



Simply  Thyme
CATERING



**Crisp days in December are simply the best time to share
with co-workers, family and friends!**

**Let us help make your time together memorable
with our festive menu selections**

(360) 891-0584

Holiday Favorite from Simply Thyme Catering



Savory Beginnings

Savory Pumpkin Dip

served warm with Honey Wheat Pretzels
\$25.95 - serves 10

Smoked Salmon Dip

served warm with Herbed Crostini
\$35.95 - serves 10

Casual Thyme Trays

Vegetable Thyme

Savory Seasonal Grilled Vegetables
paired with Cippolini Onion,
Peppadew Peppers, Country Olives
\$49.95 - serves 8 - 10 \$93.95 - serves 18 - 20

Cheese Thyme

our Winter Bleu & Sweet Spring Tortas paired with
Three Selections of NW Cheese, Fresh Fruit Garnish &
our Home Made Honey Thyme Nut Mix
\$59.95 serves 8 - 10 \$110.95 serves 18 - 20

Chicken Thyme

Rosemary & Thyme Marinated Chicken Grilled & Sliced
with our companion specialty spreads
Sun Dried Tomato Basil Aioli, & Cranberry Chutney
served with sliced rustic breads
\$65.95 serves 8 - 10 \$119.95 serves 18 - 20

Antipasti Thyme

Assorted Hard Meats, NW Cheeses,
Pickled Green Beans, Cornichon, Country Olives, Coarse
Ground Mustard Dip, & Herbed Crostini
\$74.95 - serves 8 - 10 \$134.95 - serves 18 - 20

Tenderloin Thyme

Roasted with Garlic - Black Pepper Rub Tenderloin
with our companion specialty spreads
Horseradish Creme Fraiche,
Roasted Onion & Thyme Chutney
served with Sliced Rustic Breads
\$85.95 serves 8 - 10 \$159.95 serves 18 - 20



www.simplythymecatering.com



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Holiday Menus

Menu Option #1

Apricot Rosemary
Glazed Turkey Breast
with Corn Bread Stuffing

- OR -

Rosemary - Dijon Pork Loin
with our Apple-Pear Compote

Orange Cranberry Chutney

Garlic - Herb Mashed Potatoes

Broccoli with Rosemary Butter

Spinach Salad
with Craisins & Pistachio
served with our
Cranberry Vinaigrette

\$18.95 per guest



Menu Option #2

Citrus Baked Wild Salmon
served with Lingonberry
Buerre Blanc Sauce

Oven Roasted Fall Harvest Medley
with Sweet Potatoes, Apples
& Sweet Onion

Braised Brussel Sprouts
paired with Herbs & Pine Nuts

Wild Rice

\$25.95 per guest

Menu Option #3

Garlic Herb Roasted Prime Rib
served with Sour Cream
Horseradish Sauce & Port Demi

Holiday Yams
whipped & sweetened with
Frangelico & topped with our
Cranberry Relish

Parmesan Thyme
Cauliflower Gratin

Jewel Thyme Salad
with Grilled Julienned Zucchini
White Cheddar Cheese,
Berries & Spiced Pecans
served with our
Strawberry Vinaigrette

\$31.95 per guest

Sweet Endings

Holiday Cookie Tray paired with Holiday Chocolates

\$3.95 per guest (2 per person)

Cheese Cake Bites

\$3.95 per guest (2 per person)

Assorted Mini Cakes

Chocolate, Banana Spice, or Pear Ginger
\$4.95 per guest



Pecan Diamonds

\$5.95 per guest

Peppermint Chocolate Cake

\$5.95 per guest

Assorted Whole Pies

Holiday Classic Pumpkin, Pecan, Apple Quince
\$18.95 per pie