



Simply Thyme
CATERING

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WINNER!
2013 Fastest Growing
in 6-10 years category



Appetizers

COLD SAVORIES

Seasonal Cheese Torta **\$2.50/guest**

Served with assorted crackers

Select from the following

- Sweet Spring

Dried Apricots & Crystallized Ginger

Folded into our Chevre cheese blend

With fresh Rosemary

- Winter Bleu **\$3.50/guest**

Our Bleu Cheese blend layered with Dried

Cranberries fresh Pesto & crushed Hazelnuts

Classic Cheese Display **\$3.50/guest**

Cubed cheeses served with assorted crackers

Gourmet Cheese Display **\$4.50/guest**

NW & imported cheeses garnished with fresh

fruit & nuts served with assorted crackers

Fresh Fruit Platters **\$2.95/guest**

Select from the following

- Pineapple, Melons & Berries tossed in our

Balsamic glaze & Lavender Buds

- Cantaloupe & Honey Dew Melon tossed with our Mango – Poppy Seed vinaigrette

- Grapefruit

Drizzled with Honey & fresh Mint

- Fresh Watermelon & Raspberries tossed in our Strawberry vinaigrette

Seasonal availability

Vegetable Antipasto **\$3.95/guest**

Assortment of fresh, grilled

& marinated vegetables

Market Fresh Vegetable **\$2.50/guest**

Served with your choice of

Our Spinach Dip, Dill Ranch or Hummus

Grilled Seasonal Vegetable **\$3.25/guest**

Zucchini, Red Peppers, Carrots, Asparagus

& Red Onion

Asparagus Bites (2 pc) **\$2.75/guest**

Wrapped in Phyllo with Parmesan cheese

Antipasto Skewers (2 pc) **\$2.95/guest**

Sun Dried Tomato, Kalamata Olive,

Artichoke Heart with fresh Basil

Tartlets

Select from the following

- Herbed Roasted Tomato **\$2.50/guest**

- Brie & Wild Mushroom **\$3.00/guest**

- Caramelized Pear **\$3.00/guest**

With Stilton & Prosciutto

Gourmet Sandwich Wedges **\$2.25/pc**

- Grilled Chicken

Spread with our Tuscan Aioli - blend of

With sun dried tomato, fresh basil & pine

Nuts topped with red onion slices &

Green Leaf lettuce

- Grilled Angus Flank Steak

Topped with green leaf lettuce, Provolone

Cheese & chipotle aioli

- Roasted Zucchini

Spread with our olive tapenade & herbed

Cream cheese topped with green leaf

Lettuce & tomato

Canapes

Select from the following

- **Savory** (2 pc) **\$1.95/guest**
Pastry cup filled with Peppered Bacon,
Leeks & Chevre cheese
- **3 Cheese Polenta Cake** **\$3.00/guest**
Paired with our tender Flank Steak
Raspberry-Chipotle Aioli
- **Tuscan** (2 pc) **\$2.50/guest**
Crostini topped with Sun Dried Tomato-
Olive Tapenade & Artichoke Heart
- **NW** (2 pc) **\$1.95/guest**
Crostini topped with Blue Cheese-Herb
Blend with Hazelnuts
- **Salmon** (2 pc) **\$2.95/guest**
Crostini topped with Red Pepper Jam
Brie & Smoked Salmon
- **Eastern Flair** (2 pc) **\$1.95/guest**
Crostini topped with Chevre Cheese & our
Fig-Cippolini Compote
- **Tipped on Top** (2 pc) **\$2.50/guest**
Crostini topped with Mascarpone Cheese,
Prosciutto & Asparagus tip
- **Basil Thyme** (2 pc) **\$2.50/guest**
Crostini topped with fresh Basil Pesto
Fresh Mozzarella & caramelized Onion
- **Savory Cheese** (2 pc) **\$2.50/guest**
Pastry cup filled with your choice of our
Herbed Vegetable or Artichoke Heart
Cheese Cake

Cranakopita Canape (2 pc) **\$3.95/guest**
Fresh twist – with Cranberries & Chevre
Cheese

Crab Cakes (2 pc) **\$4.25/guest**
Choice of traditional or Wild Rice Crab Cakes
Served with your choice of traditional
Remoulaude, our Ginger Aioli or Curry Aioli

Salmon Canapé (2 pc) **\$2.95/guest**
Cumin Roasted Petite Potatoes filled with NW
Smoked Salmon topped with Crème Fraichè

Wild Alaskan Salmon Appetizer
Spice rubbed served with our Red Onion -
Caper Salsa (2 pc) **\$3.95/guest**

Smoked Turkey (2 pc) **\$3.95/guest**
Paired with mini Corn Muffins
Topped with Herbed Cream Cheese, our
Apple–Thyme or Cranberry Chutney

Marinated Grilled Flank Steak **\$3.95/guest**
Served with two spreads
Our Roasted Garlic-Horseradish Sour Cream
& Gorgonzola- Red Pepper Aioli

Lamb Lolly Pops (2 pc) **\$4.95/guest**
Basted with garlic olive oil
Served with our Mango-Mint Chutney

Pan Seared Duck Breast **\$4.95/guest**
Glazed with our Balsamic & Turkish Fig
reduction

Brioche Torta
Savory fillings baked in our sweet dough
Select from. . . .
- Layers of Turkey, Ham, Broccoli, Olives &
Assorted cheeses **\$2.50/guest**
- Fajita Grilled Chicken, grilled sweet onions
& Red Pepper, assorted cheeses **\$2.95/guest**
- Smoked Salmon, Asparagus, Capers, Dill
Havarti & Red Onion **\$3.50/guest**

Chilled Jumbo Shrimp **\$4.50/guest**
Poached in White Wine & selected spices,
served with our Ginger Aioli

HOT SAVORIES

Baked Artichoke Dip \$2.95/guest

Served with artisan sliced breads

Also available with Dungeness Crab

Savory Pumpkin Cheese Dip \$2.50/guest

Served warm with Honey Wheat Pretzels

Baked Artichoke Dip \$2.95/guest

rich blend of Artichoke Hearts, Garlic & Parmesan cheese served with artisan sliced breads : *Available with Crab*

Spanakopita (2 pc) \$2.95/guest

Traditional pastry filled with Spinach & Cheese

Baked Brie \$2.95/guest

Select from the following

- Dried Cranberries & Hazelnuts
- Roasted Garlic & Lavender
- Dried Apricots & Rosemary

Baked Brie Bites (2 pc) \$3.50/guest

Pastry wrapped with Raspberry & slivered Almonds

Baked Ravioli (2 pc) \$2.95/guest

Lightly breaded Ravioli served with your choice of our classic Marinara, Pesto Alfredo or Smoked Paprika Cream sauce for dipping

Cocktail Meat Balls (3 pc) \$2.50/guest

Sauced with your choice of Jamaican Jerk or Bourbon BBQ

Chicken Skewers

Select from the following

- Traditional Satay \$2.95/guest

Sauced with your choice Of Coconut Curry, BBQ or Teriyaki

- Orange-Fennel Crusted \$3.50/guest

served with our Honey-Stone Ground Mustard dipping sauce

- Pistachio Crusted \$3.50/guest

served with our Cranberry–Black Pepper Chutney

Fling Wings (3 pc) \$2.50/guest

Sauced with your choice of BBQ or Buffalo Style

Petite Cordon Bleu Chicken Bites

(2 pc) \$2.50/guest

Grilled Flank Steak Skewers

Black pepper rubbed & grilled

(2 pc) \$3.50/guest

CASUAL THYME SAMPLER PLATTERS

Sampler trays ready for your next event

Small Tray serves 8-10 guests

Cheese Thyme

Our Winter Bleu & Sweet Spring Tortas paired with 3 selections of NW Cheese with fresh fruit garnish & our Honey Thyme Nut Mix

Made fresh in our kitchen!

Small: \$59.95 Large: \$110.95

Vegetable Thyme

Savory seasonal grilled vegetable blend & our Dill Ranch for dipping, paired with Cippolini Onion, Peppadew Peppers & Country Olives

Small: \$49.95 Large: \$93.95

Tuscan Thyme

Bruschetta Toasts ready to top
With Tomato Concassé & White Bean Hummus, Grilled Asparagus, Antipasto Skewers

Small: \$69.95 Large: \$129.95

Mediterranean Thyme

Tabouli, Hummus, Mint Yogurt dip, Kalamata Olives & Feta Cheese served with Pita Bread Wedges

Small: \$59.95 Large: \$113.95

South of the Border Thyme

Guacamole, Salsa, Sour Cream & Jalapeno Peppers, shredded Tillamook Cheddar Cheese, served with Corn Tortilla Chips

Small: \$45.95 Large: \$95.95

Large Tray serves 18-20 guest

NW Flavors Thyme

- Asparagus Bites
 Wrapped in Phyllo with Parmesan Cheese
- NW Canapés

Oregon Bleu Cheese & Port-braised Apples
- Orange-Fennel Crusted Chicken Skewers
Served with our Stone Ground Mustard Dipping Sauce

- Wild Alaskan Salmon Appetizer
Served with our Red Onion - Capers Salsa

Antipasto Skewers
- Sun Dried Tomato, Kalamata Olive
Artichoke Heart with fresh Basil
- Simply Thyme Sweet Spring Cheese Torta
Small: \$149.95 Large: \$269.95

Chicken Thyme

Grilled & sliced perfect with sliced artisan breads & our companion specialty spreads
- Sun Dried Tomato - Basil Aioli
- Cranberry Chutney

Small: \$42.95 Large: \$79.95

Tenderloin Thyme

Roasted with Garlic-Black Pepper rub & sliced perfect with sliced artisan breads & our companion specialty spreads
- Horseradish Crème Fraîche
- Roasted Onion-Thyme Chutney

Small: \$90.95 Large: \$169.95

Starters

SOUPS

Wild Asparagus - vegetarian \$4.50/guest
Flavors from rich Vegetable Broth & savory Herbs paired with fresh Asparagus & Wild Rice

Simply Thyme Chicken \$5.25/guest
Tri-colored Cheese Tortellini & sliced Grilled Chicken, simmered in rich stock with Herbs

Cuban Black Bean – vegetarian \$4.50/guest
Savory flavors from diced Red Onion & Tomato with Chef's Herbs
Garnished with seasoned Sour Cream

Thai Tomato - vegetarian \$4.75/guest
Our Tomato Soup sweetened with Coconut Milk, Lemon Grass & Thai Basil

Potato Fall Harvest - vegetarian \$4.25/guest
Rustic Potato - Broccoli Soup seasoned with hints of Dijon, garnished with aged Cheddar Cheese & Green Onion

Winter Squash - vegetarian \$4.25/guest
Butternut Squash & Thyme Soup flavored with fresh Ginger, garnished with toasted Hazelnuts

Savory Mushroom - vegetarian \$4.75/guest
Cream of Mushroom Soup made with Wild Rice & fresh Rosemary, along with local Mushrooms, sautéed with Onion

Smoked Salmon Chowder \$5.50/guest
Wild Alaskan Salmon paired with Potatoes, Shallots & Leeks give flavor to our rich chowder, garnished with Dill Sour Cream

Consider one of these additions to your soup

<i>Grilled Chicken 2oz</i>	\$2.50
<i>Grilled Shrimp 2pc</i>	\$3.00
<i>Grilled Flank Steak 2oz</i>	\$2.95
<i>Grilled Portabella Mushroom 1oz</i>	\$.75

Salads

CLASSIC GREEN SALAD

NW Harvest **\$2.50/guest**
Mixed Greens with shaved Carrots, Bleu Cheese, chopped Hazelnuts & Grapes tossed in Huckleberry vinaigrette

Simply Thyme Garden **\$2.50/guest**
Mixed Greens with shaved Carrots, sliced Cucumber & Tomato with shredded Tillamook Cheese, topped with our Herb Croutons & our Dill Ranch dressing

Caesar **\$2.95/guest**
Romaine tossed with Artichoke Hearts, Parmesan Cheese & our herbed croutons served with traditions Caesar dressing

Spinach **\$2.95/guest**
Tossed with Red Pepper, Cippolini Onions Feta Cheese & spiced Pecans, served with our Balsamic vinaigrette

GOURMET GREEN SALAD

Bleu Pear Garden **\$3.25/guest**
Mixed Greens with paired with caramelized Pear, Bleu Cheese & Honey Walnuts, served with our Honey-Thyme vinaigrette

Fall Harvest **\$3.25/guest**
Romaine paired with oven roasted Carrots, Smoked Gouda, & Maple Walnuts, served with our Lime-Ginger vinaigrette

Jewel Thyme **\$3.25/guest**
Mixed greens paired with grilled Zucchini, Chevre Cheese & NW Berries, served with Our Strawberry vinaigrette

Loteria **\$3.25/guest**
Fresh Spinach paired with Red Pepper, Jicama, Queso Fresco Cheese & seasoned Pumpkin Seeds, served with our Chipotle Ranch Dressing

Mandarin **\$3.25/guest**
Romaine with Mandarin Orange pieces, Water Chestnuts & Green Onion, served with our Lime-Ginger vinaigrette

Mediterranean **\$3.25/guest**
Romaine paired with Grape Tomatoes, Feta Cheese, razor-sliced Fennel & Kalamata Olives, served with Herb vinaigrette

Summer Thyme **\$3.25/guest**
Romaine paired with Fig-Cippolini compote & spiced Pecans, served with our creamy Chevre-Thyme dressing

Summer Garden **\$3.25/guest**
Romaine paired with oven roasted Sweet Potatoes, Snow Peas & Red Onion, served with our Wasabi-Ginger vinaigrette

Tuscan Salad **\$3.25/guest**
Fresh Spinach paired with grape Tomatoes, Green Onion & toasted Pine Nuts, served with our Oven Roasted Tomato vinaigrette

Winter Harvest **\$3.25/guest**
Mixed greens paired with oven roasted Vegetable confetti & spiced pecans, served with our Stone Ground Mustard vinaigrette

SIGNATURE SALADS

FRUIT SALAD

Red & White **\$2.95/guest**
NW Apple pieces & razor-sliced Fennel tossed in our lite Herb vinaigrette with Hazelnuts

Bleu Pear **\$3.25/guest**
Fresh Pear, Celery & Pistachio tossed in Balsamic vinaigrette & Thyme

Summer's Red **\$2.95/guest**
Watermelon & Raspberries tossed in our lite Strawberry vinaigrette

Fruit & Lavender **\$2.95/guest**
Pineapple, Berries & Kiwi tossed in our Balsamic glaze, seasoned lightly with Lavender buds

Melon & Mint **\$2.95/guest**
Hone Dew & Cantaloupe tossed in our Mango-Poppy Seed vinaigrette with fresh Mint

PASTA /GRAIN SALAD

Chef's Couscous **\$2.95/guest**
Israeli Couscous paired with Grapes, Bleu Cheese, fresh herbs & tossed in our Honey-Thyme vinaigrette

Italian Blend **\$3.25/guest**
Mixed grain blend of Couscous, Quinoa, Orzo & petite Chick Pea, paired with seasonal vegetables & Italian Herb vinaigrette

Mango Curry Mixed Grain **\$3.95/guest**
Mixed grain blend of Couscous, Quinoa, Orzo & petite Chick Pea, paired with Mango & our Curry vinaigrette

Mediterranean Orzo **\$2.95/guest**
Orzo paired with Artichoke Hearts, Kalamata Olives & fresh Basil

NW Bounty Pasta **\$2.95/guest**
Bow-Tie Pasta tossed with Broccoli crowns, dried Cranberries, Red Pepper & crushed Hazelnuts with our Basil-Herb vinaigrette

Thai Pasta **\$2.95/guest**
Soba noodles with julienne Red & Yellow Peppers, Snow Peas, Carrots & Green Onion paired with our Thai Peanut dressing

Tuscan Pasta **\$3.95/guest**
Gemellini pasta tossed with Sun Dried Tomatoes, fresh Spinach & Pine Nuts with our Lemon-Herb vinaigrette

Harvest Rice **\$2.95/guest**
Wild Rice tossed with fresh Herbs & Pear in lite Herb vinaigrette

Hawaiian Tropical Rice **\$3.95/guest**
Jasmine rice paired with grilled pineapple, mango - tossed with cilantro and our tropical vinaigrette

POTATO SALAD

Red Bliss **\$2.50/guest**
Red Russet Potatoes, hard boiled Egg & Chef Tamara's seasonings make this a House Favorite!

Sweet Potato **\$2.95/guest**
Another House Favorite! Oven roasted for added flavor, paired with Red Pepper & Basil

VEGETABLE SALAD

Caprese \$3.95/guest
Fresh Tomato & Mozzarella Cheese, paired
with Basil & our Honey-Thyme vinaigrette

Cucumber & Tomato \$2.50/guest
Tossed in our Herb-Mint vinaigrette

Pineapple-Jicama Coleslaw \$2.95/guest

Fresh Summer Vegetable \$3.95/guest
Asparagus, Green Beans, Red Pepper &
Tomato tossed in our Herb vinaigrette

Side Dishes

VEGETABLE

Braised Brussel Sprouts \$2.95/guest
Seasoned with Herbs, Onion & Mushrooms

Broccoli \$2.50/guest
Tossed in Lemon-Thyme Butter

Glazed Carrots \$2.25/guest
Seasoned with crystallized & fresh Ginger

Grilled Seasonal Vegetables \$4.50/guest
Red Peppers, Zucchini, Asparagus, Portabella
Mushrooms, Carrot & Red Onion – marinated
& grilled to perfection

Grilled Asparagus \$3.95/guest

Green Bean Almandine \$2.50/guest

Green Bean Medley \$2.50/guest
Paired with Orange & Golden Carrots,
seasoned with Dill Butter

Haricots Verts \$3.25/guest
Paired with Shallots, fresh Herbs & Balsamic
Vinegar

Plum-Ginger Marinated Asparagus
\$3.95/guest

Oven Roasted Vegetables \$2.95/guest

Roasted Cauliflower \$2.50/guest
seasoned with Fennel & Curry

POTATO

Herbed Oven Roasted Red Potatoes
\$2.50/guest

Potato Au Gratin \$2.95/guest
Rich blend of Cheese, fresh Herbs & Fennel

Herbed Oven Root Vegetables \$3.25/guest
Sweet Potato, Yams & Beets with sliced
Fennel & Herbs

Smashed Potatoes

Select from

- Sour Cream & Chive \$2.50/guest

- Bleu Cheese & Herbs \$2.95/guest

- White Cheddar & Bacon \$2.95/guest

- Garlic & Basil Pesto \$2.75/guest

RICE

Jasmine Pilaf \$2.50/guest

Saffron Rice \$2.95/guest
Tossed with dried Apricots & sliced Almonds

Rustic Rice \$2.95/guest
Blended with Wild Mushrooms & Port reduction

PASTA

Classic Thyme Macaroni & Cheese \$2.95/guest
Our 3-cheese Cream sauce with Penne Pasta, Herbs & Sun Dried Tomatoes

Garden Patch Couscous \$2.95/guest
Israeli Couscous tossed with Sun Dried Tomato, diced Carrots & Peas

Gourmet Thyme Rustic Pasta \$3.25/guest
Savory blend of sautéed Mushrooms & Onions, tossed with Bow Tie Pasta, Pine Nuts & fresh Spinach – all in Herbed-Olive Oil

Mediterranean Orzo \$3.25/guest
Paired with Artichoke Hearts, Kalamata Olives & Herbs topped with Feta Cheese

Entrees

POULTRY

Rosemary-Thyme Chicken Breast
Oven roasted House Favorite! \$6.95/guest

Stuffed Chicken Breast \$8.95/guest
Select from
- Prosciutto & Provolone Cheese-filled
Topped with Merlot sauce
- Spinach, Feta Cheese & Pine Nuts-filled
Basted in White Wine
- Our Kalamata-Artichoke Heart Tapenade

Breaded Chicken Breast \$7.95/guest
Select from
- Herb-Crusted Sour Cream
- Hazelnut Crusted
- Pistachio Crusted

Chicken Paprikash \$8.95/guest
Oven Roasted Chicken Breast topped with Hungarian Paprika sauce, served with traditional herbed Spatzle Noodles

Chicken Marsala \$7.50/guest
Marsella wine infused Demi with Mushroom, Tomato & Artichoke Hearts

Teriyaki Chicken \$6.95/guest
Oven roasted, capturing the flavors of Ginger, topped with Green Onion & Sesame Seeds

Mustard Chive Chicken Breast
Savory sauce paired \$6.95/guest

Coconut Curry Chicken \$6.95/guest

BBQ Chicken Breast \$6.95/guest

Pan Seared Duck Breast \$9.95/guest
Served with Cherry Port Demi

Grilled Turkey Medallions \$5.95/guest
Basted in our Balsamic-Thyme marinade

PORK

Grilled Pork Medallions **\$7.50/guest**
Marinated & topped with our Mango Salsa

Pan Seared Pork Rib Chop **\$9.95/guest**
Served with Shallot-Lavender Demi

Dijon-Rosemary Pork Loin **\$7.95/guest**
Served with Pork Au Jus & our Apple-Thyme
Compote

Hazelnut-Crusted Pork Loin **\$7.95/guest**

BEEF

Beef & Mushroom Stroganoff **\$9.95/guest**
Served with traditional Egg Noodles

Marinated Flank Steak **\$10.95/guest**
Sliced & served with Wild Mushroom Demi

Prime Rib **\$16.95/guest**
Served with Cippolini-Balsamic Compote or
our Bleu Cheese-Hazelnut Butter

NY Strip Steak **\$15.95/guest**
rubbed with Garlic & Black Pepper

Beef Tenderloin **petite 14.95/guest**
grande \$18.95/guest
Served with Tarragon Béarnaise Sauce
Or Merlo Demi

SEAFOOD

Wild Alaskan Salmon **\$11.50/guest**
Select from
- **Spice rubbed**
Served with our Red Onion-Caper Salsa
- **Hazelnut Crusted**
Topped with Thyme Butter
- **Citrus marinated**
Garnished with fresh Basil
- **Maple-Teriyaki**
Garnished with Sesame Wontons

Jumbo Scallops **\$18.95/guest**
Pan-seared, simmered in Buerre Blanc Sauce

Wild Alaskan Halibut **\$Market Price/guest**
Select from
- Parmesan Crusted
Topped with fresh Basil Pesto
- Pan-seared Halibut
Served with Saffron Cream Sauce

Ahi Tuna **\$Market Price/guest**
Grilled & topped with our Wasabi-Ginger
reduction

Wild Rice Crab Cakes **\$13.95/guest**
Pan-seared, served with our Remoulaude

PASTA

Beef Lasagna \$7.95/guest

Pasta Penne \$9.95/guest

Tossed with Pesto Cream Sauce
With Apple Chicken Sausage

NW Pasta \$15.95/guest

Emeline Pasta with our Lemon-Dill Cream
Sauce paired with Smoked Salmon or
Dungeness Crab

Linguine & Prawns \$15.95/guest

Topped in a White Cream Sauce with Prawns
Sugar Peas & Bell Peppers

Ravioli

Select from

- **Traditional 3-Cheese** \$6.95/guest

- **Butternut Squash-Gorgonzola** \$8.95/guest

- **Portabella Mushroom** \$8.95/guest

Topped with your choice from our selection of
House sauces

- **Classic Marinara**

- **Pesto Cream Sauce**

- **Alfredo, seasoned with Thyme**

- **Smoked Paprika Cream Sauce**

Fettuccini \$7.95/guest

topped with Pesto Cream Sauce

VEGETARIAN

Roasted Vegetable Lasagna \$7.95/guest

Cheese - Herb Polenta Cakes \$7.95/guest

Topped with our Cippolini-Roasted
Pepper Compote

Classic Thyme Mac & Cheese \$7.95/guest

Our 3-Cheese Cream Sauce tossed with Herbs,
Pine Nuts & sun Dried Tomatoes

Stuffed Portabella Mushroom \$8.95/guest

filled with chopped Spinach & Red Pepper
With our blend of Cheeses & Herbs

Vegetable Coconut Curry \$7.95/guest

spiced Tofu with Sweet Potato, Carrots &
Snow Peas, served with Jasmine Rice

Spanakopita \$7.95/guest

Kid's Menu

Peanut Butter & Jelly \$4.95/guest

Creamy Peanut Butter & Fruited Jam
With Banana Chips on the side

Chicken Tenders \$6.95/guest

Served with Dill Ranch for dipping

Macaroni & Cheese \$5.95/guest

It's hard to keep the "big kids" away from
these!

Spaghetti \$4.95/guest

With a Tomato-Basil Marinara with Meat
Balls

Sweet Ending

Fresh Baked Cookies **\$1.50/ea.**

Select from

- Chunky Chocolate Chip with Hazelnuts
- Oatmeal with White Chocolate & Cranberries
- Crunchy Peanut Butter
- Simply Divine Chocolate Cookie
 With 3 kinds of nuts!
- Chocolate Crinkle dusted with powdered Sugar

Snack Thyme - 8oz.

\$5.95/ea

Served in individual packets for easy guest pickup

- **NW Thyme**
Our blend of oven roasted nuts & NW dried Fruit (apples, apricots & seasoned with sea Salt and thyme, tossed with dried cranberries
- **Asian Thyme**
Our blend of oven roasted nuts seasoned with 5-spice & sea salt, paired with wasabi peas & Rice snacks
- **Party Thyme**
Our blend of nuts & dried cranberries
Paired with peanut butter filled pretzels

Dessert Bars **\$1.50/ea.**

Fruited & chocolate varieties

Brownie Bites **\$1.50/ea**

Assorted varieties

Cheese Cake Bites **\$1.95/ea.**

fruited & chocolate varieties

Chocolate Dipped Strawberries **\$1.75/ea.**

Fruit Crisp **\$5.95/ea.**

Select from

- Caramel Apple
- NW Berry
 Served with fresh-whipped Cinnamon Whipped Cream

Desserts by the Piece - *select from*

- Chocolate Layered Cake **\$3.95/ea.**
- Lemon Cello Tartlet **\$4.95/ea**
- Carrot Cake **\$3.95/ea.**
- NY Cheese Cake **\$5.95/ea**
 Served with NW Berry Coulis or Espresso Chocolate