

SIMPLY THYME CATERING

14020 NE 4th Plain Road Ste. E Vancouver, Wa 98682 360.891.0584

Buffet #1 \$17.95 per person

Rosemary Thyme Grilled Chicken Breast

Jasmine Rice Pilaf

Simply Thyme Garden Salad

Mixed Greens with shaved carrots, sliced cucumber and tomato, topped with our herb croutons and dill ranch dressing

Caesar

Romaine tossed with Artichoke Hearts, Parmesan Cheese & our herbed croutons served with traditional Caesar dressing

Fruit Tray

Traditional sliced seasonal fruit

Buffet #2 \$20.50 per person

Appetizer

Seasonal Thyme Cheese Station

Served with assorted crackers & assorted cubed cheeses, garnished with fresh fruit

Sweet Spring : dried apricots and crystallized ginger folded into our Chevre cheese blend & fresh rosemary

Dinner

Simply Thyme Garden Salad

Mixed greens with shaved carrots, sliced cucumber and tomato, topped with our herb croutons and served with dill ranch dressing

Grilled Seasonal Vegetables

Zucchini, red peppers, red onion and portabella mushrooms

Beef Lasagna (and Vegetarian Option)

Classic Marinara sauce, lean ground beef and fresh herbs covered in creamy melted cheese

Assorted Fresh Baked Rolls

Buffet #3 \$21.95 per person

Summer's Red Fresh Fruit Salad

Watermelon & raspberries tossed in our Raspberry Vinaigrette

Tuscan Pasta Salad

Gemellini pasta with sundried tomatoes, spinach, Parmesan cheese & basil pesto
Tossed with Lemon –Herb Vinaigrette

Grilled Summer Vegetables

Zucchini, Red & Yellow Peppers, Red Onion & Asparagus

Tartletes

Herb Roasted Tomato Tarts & Brie & Wild Mushroom Tarts

Rosemary-Thyme Chicken Breast

Oven roasted House Favorite!

Buffet #4 \$27.95 per person

Caesar Salad

Romaine tossed with Artichoke Hearts, Parmesan Cheese & our herbed croutons served
with traditions Caesar dressing

Spinach Salad

tossed with Red Pepper, Cippolini Onions, Feta Cheese & spiced Pecans,
served with our Balsamic vinaigrette

Grilled Seasonal Vegetables

Red Peppers, Zucchini, Asparagus, Carrot, & Red Onion marinated & grilled to perfection

Herbed Oven Roasted Red Potatoes

Rosemary-Thyme Chicken Breast

Oven roasted House Favorite!

Hazelnut-Crusted Pork Loin

Assorted Fresh Baked Rolls

Served with butter pats

Buffet #5 \$28.95 per person

Spinach Salad

tossed with Red Pepper, Cippolini Onions, Feta Cheese & spiced Pecans,
served with our Balsamic vinaigrette

Grilled Summer Vegetables

Zucchini, Red & Yellow Peppers, Red Onion & Asparagus

Green Bean Medley

Paired with Orange & Golden Carrots, seasoned with Dill Butter

Herbed Oven Roasted Red Potatoes

Rosemary-Thyme Chicken Breast

Oven roasted House Favorite!

Beef Tenderloin (petite)

served with Merlo Demi

Assorted Fresh Baked Rolls

Served with butter pats

Buffet #6 \$37.95 per person

Bleu Pear Garden

Mixed Greens with paired with caramelized Pear, Bleu Cheese & Honey Walnuts, served with our
Honey-Thyme vinaigrette

Fresh Fruit Platter

Grilled Seasonal Vegetables

Red Bell Peppers, Zucchini, Asparagus, Portabella Mushrooms, Carrot, & Red Onion Marinated &
grilled to perfection

Smashed Potatoes

Garlic & Basil Pesto

Marinated Flank Steak

sliced & served with Wild Mushroom Demi

Wild Alaskan Salmon

Hazelnut Crusted topped with Thyme Butter

Assorted Fresh Baked Rolls

Served with butter pats