



# Holidays.

*the wild thyme way*





## PASSED HORS D'OEUVRES

choice of (3) **\$11 per guest**

choice of (4) **\$14 per guest**

choice of (5) **\$16 per guest**

### SEA

**Ahi Poke Tostada**, sushi grade tuna, mango, chives, soy, sesame, wonton crisp

**Jumbo Shrimp Skewer**, applewood-smoked bacon

**Lobster Mac & Cheese Bite**

**Edamame Fritter**, sweet chili shrimp, black sesame, micro cilantro

**Beef Cured Salmon**, crème fraîche, potato crisp, chive

**Local Scallop BLT Slider**, crisp bacon, butter lettuce, sweet tomato, burnt lemon aioli, brioche bun

**Seared Ahi Tuna Nicoise Spoon**, hard cooked egg, olive, haricot verts, fingerling potato, citrus-mint vinaigrette

**Surf & Turf Skewer**, shrimp, filet mignon, garlic butter, sea salt

**Classic Crab Cake**, harissa aioli

**Crudo Shot**, ahi tuna, curry cream, crispy quinoa, tangerine lace

**Lobster Bisque Shot**, shrimp beignet, vanilla cream

### CHICKEN

**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

**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

**Chicken B'stilla**, toasted almond, cinnamon sugar, plum sauce

**Grilled Chicken**, mushroom risotto, asparagus, chicken chicharrone, demi, in a spoon

**Chicken 'n Waffle**, crispy chicken, sage crispelle, maple sauce

**Acorn Squash Soup Shot**, chicken cracklins', crispy shallot

### FARM

**Bao Bun**, hoisin braised pork rib, pickled mustard greens, peanuts, green onion, five-spice sticky glaze

**Deviled Egg**, crispy pork belly, kimchee, spring onion

**Chinese 5 Spice Duck Confit**, citrus-hoisin glaze, macadamia curry crumble, taro chip

**Corn Griddle Cake**, bbq pulled pork, cabbage slaw, lemon-poppy dressing

**B'stilla**, spiced beef, golden buttered phyllo, ginger, toasted almond, plum sauce

**Cubano Bite**, roasted pork loin, jamon, house-made pickles, dijonaise

**Lamb Chop Lollipops**, rosemary, garlic, demi-glaze

**Grilled Cheese Bite**, gala apple, prosciutto, brie, sourdough

**Pancetta Crisp**, goat cheese mousse, bosc pear, lavender honey

**Crispy Pork Belly Tostada**, hoisin, star anise, green onion-rice "chicharrone", corn chip

**Short Rib Parfait**, braised beef, cabernet demi-glaze, yukon gold mashed potatoes, caramelized cipollini onion, roasted brussel sprout

### GARDEN

**Fig & Ricotta Crostini**, lemon glaze, honey, thyme, evoo

**Camembert Bruschetta**, cinnamon poached pears, honeycomb

**Sweet Potato Ravioli**, maple butter sauce, spiced pecans

**Spiced Carrot Soup Shot**, coconut ginger crisp, green curry crème, thai basil

**French Onion Fondue**, gruyere, brioche bowl, thyme

**Caprese Skewer**, fresh mozzarella, cherry tomatoes, basil pesto, sweet balsamic drizzle

**Grilled Vegetable Bruschetta**, herbed goat cheese, fried basil

Roasted Portobello Slider, herbed hummus, tomato, spinach, seeded bun

# GRAZING STATIONS FOR COCKTAIL HOUR

## CHEF'S DISPLAY OF ARTISAN CHEESES \$8.50 per guest

**Cheese Selection**, triple cream, semi-soft, blue, hard cheeses

**Seasonal Fruit**, candied nuts, dried fruit

**Seasonal Housemade Compote**

**Freshly-Baked Sliced Breads & Gourmet Crackers**

## HARVEST CHARCUTERIE BOARD \$13 per guest

**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

## BAKED BRIE TRIO

**small \$90** (quarter wheels) **medium \$135** (half wheels) **large \$270** (whole wheels)

**Basil Pesto & Dried Cranberry Brie**

**Honey & Walnut Brie**

**Wild Mushroom Brie**

**Artisan Breads & Crackers**

## MEDITERRANEAN \$7 per guest

**Marinated & Grilled Seasonal Vegetables**

**Spanikopita**

**Marinated Olives, Roasted Garlic & Sweet Red Pepper Hummus**

**Artisan Breads, Grilled Flatbreads & Baguettes**

## ITALIAN ANTIPASTO \$9.75 per guest

**Chicken Sausage & Shaved Prosciutto**, seeded mustard

**Parmesano-Reggiano & Point Reyes Bleu**, honey drizzle

**Marinated Olives & Garbanzo Beans**

**Roasted Red Peppers**

**House Pickled Mushrooms & Vegetables**

**Asparagus Salad**, whole grain mustard vinaigrette

**Truffled Salted Nuts**

## *TWTC Favorite Noshing Table* \$33 PER GUEST

### BAKED BRIE TRIO

**Basil Pesto & Dried Cranberry Brie**

**Honey & Walnut Brie**

**Wild Mushroom Brie**

**Artisan Breads & 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

### GRAZING GOODIES

**Classic Crab Cake**, harissa aioli

**Tandoori Chicken Slider**, raita, cilantro chutney, buttered brioche

**Grilled Cheese Bite**, gala apple, prosciutto, brie, sourdough

**Short Rib Parfait**, braised beef, cabernet demi-glace, yukon gold mashed potatoes, caramelized cipollini onion, roasted brussel sprout

**Caprese Skewer**, fresh mozzarella, cherry tomatoes, basil pesto, sweet balsamic drizzle



# CARVING BOARDS

## **FILET MIGNON** \$17 per guest

**Pan Seared Filet Mignon**, roasted tomato soffrito

**Grilled Cipollini Onions & Brown Crimini Mushrooms**

**Swiss Chard & Fontina Cheese Bread Pudding**

**Kale & Brussel Salad**, bacon, pecorino, lemon, toasted hazelnut

## **ROASTED TURKEY** \$12 per guest

**Citrus-Thyme Roasted Turkey Breast**, cranberry-orange compote

**Sage & Ciabatta Stuffing**

**Rustic Dinner Rolls**, creamy butter

## **GLAZED HAM** \$13.25 per guest

**Honey-Ginger Ham**, ipa spiked whole grain mustard

**Deluxe Mac & Cheese**

**Three Bean Salad**, feta cheese, arugula, crispy corn, toasted almonds, dijon vinaigrette

**Rustic Dinner Rolls**, creamy butter

## **PRIME RIB** \$17 per guest

**Rosemary & Garlic Crusted Prime Rib of Beef**, horseradish cream, au jus

**Mini Twice Baked Red Potatoes**, gorgonzola, caramelized onions, crème fraiche, picked herbs

**Baby Wedge Salad**, iceberg lettuce, blue cheese, diced tomatoes, shaved red onions, blue cheese dressing

**Freshly Baked Rolls**, salted butter

## **PORTOBELLO WELLINGTON** (vegetarian) \$12 per guest

**Golden Puff Pastry Wrapped Portobello Mushroom**, swiss chard, dried cherries, boursin cheese

**Oven Roasted Baby Rainbow Carrots**, coriander, feta cheese, mint

**Shaved Kale & Brussel Salad**, herb roasted baby potatoes, spiced chickpeas, burnt lemon vinaigrette



# ACTION STATIONS

## **RISOTTO \$12 per guest**

**Wild Mushroom Risotto**, sautéed garlic spinach, pecorino romano

**Mexican Tiger Shrimp & House-Dried Tomato Risotto**, picked basil, grated parmesan

**Carrot Farrotto**, wilted kale, shaved asiago, truffle oil

**Little Gems Salad**, tart apples, sherry-shallot honey vinaigrette

## **FLATBREAD \$10 per guest**

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

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

**Prosciutto & Arugula Flatbread**, mozzarella, parmesan, red bell pepper, arugula, truffle oil, sea salt

**Harvest Spinach Salad**, dried figs & cranberries, poached pears, manchego cheese, pumpkin seeds, maple-sherry vinaigrette

## **POLENTA BAR \$10 per guest**

**Creamy Herbed Polenta**, fresh herbs, parmesan

**Red Wine Braised Pork & Wild Mushroom Ragù**, mascarpone cheese

**Caponata of Stewed Eggplant**, tomato, capers, roasted red bell peppers, golden raisins, picked herbs, shaved parmesan

**Wedge Caesar Salad**, oven-dried tomatoes, shaved parmesan, torn croutons, traditional caesar dressing

## **NAPA VALLEY \$14 per guest**

**BBQ Spiced Rubbed Tri Tip**

**Cheddar Jalapeno Macaroni & Cheese**

**Marinated & Pickled Seasonal Vegetables**

**Freshly Baked Potato Rolls**, creamy butter

## **FRESH PASTA \$12 per guest**

**Brown Butter Gnocchi**, butternut squash, golden raisins, arugula

**Penne**, italian sausage, broccoli rabe, tomatoes, fresh basil, chili flake

**Mushroom Ravioli**, asparagus, peas, truffle oil, barely cooked spinach

**Rustic Rolls**, salted butter

## **MASHED POTATO BAR \$9 per guest**

**Yukon Gold Mashed Potatoes and Mashed Sweet Potatoes**

**Short Rib Gravy and Grilled Vegetable Hash**

**Toppings Bar**, applewood-smoked bacon, shredded cheddar, boursin cheese, sour cream, green onions, sautéed mushrooms

**Strawberry Salad**, baby spinach, strawberries, candied walnuts, balsamic vinaigrette

## **MACARONI & CHEESE \$10 per guest**

**Deluxe Macaroni & Cheddar Cheese**

**Truffle Macaroni**, gorgonzola, gouda, mozzarella, parmesan

**Toppings Bar**, bacon jam, lump crab, poblanos, oven-dried tomatoes, chives, caramelized onions

**Napa Cabbage & Apple Slaw**, butter lettuce, shaved fennel, caramelized shallot vinaigrette

## **SLIDERS \$9 per guest**

**Petite Angus Beef Sliders**, sharp cheddar, caramelized onions, roasted garlic aioli

**Tuscan Chicken Sliders**, crispy pancetta, baby arugula, tomato, balsamic aioli

**Vegetarian Sliders**, sweet potato, quinoa, cranberry compote, sage cheddar

**Sweet Potato Tots**, chipotle-maple aioli



# SWEET ENDINGS

## *By the Bite*

choice of (1) **\$4 per guest** choice of (2) **\$7.50 per guest** choice of (3) **\$9 per guest**

### MINIS

#### **Eggnog Cheesecake Bites**

**Salted Chocolate Pot de Crème**, raspberries, pistachio

**Cookie Dough Cannoli**, sweet ricotta, chocolate, cookie

**Peanut Butter & Jelly Filled Donut Holes** (2 per guest)

**Coconut Cream Pie Bites**, coconut custard, toasted coconut

**Candy Cane Profiteroles**, dark chocolate drizzle

**Meyer Lemon Tartlet**, gingerbread crust

**Toasted Almond-Cinnamon Panna Cotta**

**Crème Brulee Profiteroles**, vanilla bean custard, burnt sugar top

**Cherry Crisp**, balsamic, streusel, sour cherries, chocolate short bread

**Dark Chocolate Raspberry Tartlet**

### SHOTS

**Grasshopper Shot**, peppermint mousse, chocolate mousse, oreo cookie crumbles

**Banana Pudding Pie Shots**, caramel, 'nilla cookie

**Fluffernutter Shot**, peanut butter mousse, banana cream, marshmallow fluff, peanut cookie

**Boston Crème Pie Shots**, vanilla sponge, orange-infused crème anglaise, chocolate ganache

**Butterscotch Pot de Crème Shot**, chocolate ganache, caramel, chocolate shavings

**S'mores Shots**, chocolate mousse, toasted marshmallow, graham crumble

**Pumpkin Cheesecake Shot**, gingersnap crust, cinnamon whipped cream

**Blackberry Brownie Mint Shots**, peppermint brownie, blackberry compote, peppermint whip

**Tres Leches Shot**, espresso hazelnut cream, butter cake, chocolate ganache, candied hazelnut, cocoa nib

**Apple Pie Shot**, oatmeal streusel, smoked whipped cream

### CUPCAKES

**Caramel Apple**, whipped cream cheese frost, caramel drizzle

**Double Vanilla-Vanilla**, vanilla bean buttercream, white chocolate curl

**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 Brulee**, vanilla cake, crème custard, burnt sugar top

**Red Velvet**, cream cheese frosting

### COOKIES

small tray **\$50 serves 20** | large tray **\$100 serves 40**

#### **Holiday Sugar Cookies**

#### **Gingerdoodle**

#### **Chocolate Dipped Coconut Macarons**

#### **Pumpkin Chai Latte**

#### **Figgy Thumbprints**

#### **Cherry-Chocolate Biscotti**

**Hot Cocoa**, melted marshmallow, chocolate shavings

#### **Pecan Pie**

### BROWNIES & BARS

small tray **\$95 serves 20** | large tray **\$190 serves 40**

#### **S'Mores**

#### **Apple Streusel**

#### **Chocolate Raspberry**

#### **Dark Chocolate Peppermint Brownies**

#### **Pumpkin Cheesecake Streusel**

#### **Caramel Nutella Brownies**

#### **Carrot Cake-Cheesecake Crumble Bar**

### COOKIES & BARS

small tray **\$72.50 serves 20** | large tray **\$145 serves 40**

## *Can't Decide?*

### HOLIDAY COOKIE JAR

**\$4.50 per guest**

**Holiday Sugar Cookies**

**Figgy Thumbprints**

**Hot Cocoa**

**Pumpkin Chai Latte**

### MINIS & BARS

**\$7.50 per guest**

**Candy Cane Profiteroles**

**Pumpkin Cheesecake Shot**,

gingersnap crust, cinnamon whipped cream

**Apple Streusel Bar**

### FOODIE FAVORITES

**Pecan Pie Cookie**

**Caramel Apple Cupcake**, whipped cream cheese frost, caramel drizzle

**Cookie Dough Cannoli**, sweet ricotta, chocolate

**Butterscotch Pot de Crème**

**Shot**, chocolate ganache, caramel, chocolate shavings

**Dark Chocolate Peppermint Brownies**

# BEVERAGES

## HOT DRINKS

### **DELUXE COFFEE BAR** \$45 per gallon

#### **Regular & Decaf Coffee**

**Syrups**, vanilla, ghirardelli chocolate, caramel, vanilla, hazelnut

**Chocolate Shavings & Whipped Cream**

### **HOT APPLE CIDER** \$25 per gallon

### **MOCKTAILS** \$3.50 per guest

(can be adapted into cocktails, client to provide alcohol)

**Cranberry & Rosemary White Winter Elixir**, granny smith & braeburn apples, fresh cranberries, white grape juice

**Salted Caramel Horchata**, caramel sauce, cinnamon sticks

## BAR KITS

### **FULL BAR KIT** \$7.50 per guest (client to provide alcohol)

#### **Citrus Water**

**Soft Drinks**, coke, diet coke, sprite, gingerale, citrus water, tonic, club soda

**Mixers**, pineapple juice, grapefruit juice, cranberry juice, orange juice

**Bar Fruit**, lemons, limes, olives, cherries

#### **Ice**

**Setup & Equipment**, beverage bins, bar tools, trash cans, biodegradable cups, cocktail napkins

### **BEER & WINE BAR KIT** \$4.75 per guest (client to provide alcohol)

#### **Citrus Water**

**Soft Drinks**, coke, diet coke, sprite

#### **Ice**

**Setup & Equipment**, chill tubs, trash can, bar tools, biodegradable cups, cocktail napkins

### **WILD THYME BAR KIT** \$2.75 per guest (client to provide alcohol)

#### **Citrus Water**

#### **Ice**

**Setup & Equipment**, chill tubs, trash can, bar tools, biodegradable cups, cocktail napkins





# Tried & True Holiday Packages

*by The Wild Thyme Company*





# Celebrate

\$25 per guest

## TRAY PASSED

**Classic Crab Cake**, harissa aioli

**Tandoori Chicken Slider**, raita, cilantro chutney, buttered brioche

**Grilled Cheese Bite**, gala apple, prosciutto, brie, sourdough

**Short Rib Parfait**, braised beef, cabernet demi-glace, yukon gold mashed potatoes, caramelized cipollini onion, roasted brussel sprout

**Caprese Skewer**, fresh mozzarella, cherry tomatoes, basil pesto, sweet balsamic drizzle

## GRAZING

### CHEF'S DISPLAY OF ARTISAN CHEESES

**Cheese Selection**, triple cream, semi-soft, blue, hard cheeses

**Seasonal Fruit**, candied nuts, dried fruit

**Seasonal Housemade Compote**

**Freshly-Baked Sliced Breads & Gourmet Crackers**

## SWEET TREATS

### COOKIES

**Chocolate Dipped Coconut Macaroons**

**Holiday Sugar Cookies**

**Regular & Decaf Coffee**, creamer, sugar assortment, bio cups, stir sticks, napkins



# Glee

\$29.75 per guest

## PERFORMANCE STATIONS

### GLAZED HAM CARVING BOARD

**Honey-Ginger Ham**, ipa spiked whole grain mustard

**Deluxe Mac & Cheese**

**Three Bean Salad**, feta cheese, arugula, crispy corn, toasted almonds, dijon vinaigrette

**Rustic Dinner Rolls**, creamy butter

### MASHED POTATO BAR

**Yukon Gold Mashed Potatoes and Mashed Sweet Potatoes**

**Short Rib Gravy and Grilled Vegetable Hash**

**Toppings Bar**, applewood-smoked bacon, shredded cheddar, boursin cheese, sour cream, green onions, sautéed mushrooms

**Strawberry Salad**, baby spinach, strawberries, candied walnuts, balsamic vinaigrette

### FLATBREAD

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

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

**Prosciutto & Arugula Flatbread**, mozzarella, parmesan, red bell pepper, arugula, truffle oil, sea salt

**Harvest Spinach Salad**, dried figs & cranberries, poached pears, manchego cheese, pumpkin seeds, maple-sherry vinaigrette

## SWEET TREATS

### HOLIDAY COOKIE JAR

**Holiday Sugar Cookies**

**Figgy Thumbprints**

**Hot Cocoa**

**Pumpkin Chai Latte**

**Regular & Decaf Coffee**, creamer, sugar assortment, bio cups, stir sticks, napkins



# Festive

\$36 per guest

## GRAZING

### MEDITERRANEAN

**Marinated & Grilled Seasonal Vegetables**

**Spanikopita**

**Marinated Olives, Roasted Garlic & Sweet Red Pepper Hummus**

**Artisan Breads, Grilled Flatbreads & Baguettes**

## PERFORMANCE STATIONS

### SIGNATURE PETITE SALAD BAR

**Quinoa Salad**, sweet potatoes, grilled vegetables, dried cranberries, balsamic red onions, vinaigrette

**Tortellini Nicoise Salad**, cheese tortellini, olives, green beans, tomatoes, pine nuts, hard-boiled eggs, roasted fingerling potatoes, lemon-mint dressing

**Roasted Moroccan Spiced Carrot Salad**, z'atar spice, feta cheese, mint, extra virgin olive oil, lemon

**Kale & Brussel Salad**, bacon, pecorino cheese, lemon, toasted hazelnut

### ROASTED TURKEY CARVING BOARD

**Citrus-Thyme Roasted Turkey Breast**, cranberry-orange compote

**Sage & Ciabatta Stuffing**

**Rustic Dinner Rolls**, creamy butter

### FRESH PASTA

**Brown Butter Gnocchi**, butternut squash, golden raisins, arugula

**Penne**, italian sausage, broccoli rabe, tomatoes, fresh basil, chili flake

**Mushroom Ravioli**, asparagus, peas, truffle oil, barely cooked spinach

## SWEET TREATS

### MINIS & BARS

**Candy Cane Profiteroles**

**Pumpkin Cheesecake Shot**, gingersnap crust, cinnamon whipped cream

**Apple Streusel Bar**

**Regular & Decaf Coffee**, creamer, sugar assortment, bio cups, stir sticks, napkins



# Gala

\$41 per guest

## GRAZING

### CHEF'S DISPLAY OF ARTISAN CHEESES

**Cheese Selection**, triple cream, semi-soft, blue, hard cheeses

**Seasonal Fruit**, candied nuts, dried fruit

**Seasonal Housemade Compote**

**Freshly-Baked Sliced Breads & Gourmet Crackers**

## TABLESCAPE BUFFET

### *Featuring*

#### SIGNATURE PETITE SALAD BAR

**Quinoa Salad**, sweet potatoes, grilled vegetables, dried cranberries, balsamic red onions, vinaigrette

**Tortellini Nicoise Salad**, cheese tortellini, olives, green beans, tomatoes, pine nuts, hard-boiled eggs, roasted fingerling potatoes, lemon-mint dressing

**Roasted Moroccan Spiced Carrot Salad**, z'atar spice, feta cheese, mint, extra virgin olive oil, lemon

**Kale & Brussel Salad**, bacon, pecorino cheese, lemon, toasted hazelnut

**Dinner Rolls**, creamy butter

#### MAIN ENTREE

**Cabernet Braised Beef Short Ribs**

**Roasted Chicken**, mustard-brown sugar glaze

#### VEGETARIAN ENTREE

**Butternut Squash & Hazelnut Lasagna**

(vegetarian option based on percentage of guest count)

#### SIDES

**Garlicky Mashed Potatoes**

**Caramelized Rainbow Baby Carrots**

## SWEET TREATS

### COOKIES & BARS

**Gingerdoodle Cookies**

**Cherry-Chocolate Biscotti**

**Pumpkin Cheesecake Streusel Bar**

**Regular & Decaf Coffee**, creamer, sugar assortment, bio cups, stir sticks, napkins



# Joy

\$48 per guest

## TRAY PASSED HORS D'OEUVRES

### Lobster Mac & Cheese Bite

**Acorn Squash Soup Shot**, chicken cracklins', crispy

**Lamb Chop Lollipops**, rosemary, garlic, demi-glace

**Sweet Potato Ravioli**, maple butter sauce, spiced pecans

## GRAZING STATION

### ITALIAN ANTIPASTO

**Chicken Sausage & Shaved Prosciutto**, seeded mustard

**Parmesano-Reggiano & Point Reyes Bleu**, honey drizzle

**Marinated Olives & Garbanzo Beans**

**Roasted Red Peppers**

**House Pickled Mushrooms & Vegetables**

**Asparagus Salad**, whole grain mustard vinaigrette

**Truffled Salted Nuts**

## PERFORMANCE STATIONS

### PRIME RIB CARVING STATION

**Rosemary & Garlic Crusted Prime Rib of Beef**, horseradish cream, au jus

**Mini Twice Baked Red Potatoes**, gorgonzola, caramelized onions, crème fraiche, picked herbs

**Baby Wedge Salad**, iceberg lettuce, blue cheese, diced tomatoes, shaved red onions, blue cheese dressing

**Freshly Baked Rolls**, salted butter

### RISOTTO

**Wild Mushroom Risotto**, sautéed garlic spinach, pecorino romano

**Mexican Tiger Shrimp & House-Dried Tomato Risotto**, picked basil, grated parmesan

**Carrot Farrotto**, wilted kale, shaved asiago, truffle oil

**Little Gems Salad**, tart apples, sherry-shallot honey vinaigrette

## SWEET TREATS

### FOODIE FAVORITES

**Pecan Pie Cookie**

**Caramel Apple**, whipped cream cheese frost, caramel drizzle

**Cookie Dough Cannoli**, sweet ricotta, chocolate

**Butterscotch Pot de Crème Shot**, chocolate ganache, caramel, chocolate shavings

**Dark Chocolate Peppermint Brownies**

**Regular & Decaf Coffee**, creamer, sugar assortment, bio cups, stir sticks, napkins



# TABLESCAPE BUFFET

## *Design Your Own*

choice of (1) entrée, (2) sides, (3) sweets **\$32 per guest**

choice of (2) entrée, (2) sides, (3) sweets **\$39 per guest**

### *featuring :*

#### **SIGNATURE PETITE SALAD BAR**

**Quinoa Salad**, sweet potatoes, grilled vegetables, dried cranberries, balsamic red onions, vinaigrette

**Tortellini Nicoise Salad**, cheese tortellini, olives, green beans, tomatoes, pine nuts, hard-boiled eggs, roasted fingerling potatoes, lemon-mint dressing

**Roasted Moroccan Spiced Carrot Salad**, z'atar spice, feta cheese, mint, extra virgin olive oil, lemon

**Kale & Brussel Salad**, bacon, pecorino cheese, lemon, toasted hazelnut

**Dinner Rolls**, creamy butter

#### **MAIN ENTREE**

**Sage & Prosciutto Wrapped Chicken Saltimbocca**

**Roasted Salmon**, mustard-brown sugar glaze

**Macintosh Apple & Cherry Stuffed Roasted Pork Loin**

**Maple-Ginger Glazed Ham**

**Cabernet Braised Beef Short Ribs**

**Herb Crusted Tri Tip**, smoked tomato compote

**Roasted Chicken**, mustard-brown sugar glaze

#### **VEGETARIAN ENTRÉE OPTIONS** (available upon request)

**Butternut Squash & Hazelnut Lasagna**

**Stuffed Acorn Squash**, rainbow chard, white beans

**Mushroom Wellington**, goat cheese, wild rice

#### **SIDES**

**Roasted Garlic Mashed Potatoes**

**Cheesy Scalloped Potatoes**

**Cauliflower Gratin**, gruyere cheese, caramelized shallots

**Lemon Crème Fraiche Mashed Potatoes**, fresh thyme

**Praline Sweet Potato Soufflé**

**Roasted Corn Pudding**

**Broccolini**, parmesan crisp, lemon

**Brussel Sprouts & Cipollini Onions**, bacon & fig balsamic

**Roasted Rainbow Baby Carrots**

#### **SWEETS**

**Peppermint Meltaway**

**Gingerdoodle**

**Cherry-Chocolate Biscotti**

**Chocolate Dipped Coconut Macaroons**

**Candy Cane Profiteroles**, chocolate drizzle

**Pumpkin Cheesecake Streusel Bar**

**Dark Chocolate Peppermint Brownies**

**Regular & Decaf Coffee**, creamer, sugar assortment, bio cups, stir sticks, napkins



# 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.
- Minimum of \$500 on food for all events (busy dates are subject to higher minimums; contact your sales representative for more details).
- All menu items & services are subject to 8% sales tax.
- A basic delivery, set-up and pick-up fee of \$120 is applied to all events without staff.
- Decor packages available upon request.
- All orders include biodegradable plates, flatware, cups, napkins, & serving utensils.
- Final Payment must be made by the day of event.
- 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!

## DEPOSIT AND PAYMENTS

A signed contract and 20% deposit secures the date for your event. Final balance of the remaining estimated charges are due three days prior to 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.

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 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, 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 Event Producers are available to guide you through the process.

## BAR SERVICES

The Wild Thyme Company does not carry a liquor license. However, we do offer bar kits for beer and wine bars, as well as full bars and bartenders. These kits typically include all of the mixers, garnishes, equipment, and ice giving you the ability to provide your own alcohol. We also work very closely with local bar companies that provide complete bar service, and staff bartenders who carry full liquor liability at \$45.00 per hour for venues that require it.



# Keep Calm & Call Wild Thyme

*Holiday parties should be fun... let us do the work!*

