

THE WILD THYME
C O M P A N Y



Gourmet Corporate Catering Menu

Awake (\$12/person)

- Seasonal fresh fruit platter
- Assorted yogurt with homemade granola
- Freshly-baked breakfast breads including muffins, croissants, & danishes
- Café Calabria regular & decaf coffee & orange juice

Breakfast Burritos (\$13/person)

- Burritos with bacon, eggs, potatoes, & cheddar
- Vegetarian burritos with eggs, potatoes, & cheddar
- Fresh Salsa
- Seasonal fresh fruit platter
- Café Calabria regular & decaf coffee & orange juice

Individual Quiche or Frittata Breakfast (\$14/person)

Your choice of individual quiche or fritattas in 2 flavors:

Black forest ham, gruyere cheese, caramelized onions

Vegetarian: roasted red peppers, spinach, goat cheese

- Seasonal fresh fruit platter
- Freshly-baked breakfast breads including muffins, croissants, & danishes
- Café Calabria regular & decaf coffee & orange juice

For The Morning

20 person minimum

Healthy Start (\$15/person)

- Hard-boiled eggs
- Oatmeal with toppings to include: dried cranberries, nuts, & brown sugar
- Seasonal fresh fruit platter with honey Greek yogurt
- Bagels with reduced-fat cream cheese
- Café Calabria regular & decaf coffee & orange juice

Creature of Habit (\$22/person)

- Scrambled eggs
- Wild Thyme potatoes with peppers & onions
- Applewood-smoked bacon & breakfast sausage
- Freshly-baked breakfast breads including muffins, croissants, & danishes
- Assorted yogurt with homemade granola, fresh fruit, & cottage cheese
- Café Calabria regular & decaf coffee & orange juice

Breakfast a la carte items:

Individual Greek Yogurt Parfaits

with homemade granola & seasonal berries (\$4.50/person)

Assorted Bagels, Sliced Breakfast Breads, & Muffins

with cream cheese, butter, & fresh preserves (\$2.25/person)

Hot Tea Set-up

a variety of teas, creamer, & assorted sweeteners (\$1.50/person)

Fresh Fruit Juice Varieties (by the gallon)

choice of: orange, grapefruit, cranberry, apple, tomato (\$22)

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Gourmet Sandwich Selections

20 person minimum; minimum of 10 per flavor

Gourmet Wrap Selections

20 person minimum; minimum of 10 per flavor

Gourmet Sandwiches (\$7/each)

All sandwiches are served on a freshly-baked ciabatta roll; whole grain available upon request.

Roast Turkey - applewood-smoked bacon, lettuce, tomatoes, Dijonaise

Caprese - fresh mozzarella, roma tomatoes, basil, balsamic vinaigrette

Roast Beef - oven-dried tomatoes, arugula, lemon-basil aioli

Spicy Roast Beef - caramelized onions, horseradish sauce, baby greens

Roasted Portobello - dill havarti, herb aioli

White Tuna Salad - sharp cheddar cheese, lettuce, roma tomatoes

Curried Chicken Salad - granny smith apples, butter lettuce, sage pesto, curry mayonnaise

Black Forest Ham - Spanish manchego cheese, caramelized onions, arugula, roasted garlic aioli

Lemon-Thyme Chicken - organic lettuce, tomatoes, havarti cheese, sundried tomato aioli

Garden - avocado, sprouts, cucumbers, tomatoes, carrots, jack cheese, sundried tomato spread

Grilled Chicken - artichoke tapenade, arugula, lemon aioli

Parma - prosciutto, fresh mozzarella, basil pesto, extra virgin olive oil

Ratatouille - grilled eggplant, zucchini, peppers, balsamic red onions, oven-dried tomatoes, lemon-basil aioli

Wild Thyme Chicken Salad - poached chicken, celery grapes, herb aioli

Smoked Salmon - dill cream cheese, butter lettuce, tomato, cucumber, red onion

Gourmet Wraps (\$7/each)

Thai Chicken - soy-ginger chicken, carrots, cucumber, jasmine rice, lettuce, peanut sauce

Classic Caesar - crispy romaine hearts, herb-roasted chicken, parmesan cheese, Caesar dressing, cilantro cream spread

Mediterranean - roasted turkey, tomato, cucumber, feta cheese, lettuce, lemon-yogurt dressing

Grilled Vegetable - seasonal grilled vegetables, white bean hummus, arugula

Sandwich Boxed Lunches

- fresh fruit • kettle chips • Chef's choice dessert •
- napkin • mint •

\$11.50/each

Sandwich & Salad Buffet:

- 3 gourmet sandwich selections •
- kettle chips • homemade cookies & brownies •

Choose 1 salad - \$13.50/person

Choose 2 salads - \$15.50/person

Specialty Salads

Small • 8-14 people; Large • 15-25 people

Garden Salad (\$50/small; \$70/large)

Romaine & mixed greens, tomatoes, cucumbers, red peppers, artichoke hearts, carrots, herb vinaigrette

Greek Salad (\$55/small; \$75/large)

Romaine lettuce, tomatoes, cucumbers, red onions, pepperoncinis, kalamata olives, feta cheese, Greek vinaigrette

Classic Caesar Salad (\$45/small; \$65/large)

Romaine hearts, shaved asiago, focaccia croutons, Caesar dressing

Strawberry Bleu Salad (\$50/small; \$75/large)

Baby spinach, Maytag bleu cheese, strawberries, candied walnuts, balsamic vinaigrette

Miso-Sesame Salad (\$55/small; \$75/large)

Napa cabbage, carrots, sprouts, sugar snap peas, wonton chips, watercress, miso vinaigrette

Cranberry Quinoa Salad (\$40/small; \$60/large)

Quinoa, dried cranberries, lemongrass, cilantro, mint

Roasted Golden Beet Salad (\$55/small; \$75/large)

Humboldt fog cheese, roasted golden beets, pistachios, oil-cured olives, oranges, pomegranate vinaigrette

Tortellini Nicoise (\$60/small; \$85/large)

Tortellini, olives, green beans, tomatoes, pine nuts, hard-boiled eggs, roasted fingerling potatoes, lemon-mint dressing

Roasted Red Potato Salad (\$45/small; \$65/large)

Sundried tomatoes, kalamata olives, parmesan vinaigrette

Toasted Orzo Salad (\$50/small; \$70/large)

Sundried tomatoes, feta cheese, lemon zest, extra virgin olive oil

Fresh Fruit Salad (\$50/small; \$70/large)

Seasonal fresh fruit, toasted coconut, ginger syrup

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Salad Boxed Lunches

- bread & butter • Chef's choice dessert •
- napkin • mint • disposable utensils •

20 person minimum; minimum of 10 per flavor

Roasted Atlantic Salmon Salad (\$17/each)

Crispy Asian salad with Napa cabbage, papaya, kiware, sprouts, Miso-honey dressing

Nicoise Salad (\$17/each)

Ahi tuna, green beans, Nicoise olives, hard-boiled egg, roasted fingerling potatoes, tomatoes, mixed greens, lemon-mint dressing

Cajun Caesar Salad (\$14/each)

Crips baby romaine, parmesan cheese, herb & garlic croutons, blackened chicken, Caesar dressing

Grilled Vegetable Salad (\$14/each)

Marinated & grilled vegetables, Israeli jeweled couscous with dried fruits & pine nuts, French country vinaigrette

Crunchy Thai Chicken Salad (\$14/each)

Napa cabbage, carrots, sprouts, sugar snap peas, cucumbers, herbs, lime vinaigrette

Wild Thyme Cobb Salad (\$14/each)

Roasted chicken, crisp lettuce, hard-boiled egg, avocado, applewood-smoked bacon, tomatoes, caramelized shallot vinaigrette

Classic Greek Salad (\$15/each)

Chopped romaine, grilled shrimp, tomatoes, cucumbers, pepperoncinis, kalamata olives, feta cheese, Greek vinaigrette

Golden Beet Salad (\$14/each)

Mixed baby greens, goat cheese, roasted beets, pistachios, oil-cured olives, oranges, pomegranate vinaigrette

Gourmet Boxed Lunches

- bread & butter • Chef's choice dessert •
- napkin • mint • disposable utensils •

20 person minimum; minimum of 10 per flavor



Zucchini & Tomato Tart with Parmesan Crust (\$14/person)

- Mixed Green Salad with shaved asiago & caramelized shallot vinaigrette

Fresh Vietnamese Salad Rolls (\$14/person)

- Rice Paper filled with mixed greens, mint, cilantro, mango, cucumbers, carrots, & tofu, served with peanut sauce
- Coconut Rice Salad
- Fresh Seasonal Fruit Salad

Portobello Wellington (\$14/person)

- Roasted Portobello Mushroom, sautéed Rainbow Chard, Boursin Cheese & Dried Cherries wrapped in puff pastry & baked golden brown
- Fresh Seasonal Fruit Salad

Caribbean (\$15/person)

- Jamaican Jerk Chicken with mango salsa
- Coconut Rice Salad
- Crispy Tropical Slaw

Caprese (\$15/person)

- Grilled Chicken over Pesto Penne with fresh mozzarella, tomatoes, basil, aged balsamic vinegar, & extra virgin olive oil

Sonoma (\$15/person)

- Herb-marinated Chicken Breast over Baby Mixed Greens with rainbow cherry tomatoes, Nicoise olives, herb vinaigrette, goat cheese crostini

Lotus (\$15.50/person)

- Ginger-marinated Beef with cold peanut salad
- Sesame-Cucumber Salad with edamame
- Fresh Fruit & Lemon Dessert Bar

Homestyle (choice of protein)

- Herb & Garlic-roasted Chicken (\$15/person)
- Herb & Garlic-roasted Salmon (\$15.50/person)
- Roasted Red Potato Salad with bacon & bleu cheese

Peppercorn-crust Tenderloin (\$17/person)

- Beef Tenderloin, Carrots, Cucumbers, Thyme-roasted Potatoes with Dijon Chive Horseradish Dressing
- Fresh Seasonal Fruit Salad

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Lunch Buffets

20 person minimum

Simply Hawaiian (\$19.50/person)

- Hawaiian-style Braised Pork with pineapple & hoisin
- Jasmine Coconut Rice
- Stir-fried Vegetables
- Sugar snap peas, watercress, & wonton chips with miso-honey dressing
- Mango-pineapple Salsa
- Sweet Hawaiian Rolls & Butter
- Coconut Passion Mango Cake Bites

Rustic Afternoon (\$21.50/person)

- Grilled Pesto Chicken
- Creamy Polenta with fresh herbs
- Strawberry Bleu Salad with baby spinach, Maytag bleu cheese, candied walnuts, & balsamic vinaigrette
- Herb & Garlic-marinated Grilled Vegetable Display
- Rolls & Butter
- Tiramisu Cake Bites

¡Que Rico Mexico! (\$22.50/person)

- Chicken Breast with cumin, chili powder, cilantro, & garlic
- Whole Pinto Beans & Spanish-style Rice
- Fresh Tortillas
- Shredded Lettuce, Tomatoes, Cheese, Salsa, Sour Cream, & Homemade Guacamole
- Crispy Tortilla Chips

Fresh Citrus (\$23.50/person)

- Wild Thyme & Lemon-roasted Chicken
- Roasted Fingerling Potatoes with herbs & garlic
- Sauteed Blue Lake Beans
- Roasted Golden Beet Salad with Humboldt fog, oranges, pistachios, oil-cured olives, & pomegranate vinaigrette
- Freshly Baked Artisan Breads & Butter
- Carrot Cake Bites

Mediterranean Escape (\$23.50/person)

- Grilled Lemon-cumin Chicken
- Toasted Rice Pilaf
- Greek Salad with tomatoes, cucumbers, feta cheese, kalamata olives, & pepperoncinis
- Falafel with lettuce, tomatoes, & onions
- Homemade Hummus & Tzatziki with fresh pita bread
- Raspberry Mascarpone Cake Bites

Taste of Asia (\$25.50/person)

- Honey & Miso-caramelized Salmon
- Garlic & Ginger-sautéed sugar snap peas & shiitake mushrooms
- Sesame Udon Noodles with sugar snap peas, carrots, & chopped peanuts
- Jasmine Rice
- Edamame Salad with cucumbers, mint, sesame, & soy
- Pistachio Strawberry Pomegranate Cake Bites

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Sweet Treats

Small Tray • 20 people

Large Tray • 40 people

Gourmet Dessert Bars & Brownies

(\$55/small tray; \$100/large tray)

- Lemon • Raspberry • Chocolate Brownie •

Specialty Cupcakes

(\$3.50/each; minimum order 1 dozen per flavor)

- Chocolate S'more • Lemon & Vanilla Bean Cream • Caramel
- Tropical Coconut • Red Velvet • Spiced Carrot •

Assorted French Macarons

(\$40/small tray; \$75/large tray)

Freshly Baked Assorted Cookies (Chef's Choice)

(\$45/small tray; \$90/large tray)

- Chocolate Chip • Peanut Butter • Oatmeal Raisin • White
- Chocolate-Macadamia • Chocolatey Coconut Macaroons •

Can't Decide! (\$55/small tray; \$100/large tray)

Chef's choice of cookies, brownies, & bars combined.

Beverages

Assorted Hansen's Sodas.....\$2/each

Assorted Honest Teas.....\$2.75/each

Sodas (Coke, Diet Coke, Sprite).....\$1.75/each

Bottled Water.....\$1.75/each

Fiji Water.....\$3/each

San Pellegrino Sparkling Water.....\$2.25/each

Freshly Brewed Iced Tea.....\$14/gallon

Served with lemons & sweeteners

Fresh-squeezed Lemonade.....\$16/gallon

Strawberry, Blueberry or Passionfruit Lemonade.....\$18/gallon

Refreshing Cucumber Water.....\$12/gallon

Fresh Fruit Juices.....\$22/gallon

Choice of: Orange, Grapefruit, Cranberry, Apple, Tomato

(1 gallon serves 15 people)

Freshly Brewed Café Calabria Coffee.....\$2.25/person

Regular & Decaf served with creamer, sweeteners, cups, & stir sticks

Hot Tea Set-up.....\$1.50/person

Tea selection served with creamer, sweeteners, cups, & stir sticks

Ice (40 pounds).....\$22/bag

* 1 gallon contains 16 8-ounce servings.

** Soy creamer available upon request for an additional charge.

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Ordering Information & Policy

All of our menu offerings are customizable based on food & dietary restrictions;
vegan & gluten-free options available upon request.

All orders must be placed at least 24 hours in advance.

Minimum of \$250 for all delivery orders.

All menu items & services are subject to 7.75% sales tax.

A minimum \$35 charge will be applied to all delivery orders, additional \$35 for pick-up of equipment.

All orders include biodegradable plates, flatware, cups, napkins, & serving utensils.

Available upgrades include: china, servers, rentals, & décor.

* Final Payment must be made by the day of delivery *

**Notice of cancellations must be placed 48 hours prior to delivery time. **

We encourage our clients to consider the environment by reducing, reusing, & recycling whenever possible!