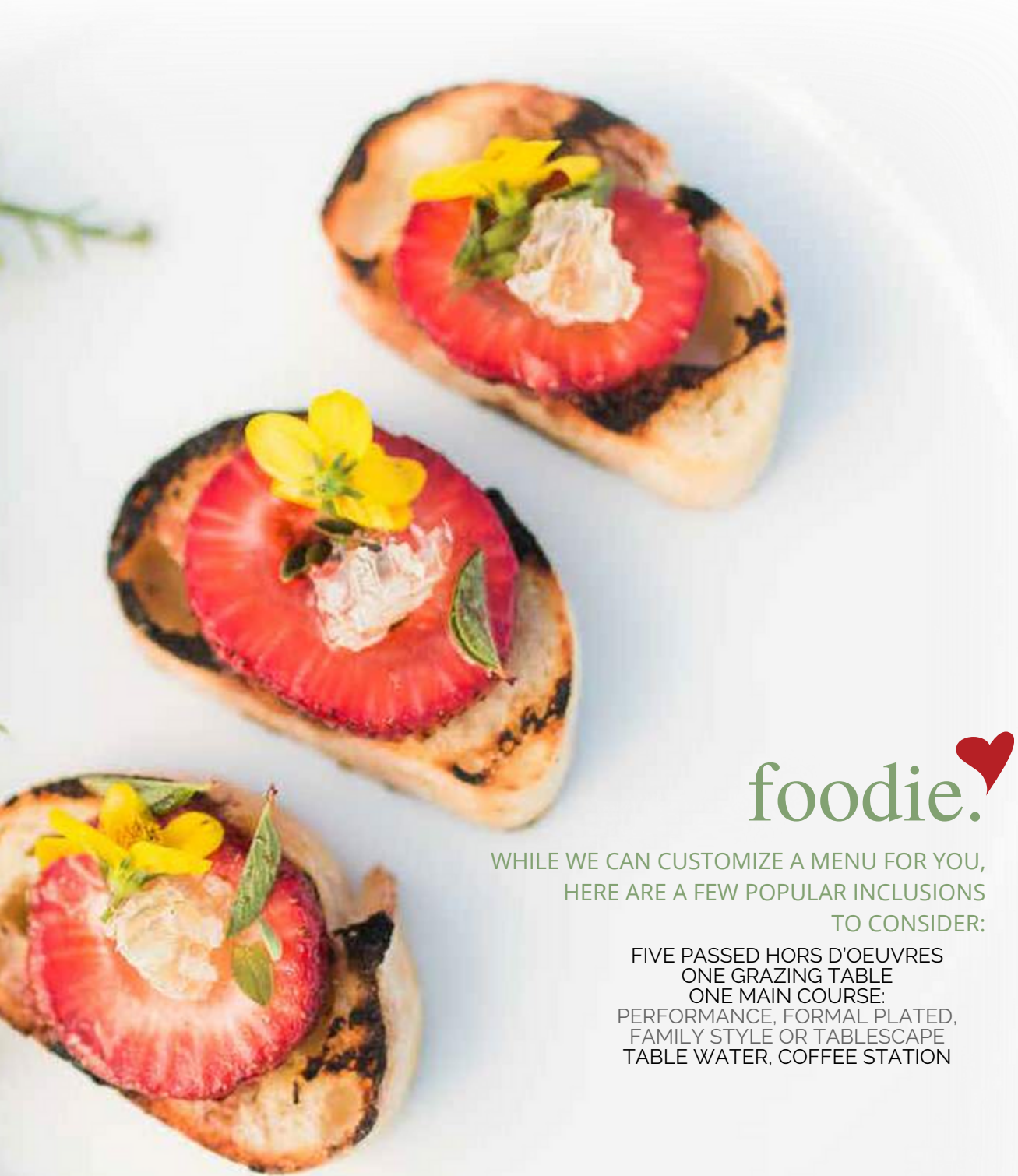
We go above and beyond our clients' expectations and ask ourselves, "what have we done to go that extra mile?" Each and every time.

## GIVE

We strive to give back to the community whenever possible and encourage philanthropy in our community and our industry.

## THRIVE

We are committed to creating a healthy, fun work environment where shared celebrations are a priority.



# foodie.

WHILE WE CAN CUSTOMIZE A MENU FOR YOU,  
HERE ARE A FEW POPULAR INCLUSIONS  
TO CONSIDER:

- FIVE PASSED HORS D'OEUVRES
- ONE GRAZING TABLE
- ONE MAIN COURSE:
- PERFORMANCE, FORMAL PLATED,
- FAMILY STYLE OR TABLESCAPE
- TABLE WATER, COFFEE STATION

## MAIN COURSE: STYLES OF SERVICE

### **PERFORMANCE:**

Our most popular style of service! These interactive food displays are a great way to experience different varieties of food while mixing and mingling with other guests. Typically, two stations are chosen.

### **FORMAL:**

If you are looking for something more traditional, this is the style of service for you. Our formal dining experience gives you the restaurant feel by allowing your guests to pre-determine their menu choices.

### **TABLESCAPE:**

Whether a classic Buffet designed to showcase the menu and leave YOU a lasting impression or through a Family-Style service that brings the food to the table in shareable portions, it is the perfect way to offer variety and please a crowd.





## HOW WE WORK AT THE WILD THYME COMPANY

We know planning your event can be a stressful time and we want to make it as easy as we can so you can focus on enjoying the big day.

THE WILD THYME COMPANY chefs use the finest and freshest ingredients combined with years of culinary expertise to produce beautifully handcrafted cuisine...and we have fun doing it! We pride ourselves on using locally sourced products through our wonderful partners at Specialty Produce, Catalina Offshore, Sadie Rose Bakery and many more. Our on-site chefs promise freshly-made meals by bringing the kitchen to you! We are dedicated to making sure your vision comes to life and are here to make sure your needs are met with unparalleled service.

### WAIT...THERE'S MORE!

- EVENT STAFF
- TASTING TO SAMPLE OUR FOOD & SERVICES (FEES APPLY)
- COMPLIMENTARY CAKE CUTTING SERVICE
  - (CAKES NOT INCLUDED; AVAILABLE UPON REQUEST)
- LINENS FOR FOOD AND BEVERAGE TABLES
  - (PRICE SUBJECT TO CHANGE BASED ON FINAL RENTAL ORDER)
- WILD THYME DECOR FOR STATIONS
- DELIVERY, SET-UP, & STRIKE
- SITE VISIT | WALK THROUGH WITH VENDORS
- ASSISTANCE WITH EVENT TIMELINES & DIAGRAM
  - (PRICE SUBJECT TO CHANGE BASED ON FINAL RENTAL ORDER)
- RENTAL COORDINATION FOR CHINA, FLATWARE & GLASSWARE

### READY...SET...GO!

Designing the menu for your event is always fun but sometimes overwhelming. For that reason, we have put together our best menus and categorized them by service style. The style of service you choose will help you decide on the perfect menu, likewise if you don't know the style of service you prefer, the menu may help you decide. You may choose from: Performance Stations, Formal Seated Dining, and Traditional Tablescape Buffets. Or, feel free to pick & choose from any style to design your very own menu!

**ONE:** Look through our menus and take note of what you like.

**TWO:** We will personalize a custom proposal to include all costs.

**THREE:** We will adjust and fine-tune your menu to create your exact vision.

After you have signed the contract, you are welcome to make changes to the menu and guest count.

**We request all changes be made no later than fifteen days prior to your event.**



# PASSED HORS D'OEUVRES

PLEASE CHOOSE FIVE ITEMS FROM THIS PAGE AND/OR THE NEXT.

*Tip: Choosing a mixture of each category will accommodate all guest preferences.*

## SEA

ISLAND THYME POKE, *maui sweet onion, cucumber, scallion, sesame oil, shoyu, roasted sesame seeds, wonton crisp*

JUMBO SHRIMP SKEWER, *applewood-smoked bacon* 🍷

EDAMAME FRITTER, *sweet chili shrimp, black sesame, micro cilantro*

BEET CURED SALMON, *creme fraiche, potato chip, chive* 🍷

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

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

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

FRESH SPRING ROLL, *shrimp, mango, cilantro, mint, cucumber, mixed greens, peanut sauce* 🍷 🌱

CRUDO SHOT, *ahi tuna, curry cream, crispy quinoa, tangerine lace* 🍷

LOBSTER BISQUE SHOOTER, *shrimp beignet, vanilla cream*

CITRUS YELLOWTAIL, *crisp jicama round, grapefruit, avocado, evoo, sea salt* 🍷



## COOP

BANH MI MINI, *lemongrass chicken, lime aioli, pickled carrot, cilantro, baguette*

AREPA, *corn masa, chicken-avocado salad, red bell pepper, lime, cilantro* 🍷 🌱

CHICKEN TOSTADA, *black bean puree, mole, cotija, micro cilantro* 🍷

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* 🍷

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

CERISES BRAISED DUCK VOL AU VENT, *cherry almostarda, frisee*

🍷 GLUTEN FREE

🌱 VEGAN FRIENDLY

MODIFICATIONS AVAILABLE UPON REQUEST

\* CAN BE MADE VEGETARIAN/VEGAN



# PASSED HORS D'OEUVRES

Choosing a mixture of each category will accommodate all guest preferences.



## FARM

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

DEVILED EGG, *crispy hoisin-orange glazed pork belly, kimchi, spring onion*

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

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

CUBANO BITE, *roasted pork loin, jamon, swiss, house-made pickles, dijonnaise*

LAMB LOLLIS, *rosemary, garlic, demi-glaze* 🍷

\*GRILLED CHEESE BITE, *gala apple, prosciutto, brie, brioche*

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

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

MOROCCAN SPICED BEEF KEBABS, *beef kefta, cucumber yogurt*



## GARDEN

P & B QUESADILLA, *caramelized pear, triple cream brie, flour tortilla*

LEBNEH LAVOSH ROULADE, *za'atar, lebneh cheese, cherry tomatoes, evoo, chives*

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

STRAWBERRY BURRATA TOAST, *balsamic syrup, cracked black pepper, honeycomb*

BAJA STREET CORN, *crema, lime, tapatio, tajin, puffed rice "chicharrone"*

SPICED CARROT SOUP SHOOTER, *coconut ginger crisp, green curry creme, thai basil* 🍷

FRENCH ONION FONDUE, *gruyere, brioche bowl, thyme, parmesan* 🍷

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

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





# GRAZING TABLES

PLEASE CHOOSE ONE DISPLAY OPTION HERE.

*\*Indicates upgraded option subject to market pricing.*

## ARTISAN CHEESE BOARD

CHEESES, *triple cream, semi-soft, blue, hard cheeses*  
SEASONAL FRUIT, *candied nuts, dried fruit*  
RUSTIC BREAD LOAVES & GOURMET CRACKERS

## TRIO STARTER

ASSORTED SPREADS, *garlic tomato-basil relish, golden pepper pesto, green olive tapenade*  
SOFT CHEESES, *herbed goat, fresh mozzarella, boursin*  
GRILLED PITA & CRUNCHY CROSTINI

## 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

## FARMER'S MARKET JARS

PORK RILLETTES, *house pickles, cornichon, pickled red onion*  
BURRATA, *roasted garlic, evoo, black pepper, house pickles*  
SOUTHERN STYLE PICKLED SHRIMP SALAD  
BUTTER-GRILLED CROSTINIS

## \*COMMUNAL CHEESE & CHARCUTERIE

CHEESES, *triple cream, semi-soft, blue, hard cheeses*  
CHARCUTERIE, *chef's selection of cured meats featuring locally cured salumi*  
PROVENÇAL BAKED BRIE, *olives, tomatoes, capers*  
ARTISAN BREADS & GOURMET CRACKERS  
FRESH FRUIT DISPLAY  
SEASONAL MARINATED & GRILLED VEGETABLES  
OLIVES & SPICED NUTS  
COMPOTES & HOUSE-MADE JAMS, *honeycomb, pickled vegetables, dried fruit*

## \*RAW BAR

SNOW CRAB CLAWS  
PACIFIC OYSTER ON THE HALF SHELL, *thai red curry-apple gastrique, crispy shallots*  
SHRIMP COCKTAIL, *court bouillon poached, spicy cocktail sauce, charred lemon*  
SPICY TUNA SUSHI  
YELLOWTAIL CEVICHE, *grapefruit, avocado, evoo, sea salt*

 GLUTEN FREE

 VEGAN FRIENDLY

MODIFICATIONS AVAILABLE UPON REQUEST





## MAIN COURSE: PERFORMANCE

PLEASE CHOOSE 2 STATIONS FROM THIS PAGE AND/OR THE NEXT.

### TAPAS

- GRILLED LAMB LOLLIS 🍷  
*rosemary, garlic, demi-glaze*
- \*ALMOND STUFFED DATES 🍷  
*romesco sauce, celery & parsley leaves*
- ARTICHOKE TOASTS  
*roasted garlic aioli, basil leaves*
- ALBONDIGAS  
*sherry-saffron tomato sauce*
- \*PATATAS BRAVAS 🍷  
*roasted red potatoes, garlic sauce, spicy aioli*

### PRIMO ITALIANO

- WILD MUSHROOM RISOTTO  
*sautéed garlic, spinach, pecorino-romano*
- TIGER SHRIMP & HOUSE-DRIED TOMATO RISOTTO,  
*picked basil, parmesan*
- ARTICHOKE TOASTS  
*roasted garlic aioli, basil leaves*
- INSALATA 🍷  
*escarole, oranges, castelvetro & oil-cured olives,  
red wine vinegar, evoo, italian parsley*

### SURF & TURF

- FILET MIGNON CARVING 🍷  
*cabernet demi-glaze*
- JUMBO SHRIMP SCAMPI 🍷  
*garlic butter, fresh herbs*
- \*ROASTED GARLIC MASH 🍷
- BRUSSELS & KALE CAESAR  
*shaved pecorino, pickled red onions, parsley,  
chives, caraway breadcrumbs, Caesar dressing*

### PAELLA THYME

- SPANISH PAELLA 🍷  
*saffron infused rice, chicken, local shellfish,  
slow-cured chorizo, green & red bell peppers, onions,  
garlic, green beans, sweet peas, piquillo peppers*
- PAN DE QUESO 🍷  
*grated farm cheese*
- CHUNKY GAZPACHO SALAD 🍷🍷  
*cucumber, tomato, avocado, parsley, serrano, cilantro, lime, fleur de sel*

### STICKS

- (PICK THREE)
- GINGER CHICKEN MEATBALL  
*lime glaze*
- SHRIMP GYOZA  
*wok veggies, wonton wrapped*
- GOCHUJANG PEACH SPICY BEEF
- BONELESS WINGS  
*burnt lemon mayo*
- SZECHUAN BONELESS RIBLET  
*honey-hoisin glaze*
- MISO GRILLED EGGPLANT 🍷🍷
- (INCLUDES)
- \*PEE WEE POTATO SALAD 🍷  
*yuzu kosho scallion*
- GARLIC-MUSHROOM FRIED RICE 🍷🍷  
*pickled ginger*

### DIM SUM & SUSHI

- BBQ PORK STEAM BUNS
- LONGANISA GYOZA
- \*VIETNAMESE SPRING ROLLS 🍷  
*shrimp & tofu*
- SPICY TUNA SUSHI 🍷
- CALIFORNIA ROLLS 🍷
- DIPPING SAUCES & OTHERS  
*spicy peanut, garlic vinegar, citrus ponzu,  
sweet chili, soy sauce*



GYOZA



MAIN COURSE:  
PERFORMANCE (CONT.)

PLEASE CHOOSE 2 STATIONS.

HOLY MOLE!

\*MOLE AMARILLO 🌱

*griddled zucchini, pine nuts, goat cheese, charred onion*

MOLE NEGRO 🌱

*chicken, chopped peanuts, sliced radish, cotija cheese*

HOUSE-MADE CORN SOPEs 🌱 🌱

BAJA SHRIMP COCKTAIL

*spiced tomato base, avocado, cucumber, serrano, cilantro, salted cracker*

TAQUERIA PICKLES 🌱 🌱

*carrots, radish*



MINI TWICE BAKED POTATOES

CHICKEN & BISCUITS

CHICKEN

*wild thyme bbq chicken, nashville hot chicken*

BISCUITS

*bacon jalapeño cheddar biscuits, maple biscuits*

SMOTHER

*bbq sauce, country gravy, honey butter, pimento cheese*

BREAD & BUTTER PICKLES

POKE

PUT THIS

*sushi grade ahi, sesame beef, sweet shoyu tofu*

ON TOP OF

*calrose or brown rice*

WITH SOME

*avocado, cucumber, green onion, sweet maui onion, diced mango, edamame, daikon radish sprouts, roasted sesame seeds, nori furikake, sea salt*

COVER IN

*citrus ponzu, garlic-chili soy, creamy sriracha*

WELLINGTON CARVERY

\*PORTOBELLO WELLINGTON

*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*

PRIME RIB CARVERY

ROSEMARY & GARLIC CRUSTED PRIME RIB OF BEEF  
*horseradish creme, natural au jus*

\*MINI TWICE BAKED POTATOES

*cheddar, chives, creme fraiche, bacon*

\*BABY WEDGE SALAD

*iceberg lettuce, bacon, diced tomatoes, shaved red onions, crumbled blue cheese, blue cheese dressing*

LEVAIN ROLLS

*salted butter*



PRIME RIB CARVERY

## TACO THYME

(PICK THREE)

### SURF & TURF 🌱

marinated steak & shrimp, avocado, toasted almond & fresh chile salsa

### CHICKEN AL PASTOR 🌱

chicken tinga, caramelized pineapple, tomatillo sauce

### \*CHILE COLORADO 🌱

queso oaxaca, pickled red onions

### MEDITERRANEAN LAMB 🌱

braised & shredded leg of lamb, feta, mint chutney, kalamata olives, garlic sauce

### GRILLED FISH 🌱

johnny's green sauce, shaved cabbage, pico de gallo

### \*GRIDDLED NOPALES 🌱

red quinoa, roasted poblano, feta sauce, creme fraiche, burnt cabbage

### FRESH CORN TORTILLAS

flour tortillas available for additional cost

## SANTA MARIA BBQ

### WINE BARREL-SMOKED TRI TIP 🌱

### \*RANCH BEANS

applewood-smoked bacon, onions, garlic, secret spice

### SWEET CORN SUCCOTASH 🌱 🌱

fingerling potato, cherry tomato, griddled cipollini onions, marjoram

### GRILLED CHUNKY VEG SALAD 🌱

butter lettuce, hard seared zucchini & yellow squash, red onions, roasted cauliflower, poblano-feta dressing  
\*\*served chilled

## 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

### GRATED PARMESAN CHEESE

### ROSEMARY-CHEESE ROLLS

salted butter

## WITHOUT BEING CHEESY...

### CREAMY DELUXE MAC 'N CHEESE

large elbow mac, cheddar, parmesan, onion crust

### TRUFFLE CHEESE ORECCHIETTE

### TOP WITH:

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

### RED KALE & CABBAGE 🌱

sour orange dressing

## LITTLE BURGERS

(PICK THREE)

### PETITE ANGUS BEEF

sharp cheddar, caramelized onions, roasted garlic aioli

### LUAU PORK

mango-pineapple salsa, hawaiian roll

### CHICKEN KATSU

shredded cabbage, house-made tonkatsu sauce, hawaiian roll

### \*GARDEN & GRAIN

sweet potato, quinoa, cranberry compote, sage cheddar



SANTA MARIA BBQ



## THE BALLPARK

### \*TRI TIP NACHOS

*cheese sauce, salsa fresca, bbq sauce, green onions, jalapeño crema, house-made tortilla chips*

### PULLED PORK SLIDERS

*crispy slaw*

### MINI CHICAGO DOG

*tomato, sport peppers, cucumber, celery seed, poppy seed bun*

### BBQ SPICED KETTLE CHIPS

### CARAMEL CORN

## CALIFORNIA THAI

### SHRIMP & MANGO RED CURRY 🍃

*bell pepper, onion, black kale*

### BEEF YELLOW CURRY 🍃

*carrots, potatoes, peas*

### EGGPLANT & TOFU GREEN CURRY 🍃 🍃

*onions, thai basil*

### STEAMED JASMINE RICE 🍃 🍃

### TOP WITH

*fried shallots, crispy garlic, mint, cilantro, pickled peppers, vinegar cucumbers, pickled mustard seed*

## ALOHA

### KALBI BEEF SHORT RIBS

*green onion, chili sesame oil, ginger, sweet shoyu*

### TERI CHICKEN

*hibachi style, 7771 marinade, green onion, sesame seeds*

### PANCIT BIHON 🍃 🍃

*carrot, onion, cabbage, snow peas*

### JASMINE COCONUT RICE 🍃 🍃

### ISLAND MAC SALAD

## PEEL FLATBREADS

### \*BUTTERNUT SQUASH

*bourbon pecan sauce, caramelized onions, pepitas, point Reyes blue cheese*

### \*CAPRESE

*pesto, ripe tomato, fresh mozzarella, balsamic drizzle*

### \*PROSCIUTTO & ARUGULA

*mozzarella parmesan, red bell pepper, arugula, truffle salt*

## ON THE BOARD

### CREAMY HERBED POLENTA 🍃 🍃

*fresh herbs, parmesan*

### RED WINE BRASIED 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*

## GRECIAN STREET FARE

### KEBABS (PICK TWO)

*beef kefta, souvlaki chicken, lentil falafel 🍃 🍃*

### MARINATED GRIDDLED FLATBREAD

### TOASTED RICE PILAF 🍃 🍃

### NECESSARY ACCOMPANIMENTS

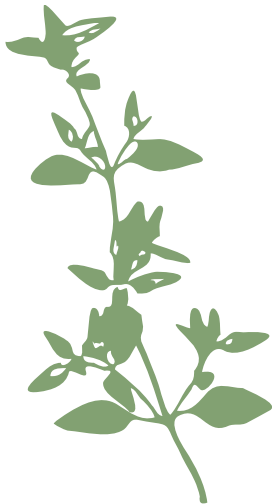
*lebneh with evoo & za'atar, grilled tomatoes & onions, lebanese garlic sauce, burnt lemons*

MAIN COURSE:  
FORMAL

BEGIN BY SELECTING A STARTING COURSE FROM THIS PAGE AND  
PROCEED TO THE NEXT THREE PAGES FOR THE MAIN ENTREE OPTIONS.



FORMAL  
SEATED  
EXPERIENCE



STARTING COURSE

CALI GREEN GODDESS  

*romaine leaf, castelvetro olives, hard cooked egg,  
roasted red pepper, cucumber, avocado green goddess*

ROASTED GOLDEN BEET 

*frisee, radishes, cucumber, hazelnuts, rose pickled red onions,  
creamy poblano-feta dressing*

GRILLED BRUSCHETTA

*wild arugula, humboldt fog, strawberries, honeycomb,  
balsamic drizzle*

\*BRUSSEL & KALE CAESAR

*shaved pecorino, pickled red onions, parsley, chives,  
caraway breadcrumbs, Caesar dressing*

CAPRESE 

*field greens, market & cherry tomatoes, burrata, pistachios,  
basil vinaigrette, balsamic drizzle*

KENTUCKY BIBB 

*butter lettuce, earl grey cheddar, sherry-plumped golden raisins,  
cut almonds, asparagus, evoo*

\*FARMER'S PICK

*butter lettuce, burrata, tomato-eggplant jam, chickpea puree,  
grilled ciabatta*



## MAIN ENTREE

EACH ENTREE PLATE MAY BE SERVED AS A **DUAL ENTREE** (GUESTS ENJOY BOTH PROTEINS) OR **PRE-SELECT** (GUESTS RSVP WITH THEIR CHOICE OF ONE PROTEIN).

Predetermined plate count required fifteen (15) days prior to event date; third option of a Vegetarian entree included at no additional cost.



### FARM & COOP

GRILLED FLAT IRON STEAK &  
ROASTED SEMI-BONELESS BREAST 

*roasted garlic mashed potatoes, sautéed kale, shaved garlic & oven-dried tomatoes, melted shallot butter, Argentinian chimichurri*

CABERNET BRAISED SHORT RIBS &  
PARMESAN CRUSTED CHICKEN

*carrot farrotto, roasted sweet potatoes, melted leeks, pea tendrils, chorizo aioli*

GRIDDLED FILET MEDALLIONS &  
MUSTARD BRAISED CHICKEN 

*rosemary-thyme roasted pee wee potatoes, heirloom carrots, charred onion petals, brandied mushroom demi-glace*

THYME RUBBED FLAT IRON &  
PORTOBELLO-PARM STUFFED BREAST

*mashed potatoes, sherry grilled asparagus, frisee salad, torn garlic croutons, piquillo pepper demi-glace*

GRILLED FLAT IRON STEAK &  
ROASTED ORGANIC CHICKEN 

*mashed potatoes, sweet grilled corn, pickled beech mushrooms, king oyster mushrooms, cipollini onions, green chimichurri, red wine demi-glace*

### COOP & SEA

PORTOBELLO-PARM STUFFED BREAST &  
ROASTED SEA BASS

*pappardelle, castelvetro olives, oven-dried tomatoes, roasted red peppers, fennel-radicchio meyer lemon shaved salad*

ROASTED SKIN-ON CHICKEN BREAST &  
PAN-SEARED SALMON 

*red quinoa, green apple, currant, madras curry, almonds, shallot, charred kale, burnt orange-shaved fennel salad, roasted chicken demi-glace*

MAPLE CHICKEN &  
POTATO CRUSTED SEA BASS

*pancetta-leek risotto, wild mushroom ragout, crispy parsnips, red wine gastrique*

PARMESAN CRUSTED CHICKEN &  
CAJUN PRAWNS

*carrot farrotto, roasted sweet potatoes, melted leeks, pea tendrils, chorizo aioli*

ROASTED ORGANIC CHICKEN &  
GRIDDLED SEA SCALLOP 

*mashed potatoes, sweet grilled corn, pickled beech mushrooms, king oyster mushrooms, cipollini onions, green chimichurri, red wine demi-glace*

 GLUTEN FREE

## SEA & FARM

HERB CRUSTED LOCAL WHITE FISH & CABERNET BRAISED SHORT RIBS 🍷  
*parsnip puree, griddled cipollini onions, lemon-parmesan roasted brussel sprouts, fig-balsamic reduction*

CITRUS-SPICED PRAWNS & GRILLED FLAT IRON STEAK 🍷  
*roasted garlic mashed potatoes, sautéed kale, shaved garlic & oven-dried tomatoes, melted shallot butter, Argentinian chimichurri*

PAN-SEARED SALMON & BLACKENED BLEU BISTRO STEAK 🍷  
*duck fat wedge potatoes, "Caesar" brussel sprouts, pickled red onion, pecorino*

POTATO CRUSTED SEA BASS & GRIDDLED FILET MEDALLIONS  
*pancetta-leek risotto, wild mushroom ragout, crispy parsnips, red wine gastrique*

## GARDEN

\*CAN BE MADE VEGAN

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

SWEET CORN POLENTA 🍷  
*roasted eggplant ragout, lemon-parsley gremolata, shaved parmesan*

\*BELLO WELLINGTON  
*swiss chard, dried cherries, boursin cheese, cherry gastrique*

\*GRILLED POBLANO RELLENO 🍷  
*red quinoa, sweet potato, chipotle tomatillo sauce, queso fresco*

\*GRILLED KING OYSTER MUSHROOMS 🍷  
*mashed potatoes, sweet grilled corn, pickled beech mushrooms, roasted cipollini onions, red chimichurri, red wine "demi-glace"*

\*HARISSA STUFFED ACORN SQUASH  
*saffron jeweled couscous, garbanzo beans, heirloom carrots, blue lake green beans, apricot confit, cilantro-mint chutney*

\*MOROCCAN EGGPLANT ROULADE 🍷  
*red quinoa, green apple, currant, madras curry, almonds, shallot, charred kale*



THE CHOICE IS YOURS



# MAIN COURSE: TABLESCAPE

PLEASE CHOOSE ONE MENU FROM THIS PAGE.

+ Indicates menu with Vegetarian entree included. Vegetarian/Vegan entree plated & served upon request

## EACH MENU FEATURES: SIGNATURE SALAD BAR

CHUNKY GAZPACHO SALAD *cucumber, tomato, avocado, parsley, serrano, cilantro, lime, fleur de sel* 🌱🌱

\*MOROCCAN SPICED CARROTS *za'atar, feta, mint, evoo, lemon* 🌱

\*KALE & BRUSSELS *bacon, pecorino, lemon, toasted hazelnut, burnt lemon vinaigrette* 🌱

### BON APPETIT

ROASTED CHICKEN BREAST  
*mushroom melange, mustard-ginger sauce*

CABERNET BRAISED SHORT RIBS 🌱  
*cipollini onions, fig-balsamic demi-glace*

YUKON GOLD MASH 🌱  
*roasted garlic, chives*

SQUASH TRIO 🌱  
*sage brown butter*

CIABATTA  
*salted butter*

### WILD THYME

PEPPER RUBBED TRI-TIP 🌱  
*onion demi-glace*

THYME ROASTED SALMON 🌱  
*lemon-herb pan sauce*

WILD MUSHROOM RICE PILAF 🌱🌱

HARVESTED VEGETABLES 🌱🌱  
*fresh herbs, garlic*

RUSTIC ROLLS  
*rosemary butter*

### TRATTORIA

PAN-ROASTED LOCAL SEA BASS 🌱  
*fennel, radicchio, meyer lemon*

CHICKEN CACCIATORE 🌱  
*peppers, onions, olives, sweet marsala, tomatoes, oregano*

SWEET CORN POLENTA 🌱  
*shaved parmesan*

MEDITERRANEAN VEG MEDLEY 🌱🌱  
*castelvetrano olives, oven-dried tomatoes, roasted red peppers*

HERBED FOCACCIA  
*salted butter*

### B A J A

GRILLED FLANK STEAK 🌱  
*chimichurri*

SOUTHWESTERN CHICKEN 🌱  
*tomato-corn salsa*

ANCHO CHILE BASMATI RICE 🌱🌱

WHOLE PINTO BEANS 🌱🌱  
*diced tomatoes, red onions, cilantro*

FRESH CORN TORTILLAS 🌱  
*flour tortillas available for additional cost*

### CALIFORNIA LOVE

STEAK ROULADE 🌱  
*roasted peppers, spinach leaves, fontina*

GRILLED CHICKEN 🌱  
*hearts of palm, white wine-butter pan sauce*

SAFFORN-SAGE ORZO 🌱  
*deeply caramelized onions*

SAUTEED GREEN BEANS 🌱🌱  
*cut almonds, crispy garlic*

SOURDOUGH ROLLS  
*salted butter*

### +REFINED COUNTRYSIDE

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

\*BELLO-WELLINGTON  
*swiss chard, dried cherries, boursin, golden puff pastry, cherry gastrique*

PARSNIP PUREE 🌱🌱

ROASTED BRUSSEL SPROUTS 🌱  
*lemon, parmesan*

CARAMELIZED ONION ROLLS  
*creamy butter*

### NAPA VALLEY

SEARED B&B BISTRO STEAK 🌱  
*cajun spice & dried blue cheese rub, roasted grapes*

BBQ GLAZED SALMON  
*spicy tomato broth, crispy onion rings*

\*POBLANO RELLENO HASH 🌱🌱  
*red quinoa, sweet potato, chipotle-tomatillo sauce, queso fresco*

CORN SPOON-BREAD 🌱

### RUSTIC

MAPLE CHICKEN 🌱  
*spiced bourbon reduction*

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

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

GARLIC BROCCOLINI 🌱

MALTED BROWN ROLLS  
*creamy butter*

🌱 GLUTEN FREE    🌱 VEGAN FRIENDLY    MODIFICATIONS AVAILABLE UPON REQUEST.

\* CAN BE MADE VEGETARIAN/VEGAN

# THE GRAND FINALE

ADD ON ANY OF THESE SWEET TREATS TO LEAVE A LASTING IMPRESSION WITH YOUR GUESTS

## BY THE BITE

CHOOSE THREE | TWO PIECES PER GUEST

### MINIS

LINZER TARTLET, *hint of lemon, raspberry jam*

SALTED CHOCOLATE POT DE CREME, *raspberries, pistachios* 🍷

PEANUT BUTTER & JELLY FILLED DONUT HOLES

RED VELVET BABY BUNDT, *cream cheese glaze*

CREME BRULEE TARTLETS, *fresh berries, shortbread crust*

COCONUT CREAM PIE BITES, *coconut custard, toasted coconut*

STRAWBERRY CHEESECAKE PROFITEROLES, *dark chocolate drizzle, strawberry dust*

CHAI SPICED SNICKERDOODLE BAR, *white chocolate drizzle*

KEY LIME TARTLETS, *key lime curd, toasted meringue, vanilla-almond shortbread*

CREME BRULEE PROFITEROLES, *vanilla bean custard, burnt sugar top*

BOURBON CHOCOLATE PECAN TARTLET, *chocolate ganache*

WHITE CHOCOLATE-RASPBERRY CHEESECAKE BITES, *Oreo crust*

CHOCOLATE COOKIE DOUGH BROWNIE BOMB 🍷

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

APPLE BLONDIE BITES, *white chocolate ganache*

"CRACKPIE" MINIS, *inspired by milk bar nyc*

### SHOTS

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

BUTTERSCOTCH POT DE CREME, *ganache, caramel, chocolate shavings, caramel corn* 🍷

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

STRAWBERRY SHORTCAKE, *yellow cake, vanilla-scented strawberries, whipped cream*

LEMON CURD, *blueberry compote, shortbread cookie, toasted Italian meringue*

MEXICAN CHOCOLATE MOUSSE, *dulce de leche, churro nug*

NEW YORK CHEESECAKE MOUSSE, *brandied cherries, chocolate ganache, gold leaf*

TRES LECHES, *espresso-hazelnut cream, spice cake, chocolate ganache, candied hazelnuts, cocoa nib*

BLACK FOREST, *chocolate cake, black cherry mousse, vanilla bean whipped cream, brandied cherry*

LOOPY, *crushed fruit loop, orange pastry cream, lemon curd*

EARL GREY, *shortbread, earl grey custard, lemon curd, citrus zest curl*

BROOKLYN BLACKOUT, *rum soaked chocolate cake, chocolate mousse, cocoa nibs*

FUNFETTI, *birthday cake crumb, pastry cream with sprinkles, vanilla buttercream whip*

## BY THE PLATE

DARK CHOCOLATE-PASSION CAKE, *passion fruit mousse, chocolate mousse, raspberry & passion fruit coulis*

BANANA BRULEE, *peanut butter mascarpone cheese, molasses graham crust*

KEY LIME TART, *key lime curd, toasted meringue, vanilla-almond shortbread*

WHITE CHOCOLATE SPICE CAKE, *rose water cream cheese, pistachios, cardamom*

TRIPLE CHOCOLATE MOUSSE CAKE, *bittersweet chocolate, milk & white chocolate mousse, cocoa nibs, strawberry crumble*

TROPICAL PAVLOVA, *mango lassi pudding, tropical fruits, lilikoi sauce, passion fruit seeds, glazed macadamia nuts* 🍷

LEMON MERINGUE CHEESECAKE, *cheesecake & lemon curd layers, toasted meringue, raspberry coulis*

🍷 GLUTEN FREE   🍷 VEGAN FRIENDLY   MODIFICATIONS AVAILABLE UPON REQUEST.

\* CAN BE MADE VEGETARIAN/VEGAN



## BY THE SLICE

GIVING YOU THE OPTION TO CHOOSE  
YOUR FLAVOR, FILLING & FROSTING!

SIZE | SERVINGS

HALF SHEET | FORTY-EIGHT

FULL SHEET | NINETY-SIX

### FLAVORS

VANILLA  
CHOCOLATE  
RED VELVET  
CHOCOLATE CHIP  
LEMON  
CARROT

### FILLINGS

BERRY COMPOTES, *strawberry, blackberry, raspberry, blueberry, mixed berry*  
FRESH BERRIES, *seasonal*  
BUTTERCREAMS, *brown butter, vanilla, chocolate, cream cheese*  
LEMON CURD

### FROSTINGS

BROWN BUTTER-CREAM  
VANILLA BUTTERCREAM  
CHOCOLATE BUTTERCREAM  
CREAM CHEESE  
CITRUS GLAZE  
CHOCOLATE GANACHE

## CUTTING CAKE

8 INCH | 10 INCH  
TRIPLE LAYERS  
FULLY FROSTED OR SEMI-NAKED

## CUPCAKES

BY THE DOZEN

VANILLA-VANILLA, *vanilla bean buttercream, white chocolate curl*

CHOCOLATE, *nutella buttercream, candied hazelnut*

VERY BERRY, *vanilla-raspberry cake, blackberry buttercream, dried strawberry*

BANANA, *roasted pineapple cream cheese frosting*

PB&J, *chocolate cake, berry jam, peanut butter mousse, toasted peanut crumble*

COOKIES N CREAM, *chocolate chip cake, cream cheese frosting, oreo crumbles*

BLACK VELVET, *chocolate cake, blackberry buttercream, chocolate dip, fresh blackberry*

TROPICAL, *banana cake, passion fruit buttercream, toasted coconut, pineapple jam, pineapple chip*

CUPCAKE OF THE MONTH, *tell us the month of your event, we'll tell you the flavor!*



GLUTEN FREE



VEGAN FRIENDLY

MODIFICATIONS AVAILABLE UPON REQUEST.

# THE NITTY-GRITTY

## OVERALL PRICE RANGES STARTING AT:

PERFORMANCE .....	\$125-150+ per guest
FORMAL .....	\$125-150+ per guest
TABLESCAPE .....	\$100-125+ per guest
FAMILY STYLE .....	\$150-175+ per guest

\*Prices based on five-hour event for one hundred guests. All events are subject to 22% Production Fee and State Sales Tax. If guest count, hours and/or menu differs, the per person price will adjust accordingly. All menus are completely customizable to fit you and your special day. Please do not hesitate to ask if you would like to see anything different!



## TASTING!

Once you feel comfortable with the vision and cost of your proposal, we welcome you to the opportunity to schedule a tasting. The menu that you will try at the tasting will be representative of the menu you have chosen. You're welcome to invite up to three (3) additional guests to attend with you. Additional fees may apply.

## DEPOSIT & PAYMENTS

A signed contract and 25% deposit secures the date for your event. A detailed timeline for additional deposits is provided. Your final minimum guest count and menu changes are due fifteen (15) days prior to the event. You may increase your guest count up to five (5) days prior, but your numbers cannot decrease. You are welcome to make payments by credit card, cash, or check. 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 of the event or you can add a specific amount to the final bill and your gratuity will be distributed to the staff accordingly.

## RENTALS

We work very closely with local and reputable rental companies who will assist you with your rental needs as appropriate to our services. Most of our menus include china and flatware for the food stations, as well as water goblets for the dining tables. At THE WILD THYME COMPANY we pride ourselves in assisting with all your event needs. Should you require additional rental coordination, our team members are available to guide you through the process.

## BAR SERVICES

THE WILD THYME COMPANY carries a liquor license. We offer a wide range of bar services, as well as full bars and bartenders. Included in our bar service options are all of the mixers, garnishes, equipment, and ice giving you the ability to provide your own alcohol.





REAL PARTIES. REAL PASSION.  
ARE YOU READY FOR THE THYME OF YOUR LIFE?



P | 858.527.0226



THE WILD THYME COMPANY

*catering & events • est. 2005*

THEWILDTHYMECOMPANY.COM