

THE WILD THYME C O M P A N Y



CATERING • EVENTS

HOLIDAY FAMILY FEAST

Graze

ARTISANAL CHEESE PLATE, cheddar, humboldt fog, brie, havarti cheese, housemade jam, sliced baguettes, assorted crackers

To Start

KALE & BRUSSEL SALAD, bacon, pecorino cheese, lemon, toasted hazelnut

Sides

choose two

**CARAMELIZED SHALLOT
MASHED POTATOES**

THYME ROASTED TURNIPS

DUCK FAT ROASTED POTATOES

HONEY GLAZED CARROTS

FIG & HONEY BATARD

The End

STICKY WARM TOFFEE PUDDING CAKE

FEAST FOR 10 ☆ **\$175**

gluten free menu available upon request



A LA CARTE

each item serves 10 guests

Graze

ARTISANAL CHEESE PLATE, cheddar, humboldt fog, brie, havarti cheese, housemade jam, sliced baguettes, assorted crackers • \$90

CHEF'S CHARCUTERIE DISPLAY, prosciutto di parma, hard italian salami, soppressata, coppa, roasted pork loin with herbs de provence, citrus-thyme roasted turkey breast, housemade jam, sliced baguette, assorted crackers • \$100

CANDIED PECAN & CRANBERRY BRIE, sliced baguette, assorted crackers • \$50

CLASSIC CRAB CAKES, lemon aioli • \$24

To Start

GINGERED CARROT & COCONUT SOUP • \$30

KALE & BRUSSEL SALAD, bacon, pecorino cheese, lemon, toasted hazelnut • \$30

Sides

CARAMELIZED SHALLOT MASHED POTATOES • \$25

DUCK FAT ROASTED POTATOES • \$28

THYME ROASTED TURNIPS • \$26

HONEY GLAZED CARROTS • \$25

Featured Mains

ROSEMARY & GARLIC CRUSTED PRIME RIB OF BEEF

horseradish creme, rosemary jus

SOUR CHERRY GLAZED HAM, orange candied pecans • \$125

PORTOBELLO MUSHROOM WELLINGTON, sautéed swiss chard, dried cherries, boursin cheese • \$90

The End

STICKY WARM TOFFEE PUDDING CAKE • \$28

CHOCOLATE PEPPERMINT DOODLES • \$26

WINTER FRUIT CRISP, apples & pears, dried cranberries • \$28

FIGGY THUMBPRINTS • \$26

FOR ORDERS

Call 858-527-0226 or email info@thewildthymecompany.com
Place your order before 12 pm, Wednesday, December 20th, 2017

Pick-ups & deliveries will be on December 22nd from 9am - 4pm

DELIVERY FEE • \$45