

THE WILD THYME
C O M P A N Y



Custom Holiday Packages



Celebrate! Reception Package

25 guest minimum

Hors D'oeuvres Station

Imported and Domestic Cheese Display

Served with dried fruit, nuts, and sliced baguettes

Marinated & Grilled Vegetable Display

Accompanied by hummus, flatbreads and sliced baguettes

Trio of Spreads

Warm Crab and Artichoke

Oven-dried Tomato and Basil

Gorgonzola, Pear, and Walnut

Served with crostinis and sliced baguettes

Choice of (3) Tray Passed Hors D'oeuvres

Camembert Bruschetta with cinnamon-poached persimmon and honeycomb

Smoked Duck Sliders with shiitake mushrooms on brioche

Fig, Honey and Cream Cheese Wonton Bites

Crispy Corn Cake with seared scallop and chive aioli

Applewood-smoked Bacon Wrapped Shrimp Skewers

Gorgonzola-Polenta Crouton with filet and oven-dried tomato jam

\$20++ per guest

The Wild Thyme Company . 858.527.0226 . thewildthymecompany.com

Festive! Reception Package

25 guest minimum

Hors D'oeuvres Station

Chef's Grande Cheese and Charcuterie Display

Imported and domestic gourmet cheeses to include:
manchego, gorgonzola, p'tit basque, Humboldt fog, St. andre triple cream,
dill havarti, sharp white cheddar, boursin, babybel
Baked Brie en croute served warm with fig compote
Charcuterie display of: prosciutto di parma, hard Italian salami, soppressata, bresaola,
roasted pork loin with herbs de Provence, citrus-thyme roasted turkey breast
*Accompanied by artisan breads, gourmet crackers,
honeycomb, cornichons and dried fruits*

Lobster Salad Rolls

with mango, mint and basil
Served with red curry coconut dipping sauce

Choice of (4) Tray Passed Hors D'oeuvres

Grilled Vegetable Bruschetta with pesto drizzle

Caramelized Pear and Brie Quesadillas

Mini Kobe Beef Burgers with fontina and sautéed mushrooms

Lobster Macaroni and Cheese Bites

Herbed Baby Crepes with free-range chicken and ricotta

Surf and Turf Skewers

Crimini Mushrooms stuffed with braised short ribs and polenta

Cranberry Crab Rangoon with sweet chili glaze

Sweet Potato Ravioli with brown butter sauce and spiced pecans

\$25++ per guest

Toast! Plated Dinner Package

25 guest minimum

Choice of (1) Salad

Harvest Spinach Salad

baby spinach, dried figs and cranberries, poached pear, Spanish manchego cheese, pumpkin seeds, sherry vinaigrette

Sweet Cherry

mixed greens and butter lettuce, gorgonzola, dried cherries, sweet tomatoes, caramelized shallot vinaigrette

Roasted Beet Salad

roasted golden beets, baby tender greens, Humboldt fog, oranges, oil-cured olives, roasted pistachios, pomegranate vinaigrette

Choice of (1) Entrée

Chicken Provencal

roasted chicken breast, tomatoes, olives, capers, herbs de province with Rosemary, creamy polenta and asparagus

Seasonal Fish Selection

Select a sauce: Lemon-Herb Beurre Blanc, Cerignola Olive Sauce, Sage-Walnut Pesto
cranberry wild rice pilaf and broccolini with pecan brown butter

**package cost adjusted based on market price **

Cabernet Braised Short Ribs

parsnip puree, brussel sprouts and cipollini mushrooms with bacon and fig balsamic

Butternut Squash and Hazelnut Lasagna (Vegetarian)

Choice of (1) Dessert

Pear Almondine Tartlet

vanilla-almond shortbread crust, ginger gelato, candied ginger

Nectarine and Blackberry Crumble

Candy Cane Profiteroles

drizzled with chocolate ganache

Pumpkin-Chocolate Cheesecake

ginger snap crumble, fresh whipped cream

Chocolate Lava Cake

Tahitian vanilla crème anglaise, dulce de leche sauce

\$35++ per guest

Merry! Plated Dinner Package

25 guest minimum

Choice of (3) Tray Passed Hors D'oeuvres

Fig, Honey and Cream Cheese Wonton Bites

Crispy Corn Cake with seared scallop and chive aioli

Pomegranate-glazed Lollipop Lamb Chop

Grilled Vegetable Bruschetta with pesto drizzle

Gorgonzola-Polenta Crouton with filet and oven-dried tomato jam

Herbed Baby Crepes with free-range chicken and ricotta

Choice of (1) Salad

Harvest Spinach Salad

baby spinach, dried figs and cranberries, poached pear, Spanish manchego cheese, pumpkin seeds, sherry vinaigrette

Sweet Cherry

mixed greens and butter lettuce, gorgonzola, dried cherries, sweet tomatoes, caramelized shallot vinaigrette

Roasted Beet Salad

roasted golden beets, baby tender greens, Humboldt fog, oranges, oil-cured olives, roasted pistachios, pomegranate vinaigrette

Choice of (1) Entrée

Maple Chicken

parsnip puree, garlic-sautéed broccolini

Roasted Cornish Game Hen

sweet potato pave, Wild mushroom risotto and roasted asparagus
caramelized cipollini onions, sauternes

Seasonal Fish Selection

Select a sauce: Lemon-Herb Beurre Blanc, Cerignola Olive Sauce, Sage-Walnut Pesto
cranberry wild rice pilaf and broccolini with pecan brown butter

**package cost adjusted based on market price **

Cabernet Braised Short Ribs

parsnip puree, brussel sprouts and cipollini mushrooms with bacon and fig balsamic

continued...

Filet Mignon

bacon jam, horseradish mashed potatoes, roasted root vegetables

Roasted Pork Loin

stuffed with Macintosh apples, served with corn pudding
and green beans with fried Marcona almonds

Vegetarian Shepherd's Pie

seasoned tempeh, seasonal vegetables, Yukon gold mashed potatoes

Wild Mushroom Napoleon (Vegetarian)

Asparagus spears, oven dried tomato, puff pastry layer and basil pesto drizzle

Choice of (1) Dessert

Raspberry-Almond Sponge Cake

vanilla mascarpone filling, fresh mint sprig

Cranberry-Apple Torte

toasted crumble, cinnamon gelato

Candy Cane Profiteroles

drizzled with chocolate sauce

Chocolate Lava Cake (Gluten-Free)

served warm, dark chocolate, almond flour, chocolate ganache

\$40++ per guest

Family Holiday Feast!

25 guest minimum

Harvest Spinach Salad

baby spinach, dried figs and cranberries, poached pear, Spanish manchego cheese, pumpkin seeds, sherry vinaigrette

Roasted Garlic Mashed Potatoes

creamy Yukon potatoes whipped with cream, butter, and roasted garlic

Sweet Potato Casserole

marshmallows and brown sugar butter

Seasonal Baby Vegetable Medley

roasted baby carrots, zucchini, baby golden beets, garlic, herbs

Fresh Cornbread Stuffing

herbs, apples, celery, shallots

Lemon-Thyme Roasted Turkey Breast

Cranberry-Orange Compote

Homemade Turkey Gravy

Artisan Dinner Rolls with butter

Pumpkin-Chocolate Cheesecake

ginger snap crumble, fresh whipped cream

\$32++ per guest

+ Spiral Cut Honey-Ginger Glazed Ham - \$6 per guest

Jolly! Buffet Package

25 guest minimum



Choice of (1) Salad

Harvest Spinach Salad

baby spinach, dried figs and cranberries, poached pear, Spanish manchego cheese, pumpkin seeds, sherry vinaigrette

Sweet Cherry

mixed greens and butter lettuce, gorgonzola, dried cherries, sweet tomatoes, caramelized shallot vinaigrette

Roasted Beet Salad

roasted golden beets, baby tender greens, Humboldt fog, oranges, oil-cured olives, roasted pistachios, pomegranate vinaigrette

Choice of (1) Entree

Sage and Prosciutto-wrapped Chicken Saltimbocca

Cabernet Braised Short Ribs

Macintosh Apple and Cornbread-stuffed Roasted Pork Loin

Seasonal Fish Selection

Select a sauce: Lemon-Herb Beurre Blanc, Cerignola Olive Sauce, Sage-Walnut Pesto
*package cost adjusted based on market price *

Tri Tip with chimichurri sauce

Wild Mushroom Lasagna (Vegetarian)

Vegetarian Shepherd's Pie

Choice of (1) Vegetable

Brocollini with pecan brown butter

Green Beans with fried Marcona almonds

Brussel Sprouts and Cipollini Mushrooms with bacon and fig balsamic

Roasted Root Vegetables

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Choice of (1) Starch

Wild Rice with cranberries and almonds

Mustard and Tarragon Roasted Potatoes

Yukon Gold Mashed Potatoes

Artichoke Potato Gratin

Creamy Polenta with fresh herbs and cheese

Israeli-jeweled Couscous with dried fruits and pine nuts

** Freshly-baked Rustic Rolls and butter included with all buffet dinner packages **

Choice of (1) Dessert

Raspberry-Almond Sponge Cake
vanilla mascarpone filling, fresh mint sprig

Cranberry-Apple Torte
toasted crumble, cinnamon gelato

Candy Cane Profiteroles
drizzled with chocolate sauce

Pumpkin-Chocolate Cheesecake
ginger snap crumble, fresh whipped cream

\$33++ per guest

+ Choice of (1) Soup - \$5 per guest

Roasted Mushroom
fried leeks, toasted pecans

Butternut Squash
apple puree, crème fraiche

Lobster Bisque
herbed sourdough crostini

Enhancement Stations

* can be added to any package *
50 guest minimum

Carving Stations

50 guest minimum

Citrus-Thyme Roasted Turkey Breast

cranberry-orange compote, lemon-herb mayonnaise, freshly-baked rustic rolls
(serves 20 - \$175/each)

Honey-Ginger Glazed Ham

deluxe macaroni and cheese, freshly-baked rustic rolls
(serves 25 - \$250/each)

Prime Rib of Beef

Horseradish sauce, rosemary au jus and gorgonzola twice baked potatoes
(serves 25 - \$275/each)

Martini Mashed Potato Bar

50 guest minimum

Sour Cream and Chive Mashed Potatoes, served in individual martini glasses

Toppings to include:

bleu cheese crumbles, applewood-smoked bacon, shredded cheddar, sour cream,
chives, caramelized onions, grilled vegetable hash

(\$10 per guest)

Dim Sum & Sushi Station

50 guest minimum

displayed in assorted bamboo baskets and on marble

BBQ Pork Steam Buns

Chicken Potstickers

Shiitake Egg Rolls

Fresh Vietnamese Spring Rolls

Assorted Sushi

spicy peanut sauce, citrus ponzu, sweet chili sauce, soy sauce, wasabi, pickled ginger
(\$12 per guest)

continued...

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Gourmet Grilled Panini Station (choice of 3 panini selections)

50 guest minimum

Grilled to Order

Apple, Spanish Manchego, Homemade Fig Jam
Prosciutto, Pesto, Brie
Turkey, Smoked Cheddar, Bacon, Tomato
Cubano – Ham, Roasted Pork, Swiss, Homemade Pickles, Roasted Garlic Aioli
Caprese – Fresh Mozzarella, Roma Tomatoes, Basil
Steak, Caramelized Onion, Horseradish Cheddar
Nutella, Banana

Includes Choice of Soup or Salad...

Roasted Tomato & Fennel Soup

Strawberry Bleu Salad

spinach, Maytag bleu cheese, candied walnuts, strawberries, balsamic vinaigrette
(*\$12 per guest*)

Crepe Station

50 guest minimum

Savory- ham, caramelized onions, and fontina cheese

Sweet - nutella, strawberries, and crème anglaise

Wild Thyme Favorite Salad

mixed baby greens with candied almonds, sliced apples, shaved asiago and apple
vinaigrette
(*\$7.50 per guest*)

Slider Station

50 guest minimum

Kobe Beef Sliders on brioche buns

Portobello Mushroom Sliders on brioche buns

Toppings to include: bleu cheese crumbles, cheddar cheese slices, applewood-smoked bacon, caramelized onions, wasabi mayonnaise, garlic aioli, Dijon and whole grain mustards, lettuce, tomato, pickles

Classic Caesar Salad

(*\$10 per guest*)

Cheesecake Martini Bar

50 guest minimum

Cheesecake balls, served with your choice of toppings to include:

blueberry compote, mixed berries, Oreo cookie crumbles, nuts, M&M's, graham crackers, marshmallows, chocolate sauce, caramel, raspberry sauce
(*\$10 per guest*)

continued...

Holiday Cookie Station

Jars & vases filled with traditional holiday cookies from around the world;
50 guest minimum

Biscottis
French Macarons
Sprinkled Sugar Cookies
Madeleines
Whoopie Pies
Gingerbread Men
(*\$7 per guest*)

Mini Dessert Station (choice of 3 desserts)

Presented on beautiful tiered glass displays; 50 guest minimum; minimum order of 20 per type

Red Velvet Bundt Cakes with cream cheese drizzle
Carrot Cake Cupcakes with roasted pineapple frosting
Tahitian Vanilla Crème Brulee Spoons
Mini Seasonal Fruit Tartlets
Mini Lemon Meringue Tartlets
Mini Chocolate Crunch Tartlets
Includes Deluxe Coffee & Hot Tea Set-up
(*\$9.50 per guest*)

Deluxe Coffee Bar

freshly-brewed coffee bar with flavored syrups to include:

Ghirardelli chocolate, caramel, vanilla, and hazelnut
+ chocolate shavings and whipped cream to top your tasty cup of java!
(*\$26 per gallon*)



Wild Thyme 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.
- Labor, 7.75% sales tax, and 22% service charge not included.
- ++ Refers to service charge and tax add-ons.
- All orders include biodegradable plates, flatware, cups, napkins, & serving utensils.
- Available upgrades include: china, servers, rentals, & décor.
 - *Basic china, silver, & glassware for buffets: \$3.50/person*
 - *Basic china, silver, & glassware for plated meals: \$5.25/person*
- Notice of cancellations must be placed 72 hours prior to event.
- *We encourage our clients to consider the environment by reducing, reusing, & recycling whenever possible!*