

# SIMPLY THYME CATERING

14020 NE 4<sup>th</sup> Plain Road Ste. E Vancouver, Wa 98682 360.891.0584

## Butler Passed Hors D Oeuvres Menu

<b><u>Select 2 Appetizers</u></b>	<b><u>\$4.65 per person</u></b>
<b><u>Select 3 Appetizers</u></b>	<b><u>\$6.95 per person</u></b>
<b><u>Select 4 Appetizers</u></b>	<b><u>\$10.25 per person</u></b>
<b><u>Select 5 Appetizers</u></b>	<b><u>\$12.95 per person</u></b>

### **Sweet Spring Torta (Gluten Free)**

Dried Apricots & Crystallized Ginger folded into our Chevre cheese blend with fresh Rosemary  
Served with Crackers & Gluten Free Crackers

### **Phyllo Wrapped Asparagus Bites (2 pc)**

### **Traditional Chicken Skewers (2 pc) (Gluten Free)**

Served with our Peanut Sauce

### **Fresh Fruit Bamboo Skewers (2 pc) (Gluten Free)**

### **Antipasto Skewers (1 pc) (Gluten Free)**

2 Sun Dried Tomato, 2 Kalamata Olive, 1 Artichoke Heart with fresh Basil Pesto

### **Grilled Sausage Skewers (2 pc)**

### **Thyme Garlic Grilled Shrimp Skewers (2 pc) (Gluten Free)**

### **Savory Canapé (2 pc)**

Pastry cup filled with Peppered Bacon, Leeks & Chevre cheese

### **Salmon Canapé (2 pc)**

Pastry cup topped with Red Pepper Jam Brie & Smoked Salmon

### **NW Canapé (2 pc)**

Pastry cup topped with Port Braised Apples, Blue Cheese & Hazelnuts

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## **Reception Menu #1      \$15.95 per person**

### **Crab Cakes (2 pc)**

*choice of traditional or Wild Rice Crab Cakes*

served with your choice of traditional Remoulaude, our Ginger Aioli or Curry Aioli

### **Baked Artichoke Dip**

rich blend of Artichoke Hearts, Garlic & Parmesan cheese served with artisan breads

### **Chicken Skewers**

#### **Orange-Fennel Crusted**

served with our Honey-Stone Ground Mustard dipping sauce

### **Tuscan Bruschetta (2 pc)**

Crostini topped with Sun Dried Tomato Olive Tapenade & Artichoke Heart

## **Reception Menu #2      \$21.45 per person**

### **NW Flavors Thyme Sampler**

- 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 - Caper Salsa

- Antipasto Skewers

Sun Dried Tomato, Kalamata Olive

Artichoke Heart with fresh Basil

- Simply Thyme Sweet Spring Cheese Torta

### **Marinated Grilled Flank Steak**

Served with two spreads

Our Roasted Garlic-Horseradish Sour Cream & Gorgonzola- Red Pepper Aioli

## **Dessert Menu**

**Cheese Cake Bites**

**Assorted Mini Cookies**

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## **Reception Menu #3 \$27.95 per person**

### **Cheese Thyme Sampler**

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

### **NW Flavors Thyme Sampler (Butler Passed)**

Asparagus Bites

wrapped in Phyllo with Parmesan Cheese

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NW Canapés

Oregon Bleu Cheese & Port-braised Apples

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Orange-Fennel Crusted Chicken Skewers

served with our Stone Ground Mustard Dipping Sauce

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Wild Alaskan Salmon Appetizer

served with our Red Onion Caper Salsa

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Antipasto Skewers

Sun Dried Tomato, Kalamata Olive Artichoke Heart with fresh Basil

### **Mediterranean Thyme Sampler**

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

### **Marinated Grilled Flank Steak**

Served with sliced Rustic Bread & two spreads

Our Roasted Garlic-Horseradish Sour Cream & Gorgonzola- Red Pepper Aioli